

Your Grate Escape

A Personal Chef & Catering Service...

Spring & Summer 2011 Dinner Buffet Menu

- **Southern Contemporary**, Fried Green Tomato & Vine-Ripe Red Tomato Salad. Chicken Breasts in a White Wine. Spinach & Sun Dried Tomato Sauce Grilled Dry Rubbed Flank Steak with Mushroom Sauce. Sautéed Seasonal Vegetable Hash. Warm Wild Rice Salad. Variety of Artisan Breads with Compound Butters. \$19.95 /Guest
- **Far East Fare**, Spinach & Water Chestnut Salad with Hot Bacon Dressing. Salmon Filets with Pistachio Crust. Soy Marinated Sliced Pork Tenderloin. Perfumed Jasmine Rice. Maple Garlic-Glazed Green Beans. Stir-Fried Peppers, Onions & Squash. Variety of Artisan Breads with Compound Butters. \$22.95 /Guest
- **Worthy Surf n' Turf**, Roasted Asparagus Salad with Lemon Vinaigrette Scallop, Shrimp & Crab Bake. Herb Crusted Sliced Beef Shoulder Tenders from Scratch Mashed Potatoes. Green Beans with Crispy Bacon, Mushrooms & Shallots. Glazed Baby Carrots. Variety of Artisan Breads with Compound Butters. \$26.95 /Guest
- **Fish & Fowl**, Spinach Salad with Almonds, Apricots & Tarragon Vinaigrette. Sautéed Tilapia with Lemon Peppercorn Sauce. Grilled Herbed Chicken Breasts. Sautéed Seasonal Vegetables. Citrus Rice Pilaf, Fresh Fruit Display. Variety of Artisan Breads with Compound Butters. \$21.95 /Guest
- **Upscale Picnic**, Classic Ceaser Salad w/ Creamy Dressing & House Made Croutons. Smoky Chipotle Grilled Pork Shoulder Roast. Carved Top Round Beef Roast with Horseradish & Beef Gravy. Bow Tie Pasta Salad with Cherry Tomatoes. Grilled Marinated Vegetable Kabobs. Warm Potato Salad in Bacon Vinaigrette. Variety of Artisan Breads with Compound Butters. \$20.95 /Guest
- **Sweet & Spicy**. Mixed Greens with Pears, Blue Cheese, Pears & Glazed Nuts. Dry Rubbed Roast Lion of Pork with Apricot Ginger Chutney. Raspberry Chipotle-Glazed Salmon Filets, Orzo Pasta Salad, Roasted Asparagus, Sweet Potato Hash. Variety of Artisan Breads with Compound Butters. \$24.95 /Guest
- **Perennial Favorites**, Spinach & Strawberries with Raspberry Vinaigrette. Chicken Cacciatore with Tomatoes, Peppers & Onions. Lump Crab Cakes with Remoulade Sauce, Three Cheese Macaroni, Olive Oil-Roasted Seasonal Vegetables, Baked Sweet Potatoes with Thyme, Variety of Artisan Breads with Compound Butters. \$22.95 / Person

BEVERAGES

- Coke • Diet Coke • Sprite
- Sweet & Unsweet Tea - \$1.29
- Fresh Squeezed Lemonade - \$1.59

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*note: Prices given are per person plus staff, service charges, rental items and or paper goods are not included along with Virginia Sales Tax. Prices may fluctuate with seasonal availability and market prices. Menus are based on a minimum of 100 Guests.