

**WESTIN**<sup>®</sup>

HOTELS & RESORTS

The Westin Atlanta Perimeter North  
2023



## Eat Well

Stay focused and energized during your meeting  
with these nutritious and energizing foods.

Dishes designed to stimulate your brain  
and fuel your productivity.

## RECEPTION TABLE

Priced Per Guest. Based on 60/120 Minutes of Service

Requires a Minimum of 25 Guests

### TRADITIONAL DISPLAYS

#### ARTISANAL CHEESE | 19/29

Assortment of International and Local Farm Cheeses

Fresh and Dried Fruits and Nuts

Jams and Spreads

Gourmet Crackers and Crostini

#### CRUDITÉS | 16/24

Display of Crisp Garden Vegetables

Buttermilk Ranch and Chipotle-Parmesan Dips

Toasted Pita Chips and Crostini

Creamy Hummus

#### SEASONAL FRUIT TABLE | 17/25

Seven Hand Cut Fruits and Berries

Honey Yogurt Dip and Nutella

#### CHARCUTERIE BOARD | 20/30

Prosciutto, Salami, Capicola, Black Forest Ham

Herb Garlic Boursin, Manchego, Swiss and Aged Provolone

Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted

Tomatoes and Artichoke Hearts

Basil Mustard, Herb Infused Olive Oil

Crusty Country Bread, Crackers, Crostini

#### SIGNATURE SWEETS | 18/27

Collection of Petit Cakes and Tarts, European Style Petit Fours and Dessert Shooters

Chocolate Dipped Strawberries

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Specialty Teas From Tazo

#### LOW COUNTRY RAW BAR | 27

*Three Pieces Total Per Guest*

Poached Shrimp | Oysters on the Half Shell | Crab Claws | PEI Mussels

Cocktail Sauce, Horseradish, Champagne Mignonette, Fresh Lemon Wedges

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 25% taxable service charge, 9% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

### SIGNATURE DISPLAYS

#### THE MINI SLIDERS | 21/31

*Choice of Two Sliders*

*Housemade Potato Chips and Creamy Coleslaw*

- **Short Rib** | Arugula, Sliced Tomato, Chipotle Mayo
- **Buttermilk Fried Chicken** | Pepper Jack Cheese, Pickle Chips
- **Caprese** | Buffalo Mozzarella, Basil Aioli, Pesto Spread
- **Blackened Salmon** | Baby Arugula, Roma Tomato, Lemon Aioli
- **Impossible Burger** (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 3

#### FLAT BREAD PIZZA | 20/30

*Select Three*

- **Margherita** | Tomato, Basil, Mozzarella (V)
- **Meat Lover** | Pepperoni, Sausage, Marinara, Mozzarella
- **Chicken Artichoke Flatbread** | Grilled Chicken, Herb Cheese Spread, Baby Spinach, Artichoke Hearts, Mozzarella
- **Fig and Arugula** | Caramelized Onion, Goat Cheese, Balsamic Reduction
- **Vegetarian** | Mushroom, Peppers, Olive, Garlic, Mozzarella, Marinara (V)
- **Tartufo** | Herb Cheese Spread, Truffle, Mushroom, Caramelized Onion

#### STREET TACOS | 22/33

*Select Two*

- Grilled Redfish
- Pork Carnitas
- Braised Short Rib
- Chicken Tinga
- Chile Lime Shrimp

Shredded Cabbage, Shaved Radish, Chopped Onion, Cilantro, Red and Green Salsas, Cotija and Mex Mix Shredded Cheese, Pickled Red Onion, Jalapeno, Guacamole

Corn and Flour Tortillas

## ACTION STATION

Price Based 60/120 Minutes of Service and Requires a Minimum of 25 Guests Each Station Requires an Attendant | 150 Attendant Fee

### CUSTOM PASTA CREATIONS | 24/36

**Pasta** | Penne, Farfalle and Four Cheese Tortellini

**Toppings** | Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom, Garlic Confit, Basil Pesto, Gorgonzola and Parmesan Cheese

**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

**Sauces** | Basil Marinara, Alfredo, Vodka, Extra Virgin Olive Oil Focaccia, Roasted Garlic and Cheese Bread

### FARM STAND "CHOP CHOP" SALAD | 18/27

**Greens** | Romaine Hearts, Baby Field Greens, Baby Spinach

**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Sunflower Seeds Parmesan Cheese, Blue Cheese Crumbles, Smoked Bacon, Eggs, Focaccia Croutons

