

Buffet Service

Fruit, Cheese, and Crudités Display - Served Buffet Style during the Cocktail Hour

Imported and Domestic cheeses sliced and presented with fresh garden vegetables and a creamy onion dip. To compliment this display, our chef offers Dijon and German mustards for dipping and an assortment of gourmet crackers.

Salad (choice of one served to your guests)

§ Fresh Tossed Salad

A variety of Mixed Greens, Grape Tomatoes, Cucumbers and Red Onion with your choice of two dressings

§ A La Grecque

Crisp Romaine Lettuce with Kalamata Olives, Grape Tomatoes, Pepperoncini, Feta Cheese, Sliced Red Onions and Oregano Vinaigrette

§ Stratwood Signature Salad

Baby and Curly Leaf Spinach, sliced Strawberries, Mandarin Oranges, Red Onion and Candied Walnuts served with Citrus and Raspberry Vinaigrette

§ Clemson Bleu

Field Greens with Dried Cranberries, Golden Raisins, crumbled Bleu Cheese, Toasted Pistachios, sliced Red Onion and served with Balsamic Vinaigrette

Chef Carved Entrées (choice of one)

§ Rotisserie Turkey Breast

§ Roasted Pork Loin

§ Smoked Ham with Cloves and Honey Baked Glazing

§ Slow Roasted Marinated Top Round of Beef

§ Prime Rib of Beef Au Jus

§ Roasted Beef Tenderloin

All served with appropriate accompaniments

Entrées (choice of two)

§ Egg & Parmesan Encrusted Chicken Romano with Garlic and Lemon Sauce

§ Old Fashioned Focaccia Stuffed Chicken Breast with Sauce Supreme

§ Chicken Marsala with Mushroom Demi Glace

§ Marinated Grilled Chicken Breast with Mango Papaya Relish

§ English Style Cod Loins

§ Cod Florentine

§ Sliced Roast Sirloin served with Green Peppercorn Demi Glace

§ Beef Bourguignonne

Braised Beef in red wine with small savory, onions and Mushrooms

Pasta Entrée (choice of one) Pasta and Sauce

Penne, Bow Tie or Cavatappi Pasta served with Roasted Garlic Alfredo, Traditional Marinara or Roasted Red Pepper Cream Sauce

Accompaniments (choice of two)

§ Oven Roasted Garlic and Parmesan Baby Bakers

§ Parsley Buttered Red Skin Potatoes

§ Twice Baked Potato

§ Au Gratin Potatoes

§ Wild Rice Pilaf

§ Steamed Fresh Mixed Vegetables

Broccoli, Cauliflower, Carrots, Zucchini, Red Pepper

§ Green Beans with Apple Smoked Bacon & Pearl Onions

§ Green Beans Almondine

§ Honey Ginger Glazed Belgian Carrots

§ Sugar Snap Peas with Roasted Red Pepper

§ Baked Zucchini Parmesan

Our Buffet Menu also includes

Oven fresh dinner rolls with butter, hot tea, fresh brewed coffee and decaf.



www.stratwoodcaterers.com