



BUFFET MENUS - DINNER



THREE'S A CHARM

Fresh Baby Spinach, Hard Boiled Egg, Crumbled Bacon, Tomatoes, Red Onion, Blue Cheese Vinaigrette
French Coq Au Vin – Tender Chicken in White Wine with Mushrooms, Carrots, Garlic and Fresh Herbs
Sweet Chili, Lime and Cilantro Glazed Salmon
Carving Station with Pepper and Herb Encrusted Roast Beef with Horseradish Cream
Citrus Infused Tipped String Beans
Squash and Zucchini Casserole
Baked Spinach & Artichoke Mashed Potatoes
Smoked Gouda Macaroni & Cheese
Bakery Fresh Rolls with Sweet Butter
Assorted Cakes, Cheesecakes and Fruit Cobbler
Sweet Iced Tea and Lemonade



SURF AND TURF

Fresh Spinach Salad with Crumbled Bleu Cheese and Raspberry Vinaigrette
Classic Roast Beef with Gravy
Jumbo Gulf Prawns with a Lemon Butter Sauce
Vegetable Medley – Broccoli, Carrots, and Cauliflower
Rice Pilaf
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade



DINNER IS SERVED

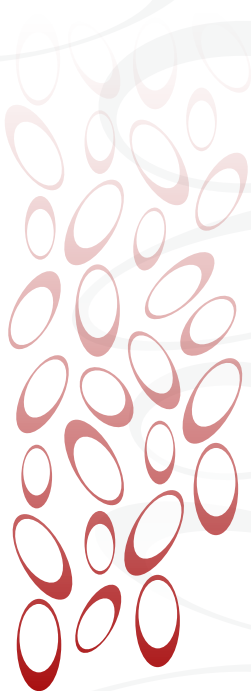
Greek Salad with Homemade Greek Dressing and Olives, Feta Cheese, and Pepperoncinis
Whole Sliced Tenderloin of Beef with a Cabernet Reduction
Marinated Chicken Breasts with Artichokes and Spinach
French Style Green Beans
Penne Pasta with Vegetables & Roasted Red Peppers w/Marinara, Alfredo, or Fresh Garlic & Olive Oil
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade

COUNTRY TIME

Fresh Garden Salad with Buttermilk Ranch and Italian Vinaigrette
Vanilla Ginger Glazed Sliced Ham
Herb Roasted Turkey
Sweet Potato Soufflé
Southern Style Green Beans
Country Dressing
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade

Sales@AFoodAttitude.com | AFoodAttitude.com

Tennessee • 423-443-4445 | Georgia • 404-863-2254





BUFFET MENUS - DINNER



ZEST OF LIFE

Organic Baby Spring Greens with Walnuts, Mandarin Oranges, and Balsamic Vinaigrette
Parmesan Herbed Baked Tilapia
Sliced Pork Loin Glazed with Fruit Chutney
Garlic New Potatoes
Baked Asparagus with Lemon Zest and Garlic
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade



FROM LAND TO SEA

Garden Salad with Tomatoes, Cucumbers and Blue Cheese Vinaigrette
Sliced Beef Tenderloin with a Creamy Wild Mushroom Sauce
Lump Crab Cakes with Horseradish Remoulade
Smashed Pesto Potatoes
Asparagus with Tri-colored Peppers and Onion
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade



BON APPÉTIT

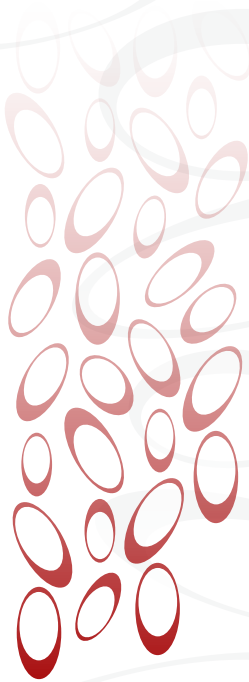
Traditional Caesar Salad with Romaine Lettuce and Croutons and Parmesan Cheese
Sliced Prime Rib of Beef with Au Jus and Horseradish Sauce
Sweet Chili Glazed Tilapia
Sweet Sugar Snap Peas
Rice Pilaf
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade

