

Hors D' Oeuvre Buffet

A Crudité Platter

Juliened Vegetables with a zesty hummus dip

Cold Cut Platter

Cubed and sliced meats (Ham, Prosciutto, Smoked turkey etc)

Shrimp Cocktail Platter

Chicken Salad Croissants

Barbecue Meatballs

Fresh Garden Bruschetta

Tortilla Rollups

Turkey and Cheese, Arugula and Cucumber, etc

Smoked Salmon Platter

A whole side of salmon seasoned and slow smoked, served with dill sauce and toast points

** Hors D'Oeuvre Buffets start at \$15 per guest please call for pricing.

Southern Style Barbecue Buffet

Fresh Garden Salad

Kentucky Pulled Pork in Zesty Barbecue

Texas Toast

Barbecued Chicken (legs and Thigh's)

Southern Style Green Beans

Barbecue Baked Beans

Southern Style Potato Salad

Cheesy Macaroni Bake

Sweet tea and Lemonade

Southern Buffet

Reception

A Crudité Platter

Fruit Display Platter

Entrées

Pot Roast

Slow cooked and Delicious

Chicken Marsala

Baked Chicken breast in a Marsala wine sauce with whole button mushrooms

Parmesan and Garlic Mashed Potato

Country Style Green Beans

Warm rolls with butter

Italian Buffet

Reception

A Crudité Platter

Julienned Vegetables with a zesty hummus dip

Cold Cut Platter

Cubed and sliced meats (Ham, Prosciutto, Smoked turkey etc)

Entrees

Tossed Caesar Salad

Garlic Parmesan Toast

Linguini noodles in a Light Pesto

Made from Scratch Marinara Sauce

Grilled Vegetables

Broccoli, Zucchini, Onion, Mushrooms, Eggplant

Grilled Julienned Chicken Breast

Grilled Shrimp with Garlic and capers

Island luau Buffet

Reception

A Crudité Platter

Shrimp Cocktail

Entrées

Warm Rolls with butter

Grilled Island Skewers

Pineapple Chicken, Beef with Thai Peanut, Sweet Chili Shrimp

Caribbean Jerk Pork Chops

Marinated and Grilled to perfection

Island Cous Cous

Seasonal Vegetables

Tuscan Buffet

Reception

A Crudité Platter

Shrimp Cocktail

Spinach and Artichoke dip

With toast points

Entrees

Warm rolls with butter

Tuscan Chicken

Grilled Chicken Breast smothered with Caramelized onion and Apples and Gorgonzola
Cheese

Grilled Filet of Salmon

In a White wine, lemon Caper Beurre Blanc

Braised Short Ribs

Seasoned and slow cooked, So tender they'll melt in your mouth

Roasted Red Rosemary Potatoes

Grilled Asparagus

Sunshine Buffet

Reception

A Crudité Platter

Bruschetta

Toast points with fresh basil, tomato and Mozzarella cheese
Smokey Black Bean and Corn Salsa with Tri Colored Tortilla Chips

Entrees

Warm Rolls with Butter

Broiled Local Trout

lightly dusted with lemon pepper and Almonds

Locally Grown Roast Beef Carving Station

All Natural Hormone free beef from Brasstown Farms, slow cooked and *hand carved

Braised Kale with Sesame

Wild Rice with Mushrooms

*There is an extra charge for a manned carving station. Or, this item can be pre-carved.

Doyle's Signature Buffet

Reception

A Crudité Platter

Shrimp Cocktail Platter

Baked Brie with apples and walnuts

Entrees

Warm rolls with butter

Spinach Salad

With Mandarin Oranges, feta cheese, and candied pecans

Grilled Filet of Norwegian Salmon

Capo's Chicken

A Signature dish of Doyle's, Stuffed with Cream Cheese, Mushrooms and onions and baked in a walnut

Dijon Caramel

Slow Roasted Black Angus Prime Rib Au Jus

Roasted Rosemary Garlic Potatoes

Seasonal Vegetables

Hors D'Oeuvres

<u>Item</u>	<u>Description</u>	<u>*Price per person</u>
Fruit Display	Assorted melons and berries	\$1.45
A 'Crudité platter	Julienned vegetables with ranch or zesty hummus dip	\$1.45
Cheese Display	Assorted gourmet cheeses and crackers	\$1.45
Cheese log	Gouda and Cream cheese softened and rolled in toasted almonds	\$1.25
Cold Cut Platter	Cubed and sliced meats (Ham, Prosciutto, Smoked turkey etc)	\$1.75
Spinach and Artichoke dip	Served hot with Toast points	\$1.55
Smoked Salmon spread	Blended with cream cheese, onion, horseradish and spices served with toast points	\$1.65
Smoked Salmon Platter	Fresh Filet of Norwegian Salmon brined and slow smoked	\$1.75-\$2.25(market)
Baked Brea	With apples and walnuts and toast points	\$1.65
Chicken Salad Croissants	Cut into bite sized portions	\$1.25
Finger Sandwiches	Ham n cheese, chicken/tuna salad etc. cut into bite sized pieces	\$1.25
Tortilla Rollups	Turkey and cheese, Arugula and cucumber, cold beet and feta etc.	\$1.45
Black bean n corn salsa	Made from scratch with fresh cilantro served with tortilla chips	\$.75
Shrimp Cocktail	Jumbo shrimp with house cocktail sauce	\$1.75-\$2.25(market)
Bruschetta	Basil, tomato and Mozzarella over toast points	\$1.75
Pasta Salad	With pesto, Artichoke hearts, and roasted red peppers	\$.75
Sandwich Station	Build your own, with sliced meats cheeses and condiments	\$1.95

