



PEACHTREE CITY  
Hotel & Conference Center

# BREAKS

## ALL DAY BREAK PACKAGE | 32

*For your convenience, we have designed the perfect all-day coffee break to meet your needs. Our All Day Break Package includes all morning and afternoon items listed below and proudly features Starbucks® Coffee, Decaffeinated Coffee and Herbal Teas*

## THE MORNING BREAK | 18

Fresh Sliced Seasonal Fruit and Berries  
Assortment of Sliced Breakfast Breads and Muffins  
Bagels with Regular and Flavored Cream Cheese  
Greek and Fruit Yogurts

*Chef's Daily rotation of the following hot items, served from 7am to 9am:*

Bacon, Egg & Cheese on English Muffins | Sausage, Egg & Cheese Biscuits | Ham, Egg & Cheese on Croissants | Chicken Biscuits | Biscuits with Bacon, Egg & Cheese  
Natural Fruit Juices, Cold Cereals and Milk  
Mid-morning addition of Dried Fruits and Granola Bars

## THE AFTERNOON BREAK | 18

Assorted Sodas, Still and Sparkling Mineral Waters  
Fresh Whole Fruit  
Selection of Chips and Salty Snacks  
Chocolate Brownies, Blondies or Assorted Cookies  
Chef's Table Crisp Vegetables with Vidalia Onion Dip

*Chef's Daily rotation of the following items:*

Black Eyed Pea Hummus with Pita Crisps | Buttery Popcorn | Soft Pretzels with Stone Ground Mustard | Gourmet Cheeses | Spinach Dip with Tortilla Crisps  
Trail Mix and Yogurt Pretzels  
Homemade Biscotti



Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 7% Sales Tax.

# BREAKS

CONTINUED...

## MORNING BREAKS

All Morning Breaks include our Morning Stretch Beverage Service. These breaks are not part of the DMP or CMP packages.

### MORNING STRETCH | 10

Proudly featuring Starbucks® Coffee, Decaffeinated Coffee and Herbal Teas  
Natural Fruit Juices

### COWETA BREAK | 16

Fresh Sliced Seasonal Fruit and Berries  
Assortment of Breakfast Breads and Muffins  
Assortment of Greek and Fruit Yogurts

### SPALDING BREAK | 17

Fresh Diced Seasonal Fruit and Berry Martinis  
Bagels with Regular and Flavored Cream Cheese  
Pecan Granola Crunch and Yogurt Parfaits  
Chef's Selection of Seasonal Fruit Smoothies

### CALEDONIAN BREAK | 18

Fresh Sliced Seasonal Fruit and Berries  
Assortment of Breakfast Breads and Muffins  
Buttermilk Biscuits with Sage Pork Sausage

## Enhancements:

Chorizo, Egg, & Cheese Breakfast Taco  
**\$42/dozen**

Ham, Egg, & Cheese Croissants  
**\$42 per dozen**

Specialty Breads & Assorted Muffins  
**\$38 per dozen**

Cinnamon Rolls  
**\$38 per dozen**

Assorted Bagels with Cream Cheese  
**\$42 per dozen**

Hard Boiled Eggs  
**\$14 dozen**

Vitamin Water  
**\$4 each**

Assorted Soft Drinks  
**\$4 each**

Red Bull Energy Drink  
**\$5 each**

Assorted Herbal Teas  
**\$48 per gallon**

Freshly Brewed Coffee  
**\$56 per gallon**



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# BREAKFAST

## **PLATED BREAKFAST**

*Breakfast are proudly feature Starbucks® coffee, decaffeinated coffee and herbal teas, natural fruit juices, sweet creamery butter, fruit preserves and jams.*

## **CLASSIC | 21**

Assorted Bakery Basket  
Breakfast Potatoes  
Scrambled Eggs  
Bacon, Pork or Turkey Sausage

## **NUTELLA FRENCH TOAST | 22**

Seasonal Fruit Cup  
Nutella French Toast  
Pecan Bourbon Syrup  
Bacon

## **FULL FLAVOR SCRAMBLE | 23**

Assorted Bakery Basket  
Breakfast Potatoes  
Bacon  
Scrambled Eggs, Sautéed Mushrooms,  
Caramelized Onions, Spinach, Jack Cheese,  
Sausage & Béarnaise Sauce



