



## Blue Plate Menu

Our Blue Plate Lunch Buffet options allow you to create the menu your crew craves.

**Prices are for lunch caterings, Monday – Friday**

\$12.95 per person unless indicated, plus sales tax and delivery fee.

Includes disposable plates, silverware, napkins and cups, dinner rolls, **butter, sweet and unsweet tea** and ice.

Self-serve buffet. If you would like a server for the buffet, it is an additional charge.

Served in chaffing dishes / 15 person minimum.

We offer biodegradable earth-friendly packaging for an additional \$1 / person.

### Step One: Choose One Entrée

**BLUE** = gluten free    **BROWN** = gluten free by request

#### Beef and Pork

**Braised Beef Tips\*\* – \$13.95**  
*with Rice or Noodles*

**Beef Kabobs – \$13.95**

**Chopped Sirloin**  
*with Onions and Gravy*

**Country Fried Steak**  
*with Gravy*

**Meatloaf**  
*with Tomato Gravy*

**Roast Beef au Jus**

**Corned Beef\*\* – \$14.95**  
*with Cabbage and Potato Hash*

**Beef Pot Roast – \$13.95**

**Smoked Beef Brisket\*\* – \$13.95**  
*with BBQ Sauce, 5oz portion  
additional brisket is available at  
\$1.00 per ounce, per guest*

**Moussaka – \$14.95**

**Pastitsio – \$13.95**

**Enchilada Casserole**

**BBQ Boston Butt**

**Honey Ham**  
*with Pineapple-Ginger Glaze*

**Pork Loin Roast**  
*with Mushroom Wine Sauce*

**Pork Pot Roast**

**Pork Souvlakia – \$13.95**  
*with Pita; gluten free when you  
substitute rice pilaf for pita*

**BBQ Ribs – \$13.95**  
*with BBQ Sauce*

**Smothered Pork Chops**

**Smoked Chicken and  
Sausage Gumbo\*\***  
*with Rice*

**Smoked Chicken, Sausage  
and Ham Jambalaya – \$13.95**  
**(\$14.95 with Shrimp)**

\*\* You may choose one side item with these entrées (one side is already included with the entrée).  
You may add an additional entrée at \$4.00 to \$5.00 per guest (based on the selection).  
You may add an additional side or dessert at \$2.00 per guest (some restrictions may apply).  
Many of our items are gluten-free by recipe; others can be modified on request.  
Additional menu items available upon request.

Additional delivery fees and server fees may apply. 48-Hour (business hours) advanced notice required. Cancellations must be made at least 48 hours in advance. All prices subject to change. Subject to availability.

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GRC-3028 updated 9/22/2023





# Georgia ROUSSOS · CATERING

## Blue Plate Menu

### Blue Plate Buffet

#### Step One: Choose One Entrée (Cont'd)

**BLUE** = gluten free    **BROWN** = gluten free by request

#### Chicken

**Chicken Marsala**  
*is best paired with pasta  
or potato side item*

**Chicken Piccata**  
*with White Wine, Capers,  
Mushrooms; and is best paired  
with pasta or potato side item*

Chicken and Dumplings

Chicken Pot Pie

Chicken, Rice and  
Broccoli Casserole

**Thai Curry Chicken\*\***  
*with Jasmine Rice  
(Substitute Shrimp \$13.95)*

**Bacon Wrapped Asiago Stuffed  
Chicken Breast – \$15.95**

**Coq au Vin**  
*Merlot-Braised Chicken  
with Bacon and Mushrooms*

**Grecian Style  
Chicken Quarters**

**Tarragon Chicken**

**Smoked Chicken Quarters**

**Smoked Paprika  
Roasted Chicken**

**Grilled Chicken Breast**  
*with Basil Cream Sauce*

**Grilled Chicken Parmesan**

**Hawaiian Chicken\*\***  
*with Rice*

**Monterey Jack Chicken**  
*with Homemade Salsa, BBQ  
Sauce, Monterey Jack Cheese*

**Pecan-Crusted  
Chicken Breast**  
*with Basil Cream Sauce*

**Plum-Mustard  
Braised Chicken**

**Royal Street Chicken**  
*with Sautéed Mushrooms  
and Provolone*

#### Fish and Seafood

**Grilled or Blackened Fish**

Grilled Sutchi Almondine

**Grilled Sutchi**  
*with Lemon Caper Sauce*

**Georgia Roussos  
Seafood Gumbo\*\* – \$13.95**  
*with Rice*

**Shrimp Creole\*\* – \$13.95**  
*with Rice*

**Shrimp Scampi\*\* – \$13.95**  
*with Linguini*

**Shrimp Etouffée\*\* – 13.95**

**Shrimp and Grits\*\* – \$14.95**

#### Vegetarian

**Broccoli and Cheese Casserole**

**Eggplant Parmesan**

**Vegetarian Kabobs**

**Vegetarian Curry**  
*with Jasmine Rice*

**Vegetable Lasagna**

**Vegetable Moussaka – \$13.95**

**Vegetable Alfredo**

**Pasta Primavera**

**Quinoa Veggie Stir Fry**

**Portobello Pizza**

**Caprese Salad**

**Squash Casserole**

**Green Bean and  
Mushroom Casserole**

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### Step One: Choose One Entrée (Cont'd)

