



**THE UPSCALE BUFFET (\$55.95 per guest)**

Please choose three of the following Hors d' oeuvres

- Amorosa Tomato and Fresh Mozzarella Caprese topped with Olive Oil Glaze  
Mini Sweet Potato Biscuits with Molasses Brined Pork Loin with Cranberry  
Chutney  
Raspberry Baked Brie  
Pepper Crusted Beef with Dried Sherry Sauce served on a Toasted Baguette  
Teriyaki Chicken Skewers with Fresh Pineapple  
Mini Kobe Burgers on a Tortilla Round with melted Pepper Jack Cheese  
Inside Out Blt- Goat Cheese, Bacon and Basil Layered between two Fried Green  
Tomatoes  
Mini BBQ Pastry Puffs  
Lobster Empanadas  
Parmesan Garlic Shrimp Stuffed Mushrooms or Crab Stuffed Mushrooms  
Coconut Shrimp with Key Lime Dipping Sauce  
Prosciutto and Basil Wrapped Sea Scallops  
Smoked Salmon on a Toasted Crostini with Creole Mayonnaise  
Shrimp Cocktail

-Please choose three of the following Salads-

- Baby Spinach salad with Bacon, Hard Boiled Eggs, and Mushrooms served  
with Warm Bacon Dressing  
Curried Chicken Salad  
Cucumber Salad with Seaweed Topped with Creamy Soy Dressing  
Grilled Shrimp Salad: Field Greens and Shrimp Topped with Spicy Mandarin  
Orange Vinaigrette  
Spinach Salad Topped with Orange segments, Pecans and Dried Cranberry  
served with Raspberry Vinaigrette

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Pesto Bow Tie Salad with Sun Dried Tomato Dressing Topped and Pine Nuts  
Cheese Tortellini Salad Topped with Fresh Parmesan and Romano Cheese

Fresh Baked Rolls and Butter

-Please choose two of the Following Entrée's-

Chicken Entrée's

Stuffed Chicken Marsala with Creamy Mushroom Wine Sauce  
Shrimp Stuffed Chicken with Lobster Sherry Sauce  
Boneless Chicken Breast Crisply Fried, Drizzled with Peach BBQ Sauce and  
Sugared Pecans  
Chicken Saltimbocca - Chicken wrapped in Prosciutto Stuffed with Provolone  
Cheese topped with Roasted Garlic Sauce

Beef Entrée's

Cracked Black Pepper Crusted Beef Tenderloin with Dried Sherry Sauce  
Sliced Roasted Prime Rib Topped with Horseradish Dill Sauce  
Beef Tenderloin Stuffed with Crab Meat and Spinach drizzled with Garlic Butter  
Cream Sauce  
Filet of Beef with a Boursin Cream Sauce

Pork Entrée's

Cumin and Coriander Crusted Pork Loin Topped with Pico De Gallo  
Mustard and Brown Sugar Glazed Pork Loin Topped with a Pineapple Chutney  
Herb Stuffed Pork Loin with Apple Cranberry Sauce

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Seafood Entrée's

Grilled Yellow Fin Tuna with Tropical Fruit Salsa  
Baked Shrimp Stuffed with Crab Meat and a Blend of Cheeses drizzled with  
Boursin Cream Sauce  
Lemon Garlic Broiled Lobster Tail  
Hand Fashioned Crab Cakes Topped with Remoulade Sauce  
Coconut Crusted Tilapia with Pineapple Mango Salsa

Chef Attended Carving Board Station  
(Please Choose one of the following)

Slow Roasted Tenderloin of Beef  
Kentucky Bourbon Glazed Boneless Pork Loin  
Herb Roasted Turkey  
Apple, Bacon, and Spinach Stuffed Pork Loin  
Spiral Honey Ham  
Prime Rib  
Crab and Asparagus Stuffed Beef Tenderloin

(Please choose one of the following)  
-Carving Board Accompanies-  
All Carving Board Stations are served with fresh baked silver dollar rolls

Mushroom Bordelaise Sauce  
Horseradish Dill Sauce

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Pineapple Chutney  
Peach BBQ Sauce  
Boursin Cream Sauce  
Apple Cranberry Sauce

-Please choose two of the following Starches-

Gorgonzola Stuffed Baked Potato  
Herbed Couscous  
Wild Rice  
Whipped Sweet Potatoes  
White Cheddar Mashed Potatoes  
Baked Macaroni with Gruyere and Sharp Cheddar  
Smoked Gouda Au Gratin Potatoes

-Choice of a Vegetable-

Grilled Asparagus with Parmesan Curls  
Fire Roasted Corn  
Sweet Brown Sugar Glazed Carrots  
Julienne Zucchini and Summer Squash  
Sugar Snap Peas and Pearl Onions

Late Nights Snacks

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

Choose One of the Following

Warm Caramel Fondue with Apple Wedges  
Homemade Warm Cinnamon Sugar Donuts with Raspberry Dipping Sauce

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Mini Banana Foster  
Assortment of Mini Cupcakes with Milk  
Assorted Dessert Shooters: Key Lime Shooter, Apple Cobbler with Cinnamon  
Whipped Cream and Chocolate Mousse with Raspberry Garnish  
German Pretzels with spicy mustard  
Tortilla Chips and Salsa Bar  
Mini Grilled Cheese and Tomato Soup  
Flavored Popcorn in paper cones