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# BREAKFAST

MINIMUM OF 25 GUESTS

## BREAKFAST TABLE

*Our Breakfast Tables proudly feature Starbucks® coffee, decaffeinated coffee and herbal teas, natural fruit juices, sweet creamery butter, fruit preserves and jams.*

## CAMPBELL TABLE | 24

Scrambled Eggs  
Crisp Applewood Smoked Bacon  
Sage Link Sausage  
Country Breakfast Potatoes  
Hot Oatmeal with Dried Fruits  
Assorted Sliced Breakfast Breads and Muffins  
Sliced Seasonal Fresh Fruit and Berries

## SHARPSBURG TABLE | 26

Sliced Seasonal Fresh Fruits  
Scrambled Eggs with Grated Cheddar Cheese  
Stoneground Grits  
Griddled Yukon Breakfast Potatoes  
Crisp Applewood Smoked Bacon  
Chicken and Apple Link Sausage  
Buttermilk Biscuits with Country Gravy  
Assorted Sliced Breakfast Breads and Muffins

## Enhancements:

Chorizo, Egg, & Cheese Breakfast Taco  
**\$42 per dozen**

Sausage Gravy and Biscuits  
**\$4 per person**

Assorted Low Fat Yogurts  
**\$4 each**

Cinnamon Rolls  
**\$38 per dozen**

Assorted Bagels with Cream Cheese  
**\$42 per dozen**

Hard Boiled Eggs  
**\$14 dozen**

Assorted Soft Drinks  
**\$4 each**

Red Bull Energy Drink  
**\$5 each**

**Made to Order Omelet Station\***  
**\$8.00 per person**



Surcharge of \$100 will apply to groups under 25 guests

(\*) indicates Chef's fee of \$100 required

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# BRUNCH

MINIMUM OF 30 GUESTS

## GET TOGETHER | 39

*Our Get Together Menu proudly features Starbucks® coffee, decaffeinated coffee, herbal teas, and natural fruit juices.*



Sliced Seasonal Fresh Fruits

Sliced Breakfast Breads, Muffins and Croissants

Vine Ripened Tomatoes, Fresh Mozzarella, Shredded Basil and Balsamic Glaze

Scottish Smoked Salmon with Classical Condiments

Imported & Domestic Cheese Display, Gourmet Crackers and French Bread

Scrambled Eggs, Grilled Roma Tomatoes and Fresh Basil

Applewood Smoked Bacon and Chicken Apple Link Sausage

Carved Herb Roasted Breast of Turkey with Cranberry Relish and Peppercorn Aioli

Sweet Potatoes Au Gratin

Assorted European Pastries and Chocolate Mousse Martinis

Omelet Station

*Omelets prepared to order with a variety of fresh fillings:*

Baby Spinach | Sautéed Mushrooms | Tomato | Imported Cheeses |  
Smoked Ham | Onion | Sweet Peppers | Scallions

Surcharge of \$250 will apply to groups under 50 guests  
Chef's fee and Carver's fee of \$100 each, required

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# BREAKS

## AFTERNOON BREAKS

*All Afternoon Breaks include Fresh Brewed Starbucks® Coffee, Chilled Coca-Cola® products & Bottled Waters*

## AFTERNOON RECESS | 8

Proudly featuring Starbucks® Coffee, Decaffeinated Coffee and Herbal Teas  
Chilled Coca-Cola® products, Bottled Still and Sparkling Waters

## FITNESS & VITALITY | 17

Individual Greek Yogurts  
Banana Chips  
Dried Cranberries  
Roasted Almonds  
Granola  
Assorted Energy Bars

## FROM THE FARM | 16

Chef's Table Crisp Vegetables with Vidalia Onion Dip  
Hummus with Grilled Pita Crisps  
Bowls of Nuts and Yogurt Pretzels  
Sliced and Whole Seasonal Fruits

## JUST CHOCOLATE | 17

White and Dark Chocolate dipped Strawberry Skewers  
Chocolate Fudge Brownies and Blondies  
White Chocolate Pretzel Rods in a Dark Chocolate Shooter  
Black and White Cookies



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# BREAKS

## AFTERNOON BREAKS

All Afternoon Breaks include Fresh Brewed Starbucks® Coffee, Chilled Coca-Cola® products & Bottled Waters

## AFTER SCHOOL | 17

Bananas  
String Cheese  
Chocolate Chip Cookies  
Goldfish Crackers  
Whole, Skim & Chocolate Milk

