



Fusion Heavy Appetizer Style Menu

Cheese and Charcuterie Station

Imported and Domestic Cheeses with Strawberry Tree's, Chocolate Fondue, and Crackers
Salami, Capicola, and House Marinated Olives
Tuscan Spinach and Artichoke Dip with Toasted Parmesan Croutons
Sun-Dried Tomato and Pesto Layered Cheese Terrine, Imported Crackers

Fusion

Cajun Marinated "Dirty Shrimp" and Andouille Skewers with Remoulade
Spice Rubbed Chicken and Cheese Quesadillas, Cilantro Sour Cream
Tequila and Lime Poached Salmon, Traditional Garnish, Imported Crackers

Pacific Rim

Sesame-Ginger Chicken Satay, Soy Dipping Sauce
California Rolls, Wasabi, Sesame Seeds, Pickled Ginger, and Oriental Dipping Sauce
Asian Style Meatballs, Sweet and Sour Asian BBQ Sauce, Fresh Scallion

Carving Station

Honey-BBQ Glazed BBQ Pork Loin
Slow Roasted Prime Rib of Beef
Grilled Seasonal Vegetables with Balsamic Drizzle
(with house-made condiments and freshly baked rolls)

Price is 34.00* per guest, plus tax. Price includes gratuity and culinary staff.

20% deposit to hold date. Balance due at time of reception.

Rental, if needed, is extra.

**Price Based on 200 People*

Roux's Gourmet Catering, LLC

1244 Jones Street, Augusta, Georgia 30901 ph 706.724.2218 fx 706.724.2215 e-mail robert@rouxscatering.com
Receptions * Cocktail Parties * Corporate Hospitality * Office Luncheons * Theme Parties * Special Events Planner
www.rouxscatering.com