

DRINKS PLATES



STANDARD ISSUE

BUFFET DINNER MENU

SALAD

Creole Kale Caesar Salad
served w| cornbread crutons

DINNER

CREOLE GRILLED CHICKEN (GF)
Marinated in our house creole style se'z blend;
bone-in chicken

ROASTED BERBERE V-LAMB (VEG)
Mushroom based vegetarian lamb,
marinated in ethiopian berbere

Red rice (V,GF)

Garlic roasted broccolini (GF,VEG)

Herb roasted yams (GF,VEG)

Rustic bread basket (VEG)

DESSERT

Peach Cobbler

\$50

Per person + Tax & Surcharges

CHEF'S NOTES

Impress your guests with our curated selection. Great for gatherings small & large; buffet, plated or family style. The Creole Grilled Chicken goes above & beyond the standard of flavor, guaranteed to satisfy all taste buds.

Dietary Reference:

V: Vegan VEG: Vegetarian DF: Dairy Free GF: Gluten Free NF: Nut Free



THE BROWN GIRL
COOKS!
CREOLE

www.browngirl.com
catering@thatbrowngirlcooks.com

SOUL

BUFFET DINNER MENU

APPETIZERS

Pickled Relish Tray

Okra, leeks, tomato & green beans or whatever we can get our hands on for each season

Gumbo

Seafood or chicken & sausage
Ask your planner about our current offering

DINNER

BUTTERMILK FRIED CHICKEN

Bone-in chicken sez' marinated & fried to perfection!

CORNMEAL CRUSTED CATFISH (GF)

Catfish fillets sez' marinated & fried to perfection!

CHICKEN FRIED OYSTER MUSHROOM (V,GF)

King oyster mushrooms sez' marinated & fried to perfection!

Mac & Cheese (VEG)

Simmerin' Collard Greens (GF,V)

Candied Yams (GF,VEG)

Cornbread (VEG)

DESSERT

PEACH COBBLER

\$62

Per person + Tax & Surcharges

CHEF'S NOTES

- *Classic southern style meal.*
- *Buffett service only.*
- *100ppl or less*
- *Chicken to be fired onsite*

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CREATIVITY

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TALE OF TWO CITIES

DINNER MENU

APPETIZERS

Crostini

Creole marinated goat cheese
& fire roasted tomato salsa

Deviled Eggs (GF)

Caviar; Smoked Oyster; Candied Bacon

New Orleans Style Stuffed Shrimp

seafood & cornbread stuffing

SALAD

Roasted Rainbow Carrots & Mixed Greens (V,GF)

Served w| balsamic vinaigrette

DINNER

KANSAS CITY STYLE BRISKET

Served w| Gates BBQ

GRILLED SALMON FILLETS

Chef Kristi's special blend of seasoning.

Grilled Okra

Corn on the Cobb

Sweet Potato Salad

Rolls (VEG)

AVAILABLE ADD-ONS

BBQ Chicken - \$12 /PP

BBQ Pork Belly - \$10/pp

\$62

Per person + Tax &
Surcharges



CHEF'S NOTES

- Chef Kristi's influences from Kansas City and Seattle in a menu that showcases the best of Southern roots and Pacific Northwest flavors. This unique culinary experience takes your taste buds to new heights and is perfect for entertaining a diverse crowd.
- From galas to dinner parties, this menu caters to all types of events, ensuring your guests' palates are pleased. Don't miss out on this exceptional dining experience!

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SEATTLELITE

FULL SERVICE MENU

PASSED APPETIZERS

Eggplant Caponata Crostini **(Veg)**

Pan Seared Scallop **(GF)**

Sweet Potato Prawn Cakes

MAIN COURSE

Arugula Salad with Pickled Onions, Goat Cheese, and Crispy Black-eyed Peas.

(V,GF)

Served with Balsamic Vinaigrette

Grilled Chicken with Gremolata **(GF)**

Thyme and Apple Glazed Roasted Leg of

Lamb **(GF)**

Stuffed Mushrooms **(Veg)**

Roasted Brussel Sprouts **(V,GF)**

Creamy Polenta Topped with Grilled

Tomato Basil & Feta **(Veg,GF)**

Rustic Bread Basket **(V)**

\$75

Per person + Tax &
Surcharges

CHEF'S NOTES

Elevate your next gala or black-tie event with our curated menu from Chef Kristi Brown, designed to impress with its bold and flavorful dishes. From the cocktail hour to dinner and program, we've got you covered with a menu that's perfect for your next formal affair.

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