



Starters

Selection of Imported and Domestic Cheeses, Grapes, Strawberries, and Crackers
Salami, Capicola, House Marinated Olives
Tuscan Spinach and Artichoke Dip, Toasted Parmesan Croutons
Sun Dried Tomato and Pesto Layered Cheese Terrine

Buffet Dinner

Mixed Greens Salad with Tomatoes, Shaved Carrots, Cucumbers, Mushrooms, Croutons and
Roux's House-Made Vidalia Onion Dressing

(Choice of One)

Pepper Seared Salmon, Lemon-Caper Butter Sauce
Mississippi Delta Blackened Catfish, Creole Sauce
Pan Seared Carolina Crab Cakes, Herb Tartar Sauce

(Choice of one or two if no seafood is selected)

Parmesan Crusted Grilled Chicken, Wild Mushroom Sauce
Honey-BBQ Glazed BBQ Pork Loin Chop

Carving Station: Slow Roasted Rosemary and Garlic Crusted Prime Rib of Beef

Roux's New Orleans Style Dirty Rice with Toasted Almonds, Cranberries, and Scallion
Oven Roasted Yukon Gold Potatoes with Fresh Rosemary and Garlic

Pesto Seared Green Beans

Freshly Baked Dinner Rolls, Butter

Coffee and Dessert Bar

Freshly Brewed Buona Caffè Coffee
New York Style Cheese Cake, Raspberry Sauce, Whipped Cream
Double Chocolate Mousse Cake, Salted Caramel Sauce, Whipped Cream

Tea and Water

Price is 45.00 per guest, plus tax (8%). Price includes gratuity and culinary staff.

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

Rentals, if needed, are additional

Price based on 150 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 * Masters Programs
www.rouxscatering.com