exclamations catering & event specialist SPECIALTY THEMED LUNCH BUFFETS

Pricing includes: appropriate themed propos and décor | buffet linens

Iced Tea – sweet & unsweetened with lemons & sugars

Plastic Service ware: plates, cups, knife, fork, napkin@ \$1.50 per guest

Ask about the cost of staffing your event, seating table linens, china and your other special needs.

**Delivery / Set up / Pick up: in Greensboro/High Point area \$25.00, in Winston area \$40.00

336-299-2600 / www.exclamationscatering.com

Down South

Accompaniments: Choice of 2 from below ~

Mixed Green Salad with an array of vegetables | choice of dressings

Red Bliss Potato Salad

Creamy Cole Slaw

Fresh Fried Pork Rinds

Entrees: Choice of 2 from below ~

Carolina Pork BBQ

Pulled Chicken BBQ

Fried Chicken

Southern Meatloaf

Vegetable: Choice of 2 from below ~

Southern Style Green Beans with red potato pieces & apple cured bacon

Mashed Potatoes

3 Cheese Mac & Cheese

Oven Roasted Red Potatoes

Bread: Corn Muffins or Biscuits with whipped butter and apple butter

Dessert: Peach Cobbler with cinnamon whipped cream OR Banana Pudding

\$16.95 per guest

Slider Bar

Accompaniments: Choice of 1 from below ~

Mixed Green Salad with an array of vegetables | choice of dressings

Red Bliss Potato Salad

Creamy Cole Slaw

Sliders: choice of 2 from below ~

Hamburger | Fried Chicken Filets | Portobello Mushroom | Smoked Beef Brisket

Toppings: based upon sliders chosen

Ketchup | Mustard | Herb Aioli | Roasted Pepper Couli | Mustard BBQ | Tomato BBQ

Lettuce | Tomato | Cheese

Slider Rolls

Dessert: Assorted Cookies

\$13.95 per guest

Cowboy Round Up

Accompaniments:

Salad Bar – Mixed Greens | tomatoes | cucumbers | shredded carrot | black olives | diced egg Croutons | Chinese noodles | Fried Onion pieces

Choice of dressings

Entrees:

Grilled Petite Sirloin Steaks
Grilled Marinated Chicken Breasts

Vegetables:

Baked Potatoes with sour cream | butter | chives Cowboy Baked Beans Rolls & Butter

Dessert:

Apple Crisp with cinnamon whipped cream \$17.95 per guest

The Picnic

Accompaniments: Choice of 2 from below ~

Mixed Green Salad with an array of vegetables | choice of dressings
Red Bliss Potato Salad
Creamy Cole Slaw
Marinated Pasta Salad
Southern Deviled Eggs

Entrees:

Grilled All beef ¼ lb Hamburgers
All beef Hotdogs

Toppings:

Ketchup | Mustard | Mayonnaise | Relish Lettuce | Tomato | Cheese Rolls and Buns

Vegetables:

3 cheese Mac & Cheese Molasses Baked Beans **Dessert:** Assorted Cookies \$15.95 per guest

Tailgate Party

Accompaniments: Choice of 2 from below ~

Red Bliss Potato Salad Creamy Cole Slaw Marinated Pasta Salad Southern Deviled Eggs Fresh Fruit Compote

Entrees:

Grilled Sausage with Peppers & Onion
Buffalo Wings with Ranch or Blue Cheese – with celery sticks
BBQ Pork Riblettes

Bread: Assorted Rolls or Corn Muffins with butter **Dessert:** Walnut Fudge Brownies

\$14.95 per guest

Salad and Baked Potato Bar

Accompaniments:

Salad Bar – Mixed Greens | tomatoes | cucumbers | shredded carrot | black olives | diced egg Croutons | Chinese noodles | Fried Onion pieces | Choice of dressings

Entrée:

Baked Potatoes served with sour cream | whipped butter | bacon bits | chives | shredded cheddar Warm Broccoli & Cheese | Beef Chili

Bread: Assorted Rolls and Butter **Dessert:** Assorted Cookies \$13.95 per guest

5 Salad Buffet

Accompaniments: Choice of 3 from below ~

Marinated Tomato, Cucumber and Onions

Fiesta Salad – marinated black beans, corn, peppers, cilantro

Marinated Pasta Salad

Pesto Pasta Salad with grape tomatoes

Fresh Fruit Compote

Red Bliss Potato Salad

Entrée Salads: Choice of 2 from below ~

Exclamations chicken salad – with cranberries | chicken breast | herb mayonnaise

Albacore Tuna Salad

Egg Salad

Spicy Ham Salad

Bay Shrimp Salad *add \$2.0 per guest **Bread:** Assorted Rolls & Crackers

Dessert: Assorted Cookies \$15.95 per guest

INTERNATIONAL THEMED LUNCHES

Piccolo Italia

Accompaniments: Choice of 1 from below ~

Caesar Salad

Mixed Green Salad with an array of vegetables | choice of dressings Anti Pasti Skewers with sun-dried tomatoes, Kalamata olives, mozzarella, artichoke heart

Entrees: choice of 2 from below ~

Beefy Lasagna | Chicken Lasagna with Alfredo

Baked Ziti Carbonara | Bow Tie Pasta with bay shrimp and Marinara Sauce

Bread: Bread Sticks and Butter

Dessert: Miniature Cannoli and Tiramisu Shots

\$15.95 per guest

Fiesta Mexico

Accompaniments: Romaine tossed with tomato | onion | Avocado | Fried Tortillas

Entrée: Chicken Picadilio Enchiladas

Ropas Viejas – spiced shredded beef with peppers & onions

Vegetables: La Bamba Rice
Pintos with chorizo & cilantro
Bread: Soft Flour Tortillas
Dessert: Tres Leches Cake Cups

\$16.95 per guest

South of the Border

Accompaniments: Fiesta Salad – marinated black beans, corn, peppers, cilantro

Entrée: Fajita Chicken Taco Beef

Toppings: chopped lettuce | shredded cheese | diced tomato | minced onion

Jalapeno peppers | sour cream | Guacamole | salsa | Conqueso Dip

Bread: Taco Shells and Tortilla Chips

Dessert: Sopapillas with cinnamon sugar | honey | chocolate

\$14.95 per guest

Asian Fest

Accompaniments:

Tossed Mixed Greens with bamboo shoots | water chestnuts | scallions | shredded carrot |

Chinese noodles and Ginger Dressing

Spicy Peanut Thai Noodle Salad

Entrée: choice of 1 from below ~

Sautéed Sesame Chicken with peppers & onions

Teriyaki Broccoli Beef

Vegetable:

Jasmine Rice

Vegetable Miniature Spring Rolls with spicy mustard & Duck sauce

Dessert: Bite Sized Mandarin Fruit Tarts and Fortune Cookies

\$14.95 per guest