

Carving Buffet Package

Each package comes with freshly baked bread and butter, china, flatware, water service, cake service or assorted miniature gourmet desserts, 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 5.50 each guest

Additional Entree

Choose your favorite.

Beef Tips in Gravy
Pulled Pork Barbecue
Brie and Apricot Stuffed Chicken
Asiago Chicken
Pomegranate Chicken
Mushroom Stroganoff
Sweet and Sour Tofu

Handmade Sides

Choose three of your favorites

Pan Fried Fuji Apples
Lemon Green Beans
Country Green Beans
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

Pricing

Monday thru Thursday

No appetizers 20.00

With appetizers 25.00 each guest

Friday thru Sunday

No appetizers 22.00

With appetizers 28.00 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.

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 from October 15, 2007 through October 31, 2008.

Pricing includes Simmons "Unlimited Non-Alcoholic Drink Service" Coke, D.Coke, Sprite, Raspberry Tea, Unsweetened Tea, and Coffee Station.