

# Nouveau Pastries & Catering

5113 Westport Drive

Milton, FL 32570

(850) 626-1615

e-mail: [www.nouveaucatering.com](http://www.nouveaucatering.com)

## "Low Country" Dinner Buffet

### Choice of 1 Entree

*Shrimp Boil with Corn on the Cob, New Potatoes, Shrimp (Also counts as 2 sides)*

*Fried Fish*

*Crispy Fried Chicken*

*Coca Cola Beef Brisket*

*Honey Ham*

### Choice of 3 Sides

*Pistachio Fruit Fluff*

*Black Eyed Pea Salad*

*Smoked Gouda Grits*

*Country Biscuits with Honey Bee Cinnamon Butter*

*Turnip Greens and CornBread*

*Assorted, Roasted Balsamic Vegetables*

*Green Bean Casserole*

*Sweet Potato Casserole*

*Cole Slaw*

*Garlic Mashed Potatoes*

### Choice of Dessert

*Red Velvet Cake*

*Carrot Cake*

*German Chocolate or Lane Cake*

*Apple, Pumpkin or Sweet Potato Pie*

*Lemon Layer Cake*

*Chocolate Diabolique Cake*

*Coconut Cake*

*Most any cake off of our regular baked goods menu.*

***Minimum 20 People. Price includes choice of tea or coffee. For more than one entree, add \$4.95. We do not do more than 2 main entrees. For extra sides, add \$2.95. We do not do more than 5 total sides. We will be happy to provide paper plates, utensils, paper napkins, and paper cups at no extra charge. There is either a set-up and delivery charge of \$50.00 or a servicing charge which is billed at 20% of total bill. Cloth napkins, glassware, plates, and silverware can be reserved for an additional \$3.95/person.***

***Other amenities such as tables, table cloths, etc. can be provided. Please inquire for specific prices. A 20% non-refundable deposit is required in order to reserve the date.***

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## Dinner Menu

### Choice of Meat

*Coca Cola Beef Brisket or Royal Roast*

*Cordon Nouveau: Parmesan Crusted Chicken stuffed with Sundried Tomatoes,  
Mozzarella Cheese*

*Roasted Chicken with Pomagranate Kumquat Sauce or Meditteranean Style with olives,  
capers, and sundried tomatoes*

*Glazed Ham with Orange-Cranberry Madeira Sauce*

*Apricot Glazed Pork Tenderloin*

*Rosemary and Pepper Pork Tenderloin with Pear Chutney*

*Balsamic Glazed Salmon*

*Portabello Mushroom Moussaka (Vegetarian)*

**Choice of Salad:** *Caesar, Iceberg, or Mixed Green with Pears, Gorgonzola Cheese,  
Raspberry Vinaigrette, Caramelized Pecans*

### Choice of 2 Sides

*Green Beans with Toasted Almonds, Sauteed Onions & Red Bell Peppers*

*Assorted, Roasted Balsamic Vegetables (Squash, Zucchini, Red Pepper)*

*Melange of Seasonal Vegetables (Broccoli, Cauliflower, Carrots)*

*Braised Red Cabbage with Zinfandel*

*Maple Glazed Carrots*

*Creamed Spinach*

*Baked Apples with Sharp Cheddar Cheese*

*Sweet Potato Casserole*

*Garlic & Gruyere Mashed Potatoes*

*Rosemary Crusted New Potatoes*

*Pasta Alfredo with Pesto*

***Chef's Choice of Bread***

### Choice of Dessert

*Red Velvet Cake*

*Chocolate Raspberry Torte*

*New York Cheesecake*

*Sweet Potato Pecan Pie*

*Coconut Cake with Key Lime Filling*

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## Dinner Menu

### Choice of Meat

*Pomogranate Molasses Orange Glazed Duck Breast*

*Roast Quail with Hazelnuts and Port Wine*

*Rack of Lamb with Mint Pesto*

*Rosemary Crusted Beef Tenderloin with Red Zinfandel Sauce*

*Roasted Turkey with Figs and Muscat Gravy*

### Choice of 3 Sides

*Butternut Squash Bisque*

*Crab Artichoke Soup*

*Traditional Caesar Salad*

*Mixed Green Salad with Cranberry Vinaigrette*

*Braised Red Cabbage with Zinfandel*

*Brussel Sprouts with Walnuts*

*Maple Glazed Carrots*

*Butternut Squash Casserole*

*Melange of Seasonal Vegetables*

*Herbed Root Vegetables*

*Baked Apples with Cranberry Filling*

*Haricot Verts with Beurre Blanc*

*Gruyere & Thyme Mashed Potatoes*

*Rosemary Crusted New Potatoes*

*Baked Acorn Squash with Maple Orange Glaze*

### Chef's Choice of Bread

### Choice of Dessert

*Pistachio Dacquoise with Chocolate Mousse, fresh Raspberries*

*Torta Bigne (Italian Cake—Chocolate dome shaped and covered with tiny cream puffs)*

*Italian Cream Cake*

*Tiramisu*

*Note: Individual desserts & Specialty Cakes can be made as well*

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