



BUFFET DINNER OPTIONS

Choice of Two (2) Entrees and Three (3) Complements.....\$15.95 per person

Choice of Three (3) Entrees and Three (3) Complements.....\$18.95 per person

*All meals are served with Three (3) complimentary *Hors D'oeuvres*

- All our iterations of Tea, Ice Tea or Sweet are homemade
- All our Lemonade is homemade

Chicken Menu Options

Southern Fried Chicken

Assorted pieces of chicken battered and fried to a golden brown perfection.

BBQ Chicken

Assorted pieces of chicken slow baked in our own secret BBQ sauce. If you prefer this entree can be prepared with boneless breasts just add one dollar.

Oven Roasted Mushroom Garlic Chicken

Boneless chicken breasts slow baked in a creamy mushroom sauce.

Herb Baked Chicken

Boneless chicken breasts breaded in an herb crust and baked until tender.

Marinated Chicken

Boneless chicken breast marinated in our own secret marinade and grilled to perfection.

Chicken Scarpariello

Boneless breast pieces sautéed with garlic and shallots. Finished with white wine, lemon and fresh rosemary.

Chicken Cordon Bleu

Chicken breast stuffed with ham, and Swiss cheese crumb-breaded and pan fried, finished in sauce morniey.

Chicken Kiev

Chicken breast stuffed with herbed butter, crumb-breaded Pan-fried, finished in a rich cream sauce.

Baked Chicken

Oven Roasted, marinated in Extra Virgin Olive Oil, Salt, Pepper, Garlic and Oregano

Chicken Diane

Chicken sautéed with Onions, Peppers and Mushrooms in Brown Wine Sauce

Chicken Acropolis

Chicken sautéed with Garlic and Tomato Sauce, topped with Feta and Parmesan Cheese

Beef Menu Options

Country Style Steak

Tender and delicious cubed steak served in brown gravy.

London Broil

Marinated Shoulder Tenderloin fire grilled and thinly sliced. Served with Red Wine Reduction & Brandied Mushrooms

Braised Pot Roast of Beef

Sirloin Tips braised in beef broth seasoned with garlic, onions and carrots.

Beef Tips

Delicious beef tips cooked until tender and served in brown gravy.

Salisbury Steak

A simple, hearty dish will remind you of Sunday dinners at grandma's house.

Gourmet Meatloaf

When we made this meatloaf, we broke the mold! It's a ground beef mixture with steak sauce and green peppers. Cheddar cheese and broccoli are rolled up in the middle.

Steak au Poivre

Pepper crusted flat iron steak topped with a brandied mushroom sauce.

Tender Beef BBQ Ribs

Extremely savory beef ribs slow cooked until it is wonderfully tender.

Swiss Steak

Extremely savory round slow cooked with onions, tomatoes, celery, and pinch of brown sugar until it is wonderfully tender.

Seafood Menu Options

**Made to order either grilled or baked*

Grouper

Salmon

Flounder

Shrimp (Price varies based on market)

Scallops (Price varies based on market)



The Roses T's
Formal & Casual Catering



Pasta Menu Options

Pastas are served with served with tossed salad, fresh fruit, rolls and tea

Stuffed Shells

Pasta shells stuffed with ricotta cheese and baked in marinara sauce topped with grated mozzarella and parmesan cheese served with tossed salad, fresh fruit, rolls and tea.

Spaghetti

Homemade spaghetti with meat sauce served with tossed salad, fresh fruit, rolls and tea

Baked Spaghetti

Homemade baked spaghetti with meat sauce served with tossed salad, fresh fruit, rolls and tea.

Lasagna

Homemade meat or vegetarian lasagna served with tossed salad, fresh fruit, rolls, and tea.

Baked Ziti Parmesan

Ziti noodles, Italian sausage, ground beef, ricotta cheese and marinara sauce. Baked casserole style and topped with grated parmesan and mozzarella cheeses and served with tossed salad, fresh fruit, rolls, and tea.

Stuffed Manicotti

Manicotti pasta stuffed with ricotta cheese and baked in marinara sauce topped with grated mozzarella and parmesan cheese served with tossed salad, fresh fruit, rolls and tea.

Chicken Fettuccine Alfredo

Homemade Alfredo sauce drizzled over boneless grilled chicken and Fettuccine noodles, served with tossed salad, fresh fruit, rolls and tea.

Chicken Parmesan

Boneless chicken breast breaded, covered with marinara sauce and cheese, served with tossed salad, fresh fruit, rolls, and tea

Shrimp Fettuccine Alfredo

Homemade Alfredo sauce drizzled over pan cooked shrimp and served with tossed salad, fresh fruit, rolls and tea.

Desserts

Moses T's has a large selection of homemade desserts. We will accommodate any preference that you may have.

Pumpkin Pie
Sweet Potato Pie
Chocolate Silk Pie
Pecan Pie
Lemon Crumb Cake
Raspberry & Vanilla Mousse
Marbled Mousse
Chocolate Mousse
Hawaiian Tapioca with Custard Cream
Tiramisu
Raspberry-Orange Trifle
Banana Pudding
And much more....