## MOVIE THEATER | 16

Buttered Popcorn  
Jelly Belly Jelly Beans  
Mini Chocolate Bars  
Cracker Jacks  
Bagged Chips



## SNACKS & MUNCHABLES

Individually Packaged Mix Nuts & Trail Mix  
**\$4 each**

Assorted Whole Fruit  
**\$24 per dozen**

Chocolate Dipped Strawberries  
**\$45 per dozen**

Granola Bars  
**\$34 per dozen**

Energy Bars  
**\$4 each**

Assorted Cookies  
**\$38 per dozen**

Brownies & Lemon Bars  
**\$38 per dozen**

Soft Pretzels with Mustard Trio  
Grain, Dijon, Honey  
**\$38 per dozen**

Yogurt Covered Pretzels  
**\$32 per pound**

Deluxe Mix Nuts  
**\$32 per pound**

Tortilla Chips with Fresh Salsa  
**\$5 per person**

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## LUNCH TABLE

*Our Lunch Tables proudly features Starbucks® coffee, decaffeinated coffee, herbal and iced teas.*

### BROOKS TABLE | 36

Loaded Baked Potato Salad  
Creamy Cole Slaw  
Bourbon Glazed Pulled Pork  
Southern Fried Chicken  
Sweet Corn  
Smashed Cheddar Potatoes  
Southern Green Beans, Bacon and Onions  
Honey Cornbread Muffins  
White Chocolate Bread Pudding, Caramel Sauce

### FAIRBURN TABLE | 32

Portobello Mushroom Soup  
Orzo Pasta Salad with Grilled Vegetables  
*Artisan Hand Crafted Sandwiches of the following:*  
Roasted Turkey, Brie and Rosemary Aioli on Ciabatta | Heirloom Tomato,  
Mozzarella, Fresh Basil, Sun Dried Tomato Tapenade on Focaccia | Smoked Chicken  
Breast, Swiss Cheese, Applewood Smoked Bacon on Sourdough Loaf  
Cappuccino Chocolate Mousse Martinis

### STARR'S MILL TABLE | 34

Southern Potato Salad  
Creamy Cole Slaw  
Brown Sugar Baked Beans  
Grilled Hot Dogs, Juicy Hamburgers , Grilled Breast of Chicken  
Presented with Lettuce, Tomato, Onions, Pickles, Condiments, Sliced Cheeses and Brioche Buns  
Kettle Potato Chips  
Mixed Berry Shortcake, Cinnamon Whipped Cream

Surcharge of \$125 will apply to groups under 25 guests  
Chef's fee and Carver's fee of \$100 each, required  
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**KENWOOD TABLE | 33**

Field Green and Crisp Vegetable Salad

Loaded Baked Potato Salad

Assortment of Deli Favorites including:

Roast Beef, Shaved Ham, Italian Salami, Smoked Turkey Swiss & Cheddar Cheeses

Presented with Dill Pickles, Lettuce, Onions, Tomatoes, Sandwich Breads and Kaiser Rolls

Kettle Fried Potato Chips

Fudge Brownies and Lemon Bars

**CLAYTON TABLE | 34**

Caesar Salad

Chicken Parmesan

Lasagna with Meat Sauce

Sautéed Vegetables

Garlic Bread

Tiramisu

**STOCKBRIDGE TABLE | 33**

Roasted Corn and Black Bean Salad

Grilled Chicken and Steak Fajitas

Presented with Lettuce, Jalapenos, Cheddar Cheese, Sour Cream Guacamole and

Mild Salsa

Roasted Corn and Tomato Rice

Steamed Flour Tortillas

Caramel Flan and Cinnamon Churros



Surcharge of \$125 will apply to groups under 25 guests

Chef's fee and Carver's fee of \$100 each, required

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# TWO COURSE

Served with choice of dessert, basket of bakery fresh breads with sweet creamery butter and proudly features Starbucks® coffee, decaffeinated coffee, herbal and iced teas.

