

BANQUET

MENUS AND INFORMATION



**ONE-OF-A-KIND
EVENTS.**



**EXCEPTIONAL
EXPERTISE.**



**SIGNATURE
SERVICE.**

Exclusively catered for



EMBASSY SUITES
HOTELS®

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

678-686-0768

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Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuity, a 5% administrative fee, and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.

MORNING & AFTERNOON BREAKS

MORNING BREAKS

COFFEE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Assortment of Specialty Hot Teas

\$8.00 per person

GRANDMA'S KITCHEN

- Assorted Fruit Juices
- Pound Cake & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assortment of Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

\$15.00 per person

CONTINENTAL

- Fresh Fruit
- Assorted Minute Maid Chilled Fruit Juices
- Selection of Fresh Baked Goods
- Assortment of Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

\$16.00 per person

HEALTH NUT

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

\$17.00 per person

AFTERNOON BREAKS

TAILGATE

- Warm Pretzels served with mustard
- Mini Cheesesteak Sandwiches
- Assorted Soft Drinks

\$18.00 per person

SOUTHWEST

- Chips & Salsa
- Jalapeno Poppers with chipotle ranch, guacamole & sour cream
- Cinnamon Sugar Crisp
- An Assortment of Soft Drinks

\$15.50 per person

COOKIES & CREAM

- Assorted Fresh Baked Cookies
- Yogurt Parfaits
- An Assortment of Soft Drinks

\$15.00 per person

PEANUTS & POPCORN

- Caramel Corn
- Truffle Popcorn
- Assorted Peanuts
- An Assortment of Soft Drinks

\$15.50 per person

SWEET AND SALTY

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

\$14.50 per person

FIT & FLAVORFUL

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

\$15.50 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.*

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ALL DAY BREAK PACKAGES

OPTION ONE *(\$24.00 per person)*

MORNING BEVERAGE BREAK

- Assorted Chilled Juices
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas and Soft Drinks

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

AFTERNOON COOKIE BREAK

- Freshly Brewed Regular & Decaffeinated Coffee
- Freshly Baked Cookies
- Assortment of Soft Drinks (or substitute milk)

OPTION TWO *(\$32.00 per person)*

MORNING CONTINENTAL

- Fresh Sliced Seasonal Fruits & Berries
- Breakfast Breads
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas & a Variety of Chilled Juices

MID-MORNING REFRESH

- Energy / Granola Bars
- Replenishment of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

AFTERNOON BREAK

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

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

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A SAMPLING OF MULTI-DAY EVENTS

DAY ONE (\$59.00 per person)

MORNING CONTINENTAL

- Fresh Sliced Seasonal Fruits & Berries
- Croissants, Danishes, Muffins & Bagels, with butter and preserves
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

BUFFET LUNCHEON OPTIONS

- Select from our variety of luncheon buffets (pg. 9)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 2)

DAY TWO (\$57.00 per person)

HEALTH NUT

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

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

THEMED LUNCHEON BUFFET

- Select from our variety of themed luncheon buffets (pg. 8)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 2)

DAY THREE (\$53.00 per person)

GRANDMA'S KITCHEN

- Assorted Fruit Juices
- Pound Cake & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assortment of Specialty Hot Teas
- Freshly Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

BOXED LUNCH

- Select from our Boxed Lunches (pg. 10)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 2)

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.*

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A DAY OF HEALTH

ALL DAY PERFORMANCE PACKAGE *(\$65.00 per person)*

HEALTHY BREAKFAST BUFFET

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

MID-MORNING BREAK

- Mixed nuts, yogurt covered raisins, pretzels, popcorn & dried fruit
- Energy / 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
 - **Smoked Turkey Sandwich**
Smoked Turkey with Grape Tomatoes, Romaine Lettuce, Hummus & Sliced Cucumber
 - **Southwestern Beef Wrap**
Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes with a Sriracha-Aioli Drizzle in a Tortilla Wrap
- Chocolate-Peanut Butter Bars

