

Sample

BUFFET SERVICE OPTIONS

Two Samuels
RESTAURANT | CATERING

SAMPLE MENU 1

“Southern Style”

Mixed Green Salad

Mixed Greens, Cranberry Raisins, Cheddar Cheese, Baby Tomatoes

Sautéed Green Beans and Tomatoes
Red Skin Mashed Potatoes
Three Cheese Mac N Cheese
Cherry Wood Smoked Pulled Pork
Buttermilk Fried Chicken

Dessert

To Be Determined

SAMPLE MENU 2

Salad

Mixed Greens, Cranberry Raisins, Cheddar Cheese, Baby Tomatoes

Entrée (served Buffet Style)

Mixed Vegetable Medley
Roasted Rosemary Potatoes
Braised Beef Tips Red wine Demi-Glace
Stuffed Chicken Breast – Asiago Cheese and Sautéed Spinach – Saffron Sauce

Dessert

To Be Determine

SAMPLE MENU 3

Caesar Salad

Chopped Romaine, Italian Croutons, Parmesan Cheese, Tomatoes, Caesar Dressing

Entrée (Served Buffet Style)

Sautéed Haricot Vertes
Carrot Souffle
Red Skin Mashed Potatoes
Sliced Pork Tenderloin – Cranberry Apple Chutney
Braised Beef Short Ribs – Mustard Glaze

Dessert

To Be Determined

SAMPLE MENU 4

Poached Pear Salad

Asian Pear Salad, Mixed Greens, Maytag Blue Cheese, Roasted Walnuts, Honey Mustard Dressing

Entrée (Served Buffet Style)

Mixed Vegetable Medley
Rosemary Roasted Potatoes
Carrot Soufflé
Long Grain Wild Rice
Prime Rib (Carving Station) – Au Jus
Basil Encrusted Salmon
Grilled Chicken Breast Topped with Lemon Cream Sauce

Dessert

To Be Determined



Sample MENU

Two Samuels

RESTAURANT | CATERING

Heavy Hor d'oeuvre and Action Station

SAMPLE MENU 1

Central Display

Assorted Fruit Display- Fruit Dip
Assorted Cheese Display- Distinctive Crackers

Action Station #1 Southern Foods

Beer Braised Short Ribs (Carving Station)
Butter Bean Succotash
Macaroni and Cheese Bar
(Assorted Toppings for Guests Self Assembly)

Action Station #2 Fry Station

French Fry Station- Regular and Sweet Potato
Assorted Toppings
Cheese- Chili- Salt- Pepper
Fried Fish (Fish and Chips)
Chicken Nuggets

Action Station #3 Mexican Station

Beef, Shrimp, Chicken Quesadillas (Chef Attended)
Assorted Sides:
- Cheese
- Tomatoes
- Sour Cream
- Olives
- Onion
Mexican Corn Dip- Tri-Colored Tortilla Chips

SAMPLE MENU 2

Carnival Theme Reception

Passed Hor d' Oeuvre Station

Fried Pickles
Snow Cones- Non Alcoholic- Flavored
Boiled Peanuts in Bags with Spice Mixture
Nachos and Cheese
White Chocolate Coated Popcorn Balls
BBQ Flat Bread Pizza
Funnel Cake Station

Hot Station:

Mini Corn Dogs
Mini Cheeseburger Sliders
Mini Philly Cheese Steak Sandwiches

Sweet Station

Cotton Candy Stand
Flambe Doughnut Holes with Liqueur Glaze
and Ice Cream
Mini Grilled Cheese (Served at End of Reception)

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SAMPLE MENU 3

Action Station #1 Fruit Shooters

Action Station #2 Greek Station

Tzatziki
Spanakopita
Souvlaki
Salad
Kalamata Olives
Pita Bread
Tomatoes
Cucumbers
Pepperoncini
Hummus

Action Station #3 Asian Station

Chicken Fried Rice
Assorted Sushi (Vegetarian and Spicy Tuna)

Action Station #4 Italian Station

Pizza- Smoked Tomato Base- Mozzarella- Basil
Pasta Station- Vodka Cream Sauce- Assorted Toppings

Action Station #5 Southern Station

Beer Braised Beef Short Ribs
Shrimp and Grits with Etouffee
Cheeseburger Sliders

Specialty Drinks

Lemonade Bar Display- Mason Jars
Firefly Vodka
Margarita Bar

SAMPLE MENU 5

BBQ Theme Deconstructed Menu

Heavy Hor d' Oeuvre

Watermelon Ball- Fruit Skewers
Mini Caprese Salad
(Tomato and Mozzarella, Mixed Greens)
Mini Mason Jars- Balsamic Drizzle
Mini Chicken Croquettes with Black Bean Salsa

Low Country Boil Deconstructed

Potato
Andouille Sausage
Shrimp Skewers
Drizzled with Cream Corn Chowder Sauce

Beef Brisket Sliders with Marinated Slaw
Smoked Pulled Pork BBQ atop Sweet Potato Hash
(Served in Bamboo Boats)
Individual- Mini- Banana Pudding in Mason Jars

SAMPLE MENU 4

Cocktail Hour- Passed Hor d Oeuvres

Bloody Mary Shrimp Shooters
(Celery Garnish- Served in Shot Glass)
French Baguette
(topped with Fig Jam- Brie- Crème Fraiche)

Central Display

Diced Fall Fruit Shooters:

- Apple
- Blueberry
- Pomegranate
- Yogurt Dressing (Fruit Shot Glass)

Accompanied with Chopped Fruit Display

Assorted Cheese Display

(Assorted Toast Points and Distinctive Crackers)

- Maytag Blue Cheese
- Drunken Goat
- White Cheddar
- Traditional Goat with Apricot Chutney
- Manchego
- Sage Derby
- Baked Brie

Italian Meats:

- Genoa Salami
- Soppresatta
- Capicola
- Prosciutto

Salad Station

Arugula and Pear Salad
(Roasted Walnuts, Maytag Blue Cheese Crumbles,
Cream of Basil Vinaigrette)

Action Station #1- Smoked Turkey

Cherry Wood Smoked Turkey Breast
(Accompanied with Apple and Pear Chutney,
Cranberry Relish)
Assorted Breads
-Sourdough and Wheat Baguettes
-Honey Wheat Yeast Roll
Smoked Tomato Pearl Couscous

Action Station #2

Beer Braised Beef Short Ribs
Accompanied with Butter Bean Succotash
Carrot Souffle

Action Station #3- Shrimp and Grits

Sauteed Shrimp with Etouffee Sauce over Stone
Ground Grits
Mini Amaretto Crème Brulee
(Brown Sugar Topping- Brulee Torch)
Mini Cheeseburger Sliders

CONTACT US FOR MORE OPTIONS!