



MISS SOPHIE'S

Formal Buffet Menu

...just a small sampling of what we can do for you



Two Appetizers:

- **Deviled Eggs and Tomato Sandwiches**
- **Caprese Bruschetta** –toasted garlic rounds topped with slice tomato, mozzarella and a basil leaf
- **Mini Chicken Salads on Croissants** – An assortment of our Southern Chicken Salad and our Curry Chicken Salad
- **Spinach and Artichoke Dip in a Bread Bowl** served with tri-colored tortilla chips
- **Fresh Fruit and Domestic Cheese Display**
- **Cannellini Bean Salad in Mini Phyllo Shells**
- **Pear and Blue Cheese Tartlets**
- **Crudités Display** fresh cut vegetables with dip



One Salad:

- **Mixed Spring Greens Salad with Your Choice of 2 Dressings**
- **Caesar Salad with Caesar Dressing**
- **Fall Mixed Greens Salad with Cranberries, Walnuts, Blue Cheese and Poppy Seed Dressing**

Two Entrées:

- **Herb Roasted Chicken** - Chicken slow roasted with fresh rosemary, thyme and oregano
- **Breast of Chicken Picatta** - Marinated Chicken Breast dipped in egg and seasoned flour, browned in olive oil and served in a lemon and caper sauce
- **Champagne Chicken** - Chicken cooked in champagne and finished off with a rich cream sauce served with rice pilaf
- **Oven Roasted Turkey** – Juicy sliced turkey with gravy and apple cranberry sauce
- **Baked Ham with Mustard Sauce** - Warm, moist slices of ham, with a brown sugar glaze
- **Slow Cooked Pork Tenderloin with Mango Salsa**
- **Roast Beef & Gravy** – Tender and delicious
- **Pepper Steak** - Marinated Beef Strips sautéed with onion and bell peppers
- **Baked Ziti** – Ziti pasta, ricotta cheese, our own red sauce with beef and sausage and mozzarella cheese
- **Savannah Seafood Parmesan** - Shrimp, Crab and Bowtie Pasta in a Parmesan Cream Sauce (\$3 extra per person)
- **Salmon Filet with a Cucumber Dill Sauce** (\$3 extra per person)
- **Barbecue: Choose from Pulled Pork, Beef Brisket or Chicken**
- **Prime Rib with Au Jus and Horseradish Sauce** (\$3.50 extra per person)

Two Sides:

- **Garlic Mashed Potatoes with Gravy**
- **Rosemary Roasted Red Potatoes**
- **Cream Potatoes**
- **Macaroni & Cheese**
- **Rice Pilaf**
- **Herb Roasted Squash Medley**
- **Southern Style Green Beans or Haricot Vert**
- **Vegetable Medley tossed in an Herb Butter**
- **Asparagus Spears with Bleu Cheese Cream Sauce**
- **Collard Greens**
- **Corn Casserole**



Yeast Rolls and Butter, Dessert or Cake Cutting Services and Tea

\$23.95 per person + tax, 20% service fee, and delivery fee if applicable.

(Price includes china, crystal, silverware and uniformed staff)