



Dinner Buffet Menus

We suggest that you choose a minimum of:

1 Salad, 1 Entrée, 2 Vegetables & 1 Starch

To enhance your menu, additional choices may be selected

We are proud to offer locally grown and organic options based on seasonal availability

Salads

Mixed Green

With grape tomatoes, cucumbers, bell peppers, red onions, homemade croutons and assorted dressings

Spinach Salad

With mushrooms, red onions, hard boiled eggs, bacon and honey mustard vinaigrette

Greek Salad

With tomatoes, cucumbers, red onion, olives, bell peppers, feta cheese and Greek dressing

Caesar

With Romaine, fresh parmesan cheese, homemade croutons and creamy Caesar Dressing

Wedged Bleu Salad

Wedged Ice Berg with smoked bacon, bleu cheese crumbles, and a creamy balsamic dressing

Fresh Fruit

Seasonal and fresh fruit served with or without light dressing



Mandarin Orange

Mixed greens served with mandarin oranges, scallions, celery & sugared slivered almonds

Caprese

With vine-ripe tomatoes, fresh mozzarella, fresh basil, and balsamic vinaigrette

Baby Spinach Salad

With blueberries, strawberries, candied pecans and Poppyseed dressing

Grilled Vegetable

With seasonal and fresh vegetables with fresh parmesan cheese and vinaigrette

Strawberry Pecan

Organic Spring Mix with sliced strawberries, candied pecans and Poppyseed dressing

Toasted Corn and Black Bean

With fresh lime dressing and topped with crispy tortilla chips

Cloisonné Salad

With mixed greens, oranges, apples, strawberries, red onions and topped with slivered candied almonds and goat cheese

Pear Endive

With mixed greens and endive, pears, red grapes, toasted walnuts, and served with a fresh pear walnut dressing

Watermelon Tomato

With mixed greens, watermelon, tomatoes, feta cheese, candied pecans and served with basil vinaigrette

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Entrees

Chicken Piccata

Pan Sautéed breast with a fresh lemon and sherry sauce and topped with capers

Pecan Crusted Chicken

Pecan Crusted breast of chicken served with a honey mustard sauce

Chicken Florentine

Sautéed breast of chicken served over fresh spinach and topped with a light cream sauce and fresh parmesan cheese

Chicken Champignon

Boneless chicken breasts sautéed with crimini mushrooms and Madeira wine

Sliced Sirloin

Served with a red wine reduction and Portobello Mushroom Sauce

Stuffed Pork Loin

Stuffed with Wild Rice, Mushrooms, Apples and Goat Cheese

Chicken Chasseur

Marinated in extra virgin oil and fresh herbs, prepared with plum tomatoes, mushrooms and white wine reduction sauce

Marinated Flank Steak

Marinated grilled steak with herbs and sliced



Jambalaya

With chicken, sausage and peppers

Chicken Cordon Bleu

With prosciutto, Swiss cheese and served with mushroom sherry sauce

Stuffed Tilapia

Stuffed with spinach and served with a herb butter sauce

Chicken Pomodoro

With roasted peppers, tomatoes, grilled onions, cheddar and jack cheeses with lime cilantro sauce

Stuffed Chicken Breasts

Stuffed with wild rice, leeks and pecans

Beef Tips Elegante

Slow cook beef tips in a mushroom sherry sauce

Chicken and Vegetable Kabobs

Marinated & grilled chicken, bell peppers, mushrooms, onions, and seasonal vegetables

Chicken Parmesan

Breaded chicken breasts topped with fresh marinara sauce and parmesan and mozzarella cheeses

Beef Brisket

Slow Roasted and served barbeque style or mushroom crusted

Chicken Romano

Pan Sautéed topped with light wine cream reduction and topped with fresh parmesan cheese

Home-style Pot Roast

Served with white Potatoes, carrots and onions



Peach Chicken

Chicken breasts marinated in peaches and herbs and topped with peach/onion chutney

