



**The Glendalough Buffet (\$41.95 per guest)**

*-Please choose two of the following Hors d'oeuvres-*

Coconut Chicken Fingers with Pineapple Dipping Sauce  
Fried Green Tomatoes topped with Spicy Horseradish Sauce  
Herb and Spinach Mini Quiche  
Fried Ravioli Served with Sweet Marinara Sauce  
Stuffed Mushrooms Florentine  
Vegetarian Egg Rolls with Sweet and Sour Dipping Sauce  
Hibachi Beef Skewers  
Marinated Tomato Mozzarella Bruschetta with Balsamic Reduction  
Spinach or Sun Dried Tomato Spanicopita  
Bourson Stuffed Cherry Tomatoes  
Smoked Chicken Quesadilla with Sour Cream and Cilantro  
Crab Cakes with Remoulade

*-Please choose two of the following Salads-*

Caesar Salad

With Shredded Parmesan, Croutons, & Caesar Dressing

Tossed Mixed Field Greens Salad

With Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese, Bacon Bits,  
Sliced Mushrooms, Croutons, and Two Assorted Dressings

Caprese Salad

Tomato Cucumber Salad with Balsamic Dressing

Fresh Fruit Salad

Penne Pasta Salad

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

678-870-0068

The Glendalough Buffet



with Roasted Red Peppers, Red onions and Cherry Tomatoes Tossed in a Sun Dried Tomato Dressing

ROLLS & BUTTER

*-Please choose two of the following Entrée's-*

Chicken Entrée's

Parmesan Crusted Chicken with Boursin Cream Sauce  
Apple Glazed Chicken with Bourbon infused Apples  
Baked Stuffed Chicken Florentine with Garlic Cream Sauce  
Sautéed Chicken Marsala  
Grilled Chicken Teriyaki with Julianne Onions, Peppers and Pineapple  
Baked Chicken Stuffed with Sun Dried Tomatoes, Spinach and Feta Cheese topped  
with Sun Dried Tomato Basil Cream Sauce

Beef Entrée's

Flat Iron Steak with Blue Cheese and Caramelized Onions  
Sliced Slow Roasted Beef with Green Peppercorn Sauce  
Sirloin Steak Topped with Mushroom Bordelaise or Horseradish Dill Sauce  
Cajun Style Roast Beef with a Spicy Creole Sauce

Pork Entrée's

Roasted Pork Loin with Apple Almond Sauce  
Dijon Crusted Pork Loin with Dijon Cream Sauce

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Roasted Pork Loin with Sautéed Apples and Cranberry Glaze

Seafood Entrée's

Seafood Creole with Shrimp, Scallops, and Crab Meat served over a Bed of Steamed White Rice

Sautéed Tilapia Almandine with Lemon Ber Blanc Sauce

Grilled Salmon Topped with Champagne Dill Sauce

Grilled Mahi Mahi Topped with Pineapple Chutney

Vegetarian Entrée's

Butternut Squash Ravioli with Brown Butter and Crispy sage

Grilled Vegetable Lasagna

Spicy Coconut Curry with Market Vegetables and Brown Rice

Portabella Mushrooms stuffed with Spinach and smoked gouda on a bed of roasted garlic angel hair pasta

Grilled Eggplant with roasted onion and tomato topped with garlic cream sauce

*-Please choose one of the following Vegetables-*

**Chef's Choice Vegetables-**

A Selection of Steamed Seasonal Vegetables

Green Beans Almandine

Steamed Asparagus drizzled with Hollandaise Sauce

Broccoli Florets with Garlic Parmesan Crumble

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*-Please choose one of the following Starches-*

Wild Mushroom Rice Pilaf  
Smoked Gouda Grits  
Oven Roasted Red Potatoes  
Garlic Mashed Potatoes

Late Night Snacks

These delightful treats are served to your guests the last hour of your event

*-Choose one of the following-*

“Milk and Cookies” Mini Chocolate Chip Cookies atop a shot of milk  
Mini Strawberry Shortcakes  
Fudge Frosted Chocolate Brownies  
Cinnamon Crisps Served with Vanilla Ice Cream  
Miniature Milk Shakes  
Flavored popcorn in paper cones

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