



PREMIUM BUFFET *Menu*

INCLUDES

HOUSE SALAD

With assorted dressings

ONE OR TWO ENTRÉES

ONE STARCH

TWO VEGETABLES

TWO DESSERTS

FRESHLY BAKED BREADS

SWEET ICED TEA

CS SIGNATURE LEMONADE

*Upgrade your buffet
with a carving station!*

BEEF

PRIME RIB

Crusted with roasted garlic and rosemary

BEEF BURGUNDY

SLICED SIRLOIN

With beef jus, mushrooms & green onions

VEAL ROTISSERIE

With a shallot marsala wine sauce

CARVING STATION

BEEF TENDERLOIN

3 color peppercorn crusted with Horseradish, Gorgonzola Crème, & Fresh Baked Rolls

BEEF SIRLOIN

Roasted Garlic and herb crusted Beef with a Horseradish Gorgonzola Crème, and Fresh Baked Rolls

TURKEY BREAST

Maple and Plum Glazed Turkey Breast with Seasonal Fruit Chutney, Herb Mayonnaise, and Fresh Baked Rolls

GLAZED SPIRAL HAM

Brown Sugar and Cider Glazed Spiral Ham served with Spiced Apples, Assorted Mustards, and Fresh Baked Rolls

PORK ROAST

Cumin & Cinnamon Glazed Pork Roast with Cannelloni Bean Ragout and Garlic Rapini

PORK

HERB CRUSTED PORKLOIN

In an apple reduced jus

MAPLE GLAZED PORKLOIN

With sauteed pink lady apples

BALSAMIC GLAZED PORKLOIN

Stuffed with wild rice

CHICKEN

CHICKEN BRUSCHETTA

With fresh basil, roasted cherry tomatoes & a balsamic drizzle

CHICKEN PICCATA

CHICKEN MARSALA

With charred lemons, white wine & capers topped with mushrooms & marsala wine sauce

CHICKEN PARMESAN

House mix bread crumb crust with a fire roasted tomato bath

CHICKEN LEVANTINE

Marinated in Garlic and lemons, grilled and topped with a Mint cucumber relish

GRILLED AND MARINATED HONEY LEMON ROSEMARY CHICKEN

CARIBBEAN CHICKEN

Marinated & Grilled, topped with Mango Relish and a tamarind sauce

FISH

GINGER SOY GLAZED SALMON

BLACKENED SALMON

With Pineapple Salsa

NEW ENGLAND COD

With a fire roasted corn beurreblanc

DILL & DIJON GLAZED SALMON

With an herb crunch gremolata

VEGETARIAN

ARTICHOKE AND SPINACH STUFFED PORTABELLAS

CREAMY VEGGIE LASAGNA

EGGPLANT PARMESAN

[Gluten & dairy free options available upon request]

DRINKS

MORNING BREWED SWEET TEA

UNSWEETENED TEA

FRESHLY SQUEEZED LEMONADE

HOUSE RECIPE STRAWBERRY LEMONADE

COFFEE SERVICE

HOT TEA SERVICE





DESSERT BAR

SELECT 2

BLACKBERRY, APPLE, PEACH,
STRAWBERRY, OR CHERRY COBBLER

CRÈME BRÛLÉE CHEESECAKE

SIGNATURE KEY LIME PIE

THREE LAYER CARROT CAKE

RED VELVET CAKE

5 LAYER CHOCOLATE LOVER CAKE

Desserts change weekly

STARCH

SELECT 1

GARLIC MASHED POTATOES

PARISIAN POTATOES

WILD RICE BLEND

RICE PILAF WITH ORZO

SIGNATURE CORNBREAD DRESSING

BAKED IDAHO POTATO WITH
ASSORTED TOPPINGS

VEGETABLES

SELECT 2

STEAMED LONG CUT GREEN BEANS

BROCCOLI

GRILLED SEASONAL VEGGIES
WITH BALSAMIC GLAZE

SELECT HONEY PETITE CARROTS

STEAMED BROCCOLINI

CHEF'S SELECT VEGETABLE BLEND

FOLLOW US
ON SOCIAL MEDIA!



[FACEBOOK.COM/CULINARY.ATLANTA](https://www.facebook.com/culinary.atlanta)



[INSTAGRAM.COM/CULINARYINC](https://www.instagram.com/culinaryinc)



[TWITTER.COM/CULINARYINC](https://www.twitter.com/culinaryinc)



[PINTEREST.COM/CULINARYINC](https://www.pinterest.com/culinaryinc)