

SEARED PINK  
CATERING MENU

BREAKFAST

Bakery Bites 12.95

Freshly Baked Danish Pastries, Croissants, Muffins & Bagels / Whipped Butter, Cream Cheese

Fast & Fresh 11.95

Assorted Yogurts / Greek, Fruit, Vanilla  
Assorted Seasonal Whole Fruits  
Assorted Granola Bars, Muffins & Pastries / Whipped Butter

Deluxe Continental 15.95

Sausage, Cage-Free Egg & Cheese Biscuit /Cage-Free Egg & Cheese Croissant / Assorted Yogurts  
Breakfast Breads & Pastries / Whipped Butter

Breakfast Buffet 25.00

Parmesan Grits, Sausage, Bacon, Turkey Sausage, French Toast or Pancakes  
Breakfast potatoes / Cage Free eggs Scrambled (Side of Shredded Cheese)  
Assorted Muffins or Biscuits & Country-Style Gravy

Southern Comfort 40.00

Cage-Free, Fluffy Scrambled Eggs, Fried Chicken and Waffles, Creamy Shrimp and Loganville Grits with Cheddar Cheese (Vegan cheese options available) Pecan Glazed Bacon  
Accompaniments / Fresh Seasonal Fruit, Breakfast Potatoes, Danish Pastries, Croissants, Muffins, Whipped Butter

Add Coffee, Juice, & Hot Tea for addt'l \$6.00 per person

SOUPS

Soup of the Season 6.00

Butternut Squash, Vegan or Beef Chili, Hearty Vegetable, Chicken & Noodles, & Pumpkin Soup

French Onion 6.00

Slow-cooked and topped with garlic toast, mozzarella and Swiss cheese

Crock of Chili 6.00

Seasonal selection of Chili

Sausage & Cabbage Soup 7.00

A blend of hot and sweet sausage with fresh cabbage and vegetables in a zesty tomato broth.

SALADS

California Cobb 13.00

Mixed lettuce with sliced egg, crumbled bacon, avocado, cherry tomatoes, cheddar cheese and grilled chicken

Fried Goat Cheese Salad 10.00

Topped with crispy and gooey fried goat cheese

Chicken, Apple & Gorgonzola 12.00

Mixed greens, gorgonzola crumbles, candied walnuts and grilled chicken.

Caesar Salad 8.00

Crisp romaine lettuce tossed with creamy Caesar dressing, parmesan cheese and herb croutons







SANDWICHES (CHIPS & COOKIE INCLUDED)

Chicken O'Brien 16.00

Crisp breaded chicken cutlet topped with melted mozzarella, bacon and gravy. Served on a club roll

Blackened Chicken 16.00

Cajun spiced grilled chicken topped with cheddar cheese and crisp bacon on a toasted club roll

Prime Dip 20.00

Shaved prime rib on a toasted garlic roll served with au jus for dipping

Marinated Grilled Chicken 16.00

Chargrilled chicken with our house marinade, roasted red peppers and fresh mozzarella cheese on a toasted club roll

Grilled Portobello 15.00

Flame-grilled portobello mushroom topped with roasted red peppers, goat cheese and balsamic reduction on a toasted broiche bun

Corned Beef Reuben 15.00

Hot shaved corned beef topped with sauerkraut and melted Swiss on butter grilled marble rye

Salmon BLT 19.00

Grilled Salmon, Avocado Slices, Crispy Bacon, Lettuce, & Tomato  
Bacon can be optional

Add Water, Soft Drinks, Tea for addt'l \$6.00 per person | Add Small Salad for addt'l \$4.00

LUNCH BUFFET

Little Italy Buffett (Choose 1 Salad) 25.95

Hearts of Romaine Salad, Caesar salad  
or Caprese Salad

Chicken and Broccoli Romano Alfredo

Baked Ziti or Spaghetti Bolognese

Garlic Rolls & Bread Sticks

Tiramisu or Chocolate Cake

Souther Favorites 29.95

Fried Chicken (Bone in or out), 5 Cheese Mac  
and Cheese, Southern green beans (with or  
without pork), BBQ Pulled Pork (served with  
buns), Potato Salad  
Peach Cobbler

South of the Border 12.50

Make-Your-Own Fajitas or Taco Bar | Shredded  
chicken breast, Ground Beef, soft flour tortillas  
and corn tortillas,

