



***(Choose One)***

- Classic Caesar Salad with House Made Croutons, Shaved Parmesan 5.00  
Plantation Salad with Mixed Greens, Tomatoes, Shaved Carrots, Cucumbers, Pecans, Mushrooms, Croutons and House Made Vidalia Onion Vinaigrette 4.00  
Green Jacket Salad 5.00  
Baby Spinach Salad with Local Goat Cheese, Apple Smoked Bacon, Mandarin Oranges, Buttermilk Garlic Dressing 5.00

***(Choose One or Two Main Options)***

*Chicken*

- Apple Grilled Chicken with Wild Mushroom Sauce 8.00  
House Smoked Chicken Breast Glazed with Roux's Southern Comfort BBQ Sauce 8.00  
Parmesan Crusted Grilled Chicken, Sun-Dried Tomato Butter Sauce 8.00  
Honey Balsamic Glazed Grilled Chicken 8.00  
Stuffed Chicken Sonoma with Fresh Basil, Pesto and Mozzarella 10.00  
Canal Street Blackened Chicken with Creole Sauce 8.00  
Southwestern Grilled Chicken with Smoked Sweet Corn and Black Bean Salsa 8.00  
Brazilian Style Chimichurri Grilled Chicken 8.00

*Beef*

- Pepper Seared Filet of Beef, Tabasco Onion Rings, Peppercorn-Cabernet Sauce 18.00  
Tuscan Grilled Filet of Beef Stuffed with Local Goat Cheese, Wild Mushroom Sauce 20.00  
Mesquite Grilled New York Strip with Caramelized Onions and Sauteed Mushrooms 20.00  
Slow Roasted Rosemary and Garlic Crusted Prime Rib with Au Jus 15.00  
Blackened Rib Eye with Gorgonzola Butter 18.00  
Pepper Grilled House Sirloin Peppercorn-Cabernet Sauce 15.50  
Smoked Beef Brisket 12.00  
Double Cut Veal Chop, Chimichurri Sauce (mkt.)

*Pork*

- Pork Loin Chop Glazed with Roux's Southern Comfort BBQ Sauce 7.50  
Grilled Pork Loin Chop with Wild Mushroom Sauce 7.50  
Tuscan Marinated Pork Loin, Champagne Butter Sauce 7.50

*Seafood*

- Parmesan Crusted Salmon Sun-Dried Tomato Butter Sauce 10.50  
Pan Seared Blackened Mahi Mahi with Pineapple Salsa 12.50  
Pan Seared Chilean Sea Bass with Roasted Tomato Chimichurri Sauce (mkt.)  
Pepper Seared Tuna with Smoked Sweet Corn Relish 12.50  
Low Country Seafood Au Gratin with Shrimp, Scallops and Crab 12.50  
Pan Seared Carolina Crab Cakes, Herb Tarter 10.50  
Canal Street Blackened Catfish, Creole Sauce 10.50

*Wild Game*

- Dijon and Herb Crusted Rack of Lamb with Rosemary Au Jus (mkt.)  
Pepper Seared Venison Medallions with Cabernet Sauce (mkt.)  
Cornbread and Andouille Stuffed Quail with Hunter Sauce (mkt.)  
Crispy Southern Fried Quail (mkt.)

***(Choose One or Two Side Dishes)***

- Potato Au Gratin 5.00
- Oven Roasted Yukon Gold Potatoes with Rosemary and Garlic 4.00
- Sweet Potato Au Gratin with Praline Crust 4.00
- Savannah Red Rice 4.00
- Roasted Garlic Mashed Potatoes 4.00
- Roux's Dirty Rice with Toasted Almonds, Cranberries and Scallion 4.00
- Spice Roasted Cauliflower 4.00
- Spanish Rice 4.00
- Low Country Hoppin' John 4.00
- Pesto Roasted Asparagus 7.00
- Roasted Butternut Squash, Pesto, Toasted Pumpkin Seeds 5.00
- New Orleans Red Beans and Rice 5.00
- Seasonal Vegetable Array 4.00
- Roasted Brussel Sprouts, Feta, Toasted Almonds, Honey-Balsamic Drizzle 5.00
- Steamed Broccoli with Lemon Butter 4.00
- Broccoli and Cheddar Casserole with Tabasco Onions 4.00
- Pineapple Casserole 4.00
- Baby Lima Beans 4.00
- Sweet Summer Squash Casserole 4.00
- Green Bean Casserole 4.00
- Southern Style Macaroni and Cheese 4.00
- Tuscan Three-Cheese Mac and Cheese 4.00

***(Choose One)***

- Freshly Baked French Rolls 2.00
- Dinner Rolls 2.00
- Jalapeno Corn Bread 3.00

***Choose One***

- Double Chocolate Pecan Tart, Carmel Sauce, Whipped Cream 7.00
- Southern Style Bourbon Pecan Pie 6.50
- Tiramisu, Caramel Sauce, Whipped Cream 6.50
- New York Style Cheese Cake with Raspberry Sauce, Whipped Cream 6.50
- Assorted Freshly Sliced Cakes, Fruit Sauces, Whipped Cream 6.00

Coffee, Tea, Water 4.00

**Prices do not include 8% sales tax and 25% gratuity. Rentals, if needed, are additional.**

**Prices based on 100 guests.**

**Roux's Gourmet Catering, LLC**

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