



# GRAND BUFFET MENU



**TRIANGLE CATERING**  
*presentation. pleasure. satisfaction.*

## ALL INCLUDE

-Fresh greenery and flower blooms garnishing silver trays and silver chafing dishes

-Freshly tossed garden salad or Caesar salad, fresh baked gourmet bread, our special homemade iced tea

## GRAND BUFFET PRICING DOES NOT INCLUDE

Guest table linens, china, server fees and tax

1 Entrée, choice of two sides, fresh rolls & butter	15.95
2 Entrées, choice of two sides, fresh rolls & butter	20.50
3 Entrées, choice of three sides, fresh rolls & butter	25.50

## BEEF

### Beef Bourguignonne

Braised beef cooked in red wine with mushrooms

### Beef Jardiniere

Tender sliced beef with julienne of vegetables

### Beef Stroganoff

Certified Angus beef sirloin strips with mushrooms and onions in a rich brown sauce with sour cream and sherry

### Beef Tips

Tender beef cooked in a roasted shallot bordelaise sauce

### Carved Prime Rib

(additional 4.00)

Prime rib au jus carved at the buffet served with a horseradish sauce

### London Broil

Certified Angus beef marinated and served with sautéed onions

### Steak au Poivre

Tender certified Angus New York strip steak encrusted with black peppercorns in a full-bodied brandy sauce

## SEAFOOD

### Salmon

Baked salmon topped with a tangy citrus salsa

### Shrimp Scampi

Shrimp sautéed in a lemon butter, white wine, and garlic sauce, tossed with bow tie pasta

### Seafood Paella

Fish, shrimp, chicken and smoked sausage tossed with rice, saffron, peppers, onions and spices

### Stuffed Filet of Flounder Mornay

Fresh flounder wrapped around asparagus, mushrooms and Gruyère cheese, topped with Mornay sauce and broiled

call Triangle Catering to discuss your personalized menu: 919.873.9500

## POULTRY

### Athens Chicken

Chicken breast sautéed in olive oil, white wine, tomatoes, olives, capers and artichoke hearts

### Cabernet Chicken

Chicken breast in a sauce featuring Cabernet Sauvignon, fresh pears, apples, ginger, and thyme

### Chicken Baton Rouge

Chicken breast marinated in Creole sauce with chopped pecans and garnished with berries

### Chicken Dijonnaise

Chicken breast in a savory Dijonnaise sauce

### Chicken Divan

Boneless chicken breast and broccoli in a velvety white sauce

### Chicken Florentine

Chicken breast, spinach, mushrooms, white wine and topped with a creamy dill sauce

### Chicken Marsala

Tender boneless chicken breast served in a wine and mushroom sauce

### Chicken with Orange Sauce Orlando

Tender chicken enhanced with a delicate orange cream sauce and toasted almonds

### Smoked Turkey Breast

Turkey breast sliced and served with homemade peach chutney

### Stuffed Chicken

Chicken breast stuffed with artichoke hearts and Parmesan cheese topped with a Mornay sauce

### Turkey Charlene

Roulade of turkey stuffed with sausage, spinach, Feta cheese, and sage topped with cream citron sauce flavored with rosemary and basil

## PORK

### Carved Pork Loin

Garlic roasted pork loin served with a choice of raspberry chipolte sauce, whiskey-honey glaze, or rosemary Dijon

### Pork Chops

Grilled pork chops with caramelized onion Bordelaise sauce

### Pork Medallions Barcelona

Pork medallions marinated in a citrus sauce of Cointreau and sherry, cooked with walnuts, oranges and raisins

## PASTA / VEGETARIAN

### Chantilly Pasta

Pasta prepared with basil cream sauce, roasted pine nuts, tomatoes, and portobello mushrooms

### Eggplant Parmesan

Breaded eggplant baked in a fresh marinara sauce and topped with melted Parmesan cheese

### Lasagna Florentine

Layers of fresh spinach, mushrooms, white sauce and white cheeses

## SIDE SELECTIONS

Apple walnut salad

Artichoke salad

Baked potato

Baked sweet potato

Broccoli salad

Broccoli with garlic butter

Cilantro-seasoned corn

Country-style green beans

Field peas

Fruit salad

Garlic, cheddar or plain mashed potatoes

Garden salad

Gazpacho salad

Green bean almandine

Green bean casserole

Green beans and red peppers

Homemade macaroni and cheese with garlic

Honey-glazed carrots

Leeks and potatoes

Lima beans

Marinated cucumbers and tomatoes

Mixed vegetable medley

Parsley new potatoes

Pesto salad with sun-dried tomatoes

Rice pilaf

Roasted winter vegetables

Scalloped potatoes

Steamed broccoli and cauliflower with lemon butter

Sweet potato soufflé

Twice-baked potatoes

Wild rice

Yellow squash casserole

Zucchini and onions

## SPIRITS

**Wine** Our wine expert is available to suggest the perfect wines and champagnes to complement your menu.

**Beer** Choose from a full selection of imported and domestic brews.