

CHEF BROTHERS CUSTOM CATERING

We Cater to Your Taste!

386 ▪ 418-1580

HOT LUNCHEON BUFFET

Lunch prices are effective until 2:30 pm

The Garden

One Salad
Two Main Entrees
Potato or Rice and Vegetable

\$10.95
per person

Chef White's Selections

Two Salads
Three Main Entrees - "Chef's Selections"
Potato or Rice and Vegetable

\$10.95
per person

The Chef will select your menu for you.

Center Stage

Three Salads
Three Main Entrees
Potato or Rice and Vegetable

\$11.95
per person

MAIN ENTRÉE SELECTIONS

Poultry

Breast of Chicken Dijonnaise
Cache Chicken *with Fontina Cheese and Fresh Sage Leaf*
Baked Herb Chicken Breast
Boneless Breast of Chicken Marsala
Tequila Sunrise Chicken
Boneless Breast of Chicken *with Apple Almond Stuffing*
Chicken and Sausage Jambalaya
Roasted Turkey *with Stuffing*
Santa Fe Chicken Breast
Honey Mustard Glazed Chicken Breast
Boneless Breast of Chicken Chardonnay
Roasted Peach Brandied Chicken Breast
Breast if Chicken Circle K Ranch

Beef and Pork

Sirloin of Beef Rouladen Dijonnaise
Roast Sirloin of Beef *with Demi-Glace and Sautéed Mushrooms*
Sirloin of Beef Kabobs
Country Pot Roast
Old Fashioned Meatloaf
Beef in Burgundy Wine Sauce
Prime Rib of Beef *(add \$1.50 pp extra)*
Roast Loin of Pork Lyonnaise
Sliced Virginia Ham *with Honey Mustard Glaze*
Roast Beef Tenderloin *(add \$1.50 pp extra)*
Hawaiian Pork Medallions

Seafood, Pasta & More

Seafood, Pasta and More
Grilled Swordfish Kabobs
Shrimp Jambalaya
Grilled Salmon *with Red Bean, Peach, Pineapple and Mango Salsa*
Pasta Primavera
Penne Basil Chicken
Lasagna: Vegetable; Beef and Sausage; Chicken, Spinach and Mushroom
Stuffed Shells *with Marinara Sauce*
Four Cheese Penne Pasta
Eggplant Rollatini
Vegetarian Quiche
Quiche Lorraine
Baked Ziti *with Marinara Sauce*
Shrimp and Crab Lo Mein

Accompaniments

SALADS

Tossed Garden Salad with Dressing • Classic Caesar Salad with Croutons and Grated Parmesan Cheese
Mixed Field Greens with Sun dried Cranberries, Caramelized Walnuts with Balsamic Vinaigrette • Fresh Fruit Salad
Pasta Salad Primavera • Greek Pasta Salad • Coleslaw • Potato Salad

POTATOES OR RICE

Herb Roasted Red Bliss Potatoes • Oven Roasted Garlic Parmesan Potatoes • Stuffed Baked Potatoes • Mashed Potatoes
Garlic Mashed Potatoes • Country Fried Potatoes • Red Potato or Mashed Potato Casserole • Sweet Potato Casserole
Golden Rice Pilaf • Wild Rice Medley • Stir-fried Rice

HOT VEGETABLES

Fresh Vegetable Medley • Green Beans with Mushrooms • Green Beans with Toasted Almonds
Green Beans with Roasted Red Peppers • Honey Glazed Carrots • Mixed Squash and Zucchini with Onions
June Peas and Mushrooms • Peas with Pearl Onions • Broccoli with Roasted Red Peppers
Cauliflower au gratin • Snow Peas and Carrots • Steamed Broccoli with Garlic • Corn and Red Peppers

Lunch Buffets include: Rolls and Butter, Chef's Dessert, Iced Tea and Lemonade

Delivery, set-up and pick-up @ \$40.00 for local deliveries. This includes buffet tablecloths, chafers & all serving equipment, disposable plates, utensils, napkins, and cups. There is a minimum order of 12 people for local deliveries. On site wait staff service is available at \$18.00 per hour. An additional Florida Sales Tax as applicable will be added to the price. If the tax is exempt, a copy of your tax-exempt certificate will be needed for our files. Please refer to our policy and guideline sheet for all other pricing details.