

PORTRAIT ON A PLATE

BUFFET MENU



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CATERING

B U F F E T M E N U

About Us

Portrait on a Plate is synonymous with professionalism, integrity and fair business. We lead with our actions, honor our commitments and deliver on our promises. It is our mission and pleasure to bring five star chefs to your event. We take pride in the fact that all our chefs are culinary graduates that excel in everything from soup to dessert and are skilled in finding the best ingredients for any recipe.

Additionally, our team is known for stunning plate presentation and tabletop arrangements.

Rest assured that our culinary professionals will make your event stand out!

Private Tasting

Private Tastings are scheduled according to Chef's availability on Tuesday through Friday and price is based on menu selection, starting at \$75.00 per person.

Please contact us if you would like to schedule a private tasting.

Setup

For our buffet banquet clients, we provide authentic chafing dishes, a decorative beverage display, and a standard decorative buffet table with upgrade options available.

Upgrade to china at an additional cost.

Buffet banquet prices are listed below.

Our professional staff usually arrives 1 1/2 hour prior to your event to set up your buffet. The serving time will last for 2 hours and our staff will break down/cleanup for 1 1/2 hours for a total event time of 5 hours.

It's our goal to prepare your displays and settings just as you've envisioned.

6-14	15-49	50-74	75-99	100+
35.00	32.00	29.00	27.00	25.00

GUEST COUNT

18% GRATUITY, SERVICE + TAX ADDITIONAL

Please select 1 salad, 2 accompaniments,
1 entree's or split 50/50, and beverages from the
menu listed below.

PICK ONE ENTREE

MARINATED MEATLOAF

With grilled pineapple, mango, red peppers and
onions

CARIBBEAN MEATBALLS

In a rich tomato demi
-glace

BURGUNDY BEEF BOURGUIGNON

Tender beef tips braised with wine, herbs,
mushrooms, onions and carrots

ISLAND GRILLED CHICKEN BREAST

With mango salsa, grilled red onions, roasted
peppers, fresh cilantro and lime

APPLEWOOD SMOKED PORK CHOP

Smoked in apple wood chips with onion and
apple chutney

ROASTED ROSEMARY CHICKEN BREAST

Roasted over fresh rosemary

CHICKEN MARSALA

Served over Buttered Penne

OVEN-ROASTED TILAPIA

With Caper Cream Sauce

HONEY GLAZED CHICKEN

Chicken Breast seasoned with Southwestern
spices

PICK TWO

**BROCCOLI ALMOND GARLIC
BUTTER MEDLEY**

GREEN BEAN MEDLEY

GRILLED CORN ON THE COBB

HERB RICE PILAF

**ORANGE PEPPER CITRUS GLAZED
CARROTS**

PARMESAN MASHED POTATOES

RED BEANS AND RICE

**ROASTED GARLIC VEGETABLE
MEDLEY**

**ROASTED RATATOUILLE
VEGETABLES IN HERB TOMATO
SAUCE**

SOUTHERN STYLED COLLARDS

PICK ONE STARTER

CLASSIC CAESAR SALAD

Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Tossed with our Creamy Caesar Dressing.

MIXED GREEN SALAD

Mixed Greens, Cucumbers, Cherry Tomatoes & Shredded Carrots. Served with Ranch Dressing & Herb Vinaigrette.

GREEK SALAD

Crisp mixed greens, feta cheese, Kalamata olives, tomatoes, onions & pepperoncini's; served with our special Greek dressing

STRAWBERRY SALAD

Romaine lettuce, toasted almonds, fresh strawberries & croutons; topped with our house made creamy raspberry poppy seed dressing.

HONEY MUSTARD SPINACH SALAD

With sliced cremini mushrooms, red onion & sunflower seeds, and finished with a honey mustard dressing

BACON BLUE SALAD

With Apple-wood smoked bacon, Gorgonzola and homemade croutons, and finished with a balsamic vinaigrette

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DESSERT
(additional cost)

ASSORTED MINI CAKES
BANANA PUDDING SHOTS
ASSORTED CAKED POPS
MINI CHOCOLATE CREAM PUFFS
CHOCOLATE COVERED FORTUNE
COOKIES
CHOCOLATE COVERED
STRAWBERRIES
CHOCOLATE ECLAIRS
PETIT FOURS

INCLUDED

GEORGIA PEACH ARNOLD PALMER
FRESH BAKED ROLLS W/ BUTTER
BEVERAGE STATION
CHAFING DISHES
STANDARD DISPLAY TABLE



PLEASE NOTE ALL CREDIT CARD TRANSACTIONS
WILL BE SUBJECT TO A 3.5% SURCHARGE

Call in for Additional Menu Items & Vegetarian options

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