

# GUILTY PLEASURES CATERING

"When only the best will do"

## Special Event Buffet Packages

Silver	Gold	Platinum
	❖ Two Appetizers	❖ Three Appetizers
❖ One Entrée	❖ Two Entrees	❖ Three Entrees
❖ GP Signature Salad	❖ GP Signature Salad	❖ GP Signature Salad
❖ Two Sides	❖ Three Sides	❖ Four Sides
❖ Dinner Rolls	❖ Dinner Rolls	❖ Dinner Rolls
❖ Tea, Lemonade & Water	❖ Tea, Lemonade & Water	❖ Tea, Lemonade & Water
❖ China, Flatware & Glassware	❖ China, Flatware & Glassware	❖ China, Flatware & Glassware
❖ On Site Staff	❖ On Site Staff	❖ On Site Staff
<b>\$24</b>	<b>\$36</b>	<b>\$48</b>

### Entrees

Poultry	Beef	Pork/ Seafood	Pasta/ Vegetarian
Grilled Breast of Chicken Fillet (Teriyaki, Lemon Pepper, Sweet Chili, BBQ or Traditional)	Bacon Wrapped Meatloaf	Bourbon Glazed Pork Loin	Baked Spaghetti w/Meatballs
Parmesan Crusted Chicken w/Wine Infused Ziti	Grilled Sirloin Tips w/Peppers and Onions	Honey Glazed Ham w/Cinnamon Apples	Chicken Alfredo in Penne
Chicken Marsala	Country Style Steak w/Gravy	Pulled Pork Barbeque with Cole Slaw	Baked Ziti w/Italian Sausage, Onions and Peppers
Herbed Oven Roasted Chicken	Sliced Smoked Beef Brisket	Cajun Style Shrimp and Grits	Chicken Stuffed Shells
Bourbon Chicken Tips	Sliced Roast Beef Au Jus	Crab Cakes with Cocktail Sauce (Add \$2)	Deep Dish Lasagna (Veggie or Meat)
Sliced Oven Roasted Turkey w/Cornbread Dressing	Sliced Beef Tenderloin (Add \$3)	Pan Seared Salmon w/Spicy Remoulade	Garlic Shrimp Farfalle w/Asparagus and Prosciutto
Southern Fried Chicken	Marinated Flank Steak		

### Sides

Traditional	Starches	Soul/ Country	Cold
Green Beans (Southern or French)	Yukon Gold Mashed Potatoes (Garlic or Traditional w/Gravy)	Broccoli Casserole	Potato Salad
Shoe Peg Corn	Rosemary Red Bliss Potatoes	Squash Casserole	Mediterranean Pasta Salad
Honey Ginger Carrots	Potatoes Au Gratin	Baked Macaroni and Cheese	Broccoli Salad
Steamed Vegetable Medley	Barbecue Baked Beans	Bacon Braised Collard Greens	Seasonal Fresh Fruit
Roasted Asparagus (Add \$1)	Steamed Rice (Garden Pilaf, Wild, Spanish, or Fruited)	Cinnamon Spiced Apples	Carrot & Raisin Salad

### Appetizers

Garden Fresh Crudités w/Ranch Dip	Bruschetta	Deviled Eggs
Seasonal Fresh Fruit w/Lemon Yogurt Dip	Smoky Black Bean Dip with Tortillas	Stuffed Mushrooms (Sausage or Veggie)
Varietal Domestic Cheeses w/Crackers	Spinach & Artichoke Dip w/Corn Tortillas	Spanakopita
Fried Chicken Tenders w/Sauces	House Made Pimento Cheese w/Crackers	Assorted Petite Quiche
	Assorted Petite Tea Sandwiches (Chicken Salad, Pimento Cheese, Pineapple Cream Cheese, Veggie)	Shrimp Cocktail (Add \$1)
Teriyaki Chicken Skewers	Beef Wellington Bites (Add \$1)	Crab Cakes w/Cocktail Sauce (Add \$1)
House Made Pimento Cheese w/Crackers		Meatballs (Marinara, Sweet Chili, or Polynesian)
Country Ham Biscuits w/Blackberry Jam	Antipasto	Beef Tenderloin Sliders (Add \$2)
Pulled Barbecue Pork Sliders (Add \$1)	Herbed Pork Loin Sliders (Add \$1)	