



Elegant Buffet Menu

423-723-9915
info@madhattercaterers.com

Includes setup, premium china like disposables, salad, bread, tea & water. Does not include service charge. Delivery fees depending on distance

1 Entree & 2 Sides – \$20pp | 2 entrees & 2 Sides \$25pp | 3 entrees & 3sides \$35pp

Deliver and Setup

Included

Just want the food? wire chafing equipment, chafing fuel and serving disposables

Deliver and Retrieval

+\$2 per person

We will setup with our polished silver chafers, beverage dispensers, displays, etc and pickup the next day

Served Buffet

+\$5 per person

The full service package includes serving attendants (setup, serve, and complete cleanup), silver chafers, beverage dispensers and decor

Elegant Dinner

\$10 per person

includes everything from served package plus china plates, silverware, linen napkins, servers. Can be served plated or family style!

Chicken Entrees

BBQ Cheesy Chicken

with bourbon bbq, bacon, cheese over rice

Parmesan Crusted Chicken

with a creamy boursin cheese sauce

Chicken Milan

topped with creamy asiago herb sundried tomato sauce

Bruschetta Chicken

topped with a fresh roma tomato and basil bruschetta

Chicken Picatta

lightly sautéed with fresh lemons and butter caper sauce

Chicken Marsala

topped with mushroom marsala sauce

Southern Smothered Chicken

chicken lightly breaded and fried, served in an onion cream gravy

Sweet Tea Fried Chicken

served with a sweet tea black pepper gravy

Beef Entrees

Sliced Sirloin

with our signature steak sauce

Smoked Beef Brisket

with bbq gravy

Burgundy Beef Tips

served over jasmine rice with a merlot au jus gravy

Beef Osso Buco

Tender, slow-braised beef shanks, in a rich tomato and red wine sauce

Braised Boneless Short Rib

braised beef short ribs in a red wine demi-glace.

Chef Carved Prime Rib +\$5pp

with au jus and horseradish cream sauce

Chef Carved Beef Tenderloin +\$10pp

*served with Henry Baines and Horseradish sauce *(cooked medium)*

Grilled NY Strip +\$10pp

*seasoned, seared then grilled Aged Angus NY Strip *(cooked medium)*

Pork Entrees

Peach Glazed Pork Loin

with a peach sweet tea gravy

Hickory Smoked Pulled Pork BBQ

with Buns

Bone-in Pork Chops

choose one type: Bourbon BBQ or Country Breaded

Slow Smoked Baby Back Ribs

slow smoked for 8 hours, chilled then grilled with bbq sauce

Seafood Entrees

Salmon

marinated and served grilled or blackened with lemon dill sauce

Grilled Tilapia

grilled salmon with a bourbon teriyaki glaze

Shrimp & Grits

sautéed gulf shrimp served over smoked gouda cheddar grits

Maryland Crab Cakes +\$3pp

crab meat, breadcrumbs, and seasonings, with our remoulade sauce

Pasta Entrees

Pasta Primavera 

penne pasta with sautéed vegetables in a light butter lemon sauce.

Marry Me Chicken Pasta

with penne pasta, grilled chicken and creamy parmesan herb sundried tomato sauce

Ziti Bolognese

meat sauce penne pasta three cheeses with homemade Bolognese meat sauce

Three Cheese Baked Ziti 

penne, three cheeses, sautéed vegetables and maranara sauce

Homemade Italian Lasagna

layered with hand rolled meatballs, ricotta, three cheeses and marinara sauce

Cajun Penne

penne with cajun alfredo sauce, peppers, onions, smoked sausage and chicken

Salad Options

Garden Salad

fresh greens, red onion, tomato, carrots, cucumbers, and shredded cheese

Classic Caesar Salad

with garlic herb croutons, grated parmesan cheese tossed in classic Caesar dressing

Berry Salad

with strawberries, blueberries, red onion, gorgonzola, almonds, and apple butter vinaigrette

Caprese Salad

with roma tomatoes, mozzarella cheese, red onion, basil drizzled, balsamic reduction