ITALIAN

Antipasto Display – Assorted Meats, Cheeses, Marinated Vegetables
Prosciutto Wrapped Gala Apples and Parmesan on a Crisp Crostini with Sweet Balsamic Reduction
Classic Caesar Salad with Croutons, Creamy Caesar Dressing, and Shaved Parmesan
Bruschetta
Chicken Breast with Fresh Tomato, Basil and Spinach OR Breaded Chicken Breast Parmigiana
Tenderloin of Beef with Horseradish Sauce
Roasted Eggplant, Squash and Asparagus with Garlic and Lemon Zest
Penne Pasta with Guests Choice of Alfredo Sauce or Sweet Basil Marinara OR Homemade Lasagna
Bakery Fresh Rolls and Garlic Breadsticks
Sweet Iced Tea and Lemonade

Sales@AFoodAttitude.com | AFoodAttitude.com

Tennessee • 423-443-4445 | Georgia • 404-863-2254





BUFFET MENUS - DINNER



MEDITERRANEAN

Greek Spanakopita
Stuffed Grape Leaves
Antipasto Display with Cheese, Marinated Vegetables, Meats and Crackers
Garlic Bread and Pita Bread with Hummus and Cucumber Yogurt Sauce
Greek Salad with Pepperoncinis, Kalamata Olives, Homemade Green Dressing
Greek Chicken Shish Kabobs with Feta Cheese, Sweet Onion and Tender Figs
Mediterranean Couscous OR Spinach and Artichoke Smashed Potatoes
Lemon Zest and Roasted Garlic Asparagus
Baked Baklava
Sweet Iced Tea and Lemonade



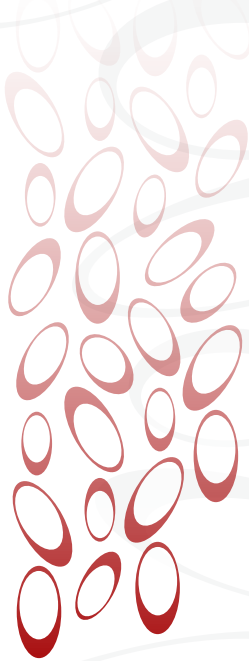
SOUTHWESTERN

Fresh Garden Salad with Buttermilk Ranch and Italian Vinaigrette
Homemade Spinach and Artichoke Dip with Tortilla Chips
Grilled Seasoned Sirloin Steaks with Sautéed Mushrooms and Onions
Spicy Southwestern Chicken Breasts
Dirty Mashed Potatoes OR Roasted New Potatoes OR Dirty Rice
Roasted Corn and Black Bean Salad
Assorted Breads with Butter
Banana Pudding
Sweet Iced Tea and Lemonade



MEXICAN

Peach and Passion Fruit Salsa with Brie
Salsa and Cool Ranch Cream Cheese Dip with Tortilla Chips
Steak, Chicken OR Shrimp Fajitas
Ground Beef, Shredded Beef, OR Shredded Smoked Chicken for Tacos
Lettuce, Tomato, Sour Cream, Guacamole, Jalapeños, Cheese, Salsa
Hard and Soft Taco Shells
Slow Cooked Black Beans OR Mexican Refried Beans with Cheese
Spicy Spanish Rice OR Mexican Potato Casserole
Miniature Cheesecake Assortment
Sweet Iced Tea and Lemonade



Sales@AFoodAttitude.com | AFoodAttitude.com

Tennessee • 423-443-4445 | Georgia • 404-863-2254



BUFFET MENUS - DINNER



BBQ BLAST

Pulled Pork Shoulder
BBQ Chicken Wings
Bakery Fresh Sandwich Buns
Regular and Spicy Hot BBQ Sauce
Crispy Cole Slaw
Brown Sugar Baked Beans
Potato Salad
Assorted Cookies and Whole Fruits
Sweet Iced Tea and Lemonade