**BLUE** = gluten free    **BROWN** = gluten free by request

#### Pasta

Chicken Alfredo	Pesto Pasta with Grilled Chicken	Cajun Chicken Pasta
Creamy Southwestern Chicken Pasta	Pasta Puttanesca with Chicken <i>Capers, Green Olives, and Bacon</i>	Cajun Seafood Pasta - \$14.95
Classic Lasagna	Shrimp Alfredo	Chicken Carbonara
Chicken and Spinach Lasagna <i>with White Sauce</i>	Spaghetti Bolognaise	Pastitsio
	Conecuh Sausage Rigatoni	Baked Ziti or Baked Penne

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The following four bar entrée selections are served with one choice of dessert from Step Three (page 5)

#### Salad Bar

Grilled Chicken – \$12.95 / Grilled Shrimp – \$13.95

Lettuce, Tomatoes, Cucumbers, Red Onions, Eggs, Cheese, Kalamata Olives, Pepperoncini and Croutons  
Dressing Choices: Ranch, Caesar, Balsamic Vinaigrette, Champagne Vinaigrette, Blue Cheese, Sun-Dried Tomato Vinaigrette, or Oil and Vinegar. *Gluten free except for croutons.*

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#### Taco Bar

\$12.95 / with Grilled Shrimp – \$13.95

Your Choice of Two: Ground Beef, Pork, Chicken, Fish, or Grilled Shrimp  
Soft Tortillas, Lettuce, Tomato, Cheese, Sour Cream, Picante Sauce and Jalapeños.

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#### Fajita Bar

\$13.95 / with Grilled Shrimp – \$14.95

Your Choice of Two: Chicken, Sliced Skirt Steak, or Grilled Shrimp.  
Soft Tortillas, Sautéed Peppers and Onions, Cheese, Sour Cream, Jalapeños, and Picante Sauce.  
Add salsa, guacamole and tortilla chips for an additional \$3.50 per guest.

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#### Baked Potato or Sweet Potato Bar

Pulled Pork or Fajita Chicken – \$12.95 / Beef Brisket or Fajita Steak – \$13.95  
Bacon Crumbles, Scallions, Sour Cream, Butter, Shredded Cheese and Sautéed Mushrooms.

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# Georgia ROUSSOS CATERING

## Blue Plate Menu

### Step Two: Choose Two Side Items

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#### Sides

Baked Potato  
Garlic Mashed Potatoes  
Oven Browned Potatoes  
Greek Style  
Rosemary Roasted Potatoes  
Scalloped Potatoes  
Twice Baked Potato Casserole  
Sweet Potato Soufflé  
Roasted Sweet Potato Wedges  
Baked Sweet Potato  
Steamed White or Brown Rice  
Yellow Rice  
Rice Pilaf  
*Whole Grain on Request*  
Macaroni and Cheese  
Pasta Alfredo

Buttered Egg Noodles  
Buttered Green Beans  
Green Beans  
*with New Potatoes*  
Field Peas  
*with Snaps*  
Lima Beans  
*Country-Style*  
Lima Beans  
*Vegetarian with Garlic  
and Stewed Tomatoes*  
Spinach Mornay  
Collard Greens  
Turnip Greens  
Steamed Broccoli  
Sautéed Half Moon  
Zucchini and Squash  
Buttered Corn

Roasted Vegetable Medley  
Ratatouille  
Cole Slaw  
Corn and Black Bean Salad  
Pasta Salad  
Twice-Baked Potato Salad  
Cucumber and Tomato Salad  
Mixed Green Salad  
*with Two Dressings:  
Ranch, Caesar, Balsamic Vinaigrette,  
Champagne Vinaigrette, Blue Cheese,  
Sun-Dried Tomato Vinaigrette,  
or Oil and Vinegar.*  
Caesar Salad  
*Gluten free except for croutons.*  
Baked Beans

#### Premium Sides

Braised Broccoli with  
Orange and Parmesan  
*Additional \$1.25 Per Guest*

Sautéed Kale  
*Additional \$1.25 Per Guest*

Sweet Potato Gratin  
*Additional \$1.25 Per Guest*

Steamed Asparagus  
*Additional \$1.50 Per Guest*

Wild Rice Pilaf  
*Additional \$1.50 Per Guest*

Roasted Brussels Sprouts  
*Additional \$1.50 per guest*

Quinoa  
*Additional \$1.75 per guest*

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# Georgia

## ROUSSOS • CATERING

### Blue Plate Menu

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#### Step Three: Choose One Dessert

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#### Desserts

Baklava	Chocolate Chunk Brownies	Key Lime Pie
Banana Pudding	Chocolate Cream Pie	Lemon Squares
Bread Pudding <i>with Praline Sauce</i>	Chocolate Trifle	Pecan Pie
Cheesecake	Cobbler: Apple or Peach	Pumpkin Pie
Chocolate Cake	<i>Fresh Fruit Bowl with Seasonal Fruits</i>	Strawberry Cream Pie
	Gourmet Cookies	Strawberry Trifle

#### Additional Choices

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#### Soups

\$3.50 per guest

Broccoli and Cheese	Taco Soup	Curried Cauliflower
Butternut Squash and Apple	Tomato Basil	Sweet Potato and Poblano
Potato and Leek		Lentil Soup with Chorizo

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#### Premium Soups

\$5.50 per guest

Crab and Corn Bisque	Shrimp Bisque	Wild Mushroom
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