



Buffet Banquet Menu

Private Tasting

Private Tastings are scheduled according to Chef's availability on Tuesday through Friday and price is based on menu selection, starting at \$35.00 per person. Please contact us if you would like to schedule a private tasting.

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 event. We take pride in the fact that all our chefs are culinary graduates that 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>
\$29.00	\$27.00	\$25.00
18% Gratuity, Service + 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

Broccoli almond garlic butter medley
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
Southern-Style Collard

Entrées

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

Smoked in apple wood chips with onion and apple chutney

ROASTED ROSEMARY CHICKEN BREAST

Roasted over fresh rosemary

CHICKEN MARSALA

Served over Buttered Penne

OVEN-ROASTED TILAPIA

With Caper Cream Sauce

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 Éclairs

Petit Fours

WHAT'S INCLUDED

Georgia Peach Tea

Fresh Baked Bread Rolls & Butter

Beverage Station

All China / Chafing Dishes

Standard Display Table