

Chef Cary's Cuisine

EXCLUSIVELY FOR The Greystone Estate

DINNER OR WEDDING MENU PACKAGE - \$45.00* Plus Tax

Package includes food, sweetened and unsweetened tea, flavor infused water station, assorted bread, white china, silverware, glassware, table linen, napkin, basic buffet décor, and one two sided buffet per 100 guests, service staff for a 4 hour event (3 hours set up, 4 hours event, 1 hour cleanup. Overtime staff charges are at 26.00 an hour per staff).

This is a sample of our menu selections. *Based upon a minimum of 100 guests. Tax and gratuity not included.

Buffet Menu

Hors d'oeuvre Selections (please choose two)

- Spicy Jerk Spring Rolls with Raspberry Chipotle Sauce
- Mini Brie and Raspberry Tartlets
- Mini Sliders with Aged Cheddar, Grilled Red Onion and Bacon Jam
- Chicken and Turkey Meatballs with Shiitake Mushroom Demi Glaze
- Mini Lump Blue Crab Cakes on Porcelain Spoons with Asian/Apple Slaw and Citrus Vinaigrette
- Chicken Satays Marinated in Sesame Oil, Soy Sauce and Ginger. Tossed with Coriander and Seasonings Accompanied with Peanut-Scallion Dipping Sauce
- Grit and Cream Cheese Fritters with Shallot Butter Sauce
- Mini Fish Tacos with Crisp Cabbage, Cilantro, In House Pickled Carrots, Mexican Cheese and Guacamole Cream
- Philly CheeseSteak Egg Roll with In House Made Steak Sauce
- Deconstructed Mushroom Cap filled with Assorted Grilled Vegetables

Artisan Salad Selections (please choose one)

- Fresh Baby Spinach with Sautéed Fennel, Sliced Oranges and Toasted Pine Nuts with a Sherry Vinegar-Orange Vinaigrette
- Mixed Greens Topped with Oven Dried Tomatoes, Sweet Grilled Peppers, Grilled Red Onions and Blue Cheese Served with Reduced Cabernet Wine Vinaigrette
- Greek Salad made with Crisp Iceberg and Romaine Topped with Feta Cheese, Black Olives, Sweet Banana Peppers, Sliced Provolone Cheese and Served with a Red Wine-Oregano Dressing
- Colorful Mixed Greens with Diced Tomatoes, Valencia Oranges and Sautéed Vidalia Onions Accompanied with a Citrus-Avocado Vinaigrette
- Mixed Field Greens and Romaine with Diced Peaches, Sugar Roasted Pecans, Sautéed Mushrooms and Ripe Tomatoes. Tossed in Georgia Peach Vinaigrette

Center Cut Entree Selections (please choose one chicken and one fish or meat)

- Chicken Breasts Lightly Floured and Sautéed Topped with Sautéed Fennel, Tomatoes and Lemon Cream Sauce Garnished with Italian Parsley
- Chicken Breasts Lightly Marinated-Mesquite Grilled in a pool of Cary's Georgia Sweet BBQ Sauce Topped with a Smoked Tomato-Vidalia Onion Relish
- **"Our Signature"** Salmon Marinated in Maple Syrup, Shallots and Mustard Smoke-Roasted Sitting atop a pool of Roasted Red Pepper Puree Infused with Ginger and Topped with Pineapple Salsa (**additional 1.00 per guest**)
- Sliced Pork Loin Lightly Smoked and Seasoned with Chef Cary's BBQ Spice Blend and Served with our Blueberry BBQ Sauce and Peach Chutney
- Bistro Tenderloin encrusted with garlic, cracked pepper and thyme, served with Sage and Rosemary Mustard and a confetti of Tomato and Pepper Relish
- **"24 hour "** Slow Braised Brisket in Chef Cary's Coca Cola Demi Glaze Sauce. Garnished with Sautéed Carrots and Caramelized Worcestershire Onions

Homemade Sides (please choose two)

- Fresh Cheese Tortellini with a Pink Vodka Cream Sauce
- Dijon Crusted Oven Roasted Potatoes
- Parmesan and Asiago Cheese Mashed Potatoes
- Saffron Rice Cooked with a Mirepoix of Vegetables and Finished with Extra Virgin Olive Oil
- Macaroni and Cheese topped with Truffle Oil Bread Crumbs
- Fresh Green Beans Blanched and Topped with Seasoned Garlic and Tomatoes
- Assorted Vegetables Sautéed in Garlic and Olive Oil
- Blanched Asparagus with Garlic Butter
- Steamed Baby Carrots tossed in a Sweet Wine Butter Sauce Garnished with Yellow Pepper Julian

Cutting of the Cake

- Wedding Cake provided by client. We never charge for cutting of the cake we include cake plates, forks and passing to guests

A Proud Member: National Association of Catering Executives
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