

WEDDING BUFFET MENU (SAMPLE)

PASSED HORS D' OEUVRE SELECTIONS (PLEASE CHOOSE FOUR)

- Tempura Fried Asparagus with Black Sesame Seeds Served in a Glass Voss with a Sweet Soy Dipping Sauce
- Chicken Satays Marinated in Coconut Milk, Yogurt and Ginger Tossed in Black Sesame Seeds and Cilantro Served with Spicy Jalapeño Honey Yogurt Dipping Sauce
- Beef Satays Marinated in Lemongrass, Garlic, Brown Sugar and Soy Sauce with a Sweet Chili Dipping Sauce
- Chilled Gazpacho Soup Shooters with Spicy Guacamole and Mini Croutons
- Sautéed Spinach and Crumbled Feta Stuffed Filo with Parsley Mayonnaise Puree
- Mini Crab Cakes made with Red and Yellow Peppers Topped with Cajun Sour Cream
- Cucumber Canapés Filled with Lump Crab Meat Salad Garnished with Lime Pickled Celery Brunoise
- Fresh Shrimp Poached in Court Bouillon, Dusted with Old Bay and Served with both Cocktail and Remoulade Sauce
- Fried Mozzarella and Risotto Fritters with Sun dried Tomato Dipping Sauce
- Cucumber Canapés Stuffed with Grilled Corn, Avocado, Cilantro & Tomatoes Tossed Lightly in a Creamy Vinaigrette
- BBQ Flank Steak Skewers Grilled and Rubbed with Cajun Seasoning and Served with Bang Bang BBQ Sauce
- Warmed Mushroom Caps Filled with Risotto, Bread Crumbs and Parmesan Cheese
- Hollowed Cherry Tomatoes Filled with a Sun dried Tomato, Scallion, Toasted Garlic and Goat Cheese Mousse
- “In-House” Smoked Salmon Topped Won Ton Triangles with Dill Mayonnaise, Chives and Siracha Sauce
- Cheese Tortellini’s Marinated in Balsamic Reduction, Herbs and Olive Oil on Bamboo Skewers Accompanied with Pesto Mayonnaise
- Chive and Dill Potato Knishes Served with a Dill Country Mustard
- Chicken Satays Marinated in Sesame Oil, Soy Sauce and Ginger Tossed with Coriander and Seasonings Accompanied with a Peanut-Scallion Dipping Sauce
- Ahi Tuna Sesame Seared on top of Fried Triangle Crisp with Wasabi, Greens and Pickled Ginger
- Shredded Duck Quesadillas with Cheeses and Scallions with a Hoison-Plum Wine Dipping Sauce
- Grilled Vegetable Kebobs Skewered with Sweet Peppers, Mushrooms, Zucchini, Tomatoes and Squash with Ginger Citrus Vinaigrette for Dipping
- Grilled Crostini Topped with Ricotta Cheese, Tomatoes, Basil and Garlic and Garnished with Sliced Red Grapes

SALAD SELECTIONS (PLEASE CHOOSE ONE)

- Chef Cary’s Chopped Salad with Crisp Iceberg, Sliced Scallions, Nicoise Olives, Diced Tomatoes, Shaved Parmesan Cheese and Toasted Pine Nuts Accompanied with Creamy Basil Vinaigrette
- Fresh Baby Spinach with Sautéed Fennel, Sliced Oranges and Toasted Pine Nuts with a Sherry Vinegar-Orange Vinaigrette
- Red and Green Leaf Lettuce with Sunflowers Seeds, European Cucumbers and Sliced Red Grapes Tossed in a Light Raspberry Vinaigrette
- Mixed Field Greens Topped with Fried Plantain Chips, Shaved Cucumbers and Vine Ripe Diced Tomatoes

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Accompanied by a Mango and Shallot Vinaigrette