## **CHICKEN CAESAR | 21**

Chopped Romaine Tossed in Creamy Caesar  
Grilled Chicken  
Croutons & Fresh Cheese  
Choice of Dessert

## **BIBB COBB SALAD | 21**

Grilled Chicken with Creamy Cilantro Dressing  
Jack Cheese, Diced Tomatoes, bacon, Ham & Hard Boiled Eggs  
Choice of Dressing  
Choice of Dessert

## **TURKEY PANINI | 23**

Turkey, Pepper Jack Cheese  
Red Pepper Pesto, Spinach & Grilled Onions  
Red Potato Salad  
Choice of Dessert

## **DESSERT SELECTIONS (select one)**

Chocolate Truffle Cake with Chambord Cream Anglaise  
Southern Red Velvet Cake with White Chocolate Drizzle  
Bourbon Pecan Pie with Caramel Glaze  
New York Cheesecake with Seasonal Fruit Compote

Surcharge of \$125 will apply to groups under 25 guests  
Chef's fee and Carver's fee of \$100 each, required  
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# PLATED LUNCH

## LUNCH PLATE

*Our Lunch Plates are served with choice of salad, choice of dessert, basket of bakery fresh breads with sweet creamery butter and proudly features Starbucks® coffee, decaffeinated coffee, herbal and iced teas.*

## SALAD SELECTIONS (select one)

### BABY SPINACH SALAD

Sweet Grass Dairy Tomme Cheese, Smoked Bacon, Pecans, Dried Cranberries, Green Apple Vinaigrette

### GREENS SALAD

Field Greens, Candied Pecans, Sweet Grass Dairy Tomme Cheese, Cucumber, Grape Tomatoes, Creamy Vidalia Onion Dressing

### HEARTS OF ROMAINE SALAD

Buttermilk Caesar Dressing, Romaine Lettuce, Cornbread Croutons, Shaved Parmesan Cheese

## ENTREES

### PASTA BOURSIN | 30

Marinated Chicken Breast presented with Sun Dried Tomatoes, Fresh Spinach, Prosciutto Ham, Boursin Garlic Cream

### SWEET TEA FREE RANGE ROAST CHICKEN | 32

Springer Mountain Farms Chicken, Rosemary Scented Basmati Rice, Chefs Table Vegetables, Candied Garlic Jus

### BBQ GLAZED SALMON | 32

Atlantic Grilled Salmon, Smokey BBQ, Buttermilk Mashed Potatoes, Chefs Table Vegetables



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# PLATED LUNCH

CONTINUED...

## **FLAT IRON STEAK WITH MUSHROOM RAGOUT | 33**

Herb and Garlic Marinated, Shitake Mushrooms, Chef's Table Seasonal Vegetables and Garlic Whipped Yukon Potatoes

## **SPINACH AND CHEESE STUFFED PASTA | 30**

Sun-Dried Tomatoes, Ricotta Cheese, Sautéed Mushrooms, Garlic Oil, Parmesan Cheese

## **DESSERT SELECTIONS (select one)**

Chocolate Truffle Cake with Chambord Cream Anglaise

Southern Red Velvet Cake with White Chocolate Drizzle

Bourbon Pecan Pie with Caramel Glaze

New York Cheesecake with Seasonal Fruit Compote

## **LUNCH ON THE GO**

*Our Lunch on the Go features whole organic fresh seasonal fruit, orzo pasta salad with grilled vegetables, kettle potato chips, a cookie for dessert, condiments and a soft drink or bottled water.*

## **LUNCH BOX | 20**

*Select two (2) from the following choices of artisan hand crafted sandwiches:*

Smoked Virginia Ham & Sharp Cheddar | Angus Roast Beef & Smoked Provolone |

Turkey & Smoked Gouda | Heirloom Tomato, Basil and Fresh Mozzarella

## **THAT'S A WRAP | 21**

*Select two (2) from the following choices of artisan hand crafted wraps:*

Grilled Chicken Caesar | Smoked Virginia Ham & Sharp Cheddar | Turkey & Swiss

Each wrapped in a Chipotle Tortilla.



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# RECEPTION

## HORS D'OEUVRES

Minimum Order of 50 pieces Priced Per piece @ \$4.50 Each



## FROM THE OVEN

Chicken Satay with Ponzu Pineapple Glaze  
Maryland Crab Cakes with Roasted Red Pepper Aioli  
Mini Beef Wellington with Béarnaise Sauce  
Vegetable Spring Rolls with Sweet Plum Sauce  
Rock Shrimp and Andouille Kabob  
Chili-Lime Salmon Satay  
Boursin Stuffed Mushrooms  
Mini Beef Empanadas