AFTERNOON BREAK

- Hummus, Vegetable Crudites, Pretzels & Crackers
- Sliced Cheddar Cheese
- Honey Cinnamon Apples
- Freshly Brewed Regular & Decaffeinated Coffee

OPTIONAL WATER STATION

- Still & Sparkling Bottled Water (Liter Bottles)
- Orange Blossom Infused Water
- Lemon, Lime & Cucumber Slices
- Fresh Strawberries

\$9.00 per person (additional)

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

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CLASSIC BREAKFAST BUFFET & ENHANCEMENTS

CLASSIC BREAKFAST BUFFET *(\$26.00 per person)*

- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Chilled Juices
- Variety of Yogurt
- Farm Fresh Scrambled Eggs
- Bacon Strips & Sausage Links
- Country Potatoes
- Selection of Fresh Baked Goods
- Toaster Station with assorted breads
- 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

Add \$5.50 per person

MOUNTAIN SUNRISE

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

Add \$6.50 per person

SHRIMP & GRITS

- Jumbo shrimp sauteed in seasoned butter; served over stone-ground grits
- Sliced seasonal fruit accompaniment

Add \$12.75 per person

BAGELS & MORE

- Bagel Platter with lox & condiments (hard-boiled eggs, onion, capers & tomatoes)
- Assorted Cream Cheeses
- Breakfast Strata

Add \$10.95 per person

OMELET STATION

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

*Add \$6.95 per person +
\$75 attendant fee (per 25 guests)*

BY THE DOZEN

ASSORTED BREAKFAST PASTRIES	\$35.00 per dozen
BAGELS WITH CREAM CHEESE	\$36.00 per dozen
VARIETY OF GRANOLA BARS	\$29.00 per dozen
VARIETY OF DRY CEREALS (WITH MILK)	\$25.00 per dozen
JUMBO CINNAMON BUNS	\$48.00 per dozen
ASSORTED FLAVORED YOGURTS	\$28.00 per dozen
CHICKEN, HAM OR SAUSAGE BISCUITS	\$38.00 per dozen
HAM & CHEESE CROISSANTS	\$38.00 per dozen

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

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PLATED BREAKFAST OPTIONS

Please pre-select one of the following options:

STEAK & EGGS	\$25.00 per person
Scrambled Eggs & 4 ounce Petite Filet (cooked medium); served with country potatoes	
SMOKED SALMON PLATE	\$21.50 per person
Sliced Smoked Salmon accompanied with chopped hard boiled eggs, capers, purple onion & tomatoes; served with toasted bagel & cream cheese	
HAM & CHEESE CROISSANT	\$15.00 per person
A Flaky Croissant layered with smoked ham & swiss cheese; served with country potatoes	
THE EYE-OPENER	\$18.00 per person
Scrambled Eggs & Applewood Smoked Bacon; served with country potatoes	
EGGS BENEDICT	\$21.00 per person
Toasted English Muffins, topped with poached eggs, canadian bacon & hollandaise sauce; served with country potatoes	
BELGIAN WAFFLE	\$19.00 per person
Topped with apple butter, strawberries & whipped cream; served with maple syrup & applewood smoked bacon	
VEGETARIAN BREAKFAST QUICHE	\$16.50 per person
Fresh Spinach, Sauteed Purple Onion & Mushrooms encased in fluffy eggs & pastry shell; served with fresh fruit salad	

All plated breakfasts include a basket variety of breakfast breads, fresh orange juice, coffee & water.

