

# THE AMETHYST

## PLATED DINNER MENU

frill.catering | 706 461 7288

### HORS D'OEUVRES HOUR

Assorted hors d'oeuvres  
& canapes (passed butler style)

Chef's selection of  
hot hors d'oeuvres

### SALAD

Regular or grilled caesar salad,  
house wedge salad or  
salad of mixed greens

### ENTREE

#### CHICKEN BREAST

Chicken Marsala  
Chicken Piccata  
Mediterranean Chicken  
Caribbean Grilled Chicken  
Mojo Grilled Chicken Breast  
Creamy Garlic Chicken  
Italian Breaded Lemon Chicken

#### 6 OZ SALMON

#### 6 OZ FILET

#### GRILLED PETITE SIRLOIN & SEARED CHICKEN

#### GRILLED PETITE FILET & SEARED CHICKEN

#### STEAK TOPPED WITH YOUR CHOICE OF SAUCE

Demi Glace | Caramelized Onions  
Bearnaise | Mushroom Ragout  
Marchand De Vin



### STARCH CHOOSE ONE

Garlic Smashed Potatoes  
Parslied Potatoes  
Rice Pilaf  
Spanish-style Yellow Rice  
Oven Roasted Potato Wedges

#### UPGRADE:

3 Cheese Macaroni & Cheese  
Truffled Mashed Potatoes  
Parmesan Orzo  
Baby Portobello Risotto

### VEGETABLE CHOOSE ONE

Seasonal Vegetable Medley  
Oven Roasted Vegetables  
String Beans Almandine

#### UPGRADE:

Grilled Asparagus  
Oven-roasted Brussels Sprouts  
Broccolini  
Honey-glazed Heirloom Carrots

### PROTEIN UPGRADES

#### BRAISED SHORT RIBS

Six hour, slow-braised, beef short  
rib with a rosemary demi glace

#### MARKET PRICED SEAFOOD

#### STUFFED CHICKEN

Athena | Sicilian | Tuscany | Cordon Bleu

### PRICING:

CONTACT A  
REPRESENTATIVE

### DINNER INCLUDES

Hors d'Oeuvres Hour  
Salad  
Entree  
Starch  
Vegetables  
Fresh Baked Rolls & Butter  
Coffee & Iced Tea  
China Package  
Professional Service Personnel

ASK US ABOUT MAKING  
YOUR MEAL  
"FAMILY STYLE"