



Plantation Catering's *Signature* Menus 2006

Glorious American Food

The influences of America's many cultures are captured in these distinctive menus, following time-honored traditions and customs, retaining the essence of each. We've traveled and explored our country's many regional flavors, and brought home the heart of each discovery to our catering kitchens. Glorious American Food was born out of our desire to share with our clients the best of our food experiences. Combining our over twenty years of catering knowledge and excellence in service with world-class menus, Plantation Catering Company can craft the exclusive event you are looking for.

We serve these menus from creatively designed premium buffets, using our best serving wares and presentation techniques. Selections must be the same for all guests, we have a minimum charge for 30, and steak, lobster, & prime rib selections are charged one serving per person. A service support charge of 500.00 will be added to the final total for the premium buffet set-up, premium serving wares, & buffet décor. A travel charge may apply depending on your location.

The New England Grill

A Select Lobster Tail & a Thick-Cut Filet Mignon, Both Fire-Grilled with Pecan Wood

Filet Mignon – A Six ounce Bacon Wrapped Cut Tenderloin of Beef, meticulously Seasoned & Fire-Grilled to Order

Premium Cold Water Lobster Tail – We'll Fire-Grill the Split Lobster Tail over Pecan Wood & serve it up with Melted Butter

Steamed Broccoli Florets with Almonds & Browned Butter • Baby Carrots with Caramel-Butter Sauce

Deluxe Plantation Salad Bar with Baby Shrimp & Choice of Dressings • Crusty Dinner Rolls with Butter • Market Price

We suggest adding Blueberry Cobbler for Dessert: add 2.29 per person

A Louisiana Red Dinner

Louisiana's Lust for the Spice & Heat of Pepper Culminates in this "Red" Dinner

Louisiana Crawfish – Steamed with the holy Triad of Cajun Cooking – Garlic Cloves, Celery, & Sweet Onions

Shrimp Boil - Large Gulf "Peel & Eat" Shrimp, Cooked with Petite Corn-on-the-Cob, & Traditional Cajun Spices

Red Remoulade Sauce • Cocktail Sauce • Steamed Red-Skinned Potatoes with Butter & Kosher Salt • Mini French Breads

Fresh Strawberries with Bourbon-Cream Dipping Sauce (In Season) • Mixed Spring Greens Salad Bar • 22.95

We suggest adding White Chocolate-Pecan Bread Pudding for Dessert: add 2.49 per person

Southern Sunday Dinner

Sunday Dinners at Grandma's House were very much the custom in the Old South

Southern Fried Chicken – Dipped in Buttermilk & Hand-Breaded Fresh Chicken Breasts, Wings, Thighs, & Drumsticks

Cinnamon Baked Sweet Potatoes • Country Green Beans • Sliced Sweet Onions and Red Ripe Tomatoes

Deviled Eggs • Potato Salad • Cole Slaw • Freshly Baked Biscuits & Honey • 14.95

We suggest adding Cajun Pineapple-Coconut-Pecan Cake for Dessert: add 2.69 per person

Southwest Oak-Smoked Cowboy Prime Rib of Beef

A Distinct & Light Smokey Flavor highlights this Prime Rib Cut, Served with Southwest-Flavored sides

Prime Rib of Beef – Rubbed with Hearty Seasonings, Slowly Oak Smoked & Sear-Fired, then Carved to Order by our Chef

Cheddar & Pepper-Jack Au Gratin Potatoes • Southwest Sweet Corn & Zucchini with Bacon Crumbles • Au Jus

Plantation Deluxe Salad Bar with Choice of Dressings • Crusty Sourdough Rolls with Real Butter • 24.95

We suggest adding Cinnamon Crumble Cherry-Peach Crisp for Dessert: add 1.89 per person

Traditional Country Ham Dinner

A Traditional Country Ham, Slowly Roasted & Glazed is the Star Attraction

Country Cured Ham – Slow Oven Roasted & Covered with a Dark Crusty Glaze, Hand-Carved to Order by our Uniformed Chef

Seasoned Collard Greens with Ham Hock • Cinnamon Baked Sweet Potatoes • Whole Kernel Corn with Real Butter

Tossed Wilted Spinach Salad with Bacon Dressing • Fresh Seasonal Fruit Salad • Dinner Rolls & Real Butter • 15.95

We suggest adding Bourbon Banana Cream Pudding for Dessert: add 1.89 per person

Included on the Buffet with any of the selections above

Self Service Beverage Station: Iced Tea • Plantation Punch or Coffee • Ice for these Beverages

All the Essentials: Heavy Weight Disposable Plates & Utensils • Napkins • Cups • Salt & Pepper • Sugar • Condiments

☪ CELEBRATING TWENTY-TWO YEARS • 1984 - 2006 ☪

PLANTATION CATERING COMPANY

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