



Build-a-Bufferet

Your choices are limitless as The Angus invites you to build your buffet. You can choose any combination you desire as long as a minimum of \$19 per person is spent in food cost. We recommend at least two entrees, one vegetable, one starch and a salad for a tummy-filling guarantee. If two entrees are chosen then additional entrees of equal or lesser value can be chosen for \$2.00 each. Any* vegetable, starch, salad or dessert that is chosen after a combination of three may be added for only \$.95 more per choice.

-Entrees-

Choice of 2 or more recommended

Category One \$12.00 each

- Jumbo Fried Shrimp
- Grilled Mahi Mahi with roasted garlic served with roma tomato beurre blanc with fresh basil chiffonade
- Top Round with carver
- Grilled Top Round Strips with onions and peppers and roasted garlic hollandaise
- Trio of beef, chicken and vegetable kabobs grilled and marinated in Jamaican jerk spices
- Fresh grouper sautéed with a Latin chorizo caper garlic tomato sauce
- Steamed peel and eat shrimp, cocktail sauce and fresh lemons (6 pp)
- Fried grouper with butter almandine sauce
- Breaded Chicken, shrimp and sautéed crab meat tossed in creamy parmesan sauce over pasta

Category 3 \$7.00 each

- Shrimp with Cheese Tortellini
- Southern Chicken Pot Pie
- Jumbo Meatballs in Traditional Marinara Sauce or Swedish style
- Shrimp Creole with rice
- Pulled BBQ Pork or Chicken
- Baked Ziti with sweet sausage
- Italian Sausage and sweet peppers and onions
- Herb crusted chicken with mushroom Marsala sauce
- Chicken Alfredo tossed with spinach and mushrooms
- Tilapia Picatta with capers, olives, herbs and garlic wine sauce
- Fried Tilapia with tartar sauce

Category 2 \$10.00 each

- Slow roasted pork loin (Caribbean style with jerk seasonings and warm black bean salsa or traditional style with green peppercorn jus)
- Island spiced mahi mahi with mango butter sauce
- Stuffed chicken breast with ratatouille vegetable & garlic cheese sauce
- Grilled house catch with chardonnay dill sauce or key lime beurre blanc sauce
- Stuffed chicken breast with wild mushroom and smoked Gouda cheese and long grain rice
- Herb crusted mahi mahi with lemon chive cream sauce
- Grilled steak with onion rings
- Sliced rosemary and garlic roast beef (or plain sliced with au jus or brown gravy)
- Seafood fettuccini (shrimp, crawfish, scallops)
- Seafood Jambalaya (shrimp, chicken, ham)
- Grilled salmon with Dijon caper butter sauce
- Jerk grilled mahi mahi with black bean mango salsa
- Jerk chicken pasta with asparagus and mushrooms in a parmesan herb sauce
- Chicken served with a creamy roasted red pepper sauce and topped with salsa fresco

Category 4 \$6.00 each

- Merlot Beef Strips
- Southern Fried Pecan Chicken
- Grecian Baked Bone-in Chicken
- Lemon Herb Baked Chicken
- Lasagna
- Chicken picatta
- Beef stroganoff

-Sides, Salads & Desserts-

Choice of one or more of each recommended

Salads \$2.00 each

Traditional House Tossed Salad ~ Tossed salad bar with topping* (1.50 more) ~
Caesar Salad ~ Tri-color Pasta Salad ~ Chicken Pasta Salad ~ Shrimp Pasta Salad ~
Cole Slaw ~ Southern Style Potato Salad ~ Tomato and Cucumber Salad ~
Exotic green salad with mandarin oranges and feta cheese with rosemary vinaigrette ~
Roasted red bliss potato salad tossed w/ caramelized Bermuda onion,
apple wood bacon, scallions and Dijon mustard vinaigrette ~
Sweet corn and Black bean salad with roasted bell peppers, southwestern pasta salad

Vegetables \$2.50 each

- Honey Pecan Carrots
- Spinach Casserole
- Green Bean Almandine
- Steamed Broccoli and cauliflower w Cheese
- English Peas with Pearl Onion
- Mixed Seasonal Vegetables
- Sweet Corn
- Zucchini and Squash Medley
- Corn on the cob
- Fried eggplant with marinara and parmesan cheese
- Sun dried tomatoes and spinach
- Southern style cream corn
- Okra
- Fresh steamed asparagus* (\$1.00 more)
- Roasted vegetable medley with garlic and herbs
- Collard greens

Starches \$2.50

- Macaroni n' Cheese
- Three Cheese Au Gratin Potatoes
- Rosemary Garlic Mashed Potatoes
- Garden Rice Pilaf
- Bacon Cheddar Potatoes
- Oven Roasted Reds
- Candied Yams
- Orzo
- Baked beans
- Tri-color tortellini alfredo
- Parmesan potatoes au gratin
- Bowtie pasta with spinach and pesto alfredo sauce
- Roasted sweet potato casserole
- Stone-ground cheese grits
- Black eyed peas with ham
- Potato bar with toppings* (\$1.90 more)

Desserts \$3.50 each

Devil's Chocolate Cake	Carrot cake	Cookies and brownies
Spiced Cake	Fruit display	
Pecan pie	Cherry Cobbler	Key lime tarts
Bread Pudding	Lemon meringue pie	
Apple Cobbler	Banana pudding	Strawberry Shortcake
	German chocolate cake	
*cheesecake (1.00 more)	*tiramisu (1.50 more)	

All prices subject to change according to market rates - A firm price can be confirmed 7 days prior to function
7.5% state sales tax & 20% gratuity will be added - Special orders available