

# CHEF BROTHERS CUSTOM CATERING

*We Cater to Your Taste!*

352-727-4702

## HOT LUNCHEON BUFFET

*Lunch prices are effective until 2:30 pm*

### The Garden

One Salad  
Two Main Entrees  
Potato or Rice and Vegetable

\$11.95  
per person

### Chef White's Selections

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

\$11.95  
per person

The Chef will select your menu for you.

### Center Stage

Three Salads  
Three Main Entrees  
Potato or Rice and Vegetable

\$12.95  
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 @ \$50.00 for local deliveries. This includes buffet tablecloths, chafers & all serving equipment, disposable plates, utensils, napkins, and cups. There is a minimum order of 15 people for local deliveries. On site wait staff service is available at \$20.00 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.*