

2/09

Johnny Cace's Seafood & Steak House
1501 E. Marshall Ave. 903-753-7691

In-House Buffet Menus

We offer 3 buffets with pricing set up with the amounts shown below. You may pick and choose what you would like to have. These prices are for buffets served at Johnny Cace's Restaurant and are available for 50 or more guests.

BUFFET #1 3 Items from the Entrée List
2 Items from the Vegetable List
2 Items from the Starch List
3 Items from the Salad List
2 Dessert Choices
Rolls and Butter
Hot Coffee and Iced Tea

\$ 19.95 per person + tax and 18% gratuity

BUFFET #2 3 Items from the Entrée List
2 Items from the Vegetable List
1 Item from the Starch List
1 Item from the Salad List
2 Dessert Choices
Rolls and Butter
Hot Coffee and Iced Tea

\$ 17.95 per person + tax and 18% gratuity

BUFFET #3 2 Items from the Entrée List
2 Items from the Vegetable List
1 Item from the Starch List
1 Item from the Salad List
2 Dessert Choices
Rolls and Butter
Hot Coffee and Iced Tea

\$ 15.95 per person + tax and 18% gratuity

All in-house buffets are served on China plates with stainless flatware, linen tablecloths and linen napkins. All prices are plus sales tax and 18% gratuity. We do require a guarantee on all buffets. We need a tentative guarantee one week before the party and a final guarantee two days before the party. If you have any questions, please let us know. Item choices are on the following page.

We appreciate your business and look forward to serving you.

ENTREE LIST:

Chicken in Garlic Cream Sauce
Chicken in Creamy Parmesan Sauce
Chicken in Creamy Pecan Sauce
Chicken St. Charles in Butter and Wine Sauce with
Artichokes and Mushrooms
Chicken in Cheese Sauce with Sherry
Chicken in Lemon-Orange Sauce
Chicken in Hollandaise Sauce
Chicken Marinara
Grilled Chicken Breasts in Seasoned Broth
Sliced Roast Beef in Mushroom Gravy
Meatball Stroganoff with Buttered Noodles
Shrimp in Newburg Sauce – a Rich Cream and Wine Sauce
Crawfish Etouffee
Broiled Fish topped with Shrimp Scampi Sauce
Broiled Fish topped with Crawfish Etouffee
Broiled Fish topped with Bay Shrimp Creole Sauce
Shrimp Alfredo on Buttered Pasta

VEGETABLE LIST:

Malibu Blend Mixed Vegetables – Broccoli, Cauliflower,
Orange Carrots and Yellow Carrots
Whole Green Beans seasoned with Bacon
Italian Green Beans with Baby Carrots
Buttered Carrots
Candied Carrots
Roasted Buttered Broccoli
Squash Casserole
Fiesta Corn
Broccoli Casserole

STARCH LIST:

Wild and Long Grain Rice with Garden Seasonings
Herbed Long Grain Rice
Roasted Butter-Parsleyed Potatoes
Au Gratin Potatoes
Garlic Mashed Potatoes
Bleu Cheese Mashed Potatoes
Buttery Mashed Potatoes

SALAD LIST:

Tossed Green Salad with choice of 2 Dressings
Classic Caesar Salad with Croutons
Mixed Green Salad with Sun-Dried Tomato Vinaigrette
Fresh Fruit Salad with Poppyseed Dressing
Fresh Vegetable Relish Tray

DESSERT LIST:

Red Velvet Cake	Apple Pie
Double Chocolate Cake	Chocolate Pie
Pineapple Upside-Down Cake	Lemon Pie
Raspberry Topped Cake	
German Chocolate Cake	
Carrot Cake	