

Menu 1

Champagne Chicken (Boneless Chicken Breast served with our Elegant Cream Sauce) Rosemary Roasted New Potatoes Chef's Fresh Vegetable Medley Warm Yeast Rolls with Butter (\$11.95 per guest*)

Menu 2

Caesar Salad (Romaine Lettuce, Croutons and Parmesan Cheese served with Two Homemade Dressings) Pasta Primavera (Bow Tie Pasta with Fresh Garden Vegetables topped with choice of Alfredo, Marinara or Pesto Sauce, Sliced Chicken Breast or Italian Sausage) Garlic Bread & Gourmet Rolls with Butter (\$11.95 per guest*)

Menu 3

NC Chopped Pork BBQ served with our Lexington and Eastern Style Sauces Slow Roasted Bone-In Chicken Breast Southern Baked Beans Mini Orange BBQ Glazed Corn Cobbettes Confetti Cole Slaw Warm Split Yeast Rolls and Cornbread with Butter (\$15.25 per guest*)

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Menu 4

Tossed Garden Salad (Fresh Mixed Greens with Shredded Carrots and Red Cabbage topped with Tomatoes, Cucumbers and served with Two Homemade Dressings) Chicken Sage (Parmesan Crusted Chicken with our Sage Butter Sauce) Bourbon Beef Tenderloin Medallions served with our Burgundy Mushroom Sauce Garlic Mashed Potatoes Seasoned Green Beans Gourmet Rolls with Butter (\$17.25 per guest*)

Menu 5

Soy Glazed Salmon Filet Garlic Shrimp Skewer Herbed Rice Pilaf Grilled Marinated Asparagus Gourmet Rolls with Butter (\$19.95 per guest*)

(*Sample pricing based on 100 guests)

Single entrée dinners start at \$11.95 per guest Double entrée dinners start at \$15.25 per guest All prices are based on current markets and may go up accordingly

Plated and buffet menu options are the same price Plated menus require extra staffing to handle china rental

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