**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Champagne Vinaigrettes

Fresh Rolls and Sweet Butter

### STIR FRY | 26/39

**Select Three Protein** | Beef, Chicken, Pork, Shrimp, Tofu

**Fried Rice, Chow Mein Noodles**

**Toppings** | Scrambled Egg, Shredded Carrots, Snow Peas, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper, Sesame Seeds, Bok choy

**Sauces** | Teriyaki, Hoisin, Soy Sauce, Sweet Chili

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### GOURMET GRITS | 30/45

Seared Cheesy Parmesan Grit Cakes with a Variety of Toppings:

*Please Select Two*

- **Sautéed Shrimp** | Leeks, White Wine, Garlic Cream Sauce
- **Roasted Chicken** | Mushrooms, Garlic, Shallots, Pan Jus
- **Braised Short Rib** | Carrots, Peas, Cabernet Demi
- **Chunky Tomato Compote** | Cipollini Onion

### GOURMET MAC N CHEESE | 24/26

**Elbows** | Sharp Cheddar Sauce

**Cavatappi** | Three Cheese Mornay

**Proteins** | Grilled Chicken, Smoked Bacon, Chorizo Crumble, Rock Shrimp

**Toppings** | Broccoli, Roasted Red Pepper, Tomatoes, Roasted Mushrooms, Green Onions, Fresh Peas

# PASSED HORS D'OEUVRES

Passed Hors d'oeuvres | Priced Per Item Minimum Order 25 Prices per item

## CHILLED SPECIALTIES

### Priced Each | 7

- Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart Apple Sweet-Chile Relish
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
- Caprese Canape | Diced Roma Tomatoes, Mozzarella, Basil Pesto, Garlic Toasted French Bread
- Deviled Eggs
- Smoked Salmon Rolls | Cream Cheese on Cucumber
- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Herb Roasted Beef and Blue Cheese Canape | Tomato Jam
- Melon Wrapped In Prosciutto
- Blini | Sour Cream and Caviar

### Priced Each | 8

- Poached Jumbo Shrimp | Cocktail Sauce
- Shrimp and Gazpacho Shooter Marinated
- Caribbean Crab Salad | Phyllo Cup

## PASSED HORS D'OEUVRES RECEPTION PACKAGES

*Priced Per Guest | Minimum 25 Guests*

*Based on 60 Minutes of Service*

*Excludes Market Priced Items*

- 4 Pieces Per Guest (Select 2 Cold and 2 Hot) | 30
- 6 Pieces Per Guest (Select 3 Cold and 3 Hot) | 43
- 8 Pieces Per Guest (Select 4 Cold and 4 Hot) | 56

### Add a Display Table with Your Hors d'oeuvres Package:

*Based on 60 Minutes of Service*

- Artisanal Cheese Display | Add 17
- Crudités | Add 14
- Seasonal Fruit | Add 15

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## HOT SPECIALTIES

### Priced Each | 7

- Reuben Wellington
- Spicy Beef Empanada
- Buffalo Chicken Bites | Blue Cheese Sauce
- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Chicken Tenders | Mango-Ginger
- Chicken Taquitos | Salsa Verde
- Toasted Spinach and Feta Phyllo Pockets
- Baked Raspberry and Brie in Puff Pastry
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Mushrooms Asparagus Gruyere Tart
- Jerk Chicken on a Stick | Lime Butter Sauce
- Beef Sate | Bangkok Peanut Sauce
- Beef Wellington | Mushrooms Duxelle in Puff Pastry
- Chicken Quesadilla | Chipotle Sour Cream
- Three Cheese Quesadilla | Salsa

### Priced Each | 8

- Coconut Shrimp | Mango Chutney
- Seared Pepper Tuna | Wonton, Wasabi Mayo
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce
- Scallops Wrapped In Bacon

### Market Price

- Baby Lamb Chop Lollipop | Dijon
- Oven Baked Crab Cake | Avocado Mousse, Chipotle Mayo

# CARVERY

Priced Per Item | 3-4oz Portions

All Stations Include Silver Dollar Rolls and Sweet Creamery Butter and Require an Attendant | 150 Culinarian Fee

## CARVING STATIONS

### **Sage and Honey Glazed Breast of Turkey** | 425

Apple-Cranberry Chutney, Herb Mayonnaise

~Serves 20 Guests

### **Slow Roasted Prime Rib of Beef** | 550

Horseradish Sauce, Grain Mustard, Au Jus

~ Serves 25 Guests

### **Steamship Leg of Beef** | 1170

Horseradish Sour Cream, Black Peppercorn Demi Glaze

Serves 125 Guests

### **Herb Crusted Tenderloin** | 500

Dijon, Au Jus

~Serves 25 Guests

### **Coca Cola Glazed Smokehouse Ham** | 500

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~35 Guests

### **Cedar Plank Roasted Salmon** | 550

Sweet Dijon Glaze

~ Serve 20 Guests

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## ENHANCEMENTS | 6 EACH

*Priced per Guest*

- Braised Greens, Bacon
- Coconut/Turmeric Basmati Rice
- Cauliflower Au Gratin
- Roasted Mixed Vegetable
- Herb Roasted Fingerling Potatoes, Shallots and Fennel
- Garlic Mashed Potato
- Roasted Yams, Garlic, Lime and Cilantro
- Steamed Seasonal Vegetables
- Truffled Mac and Cheese
- Risotto