Assorted Toppings | shredded lettuce, pico de  
gallo, jalapeños,

guacamole, sour cream, shredded cheddar  
cheese, salsa, Chili Con Queso | Tortilla chips,  
Refried Beans or Black beans | Cheddar Cheese,  
Spanish-Style Rice

add Flank Steak for \$5 per person

Cajun Jambalaya Pasta 65.00 -210.00

25ppl - \$65, 50ppl -\$120, 100ppl- \$210

Farmhouse 39.95

Seared Pink Salad | farm-to-table artisan  
lettuce, cucumbers,  
crunchy cabbage, vine-ripe tomato wedges,  
shredded carrots,  
avocado-ranch dressing

Grilled Flank Steak | red wine reduction  
Parmesan Crusted Chicken Breast | creamy  
parmesan sauce

Sharp Cheddar & Chive Mashed Potatoe, Farm-  
to-Table Roasted Vegetables  
Roasted Pork Tenderloin with Balsamic Glaze  
and blistered tomatoes

Deli Buffet 25.95

Seared Pink Salad | farm-to-table artisan  
lettuce, cucumbers, crunchy  
cabbage, vine-ripe tomato wedges, shredded  
carrots, avocado-ranch dressing

Chef's Soup of the Day  
Artisan Sandwich Rolls & Sliced Bread  
Assorted Meats | roasted beef, smoked turkey  
breast, Virginia-style ham

Choice of Chicken Salad or Tuna Salad  
Assorted Toppings | assorted sliced cheeses,  
lettuce,  
house-made pickles, vine-ripe tomatoes, Dijon  
mustard, mayonnaise  
Southern-Style Potato Salad  
Freshly Baked Cookies & Brownies

Add Water, Coffee, Soft Drinks, & Iced Tea for addt'l \$6.00 per person





== HORS D'OEUVRE ==

**Seafood Options 5.95**

*Sweet Chili and Cilantro Tiger Shrimp*  
*Lump Crab Cakes / Chipotle Remoulade*  
*Shrimp Tempura / Spicy Scallion Soy Sauce*  
*Smoked Salmon and Caper Dip/ on a dill cucumber*  
*Lobster Bisque Shooters with Fresh Lobster Skewers - \$6.95*

**Beef Options (Market Rate)**

*Beef Skewer / chimichurri sauce*  
*Smoked Brisket Empanadas/ Tangy barbeque sauce*  
*Beef Wellingtons*  
*Filet Mignon Biscuit horseradish cream*

**Pork 3.95**

*Fig and Prosciutto Bruschetta*  
*Bacon-Wrapped Stuffed Dates*  
*Smoked Pork Sliders / Creole Mustard Barbeque & Butter Pickles*

**Poultry 3.95**

*Coconut Chicken / red pepper jam*  
*Parmesan Crusted Chicken Croquettes / raita*  
*Curry Chicken Satay / on Cucumber Dill or Lettuce Wrap*  
*Margarita Chicken Skewers / Pesto Sauce*  
*Crispy Chicken Lollipops / Pecan Mustard Drizzle*

**Veggie**

*Mixed Olives and Artichoke Tart*  
*Duxelle Dumplings/ sesame sweet chili sauce*  
*Vegetarian Spring Rolls / sweet chili dipping sauce*  
*Spinach, Artichoke, and Roasted Peppers Stuffed Mushrooms*  
*Hummus and Edamame with Toasted Pita*  
*2.95*

== DINNER BUFFET ==

**The Executive 50.95**

*Market Fresh Salad / mixed field greens, farm-to-table*  
*vegetables, avocado-ranch dressing and Italian*  
*Grilled Flank Steak / truffle au jus or chimichurri*  
*Herb Roasted Chicken Breast / garlic sauce*  
*Blackened Atlantic Salmon / Choice of Sauce:*  
*Creamy Pesto, Parmesan, BBQ, Teriyaki*  
*Sharp Cheddar & Chive Mashed Potatoes or 5*  
*Cheese Mac and cheese*  
*Farm-to-Table Roasted Vegetables*  
*Chef's Favorite Assortment of Mini Desserts*

