



**Paul Kennedy
Catering**

912-964-9604

**Wedding Buffets
w/ Appetizers**

www.paulkennedycatering.com

Included in all Reception Packages:

- Linen For Buffet Only
- All Décor For Buffet
- Full China Service (Plates, Glasses, Silverware, Linen Napkins)
- Cake Cutting and Service
- Matching Cake Plates & Forks
- Tea or Lemonade and Bottled Water

* All orders are subject to policies - please review

* Full Service Subject to 20% charge (min. \$100)

* Ask us about our Minimums



Silver Selections \$20.95 per/person

**Roast Beef and Baked
Chicken Buffet**

Appetizers:

Cream Cheese and Cucumber Mini Phyllo Shells
Swedish Meatballs

Dinner Buffet:

Sliced Roast Beef with Merlot Demi Glace
Rotisserie Chicken
Mashed Potatoes
Southern Style Green Beans
Sautéed Squashes and Sweet Onions
Tossed Green Salad with 2 Dressings
Sweet Yeast Rolls and Butter
Sweet and Unsweet Tea

**Pasta and Chicken
Parmesan Buffet**

Appetizers:

Fresh Vegetable Basket with Pickles and Olives

Warm Tomato Brushettas

Dinner Buffet:

Three Cheese Lasagna with Meat Sauce
Chicken Parmesan with Marinara Sauce
Linguine Tossed with Herbed Olive Oil, Garlic and Romano Cheese
Steamed Broccoli
Sautéed Squashes and Sweet Onions
Caesar Salad
Freshly Baked Breadsticks with Butter
Sweet and Unsweet Tea

Southern Buffet

Appetizers:

Savannah's Own Tomato Sandwiches
Ham Salad Rollups

Dinner Buffet:

Fried Chicken
Baked Ham with Brown Sugar Glaze
Mashed Potatoes with Chicken Gravy
Southern Style Green Beans
Collard Greens
Tossed Green Salad with 2 Dressings
Sweet Yeast Rolls and Butter
Sweet and Unsweet Tea

Gold Selections \$25.95 per/person

**Prime Rib and Forest
Chicken Breast Buffet**

Appetizers:

Thai Chicken Sates with Peanut Sauce
Fresh and Grilled Seasonal Vegetable Display

Dinner Buffet:

Carved Prime Rib with Au Jus and Horseradish Sauce
Grilled Chicken Breast with Forest Mushroom Sauce
Herb Roasted Redskin Potatoes
Steamed Broccoli
Orange Glazed Carrots with Tarragon
Tossed Green Salad with 2 Dressings
Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls
Sweet and Unsweet Tea

**London Broil Steak and
Chicken Breast Pulaski
Buffet**

Appetizers:

Crab Stuffed Mushrooms
Seasonal Fruit and Domestic Cheeses Display

Dinner Buffet:

Carved London Broil Steak with Horseradish Sauce
Grilled Chicken Breast Pulaski topped with Shrimp and Asparagus Sauté and Lemon Crème
Roasted Garlic Redskin Mashed Potatoes
Seasonal Vegetable Medley
Orange Glazed Carrots with Tarragon
Caesar Salad
Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls
Sweet and Unsweet Tea

**Prime Rib and Salmon
Filet Buffet**

Appetizers:

Chicken Dijon in Puff Pastry
Seasonal Fruit and Domestic Cheeses Display

Dinner Buffet:

Carved Prime Rib with Au Jus and Horseradish Sauce
Baked Marinated Salmon Filet with Lemon Tarragon Sauce
Saffron Yellow Rice
Seasonal Vegetable Medley
Traditional Green Bean Casserole with Toasted Onions
Spinach and Romaine Salad with Oranges and Shaved Red Onions
Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls
Sweet and Unsweet Tea

Platinum Selections

\$29.95 per/person

Tenderloin and Chicken Pulaski Buffet

Appetizers:

Tray Passed...Mini Crab cakes with Cajun Remoulade and Assorted Finger Sandwiches
Jumbo Cocktail Shrimp Display
Fresh and Grilled Seasonal Vegetable Display

Dinner Buffet:

Carved Beef Tenderloin with Au Jus and Horseradish Sauce
Grilled Chicken Breast Pulaski topped with Shrimp and Asparagus Sauté and Lemon Crème
Roasted Garlic Redskin Mashed Potatoes
Steamed Broccoli Florets
Orange Glazed Carrots with Tarragon
Caesar Salad
Sweet Yeast Rolls & Whole Wheat Bread Sticks with Butter Pearls
Sweet and Unsweet Tea

Savannah's Style Tenderloin Buffet

Appetizers:

Tray Passed...Mini Crab cakes with Cajun Remoulade and Savannah's Own Tomato Sandwiches
Jumbo Cocktail Shrimp Display
Display of Seasonal Fruit with Domestic & Imported Cheeses

Dinner Buffet:

Carved Beef Tenderloin with Au Jus and Horseradish Sauce
Our Signature Shrimp with Peppers, Onions and Andouille Sausage served with Our Own Parmesan Grits
Southern Red Rice
Seasonal Fresh Vegetable Medley
Southern Style Green Beans
Spinach and Romaine Salad with Oranges,
Shaved Red Onion and Dried Cranberries
Sweet Yeast Rolls & Whole Wheat Bread Sticks with Butter Pearls
Sweet and Unsweet Tea

Pacific Rim Tenderloin Buffet

Appetizers:

Tray Passed...Mini Crab cakes with Cajun Remoulade
Thai Chicken Sates with Peanut Sauce
Jumbo Cocktail Shrimp Display
Display of Seasonal and Tropical Fruits

Dinner Buffet:

Carved Beef Tenderloin with Horseradish Sauce and Green Curry Sauce
Coriander Grilled Salmon with Sweet Garlic Chili Sauce
Coconut Mango Rice
Oriental Vegetable Medley
Grilled and Steamed Bok Choy with Garlic
Spinach and Romaine Salad with Oranges,
Shaved Red Onion and Almonds
Sweet Yeast Rolls & Whole Wheat Bread Sticks with Ginger Honey Butter
Sweet and Unsweet Tea

Seafood Lovers Tenderloin Buffet

Appetizers:

Tray Passed...Mini Crab cakes with Cajun Remoulade
Chili Lime Salmon Sates
Jumbo Cocktail Shrimp Display
Fresh and Grilled Seasonal Vegetable Display

Dinner Buffet:

Carved Beef Tenderloin with Horseradish Sauce
Coastal Seafood Sauté - including Shrimp, Scallops, Mussels, Calamari and
Crayfish in a Pinot Grigio, White Vermouth and Garlic Glaze and Served with Linguine Pasta
Herb Roasted Redskin Potatoes
Steamed Broccoli Florets
Orange Glazed Carrots with Tarragon
Spring Greens and Romaine Salad with 2 Dressings
Sweet Yeast Rolls & Whole Wheat Sticks with Butter Pearls
Sweet and Unsweet Tea

Office: 912.964.9604

Fax: 912.964.5558

www.paulkennedycatering.com