



CROWNE PLAZA

HOTELS & RESORTS

AN IHG® HOTEL

Crowne Plaza Atlanta SW Peachtree City

CATERING MENUS

THANK YOU FOR CONSIDERING CROWNE PLAZA ATLANTA SW PEACHTREE CITY.



Our dedicated Sales and Catering Managers, along with our Conference Planning Team, are ready to ensure the success of your next event.

Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



201 Aberdeen Parkway, Peachtree City, GA 30269



470-390-5690



info@crowneplazaptc.com



www.crowneplaza.com/ptreecityga

23% Taxable service charge and 7% sales tax will apply to all food and non-liquor beverage. Tax and service charge subject to change. All menu listings are charged per person. All prices and menu selections are subject to change without notice.

COFFEE BREAKS



All Coffee Breaks include Regular and Decaf Coffee, Dasani® Bottled Water, Assorted Soft Drinks and a selection of Tazo® Teas. Based on (1) Hour of Service and 25 Guest Minimum.

CROWNE CONTINENTAL BREAKFAST \$23

Assorted Juices
Fresh Hand Cut Seasonal Fruit
Greek Yogurts
Assorted Cereals with Milk
Artisan Pastries, Muffins and Bagels
Homemade Berry Cream Cheese
Sun-Dried Tomato & Basil Cream Cheese

HEALTH, FITNESS & WELLNESS BREAKFAST \$24

Assorted Juices
Fresh Hand Cut Seasonal Fruit and Berries
Assorted Smoothies and Greek Yogurts
Apple Cinnamon Oatmeal Flan
English Muffins with Peanut Butter

PEACHTREE BREAKFAST BUFFET \$25

Assorted Juices
Fresh Hand Cut Seasonal Fruit
Vegetarian Frittatas
Chicken Apple Sausage with Cast Iron Breakfast Potatoes
Artisan Pastries, Muffins and Bagels
Homemade Berry Cream Cheese
Sun-Dried Tomato & Basil Cream Cheese Spread

DOWN SOUTH BREAKFAST BUFFET \$34

Assorted Juices
Hand Cut Seasonal Fruit and Berries
Scrambled Eggs
Applewood Smoked Bacon and Turkey Sausage
Homemade Southern Biscuits and Gravy
Stone Ground Grits served with Cheddar Cheese and Butter
Banana Pecan Buttermilk Pancakes with Syrup



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A LA CARTE

SAVORY ADDITIONS

- Mini Vegetarian Frittatas \$3
 - Ham, Bacon and Cheese Frittatas \$3
 - Ham and Cheese Turnovers \$3.5
 - Assorted Mini Breakfast Burritos \$5
Egg & Cheese, Bacon, Vegetable, Spinach & Mushrooms, Ham or Sausage
 - Mini Egg, Cheese and Ham Croissant \$4.5
 - Sausage, Egg and Cheese Biscuit \$4.5
 - Eggs Benedict Florentine \$5
 - Bacon, Egg and Cheese English Muffin \$4.5
 - Apple Cinnamon Oatmeal Flan \$4.5
 - Breakfast Bacon and Egg Bombs \$5
 - Bagel Toppers with Eggs, Bacon and Cheese \$4.5
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BAKED SWEET TREATS

Minimum of 24 pieces

- Mini Butter Croissants \$30 per Dozen
 - Assorted Mini Danishes and Muffins \$33 per Dozen
 - European Scones \$36 per Dozen
 - Coffee Cakes \$36 per Dozen
 - Cinnamon Rolls \$40 per Dozen
 - Cinnamon Apple Turnovers \$40 per Dozen
 - Bagels with Berry Cream Cheese and Sun-Dried Tomato & Basil Cream Cheese \$40 per Dozen
 - Gluten-Free Vanilla Mini Waffles \$40 per Dozen
 - Assorted Donuts \$42 per Dozen
 - Hot Chocolate and Dulce de Leche Churros \$45 per Dozen
-

COFFEE & PASTRIES

- Assorted Pastries, Muffins, Scones, Coffee and Hot Teas \$14 per person
-

ENERGY STATION

- Energy Drinks, Smoothies, Bottled Green Tea, vitaminwater® Bottles, Powerade® Sports Drinks \$18 per person
-

OATMEAL STATION

- Make your own Oatmeal with Assorted Toppings \$9 per person
-

SMALL SNACKS

- Nutella® Bites \$17 per Dozen
 - Fresh Whole Seasonal Fruit \$28 per Dozen
 - Smart Popcorn Bags \$35 per Dozen
 - Trail Mix Small Bags \$38 per Dozen
 - Assorted Potato Chips \$39 per Dozen
 - Brownies and Blondies \$40 per Dozen
 - Chocolate Dipped Strawberries \$42 per Dozen
 - Funnel Cakes \$45 per Dozen
 - Assorted Jumbo Cookies \$45 per Dozen
 - Giant Pretzels with Spicy Mustard \$45 per Dozen
 - Assorted Novelty Candy \$48 per Dozen
 - Assorted Granola Bars \$48 per Dozen
 - Assorted Cupcakes \$48 per Dozen
 - Ice Cream Bars and Novelty Ice Cream \$48 per Dozen
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DRINKS

- Coffee \$65 per Gallon
 - Hot Water and Assorted Teas \$65 per Gallon
 - Orange Juice \$32 per Gallon
 - Individual Chilled Juices \$4 each
 - Chilled Smoothies \$6 each
 - Chilled Bottled Milk \$4 each
 - Powerade® Sports Drink Bottles \$4 each
 - Dasani® Bottled Water and Assorted Sodas \$3.5 each
-

