

CHEF BROTHERS CUSTOM CATERING

We Cater to Your Taste!

352-727-4702

DINNER BUFFET

Center Stage

Two Salads
Two Entrees
Two Accompaniments

\$21.95
per person

Chef's Grand

Three Salads
Three Entrees
Two Accompaniments

\$22.95
per person

~ On Chef's Grand one entrée may be a carved meat ~

Extravaganza

Three Salads
Three Entrees and
One Carved Meat
Three Accompaniments

\$23.95
per person

MAIN ENTRÉE SELECTIONS

Poultry

Boneless Breast of Chicken Chardonnay
Boneless Breast of Chicken Sir Lawrence *with Artichokes,
Sun dried Tomatoes and Pesto in a Goat Cheese Sauce*
Stuffed Breast of Chicken *with Apple Almond Filling*
Cache Chicken Breast *with Fontina Cheese and Fresh Sage*
Breast of Chicken Circle K Ranch
Breast of Chicken Dijonnaise
Boneless Breast of Chicken Marsala
Herb Roasted Chicken Breast
Honey Mustard Glazed Chicken Breast
Santa Fe Breast of Chicken *with Jack Cheese Sauce*
Italian Breast of Chicken
with Tomatoes, Red and Green Peppers and Onions
Roasted Turkey *with Stuffing*
Turkey Medallions Marsala
Turkey Medallions Alfredo

Beef and Pork

Roast Sirloin of Beef *with Demi-Glace
and Sautéed Mushrooms*
Sirloin Rouladen *with Wild Mushroom & Spinach Filling*
Stuffed Sirloin Dijonnaise
Sirloin of Beef Kabobs
Beef Sirloin Medallions *with Wild Mushrooms Ragout
Beef with Burgundy Wine Sauce*
London Broil *with Wild Mushrooms*
Roasted Prime Rib of Beef ~ add \$1.50/per person
Roasted Tenderloin of Beef ~ add \$1.50/per person
Pork Medallions Teriyaki
Roasted Loin of Pork Lyonnaise
Pork Loin *with Wild Mushroom Stuffing*
Sugar-cured Virginia Ham *with Honey Mustard Glace*
Barbequed Pork Ribs

Seafood

Grilled Salmon
with Red Bean, Peach, Pineapple and Mango Salsa
Poached Salmon *with Cucumber Dill Sauce*
Baked Grouper Amandine
Baked Grouper *with a Granola and Honey Topping*
Stuffed Flounder Florentine
Grilled Seared Fish Kabobs Teriyaki
Grilled Swordfish Steaks *with Fruit Glace*
Fried Coconut Shrimp
Shrimp, Scallop and Crab Lo Mein

Specialties

Chicken, Shrimp and Sausage Jambalaya
Four Cheese Penne Pasta
Cheese Stuffed Shells *with Marinara Sauce*
Three Meat Lasagna
Vegetarian Lasagna
Mushroom, Spinach and Chicken Lasagna
Penne Pasta Primavera
Egg Plant Rollatini *with Marinara Sauce*
Stuffed Shells *with Ground Beef and Sausage*

Carved Meats

Cajun Turkey Breast ♦ Roast Sirloin of Beef ♦ Roasted Turkey Breast
Sugar-cured Ham ♦ Roasted Lemon Pepper Pork Loin
Prime Rib of Beef ~ add \$1.00/pp ♦ Seared Tenderloin ~ add \$1.00/pp ♦ Seared Sirloin of Beef ~ add \$0.50/pp

Dinner Buffets include: Salad, Sides, Rolls and Butter, Chef's Dessert Selection, Iced Tea and Coffee

There is a delivery fee of \$50.00. 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. There is a minimum order of 15 people for local delivery.