

GOODLIFECATERING

Wedding Buffet Menu



"I would highly recommend Good Life Catering and their team to anyone in need of catering. These guys are all around fantastic. Everything was set up beautifully, the food itself fantastic, and I could never say enough good things about the staff. These guys are the sweetest and most accommodating! They did an out right amazing job!"

- Nicki W. June 2019



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Wedding Buffet Menu

Buffets are a common and versatile menu style for weddings. 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 entrees, three sides, and one salad. All buffet menus include fresh rolls with butter.

Additional choices may be selected to enhance your menu.

Minimum of 25 guests for all buffet menus.

All menu items subject to change due to availability and market prices.

Needing beverage service?
Please ask to see out beverage menu!

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS***

743 Congaree Road Suite 7 Greenville SC 29607 864.605.0130
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ENTREES

please choose a minimum of 2

Poultry Options

Chicken al Fresco

Grilled Chicken Breast with Tomato-Basil Salsa

~~-\$7.00-~~

Hawaiian Chicken

Grilled Chicken Breast with Pineapple Salsa

~~-\$7.00-~~

Chicken Picatta

Grilled Chicken Breast with Lemon-Caper Sauce

~~-\$7.00-~~

BBQ Chicken

Grilled Chicken Breast smothered in BBQ Sauce

~~-\$7.00-~~

Mediterranean Chicken

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

~~-\$8.00-~~

Florentine Chicken

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

~~-\$8.00-~~

GLC Cordon Bleu

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

~~-\$8.00-~~

Herb Roasted Chicken

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

~~-\$7.00-~~

Southern Style Buttermilk Fried Chicken

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

~~-\$7.00-~~

Chicken Parmesan

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

~~-\$7.00-~~

Beef Options

Grilled Bistro Tender

Grilled and Sliced Bistro Tender served with Red Wine Demi Glace

~~-\$8.00-~~

Argentinean Style Sirloin

Grilled and Sliced Tri-Tip Sirloin served with Chimichurri

~~-\$8.00-~~

Italian Lasagna

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

~~-\$7.00-~~

Chopped Steak

Grilled and topped with Caramelized Onions and Demi Glace

~~-\$7.00-~~

Beef Burgundy

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

~~-\$8.00-~~

Southern Style Meatloaf

Traditional Ketchup Glaze and Tobacco Onions

~~-\$7.00-~~

Beef Medallions

Grilled Bistro Tender served with Natural Jus and Horsey Sauce

~~-\$8.00-~~

GLC Pot Roast

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

~~-\$8.00-~~

Smoked Beef Brisket

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

~~-\$10.00-~~

Pork Options

Maple Glazed Center Cut Pork Loin Chops

Grilled and Glazed, then topped with Stewed Apples

~~-\$6.00-~~

BBQ Pulled Pork

Smoked and Pulled, served with Assorted BBQ Sauces

~~-\$6.00-~~

Grilled Pork Tenderloin au Poive

Grilled, served with Brandy-Peppercorn Sauce

~~-\$7.00-~~

Low Country Pork Roulade

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

~~-\$7.00-~~

Applewood Smoked Pork Loin

Smoked and Sliced, served with Assorted BBQ Sauces

~~-\$7.00-~~

St. Louis Spare Ribs

Rubbed and Smoked, served with Assorted BBQ Sauces

~~-\$9.00-~~

Italian Baked Ziti

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

~~-\$7.00-~~

Bourbon and Brown Sugar Glazed Pork Tenderloin

Grilled and Glazed, served with Grilled Peach Salsa

~~-\$7.00-~~

Seafood Options

Low Country Shrimp and Grits

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

~~-\$8.00-~~

Asian Salmon

Teriyaki Glazed, served with Sweet Chile Slaw

~~-\$8.00-~~

Blackened Mahi Mahi

Blackened and Grilled, served with Pineapple Salsa

~~-\$8.00--~~

Maryland Style Crab Cake

Seared Crab Cakes served with Caper Remoulade and Roasted Corn Salsa

~~-\$8.00-~~

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Bourbon and Brown Sugar Glazed Salmon