ICE CREAM BAR

- Chocolate, Vanilla and Salted Caramel Italian Gelato Served with a Variety of Toppings and Fresh Berries \$12.5 per person
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BEVERAGE STATION

- Coffee Regular and Decaf, Hot Water with Assorted Teas, Dasani® Bottled Water and Assorted Sodas \$16 per person
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CHIP & DIP STATION

- Chips and Salsa, Vidalia Onion Dip with Chips, Buffalo Dip and Potato Chips \$6 per Person
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LUNCH BUFFETS

GEORGIA FARM SALAD BAR

\$40

Salads

Mixed Baby Greens with Georgia Kale

Baby Spinach with Romaine Lettuce

Sliced Grilled Chicken

Sliced Flank Steak

Toppings:

Shredded Carrots, Sliced Cucumbers, Grape Tomatoes, Chickpeas, Dried Cranberries, Boiled

Eggs, Black Olives, Red Onions, Beets, Asiago

Cheese, Bacon Bits, Homemade Croutons

Choice of two dressings:

Chipotle Ranch, Caesar, Sweet Chili Vinaigrette,

Strawberry Vinaigrette or Balsamic Vinaigrette

Served with:

Artesian Rolls and Cornbread

Soups

Choice of one:

Hot

Creamy Chicken Noodle

Roasted Tomato Basil

Italian Minestrone

Vegetable Barley

Garlic Roasted Cauliflower

Loaded Baked Potato

Chilled

Low Carb Bacon Avocado and Cucumbers

Spicy Watermelon Gazpacho

Yellow Tomato and Corn Gazpacho

Desserts

Key Lime Pie

Double Chocolate Cake

BACKYARD PARTY BUFFET

\$41

Farm House Salad

Spring Mix, Cucumbers, Tomatoes, Red Onions,

Garlic Croutons, Shredded Cheese and Carrot Slices

Served with Ranch Dressing and Balsamic Vinaigrette

Entrées

Southwest Chipotle Chicken

Grilled Sirloin Burgers

Vegetarian Black Bean Burgers

Toppings:

Tomatoes, Onions, Pickles, Sliced Cheeses, Lettuce and Condiments

Served with:

Kaiser Rolls and Artesian Sliced Breads

Sides

Homemade Potato Salad

Creamy Cole Slaw

Home-style Baked Beans

Homemade Potato Chips

Desserts

State Fair Funnel Cakes

Fresh Watermelon Slices

Beverages

Peach Sweet Tea

Fresh Squeezed Lemonade



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LUNCH BUFFETS

CROWNE SANDWICH SHOPPE BUFFET \$42

Salad

Specialty House Salad with Fresh Toppings

Dressings:

Choice of two:

Chipotle Ranch, Caesar, Strawberry Vinaigrette, Sweet Chili Vinaigrette or Balsamic Vinaigrette

Homemade Sides

Choice of one:

Potato Salad or Pasta Salad

Soup

Choice of one:

Creamy Chicken Noodle, Roasted Tomato Basil or Italian Minestrone

Assorted Artesian Sandwiches

Each Sandwich includes Homemade Potato Chips and Pickles Spears

Roast Beef

Slow-Roasted Sliced Angus Beef with Cheddar Cheese, Baby Green Lettuce, Sweet Vidalia Jam and Horseradish Mayonnaise Served on a Bavarian Pretzel Roll

Grilled Chicken Chipotle

Chipotle Adobo with Lime marinated Grilled Chicken Breast, served with Roasted Peppers, Buffalo Tomatoes, Provolone Cheese, Chipotle Mayonnaise and Green Leaf Lettuce on Artesian Ciabatta Bread

Maple Honey Turkey & Cranberry

Slow-Roasted Turkey with Swiss cheese, Cranberry Balsamic Mayonnaise, Baby Spinach, Caramelized Onions and Cranberry Jam Served on a Fresh Baked Croissant

Vegetarian Wrap

Grilled Spinach Tortilla with Romano Cheese, Pesto Mayonnaise, Baby Arugula, Roasted Bell Peppers and Grilled Seasonal Vegetables marinated in Aged Balsamic Vinegar

Italian Classic

Italian Shaved Prosciutto, Ham, Salami, Pepperoni, Provolone Cheese, Sliced Pickles, Dijon Mustard, Onions, Lettuce, Sliced Tomatoes, drizzled with Italian Dressing and served on an Italian Hoagie Bun

Dessert

Double Chocolate Cake
Homemade Jumbo Cookies

PEACHTREE DELI BUFFET \$42

Salad

Romaine Lettuce, Iceberg Lettuce, Shaved Red Cabbage, Roma Tomatoes, Pepperoncini, Red Onions, Black Olives and Parmesan Cheese Italian Vinaigrette and Balsamic Vinaigrette

Served with Warm Garlic Breadsticks

Sides

Southwestern Potato Salad
Mediterranean Pasta Salad

Deli Platters

Cold Meats:

Smoked Virginia Ham, Roast Beef, Honey Baked Turkey, Sliced Italian Pepperoni, Salami, Grilled Cajun Chicken and Portabella Pesto-Marinated Steak Strips

Sliced Cheeses:

Swiss Cheese, Provolone Cheese, Cheddar Cheese, American Cheese, Smoked Gouda

Vegan:

Assorted Grilled Seasonal Vegetables Marinated in Balsamic Vinaigrette and Fine Herbs

Artesian Breads:

Baguettes, Bavarian Pretzel Roll, Ciabatta, Multigrain and Sourdough

Chef's Specialty Desserts

Limoncello Crème Cake
Triple Layer Chocolate Cake



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LUNCH BUFFETS

TEX-MEX CANTINA BUFFET

\$44

Taco Salad

Romaine Lettuce with Avocado, Onions, Roma Tomatoes, Black Beans, Cilantro, Roasted Corn, Black Olives and Cucumbers Served with Chipotle Ranch and Cilantro Lime Vinaigrette

Entrées

Served with:

Warm Flour Tortillas and Crispy Corn Taco Shells
Tangy Pico de Gallo Salsa, Red Salsa, Sour Cream, Shredded Cheese, Limes and Jalapenos

Skillet Tex Mex Chicken Fajitas

Grilled Chicken Marinated in Poblano Adobo, Orange Juice and Lime Juice, Served with Sautéed Bell Peppers and Onions

Green Salsa Pork Carnitas

Shredded slow-roasted Pork with Green Tomatillo Salsa

Sides

Mexican Rice

Vegetarian Black Beans

Chips & Queso Dip

Fresh Homemade Guacamole

Dessert

Dulce de Leche Churros

Tres Leches Cake

TOSCANA ITALIAN BUFFET

\$50

Salads

Caesar

Hearts of Romaine with Asiago Cheese, Grape Tomatoes and Garlic Croutons
Served with Lemon Garlic Caesar Dressing

Italian Caprese

Roma Tomatoes, Fresh Mozzarella Cheese, Basil Chiffonade and drizzled with Aged Balsamic Reduction

Entrées

Served with Garlic Bread and Dinner Rolls

Chicken Toscana

Pan-Seared Chicken Breast Tossed in a Creamy Chardonnay Toscana Sauce made with Prosciutto Lardons, Sundried Tomatoes Served over Sautéed Baby Spinach

Shitake Cabernet Beef Medallions

Grilled Steak Medallions, served Medium Well, Topped with a Demi Glaze and Wild Shitake Mushrooms

Tomato Ragu and Grill Vegetables

Grilled Roma Tomatoes, Artichokes, Asparagus and Mushrooms over Garlic Ragu Sauce

Lemon Orzo with Parmesan and Peas

Orzo Pasta cooked al dente with Butter Lemon Sauce, Sweet Peas and Parmesan Cheese

Desserts

Espresso Flavored Italian Tiramisu

Vanilla Cream Puff Pastry with Mini Cannoli



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LUNCH BUFFETS

COLLEGE TAILGATE PARTY

\$40

Kickers

Beef Chili

Homemade Potato Salad

Creamy Cole Slaw

Macaroni BLT Pasta Salad

Quarterbacks

Grilled Guinness Hot Dogs

Mesquite and Applewood Smoked Pulled Pork

BBQ Chicken Wings

Linebackers

Fresh Potato Chips

Grandma's Baked Beans

Mascots

Chunky S'mores Brownies

Assorted Jumbo Cookies

Refreshments

Peach Sweet Tea

Fresh Squeezed Lemonade

EXECUTIVE BUFFET

\$45

Gourmet Salad

Baby Lettuce with Brussels Sprout Leaves, Romano Cheese, Toasted Walnuts, Bacon Lardons and Garlic Croutons

Served with Zesty Lemon Dressing and Caesar Dressing

Entrées

Grilled Fennel Chicken

Herb Grilled Chicken Breast with Olive Oil in a Creamy Fennel Sauce

Smoked Chipotle Pork Loin

Apple Wood Smoked Pork Loin served with a Chipotle Sauce

Sides

Roasted Fingerling Potatoes with Gremolata

Farm Vegetable Medley

Assorted Artisan Warm Dinner Rolls

Sweets

Cheesecake Crème Brulee

Chocolate Cake

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LUNCH BUFFETS



FLORENCIA BUFFET

\$48

Little Italian Green Salad

Baby lettuce with Red Onions, Roma Tomatoes, Pepperoncinis, Parmesan Cheese, Black Olives and Croutons

Served with:

Italian Dressing

Balsamic Vinaigrette Dressing

Antipasto

Entrées

Your choice of two:

Chicken Marsala

Chicken Breasts with Wild Mushrooms and Marsala Wine

Alfredo Lasagna

Chicken Lasagna baked with Creamy Alfredo and Mozzarella Cheese

Meat Lover's Beef Lasagna

Homemade Lasagna filled with 100% Angus Beef in Marinara Sauce

Sides

Mixed Vegetable Ratatouille

Eggplant Parmesan

Broccoli with Garlic Butter

Garlic Breadsticks

Desserts

New York Style Cheesecake with Strawberries

Chocolate Lava Cake

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PLATED EXECUTIVE LUNCHES

BRAISED MUSHROOMS & BASIL RAVIOLI \$35

Vegetarian and Vegan-friendly, Spinach Ravioli stuffed with Portobello and Porcini Mushrooms, Spinach, Tofu and Onions Served with Malibu Carrots and Grilled Asparagus drizzled with Roasted Bell Pepper Coulis.