Mom's Meatloaf

Home-style meatloaf topped with zesty tomato sauce

Sesame Ginger Salmon Filet

With a sesame ginger sauce

Eggplant Parmesan

Marinated Grilled Beef Tenderloin

6 ounce portion

Beef and Vegetable Kabobs

Tenderloin of beef, Portobello mushrooms, bell peppers

Shrimp and Grits

Creamy cheddar grits, tiger shrimp, bacon, and cream sauce

Gorgonzola Crusted Lamb Chops

Grilled with cracked black pepper, fresh oregano and cilantro

Potato Wrapped Salmon

With chive crème sauce and tomato salsa

Stuffed Shrimp

Tiger size shrimp stuffed with fresh crab and topped with roasted garlic butter



Shrimp/Scallop Kabobs
Marinated, herbed and grilled

Cornish Game Hens
Stuffed Cornish Hens and roasted

Veal Chop
Stuffed and served with a cream sauce

Shrimp Scampi
Tiger Size Shrimp sautéed with fresh garlic

Pan Roasted Muscovy Duck Breast
With Blueberry Green Peppercorn Chutney

A Delightful
BITEFULL CATERING
Vegetables

We recommend you choose a minimum of 2 Vegetables

Honey Glazed Carrots

Lemon Snap Peas

Grilled Seasonal Vegetables

Grilled Vegetable Kabobs

Broiled Parmesan Tomatoes

Corn Soufflé

Grilled Asparagus

Roasted Broccoli with Parmesan Cheese Sauce

Roasted Apples and Sweet Potatoes

Sautéed Spaghetti Squash

Haricot Vert with Toasted Slivered Almonds

Roasted Brussels sprouts

Boursin Creamed Spinach



Starches

We recommend you choose a minimum of 1 Starch

Dressed-up Mashed Potatoes

Herb Rice Medley

Garlic Smashed New Potatoes

Rosemary and Garlic New Potatoes

Smoked Gouda Cheese Grits

Cornbread Stuffing

Southwestern Rice

Baked Potatoes or Sweet Potatoes

Basmati Rice Pilaf with Pecans

Mushroom Risotto

Smashed Sweet Potatoes topped with Pecan Crumble

Twice Baked Potatoes with Cheese, Bacon and Sour Cream

Scalloped Cheesy Potatoes



Our Selection of Pasta

Our "Famous" Macaroni and Cheese

This dish has won numerous awards over the years

Tuscan Pasta

Our Four cheese ravioli served with a sun-dried tomato cream sauce

Baked Ziti

With fresh mozzarella, parmesan, and basil in a rich marinara sauce

Portobello Ratatouille

With fresh mushrooms, chopped tomatoes and vegetables

Mushroom Ravioli

With our wild rice ravioli in a classical Alfredo sauce with fresh parmesan cheese

Lasagna

A choice of our meat or vegetable Lasagna

Penne with Fresh Herbs

Mixed with Sautéed garlic, fresh herbs and a white wine sauce

Rigatoni with Vegetable Bolognese

With fresh seasonal Vegetables and our fresh garlic tomato sauce

Linguine with Sundried Tomatoes

Served with olives and tomatoes



Passed Hors D'oeuvres

Add these to your buffet dinner or have a party of passed hors d'oeuvres only. Pricing is based on 1.5 pieces per guest

Mini Maryland Style Crab Cakes
Served with our spicy remoulade sauce

Mushroom Vol-au-vents

Plum, Tomato, Fresh Mozzarella Cheese and Basil Bruschetta

Teriyaki Beef Kabobs

Thai Chicken Skewers
Served with a Peanut Sauce

Smoked Gouda & Apple Stuffed Mushrooms

Garlic Shrimp on a skewer

"Touch of Comfort"
Our Tomato Bisque and topped with a grilled cheese triangle

Spanikopita
Phyllo stuffed with garlic, spinach and feta cheese

Pork Tenderloin Croistini
Crusted French bread topped with slivered pork and topped with béarnaise sauce

Smoked Chicken Quesadillas
Stuffed with Spicy Chicken and Mexican Spices and topped with a dollop of sour cream

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Passed Hors D'oeuvres

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Mini Brie Puffs

Raspberry and Pecan stuffed Brie in a puff pastry

Smoked Salmon Tartlets

Shrimp Shooters

Roasted Red Pepper & Goat Cheese Bite

Fried Macaroni and Cheese Balls

Topped with our creamy tomato sauce

Assorted Petite Quiches

Chicken Salad or Tuna Salad Tartlets

Crab Puffs

Served with Remoulade Sauce



Carving Stations

Carving Station requires an Attendant

Smoked Turkey Breast

Served with Gravy and assorted condiments

Marinated Flank Steak

With a Horseradish Sauce

Honey Glazed Ham

With a Mustard Dijon Sauce

Grilled and Roasted N.Y. Strip

With horseradish sauce & Dijon Mustard

Adobo Marinated Grilled Chicken

Served with a Chipotle Aioli

Marinated Grilled Pork Tenderloin

Marinated with Fresh Herbs and Au Jus

Grilled Salmon

Grilled with herbs and served with dill sauce



Carving Stations

Carving Station requires an Attendant

Garlic and Rosemary Lamb

Herb-Crusted Prime Rib

Served with horseradish sauce and Au Jus

Marinated Grilled Beef Tenderloin

With horseradish Dijon sauce

Salmon Wellington

Atlantic Salmon with shallots, spinach, mushrooms and wrapped in our buttery puff pastry

Brazilian Meat Bar

(add \$ 4.00 per guest for this carving station)

Beef, Chicken and Pork

Crusted Rack of Lamb

With a ground mustard sauce and pepper jelly



Dessert Display

Petite Desserts

Assorted Pies, Cakes and Trifles

Dessert Display (combination of petite desserts and whole desserts)

Includes some of the following options:

Petite Desserts:

Mini Éclairs, Petit Fours, Crème-de-Menthe Brownies, Lemon Bars, Chocolate Covered Strawberries, Pecan Tarts, Raspberry Bars, Broadway Brownie Bars, Snicker Brownies, Mounds Bars, Oreo Cheesecake Bars, Butterscotch Cream Cheese Bars, Salted Peanut Chews, Banana's Foster Cheesecake Bars, Mini Fruit Tarts, Candy Bar Brownies, Black Forest Brownies, Rum Balls, to name a few.....

Cakes, Pies, Trifles, Etc:

Key Lime Pie, Reese's Cake, Milky Way Cake, Assorted Cobblers, Carrot Cake, New York Cheesecake, Strawberry Trifle, Death by Chocolate Cake, Turtle Cheesecake, Pecan Pie Cheesecake, Peanut Butter Pie, Creamy Lemon Supreme, Banana Pudding, Brownie Trifle, Tiramisu Trifle, Champagne Cake, Brownie Pie, Fresh Strawberry Pie, Chocolate Mousse with Fresh Strawberries, to name a few.....

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