



EXCEPTIONAL EXPERTISE.



SIGNATURE SERVICE.



ONE-OF-A-KIND EVENTS.

Banquet

MENUS AND INFORMATION

Exclusively catered for

The Embassy Suites

CENTENNIAL PARK - DOWNTOWN ATLANTA

267 MARIETTA STREET | ATLANTA GA 30313

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is a success. For a customized proposal, please call

678-686-0709

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morning & afternoon breaks

MORNING BREAKS

COFFEE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas

\$13.00 per person

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins* & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

\$19.00 per person

**Gluten-free Blueberry Muffins available upon request*

FRESH START

- Fresh-Cut Seasonal Fruit
- Assorted Chilled Fruit Juices
- Selection of Breakfast Pastries
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

\$19.00 per person

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

\$20.00 per person

AFTERNOON BREAKS

THE TAILGATE

- Pimento Cheese Finger Sandwiches
- Pigs in a Blanket
- Candied Bacon Deviled Eggs
- Assorted Soft Drinks

\$23.00 per person

SOUTHWEST

- Chips & Salsa
- Jalapeno Poppers with chipotle ranch, guacamole & sour cream
- Cinnamon Sugar Crisps
- Assorted Soft Drinks

\$20.00 per person

COOKIES & CREAM

- Assorted Fresh Baked Cookies
- Iced Coffee
- Acqua Panna Bottled Water

\$20.00 per person

PEANUTS & POPCORN

- A Variety of Popcorn (Two of Chef's Daily Selections - classic, truffle, caramel or cheese)
- Ball Game Peanuts
- Assorted Soft Drinks

\$20.00 per person

SWEET AND SALTY

- Selection of Candy Bars
- Creole Snack Mix
- Assorted Bags of Chips
- Freshly Squeezed Lemonade

\$20.00 per person

FIT & FLAVORFUL

- Vegetable Crudites, Hummus & Pita Chips
- Assorted Olives
- Smoked Almonds
- Sparkling Water (San Pellegrino)

\$22.00 per person

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

all day break packages

OPTION ONE (\$31.00 per person)

MORNING BEVERAGE BREAK

- Assorted Chilled Fruit Juices
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Soft Drinks

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON COOKIE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Freshly Baked Cookies
- Assorted Soft Drinks

OPTION TWO (\$41.00 per person)

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Granola Bars
- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON BREAK

- Whole Fresh Fruit
- Freshly Baked Cookies
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas
- Assorted Soft Drinks

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

a sampling of multi-day events

DAY ONE (\$79.00 per person)

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit & Berries
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BUFFET LUNCHEON OPTIONS

- Select your own luncheon buffet (pg. 11)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY TWO (\$77.00 per person)

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

THEMED LUNCHEON BUFFET

- Select from our variety of themed luncheon buffets (pg. 10)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY THREE (\$68.00 per person)

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BOXED LUNCH

- Select from our Boxed Lunches (pg. 12)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Break service is for a maximum of one and a half hours. Please ask your catering consultant for details.

a day of health

ALL DAY PERFORMANCE PACKAGE *(\$82.00 per person)*

HEALTHY BREAKFAST BUFFET

- Egg White Cheese Sandwiches
- Turkey Sausage Patties
- Assorted Greek Yogurt
- Veggie Frittata
- Fresh-Cut Fruit & Berries
- Selection of Cold Cereals with Milk
Soy Milk or Almond Milk, Additional - Add \$1
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING BREAK

- Mixed nuts, yogurt covered raisins & pretzels
- Granola Bars
- Seasonal Whole Fruit
- Vitamin Water

MIDDAY LUNCH BUFFET

- Field Greens with Balsamic Vinaigrette
- Orzo Tabouli Salad
- Assorted Sandwiches & Wraps
 - Roasted Vegetable Wrap**
Served in a Spinach Wrap with boursin cheese & roasted vegetables
 - Downtown Deli Sandwich**
Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato
 - Southwestern Beef Wrap**
Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and Sriracha-Aioli
Drizzle in a Tortilla Wrap
- Chocolate-Peanut Butter Bars

AFTERNOON BREAK

- Vegetable Crudites, Hummus & Pita Chips
- Sliced Cheddar Cheese
- Honey Cinnamon Apple Slices
- Fresh Brewed Regular & Decaffeinated Coffee

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour.

