

Special Event Menu for the 2020 season

All of the following buffet menus are available for \$28.00 per person with a minimum of 50 guests. This price does not include 10% gratuity or 5.3% State and Local Taxes you will see on the contract. For children eating from your menu, 3 and under are free; children ages 4-12 are 1/2 price.

All menus can be customized to your tastes, your theme, your heritage and dietary requirements. Additional types of menus and service are available by request, including plated, heavy hors d'oeuvres and casual.

Sauce Catering special event menus include the following for Earlyhouse couples:

Hors D'oeuvres for the Cocktail Hour– choose FOUR -Either passed, stationary or one of each

Buffet service to include your choices for the following courses:

One Salad
Two Entrees
Two Sides
Rolls and Butter

A self-service beverage station with iced tea and lemonade will be available from cocktails through the dinner service.

Also included will be a skirted dinner buffet with plates, silverware and paper napkins, chafers and serving utensils. Servers are also included and they will set up and refill the buffet as well as clear tables and remove buffet items after dinner. We include cake cutting at no additional charge.

Salad - choose ONE:

House green salad. *Tomatoes, cucumbers, red onions served with two dressings.*

Asian salad. *Mixed greens, mandarin oranges, strawberries, almonds, cucumbers in an Asian vinaigrette.*

Greek Salad. *Mixed greens, olives, feta cheese, cucumbers in a Greek vinaigrette.*

Autumn Salad. *Mixed greens w. pears or apples, cranberries, & candied pecans served w. raspberry vinaigrette or Ranch.*

Caesar Salad. *Romaine tossed with Parmesan, cracked pepper and croutons in a Caesar dressing.*



Entrees - Choose TWO:

Beef

Traditional Farmhouse Roast Beef. *Moist & flavorful in a rich, dark gravy – our #1 beef dish.*

Grilled London Broil*. *A summertime favorite, marinated tender steak, sliced. Try with Chimichurri, Whiskey Cream, or Hopped Up Hollandaise*

Roast Beef with Demi-glace. *Medium- rare tender beef slices with a dark red wine and beef reduction.*

Beef Kabobs. *Tender, marinated Beef, skewered and grilled with peppers, onions, & mushrooms on a bed of rice*

Poultry

Roasted Chicken Breast. *Marinated Boneless Chicken Breasts Baked and Finished with Butter. Try with our Whiskey Cream Sauce, Marsala*

Huli Huli Chicken. *Hawaiian recipe with sweet and savory blend grilled and finished in the oven. Breasts and Thighs unless otherwise requested.*

Chicken Marsala. *Classic specialty of chicken breasts & mushrooms in a butter and Marsala wine sauce.*

Chicken Piccata. *Italian specialty of chicken breasts & capers in a lemony butter and white wine sauce.*

Bruschetta Chicken. *Chicken breast topped with a tomato/basil bruschetta and mozzarella on Alfredo Pasta*

Chicken & Broccoli Alfredo. *Beautiful presentation of sautéed chicken breast, tender broccoli & creamy Alfredo.*

Grilled Chicken with Chipotle Butter Sauce. *Chicken breast served with flame-roasted white corn.*

Roast Turkey. *Moist turkey breast served with our home-style dressing and gravy.*

Pork

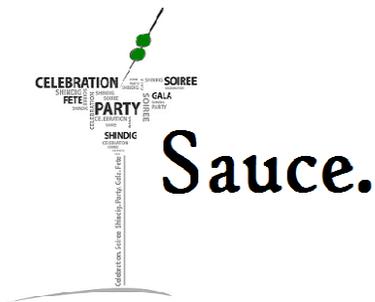
Pulled Pork Barbeque. *North Carolina style, served with our homemade coleslaw and two sauces.*

Prime, Bone-in Pork Chops. *Grilled, then brushed with a bold plum chutney.*

Herb Crusted Roast Pork Loin. *Served with a flavorful apple and herb dressing.*

Grilled and Glazed Pork Tenderloin. *Tender medallions sliced and served with cider pan sauce.*

Baked Ham. *The all-American favorite with brown sugar and Honey-Pale Ale Mustard.*



Fish and Seafood

Baked Salmon. *A delightful fresh presentation, glazed in chili garlic or served with cucumber dill crème fraiche.*

Baked Flounder. *Bread crumbs and parmesan.*

Shrimp Scampi. *Tender shrimp sautéed in butter with garlic and white wine, served with angel hair pasta.*

Mussels in Garlic, Herbs, & White Wine. *The classic recipe displayed on a bed of linguine.*

Lobster Macaroni and Cheese. *Decadent and delicious.*

Pasta

Vegetarian Lasagna. *Mushrooms, zucchini, carrots, and onions with three cheeses and a rich marinara.*

Classic Lasagna with Meat Sauce. *Our decadent version: meaty, cheesy and delicious*

Spaghetti Bolognese. *Sauce's house-made specialty. Meaty, rich Bolognese sauce atop spaghetti.*

Baked Ziti. *Blend of cheeses, pasta, and marinara topped with mozzarella.*

Fettuccini Alfredo. *Chicken and Broccoli in a lovely presentation atop rich alfredo and fettuccini.*

Vegetarian

Eggplant Cutlet Stacks with Fresh Marinara, Basil & Mozzarella

Pasta Primavera. Linguine with Roasted Vegetables in a Butter Cheese Sauce.

Portobello stuffed with Caprese and Topped with Mozzarella

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

Side Dishes - choose TWO:

Creamy REAL Mashed potatoes. *Our most popular option.*

Caprese Display. *Mozzarella, fresh tomatoes, and basil drizzled with balsamic vinegar.*

Country Style Green Beans. *Slow cooked with bacon or ham and our house blend of spices.*



Baby Potatoes. *Roasted baby potatoes with spices.*

Cucumber Mélange. *Mixture of sliced cucumbers, tomatoes, red onion and fresh basil with a light vinaigrette.*

Greek Pasta Salad. *Corkscrew pasta with cucumbers, tiny tomatoes, feta and olives in Greek Dressing.* Fresh Fruit Salad *with a light citrus dressing*

Asparagus

Southern Corn Pudding

Green Bean Casserole

Roasted Brussel Sprouts with Parmesan and Prosciutto

Herb Roasted Potatoes

Macaroni and Cheese

Roasted Cauliflower

Garlic Sautéed Green Beans

Chili Dusted Carrots

Creamy Parmesan Risotto

Steamed Vegetable Medley

Roasted Potatoes Finished in Truffle Butter

Wild Rice Pilaf

Baked White or Sweet Potato

Twice Baked Potatoes

Roasted Seasonal Vegetables

Garlic Cauliflower "Rice"