



# Homemades by Suzanne

DINNER MENUS ~~ Staffing and Taxes Additional  
help@HomemadesBySuzanne.com ~~ 804-798-8331

## BUFFET DINNERS

starting at \$36.85  
homemade rolls & coffee included

### SALAD or SOUP

- Classic Caesar** with Homemade Croutons
- Spinach Salad** Applewood Smoked Bacon & Slices of Driscoll Strawberry
- Simple Summer Salad** with Vidalia Vinaigrette
- Tuscany Stack** Tomato, Zucchini, & Asiago Wafer
- Autumn** Sliced Pear & Candied Walnut

### ENTREES (Choose 2, Additional \$4.95 each)

- Pork Loin Apricot Mustard Glaze
- Salmon Filet Bourbon Glazed or Cuke Dill Sauce
- Chicken Marsala Baby Bella Mushrooms
- Sliced Beef Tenderloin Béarnaise Sauce
- Stuffed Breast of Chicken Panned Gravy
- Chicken & Wild Mushroom Wellington
- Back Fin Crab Cakes or Crab Imperial
- Carved Brown Sugar Glazed Virginia Ham
- Slow Braised Short Ribs in a red wine tomato sauce
- Sliced Prime Rib Au Jus & Horseradish
- Carved Pork Loin Cranberry Compote
- Kung Pao Chicken Pineapple & Wasabi Wonton

### SIDES (Choose 2, Additional \$1.95 each)

- Creamy Parmesan Risotto
- Jeweled Wild Rice Pilaf
- Roasted Baby Red or Fingerling Potatoes with herbs
- Stoneground Grits (cheddar & bacon optional)
- Twice Baked Sweet Potatoes
- Tomato Braised Limas with fennel
- Zucchini, Squash, Portobella, Red Pepper, & Onion
- Artichoke Quinoa
- Gruyere Scalloped Potatoes
- Mac & Cheese with Roasted Red Tomato
- Roasted Cauliflower with Parmesan
- Brown Butter Green Beans
- Trio of Peas with Sweet Red Pepper Slivers
- Grilled Veggies with Olive Oil & Fresh Herbs
- Summer Squash Casserole with Red Onion

## PLATED DINNERS

\$32.85-\$34.85  
homemade rolls & coffee included

### SALAD or SOUP

- She-Crab** laced with Sherry
- Five Onion Cream Soup**
- Cream of Watercress or Asparagus**
- Wild Mushroom**
- Tomato, Basil, Parmesan**
- Shrimp Bisque**
- Clam Chowder**
- Shoe Peg Corn & Peanut**
- French Onion** \* served with flatbread

### ENTREES (Surf & Turf Optional)

- Roasted Beef Tenderloin** Classic Béarnaise
- Sliced New York Strip** Horseradish in Tomato Garni
- Prime Rib** Brandied Mushroom
- Grilled Lamb Chops** Tapenade Butter
- Beef Wellingtons** Mushroom Duxelle
- Coquille St. Jacques** Sea Scallops Laced with Vermouth
- Seafood Martini** Shrimp, Scallop, Lump Crab & Remoulade
- Shrimp Tempura** Dark Sherry Sauce
- Orange Roughy** Creamed Spinach & 3-Cheese Mornay
- Back Fin Crab Imperial** served in natural shell
- Green Briar Stroganoff** Tenderloin & Fresh Egg Noodles
- Panko Breaded Chicken Breast** Tangy Peach Chutney
- Grilled Chicken** Blackberry Chablis Butter Sauce \* served with two sides

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**Kids Baskets \$13** chicken tenders, mac & cheese, fruit

### Vegetarian & Dietary Restrictions

- Creamy Parmesan & Portobella Risotto
- Ratatouille
- Vegetarian Lasagna

### Dessert \$TBD (served or as a display of miniatures)

- fruit tarts, crème brulee, cheesecake, tiramisu, layered sour cream coconut cake, petite fours, cupcakes, iced shortbread cookies, carrot layer cake, homemade pies