PICNIC IN THE PARK

Pulled Pork or Beef
BBQ Ribs
Slow Smoked Chopped Chicken
Baked Beans OR Mac & Cheese
Southern Green Beans
Sweet Cole Slaw or Chilled Bean Salad
Regular or Spicy Hot BBQ Sauce
Bakery Fresh Buns
Warm Fruit Cobbler
Sweet Iced Tea and Lemonade



GRILLIN OUT

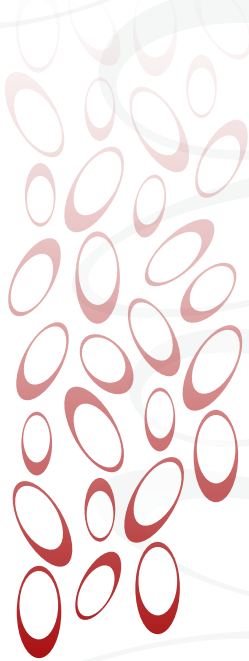
Grilled Hamburgers
Grilled All Beef Hot Dogs
Lettuce, Tomato, Cheese, Onion, Mustard, Ketchup, Mayonnaise
Corn On the Cob or Crispy Cole Slaw
Potato Salad or Pasta Salad
Bakery Fresh Buns
Banana Pudding
Sweet Iced Tea and Lemonade

COLD SANDWICHES

Assorted Fresh Vegetables with Ranch or Bleu Cheese Dip
Assorted Cheeses with Crackers with Crackers and Breadsticks
Sandwich Assortment - Smoked Chicken Salad, Turkey, Ham, Roast Beef
Mustard, Mayonnaise, Lettuce, Tomato, Pickles
Southern Macaroni Salad
Potato Chips
Fudge Brownies
Sweet Iced Tea and Lemonade

Sales@AFoodAttitude.com | AFoodAttitude.com

Tennessee • 423-443-4445 | Georgia • 404-863-2254





BUFFET MENUS - VEGETARIAN



Harvest Delight Buffet

HORS D'OEUVRES

Assorted Marinated Crudite Platter
Assorted Fresh Fruits
Imported and Domestic Cheeses with Crackers and Breadsticks



BUFFET

Organic Baby Spring Greens with Toasted Pecans, Dried Cranberries, and a Raspberry Vinaigrette
Stuffed Portobella Mushrooms with Roasted Red Peppers, Olives, and Panko Breadcrumbs
Penne Pasta with Fresh Spinach, Artichoke Hearts, Olive Oil and Fresh Herbs
Lemon and Citrus Asparagus
Roasted Vegetables
Fresh Bakery Rolls with Sweet Butter
Sweet Iced Tea and Lemonade



Garden Fresh Food Stations

BRUSCHETTA

Fresh Tomato, Basil and Mozzarella Salad Rounds
Warm Creamy Mediterranean Spinach and Artichoke Spread
Pumpnickel Toast Points with Sweet Pear and Pecan Salad and Balsamic Reduction
Sweet Iced Tea and Lemonade

PASTA

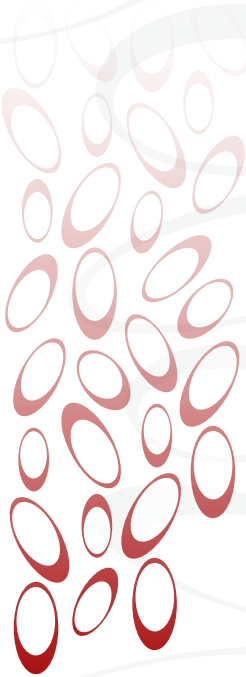
Gourmet Macaroni & Cheese with Sharp Cheddar Cheese Sauce and Elbow Macaroni
Bowtie Pasta with Creamy Alfredo, Sweet Basil Marinara, Garlic Pesto Sauce, Fresh Shaved Parmesan
Platter of Roasted Broccoli, Peppers, Mushrooms, Onions, Asparagus and Squash
Crusty French Bread with Butter and Italian Herbed Olive Oil
Sweet Iced Tea and Lemonade

