

ONCE UPON A STOVE

SALADS

MEAT SALADS

Chicken – Grilled or Traditional
Shrimp
Salmon, Dill-Fennel

PASTA SALADS

Tortellini, Basil & Tomato
Angelhair with Basil Pesto
Bowtie w/ Sundried Tomato Pesto
Orzo w/ Dill
Couscous
Quinoa

MISCELLANEOUS SALADS

Red Potato w/ Dill
Brown Rice & Vegetables
Tomato & Cucumber w/
Dill & Feta
Marinated Vegetables
Fresh Fruit
Tomato Feta
Wild Rice w/ Cranberries
Purple Cabbage Balsamic
Raspberry
Tomato Basil Scallion
Tomato Chutney
Broccoli Bacon Raisin
Green Beans w/ Fennel
Tomato Peach
Cucumber Radish & Orange
Wasabi Slaw

SOUPS

Gazpacho
Green Grape Gazpacho
Cold Cucumber
Vichyssoise
Cream of Asparagus
Cream of Broccoli
Cold Avocado
Chicken Vegetable
Cream of Celery w/ Shrimp
Chunky Tomato
Lobster Bisque
Vegetable Chowder

JUST VEGETABLES

Sauteed Green Beans
Sauteed Carrots & Rutabaga
Stuffed Portobello Mushroom
Artichokes w/ sauce
Asparagus w/ sauce
Stuffed Zucchini
Squash Casserole
Mushroom Onion Casserole
Twice Baked Potatoes
Parsley Red Potatoes
Scalloped Potatoes
Mashed Golden Yukon
Mashed Sweet Potato
Asiago Cheese Grits
Tomatoes w/ Spinach
Mashed Cauliflower

CASSEROLES

Chicken Pot Pie
Chicken Tetrazzini
Chicken Rice & Broccoli
Moussaka
3 Cheese Veggie Pasta
Vegetable Lasagna w/ White
Sauce
Spinach-Crab Lasagna w/
Shrimp Sauce
Jambalaya
Ground Beef & Polenta

MISCELLANEOUS

Duck (your choice of sauce)
Pork Tenderloin
Rack of Lamb
Leg of Lamb
Lamb Shanks
Lamb Lollipops

HORS D'OEUVRES

Marinated Sliced Tenderloin
Chicken (cut-in -bite-size)
Grilled, Baked or Stuffed
Mushroom Paté
Mexican Cheese Dip
Deviled Eggs
Stuffed Mushrooms
Stuffed Red Potatoes
Stuffed Vegetables
Bite-size Quiche
Mini Crab Cakes
Mini Turnovers
Cheese Straws
Crab Pizza
Sundried Tomato-Pesto Torté
Baked Brie
Fruit Tray w/ two Dips
Chutney Roll
R.R. Pepper Dip
Ham Bisquits
Bruschetta
Tapenade
Boiled Shrimp
Smoked Salmon Terrine
Tenderloin Rolls
Prosciutto wrapped Asparagus
Avocado Citrus Dip
Shrimp Dip w/ Yellow Corn
Dunwoody Dip
Smoked Gouda Filo Cups

QUICHES

Ham & Cheese
Onion & Bacon
Crab & Leek
Shrimp & Green Onions
Mushroom & Chive
Zucchini & Roasted Peppers
Broccoli & Tomato
Spinach & Cheddar
Vidalia Onion Goat Cheese Tart
Tomato Tart

ENTREES

BEEF

Beef Wellington (individual)
Tenderloin w/ red wine sauce
Roast & Sliced Tenderloin w/
two sauces

CHICKEN

Cream Cheese, Mushroom, Onion
& Sundried Tomato
Spinach
Sesame
Pistachio
Jamaican Jerk
Herb Chicken Breast

SEAFOOD

Salmon (any way you like)
Crab Cakes
Shrimp Turnover
Pistachio Tilapia / Almond

DESSERTS

Chocolate Cups - Mini or Dinner
Size filled w/ Lemon Souffle
or Chocolate Mousse
Floating Island
Fresh Fruit Tart
Apple Cinnamon Tart
Lemon Souffle or Lime Pie
Apple Strudel
Brownies - light or dark
Creme de Menthe
Cheesecake Brownies
Stuffed Strawberries
Chocolate Mint Tart
Banana White Chocolate Cream
Pie

CAKES

Strawberry
Strawberry & Kiwi
Banana & White Chocolate
Mango & White Chocolate
Carrot, Pineapple & Cream
Chocolate Mousse Cake Topped
with Toasted Almonds or
Chocolate Shavings
Pound Cake (assorted flavors)
Chocolate Swirl Coffee Cake
Caramel Cake w/ Pistachio
Black Forest Cake

*„Please call me with a menu
you have chosen so I can give
you pricing and quantity.“
Yvette Greune*

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Tuesday – Saturday
11:00 am – 3:00 pm