



# Sally Ann Catering

Event Planning and Productions

## Early Afternoon Buffet

All Early Afternoon Buffets are served with Seasonal Fresh Fruit, Market Fresh Crudités with Herbed Dip, and the choice of two Side Dishes. All prices are per person.

### **Mini Bun Sandwiches (2 per person)**

An assortment of our homemade rolls filled with ham, turkey, and roast beef. [\$15.95]

### **Mini Croissant Sandwiches (2 per person)**

An assortment of our croissants filled with ham, turkey, and roast beef. [\$15.95]

### **Finger Tip Sandwiches (2 per person)**

An assortment of tuna salad, egg salad, and ham spread. [\$16.95]

### **Assorted Salads**

Chinese Chicken Salad, Beef Asparagus Salad, and Braised Salmon on a bed of greens [\$24.95]

### **Chicken Crepes**

French crepes filled with chicken breast tenders with a white mushroom sauce. [\$17.95]

### **Seafood Crepes**

French crepes filled with a medley of seafood with a white mushroom sauce. [\$21.95]

### **Chicken en Croute**

Herbed chicken in a flakey buttery dough. [\$17.95]

### **Lemon Sesame Chicken**

Chicken breast marinated in a herbed and lemon sauce. [\$17.95]

### **Rolled Lasagna**

A Roman feast served with parmesan cheese. [\$16.95]

### **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

\*50 guest minimum.