

Seated Dinner Buffet Menu

Entrée prices listed below include salad, entrée, vegetable, starch, ice water, serviceware and glassware. Linens, beverages, service staff, and taxes are charged separately.



www.masterpieceevent.com
678.990.9808

To add elegance and sophistication to your event, we'd like to recommend that you consider starting the evening with butler style hand-passed hors d'oeuvres for the first hour. Prices for our acclaimed hand passed hors d'oeuvres are listed below (not included in the standard price for seated buffet dinners).

Hand Passed Hors D'oeuvres

Butler passed on silver trays --Your choice of items

- **Salmon Potato Rounds** - Herb Roasted Potato rounds Topped with Cold-Cured Smoked Salmon and a Spicy Remoulade
- **Shrimp Cocktail** - Large Gulf Shrimp Served with Horseradish \ Cocktail Sauce.
- **Spicy Sausage Coins** - mild Italian sausage wrapped in puff pastry, sliced and finished with a grain mustard sauce
- **Spanakopita** - Light Phyllo Dough Filled with Spinach and Cheese Baked Until Golden Brown and Served Hot
- **Southwest Chicken Spring Roll** - Blackened Chicken Breast, Cilantro, Poblano Peppers, Red Onions and Colby Cheese wrapped in a Wonton and fried golden brown
- **Mushroom Caps** - Baked mushroom caps with choice of herb cheese or Italian sausage
- **Asiago Potatoes** - New Potatoes filled with an asiago cheese filling
- **Black Sesame Seed Crusted Yellowtail Tuna** - Yellowtail Tuna encrusted in Black Sesame Seeds; served with a Chili Ponzu Sauce on a Win ton Crisp.
- **Pot Stickers** - Pan Fried Won-tons with Asian Style Seasoned Pork Filling.
- **Antipasto Skewers** - Cheese Tortellini, Sun-dried Tomato and Kalamata Olives marinated in olive oil and herbs

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continued – page 2



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Salad

Your salad may be included on the buffet or served at the table.
Your Captain will discharge tables to the buffet after salad is served.

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

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

Entrée

-Choose Two (2) from the following:

- **Rolled Chicken Breast** stuffed with Andouille and Smoked Gouda
- **Chicken Picatta** sautéed and served with White Wine, and Lemon Sauce with Capers
- **Breast of Chicken Marsala** baked and topped with a Marsala Wine and Mushroom Sauce
- **Minted Lamb Wellington** with Cranberry Pommery Sauce and Herb Spaetzel
- **Stuffed Pork Tenderloin** served with Apple Chutney
- **Fresh Salmon Medallions** with a Saffron Rosemary Fume
- **Herb Encrusted Fresh Grouper** with Crab Meat Stuffing
- **Masterpiece Pasta** – Mediterranean Chicken, Pesto, Sun-dried Tomatoes and Broccoli tossed with Penne Pasta in a Tuscan Broth – Vegetarian option also available
- **Tri-Color Vegetarian Tortellini** with Lemon Garlic Cream Sauce, Roasted Peppers Crimini Mushrooms and Fennel
- **Strip Sirloin** with a Wild Mushroom Sauce
- **Roasted Beef Tenderloin** with a Red Wine Bordelaise

Choose an additional item to be carved --- See Our Performance Station Menu

Vegetables and starch selections to compliment your entree will be created to your taste. • China and table settings are included in the service charge. Table linen and any additional rentals are extra.