## SERVED CHILLED

Beef Tenderloin Boursin Crostini  
Herbed Chevre Cheese Pita Point with Blueberry Preserves  
Red and Yellow Tomato Bruschetta  
Seared Ahi Tuna and Asian Slaw with Fried Wonton  
Pear Tomato Mozzarella Skewers with Cracked Pepper and Balsamic Glaze  
Grilled Asparagus, Prosciutto and Herb Cheese Toast  
Grilled Chicken & Avocado Croustade

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# RECEPTION

## TIME TO MINGLE MENU

*Our butler passed reception menu is limited to one hour of service.*

<b>CUSTOM RECEPTION PACKAGE WITH FOUR ITEMS</b>	<b>  30</b>
<b>CUSTOM RECEPTION PACKAGE WITH FIVE ITEMS</b>	<b>  32</b>
<b>CUSTOM RECEPTION PACKAGE WITH SIX ITEMS</b>	<b>  34</b>

*Select from the items below:*

### FROM THE OVEN

- Chicken Satay with Ponzu Pineapple Glaze
- Maryland Crab Cakes with Roasted Red Pepper Aioli
- Mini Beef Wellington with Béarnaise Sauce
- Vegetable Spring Rolls with Sweet Plum Sauce
- Rock Shrimp and Andouille Kabob
- Chili-Lime Salmon Satay

### SERVED CHILLED

- Beef Tenderloin Boursin Crostini
- Herbed Chevre Cheese Pita Point with Blueberry Preserves
- Red and Yellow Tomato Bruschetta
- Seared Ahi Tuna and Asian Slaw with Fried Wonton
- Pear Tomato Mozzarella Skewers with Cracked Pepper and Balsamic Glaze
- Grilled Asparagus, Prosciutto and Herb Cheese Toast



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# RECEPTION

## DISPLAYED RECEPTION

*Our displayed reception menu items make a great addition to any Butler Passed Reception or as a dinner table enhancement.*



**CHEF'S TABLE CRISP VEGETABLES WITH CRACKED PEPPER BUTTERMILK DIP | 7**

**ARTISAN CHEESE ASSORTMENT WITH CRACKERS AND CROSTINIS | 9**

**SEASONAL FRUIT AND BERRIES WITH HONEY YOGURT DIP | 7**

**WHOLE BAKED BRIE, PUFF PASTRY, APRICOT AND PECAN MARMALADE | 250**  
*(Serves Approximately 40 Guests)*

**ICED JUMBO GEORGIA SHRIMP WITH SMOKED TOMATO COCKTAIL SAUCE | 425**  
*(100 pieces)*

**HOT ARTICHOKE DIP WITH SOURDOUGH CRISPS | 7**

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# RECEPTION

CONTINUED...

## STATIONS

Build your own "Walk Around" Dinner Buffet, Heavy Reception or enhance your Pre-Dinner Reception and Cocktail Hour. All prices are reflective of 1.5 hours of food service.

### CALIFORNIA COBB SALAD STATION | 15PP

Crisp Iceberg and Romaine Lettuce, Haas Avocado, Grilled Breast of Chicken, Diced Tomatoes, Crisp Bacon, Blue Cheese Crumbles, Chopped Egg, Vermont Cheddar Cheese, Red Onions, Black Olives, Blue Cheese and Traditional Brown Derby Cobb Dressings

### GOURMET GREENS | 13 PP

Chilled Marinated Italian Vegetables, Fire Roasted Peppers, Imported Pepperoncini, Queen Olives, Sautéed Button Mushrooms, Grape Tomatoes, Maytag Blue Cheese, Hearts of Romaine, Fresh Spinach, Baby Mixed Greens and House Made Dressings

### PASTA STATION | 14PP

Cheese Tortellini, Whole Wheat Penne, Farfalle Pastas, Tomato Pomodoro and Romano Cream Sauces. Served with Roasted Garlic Focaccia Bread, Sun Dried Tomatoes and Parmesan Cheese  
(\$100 Attendant Fee Required)

### ASIAN LETTUCE WRAP STATION | 15 PP

Spicy Stir Fried Chicken with Crisp Lettuce Cups, Asian Noodles, Shredded Carrots, Marinated Cucumber, Ginger Soy and Spicy Peanut Sauces

### POTATO BAR | 14PP

Garlic Whipped Yukon Potatoes, Honey Sweet Potatoes presented with Sautéed Mushrooms, Crisp Pancetta, Vermont Cheddar, Sour Cream, Tobacco Onions, and Tomato Bruschetta

### RISOTTO STATION | 15PP

Roasted Chicken, Rock Shrimp, Applewood Smoked Bacon, Sweet Corn, English Peas, Roasted Peppers, Vidalia Onions, Sun Dried Tomatoes and Parmesan Cheese Served with Roasted Garlic Focaccia Bread.  
(\$100 Attendant Fee Required)



Minimum of (2) stations per event.