PEACHTREE FRIED CHICKEN \$36

Fried Airline Chicken Marinated in Honey and Cajun Spices. Served with Garlic Mashed Potatoes and Sautéed Green Beans

HERB CITRUS CHICKEN \$37

Herb Roasted Airline Chicken, topped with Citrus-Butter. Served with Pesto Orzo Pasta and Chef Selected Seasonal Vegetables

BLACKBERRY PORK TENDERLOIN \$38

8 oz. Braised Pork Loin served with Creamy Polenta, Broccoli and Blackberry Wine Sauce



All plated lunches are served with iced tea, water and coffee service, a specialty salad and a delicious dessert. . Based on (1) Hour of Service and 25 Guest Minimum.

***Customized menus available, please ask our catering/planning team for details.



BOURSIN CHARDONNAY CHICKEN \$39

Grilled Airline Chicken Breast stuffed with Spinach, Boursin Cheese and Sundried Tomatoes Served with Saffron Risotto, Grilled Asparagus and Chardonnay Sauce

CITRUS SALMON \$39

Grilled 6oz. Salmon Marinated in Lemon Juice and Dill Served with Wild Rice, Grilled Asparagus, Malibu Carrots and Citrus Caper Sauce

MEDITERRANEAN CHICKEN \$39

Grilled Chicken Breast Marinated in Balsamic Vinegar and a Blend of Mediterranean Spices with Beurre Blanc. Served with a Couscous, Quinoa and Kale Medley and Grilled Asparagus

BORDELAISE TERES MAJOR STEAK MEDALLIONS \$40

8 oz. Grilled Teres Major Steak Medallions Infused with Aged Balsamic Vinegar Served with Bordelaise Sauce, Garlic Mashed Potatoes and Sautéed Broccoli

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GOURMET ON THE GO BOXED LUNCHES

An Assortment of Fresh Meals To Go.
Choice of Two Entrée Selections per
Group – 72 Hour Notice Required

ACCOMPANIMENTS:

Pasta Vinaigrette Salad

Julienne Vegetables, Feta Cheese and
Balsamic Vinaigrette

**Seasonal Fruit, Potato Chips, Chef's
Choice Dessert and Assorted
Beverages**



VEGETARIAN SANDWICH \$32

Grilled Zucchini, Squash, Roasted Peppers and
Boursin Cheese wrapped in a Spinach Wrap

ITALIAN MEATS AND CHEESE \$32

Genoa Salami, Ham, Prosciutto and Provolone
Cheese with Olives

OVEN ROASTED TURKEY CLUB \$32

Swiss Cheese, Lettuce, Bacon, Tomato and Honey
Mustard Sauce

GRILLED CHICKEN \$32

Roasted Peppers, Caramelized Red Onion Jam and
Fresh Mozzarella

SLOW ROASTED ROAST BEEF \$32

Blue Cheese Aioli, Lettuce and Roma Tomato

GRILLED PORTOBELLO MUSHROOM WRAP \$32

Mozzarella Cheese, Roasted Peppers, Lettuce and
Tomato

CHEF SALAD \$32

Bibb Lettuce, Turkey, Ham, Cheddar Cheese, Hard
Boiled Eggs, Olives, Tomato, Cucumber and Ranch
Dressing

GRILLED CHICKEN CAESAR SALAD \$32

House-Made roasted Garlic Croutons

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DINNER BUFFETS

TAILGATE BUFFET

\$50

Crowne Salad

Assortment of Baby Lettuce

Toppings: Cucumbers, Grape Tomatoes, Red Onions, Boiled Eggs, Cheddar Cheese, Smoked Bleu Cheese Crumbles and Homemade Croutons

Served with Assorted Dressings

Entrees

Tequila Lime Hot Wings

Grilled Wings *Tossed with Guajillo Adobo, Tequila, Lime Juice and Agave Nectar*

Tennessee Whiskey Spare Ribs

Juicy Spare Ribs Slow Cooked and Tossed in Tennessee Whiskey Barbecue Sauce

Applewood Smoked Chipotle Chicken

Smoked & Grilled Chicken Marinated in Chipotle Adobo and Smothered with Cheddar Cheese and Bacon Bits

Sides

Macaroni and Cheese

Grilled Seasonal Vegetables *with Balsamic Glaze*

Cornbread

Artesian rolls

Desserts

Key Lime Pie

Chocolate Salted Caramel Pecan Brownies

ABERDEEN BUFFET

\$50

Salad Bar

Baby Spring Mix

Baby Spinach

Toppings: Cucumbers, Tomatoes, Red Onions, Garlic Croutons, Shredded Cheese, Carrots, Black Olives and Pepperoncinis

Served with Assorted Dressings

Antipasto Pasta Salad

Entrées

Chimichurri Tenderloin Medallions

Herb-crusted Beef Medallions Slow Roasted and served with Balsamic Demi Glaze and drizzled with Argentinian Chimichurri Sauce (Gluten Free)

Monte Carlo Chicken

Grilled Chicken Marinated with Fine Herbs and Topped with Prosciutto, Spinach, Roasted Bell Peppers and Shaved Pecorino Romano Cheese

Sides

Roasted Red Potatoes

Sautéed Seasonal Vegetables

Dessert

New York Cheesecake with Blackberry Coulis

Lemon Italian Cream Cake



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DINNER BUFFETS

SANTA FE BUFFET

\$51

Starters

Chips and Salsa

Guacamole

Queso Dip

Salad

Fresh Lettuce with Cucumbers, Tomatoes, Red Onions, Garlic Croutons, Queso Fresco, Carrots, Black Olives, Peppercinins and Jalapenos and Served with Avocado Ranch Dressing and Balsalmic Vinaigrette