OPTIONAL WATER STATION

- Still & Sparkling Water
- Accompanied with your choice of: Lemon, Lime, Cucumber Slices & Fresh Strawberries

\$13.00 per person (additional)

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. **For a customized proposal, call 678.686.0709.**



classic breakfast buffet & enhancements

CLASSIC BREAKFAST BUFFET *(\$32.00 per person)*

- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Chilled Juices
- Variety of Yogurt
- Farm Fresh Scrambled Eggs
- Bacon Strips or Sausage Links *(Please pre-select one)*
- Breakfast Potatoes with Peppers & Onions
- Selection of Fresh Baked Goods
- Assorted Preserves, Jellies & Whipped Butter

BREAKFAST ENHANCEMENTS *(Add one of the following enhancements to your classic breakfast buffet)*

SOUTHERN SAMPLER

- Cheddar Cheese Grits
- Biscuits & Sausage Gravy
- Apple Crisp

Additional \$11.00 per person

MOUNTAIN SUNRISE

- Fresh-Cut Seasonal Fruit & Berries
- Scrambled egg accompaniments: sauteed mushrooms, onions, red & green bell pepper, chopped green onions, and shredded mozzarella & cheddar cheeses

Additional \$9.00 per person

SHRIMP & GRITS

- Jumbo shrimp sauteed in seasoned butter
- Stone-ground grits
- Sliced seasonal fruit accompaniment

Additional \$18.00 per person

BAGEL BAR

- Variety of Classic Bagels
- Sliced Smoked Salmon
- Chopped Egg, Onion, Tomato & Capers
- Assorted Cream Cheeses

Additional \$12.00 per person

OMELET STATION

- Includes ham, bacon, onion, mushrooms, green bell pepper, spinach, cheddar cheese & chopped tomatoes

*Additional \$14.00 per person +
\$100 attendant fee (per 25 guests)*

BY THE DOZEN

SELECTION OF FRESH BAKED GOODS	\$48.00 per dozen
BAGELS WITH CREAM CHEESE	\$52.00 per dozen
VARIETY OF GRANOLA BARS	\$38.00 per dozen
VARIETY OF DRY CEREALS (WITH MILK)	\$34.00 per dozen
CINNAMON ROLLS	\$45.00 per dozen
YOGURT PARFAITS.....	\$64.00 per dozen
CHICKEN, HAM OR SAUSAGE BISCUITS.....	\$62.00 per dozen
HAM & CHEESE CROISSANTS	\$62.00 per dozen
SEASONAL WHOLE FRUIT.....	\$36.00 per dozen

PLEASE NOTE: *A minimum of 20 people required for Buffets and Breakfast Enhancements.
Service is for one hour on Buffets and accompanying Breakfast Enhancements.*

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plated breakfast/brunch options

Please pre-select one of the following options:

STEAK & EGGS	\$40.00 per person
Scrambled Eggs & 4 ounce Petite Filet (cooked medium); served with Breakfast Potatoes	
SMOKED SALMON PLATE	\$32.00 per person
Sliced Smoked Salmon accompanied with Chopped Hard Boiled Eggs, Capers, Onion & Tomatoes; served with Toasted Bagel & Cream Cheese	
THE EYE-OPENER	\$28.00 per person
Scrambled Eggs & Applewood Smoked Bacon; served with Breakfast Potatoes	
EGGS BENEDICT	\$31.00 per person
Toasted English Muffins, topped with Poached Eggs, Canadian Bacon & Hollandaise Sauce; served with Breakfast Potatoes	
VEGETARIAN BREAKFAST QUICHE	\$22.00 per person
Fresh Spinach, Sautéed Onion & Mushrooms Encased in Fluffy Eggs & Pastry Shell; served with Fresh Fruit Salad	
SHRIMP & GRITS	\$46.00 per person
Sautéed Shrimp and Creamy Cheddar Cheese Grits; finished with a New Orleans Style Barbecue Butter Sauce	
LOBSTER FRITTATA	\$51.00 per person
Tender Lobster Meat with Sautéed Spinach and Tomatoes, layered over an Egg & Potato Frittata; finished with a Spicy Hollandaise Sauce	
FILET & FRITTATA	\$53.00 per person
6 ounce Tenderloin Filet, served with an Egg & Potato Frittata accented with Cheddar Cheese and Applewood Smoked Bacon; served over Sautéed Spinach	

