

Second Baptist Church - Woodway Catering menu

All Inclusive Buffets (no substitutions):

(Includes tossed green salad, assorted breads, tea, water, and coffee)

Served on china / with linens

Bbq Shrimp with Grits & Grilled Sirloin Steak with Herbed Demi-glace

Roasted Shallot Mashed Potatoes

Grilled Asparagus

Strawberry Panna Cotta

\$19.95

Roasted Pork Tenderloin with Pear & Figs

Rosemary Red Potatoes

Seasonal Medley of Vegetables

White Chocolate Mousse Florentine

\$17.95

Braised Short Ribs with Polenta

Roulade of Chicken Breast stuffed with Prosciutto, Sundried Tomatoes & Spinach

Parmesan Orzo

French Green Beans

Homemade Brownies with Fresh Cream & Cherries

\$21.95

Oven Roasted Breast of Turkey with Fresh Cranberry Orange Relish

Honey Glazed Ham with Dijon Mustard Sauce

Green Bean Casserole

Baked Sweet Potatoes

Cornbread Dressing

(Can substitute Waldorf salad for Tossed green salad)

Pecan Pie with cinnamon anglaise

\$18.95

Airline Chicken Breast with Herbed Cream Sauce

Truffled Sweet Potatoes

Baked Spinach

Baked Tomato Parmesan

Cranberry Bread Pudding with Chilled Cream & Homemade Caramel

\$16.95

Turkey Breast stuffed with Andouille Sausage & Cornbread

Tilapia Ponchartrain

Wild Rice

Pork Fried Collard Greens

Key Lime Pie

\$18.95

A La Carte Menu

Salads

- **Roasted Beet Salad on Mixed Greens with Goat Cheese & Pistachios with a French Vinaigrette** \$3.25
- **Field Greens Salad with Honey Roasted Pecans, Bleu Cheese crumbles, cherry tomatoes with a Blueberry Vinaigrette** \$3.25
- **Greek Salad with Artichokes, Feta Cheese, Sweet Onions and Black Olives** \$3.25
- **Traditional Caesar Salad** \$2.50
- **Fresh Spinach Salad with Red Onions, Sliced Mushrooms, Cherry Tomatoes with Balsamic Vinaigrette** \$3.25
- **Tossed Green Salad with Choice of Ranch or Vinaigrette Dressing** \$2.50

Entrees

- **Carved Tenderloin of Beef with Mushroom demi-glace and Béarnaise Sauce** \$10.95
- **Carved Round of Roast Beef with Au Jus and Horseradish** \$ 7.95
- **Carved Pork Loin Stuffed with Dried Apples & Apricots with a Cinnamon Sauce** \$7.50
- **Carved Roasted Pork Tenderloin with Pears & Figs** \$7.95
- **Carved Roulade of Turkey with Andouille Sausage & Cornbread Stuffing** \$7.95
- **Teriyaki Glazed Pork Tenderloin** \$7.50
- **Jumbo Lump Crab cakes with Red Pepper Beurre Blanc Sauce** \$9.95
- **Grilled Sirloin Steak with Demi-glace** \$7.95
- **Airline Chicken Breast with Herbed Cream Sauce** \$6.95
- **Chicken Piccata** \$6.95
- **Chicken Rockefeller with a Tarragon Beurre Blanc Sauce** \$7.95
- **Chicken Parmesan** \$6.95
- **Chicken with Goat Cheese & Sundried tomatoes in Basil Butter** \$7.95
- **Chicken Pesto** \$5.95

Vegetables – Add \$2.00 for each selection

- **Grilled Vegetables**
- **Broccoli with Cheese or Hollandaise Sauce**
- **Steamed Vegetable Medley**
- **Braised Cabbage**
- **Glazed Baby Carrots**
- **Country Style Green Beans**
- **Green Beans Almondine**
- **Creamed Spinach**
- **Tomato Parmesan**
- **Grilled Asparagus**
- **Pork Fried Collard Greens**
- **Roasted Root Vegetables**

Starches – Add \$2.00 for each selection

- **Roasted Red Potatoes**
- **Scalloped Potatoes**
- **Roasted Garlic Whipped Potatoes**
- **Truffled Sweet Potatoes**
- **Twice Baked Potato**
- **Vegetable Fried Rice**
- **Rice Pilaf**
- **Parmesan Orzo**
- **Wild Rice**

Desserts

- Peach Cobbler a la Mode \$4.00
- White Chocolate Bread Pudding \$3.75
- Cranberry Bread Pudding with Cream & Caramel \$4.00
- Chocolate Silk Pie \$3.50
- Italian Cream Cake \$3.50
- Chocolate Chip Pecan Pie Anglaise \$3.50
- Dutch Apple Pie \$3.50
- Bananas Foster or Cherries Jubilee \$4.00
- Carrot Cake \$3.50
- Sticky Toffee Cake \$3.50
- Pumpkin Pie \$3.50
- White Chocolate Mousse Florentine \$4.00
- Key Lime Pie \$3.50
- Roasted Strawberry Panna Cotta \$3.75
- Black Forrest Cake \$3.50
- Tres Leches \$3.50
- Chocolate Espresso Cake \$3.50
- Lemon Pudding Cake with Raspberry Coulee \$3.50

Beverage Service – Tea, Coffee, & water - \$1.50 per person