- Mixed Greens Topped with Oven Dried Tomatoes, Sweet Grilled Peppers, Grilled Red Onions and Blue Cheese Served with a Reduced Cabernet Wine Vinaigrette
- Greek Salad made with Crisp Iceberg and Romaine Topped with Feta Cheese, Black Olives, Sweet Banana Peppers, Sliced Provolone Cheese and Served with a Red Wine-Oregano Dressing
- Colorful Mixed Greens with Diced Tomatoes, Valencia Oranges and Sautéed Vidalia Onions Accompanied with a Citrus-Avocado Vinaigrette
- Spinach, Red and Green Leaf Lettuces with Crumbled Goat Cheese, Toasted Walnuts, Cherry Tomatoes with a Zesty Fresh Squeezed Lemon-Thyme Vinaigrette
- Mixed Greens with Sautéed Bosc Pears, Toasted Walnuts and Gorgonzola Cheese Combined with a Mustard-Thyme Champagne Vinaigrette
- Crisp Iceberg with Diced Tomatoes, Crispy Applewood Smoked Bacon, Bleu Cheese Crumbles Accompanied with a Buttermilk-Peppercorn Dressing
- Mixed Field Greens and Romaine with Diced Peaches, Sugar Roasted Pecans, Sautéed Mushrooms and Ripe Tomatoes Tossed with a Georgia Peach Vinaigrette
- Romaine with Shaved Aged Parmesan, Brioche Croutons and Diced Tomatoes Accompanied with a Creamy Sun Dried Tomato Dressing
- Spinach Salad with Dried Cranberries, Sautéed Mushrooms and Toasted Pine Nuts Tossed in a Warmed Malt Vinegar-Brown Sugar Vinaigrette
- Spinach Leaves Topped with Mandarin Oranges, Sunflower Seeds and Diced Sweet Peppers Accompanied with Sweet and Sour Apricot Vinaigrette

ENTRÉE SELECTIONS (PLEASE CHOOSE ONE CHICKEN AND ONE FISH OR MEAT)

- Grilled Chicken Scaloppini, Fresh Basil, Garlic Infused Oil, Sweet Cherry Tomato Sauce and Garnished with Fried Spinach
- Chicken Breasts Lightly Marinated and Crusted with Bread Crumbs Laced with Pecans atop Wilted Spinach Accompanied with Honey Mustard Sauce
- Chicken Breasts Lightly Floured and Sautéed Topped with Sautéed Fennel, Tomatoes and Lemon Cream Sauce Garnished with Italian Parsley
- Chicken Breasts Lightly Marinated-Mesquite Grilled in a pool of Cary's Georgia Sweet BBQ Sauce Topped with a Smoked Tomato-Vidalia Onion Relish
- Southern Fried Boneless Chicken Breasts Marinated in Buttermilk and Secret Spices Sliced and Served with a Bourbon Gravy, Warmed Honey Drizzle and Garnished with Maplewood Crisp Bacon
- Chicken Breasts Marinated Southwestern Style Grilled and Sliced Served over Monterey Jack Cheese Sauce topped with Georgia Peach- Pecan Salsa
- "Our Signature" Salmon Marinated in Maple Syrup, Shallots and Mustard Smoke-Roasted Sitting atop a pool of Roasted Red Pepper Puree Infused with Ginger and Topped with Pineapple Salsa
- Italian Marinated Salmon Oven Roasted and Crusted with a Mixture of Orange Zest, Garlic, Parsley and Bread Crumbs over an Orange Butter Sauce Garnished with Aioli Drizzle
- Asian Five Spice Marinated Salmon Pan Sautéed over Bok Choy, Soy Sauce Broth and Garnished with Crunchy Fried Won Ton Chips
- Tilapia Lightly Seasoned with Chef Cary's Spice Blend Topped with Lump Crabmeat, Diced Tomatoes and Thinly Sliced Grilled Lemons Served with a Lemon-Caper Cream Sauce Garnished with Fried Capers
- Sliced Pork Loin Lightly Smoked and Seasoned with Chef Carys BBQ Spice Blend and Served with our Blueberry BBQ Sauce and Peach Chutney
- Flank Steak Marinated with Marin, Soy Sauce, Ginger and Brown Sugar Sliced Thin and Served atop Lo Mien Noodles Tossed in a Spicy Peanut Broth and Garnished with Toasted Peanuts