All plated breakfasts include a variety of baked goods, orange juice, coffee & water.

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required.

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brunch buffets

PLEASE NOTE: *A minimum of 30 people required for Brunch Buffets. Buffet service is for 1.5 hours. All brunches must conclude by 3pm.*

THE HAPPY JACK

\$48.00 per person

- Fresh Brewed Regular & Decaffeinated Coffee
- Specialty Hot Teas
- Assorted Chilled Juices
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Sausage Links or Sausage Patties
- Apple Crisp
- Breakfast Potatoes with Peppers & Onions
- Stone-ground Grits
- Fresh-Cut Fruit Salad with Vanilla Yogurt
- Selection of Muffins
- Assorted Breads with Preserves
- Jellies & Whipped Butter

LET THE GOOD TIMES ROLL

\$59.00 per person

- Fresh Brewed Regular & Decaffeinated Coffee
- Specialty Hot Teas
- Assorted Chilled Juices
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Sweet Potato & Andouille Sausage Hash
- Ham & Cheese or Vegetarian Quiche
- French Toast with Maple Syrup
- Chef-Attended Omelet Station
Accompaniments: Ham, Bacon, Onion, Mushrooms, Bell Pepper, Spinach, Tomatoes & Cheddar Cheese
- Yogurt Parfaits with Fresh Berries
- Cheese Grits
- Homemade Biscuits with Gravy

ENHANCEMENTS *(Additional Charges Apply)*

THE BAKERY BASKET *Please pre-select two of the following:*

- Cinnamon Rolls
- Fresh Baked Danish
- Croissants

Additional \$8.00 per person added to either Brunch Buffet

SHRIMP & GRITS

- Jumbo Shrimp Sautéed in Seasoned Butter over a bed of Southern Style Grits;
With the Following Garnishes: Bacon, Green Onion & Shredded Cheddar Cheese

Additional \$18.00 per person added to either Brunch Buffet

BRUNCH BAR SERVICE *(Additional Charges Apply)*

EYE OPENERS *Please pre-select two of the following:*

- Bloody Marys
- White Peach Bellinis
- Blood Orange Mimosas
- Espresso Martinis

BRUNCH BAR SERVICE

	1 Hour	2 Hours	3 Hours
CLASSIC BRANDS	26.00	39.00	56.00

*Eye-Openers feature our Classic Spirit brands.
Upgraded spirits available for an additional charge.*

Individual bottled water available; Charged by consumption for an additional fee.

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themed luncheon buffets

AMERICAN DELI\$37.00 per person

- Assorted Sliced Deli Meats & Cheeses
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard
- Assorted Sliced Breads
- Mixed Greens Salad
- Pasta Salad
- Southern Chicken Salad
- Assorted Variety of Chips
- Assorted Cookies & Brownies

SOUTHERN BBQ.....\$39.00 per person

- Green Salad with vinaigrette & ranch dressings
- Coleslaw
- BBQ Chicken
- Pulled Pork Sandwiches
- Green Beans
- Baked Beans
- Macaroni & Cheese
- Rolls and Butter
- Pecan Pie

