



# Buffet Banquet Menu

## Buffet Banquet Clients

Thank for considering Portrait on a Plate to cater your upcoming event! There is a 12 person minimum on all orders and we are able to accommodate large orders. If you are interested in any additional services please call us for rates. All Menus include bread rolls, salad, entrée and two sides. Dessert and drinks available for an additional charge.

## About us

Portrait on a Plate is synonymous with professionalism, integrity and fair business. We lead with our actions, honor our commitments and deliver on our promises. It is our mission and pleasure to bring five star chefs to your kitchen. We take pride in the fact that all our chefs are culinary graduates. These esteemed cooks excel in everything from soup to dessert and are skilled in finding the best ingredients for any recipe. Additionally, our team is known for stunning plate presentation and tabletop arrangements. Rest assured that our culinary professionals will make your event stand out!

## Setup

For our buffet banquet clients, we provide authentic chafing dishes, a decorative beverage display, and a standard decorative buffet table with upgrade options available. We also provide all real china and service ware for your guests. Buffet banquet prices are listed below. Our professional staff usually arrives 1 1/2 hours prior to your event to set up your buffet. The serving time will last for 2 hours and our staff will break down/ cleanup for 1 ½ hours for a total event time of 5 hours. It's our goal to prepare your displays and settings just as you've envisioned.

<i>50-74</i>	<i>75-99</i>	<i>100+</i>
<b>\$40.00</b>	<b>\$35.00</b>	<b>\$30.00</b>
20% Service charge, Delivery + Tax Additional		

Please select 1 salad, 2 accompaniments, 1 entree, 1 dessert and beverages from the menu listed below.

### Starter Selections

#### **CLASSIC CEASAR SALAD**

Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Tossed with our Creamy Caesar Dressing.

#### **MIXED GREEN SALAD**

Mixed Greens, Cucumbers, Cherry Tomatoes & Shredded Carrots. Served with Ranch Dressing & Herb Vinaigrette.

#### **GREEK SALAD**

Crisp mixed greens, feta cheese, Kalamata olives, tomatoes, onions & pepperoncini's; served with our special Greek dressing.

#### **STRAWBERRY SALAD**

Romaine lettuce, toasted almonds, fresh strawberries & croutons; topped with our house-made creamy raspberry poppy seed dressing.

#### **HONEY MUSTARD SPINACH SALAD**

With sliced cremini mushrooms, red onion & sunflower seeds, and finished with a honey mustard dressing

#### **BACON BLUE SALAD**

With Applewood smoked bacon, Gorgonzola and homemade croutons, and finished with a balsamic vinaigrette

### Accompaniments

Black Beans and Rice  
Broccoli almond garlic butter medley  
Cilantro ginger rice  
Fingerling roasted herb potatoes  
Green bean medley  
Grilled Corn on the Cob  
Herb Rice Pilaf  
Orange pepper citrus glazed carrots  
Parmesan mashed potatoes  
Red beans and rice  
Roasted garlic vegetable medley

Roasted Ratatouille Vegetables- In a herb tomato sauce  
Seasoned broccoli and corn medallions  
Southern-Style Collard  
Steamed Broccoli- With toasted almonds and garlic butter

### Entrees

#### **Caribbean Meatballs**

With grilled pineapple, mango, red peppers and onions

#### **Marinated Meatloaf**

In a rich tomato demi-glace

#### **Burgundy Beef Bourguignon**

Tender beef tips braised with wine, herbs, mushrooms, onions and carrots

#### **Island Grilled Chicken Breast**

With mango salsa, grilled red onions, roasted peppers, fresh cilantro and lime

#### **Applewood Smoked Pork Chop**

With onion and apple chutney

#### **Rosemary Garlic Chicken Breasts**

#### **Chicken Marsala**

Served over Buttered Penne

#### **Oven-Roasted Tilapia**

With Caper Cream Sauce

#### **Spicy Honey Glazed Chicken**

Chicken Breast seasoned with Southwestern spices

### Dessert

Assorted Mini Cheesecakes  
Banana Pudding Shots  
Cake Pops  
Cheesecake Pops  
Mini Chocolate Caramel Cream Puffs  
Chocolate Covered Fortune Cookies  
Chocolate Covered Strawberries  
Chocolate Eclairs  
Petit Fours  
Call for more dessert options!

**WHAT'S INCLUDED**

Georgia Peach Tea  
Fresh Baked Bread Rolls & Butter  
Beverage Station  
All China / Chafing Dishes  
Standard Display Table

***\*\*Please call in for more menu items!  
Additional charges will apply.***