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

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

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THEMED LUNCHEON BUFFETS

BACKYARD COOKOUT\$28.00 per person

- Cheeseburgers
- Hot Dogs
- Buns
- Assorted Toppings & Ketchup/Mustard
- Potato Salad
- Mixed Green Salad with Assorted Dressings
- Assorted Chips
- Banana Pudding

AMERICAN DELI\$28.00 per person

- Assortment of Sliced Deli Meat & Cheese
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard
- Assorted Sliced Breads
- Garden Salad
- Pasta Salad
- Assorted Variety of Chips
- Assorted Cookies & Brownies

SOUTHERN BBQ\$30.00 per person

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

SOUP & POTATO BAR\$25.00 per person

- Mixed Green 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
- Assorted Cookies & Brownies

VIVA ITALIA.....\$32.00 per person

- Caesar Salad
- Tomato & Mozzarella Caprese Salad
- Traditional Lasagna
- Fettuccine with alfredo sauce
- Chicken Parmesan
- Roasted Seasonal Vegetables
- Garlic Bread
- Tiramisu

FIESTA MEXICANA\$34.00 per person

- Corn & Black Bean Salad
- Chips with pico de gallo, guacamole & sour cream
- Warm Tortillas, Shredded Cheeses,
Sauteed Peppers & Onions
- Beef & Chicken Fajitas
- Beef Enchiladas
- Spanish Rice
- Refried Beans
- Tres Leches Cake

MEDITERRANEAN\$32.00 per person

- Greek Salad with Greek Vinaigrette
- Tabouli Salad
- Tzatziki, Hummus & Pita
- Spanakopita
- Chicken Kabobs
- Beef Kabobs
- Fresh Vegetables & Rice
- Baklava

PICNIC TIME.....\$31.00 per person

- Tomato, Cucumber & Onion Salad
- Coleslaw
- Southern Fried Chicken
- Honey Baked Ham
- Green Beans
- Garlic Mashed Potatoes with gravy
- Cornbread Muffins
- Bread Pudding with whiskey sauce

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.*

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CREATE YOUR OWN LUNCHEON BUFFET

STARTERS *(Please pre-select two)*

- Mixed Green Salad with balsamic vinaigrette & ranch dressings
- Classic Caesar Salad
- Antipasto Display
- Baked Potato Soup
- Minestrone Soup*
- Fire Roasted Tomato Basil Soup*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Salmon Fillet with caper cream sauce
- Chicken Cordon Bleu
- Chicken Florentine
- Blackened Tilapia with mango salsa
- London Broil with mushrooms
- Brown Sugar Roasted Pork
- Vegetable Lasagna*
- Pasta Primavera*

**Vegetarian options*

(Add an additional entree for \$6.00 per person)

SIDES *(Please pre-select two)*

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Green Beans
- Seasonal Vegetables
- Macaroni & Cheese
- Rice Pilaf

DESSERTS *(Please pre-select two)*

- Chocolate Layer Cake
- Key Lime Pie
- Banana Pudding
- New York Style Cheesecake
- Apple Cobbler
- Peach Cobbler

\$34.00 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.*

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BOXED LUNCHES

GOURMET SANDWICHES *(\$19.50 per person)*

Minimum of 10 people required. Minimum order per sandwich: 5 each.

SMOKED TURKEY

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

DOWNTOWN DELI

Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato

CLASSIC COBB

Sliced Turkey, Ham, Bacon, lettuce & tomato with a homemade spicy ranch spread

AMERICAN COMFORT

Sliced Ham & Swiss Cheese with Lettuce & Tomato

TEXAS RANCH HAND

Diced Chicken Breast, Shredded Cheddar, Bacon, lettuce & tomato with our homemade BBQ ranch dressing

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 *(\$20.00 per person)*

Minimum of 10 people required. Minimum order per wrap: 5 each.

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 in a Tortilla Wrap

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

SALADS *(\$19.50 per person)*

Minimum of 10 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 and topped with crumbled bacon with your choice of dressing

CHICKEN CAESAR SALAD

Marinated Grilled Chicken, Hearts of Romaine, Parmesan Cheese & croutons; Tossed in house caesar dressing

Salads served with a cookie & bottled water or soda.