SOUP & POTATO BAR.....\$38.00 per person

- Mixed Greens Salad
- Pre-select one of the following soups:
Chicken Noodle, Chicken Tortilla, Chili, Broccoli
Cheese Soup or Roasted Red Pepper Tomato Bisque
- Baked potatoes served with the
following accompaniments: butter, sour cream,
shredded cheese, green onion & bacon
- Chocolate-Peanut Butter Bars

THE BIG GRILLE.....\$37.00 per person

- Cheeseburgers
- Hot Dogs
- Buns
- Assorted Toppings, Ketchup & Mustard
- Potato Salad
- Mixed Greens Salad with Ranch & Vinaigrette Dressings
- A Variety of Chips
- Banana Pudding

SOUTHWESTERN FIESTA\$39.00 per person

- Chips with Pico De Gallo, Guacamole & Queso
- Warm Tortillas served with Lettuce, Peppers, Onion,
Shredded Cheese, Cilantro & Sour Cream
- Beef & Chicken Fajitas
- Cheese Enchiladas
- Spanish Rice
- Black Beans & Corn
- Cinnamon Sugar Crisps

MEDITERRANEAN\$40.00 per person

- Greek Salad with Greek Vinaigrette
- Tabbouleh Salad
- Tzatziki, Hummus & Pita
- Spanakopita
- Chicken Kabobs
- Beef Kabobs
- Orzo with Roasted Vegetables
- Baklava

PICNIC TIME.....\$39.00 per person

- Tomato, Cucumber & Onion Salad
- Coleslaw
- Southern Fried Chicken
- Honey Baked Ham
- Green Beans
- Macaroni & Cheese
- Housemade Southern Cornbread
- Seasonal Fruit Cobbler

VIVA ITALIA.....\$39.00 per person

- Caesar Salad
- Tomato & Mozzarella Caprese Salad
- Traditional Lasagna
- Pasta Alfredo
- Chicken Parmesan
- Roasted Seasonal Vegetables
- Garlic Bread
- Tiramisu

Buffets are accompanied by iced tea & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.

create your own luncheon buffet

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressings
- Classic Caesar Salad
- Greek Salad with Pepperoncini, Cucumber, Tomatoes & Onions*
- Antipasto Display
- Baked Potato Soup with Bacon Bits
- Minestrone Soup*
- Roasted Red Pepper Tomato Bisque*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Salmon Fillet with Caper Cream Sauce
- Chicken Cordon Bleu
- Chicken Florentine
- Cracker-Crusted Market Fish
- Beef Tenderloin Tips with Sundried Tomato Herb Butter
- Brown Sugar Roasted Pork
- Vegetable Lasagna*
- Baked Ratatouille*

**Vegetarian options*

(Add an additional entree for \$7.00 per person)

SIDES *(Please pre-select two)*

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Sauteed Green Beans
- Broccoli Au Gratin
- Sauteed Seasonal Vegetables
- Macaroni & Cheese
- Wild Rice Pilaf

DESSERTS *(Please pre-select two)*

- Chocolate Layer Cake
- Key Lime Pie
- Pecan Pie
- Cheesecake
- Bread Pudding
- Seasonal Fruit Cobbler

\$47.00 PER PERSON

Served with fresh bread & butter, iced tea & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. **For a customized proposal, call 678.686.0709.**



boxed lunches

GOURMET SANDWICHES (\$28.00 per person)

Minimum of 15 people required. Minimum order per sandwich: 5 each.

CLASSIC COBB

Sliced Turkey, Ham, Bacon, Lettuce & Tomato with a Homemade Spicy Ranch Spread

DOWNTOWN DELI

Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato

AMERICAN COMFORT

Sliced Ham & Swiss Cheese with Lettuce & Tomato

ROAST BEEF & BOURSIN CHEESE

Accented with Tomato, Lettuce & Purple Onion

SOUTHERN CHICKEN SALAD

Southern Chicken Salad with Lettuce & Tomato

Gourmet sandwich selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

GOURMET WRAPS (\$28.00 per person)

Minimum of 15 people required. Minimum order per wrap: 5 each.

