

# ELITE MENU

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Whether you're planning a Corporate Lunch, Dinner Party, Rehearsal Dinner or Family Reunion, our Executive Menu will satisfy the hearty appetite as well as the refined palette. We take great pride in using only choice cuts of meat and the freshest vegetables and fruits available in preparing your special meal.

Our staff will set up your meal on-site, using our serving dishes and heated chafers to ensure your meal is fresh, hot and as formal or casual as you like. Ask about using our staff as servers for your event so you can relax and enjoy your event just as much as the guests.

## **Buffet Lunch Menu**

1 | 2 - One Entree, Two Vegetables, Salad,  
and Dessert 20.95

2 | 2 - Two Entrees, Two Vegetables, Salad,  
and Dessert 23.95

## **Buffet Dinner Menu**

2 | 2 - Two Entrees, Two Vegetables, Salad,  
and Dessert 27.95

\*Elite meals have a 25 guest minimum, Delivery fee is 35

All meals include: Clear Scrollware Plates and Reflections Utensils, Cups, Sweet and Unsweet Tea, Ice, Fresh Yeast Rolls and Salad. As with all of our menus, serving staff can also be added for a small fee so you can enjoy the company of your guests and leave the clean-up to us.

*Tyner's*  
**CATERING, INC**

# ELITE MENU (CONT)

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## ENTRÉES

### **Poultry**

Chicken Cordon Bleu w/Cream Sauce  
Chicken Marsala over Angel Hair Pasta  
Crab Stuffed Chicken w/Crab Cream Sauce  
Roasted Chicken Breast w/Mushroom Sauce  
Santa Fe Chicken w/White Cheese Queso

### **Beef & Pork**

Prime Rib w/Horseradish Sauce  
Seared Beef Tenderloin w/Burgundy Wine Sauce  
Beef Sirloin Marsala over Angel Hair Pasta  
Spinach Stuffed Pork Loin w/Dijon Glaze  
Petit 7oz. Filet w/Demi Glaze

### **Seafood**

Crab Stuffed Flounder w/Crawfish Dressing  
Shrimp Victoria over Wild Rice  
Seafood Gumbo w/Rice  
Seafood Au Gratin w/Rice  
Seafood Etouffee w/Rice  
Pecan Crusted Oven Bake Catfish  
Shrimp and Crawfish Alfredo

## DESSERTS

Bread Pudding w/Banana Rum Glaze  
Pecan Turtle Cheesecake  
French Silk Pie  
Raspberry Swirl Cheesecake  
Banana Cream Pie  
Peach Cobbler

## VEGETABLES

Fresh Green Bean Almondine  
Bacon Wrapped Green Bean Bundles  
Steamed Broccoli Florets w/Cheese  
Steamed Asparagus w/Hollandaise Sauce  
Oriental Stir Fry  
Steamed Squash and Zucchini Medley  
Oven Baked Corn Souffle  
Butter Roasted Yukon Potatoes  
Roasted Red Garlic Potatoes  
Twice Baked Potatoes  
Wild Rice Pilaf

## SALADS

Fresh Green Salad  
Caesar Salad w/Croutons  
Broccoli, Cauliflower, and Raisin Salad  
Summer Strawberry Salad