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

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CREATE YOUR OWN DINNER BUFFET

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with assorted dressings
- Spinach Salad with vinaigrette dressing
- Classic Caesar Salad
- Louisiana Seafood Gumbo
- Minestrone Soup

ENTREE *(Please pre-select two)*

- Chicken Florentine
- Southern Fried Chicken
- Blackened Chicken Breasts
- Fried Catfish with creamy tartar sauce
- Smothered Pork Loin
- Sirloin Strip with peppercorn sauce
- Broiled Salmon with caper cream sauce
- Round of Beef with mushroom demi-glaze
- Jambalaya with Shrimp, Chicken & Andouille Sausage

SIDES *(Please pre-select two)*

- Mushroom Risotto
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Brown Sugar Baked Beans
- Black-Eyed Peas
- Sautéed Vegetables
- Steamed Broccoli
- Turnip Greens
- Broccoli Au Gratin
- Green Beans
- Wild Rice Pilaf

DESSERTS *(Please pre-select two)*

- Bread Pudding with whiskey sauce
- New York Style Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Apple Cobbler
- Peach Cobbler
- Key Lime Pie
- Carrot Cake with cream cheese frosting

\$53.00 PER PERSON

(Add a third entree to main course options – additional \$7.00 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.*

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PLATED DINNER OPTIONS

SALAD *(Please pre-select one)*

MIXED GREEN SALAD

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

CAESAR SALAD

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

ENTREE *(Please pre-select one)*

HARVEST HERB CHICKEN

Boneless Breast of Chicken stuffed with wild rice, carrots & celery and topped with a currant glaze

\$43.00 per person

CHICKEN FLORENTINE

Chicken Breast stuffed with spinach, garlic & herb cheese; topped with a light cream sauce

\$43.00 per person

GRILLED MAHI MAHI

Grilled Mahi-Mahi Fillet topped with a tropical salsa

\$46.00 per person

SHRIMP & SCALLOP NEWBURG

Shrimp & Bay Scallops in a traditional brandy cream sauce and served in puff pastry

\$46.00 per person

ROSEMARY BROWN SUGAR PORK LOIN

Tenderloin of Pork seasoned with fresh rosemary and topped with a brown sugar glaze

\$44.00 per person

CHATEAUBRIAND

Sliced Beef Tenderloin laced with a Napa Valley merlot sauce

\$51.00 per person

BEEF WELLINGTON

Beef Tenderloin with mushroom duxelle wrapped in puff pastry; served with a demi-glaze sauce

\$50.00 per person

STEAK & CHICKEN DUO

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

\$57.00 per person

SURF & TURF DUO

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

\$58.00 per person

VEGETARIAN / GLUTEN-FREE ENTREE OPTIONS

Market Price

We will honor requests and serve items such as Vegetable Napoleon, Portabella Mushrooms, and Rice or Couscous Stuffed Peppers. Chef's selection based on nutritional requirements and seasonal availability.

DESSERTS *(Please pre-select one)*

- New York Style Cheesecake
- Bourbon Pecan Pie
- Chocolate Layer Cake
- Dutch Apple Pie
- Carrot Cake with Cream Cheese Frosting

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

PLEASE NOTE: A minimum of 10 people required.

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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
- Tomato, Basil & Roasted Garlic Bruschetta
- **(G) (V)** Sliced Fresh Fruit Display with honey-lemon yogurt sauce
- Tomato Mozzarella Skewers
- Chicken Salad Canapes
- New Potatoes with Cream Fraiche & Caviar

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
- Fried Artichoke & Goat Cheese Bites
- Pork Pot Stickers
- Teriyaki Steak Skewers
- Mini 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, bow tie or penne
And your choice of two sauces:
marinara, alfredo, or pesto cream

(Add a second action station, \$5 additional per person)

SELF-SERVE BEVERAGE STATION

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

\$72.00 PER PERSON

*(Two hours of on-going food service)
Carving fee (per station), additional \$50*

V = Vegetarian • G = Gluten Free

PLEASE NOTE: A minimum of 50 people required.

