
RESERVOIR POINTE

DINNER MENU

Prices do not include 8% sales tax, 18% service charge and event staff charge.

All meals are served with starch, fresh vegetable and salad.

All menus include bread, butter, tea and coffee.

-Served Buffet Style-

Full table service available for an additional charge.

Poultry

Honey Glazed Chicken
Toasted Almond Chicken
Baked Chicken Artichoke
Chicken Cordon Bleu Stuffed
Chicken Breast

Pasta, Fish and Seafood

Lasagna
Penne Pasta with Smoked Chicken
Fried Catfish (U.S. Farm Raised)
Blackened Tilapia
Fried or Grilled Shrimp

Pork

Grilled Pork Chops
Cracked Black Pepper Roasted Pork Loin
Bacon Wrapped Stuffed Pork Loin

Vegetarian

Vegetarian Pasta Alfredo
Portabella Artichoke Stuffed Mushrooms

Beef

Chopped Sirloin Wrapped in Bacon Ten
Ounce Prime Rib
Ten Ounce New York Strip

Combinations

Beef Brisket with Grilled Chicken
Roasted Pork Loin /Grilled Chicken
Fried Catfish/Grilled Chicken
Blackened Tilapia/Chicken Alfredo Pasta
Prime Rib/Baked Chicken Artichoke
Prime Rib with Fried Shrimp

Starch Selections

Wild Rice
Roasted New Potatoes
Potatoes Au Gratin
Garlic Mashed Potatoes
Rice Pilaf
Potato Casserole

Vegetables

Wild Rice
House Grilled Vegetables
(Grilled Zucchini, Squash, Sweet Red Pepper)
Seasoned Green Beans & Carrots
Whole Green Beans Wrapped in Bacon
Grilled Asparagus Bundles

Other Options

Corn Casserole
Blackeyed Pea Cakes
Broccoli and Rice Casserole
Sweet Potato Casserole

Phone: (601) 898-1934
Email: cathy@cbgrez.com



Fax: (601) 898-8325
Web: www.cateringbygeorges.com

Desserts

Double Layer Chocolate Cake
Bread Pudding with Rum Sauce
Southern Pecan Pie
Lemon Ice Box Pie
Chocolate Pie
Fruit & Berries Parfaits

Cheesecake with Topping

The Bakery Stop Station
Fresh from the Bakery
(Chocolate, Coconut, Italian Cream, Strawberry)