



BUFFET MENU SELECTIONS

Entrees & Accompaniments



BEEF ENTREES

Sliced Prime Rib of Beef with Horseradish Sauce
Flank Steak with Caramelized Onions and Mushrooms
Honey Bourbon Tenderloin of Beef with Sweet Fruit Chutney
Grilled Tenderloin of Beef Served With Horseradish Sauce
Tenderloin of Beef with Balsamic Red Wine Marinade
Tenderloin of Beef with Wild Mushroom Sauce
Grilled Sirloin Steaks with Sautéed Mushrooms and Onions
Roast Beef with Au Jus and Horseradish Cream
Sliced Beef Brisket BBQ
Homemade Lasagna with Ground Beef

CHICKEN ENTREES

Marinated Chicken with Spinach and Artichokes
Smothered Chicken Breast Baked with Cheese and Bacon
Greek Chicken with Feta Cheese, Sweet Onions, and Tender Figs
Almond and French Brie Chicken with Granny Smith Apples and White Wine
Citrus Grilled Chicken Breast
Roasted Chicken Breast with an Herb Cream Sauce
Chicken Allouette – Filled with Herbed Cream Cheese in Puff Pastry
French Coq au Vin – Chicken in White Wine with Mushrooms, Carrots, Garlic and Fresh Herbs
Chicken Curry – Chicken Baked with Yellow Curry and a Hint of Spice
Chicken Pesto – Traditional Italian Pesto with Basil and Pine Nuts
Oriental Ginger Chicken – Teriyaki Ginger Glaze with a Touch of Orange
Sweet Lemon Chicken – Baked in Fresh Herbs and Lemons
Rosemary Chicken – Cooked over an Open Fire and Rubbed with Fresh Diced Rosemary
Bruchetta Chicken - Baked Chicken Topped with Diced Tomatoes and Basil Chiffonade
Mushroom Chicken – Chicken Breasts Topped with Wild Mushrooms in a White Wine Sauce
Chicken Provencal - Artichoke Hearts, Fresh Tomato, Basil and Black Olives in a Light Cream Sauce
Chicken Fontina – Chicken Covered in Fontina Cheeses and Fresh Herbs
Traditional Stuffed Chicken – Panko, Parmesan, and Fresh Herb Stuffing
Grilled Cajun Chicken – Spicy Cajun Flavor from the Bayou
Chicken California -Stuffed with Avocado, Tomato, Mozzarella and Fresh Basil
Chicken Cordon Bleu – Lightly Breaded and Filled with Cheese and Ham
Ultimate Chicken Parmigiana – Breaded Chicken Topped with Mozzarella and Marinara
Prosciutto Wrapped Chicken Breast - Spinach and Ricotta Filling and a Smoked Gouda Sauce

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PORK AND TURKEY

Asian Spiced Rubbed Pork Loin with Pineapple Chutney
Rosemary and Citrus Pork Loin
Pulled Pork BBQ
Vanilla Ginger Glazed Ham
Herb Roasted Turkey Breasts



SEAFOOD

Grilled Jumbo Prawns
BBQ Glazed Shrimp
Sweet Chili, Lime and Cilantro Salmon
Alaskan Salmon with a Lemon Butter Sauce
Parmesan Herb Baked Tilapia
Sweet Chili Glazed Tilapia
Lump Crab Cakes with Horseradish Sauce



SALADS

Organic Baby Spring Greens with Walnuts, Mandarin Oranges, and Balsamic Vinaigrette
Garden Salad with Tomatoes, Cucumbers, Carrots and Cheddar Cheese with Creamy Ranch Dressing
Organic Spring Mix, Dried Cranberries, Sunflower Seeds, Diced Cucumbers with Raspberry Vinaigrette
Organic Mixed Spring Greens with Strawberries, Feta Cheese, and Balsamic Vinaigrette
Fresh Cut Garden Salad with a House Made Vinaigrette Dressing
Organic Baby Greens Tossed With a House Made Garlic Vinaigrette
Traditional Caesar Salad with Romaine Lettuce and Croutons and Parmesan Cheese
Greek Salad with Olives, Feta Cheese, and Pepperoncinis and Homemade Greek Dressing
Fresh Spinach Salad with Crumbled Bleu Cheese and Raspberry Vinaigrette
Garden Salad with Tomatoes, Cucumbers and Blue Cheese Vinaigrette
Bleu Cheese Wedge with Diced Tomato and Crumbled Bacon

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ACCOMPANIMENTS

- Sugar Snap Peas with Sesame Seeds
- Horseradish Smashed Potatoes
- Southern Smashed Potatoes
- Spinach and Artichoke Smashed Potatoes
- Smashed Brown Sugar Sweet Potatoes
- Sea Salt and Pepper Fingerling Potatoes
- Pesto Smashed Potatoes
- Garlic Roasted New Potatoes
- Sweet Potato Soufflé
- Penne Pasta with Vegetables and Roasted Red Peppers
 - with Marinara, Alfredo Sauce, or Fresh Garlic & Olive Oil
- Bow Tie Pasta with Bolognese Sauce with Ground Beef and Sweet Sausage
- Smoked Gouda Macaroni and Cheese
- Herbed Rice Pilaf
- Southern Style Green Beans
- French String Beans with Tri-Colored Peppers and Caramelized Onions
- Baked Asparagus with Lemon Zest and Garlic
- Blanched Asparagus with Tri-colored Peppers and Onion
- Roasted Seasonal Vegetables with Fresh Herbs
- Vegetable Medley – Broccoli, Carrots, and Cauliflower
- Sweet Sugar Snap Peas
- Squash and Zucchini Gratin
- Roasted Eggplant, Squash, and Asparagus with Garlic and Lemon
- Roasted Corn and Black Bean Salad
- BBQ Baked Beans
- Sweet Cabbage Slaw
- Red Skinned Potato Salad
- Italian Pesto Pasta Salad
- Sothern Macaroni Salad