## RECEPTION PACKAGE

### ROAMING Reception Package | 99

*Priced Per Guest, Based Upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants.*

*Minimum of 50 Guests Required.*

#### SELECT TWO DISPLAYS

##### ARTISANAL CHEESE

Assortment of International and Local Farm Cheeses  
Fresh and Dried Fruits and Nuts  
Jams and Spreads  
Gourmet Crackers and Crostini

##### CRUDITÉS

Display of Crisp Garden Vegetables  
Buttermilk Ranch and Chipotle-Parmesan Dips  
Toasted Pita Chips and Crostini  
Creamy Hummus

##### CHARCUTERIE BOARD

Prosciutto, Salami, Capicola, Black Forest Ham  
Herb Garlic Boursin, Manchego, Swiss and Aged Provolone  
Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted  
Tomatoes and Artichoke Hearts  
Basil Mustard, Herb Infused Olive Oil  
Crusty Country Bread, Crackers, Crostini

#### THE MINI SLIDERS | Add 4

*Choice of Two Sliders*

*Served with Housemade Potato Chips and Creamy Coleslaw*

- **Short Rib** | Arugula, Sliced Tomato, Chipotle Mayo
- **Buttermilk Fried Chicken** | Pepper Jack Cheese, Pickle Chips
- **Caprese** | Buffalo Mozzarella, Basil Aioli, Pesto Spread
- **Blackened Salmon** | Baby Arugula, Roma Tomato, Lemon Aioli
- **Impossible Burger** (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 3

#### FLAT BREAD PIZZA | Add 4

*Select Three*

- **Margherita** | Tomato, Basil, Mozzarella (V)
- **Meat Lover** | Pepperoni, Sausage, Marinara, Mozzarella
- **Chicken Artichoke Flatbread** | Grilled Chicken, Herb Cheese Spread, Baby Spinach, Artichoke Hearts, Mozzarella
- **Fig and Arugula** | Caramelized Onion, Goat Cheese, Balsamic Reduction
- **Vegetarian** | Mushroom, Peppers, Olive, Garlic, Mozzarella, Marinara (V)
- **Tartufo** | Herb Cheese Spread, Truffle, Mushroom, Caramelized

#### SELECT ONE ACTION STATION

##### CUSTOM PASTA CREATIONS

**Pasta** | Penne, Farfalle and Four Cheese Tortellini  
**Toppings** | Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom, Garlic Confit, Basil Pesto, Gorgonzola and Parmesan Cheese  
**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp  
**Sauces** | Basil Marinara, Alfredo, Vodka, Extra Virgin Olive Oil  
Focaccia, Roasted Garlic and Cheese Bread

##### GOURMET MAC N CHEESE

**Elbows** | Sharp Cheddar Sauce  
**Cavatappi** | Three Cheese Mornay  
**Proteins** | Grilled Chicken, Smoked Bacon, Chorizo Crumble, Rock Shrimp  
**Toppings** | Broccoli, Roasted Red Pepper, Tomatoes, Roasted Mushrooms, Green Onions, Fresh Peas

##### FARM STAND “CHOP CHOP” SALAD

**Greens** | Romaine Hearts, Baby Field Greens, Baby Spinach  
**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Sunflower Seeds Parmesan Cheese, Blue Cheese Crumbles, Smoked Bacon, Eggs, Focaccia Croutons  
**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Champagne Vinaigrettes  
Fresh Rolls and Sweet Butter

#### STIR FRY | Add 4

**Select Three Protein** | Beef, Chicken, Pork, Shrimp, Tofu  
Fried Rice, Chow Mein Noodles  
**Toppings** | Scrambled Egg, Shredded Carrots, Snow Peas, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper, Sesame Seeds, Bok choy  
**Sauces** | Teriyaki, Hoisin, Soy Sauce, Sweet Chili

#### GOURMET GRITS | Add 6

Searched Cheesy Parmesan Grit Cakes with a Variety of Toppings:  
*Please Select Two*