SMOKED TURKEY

Smoked Turkey with Grape Tomatoes, Romaine Lettuce, Hummus & Sliced Cucumber

TEXAS RANCH HAND

Diced Chicken Breast, Shredded Cheddar, Bacon, Lettuce & Tomato with our Homemade BBQ Ranch Dressing

ROASTED VEGETABLE WRAP

Served in a Spinach Wrap with Boursin Cheese & Roasted Vegetables

SOUTHWESTERN BEEF WRAP

Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and a Sriracha-Aioli Drizzle

Gourmet wrap selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

SALADS (\$28.00 per person)

Minimum of 15 people required. Minimum order per salad: 5 each.

TRADITIONAL CHEF SALAD

Julienne Strips of Turkey, Ham, Cheddar and Provolone Cheese served over a bed of Mixed Greens; Topped with Crumbled Bacon and your Choice of Dressing

(Pre-select one: Ranch, Balsamic Vinaigrette, Honey Mustard or Thousand Island)

CHICKEN CAESAR SALAD

Marinated Grilled Chicken, Hearts of Romaine, Parmesan Cheese & Croutons; Tossed in House Caesar Dressing

Available as a Gourmet Wrap Upon Request

Salads served with a cookie & bottled water or soda.

PLEASE NOTE: Boxed lunches & salads available before 2pm.

create your own dinner buffet

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressings
- Spinach Salad with Dried Cranberries, Goat Cheese & Vinaigrette
- Classic Caesar Salad
- Louisiana Seafood Gumbo
- Corn Chowder
- Minestrone Soup*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Baked Chicken Parmesan
- Southern Fried Chicken
- Lemon-Rosemary Roasted Chicken Breast
- Pan-Roasted Market Fish with Tomato-Basil Sauce
- Sirloin Strip with Peppercorn Sauce
- Baked Ratatouille*
- Almond-Crusted Salmon with Citrus-Thyme Cream Sauce
- Marinated Flank Steak with Peppers & Onions
- Rosemary-Rubbed Top Round of Beef with Horseradish Cream
- Jambalaya with Shrimp, Chicken & Andouille Sausage
- Roasted Pork Tenderloin with Peach Salsa

**Vegetarian options*

SIDES *(Please pre-select two)*

- Mushroom Risotto
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
- Steamed Broccoli
- Broccoli Au Gratin
- Baked Vidalia Onions with Parmesan Cheese
- Sautéed Green Beans
- Orzo with Roasted Vegetables
- Spanish Rice
- Lima Bean & Sweet Corn Succotash
- Macaroni & Cheese

DESSERTS *(Please pre-select two)*

- Bread Pudding with Whiskey Sauce
- Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Seasonal Fruit Cobbler
- Key Lime Pie
- Carrot Cake with Cream Cheese Frosting

\$68.00 PER PERSON

(Add a third entree to main course options – additional \$8.00 per person)

Dinner selections served with fresh bread & butter, iced tea, coffee & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. Themed buffets available upon request.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. **For a customized proposal, call 678.686.0709.**



plated dinner options

SALAD *(Please pre-select one)*

MIXED GREENS SALAD*

Iceberg, arugula and baby lettuces with grape tomatoes, garlic croutons & red onions

**Vegetarian option*

SPINACH SALAD*

Spinach with dried cranberries, goat cheese & vinaigrette dressing

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese & a creamy caesar dressing

ENTREE *(Please pre-select one)*

HARVEST HERB CHICKEN

\$52.00 per person

Boneless Breast of Chicken with wild rice pilaf and herb butter

PECAN-CRUSTED CHICKEN

\$54.00 per person

Chicken Breast encrusted with chopped pecans; served with honey-mustard

PAN-ROASTED MARKET FISH

\$56.00 per person

Fillet of today's fresh catch - topped with citrus-thyme butter

SAUTEED SEA SCALLOPS

\$60.00 per person

Seared Jumbo Sea Scallops with sweet corn & spinach

ROSEMARY RUBBED PORK LOIN

\$54.00 per person

Tenderloin of Pork rubbed with fresh rosemary and topped with a whole grain mustard glaze

