



PERSONAL CUISINE
— C A T E R I N G —
CATERING THE WAY IT SHOULD BE

Buffet Style Menu

1 Entrée 2 Sides 41
2 Entrée 2 Sides 48

Poultry

Jerk Chicken with Blackberry Compote
Chicken Breast with Lemon Tarragon Burre Blanc
Chicken Marsala
Greek Chicken

Pork

Barbeque Pulled Pork
Pork Tenderloin with Mango Chutney
Pork Chops with Mushroom Bordelaise

Seafood

Marinated Shrimp
Blackened Grouper
Pan Seared Mahi-Mahi with Pineapple Pico De Gallo
Salmon with Lemon-Dill Emulsion

Beef

Skirt Steak with Mojo
Flank Steak with Chimichurri
Individual Steaks (IE: NY Strip, Rib-Eye, Filet, Etc.)

Sides

Garlic Mashed Potatoes
Mac & Cheese
Potato Salad
Roasted Seasonal Vegetables
Pasta Salad
Cole Slaw
Garden Salad
Maple Bourbon Brussel Sprouts
Roasted Red Potatoes
Honey Rosemary Carrots
Charred Green Beans
Stone Ground Grits