



CATERING • EXPRESS • THE YORK

Buffets are a wonderful option for serving your guests a delicious meal. You can offer butler passed hors d'oeuvres during a cocktail hour; include some stations – carving or action, and of course dessert!

PLATED SALADS

(We recommend that you serve a plated salad – this enhances your buffet and your guests do not have to juggle two plates at the buffet)

Blueberry field greens - field greens tossed with blueberries, pecans, feta and balsamic vinaigrette

Cranberry field greens - field greens tossed with sundried cranberries, pecans, feta and balsamic vinaigrette

Pear & arugula salad – arugula tossed with pears, walnuts, blue cheese and wholegrain mustard vinaigrette

Classic Caesar – romaine, parmesan cheese, croutons and Caesar dressing

COMPOSED SALADS FOR YOUR BUFFET – delicious cold items to round out your hot selections

Harvest grain salad – quinoa, black rice, wheat berries, sundried cranberries, walnuts and blood orange vinaigrette

Southern potato salad – a classic

Pasta salad – vegetables, parmesan cheese, sundried tomatoes and roast red pepper dressing

Roast sweet potato salad – raisins, walnuts and maple glaze

Savannah shrimp salad – gently poached shrimp tossed with shrimp mayo and dill

Caprese salad – mozzarella, tomatoes and fresh basil

FISH & SEAFOOD ENTREES

Baked salmon with your choice of sauce – lemon caper, charroula, dill, olive relish

Corn dusted salmon - with coffee bbq sauce

Pan fried tilapia - with Admiral sauce

Shrimp & Grits – stone ground yellow grits served with Low Country style shrimp

Grouper Provençale – local grouper with olive tapenade, tomato & persillade with a lemon beurre blanc

Savannah crab cakes – served with remoulade on the side

POULTRY ENTREES

Moroccan chicken tagine – bone in (or boneless, skinless chicken thighs) braised with Moroccan spices, preserved lemon and olives

Rotisserie chicken – pit smoked, bone in chicken, served with house bbq sauce

Peach BBQ chicken – oven roast chicken glazed with our peach bbq sauce

Blackened chicken breast – boneless, skinless and served with corn salsa

Herbed chicken breast – boneless skinless, grilled and served with your choice of – pineapple salsa, pesto sauce or marinara sauce

Chicken pot pie – home style chicken pot pie



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POULTRY ENTREES CONTINUED

Herbed chicken breast – boneless skinless, grilled and served with your choice of – pineapple salsa, pesto sauce or marinara sauce

Chicken pot pie – home style chicken pot pie

Orange & rosemary brined turkey breast – roast and glaze with a horseradish and marmalade sauce

Pit smoked turkey breast – served with house bbq sauce

Chicken chasseur – braised bone in chicken (or boneless skinless chicken thighs) and mushrooms in a tomato white wine sauce

BEEF AND PORK

Herbed prime Angus loin of beef – roast whole, sliced and served with a merlot sauce

Beef brisket – pit smoked beef brisket with au jus

Burgundy beef tips – garnished with pearl onions and sautéed mushrooms

Pit smoked beef striploin – carved to order, served with smoked tomato horseradish sauce

Carved filet of beef – either herb roast or pit smoked

Prime Rib – carved to order, served with au jus and horseradish cream

Apple glazed loin of pork – brined in apple juice, roast and served with glazed apple sauce

Chili rubbed loin of pork – served with red onion marmalade

Greek roast loin of pork – oregano and lemon seasoned loin of pork served with au jus

BBQ pork – pit smoked pork butts, chopped with house bbq sauce on the side

Cuban Asian pork loin roast

SIDE DISHES – STARCHES

Roast baby bakers

Rustic mashed potatoes

Oven roast mashed sweet potatoes

Au gratin potatoes

Baby bakers

Rice pilaf

Wild and white rice blend

Basmati rice

Savannah red rice

Quinoa

Mac & Cheese



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SIDE DISHES – VEGETABLES

(Whilst we offer a wide variety of vegetables, we prefer to serve those that are in season)

Grilled vegetables – asparagus, zucchini, squash, red onions, portabella mushrooms, peppers, served at room temperature.

Szechuan green beans

Greens beans with toasted almonds

Asparagus with butter

Roast root vegetables – carrots, turnips, beets, parsnips

Honey glazed carrots

Ratatouille – a delicious vegetable 'stew' from Provence

BREAD SELECTION

Yeast rolls with butter

Biscuits with butter

Cornbread with butter (you can of course combine biscuits and cornbread)

Assorted artisan rolls with butter

Pain rustique with garlic olive oil and balsamic

DESSERTS

We have a delicious variety of dessert stations

Flambéed donuts

Donut holes flambéed with vanilla vodka, Meyers rum and brandy, served with vanilla bean ice cream

Bananas foster

Bananas sautéed with brown sugar and rum, served with vanilla bean ice cream

Pie bar

Various pies individual or large

Apple pie; key lime pie; custard pie; lemon meringue pie; pecan pie

S'mores bar

Recreate a childhood favorite! Marshmallows, chocolate and graham crackers



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Viennese Dessert Selection

Savannah trifle shots
Pecan Tassies
Key lime tartlets
Chocolate éclairs
Drunken chocolate brownies
Lemon squares
Custard tartlets (various flavors)
Banana pudding with sundried bananas and vanilla wafers

BEVERAGES

Tablesides service

Sweet and unsweet tea and water

Southern beverage station

Sweet and unsweet tea and lemonade served in our beverage dispensers

Tablesides coffee service

Coffee and decaf

Coffee station

Coffee and decaf coffee

EVENT STAFFING

We are a full service Catering company. Our wait staff are always dressed in black tie, and our Chefs in Chef whites. We provide a European style of service – quite, elegant and attentive. Event Staffing costs are quoted separately based upon the unique parameters of your celebration.

China & Flatware:

We are able to provide European white china plates (round), stainless steel flatware and glass glasses. China is quoted separately.

Linens:

We are able to supply linens – please request the link to our linen website.