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# RECEPTION

CONTINUED...

## **SLIDER STATION | 15 PP**

Mini Angus Beef and Mini Grilled Chicken Burgers with Beefsteak Tomatoes, Shredded Lettuce, Deli Pickles, Rosemary Aioli, Whole Grain Mustard, Tomato Ketchup, Sliced Cheeses

## **GRITS STATION | 17 PP**

Shrimp, Applewood Smoked Bacon, Shredded Cheddar, Caramelized Onions, Tomatoes, Serrano Peppers, Bourbon Mushrooms, Sautéed Spinach, Purified Butter, Maple Syrup, Brown Sugar, 2% milk, Assortment of Sauces

## **ASSORTED WING STATION | 15 PER DZ**

## **VIENNESE DESSERT TABLE | 17 PP**

Chocolate Ganache Cupcakes, Vanilla Crème, Key Lime Pie Shooter with Graham Crumble and Toasted Meringue, Georgia Pecan Pie, New York Cheesecake, French Pastries and Chocolate Dipped Strawberries

## **CARVING STATIONS**

*Our carving station menu items make a great addition to any Walk Around Reception or as a Dinner*

*Table Enhancement.*

*(\$100 Attendant fee required per station)*

## **PEPPER CRUSTED BARON OF BEEF | 350**

Béarnaise Sauce, Horseradish Cream, French Rolls  
*(Serves approximately 50 guests)*

## **HERB ROASTED BREAST OF TURKEY | 240**

Cranberry Relish and Peppercorn Aioli, French Rolls  
*(Serves approximately 30 guests)*

## **CHARRED CRACKED PEPPER WHOLE SIDE OF SALMON | 220**

Garlic Aioli, Grilled Pineapple Salsa and Cuban Rolls



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# DINNER

## DINNER PLATES

*Our Dinner Plates are served with your choice of salad and dessert, basket of fresh bread with sweet creamery butter and proudly feature Starbucks® coffee, decaffeinated coffee, herbal and iced teas.*

## SALAD SELECTIONS (select one)

### BABY SPINACH SALAD

Sweet Grass Dairy Tomme Cheese, Smoked Bacon, Pecans, Dried Cranberries, Green Apple Vinaigrette

### GREENS SALAD

Field Greens, Candied Pecans, Sweet Grass Dairy Tomme Cheese, Cucumber, Grape Tomatoes, Creamy Vidalia Onion Dressing

### HEARTS OF ROMAINE SALAD

Buttermilk Caesar Dressing, Romaine Lettuce, Cornbread Croutons, Shaved Parmesan Cheese

## ENTREES

### TORTILLA ENCRUSTED GROUPER | 54

Lobster Butter Sauce, Basmati Rice and Chef's Table Seasonal Vegetables

### ROASTED CHICKEN | 42

Smokey Grand Marnier Orange Sauce, Rosemary New Potatoes, Chef's Table Seasonal Vegetables

### HERB RUBBED GRILLED ATLANTIC SALMON | 43

Atlantic Grilled Salmon, Balsamic Drizzle, Roasted Herb Potatoes, Chefs Table Vegetables



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# DINNER

CONTINUED...

## **CHICKEN PICATTA | 42**

Lightly Breaded served with Caper Lemon Butter, Basmati Rice and Chef's Table Seasonal Vegetables

## **SEARED MAHI MAHI | 54**

Cabernet Sauce, Fingerling Potatoes, Chef's Table Seasonal Vegetables

## **CHARBROILED FILET MIGNON | 52**

Cabernet Sauce, Fingerling Potatoes, Chef's Table Seasonal Vegetables

## **FREE RANGE CHICKEN AND GEORGIA SHRIMP | 55**

Peppercorn Sauce, Garlic Butter, Rosemary New Potatoes, Chef's Table Seasonal Vegetables

## **SURF & TURF | 62**

Grilled Tenderloin, Sautéed shrimp Garlic Butter, Fingerling Potatoes Chef's Table Seasonal Vegetables

## **FILET MIGNON AND HERB CRUSTED SALMON | 62**

Cabernet Sauce, Atlantic Salmon Fillet, Chef's Table Seasonal Vegetables, Buttermilk Mashed Potatoes

## **DESSERT SELECTIONS (select one)**

Chocolate Truffle Cake with Chambord Cream Anglaise

Southern Red Velvet Cake with White Chocolate Drizzle

Bourbon Pecan Pie with Caramel Glaze

New York Cheesecake with Seasonal Fruit Compote



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## DINNER TABLE

Our Dinner Tables proudly feature Starbucks® coffee, decaffeinated coffee, herbal and iced teas.

