

GOODLIFECATERING

2020 Dinner Buffet Menu



*"First class people, food and service! All our guests enjoyed the delicious food and excellent service provided by the Good Life Catering crew. I highly recommend this awesome company!"
- Wendy M. May 2019*



goodlifecatering



goodlifecater

2020 Dinner Buffet Menu

Buffets are a common and versatile menu style for events. Our buffet menu is designed to create an all inclusive dining experience. Your guests will be able to enjoy a selection of proteins, sides, and salad.

To create your own menu and ensure you have a balanced selection for your guests, please choose a minimum of two entrées, two sides, one dessert, and one salad. All buffet menus include fresh rolls with butter.

Additional choices may be selected to enhance your menu.

Needing Beverage Service?
Please ask to see our Beverage Menu!

All pricing is subject to change.
Minimum of 25 guests for all buffet menus.

2019 Dinner Buffet Menu

ENTREES

please choose a minimum of two

Poultry Options

Chicken al Fresco

Grilled Chicken Breast with Tomato-Basil Salsa

~~-\$5.00-~~

Hawaiian Chicken

Grilled Chicken Breast with Pineapple Salsa

~~-\$5.00-~~

Chicken Picatta

Grilled Chicken Breast with Lemon-Caper Sauce

~~-\$5.00-~~

BBQ Chicken

Grilled Chicken Breast smothered in BBQ Sauce

~~-\$5.00-~~

Mediterranean Chicken

Stuffed Chicken Breast with Sun Dried Tomatoes, Feta Cheese, and Spinach, topped with Lemon-Thyme Cream Sauce

~~-\$6.00-~~

Florentine Chicken

Stuffed Chicken Breast with Goat Cheese, and Sun-Dried Tomatoes, then topped with a Spinach Cream Sauce

~~-\$6.00-~~

2019 Dinner Buffet Menu

Poultry Options Continued

GLC Cordon Bleu

Stuffed Chicken Breast with Black Forest Ham, Dijon Mustard, Boursin and Swiss Cheeses, then topped with an Herbed-Cream Sauce

-\$6.00-

Herb Roasted Chicken

Mixed White and Dark Meat Chicken Oven Roasted and topped with Natural Jus

-\$6.00-

Southern Style Buttermilk Fried Chicken

Mixed White and Dark Meat Chicken Buttermilk Brined, and Fried Golden Brown

-\$6.00-

Jamaican Jerk Cornish Game Hen

½ Grilled Jerked Cornish Game Hen served with Mango Chutney

-\$7.00-

Chicken Souvlaki

Grilled Chicken Souvlaki Skewers (3) served with Tzatziki Sauce

-\$6.00-

Chicken Parmesan

Grilled Chicken Breast topped with House-Made Tomato Sauce and Mozzarella Cheese

-\$6.00-

2019 Dinner Buffet Menu

Beef Options

Grilled Bistro Tender

Grilled and Sliced Bistro Tender served with Red Wine Demi Glace

~~-\$6.00-~~

Argentinean Style Sirloin

Grilled and Sliced Tri-Tip Sirloin served with Chimichurri

~~-\$6.00-~~

Creole Steak

Grilled Flank Steak Stuffed with Andouille Sausage, Spinach, Fontina Cheese, and Wild Mushrooms, then topped with Red Wine Demi Glace

~~-\$7.00-~~

Italian Lasagna

Classic Layered Meat and 3-Cheese Lasagna with House-Made Tomato Sauce

~~-\$6.00-~~

Chopped Steak

Grilled and topped with Caramelized Onions and Demi Glace

~~-\$6.00-~~

Beef Burgundy

Traditional Braised Beef Stew with Bacon Lardons, Cremini Mushrooms, and Pearl Onions

~~-\$6.00-~~

Southern Style Meatloaf

Traditional Ketchup Glaze and Tobacco Onions

~~-\$6.00-~~

2019 Dinner Buffet Menu

Beef Options Continued

Beef Medallions

Grilled Bistro Tender served with Natural Jus and Horsey Sauce

~~-\$6.00-~~

B&B Roulade

Grilled Flank Steak Stuffed with Applewood Smoked Bacon, Bleu Cheese, and Spinach, then topped with Herbed Demi Glace

~~-\$7.00-~~

GLC Pot Roast

24hr Braised Chuck Roast with Glazed Carrots and Roasted Yukon Gold Potatoes

~~-\$6.00-~~

Mediterranean Steak

Grilled Flank Steak stuffed with Sun-Dried Tomatoes, Spinach, and Feta Cheese, then topped with Rosemary Demi Glace

