



Cuisinierscater.com 407.975.8763

Southern Buffet Wedding Dinner Selections



Butlered Hors d'oeuvres

Conch Fritters with a Chili Mango Sauce

Chicken & Biscuits Mini Cheddar Biscuits with a Piquante Smoked Corn Chicken Salad

Fried Green Tomatoes with Lump Crab Remoulade

Sweet Corn Cupcakes with Jalapeño Cream Cheese

Serrano & Manchego Roasted Asparagus with Cioppolini Peach Jam

Pulled Pork & Jack Grilled Cheese with Tomatillo Jam

Warm Stilton Bread Pudding "Popovers" with Fig Syrup

Southern style Lobster Rolls Cheddar Biscuits, Smoked Corn, Peppadews & fresh Maine Lobster

Jumbo Lump Maryland Crab Cakes with Remoulade (+3.00 per guest)

Dinner Buffet

Served Salad Corn Bread & Rolls with Butter

Field of Greens Sweet-n-Spicy Cashews, Sundried Cranberries, Bleu Cheese & Honey Vinaigrette

Cuisiniers Salad Grilled Zucchini, Currants, Toasted Almonds, Sweet-n-Spicy Cashews & Pernod Buttermilk Dressing

Green Goddess Salad with Sweet Peas, Bleu Cheese, Corn Nuts & Green Goddess Dressing

Classic Caesar Salad Crisp Romaine, Parmesan & Garlic Croutons

Buffet Entrées

Brisket of Beef with Herb Aioli

Pulled Pork With BBQ Sauce

Butter Milk Fried Chicken

Gourmet Mac-n-Cheese with Four Cheese & that secret topping

BBQ Shrimp Smoked Bacon, Jack Cheese, House BBQ

Shrimp & Grits Creamy Cheese Grits with Shrimp

Accompaniments

Pickled Vegetable Platter / Grilled Vegetable Platters / Roasted Corn Succotash
Collard Greens / Mashed Sweet Potatoes / Redskin Mashed Potatoes *with Bacon*,
Cheddar & Scallions



See Package Information Page for Details