

# BOURBON BLUE

NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

## Luncheon—Buffet

For parties of 25 guests or more

### Entrees

*Choose 2—\$20.95; Choose 3—\$24.95; + 8% sales tax + 20% gratuity per person*

#### **Pasta Primavera**

...fresh garden vegetables tossed with penne pasta in garlic & oil

#### **Oven Roasted Chicken**

...roasted chicken breast topped with country gravy

#### **Jambalaya**

...a cajun stew of chicken, andouille sausage, tasso ham, shrimp and crawfish cooked with trinity and dirty rice

#### **Chicken Marsala**

...seared chicken medallions topped with mushrooms and marsala sauce

#### **Chesapeake Crab Cakes**

...baked, served with Creole Tartar Sauce

#### **Seared North Atlantic Salmon**

...farm raised, pan seared, served in a lemon butter sauce

#### **Slow Roasted Prime Rib—add \$4 per person**

...seasoned and slow cooked, sliced into petite steaks, served with red wine demi glace and creamy horseradish sauce

#### **Chicken Cordon Blue**

...chicken breast stuffed with honey ham and swiss cheese, lightly breaded and baked, served with bistro mustard sauce

#### **Blackened Tilapia**

...lightly seasoned and seared, served with vanilla brown butter

#### **Baked Pasta**

...penne pasta tossed with marinara sauce and mozzarella cheese & slow baked

#### **Petite Tender Medallions—add \$2 per person**

...seasoned & grilled beef medallions topped with red wine demi

### Salads

...choose 1...

#### **House Salad**

...mesclun greens topped with tomatoes, cucumbers & red onion with balsamic vinaigrette

#### **Caesar Salad**

...crisp romaine lettuce tossed with parmesan, croutons and caesar dressing

### Starches & Vegetables

...choose 2...

Mashed Potatoes

Whipped Sweet Potato

Dirty Rice

Rice Pilaf

Steamed White Rice

Roasted Red Bliss Potatoes

Red Beans & Rice

Baked Macaroni & Cheese\*

Savory Herb Stuffing\*

Jalapeno Cornbread Stuffing\*

\*Additional \$2 per person

Green Beans

Broccoli

Honey Glazed Carrots

Seasonal Vegetable Medley

Sugar Snap Peas & Julienne Carrots

### Chef's Selection of Desserts

An assortment of mini desserts hand selected by our Chef.

Chocolate Fondue—Add \$4 per person

*\*\*Coffee, tea, iced tea, lemonade and soda included. Includes free refills\**

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