



buffet dinner menus

~ 2, 3, or 4 courses served buffet style for 6 to 50 guest ~

All menu selections must be the same per person for each appetizer, salad, soup, vegetable, side, and dessert. There may be 2 different entrees chosen for 16 or more guest.

Extra courses may be added for an additional fee upon request.



***Inquire about our "Multiple Booking Discount" when booking 3 or more meals.**

Appetizers (one course)

Brie and Cherry Pastry Cups
Chef Ray's Cajun Chicken Wings
Petite Meatballs in Smoky BBQ Sauce
Layered Mexican Dip with Tortilla Chips
Nut Encrusted Cheese Ball with Crackers
Spinach Artichoke Dip with Toasted Baguette Slices
Assorted Fresh Fruit Cups with Honey Poppy Seed Dip
Roasted Red Pepper Hummus with Pita Chips
Tuna Pinwheels with Spinach & Water Chestnuts

Salads (one course)

Caesar Salad with Caesar Dressing
Spinach Salad with Feta, Fruit, and Toasted Walnuts
Mixed Greens with Cherry Tomatoes, Purple Onion, & Cucumber
Garden Salad with Purple Onion, Carrots, Tomatoes, and Cucumbers
Waldorf Salad with Apples, Cranberries, Grapes, Celery, and Nuts
Tri-Colored Pasta Salad with Zucchini, Squash, & Black Olives
Broccoli Janelle with Bacon & Almond Slivers
Red-Skinned Southern Potato Salad

Homemade Dressings:

Ranch, Honey Mustard, Orange Curry, Herbed Vinaigrette,
Honey Poppy Seed, Pomegranate Balsamic

Soups (one course)

Cheddar Baked Potato
French Onion with Melted Swiss
Chicken and Sausage Gumbo over Rice
Red Chili with Ground Beef and Beans
White Chicken Chili with Beans
Bacon Sweet Pea
Tomato Basil

Desserts (one course)

Strawberry Glazed Pound Cake with Cream Cheese
New Orleans Bread Pudding with Butter Rum Sauce
White Chocolate Chip, Walnut Brownies
Peach & Pineapple Nut Crunch Cake
Assorted Cheese Cakes
Assorted Cookies
Fruit Cobblers

Entrees (one course, includes 1 vegetable & 1 side)

BEEF ENTREES

5 oz. Bacon Wrapped Filet with Herbed Compound Butter
Beef Tips in a Scallion Mushroom Gravy
Meatballs Stroganoff in a Sherry Sauce over Egg Noodles (pasta=side)

PORK ENTREES

Pork Medallions with Bacon and a Brown Sugar Glaze
Roasted Pork Loin with Chipotle Aioli
Pork Loin Chops with Tangy Raspberry Sauce

CHICKEN ENTREES

Chicken with Artichokes & Mushrooms in a Sherry Sauce
Chicken Piccata in a White Wine, Capers Sauce
Chicken Florentine with Spinach & Tomatoes in White Wine

SEAFOOD ENTREES

French Onion Encrusted Salmon
Mediterranean Tilapia (*garlic, feta, tomatoes, and black olives*)
Shrimp Scampi over Angel Hair Pasta (pasta=side)

VEGETARIAN ENTREES

Pasta with Vegetables in a Parmesan Cream Sauce (pasta=side)
Ratatouille w/ Vegetables in Light Tomato Sauce w/ Pasta (pasta=side)
Cheese Stuffed Shells with Sun-Dried Tomatoes in Cream Sauce

(Larger cuts of steak or lobster tails available at market price.)

Vegetables

Tri-Vegetable Medley
Italian Green Beans
Roasted Green Beans
Roasted Carrots
Buttered Broccoli
Fiesta Corn

Sides

Wild Rice (or) Rice Pilaf
Herbed Couscous
Roasted Herb Potatoes
Garlic Mashed Potatoes
Italian Angel Hair Pasta with Parmesan Cheese
Macaroni and Cheese

(All Dinners include Fresh Rolls with Butter Pats.)

Fruitful Vintage does not provide beverages or tableware. We will use the tableware available in your kitchen.

Feel free to be present during meal preparation or arrive just in time to have dinner served.



Custom menus are available upon request.
(Booking Based on Availability & First Booked Basis)
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