Side Options

Creamy Mac and Cheese

Truffle Parm Mac & Cheese

Buttered Mashed Potatoes

Mad Mashers with boursin cheese

Roasted New Potatoes

Sweet Potato Casserole

Loaded Baked Potato Casserole

Country Green Beans

Haricot Verts

Grilled Vegetable Medley

Sautéed Broccoli

Broccoli Cheddar Casserole

Bacon Glazed Brussel Sprouts

Honey Glazed Baby Carrots

Mexican Street Corn

Parmesan Risotto

Wild Rice Pilaf

Grilled Asparagus +\$2

Martini Mashed Potato Bar +\$5

Mac n Cheese Bar +\$5

Baked Potato Bar +\$5



Themed Buffet Menu

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Priced per person. 10 Person Minimum. Includes setup, premium china like disposables, tea, water and disposables. Does not include service charge. Delivery fees depending on distance

Pasta Buffet \$20

Parmesan Crusted Chicken Breast
over herbed pasta

Three Cheese Lasagna VG

Ziti Bolognese
Penne pasta with homemade bolognese

Classic Ratatouille
Squash / Zucchini / Eggplant / Plum Tomatoes

Caesar Salad

Fresh Baked Garlic Rolls

Taco Buffet \$20

Taco Seasoned Beef & Shredded Chicken

Sautéed Onions, Peppers & Mushrooms VG

Spanish Rice & Refried Beans

Flour & Corn Tortillas, Tortilla Chips

Queso Blanco, Guacamole & Salsa

Toppings & Hot Sauce Bar

Backyard Buffet \$25

Char Grilled Beef Patties

Grilled Chicken Breasts

Angus Beef Hot Dogs

Deviled Egg Potato Salad VG

Bacon BBQ Baked Beans

Creamy 5 Cheese Mac VG

Buns, Cheeses, Sauce & Toppings Bar

Street Taco Buffet \$25

Pulled Pork Carnitas

Street Corn Casserole

Chicken Enchiladas

Warm Corn & Flour
Tortillas

Steak Barbacoa

Chips & Dip Bar

Portabella Strips VG

Toppings and Sauce
Bar

Spanish Rice & Black
Beans

BBQ Buffet \$30pp

Fall off the bone BBQ Ribs

Bacon BBQ Baked Beans

Honey BBQ Smoked
Chicken

Creamy 5 Cheese Mac

Fresh Cream Corn

Smoked Brisket

Ranch Cole Slaw

Smoked Pulled Pork

Buns & BBQ SAuce Bar

Hatter Signature Buffet \$50pp

Appetizer - Charcuterie Grazing

Herb Roasted Salmon

Marry Me Chicken Pasta

Braised Short Ribs

Wild Mushroom Risotto VG

Boursin Cheese Mashed Potatoes

Sautéed Haricot Verts

Garden Salad Bar

with homemade ranch and apple butter vinaigrette

Breads and Compound Butters

Steakhouse Buffet \$45pp

Appetizer - Caprese Skewers

Mini Iceberg Wedge Salads

Grilled Chicken over Wild Rice

Grilled Sirloin

Wild Mushroom Stroganoff VG

Truffle Bacon Mac n Cheese

Baked Potato Casserole

Grilled Harvest Vegetables

Breads and Compound Butters

Fajita Buffet \$25pp

Marinated Fajitas

Beef / Chicken / Shrimp / Bell Peppers / Yellow Onions

Veggie Fajitas VG

Pulled Pork Enchiladas

Spanish Rice & Slow Cooked Black Beans

Gourmet Chip & Dip Bar

Toppings & Hot Sauce Bar

Flour & Corn Tortillas

Surf & Turf Buffet \$55pp

"Oscar" Beef Tenderloin

Lump Crab / Bernaise / Shallots

Lemon Roasted Jumbo Shrimp

Mushroom & Gruyere Risotto VG

Truffle Parmesan Potatoes VG

Bentons Bacon Mac n Cheese

Roasted Vegetable Medley VG

Fresh Baked Breads with Butter VG

Bleu Cheese Salad

Appetizer - Charcuterie Grazing

Taste of South Buffet \$40

Appetizer - Deviled Egg Flight

traditional / pimento / BLT

Chopped Salad

Crispy Chicken & Waffles

Jack Daniels BBQ Ribs

Grilled Ham Steaks

Mac & Mash Bar

*creamy 5 cheese mac | buttered mashed potatoes | sweet mashed
potatoes | gourmet toppings*

Country Ham Green Beans

Cornbread & Biscuits