



Sally Ann Catering

Event Planning and Productions

Dinner Buffet

All Dinner Buffets are served with one choice of rice, potatoes, or pasta, one choice of vegetables, and one choice of salad.. All prices are per person. Custom menus are our favorite. Prices based on a 40 guests minimum. Call for pricing on smaller events.

Chicken Marsala

Chicken breast sautéed in marsala wine sauce with mushrooms. [\$17.95]

Rosemary Angel Chicken

Stuffed with herbed stuffing. [\$21.95]

Lemon Chicken

Boneless Chicken breast, roasted with a lemon sauce [\$16.95]

Chicken Roulade

Chicken rolled with spinach and cheese. [\$21.95]

Baron of Beef

Served with creamy horseradish sauce. [\$25.95]

Beef Bourguignon

Sirloin strips sautéed with onions and mushrooms with red wine sauce. [\$22.95]

Prime Rib

Carved at the table and served with creamy horseradish sauce [\$27.95]

A Tuscan Feast

Choices of chicken tenders and sausage with marinara or alfredo sauce with penne pasta and fettuccine. [\$16.95]

South of the Border

Chicken or beef fajitas and cheese enchiladas served with refried beans. [\$17.95]

Turkey Wellington - A Sally Ann Catering Specialty

A flaky pastry puff filled with white and dark roasted turkey meat, stuffing, and mashed potatoes served with our homemade gravy and cranberry sauce. [\$22.95]

Side Dishes

Salads:

Fresh Tossed Green Salad with House Dressings, Spinach Salad with Bacon Dressing, Crisp Caesar Salad, Wild Green Salad with Raspberry Vinaigrette Dressing, Ambrosia Salad, Red Potato Salad, Rotelli Tri-Color Pasta Salad, Country Style Cole Slaw, Penne Pasta with Sun Dried Tomatoes

Rice, Potatoes, and Pasta:

Wild Rice, Vegetable Rice, Spanish Rice, Steamed White Rice, Dirty Rice, Whipped Potatoes, Red Roasted Potatoes with Rosemary, Potatoes Au Gratin, Potato Cheese Stack, Twice Baked Potatoes, Penne Pasta with Marinara Sauce, Egg Noodles, Cheese Ravioli with Pesto Sauce, Tortellini Pasta Salad

Vegetables:

Green Beans Almandine, Green Beans Provencal, Orange Glazed Carrots, Medley of Steamed Vegetables, Cream Corn Soufflé, Medley of Winter Squash, Steamed Baby Carrots, Ratatouille, Grilled Red and Green Bell Peppers with Onions, Bacon Balsamic Brussels Sprouts, Julianne medley of Vegetables.

Service ware, delivery charges, wait staff, decorations, service charges, tax and gratuities are not included and vary on each event. Sit Down service is available and pricing varies on event specifics and location.
Call for a custom quote on your dinner party.