



PERSONAL CUISINE
— C A T E R I N G —
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 \$1,500 minimum