**Oak & Hickory 55.95**

*Georgia Petite Greens Salad / Red Peppers,*  
*Roasted Corn, Cucumber*  
*Southern Potato Salad*  
*From the Smoker / House-Smoked Beef Brisket,*  
*Beer Can Chicken, Hot Smoked Cedar Plank*  
*Salmon*  
*Assorted Barbeque Sauces / Texas red, Georgia*  
*peach, Brown sugar*  
*Mac n' Cheese*  
*Sour Cream Smashed Potatoes*  
*Smoked Turkey Leg Collards*  
*Jalapeño Cornbread & Honey Butter*  
*Blackberry Pie, or Pecan Pie Tarts, or Brownies*

**Italian Countryside 45.95**

*Make-Your-Own Fajitas or Taco Bar / Shredded*  
*chicken breast, Ground Beef, soft flour tortillas*  
*and corn tortillas,*  
*Assorted Toppings / shredded lettuce, pico de*  
*gallo, jalapeños,*  
*guacamole, sour cream, shredded cheddar*  
*cheese, salsa, Chili Con Queso / Tortilla chips,*  
*Refried Beans or Black beans / Cheddar Cheese,*  
*Spanish-Style Rice*

**South of the Border 39.95**

*Make-Your-Own Fajitas or Taco Bar / Shredded*  
*chicken breast, Ground Beef, soft flour*  
*tortillas and corn tortillas, add Flank Steak for*  
*\$5 per person*  
*Assorted Toppings / shredded lettuce, pico de*  
*gallo, jalapeños,*  
*guacamole, sour cream, shredded cheddar*  
*cheese, and salsa*

**Add Water, Coffee, Soft Drinks, & Iced Tea for addt'l \$6.00 per person**



**EVENT STAFFING (if applicable)**

Servers .....	150.00 each
Culinary Staff .....	175.00 each
Steward/Utility .....	100.00 each
Chef Attendant .....	150.00 each

**POLICY & PROCEDURES:**

**SERVICES**

We offer various services, including serving pieces, utensils, china, flatware, napkins, buffet tables, and drapes. These services are included in the 21% Production Charge.

**STAFFING & POLICIES**

Additional staffing may apply if multiple meal periods are requested within a single day. We will exceed the set by 5% or up to 30 people for your event. The over-set number will be determined based on the guarantee and discussion with your Catering Sales Manager.

**PRICING**

The prices quoted include the estimated cost per person, including the 21% production charge and 7% sales tax. Due to market fluctuations, prices can change up to 60 days before the event, when confirmed prices may be quoted. The following prices are effective from April 15, 2023.

**FOOD LIABILITY**

Seared Pink is responsible for the quality and freshness of its food. Due to the current health regulations, food may not be taken off-premises after it has been prepared and served. You will do so at your own risk if it is taken off-premises.

**MENUS**

Menu selection and other details pertinent to your function should be submitted to the catering department two weeks before your event. Your Catering Sales Manager handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. We offer custom menu planning to meet your needs, budget, or theme. Every event varies in purpose, detail, and budget, and we are happy to assist you in creating the perfect menu for your event.

**CONTRACTS AND DEPOSITS**

The signed contract, stated terms, addendum, and specific banquet event orders constitute the agreement between the client and Seared Pink. The full catering balance is due before the event date.

**FOOD ALLERGIES**

Seared Pink's kitchen is not an allergy-free environment. Our kitchen and facility use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish, and shellfish. Normal food service operations may involve shared cooking and preparation areas, including standard fryer oil, grills, stoves, ovens, and counters. The food items can come in contact with other food products. While we will always strive to accommodate all of our clients' dietary needs, due to these facts above, we cannot guarantee that any menu items can be completely free of allergens.

**BEVERAGE SERVICE**

We offer a non-alcoholic beverage service to complement your function.

**CANCELLATION**

Cancellation of contracted services must be made in writing. If cancellation occurs after the contract is signed, unless agreed upon during negotiations, all advance and all amounts paid as partial payment by Lessee are non-refundable. If the event is canceled less than two weeks to 72 hours before, a fee of 50% of the total estimated services will be charged. Any event canceled less than 72 hours before will incur 100% of the estimated charges.

For More Information Contact:  
Chef Pinky  
678-582-2257  
chefpinky@searedpink.com  
www.searedpink.com