Grilled and Glazed, served with Grilled Peach Salsa

~~-\$8.00-~~

Shrimp and Sausage Etouffee

Hearty Seafood Stew with Shrimp and Andouille

~~-\$8.00-~~

Red Snapper

Blackened, then topped with Sauce Vera Cruz Sauce

~~-\$8.00-~~

Lemon Pepper Salmon

Lemon Pepper Grilled Salmon served with a Cajun Tartar Sauce

~~-\$8.00-~~

Crab Stuffed Flounder

Baked and served with Green Onion Hollandaise

~~-\$9.00-~~

Grilled Shrimp Skewers

Grilled Shrimp Skewers (2) served with Caper Remoulade

~~-\$8.00-~~

Mixed Seafood Gumbo

Traditional Gumbo stewed with Crabmeat, Fish, and Shrimp

~~-\$8.00-~~

SIDE OPTIONS

please choose a minimum of 3 total

Side Options – Vegetables

Italian Style Green Beans

Onion-Garlic-White Wine- Tomato

~~-\$3.50-~~

Garden Roasted Vegetables

Seasonal Selection

~~-\$3.50-~~

Glazed Carrots

Butter-Local Honey-Tarragon

~~-\$3.50-~~

Roasted Broccoli and Cauliflower

Brown Butter-Garlic-Basil

~~-\$3.50-~~

Squash Casserole

Seasonal Squash-Mushroom-Cheddar

~~-\$3.00-~~

Grilled or Roasted Asparagus

Lemon-Garlic-White Wine

~~-\$4.00-~~

Braised Collard Greens

Bacon-Onion-Vinegar

~~-\$3.50-~~

Roasted Ratatouille

Eggplant-Onion-Bell Pepper-Tomato-Zucchini

~~-\$4.00-~~

Southern Green Beans

Bacon-Onion-Ham Stock

~~-\$3.50-~~

Broccoli Casserole

Broccoli-Mushroom-Cheddar

~~-\$4.00-~~

Green Bean Almondine

French Bean-Brown Butter-Almond

~~-\$4.00-~~

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Side Options – Starches

Red Skin Mashed Potatoes

Roasted Garlic-Butter-Cream

-\$3.50-

Herbed Rice Pilaf

Butter-Onion-Herbs

-\$3.50-

Roasted Fingerling Potatoes

Garlic & Herbs

-\$4.00-

Maque Choux

Cream Corn-Bell Pepper-Onion

-\$3.50-

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

-\$3.50-

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

-\$3.50-

Sweet Potato Casserole

Brown Sugar-Pecan Streusel

-\$4.00-

Truffle Whipped Potatoes

Yukon Gold-Butter-Cream-Truffle

-\$4.00-

SALADS

please choose a minimum of 1

Salad Options

Mixed Greens

Cucumber-Cheddar-Crouton-Grape Tomato

~~-\$3.50-~~

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

~~-\$3.50-~~

Baby Spinach

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

~~-\$4.00-~~

Cucumber, Tomato, and Red Onion

Creamy Dill Dressing

~~-\$3.50-~~

“Chopped” Wedge

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

~~-\$3.00-~~

Greek

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

~~-\$4.00-~~

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Caprese

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

~~-\$4.50-~~

Seasonal Fruits

Chef's Selection-Local Honey-Mint

~~-\$4.00-~~

Grilled & Chilled Vegetable Mélange

Mixed Greens-Seasonal Vegetables-Parmesan-Red Wine Vinaigrette

~~-\$4.00-~~

Roasted Beets

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

~~-\$4.00-~~

Wedding Buffet Menu

Buffet Menu Worksheet

Please choose the minimum of each selection to create your tasting menu.

Salads – Select up to 3

1:
2:
3:
Notes:

Entrees – Select up to 4

1:
2:
3:
4:
Notes:

Sides – Select up to 5

1:
2:
3:
4:
5:
Notes: