



Seated Dinner Buffet

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~ choose one ~

Fresh Spinach tossed with Red Onion, Diced Avocado in a Lime Dijon Vinaigrette

Mixed Seasonal Greens served with Hearts of Romaine, Vine Ripened Tomatoes,
Mozzarella Cheese, Fresh Basil and Arugula

Served Salad Option: Your choice of salad may be served at the Table

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Rolled Chicken Breast stuffed with Andouille and Smoked Gouda

Chicken Picatta – Sautéed in Lemon and White Wine Topped with Capers

Breast of Chicken Marsala Baked and topped with mushrooms
and a creamy Marsala Wine Sauce

Roasted Beef Tenderloin with a Red Wine Bordelaise

Strip Sirloin with a Wild Mushroom Sauce

Minted Lamb Wellington with Cranberry Pommery Sauce and Herb Spaetzel

Fresh Salmon Medallions with a Saffron Rosemary Fume

Herb Encrusted Fresh Grouper with Crab Meat Stuffing

Stuffed Pork Tenderloin – Served with an Apple Chutney

Veal Picatta – Served with a Lemon Caper Sauce

Masterpiece Pasta – Mediterranean Chicken, Pesto,
Sun-dried Tomatoes and Broccoli tossed
with Penne Pasta in a Tuscan Broth – Vegetarian also available

Vegetarian: Tri-color Tortellini with Lemon Garlic Cream Sauce, Roasted Peppers,
Crimini Mushrooms, Fennel

Vegetable and Starch Choices to compliment your entrée choices and created to your desire.
Ice Tea, Coffee, China, Table Setting Included ~ Rentals extra.

To place an order call
(678) 990-9808

www.MasterpieceEvent.com

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