

Liberation Foods

Premier Buffet

\$30/person for 2 hors d'oeuvres, 2 sides & salads and 2 mains

\$35/person for 3 hors d'oeuvres, 3 sides & salads and 3 mains

Hors d'oeuvres

Bacon-Wrapped Jalapeno Stuffed with Green Onions, Cream Cheese and Breadcrumbs

Baked Buffalo Chicken Wings Accompanied with Creamy Blue Cheese Dressing

Juicy Steakhouse Sliders with Cheddar Cheese and French Fries

Red Lobster Cheddar Biscuits Topped with Parsley Butter and White Gravy

Chicken Skewers with Lemon Tzatziki Sauce

Mixed Vegetable Skewers and Cucumber Dill Sauce

Bacon-Wrapped Brussel Sprouts

Tomato and Basil Pesto Sauce Crostinis

Pimento Cheese and Bacon Crostinis

Mini Mac and Cheese

Pigs in a Blanket with Black Pepper Pastry

Sides & Salads

Savory Cornbread with Jalapenos, Green Onions and Sharp Cheddar

California Green Salad with Red Onions, Spinach, Cucumbers, and Mozzarella

Apple and Fennel Coleslaw

Ravioli with Balsamic Brown Butter

Three Cheese Venetian Mac n Cheese

Mushroom Vegetable Medley with Brussel Sprouts, Garlic, and Green peppers

Classic Boston Baked Beans

Creamy Scalloped Potatoes and Ham

Roasted Garlic Mashed Potatoes

Roasted Potatoes with Garlic and Shallots

Mediterranean Rice Pilaf

Biscuits and Homemade Southern Gravy

Mains

Tri-Tip with Mushroom Steak Sauce

Slow Smoked Beef Brisket with Mop Jus Sauce

Pork Medallions with Mushroom Garlic Sauce

Competition Style St. Louis Spare Ribs Slathered with Homemade BBQ Sauce

Chicken Enchilada Bake with White Sauce

Roasted Lemon Zatarra Chicken Breast and Yogurt Lemon Dill Sauce

Classic Red Wine Pot Roast with Potatoes, Carrots and Caramelized Onions

Grilled Fajitas with Onions, Green Peppers, Pico de Gallo, Shredded Cheese, and Sour Cream

Lemon and Garlic Roasted Salmon

Carolina-Style Vinegar Pulled Pork