Entrées

Santa Fe Chicken

Grilled Chicken Breast Marinated in Lime Juice and Chipotle Adobo Served with Corn and Black Beans Salsa, Drizzled with Chipotle Cream Sauce

Grilled Cilantro Sirloin

Grilled sirloin marinated with Cilantro, Garlic, Lime, Tequila and Agave Nectar served with Sautéed Bell Pepper Onions, drizzled with Balsamic Vinaigrette and topped with Blue Cheese Crumbles

Sides

Yellow Rice Pilaf

Grilled Asparagus

Flour Tortillas

Dessert

Double Chocolate Cake

Tres Leches Cake

VENICE, ITALY BUFFET

\$51

Salad

Classic Caesar Salad

Romaine Hearts, Grape Tomatoes, Asiago Cheese and Homemade Croutons with Caesar Dressing

Caprice Salad

Roma Tomatoes with Fresh Basil and Mozzarella drizzled with a Balsamic Reduction

Entrees

Chicken Marsala

Pan Seared Chicken served with a classic Marsala Wine Sauce and Wild Mushrooms

Bordelaise Beef Short Rib

Boneless Beef Short Ribs Slow Braised and served with a Bordelaise Cabernet Reduction

Sides

Creamy Mashed Potatoes

Tomato Ragu

Roma Tomatoes, Portabella Mushrooms and Asparagus with a Pomodoro Sauce

Garlic Breadsticks

Fresh Baked Dinner Rolls

Dessert

Lemon Italian Cream Cake

Tiramisu Cake

Cream Cannolis



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DINNER BUFFETS

SOUTH GEORGIA BUFFET

\$50

Salads

Farm Fresh Salad

Baby Greens with Fresh Georgia Kale, Boiled Eggs, Cucumbers, Tomatoes, Red Onions, Croutons, Cheddar Cheese, Bleu Cheese Crumbles and served with Ranch Dressing and Italian Vinaigrette

Classic Potato Salad

Entrées

Rotisserie Chicken

Slow Cooked Beef Stew

Catfish with Pureed Corn Sauce

Sides

Collard Greens

Macaroni and Cheese

Dessert

Apple Pie *with a Scoop of Vanilla Bean Ice Cream*

Double Chocolate Cake

SOUTHERN STYLE BUFFET

\$52

Salads

House Salad

Baby Lettuce Mix with Cucumbers, Grape Tomatoes, Red Onions, Boiled Eggs, Black Olives, Cheddar Cheese and Homemade Croutons and served with Balsamic Vinaigrette and Ranch Dressing

Grandmother's Coleslaw

Entrées

Shrimp and Grits

Southern Style Shrimp served with Creole Sauce and Creamy Grits

Crispy Fried Chicken

Home-style Fried Chicken Marinated in Buttermilk and Spices

(Add Waffles \$3.00++ Per Guest)

Pulled Pork Barbecue

Pulled Pork served with Sweet and Tangy Barbecue Sauce

Dessert

Traditional Peach Cobbler

Served with Vanilla Bean Ice Cream

Georgia Pecan Pie



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DINNER BUFFETS

EXECUTIVE DINNER BUFFET \$52

Salads

Seasonal Salad

Seasonal Lettuce, Baby Spinach, Cucumbers, Tomatoes, Red Onions, Garlic Croutons, Parmesan Cheese, Shredded Carrots, Black Olives, Pepperoncinis and Seasonal Berries and served with Ranch Dressing and Raspberry Vinaigrette

Antipasto

Pickled Vegetables, Italian Meats, Cheeses and Grilled Vegetables drizzled with a Balsamic Reduction

Entrées

Grilled Citrus Salmon

Atlantic Grilled Salmon served with Citrus Cream Sauce and Fresh Dill

Roasted Strip Loin

Angus Strip Loin Pan Roasted, Served with Sautéed Wild Mushrooms and Demi Glaze Cream Reduction

Sides

Roasted Vegetable Succotash

Garlic Mashed Potatoes with Chive Oil

Dinner Rolls

Desserts

Red Velvet Cake

Salted Caramel New York Style Cheesecake

HWY 74 DINNER BUFFET \$48

Salads

Classic Caesar Salad

Romaine Hearts, Grape Tomatoes, Asiago Cheese and Croutons served with Caesar Dressing

Gourmet Salad

Baby Spring Mix, Roasted Brussels Sprouts, Romano Cheese, Toasted Walnuts, Bacon Lardons and Croutons Served with Assorted Dressings

Entrées

Grilled Fennel Chicken

Grilled Chicken Breast, Seasoned with Herbs and Fennel Pollen and served with a Creamy Fennel Sauce

Roasted Georgia Peach Pork Loin

Slow-roasted Pork Loin Marinated with Oil, White Wine, Garlic and Herbs and served with a Peach Gastrique

Sides

Vegetable Ratatouille

Wild Mushrooms Ravioli with Pesto and Toasted Walnuts

Dinner Rolls

Desserts

Crème Brule Cheesecake

Chocolate Cake



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DINNER BUFFETS

MCINTOSH BUFFET

\$55

Salads

Quinoa & Kale Salad

Georgia Kale Chiffonade, Cauliflower, Golden Quinoa and served with Ginger Vinaigrette

Classic Cobb Salad

Served with Ranch and Bleu Cheese Dressing

Entrées

Rosemary Chicken

Pan-seared Rosemary Chicken topped with Vin Blanc au Beurre Sauce

Filet Mignon Tips

Black Diamond Filet Mignon Marinated with Olive Oil, Garlic and Balsamic Vinegar

Sides

Lemon Herb Orzo

Grilled Balsamic Farm Vegetables

Artesian Dinner Rolls

Desserts

Lemon Raspberry Cake with Mascapone

Vanilla Strawberry Cake

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PLATED EXECUTIVE DINNERS



Please choose one salad, one dinner plate and one dessert to create your menu.