- **Sautéed Shrimp** | Leeks, White Wine, Garlic Cream Sauce
- **Roasted Chicken** | Mushrooms, Garlic, Shallots, Pan Jus
- **Braised Short Rib** | Carrots, Peas, Cabernet Demi
- **Chunky Tomato Compote** | Cipollini Onion

- **Tartare** | Herb Cheese Spread, Ham, Mushroom, Caramelized Onion

### **STREET TACOS** | Add 4

*Select Two*

- Grilled Redfish
- Pork Carnitas
- Braised Short Rib
- Chicken Tinga
- Chile Lime Shrimp

Shredded Cabbage, Shaved Radish, Chopped Onion, Cilantro, Red and Green Salsas, Cotija and Mex Mix Shredded Cheese, Pickled Red Onion, Jalapeno, Guacamole  
Corn and Flour Tortillas

### **SELECT ONE CARVING STATION**

**Sage and Honey Glazed Breast of Turkey** | Apple-Cranberry Chutney, Herb Mayonnaise

**Coca Cola Glazed Smokehouse Ham** | Grilled Pineapple Relish, Spicy Honey Mustard Sauce

**Cedar Plank Roasted Salmon** | Sweet Dijon Glaze

**Slow Roasted Prime Rib of Beef** | Horseradish Sauce, Grain Mustard, Au Jus | Add 10

**Herb Crusted Tenderloin** | Dijon, Au Jus | Add 10

### **Select One Side Dish**

- Braised Greens, Bacon
- Coconut/Turmeric Basmati Rice
- Cauliflower Au Gratin
- Roasted Mixed Vegetable
- Herb Roasted Fingerling Potatoes, Shallots and Fennel
- Garlic Mashed Potato
- Roasted Yams, Garlic, Lime and Cilantro
- Steamed Seasonal Vegetables
- Truffled Mac and Cheese

### **SELECT FOUR PASSED HORS D'OEUVRES**

#### **CHILLED SPECIALTIES**

- Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart Apple Sweet-Chile Relish
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
- Caprese Canape | Diced Roma Tomatoes, Mozzarella, Basil Pesto, Garlic Toasted French Bread
- Deviled Eggs
- Smoked Salmon Rolls | Cream Cheese on Cucumber
- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Herb Roasted Beef and Blue Cheese Canape | Tomato Jam
- Melon Wrapped In Prosciutto
- Blini | Sour Cream and Caviar
- Priced Each | 8
- Poached Jumbo Shrimp | Cocktail Sauce | Add 2
- Shrimp and Gazpacho Shooter Marinated | Add 2
- Caribbean Crab Salad | Phyllo Cup | Add 2

#### **HOT SPECIALTIES**

- Reuben Wellington
- Spicy Beef Empanada
- Buffalo Chicken Bites | Blue Cheese Sauce
- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Chicken Tenders | Mango-Ginger
- Chicken Taquitos | Salsa Verde
- Toasted Spinach and Feta Phyllo Pockets
- Baked Raspberry and Brie in Puff Pastry
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Mushrooms Asparagus Gruyere Tart
- Jerk Chicken on a Stick | Lime Butter Sauce
- Beef Sate | Bangkok Peanut Sauce
- Beef Wellington | Mushrooms Duxelle in Puff Pastry
- Chicken Quesadilla | Chipotle Sour Cream
- Three Cheese Quesadilla | Salsa
- Priced Each | 8
- Coconut Shrimp | Mango Chutney | Add 2
- Seared Pepper Tuna | Wonton, Wasabi Mayo | Add 2
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce
- Scallops Wrapped In Bacon | Add 2

## DINNER TABLE

Buffet Dinners Require a Minimum of 20 Guests and Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Tazo® Teas and Iced Tea, on Request.

### CHOP HOUSE | 81

- **French Onion Soup** | Crusty Baguettes, Gruyere
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue Crumbles, Buttermilk Ranch
- **Marinated Vegetable Salad** (VE, GF, DF) | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette
- **Fire-Grilled Sliced Sirloin** | Horseradish Cream
- **Pan-Roasted Atlantic Salmon Filets** | Lemon Aioli
- **Grilled Marinated Bone-In Pork Chop** | Whole Grain Mustard
- **Baked Potato Bar** | Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter
- **Oven Roasted Steakhouse Asparagus**
- **Artisanal** | Whipped Butter

#### Dessert

- Ultimate Chocolate Cake | Kahlua Whipped Cream, Chocolate Pearls
- NY Cheesecake | Fresh Fruit Compote

