A Selection of Buffet Reception Fare

from

Jo’s Florist & Catering

-Hand Carved Meats: Black Oak Cured Ham, Oven Brown Turkey Breast, Certified Angus Roast Beef, or Grilled Pork Tenderloin served with an assortment of breads and condiments.

-Rolled Meats: Black Oak Cured Ham, Oven Brown Turkey Breast, or Certified Angus Roast Beef served with an assortment of breads and condiments.

-Shrimp Cocktail: Large Tail-On Shrimp served with Our Cocktail Sauce.

-Meatballs: Simmered in Our Special Tangy Sauce.

-Cocktail Wieners: Simmered in Our Sweet n’ Sour Sauce

-Chicken Salad: Served with your choice of Croissants or Profiteroles

-Chicken Bar: Creamy Mushroom Chicken and Hot & Spicy Chicken served over Rice.

-Crab-Artichoke Dip: Served warm with Pita Chips or Tortilla Scoops.

-Our Potato Bar: Mashed Irish, Yukon Gold, Red Skin Garlic, or Mashed Sweet Potatoes served with an Array of Accompaniments.

-Fresh Cut Vegetables: Served with Our Ranch Dip.

-Marinated Black Eyed Salad & Marinated Carrots: Served separately with Vinegars, Peppers, & Onions.

-Roasted Vegetables: Fresh Vegetables oven roasted in Almond Oil.

-Broccoli Romaine Salad: Broccoli and Romaine tossed in Our Red Wine Vinaigrette with toasted Walnuts & Crunchies.

-Marinated Cheeses & Mini Cheese Balls

-Our Cheese Tray: An assortment of chunked Domestic and Imported Cheeses, Grapes, Our Layered Cheese Tort- Sundried Tomato, Parmesan, and Basil Pesto, and Cream Cheese with Our Jezebel Sauce.

-Spreads & Crackers: A tray with 6 of Our 9 spreads served with Crackers. Spreads range from Spinach to Mandarin Orange.

-Pasta Salads: Garden Rotini with Italian Tomatoes or Three Cheese Tortellini & Vegetables in a Vidalia Onion Dressing.

-Mexican Cheesecake: A Savory Cheesecake topped with Salsa & Sour Cream and served with Tortilla Chips.

-Our Pasta Bar: This features Three Cheese Tortellini with Alfredo Sauce, Mexican Macaroni & Cheese, and Our Version of Traditional Macaroni & Cheese.

-Cleveland Caviar: Served with Tortilla Chips

-Fondue: White Chocolate, Raspberry, Milk Chocolate, or Dark Chocolate Fondues served with an Array of Dippers.

-Fresh Fruit Trays: Fresh Fruit adorned with carved melons and garnishes served with Caramel Dip or Our Whipped Raspberry Dip.

-Chocolate Fountains: Our fountains range from 18 to 48 inches and can flow White, Dark, or Milk Chocolates. All fountains are served with an Array of Dippers.

Dessert Trays/Bars: An Assortment of In-House made desserts featuring Cookies, Cakes, Trifles, and Brownies.

-Ice Cream Bar: Locally Churned Ice Cream with a Variety of Toppings.

-Beverages: Iced Tea Fountain, Mixed Fruit Punch, Citrus Punch, Champagne Punches, Hot Ciders, and Coffee.

-Ask about additional items not listed.