



RED STAR
CATERING

Buffet Menu

Ideal for celebrations and large gatherings such as weddings, buffets can offer a little something for everyone.

Though the menu can be tailored to your liking, we recommend selecting two entrees, one salad and two sides for a well-rounded meal.

All catered buffet meals are served with whipped butter & freshly baked dinner rolls.

Salads

Select one

Mixed Green Salad

shredded carrots, cucumber, tomatoes, homemade croutons and choice of dressing

Traditional Caesar Salad

buttered croutons, shaved parmesan and lemon caesar dressing

Chopped Salad

chopped romaine, cucumber, grape tomatoes, red onion, bacon and ranch dressing

Dressings

Buttermilk Ranch | Lemon Oregano Vinaigrette | Blue Cheese | Balsamic Vinaigrette | Lemon Caesar

Entrées

Select one or two

Poultry

Chicken Scaloppini

hunter's sauce

Italian-Roasted Chicken

garlic, lemon and white wine

Hickory Smoked Beer-Can Chicken

¼ chicken, dry rub, sweet bbq sauce



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Fish and Vegetarian

Herb Crusted Salmon Filet
saffron velouté

Seared Mountain Trout
orange pecan butter

Fripp Island Crab Cakes
creole remoulade

Roasted Portobello Napoleon
mozzarella, wilted spinach, roasted vegetables and basil pesto

Beef and Pork

Braised Beef Short Rib
red wine and classic mirepoix reduction

Bistro Filet
pinot noir and caramelized shallot reduction

Tasso Spice-Rubbed Pork Loin Chops
parmesan tomato cream sauce

Apple and Leek-Stuffed Pork Loin
cranberry and roasted pork sauce



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Pasta

Penne alla Vodka
creamy vodka sauce

Baked Stuffed Shells
homemade tomato sauce and mozzarella cheese

Tortellini Alfredo Cheese Tortellini
creamy alfredo sauce

Baked Ziti
homemade tomato sauce

Lasagna
cheese, sausage or sliced meatball

Eggplant Parmesan
homemade tomato sauce

Side Items

Select two

Rice Pilaf | Roasted Seasonal Vegetables | Garlic & Herb-Roasted Potatoes

Green Bean Almondine | Southern Style Green Beans | Braised Collard Greens

Roasted Brussels Sprouts with Bacon | Sour Cream and Chive Mashed Potatoes

Prosciutto-wrapped Asparagus Bundles | Red Potato Salad | Baked Beans

Macaroni and Cheese | Coleslaw | Green Bean Casserole



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Carving Station

Each station includes freshly baked rolls and assorted condiments (mayonnaise, mustard, horseradish sauce & any additional sauces the chef deems appropriate).

Includes (1) station attendant to carve and serve

Fresh Tenderloin of Beef

Fresh Smoked Prime Rib

Fresh Honey-Glazed Ham

Fresh Smoked Pork Loin

Smoked Turkey Breast

Smoked Whole Hog / Pulled Pork

Smoked Beef Brisket

Roasted Steamship of Beef

Smoked St. Louis Ribs

Dessert Selections

Apple Cobbler | Banana Pudding with homemade whipped cream

Assorted House-baked Cookies | Brownies | Bread Pudding