

buffet menu

Soups

Tomato Basil Bisque
Tomato Florentine with Orzo
Vegetable Minestrone with Small Shells
Loaded Potato
Truffle Potato Bisque
Butternut Squash Bisque
Chicken & Wild Rice
Southwestern Corn Chowder (Add Crab)

Salads

Mixed Green Salad with Fresh Cut Vegetables
Caesar Salad
Creekside Traditional Cole Slaw
Bacon & Blue Cole Slaw
Southwestern Salad with Fire Roasted Corn & Black Beans
Chef Salad (With or Without Bacon)
Cobb Salad with Blue Cheese
Greek Salad
Asian Inspired with Edemamme
Steak House with Shaved Radish and Blue Cheese
Nicoise Salad
Caprese Salad

Summer Salad Julienne Squash & Zucchini, Sliced Strawberries, Toasted Pecans and Crumbled Goat Cheese

Spinach Salad Crumbled Bacon, Sliced Mushrooms, Hard Boiled Eggs and Dried Cranberries

omeome, mara benea Egge and bried crambomee

Beet Salad Roasted and Sliced Served Over Arugula Greens, Crumbled Goat Cheese and Candied Walnuts

> Winter Salad Roasted Butternut Squash, Candied Pecans, Crumbled Goat Cheese and Dried Cranberries



buffet menu

Vegetable Selections

Oven Roasted Seasonal Vegetables Roasted Root Vegetables (Fall/Winter) Grilled Vegetables Grilled Vegetables Tossed in a Cilantro Vinaigrette Grilled Asparagus Grilled Baby Bok Choy

Grilled Eggplant with Sliced Tomatoes and Mozzarella

Zucchini with Parmesan Roasted Brussels Sprouts

With Pancetta

With Roasted Butternut Squash, Bacon & Dried Cranberries

Wok Vegetables
Ratatouille
Roasted Baby Carrots
Steamed Broccoli

Sautéed Haricot Verts With Crimini Mushrooms

Green Bean Casserole with Tobacco Onions

Cauliflower Au Gratin Sugar Snap Peas

Accompaniments

Herb Buttered Pasta
Chilled Pasta Salad with Fresh Cut Vegetable
and Tossed in a Light Vinaigrette
Asian Noodle Salad
Orzo Taboulleh
Cous Cous with Golden Raisins and Toasted
Almonds
Lobster Pasta Salad
Four Cheese Baked Macaroni

Roasted Herb Potatoes
Roasted Fingerling Potatoes
Grilled Potatoes
Garlic Smashed Potatoes
Roasted Potatoes with Chorizo and Onions
Potato Au Gratin
Summer Herd Potato Salad
German Potato Salad with Bacon

Wild Rice Pilaf
Steamed Jasmine Rice
Risotto Cakes
Saffron Rice
Dirty Rice with Sausage
Savannah Red Rice
Spanish Rice
Vegetable/Pineapple & Ham/Shrimp Fried Rice

Red/Black Beans and Rice Refried Beans White Bean Cassoulet





buffet menu

Poultry

Lemon Caper Chicken
Chicken Cacciatore with Sausages
Blackened Chicken with Crawfish in a Light Cajun
Cream Sauce
Jamaican Jerk Chicken
Mojo Marinated with Black Eyed Pea Relish
Lemon Herb Grilled Chicken
Herb Roasted Chicken (Bone in, Skin On)
Chimichurri Grilled Chicken
Red Curry Chicken
Barbecue Grilled Chicken (With or Without Bacon & Cheddar)

Teriyaki Chicken
Chicken Enchiladas
Whole Grain Mustard Braised
Chicken Marsala
Panko Crusted Chicken with Honey Chipotle
Chicken Kebabs with Peppers and Onions
Chicken & Mushroom White Lasagna
Coq Au Vin

Pork

Mojo Marinated Pork Tenderloin with Black Eye Pea Relish
Roasted Loin with a Whole Grain Mustard Cream Sauce
Braised with Fennel and Olives
Grilled Sausage with Peppers and Onions
Pork Roulade with a Seasonal Stuffing
Guava Marinated Tenderloin with a Pineapple Salsa Carnitas
Pulled Pork
Pork Vindaloo

Combinations

Paella Tacos/Fajitas Gumbo

Beef

Grilled Shoulder Tenderloins (Herb Crusted, Chimichurri or Caribbean Sauce and Caramelized Onions)
Smoked Beef Brisket
Beef Bourguignon
Bolognese Lasagna
Spaghetti & Meatballs
Beef Enchiladas
Grilled Kebabs with Peppers and Onions
Gingery Soy Marinated Shoulder Tenderloins
Creekside Meatloaf with a Mushroom Red Wine
Reduction
Hamburgers and Hot Dogs

Fish

**Preparations can be with Salmon or Mahi Filets unless noted

Hoisin Glazed
Chimichurri
Jamaican Jerk
Pesto Grilled
Artichoke Tarragon Butter
Pineapple Ginger Barbecue
Lemon Dill
Olive Tapenade
Mango Salsa
Corn Crab Salad
Italian Grilled with a Corn & Cherry Tomato Salad
Kebabs with Peppers and Onions

