

Classic Comfort Hot Buffet Lunch

\$22 PER PERSON | MINIMUM OF 20

STARTERS | CHOOSE ONE

- Mixed green salad with dressing
- Chopped baby kale, feta, and cranberries with balsamic vinaigrette
- Classic Caesar salad
- Creamy coleslaw
- Spinach salad with maple vinaigrette
- Tomato, basil, and red onion salad with balsamic vinaigrette

ENTRÉES | CHOOSE ONE

- Pecan encrusted chicken, apple compote
- Grilled, marinated chicken
- Chicken bruschetta
- Chicken Marsala
- Crispy fried chicken
- Chicken cordon bleu (honey ham & Swiss)
- Chicken Parmesan
- Smoked BBQ chicken
- Pasta with chicken Alfredo, marinara, or pesto
- Beef burgundy tips
- Smoked beef brisket
- BBQ pulled pork
- Yankee pot roast
- Meatballs and Italian sausage
- Grandma's meatloaf
- Smoked pork loin, apple cinnamon glaze

BREAD & BEVERAGES | INCLUDED

- Appropriate bread and butter
- Iced tea, lemonade, and water

STARCHES | CHOOSE ONE

- Garlic mashed potatoes
- Brown sugar glazed sweet potatoes
- Rice pilaf
- Baked beans
- Buttered orzo pasta
- Pasta in marinara
- Cast iron skillet roasted potatoes & onions
- Chilled red skin potato & sour cream salad

VEGETABLES | CHOOSE ONE

- Seasonal and colorful vegetable medley
- Green beans almandine
- Broccoli casserole
- Steamed broccoli
- Garlic sautéed spinach
- Creamed spinach
- Maple glazed squash casserole
- Peas and pearl onions
- Buttered corn on the cob
- Roasted southwestern corn medley
- Glazed carrots

DESSERT | CHEF'S CHOICE

Our chef will select one of the following to perfectly compliment your meal

- Triple chocolate torte cake
- Key lime tarts
- Belgian chocolate mousse
- Assorted cheesecakes or gourmet cupcakes

Add any additional salad, starch, or vegetable:
\$2 per person. Additional entrée: \$4 per person.

Additional sales tax of 6% will be added to total catering charges.
Lunch served on disposables. Add \$3 per person for china, stainless flatware, and glassware.

Host A Meeting. Make A Difference!

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