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HORS D'OEUVRES

COLD SELECTIONS *(Pricing based on 50 pieces)*

V Tomato Mozzarella Skewers	\$155.00
V Tomato, Basil & Roasted Garlic Bruschetta	\$135.00
Asparagus Spears wrapped in Smoked Salmon	\$185.00
G Jumbo Gulf Shrimp Display with cocktail sauce	\$215.00
Seared Ahi Tuna with mustard sauce	\$175.00
G Miniature Crabtinis	\$195.00
Pimento Cheese Finger Sandwiches	\$120.00
Vegetable Garden Canapes	\$160.00
Black Pepper-Crusted Tenderloin with dried cherry spread on toast points	\$160.00
New Potatoes with creame fraiche & caviar	\$140.00
Chicken Salad in cherry tomatoes	\$150.00

HOT SELECTIONS *(Pricing based on 50 pieces)*

V Wild Mushroom vol au vent	\$160.00
G Miniature Sweet Potato Canapes	\$120.00
V Mushrooms stuffed with spinach	\$120.00
Mushrooms stuffed with crabmeat	\$165.00
V Spanikopita	\$140.00
V Mini Tuscan Ratatouille Tarts	\$150.00
Barbecued Shrimp	\$185.00
Coconut Shrimp with Thai curry sauce	\$155.00
Shrimp & Grits Crisp	\$175.00
Miniature Crab Cakes	\$180.00
Chicken & Andouille Sausage Skewers	\$150.00
Chicken Spring Rolls with sweet & sour sauce	\$140.00
Coconut Chicken Tenders with orange-marmalade sauce	\$155.00
Smoked Chicken Quesadilla Cornucopias	\$150.00
Barbecued Chicken Satay	\$130.00
Spicy Buffalo Wings with blue cheese dressing	\$115.00
Shrimp & Andouille Sausage Brochettes with Cajun barbecue butter	\$155.00
Miniature Steak Sandwiches	\$195.00
Teriyaki Steak Skewers	\$175.00
Bacon Wrapped Lobster Tail	\$225.00
Lamb Lollipops	\$285.00
Crab Beignets	\$210.00
Zucchini Fritters	\$120.00
	\$130.00

V = Vegetarian • **G** = Gluten Free

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CARVING STATIONS & ACTION STATIONS

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

ACTION STATIONS (\$75.00 Chef's attendant fee per action station)

PASTA STATION \$11.50 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

PAN ASIAN STIR-FRY STATION \$14.00 per person

Beef, Chicken & Shrimp; White Rice & Pad Thai Rice Noodles

Choice of Sauces: hoisin, peanut, kung pao or teriyaki;

Accompaniments: bamboo shoots, mushrooms, green onion, snap peas, bean sprouts, carrots, bell peppers, water chestnuts, broccoli, peanuts & cilantro

CAESAR SALAD STATION \$9.00 per person

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

Shrimp add-on – \$4.00 Additional per person

SHRIMP & GRITS \$14.00 per person

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

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

GARLIC MASHPOTINI STATION \$11.00 per person

Garlic Mashed Potatoes served in martini glasses.

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

SWEET MASHPOTINI STATION \$11.00 per person

Mashed Sweet Potatoes served in martini glasses.

Accompaniments: cinnamon butter, brown sugar, pecans & toasted marshmallows

CARVING STATIONS (\$50.00 Chef's attendant fee per carving station)

Whole Roasted Beef Tenderloin (serves 25) \$250.00

Roasted Prime Strip Loin (serves 35) \$350.00

Top Round of Beef (serves 75) \$475.00

Honey Glazed Bone-in Ham (serves 50) \$195.00

Roasted Turkey Breast basted in cranberry sauce (serves 30) \$145.00

Each carving station includes silver dollar rolls & chef's selection of sauces: bearnaise, horseradish cream, remoulade, Creole mustard, mayonaise, and/or chutney sauce.

