

CREATE YOUR OWN

DINNER BUFFET MENU

frill.catering | 706 461 7288

ENTREE

CHICKEN BREAST

Chicken Marsala
Chicken Piccata
Mediterranean Chicken
Caribbean Grilled Chicken
Mojo Grilled Chicken Breast
Creamy Garlic Chicken
Italian Breaded Lemon Chicken
Grilled Balsamic Chicken
Baked Italian Chicken Quarter
Slow-smoked BBQ Chicken
(full or chopped)

PORK

Cuban-style Roast Pork
Guava Pulled Port
Slow-smoked BBQ Pulled Pork

BEEF

Braised Beef Tips, Wine Mushroom Sauce
Steak Milanese
Country Pot Roast

SEAFOOD

Ask your salesperson about
available upgrades

VEGETABLE

Seasonal Vegetable Medley
Oven-roasted Vegetables
String Beans Almandine
Black Beans

UPGRADE:

Grilled Asparagus
Oven-roasted Brussels Sprouts

STARCH

Garlic Smashed Potatoes
Parslied Potatoes
Sour Cream Mashed Potatoes
Rice Pilaf
Spanish-style Yellow Rice
Oven-roasted Potato Wedges
Penne pasta with Marinara
or Alfredo Sauce

UPGRADE:

3 Cheese Macaroni & Cheese
Truffled Mashed Potatoes
Parmesan Orzo
Risotto

CHEF ATTENDED STATION

ROASTED TURKEY BREAST

served with cranberry chutney

OUR FAMOUS RUB ROASTED CARVED TOP ROUND

served with creamy horseradish spread
& roasted garlic aioli

CARVED BAKED HAM WITH CRUNCHY HONEY CRUST

served with honey mustard

MARINATED MOJO PORK LOIN

served with mango chutney

DELUXE PASTA STATION

shrimp, grilled chicken strips or Italian
sausage tossed with penne or seashell
pasta with your choice of homemade
marinara, alfredo or pesto sauce

AVAILABLE UPGRADES

HORS D'OEUVRES

Choose an hors d'Oeuvres
package to add on to your
buffet package, starting at
just \$5.00 per person

STUFFED CHICKEN

Athena | Tuscany | Sicilian | Cordon Bleu

BUFFET INCLUDES

House or Caesar Salad
Entree
Chef Attended Station
Vegetable
Starch
Fresh Baked Rolls & Butter
Coffee or Iced Tea

ASK US ABOUT MAKING
YOUR MEAL
"FAMILY STYLE"