BRAISED BEEF SHORT RIBS

\$57.00 per person

Red wine braised short ribs served with peppers & onions

GARLIC-ROSEMARY ROAST BEEF

\$58.00 per person

Round of Beef seasoned with garlic & rosemary; sliced and served with horseradish cream

STEAK & CHICKEN DUO

\$65.00 per person

4 oz. Tender Filet & Half of a Boneless Chicken Breast stuffed with herbed cheese

SURF & TURF DUO

\$69.00 per person

4 oz. Tender Filet served with your pre-selected seafood option (broiled salmon fillet or grilled shrimp)

VEGETABLE NAPOLEON (VEGETARIAN OPTION)

\$46.00 per person

Layers of eggplant, zucchini, red bell pepper, squash and portobello mushroom topped with parmesan and romano cheeses & a tomato-basil sauce *(Omit cheese for vegan option)*

DESSERTS *(Please pre-select one)*

- Blueberry Crumb Cheesecake
- Chocolate Layer Cake
- Carrot Cake with Cream Cheese Frosting
- Pecan Pie
- Dutch Apple Pie
- Fresh Berries with Sweet Cream

Served with chef's selection of seasonal vegetable & starch, fresh bread & butter, water & coffee.

PLEASE NOTE: *A minimum of 10 people required.*

create your own reception

COLD HORS D'OEUVRES *(Please pre-select three)*

- Imported & Domestic Cheese Tray served with fresh fruit & crackers
- **(V)** Crisp Market Fresh Vegetable Tray with your choice of hummus or ranch dressing *(Omit Ranch - **VGN**)*
- **(VGN)** Tomato, Basil & Roasted Garlic Bruschetta
- **(G) (V)** Sliced Fresh Fruit Display with honey-lemon yogurt sauce *(Omit Yogurt - **VGN**)*
- Tomato Mozzarella Skewers
- Chicken Salad Canapes

HOT HORS D'OEUVRES *(Please pre-select three)*

- Hot Spinach & Artichoke Dip with tri-color tortilla chips
- Coconut Chicken Tenders with orange-marmalade sauce
- **(V)** Mushrooms stuffed with spinach
- Mushrooms stuffed with crabmeat
- **(V)** Mini Tuscan Ratatouille Tarts
- Smoked Chicken Quesadilla Cornucopias
- Shrimp & Grits Crisp
- Pork Pot Stickers
- Teriyaki Steak Skewers
- Miniature Sweet Potato Canapes

CHEF-ATTENDED STATIONS *(Please pre-select one)*

- Carved Roasted Top Round of Beef with miniature rolls, horseradish-cream & mayonnaise
- Carved Roasted Jamaican Jerk Pork Loin with miniature rolls & tropical fruit chutney
- Carved Honey-Glazed Ham with miniature rolls, rum-raisin sauce & dijon mustard
- Roasted Turkey Breast with miniature rolls, cranberry sauce & mayonnaise
- Pasta Station –
Your choice of two pastas:
tortellini, penne, bowtie or macaroni
And your choice of two sauces:
marinara, alfredo, or pesto cream

(Add a second action station, \$10 additional per person)

SELF-SERVE BEVERAGE STATION

- Lemonade
- Sweetened or Unsweetened Iced Tea
- Regular & Decaffeinated Coffee

\$79.00 PER PERSON

(Two hours of on-going food service)

Carving fee per station, \$100.00; Each additional Chef-Attended Station, \$10.00 additional per person

Each additional half-hour of service, \$5.00 additional per person

V = Vegetarian • **G = Gluten Free** • **VGN = Vegan**

PLEASE NOTE: *A minimum of 50 people required.*

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. **For a customized proposal, call 678.686.0709.**



hors d'oeuvres

Your Catering Sales representative will suggest necessary quantity based on your total guest count.