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- “24 hour ” Slow Braised Brisket in Chef Cary’s Coca Cola Demi Glace Sauce and Garnished with Sautéed Carrots and Caramelized Worcestershire Onions
- Red Wine Marinated Oven Roasted Tenderloin Crusted with Fresh Herbs, Mustard and Black Pepper Sliced Thin and Topped with Red Wine Reduction, Balsamic Onions and Fried Shaved Garlic (3.95 additional per guest)
- Moroccan Marinated Grilled Lamb Chops over Smoked Paprika Tomato Puree Garnished with Mint Roullie (4.95 additional per guest)

POTATO, RICE OR PASTA SELECTIONS (PLEASE CHOOSE ONE)

- Fresh Cheese Tortellini with a Pink Vodka Cream Sauce
- Penne Pasta with Sweet Italian Sausage and Mushrooms in a Saffron Cream Sauce
- Penne with Diced Tomatoes, Red Pepper Flakes, Garlic, Onions and Basil
- Fettuccini with Garlic, Oil and White Wine
- Orzo Pasta with Grilled Vegetables and Tossed in a Seasoned Chicken Broth and Butter
- Cous Cous with Parsley, Scallions and Diced Sweet Peppers Tossed in a Shallot Butter
- Creamy Polenta with Fresh Herbs and Goat Cheese
- Dijon Crusted Oven Roasted Potatoes
- Steamed Potatoes with Wilted Spinach, Oven Dried Tomatoes and Parsley
- Parmesan and Asiago Cheese Mashed Potatoes
- Red B Mashed Potatoes with Roasted Garlic
- Mashed Sweet Potatoes topped with Candied Pecans and Molasses
- Saffron Rice Cooked with a Mirepoix of Vegetables and Finished with Extra Virgin Olive Oil
- BBQ Baked Beans with Chef Carys Spice Blend Garnished with Smoked Shredded Chicken
- Black Beans with Carrots, Celery and Onions Topped with Sour Cream and Cheddar Cheeses
- Pan Sautéed Wild Mushroom Risotto Cakes over Tomato Puree
- Rosemary White Beans Finished with Truffle Oil and Pine Nuts
- *please note aged parmesan cheese will be served with pasta dishes

VEGETABLE SELECTIONS (PLEASE CHOOSE ONE)

- Fresh Green Beans Blanched and Topped with Seasoned Garlic and Tomatoes
- Assorted Vegetables Sautéed in Garlic and Olive Oil
- Blanched Broccoli and Cauliflower with Parmesan Crust
- Blanched Asparagus with Garlic Butter
- Steamed Baby Carrots tossed in a Sweet Wine Butter Sauce Garnished with Yellow Pepper Julian
- Sugar Snap Peas Sautéed in Light Sesame Oil and Minced Ginger
- French Ratatouille
- Corn and Shredded Carrot Soufflé
- Creamed Spinach with Bacon and Pearl Onions
- Sautéed Balsamic Mushrooms
- Broccoli Rabe with Toasted Garlic
- Vegetarian Chili topped with Cilantro Sour Cream and Monterey Jack Cheese
- Grilled Vegetable Au Gratin

CAKE SERVICE-

* complimentary cutting of the cake, passing to guests on glass dessert plates with dessert forks

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BEVERAGE SELECTIONS (INCLUDES BOTH)

- Regular and Decaf Coffee in samovars with glass coffee mugs, creamers, sugars and stirrers

INCLUDED WITH YOUR EVENT:

Bread and Butter, Glass Dinner Plates, Glass Dessert Plates, Silverware, Linen Napkins, All Buffet Items (Chafing Dishes, Platters, Serving Utensils, Props, Votives, Greenery and Linens – White or Black Underlay with Gold Damask or Black “Fluff”*.

(* Or You May Provide Us with “Fluff” of Your Color Choice)

* China is available at 2.00 additional per guest

IT IS OUR GOAL AT CHEF CARY’S CUISINE TO TAILOR YOUR PROPOSAL TO MEET YOUR SPECIFIC REQUESTS. PLEASE LET US KNOW IF YOU WOULD LIKE PART OR PARTS OF THE PROPSAL ALTERED.

WE WILL ALSO BE HAPPY TO PREPARE SPECIAL DIETARY RESTRICTED MEALS UPON REQUEST

THANK YOU FOR YOUR INTEREST
WE LOOK FORWARD TO PREPARING A CREATIVE PROPOSAL FOR YOUR SPECIAL DAY

SINCERELY,
CHEF CARY