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

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuity, a 5% administrative fee, and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.

DISPLAY STATIONS & SWEETS

DISPLAY STATIONS

Grilled Tuscan Antipasto Vegetables
with Rustic Breads

SMALL (serves 50) \$250.00
LARGE (serves 100) \$475.00

Vegetable Crudites with dipping sauces

SMALL (serves 50) \$250.00
LARGE (serves 100) \$475.00

Fresh Fruit Display
with honey-lemon yogurt sauce

SMALL (serves 50) \$300.00
LARGE (serves 100) \$575.00

Domestic & Imported Cheese
with an assortment of crackers

SMALL (serves 50) \$275.00
LARGE (serves 100) \$495.00

Fruit & Cheese Display

SMALL (serves 50) \$295.00
LARGE (serves 100) \$545.00

Spinach & Artichoke Dip
with tri-color tortilla chips

SMALL (serves 50) \$135.00
LARGE (serves 100) \$265.00

Side of Smoked Salmon
with toast points & accompaniments –
chopped egg, capers & red onion

SINGLE OPTION (serves 35) \$295.00

Charcuterie Display of Assorted
Meats & Cheeses with sliced baguette

SMALL (serves 25) \$245.00
LARGE (serves 50) \$485.00

Hummus, carrots, celery and pita chips

SMALL (serves 50) \$145.00
LARGE (serves 100) \$285.00

SOMETHING SWEET

Chocolate-Dipped Strawberries \$45.00 per dozen

Miniature Cheesecake Tartlets \$38.00 per dozen

A Selection of Petit Fours \$34.00 per dozen

Chef's Selection of Chocolate Truffles \$41.00 per dozen

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

Assorted Cakes and Pies, Petit Fours,
Chocolate Truffles & Chocolate-Dipped Strawberries \$11.00 per person

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuity, a 5% administrative fee, and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.

A LA CARTE

BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee	\$50.00 per gallon
Sweet & Unsweet Iced Tea, Lemonade and Fruit Punch	\$39.00 per gallon
Assortment of Specialty Hot Teas	\$4.00 per person
Red Bull	\$6.00 each
Sports Beverages	\$6.00 each
Vitamin Water	\$4.00 each
Bottled Juices	\$4.00 each
Assorted Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each
Milk (whole or 2%)	\$3.00 each

BY THE DOZEN

Assorted Chips	\$24.00 per dozen
Assorted Candy Bars	\$28.00 per dozen
Rice Crispy Treats	\$25.00 per dozen
Assortment of Brownies	\$36.00 per dozen
Jumbo Cinnamon Buns	\$48.00 per dozen
Variety of Granola Bars	\$29.00 per dozen
Seasonal Whole Fruit	\$28.00 per dozen
Assorted Freshly Baked Cookies	\$36.00 per dozen
Warm Hot Pretzels	\$48.00 per dozen
Yogurt Parfaits	\$48.00 per dozen

BY THE POUND

Assorted Nuts	\$30.00 per pound
Trail Mix	\$24.00 per pound
Spicy Creole Snack Mix	\$19.00 per pound
Truffle Popcorn	\$12.00 per bowl

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuity, a 5% administrative fee, and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.



BAR SELECTIONS

SPIRITS | Please select one level for the liquor on your bar (gold, diamond or platinum). If more than one brand is listed, you may choose which brand(s) you prefer to offer in each spirit category.