COLD SELECTIONS *(per piece; minimum of 25 pieces per selection)*

V Tomato Mozzarella Skewers	\$5.00
V Tomato, Basil & Roasted Garlic Bruschetta <i>(Omit Cheese - VGN)</i>	\$5.00
G Asparagus Spears wrapped in Smoked Salmon	\$5.50
G Jumbo Gulf Shrimp Display with Cocktail Sauce	\$8.00
Tuna Tartare on Toast Points	\$5.50
G Miniature Crabtinis	\$7.50
Pimento Cheese Finger Sandwiches	\$3.50
Vegetable Garden Canapes <i>(Omit Cream Cheese - VGN)</i>	\$3.50
Black Pepper-Crusted Tenderloin with Dried Cherry Spread on Toast Points	\$7.00
G Deviled Eggs	\$5.00
G Chicken Salad in Cherry Tomatoes	\$5.50
Black & Bleu Crostini	\$5.00
VGN Asparagus Crostini with Red Pepper Pesto	\$4.00

HOT SELECTIONS *(per piece; minimum of 25 pieces per selection)*

Miniature Sweet Potato Canapes	\$4.50
V Mushrooms Stuffed with Spinach	\$5.00
Mushrooms Stuffed with Crabmeat	\$7.00
V Spanakopita	\$4.50
V Mini Tuscan Ratatouille Tarts	\$4.00
Barbecued Shrimp	\$7.00
Coconut Shrimp with Thai Curry Sauce	\$7.00
Shrimp & Grits Crisp	\$6.50
Miniature Crab Cakes	\$8.00
G Chicken & Andouille Sausage Skewers	\$5.50
Chicken Spring Rolls with Sweet & Sour Sauce	\$5.00
Coconut Chicken Tenders with Orange-Marmalade Sauce	\$5.00
Smoked Chicken Quesadilla Cornucopias	\$5.00
G Barbecued Chicken Satay	\$5.00
G Spicy Buffalo Wings with Blue Cheese Dressing	\$4.50
G Shrimp & Andouille Sausage Brochettes with Cajun Barbecue Butter	\$6.50
Miniature Steak Sandwiches	\$7.50
Teriyaki Steak Skewers	\$7.00
G Bacon Wrapped Lobster Tail	\$9.50
G Candied Bacon Lollipops	\$4.50
G Lamb Lollipops	\$10.00
Crab Beignets	\$9.50
G Bacon-wrapped Brussels Sprouts with Tabasco-Honey	\$5.00

V = Vegetarian • **G** = Gluten Free • **VGN** = Vegan

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. **For a customized proposal, call 678.686.0709.**

carving stations & action stations

Add some excitement to your reception and allow our chefs to hand-toss the perfect dish.

ACTION STATIONS (\$100.00 Chef's attendant fee per action station; A minimum of 35 people required)

PASTA STATION \$17.50 per person

Penne & Bowtie Pasta, sauteed to order with chicken, mushrooms, sun-dried tomatoes, black olives, green onions & parmesan cheese

Choice of sauce: marinara, alfredo or pesto cream

Shrimp Add-on – \$4.00 Additional per person

CAESAR SALAD STATION \$14.00 per person

Fresh Crisp Romaine Greens & Classic Caesar Dressing tossed to order with choice of chicken, bacon, parmesan cheese & croutons

Shrimp Add-on – \$4.50 Additional per person

SHRIMP & GRITS \$19.50 per person

Jumbo Shrimp sauteed in seasoned butter and served over a bed of southern style grits

Choice of accompaniments: bacon, green onion & shredded cheddar cheese

GARLIC MASHED POTATO STATION \$16.50 per person

Garlic Mashed Potatoes

Accompaniments: whipped butter, BBQ butter, sour cream, shredded cheddar cheese, bacon & chives

MAC & CHEESE BAR \$16.00 per person

Creamy Macaroni & Cheese

Accompaniments: Peppers, Herb-Seasoned Bread Crumbs & Shredded Pork

CARVING STATIONS (\$100.00 Chef's attendant fee per carving station; A minimum of 35 people required.)

