**Buffet Dinner Menu 2:**

**Ribeye Steak (served with country gravy or au poivre sauce)**

**Jumbo Blackened Shrimp**

**Heb Smashed Red Skin Potato**

**Garlic Scented Broccolini**

**Buttered Dinner Rolls**

**Chef’s Salad – Chopped Iceberg Lettuce, Carrots, Tomatoes, Cucumbers (your choice of ranch, herb dressing, or balsamic glaze)**

**Dessert (optional):**

**Homemade Vanilla Iced Poundcake**

**Modifications Can Be Made To This Menu.**

**Your quote is determined based on FOUR FACTORS:**

1. **The number of guests that are attending.**
2. **The location and distance.**
3. **Whether the event requires the chef and team to be professionally on-site or off-site (drop offs).**
4. **The Menu Chosen and any menu modifications.**

**Please contact me for your personalized quote! Thank you for considering SC Catering LLC.**

**Contact Procedure**

**To receive your quote, Contact me with:**

1. **your full name**
2. **the occasion**
3. **allergen/dietary concerns**
4. **the four factors**

**Contact info**

* **Email:** [**chefscollins18@gmail.com**](mailto:chefscollins18@gmail.com)
* **Drop a Line:** [**www.sccateringllc.org**](http://www.sccateringllc.org) **scroll to the bottom of the homepage and send a message.**
* **Text 404-671-5421 (popular)**