

HOT BUFFET MENU

Please call your coordinator for a custom quote 757-499-2002

Salads

Garden Salad

mixed greens and

iceberg lettuce, red onions, cucumbers, green bell peppers, cherry tomatoes, served with ranch and balsamic vinaigrette on the side.

Greek Salad Iceberg and romaine lettuce, red cabbage, carrots, tomatoes, cucumbers, green peppers, olives, pepperoncini peppers and feta cheese, with Greek Vinnaigrette

Summer Salad Field greens, feta cheese, red onions, toasted almonds, fresh berries, tossed with raspberry balsamic dressing.

Steakhouse Salad Iceberg lettuce, baby spinach, cucumbers, tomatoes, red onions, shredded cheddar cheese, sliced hard boiled egg, and warm bacon basil vinaigrette.

Entrees

Beef

Herb Crusted Beef Tenderloin Sliced and served with au jus and a side of creamy horseradish sauce

Cajun Blackened Beef Tenderloin Sliced thin and drizzled with creole ajoli

Garlic Rubbed Beef Tenderloin With wild mushrooms and cabernet butter

Jumbo Angus Beef Burger lettuce, tomato, onions, mustard, ketchup, mayonnaise

Seafood

Mediterranean-Style Tilapia Served on a bed of sun-dried tomatoes, bell peppers, red onions and black olives, topped with feta cheese.

Teriyaki Glazed Salmon Topped with mango fruit salsa **Southern Style Crab Cakes** With spicy remoulade **Jumbo Shrimp Fettuccine** With homemade alfredo sauce

Poultry

Chicken Parmesan Lightly breaded, topped with Italian marinara and provolone cheese.

Chicken Piccata served in a rich lemon sauce with capers.

Chicken Marsala sauteed in a Marsala wine sauce with sliced Mushrooms

Marinated Chicken Supreme sea salt roasted chicken breast with garlic herb cream sauce

Vegetarian

Pasta Primavera With grilled fresh vegetables, light tomato and olive oil sauce, and parmesan Spanakopita Baked Phyllo turnover stuffed with spinach and feta cheese

Grilled Veggie and Hummus Wrap Stuffed with grilled veggies, homemade hummus, and a sprinkle of feta cheese

Sides

Oven Roasted Potatoes Green Beans Almondine

Rice Pilaf with diced carrots, onions and peas **Linguine** with lemon garlic butter sauce **Spaghetti** with light marinara sauce

Mashed Potatoes

Vegetable Medley with red peppers, carrots, zucchini, squash, and green beans Fresh Steamed Asparagus Fresh Steamed Broccoli Broccoli casserole with Wisconsin Cheddar

email us <u>catering@creativecateringva.com</u>

757.499.2002

www.creativecateringofvirginia.com