

Chef Ashlyn B. Smith
Exec. Chef/Owner

126 Presidential Park West
2945 S. Miami Blvd
Durham, NC 27703



Hours: M-F 11am-2pm

Tele: 919 . 220 . 6040

Website: www.SpicyGreenGourmet.net

Email: SpicyGreenGourmet@frontier.com

Buffet Menu Entrees

Beef & Pork

Standing Chef Carved Prime Rib w/ Horseradish and
Au Jus *

Peppercorn Crusted Beef Tenderloin w/ Brandy Cream
Sauce *

Balsamic Grilled Pork Chops w/ Demi-Glace

Seared Flank Steak w/ Chimi-Churri Pistou

Grilled Skirt Steak w/ Paprika Butter

Roasted Pork Loin w/ Herb Scented Jus

Crispy Pork Chops w/ Green Tomato & Corn Relish

Pork Schnitzel w/ Lemon-Herb Beurre Blanc

Jack Daniels Braised Beef or Pork Short Ribs

Fish/Seafood

Blackened Grilled Salmon w/ Tzatziki Sauce *

Shrimp Scampi

BBQ Grilled Shrimp Skewers

Spicy Shrimp & Grits

Shrimp & Sausage Jambalaya *

Crab Stuffed Tilapia

Seared Halibut w/ Fennel & Caper Butter Sauce

Chicken:

Chicken Merango

Seared Chicken Breast smothered in a white wine, tomato, garlic
and mushroom sauce

Chicken Saltimbocca

Goat Cheese & Sundried Tomato Stuffed Chicken
Breast

Lemon Pepper Chicken w/ Herb Cream Sauce
Tandoori Chicken

Inside Out Cordon Bleu

Crispy Chicken Breast topped with Capicola Ham and Swiss
Cheese

Marsala Parmesan Chicken-

Oven Baked Chicken w/ Breadcrumbs, Parmesan cheese and
Marsala wine

Bruschetta Chicken

Grilled Marinated Chicken Breast topped with Tomatoes, Basil
and Mozzarella Cheese

Southwest Chicken

Grilled Chicken simmered in Southwest Sauce w/ Roasted Red
Peppers, Onions and Cheddar Cheese

Smoked BBQ Chicken

Grilled BBQ Chicken Smothered in a Sweet Honey-Brown Sugar
Glaze and Roasted Peaches

Mediterranean Chicken with Artichokes and
Mushroom Sautéed

Pretzel Crusted Chicken w/ Honey Mustard Sauce

Grilled Chicken Kabobs w/ Cucumber Dill Sauce, and
Hot Pepper BBQ Sauce

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Vegetarian Entrees

Traditional Irish Vegetable Potato Boxty

**Grilled Cauliflower Steak w/ Roasted Potatoes
and Tapenade**

3 Cheese Ravioli with Pesto Cream Sauce

Roasted Vegetable Indian Curry

Spinach & Feta Torte

Asparagus & Sweet Pea Risotto

Stuffed Portabella Mushrooms

Vegetable Lasagna

Black Bean and Corn Stuffed Peppers

Mediterranean Quinoa Stuffed Squash

Eggplant Parmesan

Gourmet Salads

SGG Tex Mex

Mixed Greens, Roasted Corn, Pico De gallo, Cheddar Cheese,
Black Beans

Caesar Salad

Romaine Lettuce, Croutons, Kalamata Olives, Parmesan
Cheese and Boiled Eggs

BLT Cobb Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots, Avocado,
Bacon, Boiled Eggs, and Red Onions
w/ Bacon Vinaigrette Dressing

Fruits & Nuts

Mixed Greens tossed with Pomegranate Poppy Seed Dressing,
toasted pecans, cranberries, fresh strawberries and blue cheese
crumbles

Chopped Italian

Mixed Greens, Provolone Cheese, Capicola, Salami, Kalamata
Olives, Red Onions, Cucumbers, Marinated Tomatoes w/
Parmesan Peppercorn Dressing

Spring Pea

Arugula, Spinach, and Pea Shoots w/ Marinated Tomatoes,
Green Peas, Pickled Cucumbers, Red onions, Toasted Corn,
Red Peppers w/ Rosemary Vinaigrette

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Side Items

Roasted Red Potatoes
Mac n Cheese
Sautéed Green Beans
Baked Potato Pasta Salad
Southern Green Beans
Rice Pilaf
Herb Linguine
Black Beans
Sautéed Kale
Roasted Root Vegetables
Steamed Broccoli
Steamed Rice
Mixed Vegetables
Balsamic Glazed Zucchini
Collard Greens
Polenta & Mushroom Ragout
Stuffed Quinoa Tomatoes
Garden Salad
Citrusy Orzo
Horseradish Whipped Potatoes
Roasted Garlic Whipped Potatoes
Feta Cheese Grits

Deserts

Mini Chocolate Graduation Hats
Chocolate Cream Puffs w/ Cinnamon Spiced Custard
Southern Peanut Brittle
SGG Donut Holes
Mini Chocolate Mousse Cups
Coke Floats
Banana Pudding Bites
Toasted Pound Cake w/ Fresh Mixed Berries in Grand Marnier Syrup