

# The Stables

## Buffet Catering

*Please note, all catering includes a 20% service fee and 10% tax and are subject to change.  
Please add an additional \$3 per person for a plated service.*

**You be the chef!**

**This menu selection will allow you the opportunity to pick and choose your menu.  
Add Sweet Tea or Lemonade for \$2pp.**

### **Entrée Pricing**

**Choose 1 entrée for \$19 per person  
Choose 2 entrées for \$22 per person  
Choose 3 entrées for \$25 per person**

### **Entrée selection**

**Southern style pulled pork  
Homestyle fried chicken  
London broil, sliced with demi glaze  
Hamburger steak with onions and mushrooms  
Pork chops, grilled or fried (4-6 oz)  
Chicken Marsala  
Roasted chicken breast with artichoke, caper cream  
Grilled salmon with lemon and caper beurre Blanc  
Roasted Pork loin**

### **Starch Selection (Choose 1)**

**Rice pilaf  
Macaroni and cheese  
Mashed potatoes  
Roasted red potatoes  
Mashed sweet potatoes  
Cheesy grits  
Potatoes au gratin**

***Additional starch \$3***

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## **Vegetable Selection (Choose 1)**

Vegetable medley  
Southern green beans  
Haricot verts (French green beans)  
Fried okra  
Creamed corn  
Succotash  
Broccoli cheese casserole  
Chef's selection of grilled vegetables

*Additional vegetable \$3*

## **Dessert Selection (Choose 1)**

Cobbler (peach, blueberry, raspberry)  
Southern pecan pie  
Banana pudding  
Mini assorted cheesecake  
Strawberry shortcake  
Fudge brownie  
Tiramisu  
Chocolate cake

*Additional dessert \$3*

# *The Stables*

## *Themed Dinner Buffets*

### *Southern Style*

\$25 per person

Add Sweet Tea or Lemonade for \$2pp.

#### CHOOSE 2

Fried chicken with chicken gravy

Pulled pork

Hamburger steak with onion and mushroom gravy

#### CHOOSE 1

Rice pilaf

Mashed potato (with or without gravy)

Mashed Sweet potato

Baked macaroni and cheese

#### Add On's \$2pp

Mashed Potato Bar

(Chopped chives, shredded cheddar cheese, sour cream, bacon bits,)

Mashed Sweet Potato Bar

(brown sugar, butter, cinnamon, and pecans)

#### CHOOSE 2

Southern green beans

Fried okra

Spinach and artichoke casserole

Broccoli casserole

Collard greens

Glazed carrots

#### CHOOSE 1

Banana pudding

Cobbler

Red velvet cake

# *The Stables*

## *Taste of Italy*

\$26 per person

Add Sweet Tea or Lemonade for \$2pp.

### CHOOSE 2 Meats

Italian sausage with red and green bell peppers

Chicken Marsala

Chicken parmesan

Italian meatballs

Pork loin scaloppini

### CHOOSE 1 Sauces

house made marinara sauce

creamy basil pesto

alfredo

For additional sauce choice, it would be \$2pp

### CHOOSE 1 Starch

Baked ziti

Penne pasta

Linguine

Angel hair

Cavatappi

Roasted Red Potatoes

### CHOOSE 2 Vegetables

Sautéed garlic broccoli

Sautéed green beans with toasted almonds

Roasted seasonal vegetables

Roasted Brussel sprouts topped with balsamic and grated parmesan cheese

### CHOOSE 1

Tiramisu dusted with cocoa powder

Cannoli drizzled with chocolate and pistachio

Red velvet cake

Cobbler