



Starters

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

Plated Dinner

Spinach and Arugula Salad with Heirloom Tomatoes, Shaved Carrots, Cucumber, Local Goat Cheese and
Roux's House Made Vidalia Onion Vinaigrette

Mixed Grill: Steak and Shrimp

Pepper Seared Filet of Beef, Wild Mushroom-Cabernet Sauce
Pesto Roasted Jumbo Shrimp

Roasted Garlic Mashed Yukon Gold Potatoes

Pesto Roasted Asparagus

Salted Caramel Cheese Cake, Caramel Sauce, Whipped Cream

Freshly Baked Dinner Rolls, Butter

Freshly Brewed Buona Caffè Coffee, Tea, and Water

Price is 58.00 per guest, plus tax (8%). Price includes gratuity and culinary staff.

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

Rentals, if needed, are additional.

Price based on 75 guests.

Roux's Gourmet Catering, LLC

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