

## Carving Buffet Package

*Each package comes with hard plastic plates, flatware, water service, cake service and service staff.*

**You choose: appetizers, entrees and side dishes.**

### Appetizers

Choose three of your favorites.

#### **Old Bay Crab Dip**

Crab and Old Bay with cheeses. Served with crackers and crusty bread.

#### **Shrimp Cocktail**

Chilled shrimp served with zesty cocktail sauce.

#### **Pesto Stuffed Tomatoes**

Cherry tomatoes stuffed with pesto cream cheese.

#### **Miniature Twice Baked Potatoes**

Finger-sized cheddar and scallion twice baked potatoes with candied bacon.

#### **Stuffed Peppadews**

America's newest fruit filled with goat cheese.

#### **Bisque Shooters**

*Elegant shot glasses filled with choice of shrimp, pumpkin or tomato bisque.*

#### **Spinach and Artichoke Dip**

Delightful blend of spinach and artichoke with tortilla chips.

#### **Curried Mango Chutney Dip**

Served with assorted vegetable dippers and crackers.

#### **Salsa Dip**

Warm dip of salsa and cheddar. Served warm with tortilla chips.

#### **Garden Vegetable Canapés**

Spread with herbed cream cheese, cucumber slices and radish slices.

#### **Barbecue Meatballs**

In our own Copperhead sauce.

**Rib Bites**

Smoked baby back ribs cut into bite-sized portions. Served with assorted barbecue sauces on the side.

**Carved at the Buffet Entrees**

Choose your favorite.

**Roast Beef**

Roast beef baked to medium rare.

**Stuffed Flank Steak**

Filled with Danish bleu cheese and red peppers.

**Salmon**

Fresh salmon plank-smoked over hickory.

**Crown Roast of Pork**

Stuffed with apple-cranberry dressing.

**Brown Sugar Glazed Ham**

Smoked in our own hickory pit.

**Signature Pork Tenderloin**

Pork tenderloin in a sweet and sour glaze.

**Traditional Whole Turkey**

Tender, juicy roasted turkey. Served with from scratch turkey gravy.

**Southern Turkey**

Glazed and served with a Southern Comfort sauce on the side.

**Pilsner Chicken**

Whole chickens cooked over cans of beer.

**Whole Prime Rib**

Baked to medium-rare. Served with a horseradish sauce.

*Add 5.00 each guest*

## Additional Entree

Choose your favorite.

Pulled Pork Barbecue  
Brie and Apricot Stuffed Chicken  
Asiago Chicken  
Pomegranate Chicken  
Lemon-pepper Chicken

Mushroom Stroganoff  
Sweet and Sour Tofu  
Meatloaf  
Lasagna  
Italian Sausage

## Handmade Sides

Choose three of your favorites

Freshly Baked Bread and Butter  
Pan Fried Fuji Apples  
Lemon Green Beans  
Country Green Beans  
Green Bean Casserole  
Sweet Corn Soufflé  
Honey-Ginger Glazed Carrots  
Sautéed Seasonal Vegetables  
Wild Rice  
Au Gratin Potatoes

Roasted Red Potatoes  
Whipped Potatoes with Gravy  
Baked Macaroni and Cheese  
Tortellini and Spinach Pasta Salad  
Field Greens Salad  
Traditional Garden Salad  
Caesar Salad  
Cookie Platter  
Hoosier Fruit Cobbler  
(add 3.00)

### Pricing

No appetizers	23.50
With appetizers	27.50 each guest
Upgrade to china plates:	4.00 each guest

*Substitutions to this menu are subject to a minimum \$2.00 each guest charge.*

*Please note that pricing is based upon service staff being on site for five hours (two hours for set up, two for serving and one for cleaning up). Should service staff be on site for more than five hours, an additional \$25 each staff person billed in full hours will apply.*

*50.00 service fee for events with under 50 guests.*

Lemleys' Catering is glad to provide a 50% discount for children 10 years of age and under.

Please provide final guest count eight business days prior to event.

This menu is valid for events held booked on or before June 1, 2010.