~~-\$7.00-~~

Smoked Beef Brisket

Smoked and Cooked for 36hr, served with Assorted BBQ Sauces

~~-\$8.00-~~

Pork Options

Maple Glazed Center Cut Pork Loin Chops

Grilled and Glazed, then topped with Stewed Apples

~~-\$5.00-~~

2019 Dinner Buffet Menu

Pork Options Continued

BBQ Pulled Pork

Smoked and Pulled, served with Assorted BBQ Sauces

-\$5.00-

Grilled Pork Tenderloin au Poive

Grilled, served with Brandy-Peppercorn Sauce

-\$6.00-

Low Country Pork Roulade

Roasted Pork Loin with Tasso-Cornbread Stuffing then topped with Creole Sauce

-\$6.00-

Applewood Smoked Pork Loin

Smoked and Sliced, served with Assorted BBQ Sauces

-\$6.00-

Bone-In Grilled Center Cut Pork Chops

Grilled, served with Mustard-Thyme Demi-Glace

-\$7.00-

St. Louis Spare Ribs

Rubbed and Smoked, served with Assorted BBQ Sauces

-\$8.00-

Italian Baked Ziti

Baked Ziti with Italian Sausage, 3-Cheese Ricotta Blend, and House made Tomato Sauce, topped with Mozzarella

-\$6.00-

2019 Dinner Buffet Menu

Pork Options Continued

Pork aux Pomme

Roasted and Stuffed with Apples, Brie Cheese, and Sage, then topped with Lemon-Thyme Cream Sauce

-\$6.00-

Bourbon and Brown Sugar Glazed Pork Tenderloin

Grilled and Glazed, served with Grilled Peach Salsa

-\$6.00-

Pork Souvlaki

Grilled Pork Souvlaki Skewers (3) served with Tzatziki Sauce

-\$6.00-

Boursin Pork Loin

Roasted and Stuffed with Boursin Cheese, Cremini Mushrooms, and Spinach, then topped with Bordelaise Sauce