Salads

Georgia Kale Salad

Georgia Kale tossed with Garlic Bread Crumbles, Cucumbers, Yellow Bell Peppers, Pickled Red Onions and Pickle Carrots, served with Avocado Ranch Dressing

Classic Caesar Salad

Romaine, Romano Cheese, Baby Tomatoes, Croutons, Cesar Dressing and Garlic Bread

All plated dinners are served with iced tea, water and coffee service, a specialty salad and a delicious dessert. .
Based on (1) Hour of Service and 25 Guest Minimum.
***Customized menus available, please ask our catering/planning team for details.

Crowne Salad

Baby Lettuce with Georgia Kale, Golden Beets, Cucumbers, Goat Cheese, Scallions, Roasted Sunflower Seeds and Mandarin Oranges, Served with Champagne Vinaigrette

Berry Spinach Salad

Fresh Baby Spinach tossed with Fresh Berries, Mandarin Orange Wedges, Toasted Almonds, Crispy Vidalia Onions and served with Balsamic Vinaigrette

House Salad

Mixed Greens, Roma Tomatoes, Cucumbers, Toasted Sunflower Seeds, Carrots and served with Red Wine Vinaigrette



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PLATED EXECUTIVE DINNERS

Entrées

Please inquire about double entrée pricing.

Braised Mushrooms & Basil Ravioli

Vegetarian and Vegan-friendly, Spinach Ravioli stuffed with Portobello and Porcini Mushrooms, Spinach, Tofu and Onions, served with Malibu Carrots and Grilled Asparagus

\$42.00++ per person

Chicken Marsala

Pan-seared Airline Chicken Breast with Sautéed Mushrooms and Marsala Wine Demi Glaze Served with Garlic Mashed Potatoes and Sautéed Green Beans

\$43.00++ per person

Chicken Al Pesto

Braised Airline Chicken Breast with Creamy Basil Kale Pesto Sauce and Orzo Pasta and Asparagus

\$44.00++ per person

Napolitano Chicken

Pan-seared Airline Chicken stuffed with Sundried Tomatoes, Boursin Cheese and Crispy Prosciutto Served with Wild Rice Pilaf, Malibu Rainbow Carrots and Chardonnay Romano Sauce

\$44.00++ per person

Citrus Chicken

Teriyaki Grilled Airline Chicken, Marinated with Ginger and Orange Juice

Served with Yellow Fried Rice and Grilled Asparagus

\$44.00++ per person

Chardonnay Chicken

Herb Roasted Airline Chicken with Chardonnay Cream Sauce Served with Shitake Mushrooms, Creamy Risotto and Grilled Asparagus

\$45.00++ per person

Boneless Short Ribs

Braised 9oz. portion of Short Ribs served over Creamy Italian Polenta and Malibu Rainbow Carrots

\$49.00++ per person

Cabernet Steak Medallions

Garlic-infused 10oz. Grilled New York Strip Steak Medallions with Shitake Cabernet Cream Sauce Served with Golden Yukon Mashed Potatoes and Grilled Asparagus

\$51.00++ per person



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PLATED EXECUTIVE DINNERS

Entrées (Cont.)

Please inquire about double entrée pricing.

Roasted Pork Tenderloin

Georgia Peach and Rosemary Marinated 8oz. Pork Tenderloin drizzled with Peach Gastrique
Served with Sweet Potato Mash and Steamed Broccoli
\$42.00++ per person

Applewood Smoked Pork Loin

Applewood Smoked 9oz. Pork Medallion wrapped in Bacon and served with Stone-Ground Yellow Grits and Sautéed Haricots Verts with Red Bell Pepper and Lemon Gremolata
\$44.00 ++ per person

Chimichurri Sirloin Steak

8oz. Grilled Sirloin topped with Argentinian Chimichurri
Served with Spaghetti Squash and Fingerling Roasted Potatoes
\$45.00++ per person

Pork Osso Bucco Confit

12oz. Pork Osso Bucco Braised in a rich Cabernet Sauce Served with Creamy Italian Polenta, Grilled Asparagus and Malibu Carrots
\$45.00++ per person

Grilled Southwest Salmon

Lime Mesquite Salmon in a Roasted Poblano Sauce
Served with Saffron Rice, Grilled Asparagus and Garnished with Baby Cilantro
\$46.00++ per person

Lemon Caper Salmon

Atlantic Salmon Marinated with Lemon, Garlic and Herbs in a Lemon Caper Sauce with Sundried Tomatoes and Roasted Artichokes and served with Orzo Pasta and Broccoli Florets
\$46.00++ per person

Mango Mahi-Mahi

Pan-seared 6oz. Mahi-Mahi drizzled with a warm Mango Salsa and served with Saffron Risotto, Steamed Asparagus and Carrot Ribbons
\$49.00 ++ per person



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PLATED EXECUTIVE DINNERS

Desserts

Red Velvet Tower

Layers of Red Velvet Genoese, Homemade Cream Cheese and garnished with a Dark Chocolate Feather

Tuxedo Bonbon

Rich Chocolate Cake with both Milk Chocolate and White Chocolate Mousse

New York Style Cheesecake

Smooth and Creamy Cheesecake nestled on Graham Cracker Crumbs

Raspberry Lemon Drop

Yellow Sponge Cake with layers of Lemon Mousse and European Raspberry Preserves

Ultimate Chocolate Gold

Smooth Dark Chocolate Mousse topped with Chocolate Ganache and edible Gold Luster

Savannah Pecan Pie

Pecan Pie drizzled with Smooth Caramel

Southern Classic Carrot Cake

Southern inspired Carrot Cake

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STATIONS

CARVING STATIONS

Chef attended carving stations require a minimum of 60 guests and an attendant charge of \$100.00 x 1½ hour event.

