



PERSONAL CUISINE
— CATERING —
CATERING THE WAY IT SHOULD BE

Buffet Style Menu

ENTREE OPTIONS:

- 1 Entree 2 sides
- 2 Entree 2 Sides

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

(Market Price May Vary Depending on Availability)

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

BEEF

(Market Price May Vary Depending on Availability)

- 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

All services require a \$1,000 minimum