FRESH SALAD BAR

Organic Spring Greens and Romaine Lettuces, Mandarin Oranges, Sliced Strawberries, Dried Cranberries, Nuts, Tomatoes, Cucumbers, Crumbled Blue Cheese, Feta Cheese, Red and Yellow Peppers, Kalamata Olives, Pepperoncinis, Marinated Red Onion, Croutons
Dressing Selections - Greek, Raspberry Vinaigrette, Creamy Ranch, Italian and Poppy Seed
Sweet Iced Tea and Lemonade

Sales@AFoodAttitude.com | AFoodAttitude.com

Tennessee • 423-443-4445 | Georgia • 404-863-2254





BUFFET MENUS - DINNER

HORS D'OEUVRES AND DINNER BUFFET



Elegance

HORS D'OEUVRES

Antipasto Display with Meats, Marinated Vegetables, Olives, Cheeses and Assorted Crackers
Bloody Mary Shrimp Cocktail or Snow Pea Wrapped Gulf Shrimp with a Sesame Ginger Drizzle
Island Crab Cakes with Spicy Pineapple Chutney



DINNER

Organic Spring Mix with Walnuts, Crumbled Blue Cheese, Mandarin Oranges, Champagne Vinaigrette
Bruschetta Chicken Breast with Fresh Tomatoes, Basil and Spinach
Herb Crusted Tenderloin of Beef with Horseradish Cream
Balsamic Roasted Harvest Fresh Vegetables
Homemade Smashed Potatoes
Bakery Fresh Rolls with Butter
Sweet Iced Tea and Lemonade



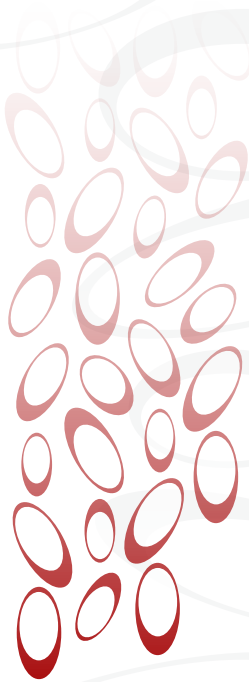
Sophistication

HORS D'OEUVRES

Domestic and Imported Cheese Display with Crackers and Breadsticks
Creamy Spinach and Artichoke Dip with Tortilla Chips
Petite BBQ Pork Rolls

DINNER

Garden Salad with Tomatoes, Cucumbers, Cheddar Cheese, Crumbled Bacon and Ranch Dressing
Breaded Chicken Breast with Creamy Artichoke and Parmesan Cheese Sauce
Herb Crusted Roast Beef with Horseradish Cream
Southern String Beans
Smashed Potatoes OR Baked Mac and Cheese
Bakery Fresh Rolls with Butter
Sweet Iced Tea and Lemonade



Sales@AFoodAttitude.com | AFoodAttitude.com

Tennessee • 423-443-4445 | Georgia • 404-863-2254

BUFFET MENUS - HOLIDAY



Holiday Buffets

WHITE CHRISTMAS

Carved Oven Roasted Turkey
Vanilla Ginger Glazed Ham
Cranberry Sauce and Gravy
Green Bean Casserole
Cornbread Dressing
Sweet Potatoes with Brown Sugar and Pecans
Bakery Fresh Rolls with Sweet Butter
Pumpkin Pie
Sweet Iced Tea and Lemonade



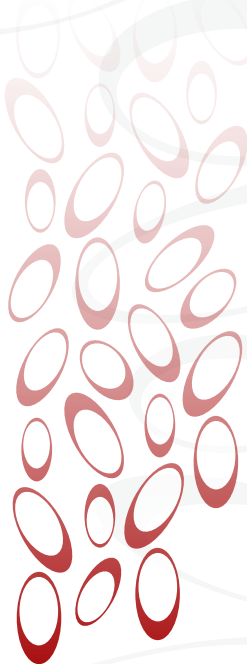
TIS THE SEASON

Organic Spring Mix with Dried Cranberries, Toasted Pecans, Blue Cheese and Apple Vinaigrette
Carving Station with Prime Rib of Beef with Au Jus and Horseradish Sauce
Almond and Brie Chicken with Diced Granny Smith Apples and White Wine
Tipped String Beans with Pearl Onions
Homemade Garlic Smashed Potatoes
Bakery Fresh Rolls with Sweet Butter
Miniature Cake Assortment
Holiday Punch