### MCINTOSH TABLE | 52

Local Green Salad  
 Peppercorn Ranch and Citrus Vinaigrette  
 Pulled Pork  
 Jack Daniels Glazed Chicken  
 Smoked Sliced BBQ Brisket  
 Loaded Mashed Potatoes  
 Honey Cayenne Carrots  
 Braised Greens  
 Jalapeno Cornbread Muffins  
 Peach Cobbler  
 Apple Crumb Pie

### CANTERBURY TABLE | 54

Field Green and Crisp Vegetable Salad  
 Chopped Vegetable Salad, Oregano Mustard Dressing  
 Grilled Salmon, Lemon Beurre Blanc  
 Oven Roasted Round of Beef Au Jus, Horseradish Cream Sauce  
 Sweet Tea Free Range Roast Chicken, Candied Garlic Jus  
 Rosemary Fingerling Potatoes  
 Chef's Table Vegetables  
 Southern Red Velvet Cake  
 White Chocolate Bread Pudding, Caramel Sauce



Surcharge of \$250 will apply to groups under 25 guests

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## PEACHTREE TABLE | 62

Baby Spinach Salad  
Grilled Vegetable and Orzo Salad  
Roasted Prime Rib au Jus, Horseradish Cream  
Bourbon Pork Medallions, Chive Demi-glace  
Traditional Chicken Marsala  
Chef's Table Vegetables  
Baked Potato Bar

Presented with Shredded Cheese, Fresh Scallions, Bacon Bits, Butter and Sour Cream  
Berry Brioche Pudding, Vanilla Chantilly  
Georgia Pecan Pie  
*(Chef's fee of \$100 required)*

## FAIRBURN | 52

Lobster Salad  
Seasonal Greens with Citrus Vinaigrette  
Ginger Roasted Pork Loin  
Grilled Flank Steak with Scallion Chimichurri  
Jerk Chicken Paella with Chorizo  
Fingerling Potatoes  
Basmati Yellow Rice  
Key Lime Pie  
Coconut Creme Pie



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# BEVERAGE

## BEVERAGE SERVICE

All beverage functions must be arranged through the Conference Services Office. As a licensee, we are responsible for abiding by the regulations enforced by the State of Georgia regarding the sales of alcohol. Please ask your Catering Professional for a current listing of our wine cellar selections. Sponsored and Cash Bars are subject to a \$350 minimum.

## OPEN BAR

Premium or Extra Premium brand liquors, House Wine selections, Imported and Domestic Beers, Mineral Waters and Assorted Sodas.

(\$125 Bartender Fee per bar is required)

<b>One Hour Open Bar Per Person</b>	Premium		20	Extra Premium		25
<b>Two Hour Open Bar Per Person</b>	Premium		28	Extra Premium		32
<b>Three Hour Open Bar Per Person</b>	Premium		35	Extra Premium		40
<b>Four Hour Open Bar Per Person</b>	Premium		42	Extra Premium		48

## PREMIUM BRANDS

Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon, Dewar's White Label Scotch, Seagram's 7 Whiskey

## EXTRA PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Resposado Tequila, Jack Daniels Bourbon, Johnnie Walker Red Scotch, Crown Royal Whiskey



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# BEVERAGE

CONTINUED...

## SPONSORED BAR PRICES

*(\$125 Bartender Fee per bar is required)*

House Wines | 7.50 *(by the glass)*

Premium Brands | 8.50

Extra Premium Brands | 9.50

Domestic Beers | 5.50

Imported Beers | 6.50

Soft Drinks | 4

## CASH BAR PRICES

*(\$125 Bartender Fee per bar is required)*

House Wines | 8 *(by the glass)*

Premium Brands | 9

Extra Premium Brands | 10

Domestic Beers | 6

Imported Beers | 7

Soft Drinks | 4

*Our Cash Bar prices include Georgia state sales tax.*



Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 7% Sales Tax.