



## **Big Girls Catering & Events**

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404-465-0246 or 404-702-6402 Call/text

### **That's Amore**

2 passed appetizers:

Tuscan Bruschetta Crostini's

Pesto w/ Goat Cheese & Sundried Tomatoes Crostini's

Italian Salad -Crispy Romaine tossed with black Olives, red onions, cucumbers, tomatoes and French bread croutons. Topped with our house Italian Vinaigrette

Penne Pasta with Garden Vegetable & Herb Mariana Sauce

Bow Tie Pasta with Creamy Garlic Alfredo Sauce

Colossal Sicilian Meatballs – Savory meatballs with parsley & Parmesan

Mesquite Grilled Chicken with Roasted Italian Veggies including zucchini, peppers, broccoli

Crusty French Bread with olive oil and herb dipping sauce

### **Taste of Fall**

2 passed appetizers:

Harvest Apple Canapes – Crispy crostini topped with Spiced Apple Puree, crumbled feta and walnuts

Brown Sugar Bacon wrapped Smokies

Cranberry & Walnut Salad – Mixed Organic Greens topped with cranberries and walnuts tossed in our house balsamic

Sweet Ga Brown Chicken – Fried or grilled chicken breast strips in a sweet and savory pecan glaze

Beef Bourguignon – Slow cooked sirloin served potatoes, carrots and onions in a burgundy gravy

Sweet Potatoes – Roasted in olive oil and herbs OR Pureed with butter and brown sugar

Green Bean Almondine

Yeast rolls



## **The Traditional Wedding Buffet**

2 passed appetizers:

Cucumber & Dill Canapes – Sliced cucumbers & dill sauce on a crusty white baguette  
Greek Spanakopita- Puff pastry with spinach, feta and garlic

Mixed Green Salad served with house ranch and balsamic dressings

Parmesan Crusted Chicken – Baked chicken in a creamy parmesan sauce topped with herbed bread crumbs

Carved Beef Sirloin- Whole sirloin cooked to perfection served with horseradish, grain mustard, Au Ju and Yeast Rolls

Traditional Smashed Potatoes  
Seasonal Roasted Veggies

**\*\*Beef will be pre-carved prior to buffet unless a carving attendant is requested \*\***

## **The Georgian**

2 passed appetizers:

Sharp Cheddar with Raspberry Preserves Crostini's  
Pigs in a Blanket – Beef smokies wrapped in a flaky puff pastry

Strawberry Field Salad – Organic mixed green salad with Strawberry Poppy Seed Dressing

Southern Fried Chicken – Buttermilk fried chicken served in a lined picnic basket  
Smothered Pork Loin – Roasted in a Vidalia onion and bacon chutney

Our Famous Mac n' Cheese  
Southern Slow Cooked Green Beans

Yeast Rolls

## ***Ask about our Custom Stations Menus & Fun wedding Buffets!***

The Taco Station  
The Pizza Station  
The Slider Station  
The Party Station  
The Big Fancy Fiesta Buffet  
The "I do" BBQ  
The Comfort Food Feast

