



CATERING • EXPRESS • THE YORK

PLATED DINNER MENUS

*Our goal is to assist you to customize a menu that reflects your tastes,
and that will surprise and please your guests.*

*Listed below are some of our popular menu items; however, as we make everything
from scratch, we are always happy to create a dish especially for you.*

SOUPS

Chilled cucumber & crab soup
Chilled fruit gazpacho
Chilled classic gazpacho with garlic croutons
Vichyssoise
Savannah she crab soup
Georgia peanut soup
Roast Sweet Potato Bisque with Pecans & Sour Cream

SALADS

Fresh Field Greens tossed with pecans, blueberries, feta & balsamic vinaigrette

Classic Caesar salad with Parmesan crouton

Barolo Wine Poached Pear:

Baby Greens tossed with Wine Vinaigrette,
Blue Cheese & Toasted Walnuts

Beet Salad:

Goat cheese, roast red beets, arugula,
olive bread toasts with a citrus vinaigrette

Field Greens tossed with cantaloupe, prosciutto and champagne vinaigrette

FIRST COURSES

Shrimp & Grits

Warm poached shrimp served with hoecakes,
microgreens & smoked tomato horseradish vinaigrette

Vidalia Onion, Spinach & Bacon Tart

with warm Blue Cheese Sauce

Tomato Risotto with Balsamic Vinegar

Shrimp & Tasso Ham Risotto

Jumbo shrimp served over tasso ham risotto
with sautéed kale

Savannah Crab Cake

Over wilted greens with Remoulade

Seafood Tortellini

Cheese filled tortellini tossed with lobster, shrimp and scallops
in a delicate roasted garlic cream sauce, with chiffonade of basil

SORBETS

Lemon and Thyme Sorbet

Blood Orange Sorbet

Champagne Sorbet

Pinot Noir Sorbet

MAIN COURSES

Poultry & Pork

Chicken Parmesan

Succulent chicken breast parmesan served
over a bed of fettuccine tossed with grilled vegetables and roast red pepper sauce

Harvest Chicken

Breast of chicken stuffed with corn bread, sundried cranberries, and pecans,
Served on a bed of braised cabbage, sugar snap peas with apple marsala sauce

Blackened Pork Loin

Blackened pork loin medallion over corn bread pudding,
green beans, light pan jus and red onion marmalade

Cuban Asian Pork Roast

Sliced whole roast loin of pork over basmati rice,
ginger green beans with a light Asian jus

Seared Breast of Duck

With star anise glazed pumpkin, wild rice pancake and an orange reduction

Vegetarian

Phyllo Packet

A mélange of grilled vegetables & tofu in a phyllo packet,
with green beans and roast red pepper sauce

Green Pea & Tomato Risotto

With shaved pecorino

Moroccan Tagine of Vegetables

Served over couscous

Portobello Mushroom Bake

Grilled portabella mushroom caps filled with sweet potato puree,
with sautéed broccoli with wild mushroom sauce

Fish & Seafood

Tilapia Admiral

Pan fried tilapia over braised collard greens,
puree of cauliflower with Sauce Admiral

Savannah Crabcakes

Duo of jumbo lump crabcakes over sautéed Swiss chard,
parsley new potatoes & Remoulade

Grouper Provençale

Local grouper with olive tapenade, tomato & persillade,
rice pilaf, chef's selection of seasonal vegetables & lemon beurre blanc

BBQ Salmon

Corn crusted salmon filet served over
Savannah red rice, braised collard greens with bourbon BBQ sauce

Beef & Lamb

Sliced Pit Smoked Tenderloin of Beef

Served with rustic mashed potatoes, roast root vegetables
au jus & smoked tomato horseradish chutney

Prime Rib of Beef

Served with twice baked potatoes,
seasonal vegetables & au jus

Grilled Beef Tenderloin

Served with smoked sweet potato puree,
green asparagus & wild mushroom sauce

Grilled New York Strip Steak

Served with gruyere potato gratin,
mélange of seasonal vegetables & Beurre Maître d'hôtel

Pan-Roasted Lamb Medallions

with Mediterranean vegetables and basil polenta cake,
with rosemary and thyme jus

DUO ENTREES

Savannah Crab cake & Grilled Beef Tenderloin

A jumbo lump crab cake, grilled beef tenderloin steak
over braised greens, Savannah red rice, with Merlot sauce & remoulade

Chicken Parmesan & Sliced Prime Angus Loin of Beef

served over basil polenta cake, mélange of seasonal vegetables,
roast red pepper sauce and marsala sauce

Blackened Pork Medallions & Corn Dusted Salmon Filet

Over corn bread pudding, green beans,
red onion marmalade and light au jus

BREAD SELECTION

Corn Bread

Biscuits

Assorted Dinner Rolls

Yeast Rolls

Served with Butter Balls or Savannah Bee Honey Whipped Butter

Pain Rustique

Garlic Olive Oil & Balsamic Vinaigrette

CHEESE COURSE

A selection of either 4 or 5 cheeses,
served with grapes, strawberries and crackers
served on a bamboo plate

Cheese Selections:

Blue Cheese, Drunken Goat, Soft Goat,

Sheep's Milk Cheese, Baked Brie,

Sharp Vermont Cheddar with Savannah Honeybee Honeycomb

(other cheeses available upon request)

PLATED DESSERTS

Savannah Trifle

Delicious layers of sherried pound cake, macerated berries, crème patissiere, topped with whipped cream

Georgia Peach & Pecan Cobbler

flamed with brandy and topped with our traditional cobbler topping

Golden Chocolate Pyramid

chocolate mousse with Jack Daniels infused pecans, draped with chocolate and dusted with gold, with vanilla anglaise

Chocolate and Peanut Torte

Dark chocolate torte with a crispy peanut layer and a velvet chocolate dusting with salty caramel sauce

Pear Pandowdy

Bosc pears wrapped in flaky pastry, sauce anglaise and caramel

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.