

Sargent's Fine Catering *SUMMER SIZZLE* MENUS

FAJITA BAR

Grilled Marinated Chicken

Grilled Marinated Flank Steak

Other meats: shrimp, pulled pork, tilapia

With all the Fixings Fresh tomato Salsa, Guacamole, Sour Cream, Jalapenos, shredded lettuce

Fresh Cilantro, Monterey Jack Cheese, Sautéed Peppers and Onions

Assorted Chips and Salsa

SALADS AND SIDES (Your choice)

Topolo "Caesar" salad *(A Mexican twist on the classic)*

Black bean rice salad *(Sweet peppers, rice, tomatoes, cilantro with black beans in a light vinaigrette)*

Jicama and cucumber salad

Shrimp escabeche

Shrimp Jicama and cucumber salad

Mushrooms with chipotle chilies

Zucchini with cheese and green chilies (like a Mexican lasagna)

Fried potatoes

Corn with pickled jalapenos and cream

Frijoles charros

Baked beans

Classic red tomato rice

Tex-Mex layered salad

DESSERTS

Lime mousse with mango coulis

Chocolate bread pudding with vanilla sauce

Chocolate decadence brownies

Key lime pie or tartlets

ALL AMERICAN GRILL

Hamburgers and hot dogs

With all the Fixings: Cheeses, Lettuce, Tomatoes, Onions, Pickles and Relish

Hot smokey baked beans

Homemade potato salad

Fresh Vegetable Crudities and Dip

Fresh green salad with summer vegetables and your choice of dressings

Assorted Chips and Salsa

Ice Tea and Fresh Lemonade

Vanilla Ice Cream with Strawberries or

Southern Pecan Pie

Sargent's Summer Sizzle Menus

Page two

Entrée includes 3 salad or side items, 1 dessert, 1 bread

UPTOWN GRILL - Entrée price includes 3 salad or side items, 1 dessert, 1 bread

Meats Grilled with Silver Palate's Special Marinades or Sauces

Salmon with Basil Cream and Roasted Corn Salsa

Barbecued Shrimp

Swordfish with Black Bean Salsa

Leg of Lamb with Rosemary Garlic Crust

Seasoned Rib Eye , Flank Steak , or New York Strip Steak

with Sautéed Onions and Mushrooms

Marinated Grilled Chicken with Caribbean Salsa

Pork Tenderloin with Red Onion Marmalade or Tomato Mint Salsa

Hickory Smoked Salmon with Cucumber Salad

Wine Poached Salmon with Herbs and Capers

Pork Chop {thick cut ~ with Cider Cream Peppercorn Sauce}

Asian sweet and sour baby back ribs

Lamb satay with Asian barbecue sauce

Other Meats:

Chicken artichoke casserole

Seafood crepes

Chicken breasts poached in orange juice and sage

Chicken in balsamic vinegar with raisins and lemon zest

Chicken breasts with arugula pesto and portabellas

Mushroom tart with Proscuitto and gruyere

FRIED

Fried Catfish with homemade tartar and hushpuppies

Fried chicken

SALADS

Black Bean and Rice

Shrimp, Artichoke and Cucumber

Caesar with Fried Capers and Parmesan Croutons

Tomato with Red Onion and Cucumber

Marinated Tomato and Fresh Mozzarella Cheese with Herbs

Pan Asian Slaw: Bean Spouts, Snow Peas, Bok Choy with Thai Chi Ming, Ginger and Sesame

Cold Marinated Pasta Salad

Traditional Greek Salad of cucumber, kalamata olives, red onions, tomatoes and feta

Antipasto: Assorted Marinated and Fresh Vegetables with Aioli

White Beans with Sage

Homemade Southern Potato Salad

Roasted Corn and Artichoke Salad

3-Bean Salad with Fresh Limas, Crowder and Snap Peas in a Herb Vinaigrette

Hearts of Palm, Black Olive, Red Onion, and Tomato Salad

Fresh Fruit

Sargent's Summer Sizzle Menus

Page three

CASSEROLES:

Corn soufflé

Corn on the cob

Southern-style green beans

Roast potatoes with rosemary

Mashed Potatoes

Potatoes au gratin

Roast summer vegetables served with homemade mayonnaise

Baked beans

Squash casserole

Rice pilaf

Broccoli rice casserole

Cheese grits

Grits and Southern greens soufflé

Savory corn bread pudding

Tomato tart with fresh tomato, Vidalia onion, gruyere and fresh basil

Asparagus, spring onion and mushroom gratin

COLD SOUPS:

Cucumber vichyssoise

Avocado and lime soup with green chili salsa

Gaspacho with avocado salsa

Cucumber and shrimp soup

Asparagus soup

Summer tomato soup

Tomato and basil soup

BREADS:

Sweet potato corn muffins

French bread

Italian bread

Asiago

Rosemary olive

Corn fritters

Zucchini fritters

Onion fritters

Spoon bread

Yeast rolls

Biscuits

Cheddar biscuits

Sargent's Summer Sizzle Menus

Page four

DESSERTS:

Banana Black Bottom Cream Pie

Chocolate amaretto cake with strawberry coulis and chocolate sauce

Chocolate bread pudding with vanilla sauce and berries

Chocolate praline bread pudding with cinnamon cream

Homemade Martinique aged rum pound cake with macerated strawberries and banana anglaise

Individual pineapple upside-down cakes with Grand Marnier sauce and seasonal berries

Lemon-lime mousse with chocolate crunch

Lemon mousse Charlotte with berries

Maple-Pecan Tart

Strawberry or peaches and cream shortcake (availability)

Tiramisu

Trifle with zabaglione, fresh peaches and blueberries or fruits of the season

White chocolate sourdough bread pudding with toasted almonds and banana anglaise

Grilled Peaches and Vanilla Ice Cream

Homemade Pound Cake with Peaches (strawberries) and whipped cream

Ice Cream Bar: A delicious assortment ice creams and toppings.

Milk shakes

Popsicles

Chocolate Meringue Glace: Layers of Chocolate Ice Cream and Meringues w/ Chocolate Sauce and Praline Powder

Blueberry Bread Pudding with Vanilla Sauce

Cobblers: Choice of Blueberry, Blackberry, or Peach with Vanilla Ice Cream

Pies: Southern Pecan, chess, fried cherry, apple, blueberry and peach