



# Southern Style Buffet Dinners

## h a n d p a s s e d a n d a p p e t i z e r s

May we suggest starting your event with appetizers such as hand-passed hors d'oeuvres or stationary hors d'oeuvres displays

### s a l a d

(Salad may be served at the table)

Choose one from the following:

- fresh garden salad with vine ripened tomatoes, cucumber and carrots**
- freshly made southern style creamy coleslaw**
- spinach salad tossed with warm bacon, tomato, garlic croutons and bleu cheese dressing**

### e n t r é e

Choose two from the following

- creole fried chicken - extra crispy**
- baked country ham with plum-easy mustard sauce**
- masterpiece spiced BBQ brisket of beef**
- BBQ chicken (thighs, breasts and legs)**
- roasted pork tenderloin with a seasonal fruit chutney**
- fried catfish with tartar sauce**

### v e g e t a b l e s

Choose two from the following

- Southern Green Beans**
- Squash Casserole**
- Fried Green Tomatoes**
- Creamed Corn**
- Broccoli Rice Casserole**

### s t a r c h

Choose two from the following

- Garlic Mashed Potatoes**
- Macaroni and Cheese**
- Cornbread Dressing**
- Candied Yams**
- Oven Roasted New Potatoes**

To place an order call  
(678) 990-9808

[www.MasterpieceEvent.com](http://www.MasterpieceEvent.com)

southern style buffet dinners