Served with Petite Rolls and Condiments.

GLAZED VIRGINIA HAM \$380

Honey Dijon Mustard Sauce and Bourbon-Cranberry Compote

HERB & DIJON ROASTED PORK LOIN \$380

Served with Sweet Mustard and Apple Au Jus

APPLE OR PECAN SMOKED TURKEY BREAST \$390

Served with a Bourbon-Cranberry Compote and Dijon Honey Mustard

PRIME RIB \$460

Horseradish Cream Sauce and Au Jus

ROASTED BEEF TENDERLOIN \$720

Horseradish Cream Sauce, Au Jus and Maytag Bleu Cheese Cream

PASTA STATION

Penne & Tortellini Pasta served with Classic Marinara and Alfredo Sauce

Accompaniments Include: Grated Parmesan Cheese, Italian Sausage, Grilled Herb Chicken, Roma Tomatoes, Broccoli Florets, Baby Shrimp, Baby Spinach, Shaved Red Onions, Mushrooms, Garlic and Bell Peppers and Served with Italian Garlic Bread

\$23.00++ per person

CEVICHE BAR

Fresh Seafood Ceviche Bar includes Oysters, Shrimp, Scallops, Octopus and Fresh Fish

\$36.00++ per person

SUSHI BAR

Handmade Maki Sushi Rolls, California Rolls, Vegetarian Rolls, Spicy Tuna Rolls, Shrimp Rolls, Eel (Unagi) Roll

\$38.00++ per person



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PLATTERS

ANTIPASTO

Salami, Provolone Cheese, Pepperoni, Pepperoncini's, Italian Mix Olives and Marinated Artichoke Hearts, Roasted Bell Peppers, Prosciutto, Fresh Pesto Basil Mozzarella, Balsamic Boiled Eggs

Serves 25	\$200.00
Serves 50	\$350.00
Serves 100	\$580.00

SMOKED SALMON

Red Onions, Chopped Eggs, Capers, Roasted Tomatoes, Cream Cheese Mousse and Garlic Crostini

Serves 25	\$250.00
Serves 50	\$400.00
Serves 100	\$780.00

FRUIT AND BERRY

Chef Selection of Seasonal Fruits and Berries served with Mango Coulis and Agave Greek Yogurt

Serves 25	\$180.00
Serves 50	\$340.00
Serves 100	\$650.00

SHRIMP COCKTAIL

Chilled Jumbo Shrimp served with Classic Cocktail sauce and Habanero Mango Sauce

50 piece	\$220.00
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DOMESTIC AND IMPORTED CHEESE DISPLAY

Variety of Imported and Domestic Cheeses, Grilled Vegetables with Olives and an Aged Balsamic Glaze Served with Garlic Crostini and Artesian Crackers

Serves 25	\$180.00
Serves 50	\$340.00
Serves 100	\$650.00

VEGETABLE CRUDITÉ

\$35

Seasonal Farm Veggies to Include:

Broccoli, Asparagus, Sweet Peppers, Sliced Cucumbers, Carrots, Snap Peas, Cherry Tomatoes, Celery Sticks, Kalamata Olives and Pistachios

Each Display Accompanied with Dips:

Vegan Hummus
Ranch Herb Dip

Serves 25	\$175.00
Serves 50	\$300.00
Serves 100	\$580.00

GRILLED VEGETABLES AND HUMMUS

Seasonal Grilled Farm Veggies to Include:

Asparagus, Grilled Bell Peppers, Malibu Carrots, Zucchini, Yellow Squash, Eggplant, Red Onion, Mixed Olives, Chickpea Hummus and Feta Cheese served with Garlic Crostini

Serves 25	\$185.00
Serves 50	\$320.00
Serves 100	\$600.00



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PLATTERS

DRY SNACKS

\$28.00++ per pound

Selections require a minimum order of one pound

Trail Mix, Mini-Pretzels, Caramel Popcorn, Mixed Nuts, Peanuts and Chocolate Covered Raisins

PREMIUM DRY SNACKS

\$38.00++ per pound

Selections require a minimum order of one pound

Chocolate Covered Raisins, Pecans, Toasted Almonds, Candy Pecans, Dried Fruit Assortment, Yogurt Covered Mini-Pretzels and Chocolate Truffles

SNACK ENSEMBLE

\$6.00++ per person

Chips and Salsa
Vidalia Onion Dip with Potato Chips
Buffalo Dip with Potato chips

SPORTS SNACKS

\$9.00++ per person

Jumbo pretzels *served with Spicy Mustard*
Mini Hot Dogs *served with Spicy Mustard and Sweet Relish*
Ice Cream Bars
Popcorn
Assorted Selection of Bagged Potato Chips
Assorted Chocolate Bars