-\$6.00-

2019 Dinner Buffet Menu

Seafood Options

Low Country Shrimp and Grits

Sautéed Shrimp served in a Tasso-Tomato Gravy with Aged Cheddar Grits

~~-\$7.00-~~

Asian Salmon

Teriyaki Glazed, served with Sweet Chile Slaw

~~-\$7.00-~~

Blackened Mahi Mahi

Blackened and Grilled, served with Pineapple Salsa

~~-\$7.00-~~

Pecan Crusted Tilapia

Pecan Crusted and Seared Tilapia served with Sauce Greviche

~~-\$6.00-~~

Maryland Style Crab Cake

Seared Crab Cakes served with Caper Remoulade and Roasted Corn Salsa

~~-\$8.00-~~

Bourbon and Brown Sugar Glazed Salmon

Grilled and Glazed, served with Grilled Peach Salsa

~~-\$7.00-~~

Shrimp and Sausage Etouffee

Hearty Seafood Stew with Shrimp and Andouille

~~-\$7.00-~~

2019 Dinner Buffet Menu

Seafood Options Continued

Red Snapper

Blackened, then topped with Sauce Vera Cruz Sauce

-\$7.00-

Lemon Pepper Salmon

Lemon Pepper Grilled Salmon served with a Cajun Tartar Sauce

-\$7.00-

Crab Stuffed Flounder

Baked and served with Green Onion Hollandaise

-\$7.00-

Grilled Shrimp Skewers

Grilled Shrimp Skewers (2) served with Caper Remoulade

-\$7.00-

Mixed Seafood Gumbo

Traditional Gumbo stewed with Crabmeat, Fish, and Shrimp

-\$7.00-

2019 Dinner Buffet Menu

SIDE OPTIONS

please choose a minimum of three total

Side Options – Vegetables

Italian Style Green Beans

Onion-Garlic-White Wine- Tomato

~~-\$3.00-~~

Grilled or Roasted Asparagus

Lemon-Garlic-White Wine

~~-\$4.00-~~

Garden Roasted Vegetables

Seasonal Selection

~~-\$3.00-~~

Braised Collard Greens

Bacon-Onion-Vinegar

~~-\$3.00-~~

Glazed Carrots

Butter-Local Honey-Tarragon

~~-\$3.00-~~

Roasted Ratatouille

Eggplant-Onion-Bell Pepper-Tomato-Zucchini

~~-\$3.00-~~

Roasted Broccoli and Cauliflower

Brown Butter-Garlic-Basil

~~-\$3.00-~~

Southern Green Beans

Bacon-Onion-Ham Stock

~~-\$3.00-~~

Sautéed Petite Vegetables

Seasonal Selection

~~-\$4.00-~~

Broccoli Casserole

Broccoli-Mushroom-Cheddar

~~-\$3.00-~~

Squash Casserole

Seasonal Squash-Mushroom-Cheddar

~~-\$3.00-~~

Haricot Vert Almondine

French Bean-Brown Butter-Almond

~~-\$3.00-~~

2019 Dinner Buffet Menu

Side Options – Starches

Red Skin Mashed Potatoes

Roasted Garlic-Butter-Cream

~~-\$3.00-~~

Herbed Rice Pilaf

Butter-Onion-Herbs

~~-\$3.00-~~

Roasted Fingerling Potatoes

Russian Bananas-Garlic-Herbs

~~-\$4.00-~~

Maque Choux

Cream Corn-Bell Pepper-Onion

~~-\$3.00-~~

Truffle “Mac” and Cheese

Penne-Caramelized Onion-Truffle

~~-\$4.00-~~

Yukon Gold Gratin

Thyme Béchamel-Gruyere

~~-\$4.00-~~

3-Cheese Macaroni and Cheese

Cheese-Cheese-More Cheese

~~-\$3.00-~~

Stone Ground Grits

Aged Cheddar-Butter-Cream

~~-\$3.00-~~

Loaded Twice Baked Potatoes

Bacon-Cheddar-Scallion

~~-\$4.00-~~

Lyonnaise Red Skin Potatoes

Caramelized Onion-Herbs

~~-\$3.00-~~

Sweet Potato Casserole

Brown Sugar-Pecan Streusel

~~-\$3.00-~~

Truffle Whipped Potatoes

Yukon Gold-Butter-Cream-Truffle

~~-\$4.00-~~

2019 Dinner Buffet Menu

SALADS

please choose a minimum of one

Mixed Greens

Cucumber-Cheddar-Crouton-Grape Tomato

~~-\$3.00-~~

GLC House

Spring Mix-Dried Cranberry-Mandarin Orange-Bleu Cheese-Candied Nuts-Balsamic Vinaigrette

~~-\$4.00-~~

GLC Caesar

Crisp Romaine-Grape Tomato-Crouton-Parmesan-Caesar Dressing

~~-\$3.00-~~

Baby Spinach

Caramelized Onion-Grape Tomato-Bacon-Chopped Egg-Herbed Vinaigrette

~~-\$4.00-~~

Cucumber, Tomato, and Red Onion

Creamy Dill Dressing

~~-\$3.00-~~

“Chopped” Wedge

Crisp Iceberg-Bacon-Grape Tomato-Bleu Cheese-Ranch

~~-\$3.00-~~

2019 Dinner Buffet Menu

Salad Options Continued

Greek

Spring Mix-Grape Tomato-Cucumber-Feta-Red Onion-Kalamata Olive-Red Wine

Vinaigrette

~~-\$4.00-~~

Caprese

Spring Mix-Grape Tomato-Fresh Mozzarella-Pesto-Balsamic Vinaigrette

~~-\$4.00-~~

Seasonal Fruits

Chef's Selection-Local Honey-Mint

~~-\$4.00-~~

Grilled & Chilled Vegetable Mélange

Mixed Greens-Seasonal Vegetables-Parmesan-Red Wine Vinaigrette

~~-\$4.00-~~

Panzanella

Crouton-Red Onion-Sundried Tomato-Caper-Bell Pepper-Parmesan-Herbed Vinaigrette

~~-\$4.00-~~

Roasted Beets

Spring Mix-Arugula-Roasted Beet-Goat Cheese-Walnuts-Shaved Radish-Red Wine

Vinaigrette

~~-\$4.00-~~

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DESSERTS

please choose a minimum of one

(assortments available for events over 50 people)

Double Chocolate Cake

Strawberries-Whipped Cream

~~-\$3.00-~~

Red Velvet Cake

Strawberries – Whipped Cream

~~-\$3.00-~~

Banana Pudding

Bananas – Vanilla Custard - Pound Cake – Whipped Cream

~~-\$3.00-~~

Strawberry Shortcake

Strawberries – Pound Cake – Whipped Cream

~~-\$3.00-~~

Assorted Cookie Platter

Chocolate Chip – Peanut Butter – Macadamia Nut

~~-\$3.00-~~

Double Fudge Brownies

Strawberries – Powdered Sugar

~~-\$3.00-~~

Seasonal Cobbler

Ask About Our Seasonal Options

~~-\$3.00-~~

Carrot Cake

Cream Cheese Icing – Whipped Cream

~~-\$3.00-~~