

[www.paulkennedycatering.com](http://www.paulkennedycatering.com)

Included in all Reception Packages:

Linen and Décor for the Buffet Only  
Full China Service (Plates, Glasses, Silverware, Linen Napkins)  
Cake Cutting and Service with Cake Plates and Forks  
Tea or Lemonade and Bottled Water

\* Full service events are subject to 20% service charge (minimum of \$100)

\* Please call to inquire about our Minimums



**Silver Selections     \$22.95 per/person**

**Roast Beef and Baked  
Chicken Buffet**

***Appetizers:***

Select two Appetizers from Group A

***Dinner Buffet:***

Sliced Roast Beef with Merlot Demi Glace  
Rotisserie Chicken  
Mashed Potatoes  
Southern Style Green Beans  
Sautéed Squashes and Sweet Onions  
Tossed Green Salad with 2 Dressings  
Sweet Yeast Rolls and Butter  
Sweet and Unsweet Tea

**Pasta and Chicken  
Parmesan Buffet**

***Appetizers:***

Select two Appetizers from Group A

***Dinner Buffet:***

Three Cheese Lasagna with Meat Sauce  
Chicken Parmesan with Marinara Sauce  
Linguine Tossed with Herbed Olive Oil,  
Garlic and Romano Cheese  
Steamed Broccoli  
Sautéed Squashes and Sweet Onions  
Caesar Salad  
Freshly Baked Breadsticks with Butter  
Sweet and Unsweet Tea

**Southern Buffet**

***Appetizers:***

Select two Appetizers from Group A

***Dinner Buffet:***

Fried Chicken  
Baked Ham with Brown Sugar Glaze  
Mashed Potatoes with Chicken Gravy  
Southern Style Green Beans  
Collard Greens  
Tossed Green Salad with 2 Dressings  
Sweet Yeast Rolls and Butter  
Sweet and Unsweet Tea

**Gold Selections     \$28.45 per/person**

**Prime Rib and Forest  
Chicken Breast Buffet**

***Appetizers:***

Select two Appetizers from Group B

***Dinner Buffet:***

Carved Prime Rib with Au Jus and  
Horseradish Sauce  
Grilled Chicken Breast with Forest  
Mushroom Sauce  
Herb Roasted Redskin Potatoes  
Steamed Broccoli  
Orange Glazed Carrots with Tarragon  
Tossed Green Salad with 2 Dressings  
Sweet Yeast Rolls & Whole Wheat Rolls with  
Butter Pearls  
Sweet and Unsweet Tea

**Grilled Pork Tenderloin  
and Chicken Breast  
Pulaski Buffet**

***Appetizers:***

Select two Appetizers from Group B

***Dinner Buffet:***

Grilled Pork Tenderloin  
Grilled Chicken Breast Pulaski topped with  
Shrimp and Asparagus Sauté and Lemon  
Crème  
Traditional Mashed Potatoes  
Seasonal Vegetable Medley  
Orange Glazed Carrots with Tarragon  
Caesar Salad  
Sweet Yeast Rolls & Whole Wheat Rolls with  
Butter Pearls  
Sweet and Unsweet Tea

**Prime Rib and Salmon  
Filet Buffet**

***Appetizers:***

Select two Appetizers from Group B

***Dinner Buffet:***

Carved Prime Rib with Au Jus and  
Horseradish Sauce  
Baked Marinated Salmon Filet with Lemon  
Tarragon Sauce  
Saffron Yellow Rice  
Seasonal Vegetable Medley  
Traditional Green Bean Casserole with  
Toasted Onions  
Spinach and Romaine Salad with Oranges  
and Shaved Red Onions  
Sweet Yeast Rolls & Whole Wheat Rolls with  
Butter Pearls  
Sweet and Unsweet Tea

## Platinum Selections

**\$32.95 per/person**

### Tenderloin and Chicken Pulaski Buffet

#### ***Appetizers:***

Select two Appetizers from Group C

#### ***Dinner Buffet:***

Carved Beef Tenderloin with Au Jus and Horseradish Sauce  
Grilled Chicken Breast Pulaski topped with  
Shrimp and Asparagus Sauté and Lemon Crème  
Traditional Mashed Potatoes  
Steamed Broccoli Florets  
Orange Glazed Carrots with Tarragon  
Caesar Salad  
Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls  
Sweet and Unsweet Tea

### Savannah's Style Tenderloin Buffet

#### ***Appetizers:***

Select two Appetizers from Group C

#### ***Dinner Buffet:***

Carved Beef Tenderloin with Au Jus and Horseradish Sauce  
Our Signature Shrimp with Peppers, Onions and Andouille Sausage  
served with Our Own Parmesan Grits  
Southern Red Rice  
Seasonal Fresh Vegetable Medley  
Southern Style Green Beans  
Spinach and Romaine Salad with Oranges,  
Shaved Red Onion and Dried Cranberries  
Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls  
Sweet and Unsweet Tea

### Pacific Rim Tenderloin Buffet

#### ***Appetizers:***

Select two Appetizers from Group C

#### ***Dinner Buffet:***

Carved Beef Tenderloin with Horseradish Sauce and Green Curry  
Sauce  
Coriander Grilled Salmon with Sweet Garlic Chili Sauce  
Coconut Mango Rice  
Oriental Vegetable Medley  
Spinach and Romaine Salad with Oranges,  
Shaved Red Onion and Almonds  
Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls  
Sweet and Unsweet Tea

### Seafood Lovers Tenderloin Buffet

#### ***Appetizers:***

Select two Appetizers from Group C

#### ***Dinner Buffet:***

Carved Beef Tenderloin with Horseradish Sauce  
Coastal Seafood Sauté - including Shrimp, Scallops, Mussels,  
Calamari and Crayfish in a Pinot Grigio, White Vermouth and  
Garlic Glaze  
Served with Linguine Pasta  
Herb Roasted Redskin Potatoes  
Steamed Broccoli Florets  
Orange Glazed Carrots with Tarragon  
Spring Greens and Romaine Salad with 2 Dressings  
Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls  
Sweet and Unsweet Tea