



**(Choose One or Two)**

Chicken

- Apple Grilled Chicken with Wild Mushroom Sauce 5.50
- House Smoked Chicken Breast Glazed with Roux's Southern Comfort BBQ Sauce 5.50
- Tuscan Grilled Chicken Parmesan with Grilled Eggplant and House Made Marinara 6.50
- Stuffed Chicken Sonoma with Artichokes, Sun Dried Tomatoes, Spinach and Cream Cheese 7.50
- Blackened Chicken with Creole Sauce 5.50
- Southwestern Grilled Chicken with Smoked Sweet Corn, Black Beans and Pineapple Relish 5.50
- Lemon Scented Greek Chicken with Sun-dried Tomatoes, Black Olives, and Mushrooms 5.50

Beef

- Pepper Seared Filet of Beef Garnished with Tabasco Onion Rings and a Cabernet Sauce 15.00
- Tuscan Grilled Filet of Beef Stuffed with Local Goat Cheese and a Wild Mushroom Marsala Sauce 15.00
- Mesquite Grilled New York Strip with Caramelized Onions and Sautéed Mushrooms 12.00
- Slow Roasted Rosemary and Garlic Crusted Prime Rib with Au Jus 15.00
- Grilled to Order Blackened Rib Eye with Gorgonzola Butter 12.00
- Mesquite Grilled Sirloin Topped with Grilled Shrimp and a Roasted Tomato Butter Sauce 9.50
- Double Cut Veal Chop Topped with Grilled Shiitake Mushrooms and a Roasted Garlic Au Jus mkt.

Pork

- Hickory Smoked Pork Loin Chop Glazed with Roux's Southern Comfort BBQ Sauce and Black Eyed Pea Salsa 5.50
- Apple Grilled Pork Loin Chop with Wild Mushroom Sauce 5.50
- Tuscan Marinated Pork Loin with Champagne Butter Sauce 5.50

Seafood

- Parmesan Crusted Salmon With Wild Mushroom Compote 7.50
- Pan Seared Mahi Mahi with Lemon Tarragon Butter Sauce 10.50
- Pan Seared Chilean Sea Bass with Tomato Compote 10.50
- Pepper Seared Tuna with Smoked Sweet Corn Relish 9.50
- Seafood Au Gratin with Shrimp, Scallops and Crab 7.50

Wild Game

- Dijon and Herb Crusted Rack of Lamb with Rosemary Au Jus mkt.
- Pepper Seared Venison Medallions with Cabernet Sauce mkt.
- Cornbread and Andouille Stuffed Quail with Hunter Sauce mkt.

**(Choose One or Two)**

- Potato Au Gratin 3.00
- Oven Roasted Potatoes with Rosemary and Garlic 3.00
- Sweet Potato Au Gratin with Praline Crust 3.00
- Roasted Garlic Mashed Potatoes 3.00
- Roux's Dirty Rice with Toasted Almonds, Cranberries and Scallion 3.00
- Spanish Rice 3.00
- Steamed Asparagus with Lemon Butter 5.00
- Vegetable Array 3.00
- Steamed Broccoli with Lemon Butter 3.00
- Broccoli and Cheddar Casserole with Tabasco Onions 3.00
- Pineapple Casserole 3.00
- Baby Lima Beans 3.00
- Sweet Summer Squash Casserole 3.00
- Green Bean Casserole 3.00
- Macaroni and Cheese 3.00

**Choose One**

- Freshly Baked French Rolls 1.00
- Dinner Rolls 1.00
- Jalapeno Corn Bread 1.00

**Choose One**

- Double Chocolate Pecan Tart with Warm Carmel Sauce 4.50
- Southern Style Bourbon Pecan Pie 4.50
- Tiramisu 4.50
- New York Style Cheese Cake with Raspberry Coulis 3.50

**Roux's Gourmet Catering, LLC**

1244 Jones Street, Augusta, Georgia 30901 ph 706.724.2218 fx 706.724.2215 e-mail [robert@rouxscatering.com](mailto:robert@rouxscatering.com)

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