Soups & Salads Menu Options

House Salad

Fresh crisp lettuce topped off with a variety of vegetables, cheese and croutons.

Chef Salad

Delicious honey cured ham, turkey, cheese and boiled eggs with crisp vegetables over a bed of fresh lettuce.

Fried Chicken Salad

Crispy, deep-fried chicken strips served on a bed of fresh lettuce with vegetables, cheese and croutons.

Grilled Chicken Salad

A savory grilled marinated chicken breast atop a bed of crisp lettuce, fresh vegetables, cheese and croutons.

Soup and Salad

Have a delicious house salad with our soup of the day.

DRESSINGS: RANCH, BLUE CHEESE, HONEY MUSTARD,
BALSAMIC VINEGAR & Oil, THOUSAND ISLAND

Soups:

Please ask about the variety of soups available today.

Tomato Soup

New England Clam Chowder

Cream of Broccoli

Vegetable Soup

Lobster Bisque

Tossed Garden Salad with Fresh Fruit and house dressing's and our fresh baked signature rolls.

Hors D'oeuvres Menu Options

Appetizers:

NEW BBQ Filled Hush Puppies

Chef Q's special BBQ slow cooked Pork threaded and placed in golden brown hush puppies (lightly fried cornmill) a true southern delight.

Sausage Wrapped in Pastry

Cocktail franks wrapped in puff pastry

Italian Sausage and Peppers

Italian sausage and peppers

Chicken Skewers

Teriyaki marinated breast strips on a skewer, flame roasted.

Mini Crab Cakes

Choice lump crabmeat bound with peppers, onion, breadcrumbs and cream then sautéed.

Fried Mozzarella Sticks

Served with Ranch, Honey Mustard dipping sauce, or marinara dipping sauce

Mini Cheese Burgers

Bite size burgers topped with cheddar and pepper jack on a homemade roll

Southern Fried Chicken Strips

Wonderful all-white breast strips served with Ranch, Blue Cheese or Honey Mustard dipping sauce

Meatball Sliders

Oven baked Italian meatballs sautéed in a rich marinara, topped with fresh mozzarella

Chicken Wings

Choose between Buffalo, Italian Grilled, or Teriyaki style wings served with Ranch, Blue Cheese or Honey Mustard dipping sauce.

Cheese Steak Sliders

Everyone's favorite sub shrunk into bite size pieces of heaven. Pan seared steak topped with grilled bell peppers, onions and finished with your choice of fresh mozzarella, Swiss, or American cheese and mayonnaise

Hot Hors D'oeuvres (Served in Chafing Dishes):**Bacon wrapped Jewels**

Medjool dates filled with crème cheese and roasted almonds wrapped in maple or hickory bacon

Cocktail Meatballs

Handmade meatballs with your choice of marinara or barbecue sauce

Potato Nests

With smoked salmon along with Sour Cream

Tomato-Basil Crostini

A wonderfully toasted French baguette topped with tomatoes basil & parmesan

Filled Pillows

Can be filled with your choice mushroom, chicken salad, or crabmeat served in puff pastry.

Cocktail Lamb Chops

New Zealand lollipop lamb chops marinated and char grilled. Served with mint and red pepper.

Chilled Hors D'oeuvres:**Vegetable Tray**

Seasonal vegetables with Ranch dip

Deviled Eggs

Eggs mimosa (whipped filling) is wonderful classic hard-boiled egg dish blended with our special ingredients.

Seasonal Fruit Tray

Colorful display of seasonal fruits.

Chocolate covered Strawberries

Fresh strawberries served in chocolate sauce

Shrimp Cocktail Shot

Boiled shrimp served with cocktail sauce in wonderful shot glasses.

Hors D'oeuvres Platters:**Domestic and Imported Cheese Tray**

Fine domestic and imported cheeses served with cracker assortment.

Finger Sandwiches

An assortment of Turkey, Chicken, Beef and Vegetable sandwiches

Assorted Pastries

Assorted pastries, tarts, cookies, cakes and brownies (options will be selected from lemon crumb cake, chocolate cake, raspberry tarts, blueberry muffins, coffee crumb muffins, double fudge brownies, chocolate chip cookies, oatmeal and raisin cookies, and macadamia nut cookies)

Chips & Salsa

Assorted Tortillas Served with Avocado, Tomato and Mango Salsa

Fresh Fruit Kabobs

Colorful display of seasonal fruits served on skewers.

The Classic Snack Tray

Fine domestic and imported cheeses served with cracker assortment, and your choice of Summer Sausage, Salami, or Pepperoni.

Poached Salmon

A whole poached salmon garnished with parsley, red onion and asparagus and served with cocktail rye bread

Complements Menu Options

Sautéed Asparagus

Sautéed Broccoli

Sautéed

Vegetable Medley

Sweet corn

Stewed Corn

Garlic Dill Potatoes

Scalloped Potatoes

Green Beans

Baked Potatoes

Garlic Mashed Potatoes

Pinto Beans

Baked Beans

Sweet Peas

Baby Garlic Roasted Potatoes

Pinto Beans

Rice

Stewed Cabbage

Mashed Potatoes

Broccoli Casserole

Macaroni & Cheese

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