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HORS D' OEUVRES

Pricing is in 50 Piece Increments –
72 Hour Notice Required

TRADITIONAL EXTRA JUMBO SHRIMP

\$225

Old Bay and Celery Seed Spiked Cocktail Sauce

HOUSE SMOKED RUBBED PORK SLIDERS

\$200

House-Made Pulled Pork Sandwiches on Cheddar Biscuit with Coleslaw

MINI GOURMET CHEESEBURGER

SLIDERS **\$200**

Caramelized Onion and American Cheese

BLACKENED SHRIMP AND GRITS **\$240**

Local Cheddar Grits and Our Own Maple Bourbon BBQ Sauce

SAUTÉED MINI CREOLE CRAB CAKES AND FRIED GREEN TOMATO SKEWERS

\$240

LOCAL PIMENTO CHEESE SPREAD **\$200**

Served with Crisp Pita Chips

GRILLED SHRIMP BRUSCHETTA **\$240**

Lemon Butter Garlic Shrimp with Fresh Mozzarella, Tomato and Basil

GRILLED VEGETABLES BRUSCHETTA

\$175

Grilled Seasonal Vegetables, Fresh Mozzarella, Tomato and Basil

WARM SICILIAN CAPONATA STUFFED MUSHROOMS **\$175**

With Roasted Tomato Basil Balsamic Drizzle

THAI CHICKEN SATAY **\$200**

Served with Sweet Chili Sauce

CALIFORNIA ROLL **\$200**

Sushi Roll Containing Cucumber, Crab Meat and Avocado

CHILLED ASPARAGUS LIGHT DRIZZLE OF OLIVE OIL AND CRACKED BLACK PEPPER **\$175**

Wrapped with Prosciutto

CHILLED SALAMI CORONETS **\$175**

With Boursin Cheese and Olives

VEGETABLE SPRING ROLLS **\$150**

Served with Sweet Chili Dipping Sauce

SMOKED CHICKEN AND GOUDA CHEESE QUESADILLA **\$150**

Served with Avocado Sour Cream

BUFFALO, LEMON PEPPER OR SMOKED BBQ STYLE CHICKEN WINGS **\$150**

Served with Matchstick Potatoes (One Flavor per 50 Wings)



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HOST BAR PACKAGES



HOST BAR PACKAGES

These packages are available to all groups of 25 guests or more. You can choose either Call, Premium or Top Shelf. The amount charged is per person base on your guaranteed attendance or the actual attendance, whichever is higher.

Call Brands	Premium Brands	Top Shelf Brands
4-Hour Bar: \$25.50 per Person Each Add'l Hour: \$12.75 per Person	4-Hour Bar: \$27.00 per Person Each Add'l Hour: \$13.50 per Person	4-Hour Bar: \$31.00 per Person Each Add'l Hour: \$15.50 per Person

CALL BRANDS BAR INCLUDES:

Smirnoff, Seagram's, Cruzan, Jim Beam, Famous Grouse, Sauza Blue, E&J, Seagram's 7

PREMIUM BRANDS BAR INCLUDES:

Absolut, Beefeater, Bacardi, Captain Morgan, Jack Daniels, J&B, Sauza Gold, Courvoisier VS

TOP SHELF BRANDS BAR INCLUDES:

Ketel One, Ketel One Citroen, Tanqueray, Bacardi, Captain Morgan, Makers Mark, JW Red, Patron Silver, Crown Royal

Bartender fee is \$75 for the first hour of service and \$25 for each additional hour, per bartender.

One bartender for every 75 people is recommended.

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CASH & CONSUMPTION BEVERAGE PRICING

	Call Brands	Premium Brands	Top Shelf Brands
Mixed Drinks	\$8.50 per Cocktail	\$9.00 per Cocktail	\$10.50 per Cocktail
Imported Beer	\$6.00 per Beer	\$6.45 per Beer	\$6.50 per Beer
Domestic Beer	\$5.35 per Beer	\$5.50 per Beer	\$6.00 per Beer
House Wine	\$7.50 per Glass	\$8.00 per Glass	\$9.00 per Glass
Cordials	\$11.00	\$11.00	\$11.00
Soft Drinks	\$4.00	\$4.00	\$5.00
Mineral/Bottled Water	\$4.00	\$4.00	\$5.00

CALL BRANDS BAR INCLUDES:

Smirnoff, Seagram's, Cruzan, Jim Beam, Famous Grouse, Sauza Blue, E&J, Seagram's 7

PREMIUM BRANDS BAR INCLUDES:

Absolut, Beefeater, Bacardi, Captain Morgan, Jack Daniels, J&B, Sauza Gold, Courvoisier VS

TOP SHELF BRANDS BAR INCLUDES:

Ketel One, Ketel One Citroen, Tanqueray, Bacardi, Captain Morgan, Makers Mark, JW Red, Patron Silver, Crown Royal

WINE (All Canyon Road Except Beringer White Zinfandel):

Merlot, Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Beringer White Zinfandel

PREMIUM BEER:

Stella Artios, Corona Light, Corona Extra, Amstel Light, Heineken, Sweetwater IPA, Sweetwater 420, O'doul's (Non-alcoholic)

DOMESTIC BEER:

Michelob Ultra, Coors Light, Bud Light, Budweiser, Miller Lite, Samuel Adams Ale, Blue Moon

All private event cash bars are subject to a minimum charge of \$350, plus fees. Bartender fee is \$75 for the first hour of service and \$25 for each additional hour, per bartender.

One bartender for every 75 people is recommended.



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