



Stationary Hors d'oeuvres

Selection of Imported and Domestic Cheeses with Baguettes and Crackers
 Pepper Smoked Salmon with Garnish
 Sun Dried Tomato and Pesto Terrine with Parmesan Croutons

Seated Buffet

Mixed Greens Salad with Tomatoes, Shaved Carrots, Garlic Croutons and Assorted House
 Made Dressings

(Choice of One)

Parmesan Crusted Salmon with Champagne Butter Sauce
 Pepper Seared Tuna Medallions with Smoked Sweet Corn Relish
 Carolina Seafood Au Gratin

(Choice of Two)

Tuscan Grilled Chicken Marsala
 Honey Pecan Glazed Pork Loin Chop
 Carving Station: Slow Roasted Rosemary and Garlic Crusted Roast Beef

Roux's Dirty Rice with Toasted Almonds, Cranberries and Scallion
 Oven Roasted Potatoes with Rosemary and Garlic

Fresh Seasonal Vegetable Array with Herb Butter Sauce

Freshly Baked Bread and Rolls with Butter Rosettes

Coffee and Dessert Bar

Freshly Brewed Columbian Coffee
 Assorted Cakes and Tarts

Tea and Water

*Price is 23.85 per guest, plus tax and gratuity. Price includes culinary staff. Rental is extra. 10% deposit to hold date. Balance due at time of reception.
 Price based on 150 people*

Roux's Catering and The Marbury Center

If event is hosted on premise at The Marbury Center price per guest is 29.88, plus tax and gratuity.

This price includes the above menu, Marbury rental, linens and china

Roux's Gourmet Catering, LLC

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