



Savannah Bell Catered Affairs

By Miss Sophie

PLATED AFFAIRS

Entrée Choices:

(Prices include salad, bread, 2 sides & Dessert - or Cake Cutting)

Baked Tilapia

With Lemon Butter Sauce

Suggested Sides: Yellow Rice & Roasted Asparagus

\$25

Poached Salmon

Salmon Filets Poached in Court Bullion of White Wine, Fresh Dill and Lemons
Cucumber Dill Sauce & Lemons

Suggested Sides: Rice Pilaf & Haricot Vert (slim tender green beans)

\$28

Shrimp Newburg

Tenderly cooked shrimp in a classic Newburg Sauce of cream, nutmeg and sherry
Served in a puff pastry shell

Suggested Sides: Herb Roasted Potatoes & Roasted Asparagus

\$28

Savannah Seafood Parmesan

Shrimp, Crab and Bowtie Pasta in a White Wine, Parmesan Cream Sauce

Suggested Sides: Roasted Asparagus & Summer Squash Medley

\$30

Southern Style Crab Cakes

Served with House Made Remoulade Sauce

Suggested Sides: Herb Roasted Potatoes & Roasted Butternut Squash

\$30

Champagne Chicken Breast

Boneless Breasts in a decadently rich Champagne and Cream Sauce

Suggested Sides: Rice Pilaf and Haricot Vert

\$25

Oven Herb Roasted Statler Breast of Chicken

Skin on breast with 1st wing joint and tenderloin attached, otherwise

Boneless, dusted with herbs and oven roasted to perfection.

Suggested Sides: Garlic Mashed Potatoes and Seasonal Vegetable Medley

\$29

Chicken Picatta

Lightly Breaded Breast of Chicken in a Wine, Lemon, Garlic and Caper Sauce

Suggested Sides: Garlic Mashed Potatoes and Roasted Asparagus

\$25

Slow Roasted Herb Crusted Pork Tenderloin

Served with Mango Salsa

Suggested Sides: Rice Pilaf and Roasted Butternut Squash

\$26

Prime Rib & Au jus with Horseradish Sauce

Suggested Sides: Horseradish Mashed Potatoes & Haricot Vert

\$28

Herb Crusted Beef Tenderloin with

Shallot and Red Wine Reduction Sauce

Suggested Sides: Horseradish Mashed Potatoes and Roasted Asparagus with Blue Cheese Sauce

\$40

Vegetarian Options:

\$18

(Price includes salad, 1 entrée, 1 side, bread & dessert)

Baked Ziti

Zit, Marinara and Ricotta Cheese

Suggested Sides: Haricot Vert

Mexican Quinoa

Quinoa, Black Beans, Kernel Corn, Cheddar & Mozzarella Cheese

Suggested Side: Haricot Vert

Spinach & Orzo

Sautéed Spinach, Garbanzo Beans & Bowtie Pasta

Suggested Side: Roasted Butternut Squash

Child's Plate (12 & Under)

\$10.00

Chicken Tenders, Macaroni & Cheese, Green Beans

Rolls & Dessert

Dessert:

New York Style Cheesecake; Personal Bundt Cake; Peach Cobblers; Banana Pudding

Limit of 2 Entrée Choices and 1 Vegetarian Entrée Choice & 2 Sides *per event*

Prices do not include sales tax (7%) and gratuity (20%) – Minimums may apply