	PLATINUM	DIAMOND	GOLD
VODKA	Hangar One	Tito's Handmade	Svedka
GIN	Hendrick's	Aviation	Beefeater
RUM	Mount Gay Eclipse Sailor Jerry Spiced	Captain Morgan White Sailor Jerry Spiced	Cruzan Light Rum Sailor Jerry Spiced
BOURBON	Woodford Reserve	Old Forester	Jim Beam
WHISKEY/ WHISKY	Gentleman Jack Crown Royal Jameson Irish	Gentleman Jack Canadian Club Blended Tullamore D.E.W. Irish	Jack Daniel's Canadian Club Blended Tullamore D.E.W. Irish
SCOTCH	Johnnie Walker Black	Famous Grouse	Grant's Blended Scotch Whisky
TEQUILA	Maestro Dobel	1800 Reposado	El Jimador Reposado
CORDIAL/ OTHER	Vya Extra Dry Vermouth Carpano Antica Sweet Vermouth Cointreau	Vya Extra Dry Vermouth Carpano Antica Sweet Vermouth Dekuyper Triple Sec	Dekuyper Triple Sec
COST PER COCKTAIL ON CONSUMPTION	\$11	\$10	\$9

CASH BARS - Individual drink pricing rounded to nearest dollar with applicable sales tax added.

WINE | Our Beverage Director has selected the following red and white wines that pair beautifully with our private party and banquet menus. **Please select the tier you prefer to offer your guests.**

	SOMMELIER	VINTNER	CELLAR
WHITE	Louis Latour "La Grande Roche" Chardonnay	Cambria Chardonnay, "Benchbreak"	Featured Chardonnay, by Trinchero Family Estates
RED	Beringer, Knights Valley Cabernet Sauvignon	The Federalist Cabernet Sauvignon	Featured Cabernet, by Trinchero Family Estates
COST PER BOTTLE	\$60	\$48	\$40

Should you wish a wider range of varietals & options to choose from, please refer to our seasonal by the bottle wine selections.

BEER | All beers noted below will be offered on your bar. If you have a special request for additional beer selections, please let us know and we will determine availability and provide pricing.

	IMPORT/CRAFT	SPECIALTY/LOCAL	DOMESTIC
	Sweetwater 420	Blue Moon, Sam Adams Stella Artois	Budweiser, Miller Lite
COST PER BEER	\$6.50	\$5.75	\$5.00

BAR SELECTIONS

CONSUMPTION BAR PRICING

All liquor, beer, wine, soft drinks and bottled water are charged based on consumption, added to the final bill, and subject to tax and gratuity.

SOFT DRINKS

\$3.00 each

BOTTLED WATER

Fiji Still or San Pellegrino Sparkling
375 ml. - \$3.00 per bottle
1 liter - \$6.00 per bottle

PACKAGE BAR PRICING

You may also opt for bar pricing per person based on the length of your event. Pricing is per person per hour and based on your total guest count. You will be charged for all adults 21 and over who attend your event or for the number you guaranteed (whichever is higher). Per person package bars include domestic and specialty/local beer, Cellar Selection wines, mixed drinks based on the level of spirits selected, soft drinks, juices and bottled waters. Maximum Duration – 4 Hours

	1 HOUR	2 HOURS	EACH ADDTL. HOUR
PLATINUM	\$30	\$44	\$12 per hour
DIAMOND	\$28	\$40	\$11 per hour
GOLD	\$25	\$35	\$9 per hour
BEER & WINE ONLY	\$16	\$25	\$8 per hour

BAR/CASHIER FEES

Private Bar Set-ups (Hosted Bar or Cash Bar) include one bartender and are \$75.00 per bar. Fee(s) will be waived on Hosted Bar if sales exceed \$500.00 per bar.

For Cash Bars for 75 guests or more, a cashier is required and will be charged at \$75.00 per cashier per bar.

For Cash Bars, drink pricing will be based on level of spirits chosen (from pg. 25) with applicable sales tax added and rounded to nearest dollar).