Hot Items

Chicken Wings	Hot, medium, mild, garlic, or barbecue (made from scratch, not pre breaded)	\$1.75
Boneless Wing Bites	Hot, medium, mild, garlic, or barbecue (made from scratch, not pre breaded)	\$1.75
Meatballs	Served hot with toothpicks (Sweet and sour or barbecue)	\$1.55
Stuffed Mushrooms	Buttons stuffed with Sausage or spinach and artichoke	\$2.25
Kansas city wild wings	barbecued Pork short ribs	\$1.95
Quesadillas	W/Chicken, Black beans and cheese, S. cream and Salsa	\$1.25
Pulled Pork Sliders	Barbecue pulled pork on a tiny bun with coleslaw	\$1.75

** This price per person is included with entrée options. Different pricing may apply if the party is for Hors D'Oeuvres only.

Salads

Tossed Caesar \$1.25pp

Spinach and Mandarin Orange with cranberries and candied walnuts

Fresh Garden Salad \$1.25pp

Romaine, spring mix, carrots, black olives, cucumbers etc

Cold Pasta Salad \$1.05pp

With pesto, artichoke hearts, sun dried tomatoes and roasted red peppers

Cobb Salad \$1.75pp

Romaine, bacon, black olives, blue cheese crumbles, boiled egg, carrots and cucumber

Deluxe Greek Salad \$1.75pp

Kalamata olives, fresh tomatoes, cool cucumbers and banana peppers all tossed with a mix of romaine lettuce, fresh picked greens and our fresh homemade herb Greek dressing topped with feta cheese, and onion

Cold Beet Salad \$1.25pp

With Beets, Red onion, Feta Cheese and spring mix, tossed in a Lemon truffle oil

Starches

Rosemary or Garlic roasted new potatoes

Garlic parmesan mashed potato

Gorgonzola mashed potato

Loaded mash potato

Whole Baked Potato

Scalloped potatoes

Honey Cinnamon mashed Sweet potatoes

Baked Sweet potatoes with honey butter

Organic Quinoa (an ancient Incan Grain high in fiber)

Island cous cous

Rice Pilaf

Citrus infused white rice

Saffron rice

Wild rice with mushrooms

Vegetables

Green bean almandine

Steamed broccoli and carrots

Asparagus (seasonal)

Spinach and summer squash casserole with bread crumb crust

Braised Kale with sesame

Roasted corn and black bean salad

Roasted Cauliflower parmesan

Sautéed Brussel sprouts with bacon

Creamed Corn

Corn on the Cobb

California Medley (Broccoli, Carrots, Purple Cabbage)

Smokey Barbecue Baked Beans

Pasta

Penne

Bowtie

Tri Colored Rotini

Cheese Tortellini

Stuffed Shells

Linguini

Angel Hair

Fettuccini

Sauces

Spicy Marinara

Roasted garlic and vegetable marinara

Parmesan Pesto Cream

Garlic Alfredo

Pesto

Entrees

Slow cooked Pot roast

Shrimp Scampi

Chicken pot pie

Stuffed Grouper

Grilled Lemon pepper chicken breast

Chicken Marsala

Barbecue chicken

Pulled pork

Beef brisket

Chicken Diane

Roast Turkey Breast

Maple Glazed Ham

Caribbean Jerk Pork- Marinated and seasoned pork chops or cutlets

Chopped Bison Steak- With mushroom gravy

Tuscan Chicken – Boneless breast grilled then finished with caramelized onion and apples and Gorgonzola cheese

Pork Roulade

Roast Beef Tenderloin

Herb Roasted Pork Loin

Braised Short Ribs

Entrees (Mid range)

Local Broiled Trout

Pork roulade

London Broil

Steak chasseur

Grilled Salmon

Chopped steak

Carving Station

*add \$150 for a chef manned station

Roast Turkey Breast

Roast beef tenderloin

Maple Glazed Ham

Top Round Roast

Herb Crusted Pork Loin

Prime Rib Au Jus

Entrées (High end)

Capo's Chicken

Grilled NY strip

Chicken Cordon Blue

Filet tips and whole button mushrooms

Black Angus Prime Rib au jus

Osso Bucco

Offsite Catering Portfolio



“Celebrating 10 wonderful years of turning customers into friends”

Doyle's Cedar Hill Inc.

925 Andrews rd

Murphy, NC

DoylesCedarHill.com