Roasted Beef Tenderloin	\$29.00 per person
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Roasted Prime Strip Loin	\$27.00 per person
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Honey Glazed Bone-in Ham	\$20.00 per person
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Roasted Turkey Breast	\$19.00 per person
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Top Round of Beef (Serves 75)	\$850.00
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Each carving station includes silver dollar rolls & chef's selection of sauces: bearnaise, horseradish cream, remoulade, Creole mustard, dijon mustard, mayonnaise, and/or cranberry sauce.

PLEASE NOTE: *Attendant fees are based on 2 hours of service.*

display stations & sweets

DISPLAY STATIONS *(A minimum of 20 people required)*

GRILLED TUSCAN ANTIPASTO

VEGETABLES WITH RUSTIC BREADS

A medley of farm fresh grilled vegetables;
served at room temperature

\$10.00 per person

GARDEN CRUDITES

Harvest fresh, crisp garden vegetables served with
ranch dressing, hummus & pita chips

\$9.50 per person

FRESH FRUIT & BERRY DISPLAY

Fresh seasonal fruit & berries
accompanied with yogurt & honey

\$12.00 per person

CHEESE & FRUIT DISPLAY

A selection of regional and imported cheeses
served with fresh & dried fruit, local honey, smoked
almonds & assorted crackers

\$14.00 per person

SPINACH & ARTICHOKE DIP

Served warm with toasted baguette

\$8.00 per person

CHARCUTERIE BOARD

Assorted artisan cheeses and meats, olives,
mustard & chef's selection of rustic breads

\$19.00 per person

SLICED SMOKED SALMON

With toast points & accompaniments –
chopped egg, capers, onion & tomatoes

SINGLE OPTION (serves 30)

\$18.00 per person

CHILLED SEAFOOD DISPLAY

Maine lobster, alaskan king crab legs, jumbo shrimp &
lump crabmeat; served with cocktail & remoulade sauces

\$44.00 per person

SOMETHING SWEET

Chocolate-Dipped Strawberries	\$60.00 per dozen
Miniature Cheesecakes	\$59.00 per dozen
A Variety of Macarons	\$59.00 per dozen
Chef's Selection of Chocolate Truffles	\$56.00 per dozen

DESSERT DISPLAY *(A minimum of 50 people required)*

Assorted Cakes and Pies, Macarons, Chocolate Truffles & Chocolate-Dipped Strawberries	\$16.00 per person
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a la carte

BEVERAGES

Fresh Brewed Regular & Decaffeinated Coffee	\$65.00 per gallon
Sweet & Unsweet Iced Tea, Lemonade and Fruit Punch	\$49.00 per gallon
Assorted Specialty Hot Teas	\$4.50 per person
Red Bull	\$7.00 each
Sports Beverages	\$6.50 each
Vitamin Water	\$5.50 each
Bottled Juices	\$5.00 each
Assorted Soft Drinks	\$4.00 each
Milk (whole or 2%)	\$3.50 each
Acqua Panna Still Water (small, 330 mL)	\$5.25 each
Acqua Panna Still Water (large, 1 L)	\$8.95 each
San Pellegrino Sparkling 750 mL	\$8.95 each

BY THE DOZEN

Assorted Bags of Chips	\$36.00 per dozen
Assorted Candy Bars	\$48.00 per dozen
Assorted Brownies	\$39.00 per dozen
Cinnamon Rolls	\$45.00 per dozen
Variety of Granola Bars	\$38.00 per dozen
Seasonal Whole Fruit	\$36.00 per dozen
Assorted Freshly Baked Cookies	\$42.00 per dozen
Warm Pretzels with Whole Grain Mustard	\$51.00 per dozen
Yogurt Parfaits	\$64.00 per dozen

SAVORY SNACKS *(For 1.5 hours of service)*

Mixed Nuts	\$6.50 per person
Creole Snack Mix	\$5.00 per person
Truffle Popcorn	\$7.50 per person
Caramel Popcorn	\$6.50 per person