BAR ENHANCEMENTS

HAND-CRAFTED COCKTAILS

\$13.00 per drink on consumption | Add up to two of the following specialty cocktails to your bar:

NOLA MULE

Reyka Icelandic Vodka, ginger liqueur & freshly squeezed lime juice

RUBY RED GREYHOUND

Deep Eddy Ruby Red Grapefruit Vodka, lime & grapefruit juices and grapefruit bitters

APRICOT SMASH

Tin Cup Whiskey, apricot preserves & house-made lemon sour

FRENCH QUARTER SPRITZ

Hendrick's Gin, Aperol, house-made lemon sour & Chloe Prosecco

RASPBERRY ROSEMARY COSMO

Skyy Raspberry Vodka, lime & cranberry juices, muddled raspberries & fresh rosemary

“MAD MEN” CLASSIC COCKTAIL BAR

\$14 per drink on consumption

- Hand Crafted Vodka & Gin Martinis
- Classic Bourbon/Whiskey Manhattans

BLOODY MARY & MORE BAR

\$12.50 per drink on consumption

- Bloody Marys & Garnish Bar
- Blood Orange Mimosas or White Peach Bellinis

CORDIALS & LIQUEUR BAR

\$9 per drink on consumption

- Disaronno Amaretto
- Fernet Branca
- Godiva Dark Chocolate
- Kahlua
- Baileys Irish Cream
- Frangelico
- Grand Marnier
- Romano Sambuca

MIXOLOGY or WINE CLASS

\$55 per person for a 90-minute class and tasting

- Today's hottest trends featuring classic cocktails or wine 101
- Accompanied with passed hors d'oeuvres (4 per person) selected to pair well with your choice of beverage

PLEASE NOTE: *A maximum of 50 guests.*

BY THE BOTTLE

SEASONAL WINE SELECTIONS

Our Beverage Director has selected the following seasonal wine selections for your further consideration. Pricing is by the bottle and based on consumption. If you have a special request for a wine selection not listed below, please let us know and we will determine availability and provide pricing.

SPARKLING, BLUSH & WHITE WINES	Bottle
BRUT, Moët & Chandon , “Impérial,” Champagne, France _____	\$99
PROSECCO, Chloe , D.O.C., Italy _____	\$48
ROSE, Elouan , Oregon _____	\$54
RIESLING, Schloss Vollrads , Rheingau, Germany _____	\$54
PINOT GRIS, Adelsheim , Willamette Valley, Oregon _____	\$52
SAUVIGNON BLANC, Emmolo , Napa Valley, California _____	\$52
WHITE, Fess Parker , “Marcella’s,” Santa Barbara County, California _____	\$52
CHARDONNAY, Far Niente , Napa Valley, California _____	\$99
CHARDONNAY, Rombauer , Carneros, California _____	\$72
CHARDONNAY, Laguna , Russian River Valley, California _____	\$56
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RED WINES	Bottle
PINOT NOIR, Goldeneye by Duckhorn , Anderson Valley, California _____	\$88
PINOT NOIR, Davis Bynum , “Jane’s Vineyard,” Russian River Valley, California _____	\$76
PINOT NOIR, Siduri , Willamette Valley, Oregon _____	\$68
PINOT NOIR, La Crema , Monterey, California _____	\$52
MERLOT, Swanson , Napa Valley, California _____	\$68
MALBEC, Bodega Catena Zapata , Vista Flores, Mendoza, Argentina _____	\$56
MALBEC, Trapiche , “Broquel,” Mendoza, Argentina _____	\$48
ZINFANDEL RED BLEND, Paraduxx , Napa Valley, California _____	\$72
GRENACHE BLEND, M. Chapouteir , “La Bernardine,” Châteauneuf-du-Pape, Rhone, France _____	\$118
SYRAH, Tenet , “Le Fervent,” Costières de Nîmes, Rhône, France _____	\$56
SHIRAZ RED BLEND, Pepperjack , Barossa Valley, South Australia _____	\$52
CABERNET SAUVIGNON, Heitz Cellars , Napa Valley, California _____	\$148
CABERNET SAUVIGNON, Duckhorn , Napa Valley, California _____	\$99
CABERNET SAUVIGNON, Rodney Strong , “Reserve,” Alexander Valley, California _____	\$88
CABERNET BLEND, Hedges , Red Mountain, Washington _____	\$68

Wine selections & pricing are subject to change seasonally.