ROCKING AROUND THE CHRISTMAS TREE

Fresh Cut Garden Salad with Feta Vinaigrette
Tenderloin of Beef with Horseradish Sauce
Citrus Herb Roasted Turkey Breast
Green and White Asparagus with Red Peppers and Onion
Sea Salt and Pepper Roasted Red Potatoes
Bakery Fresh Rolls with Sweet Butter
Cheesecake Assortment
Cranberry Holiday Punch
Sweet Iced Tea and Lemonade





BUFFET MENUS - MORNING



Breakfast & Brunch

SUNNY MORNING

Scrambled Eggs OR Breakfast Quiche
Bacon Strips OR Sausage Patties OR Sausage Links OR Country Ham
Hash Brown Bake OR Southern Grits
Biscuits with Gravy OR Assorted Muffins and Breakfast Pastries
Assorted Fresh Fruits
Assorted Juices
Coffee Service with Creamer, Sugar, and Sweetener

BEAUTIFUL BREAKFAST

Assorted Quiche and Vegetable Frittatas OR Scrambled Eggs
Crisp Bacon Strips OR Sausage Patties OR Sausage Links
Hash Brown Bake
Country Cheese Grits
Miniature Ham Biscuits with Orange Marmalade
Brie and Raspberry Tartlets
Assorted Muffins and Breakfast Pastries
Assorted Fresh Fruits
Assorted Juices
Coffee Bar with Flavored Syrups, Fresh Whipped Cream and Chocolate Dipped Spoons

BRIGHT AWAKENING

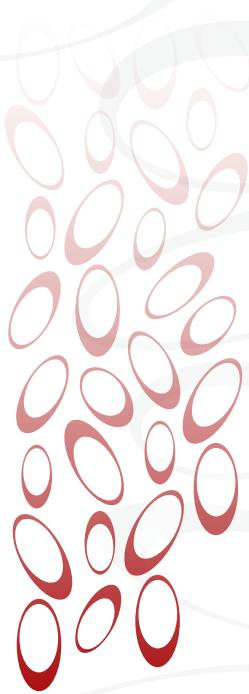
Vegetable and Cheese Scrambled Eggs
Buttermilk Pancakes OR French Toast Sticks with Maple Syrup
Fresh Bagel and Smoked Salmon Display with Cream Cheese
Crisp Bacon Strips OR Sausage Patties OR Sausage Links
Baked Breakfast Potatoes
Assorted Muffins and Breakfast Pastries
Assorted Fresh Fruits
Assorted Juices
Coffee Service with Creamer, Sugar and Sweetener

SPRING SUNRISE

Assorted Muffins and Breakfast Pastries
Bagels and Cream Cheese
Assorted Fresh Fruits
Assorted Juices
Coffee Service with Creamer, Sugar and Sweetener

Sales@AFoodAttitude.com | AFoodAttitude.com

Tennessee • 423-443-4445 | Georgia • 404-863-2254





BUFFET MENUS - MORNING

ELEGANT BRUNCH BUFFET

Assorted Fresh Seasonal Fruits with Sweet Vanilla Crème
Petite Smoked Chicken Salad Croissants
Individual Vegetable Frittatas
Miniature Orange Muffins with Turkey Breast and Cranberry Relish
French Toast Sticks with Warm Maple Syrup
Home Fried Potatoes with Onions and Peppers
Hickory Smoked Bacon Slices
Bakery Fresh Bagels with Smoked Salmon, Cream Cheese and Sweet Butter
Chocolate Fountain with Fruit and Non-Fruit Dippers
Fresh Orange Juice and Sweet Iced Tea
Coffee Service with Creamer, Sugar, and Sweetener