### VIVO ITALIANO | 77

- **Vegetable Minestrone Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Caprese** | Buffalo Mozzarella, Sliced Heirloom Tomato, Basil Leaves, Balsamic Reduction
- **Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce
- **Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers
- **Baked Rigatoni** (V) | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan
- **Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs
- Herb Roasted Potatoes
- Marinated and Grilled Vegetables
- Focaccia and EVOO

#### Dessert

- Classic Tiramisu
- Assorted Mini Italian Pastries

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### NEUVO LATINO | 66

- **Southwestern Chicken and Tortilla Soup** | Sour Cream, Green Onion
- **Garden Salad** | Mixed Seasonal Greens, Arugula, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Champagne Vinaigrette
- **Jicama and Carrot Slaw** (V, GF) | Cabbage and Cumin-Cilantro-Lime Dressing
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions, Fresh Herbs
- **Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus
- **Frijoles Borrachos** | Field Tomatoes, Minced Jalapeño, Red Onion, Cilantro
- Arroz Espanola
- Roasted Squash, Tomatoes and Onion
- Jalapeno Corn Bread Muffins | Whipped Honey Butter

#### Dessert

- Churros | Mexican Chocolate and Honey
- Tres Leches Cake



## PLATED DINNER

Plated Dinners Require a Minimum of 10 Guests and Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Tazo® Teas  
Split Menu | Higher Price Prevails

### FIRST COURSE

*Please Select One*

- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Heirloom Cherry Tomatoes, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue Crumbles, Ranch Dressing
- **Caprese** | Fresh Mozzarella, Heirloom Tomato, Basil Leaves, Balsamic Reduction
- **Tomato Bisque** | Crème Fraiche with Basil Infused Extra Virgin Olive Oil
- **She Crab Soup** | Add 4

### MAIN COURSE

*Please Select One | Includes Chef's Choice of Seasonal Vegetables*

#### **Classic Chicken Picatta** | 57

Vegetable Rice Pilaf, Lemon-Caper White Wine Sauce

#### **Herb Roasted Airline Chicken** | 58

Herb Roasted Fingerling, Lemon Herb Pan Jus

#### **Slow Braised Beef Short Rib** | 70

Garlic Red-Skinned Mash Potato, Cabernet Demi

#### **Grilled Beef Tenderloin** | 78

Dauphinoise Potato, Merlot Demi

#### **Pan Seared Salmon** | 65

Vegetable Quinoa, Chimichurri

#### **Roasted Halibut** | 72

Vegetable Risotto, Saffron Tomato Compote

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### DUET ENTREE ENHANCEMENTS

*Add to Any Entrée*

- **Seared Salmon** (GF) | Lemon Caper Herb Butter | 10
- **Grilled Jumbo Shrimp** (3) (GF) | Basil Pesto | 12
- **Jumbo Lump Crab Cake** | Low Country Remoulade | MP
- **Petite Filet** | Merlot Demi | MP

### VEGETARIAN ENTRÉE

*Please Select One*

**Roasted Vegetable Stack** | Portobello Mushroom, Zucchini, Yellow Squash, Roasted Red Peppers, Oven Dried Tomato, Pesto Puree

**Herb Seared Tofu** (VE) | Grilled Vegetable Quinoa, Chimichurri

**Ratatouille Vegetable Tart** (VE) | Wilted Garlic Spinach, Roasted Tomato Sauce

### FINAL COURSE

*Please Select One*

- Southern Pecan Pie | Sweet Whipped Cream
- Fruit Tart of the Season | Fruit Coulis
- NY Cheesecake | Fresh Fruit Compote
- Ultimate Chocolate Cake | Kahlua Whipped Cream, Chocolate Pearls
- Key Lime Pie | Whipped Cream
- Platter of Assorted Petit Fours and Bars | *Served Family Style* | Replaces Plated Desserts per Guest | Add 5

## TRADITIONAL BARS

Bartender Fees | Flat \$150 per Bartender | First 4 hours

Additional Hours | \$25 Each

Staffing | One Bar Required For Every 100 Guests. All Bars Require a Minimum of \$500 in Sales

### TRADITIONAL BRANDS

#### Spirits

Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

#### Wine

Proverb Chardonnay and Cabernet Sauvignon  
La Marca Prosecco

#### Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Heineken, SweetWater 420

### TRADITIONAL BARS

#### Package Bar | *Priced Per Guest*

- First Hour 25
- Additional Hours 13

#### Hosted Bar | *Priced Per Drink*

- Mixed Drinks 12
- Craft Beer 8
- Imported Beer 8
- Domestic Beer 7
- Wine by the Glass 12
- Cordials 12
- Soft Drinks and Water 5

#### Cash Bar | *Priced Per Drink*

- Mixed Drinks 14
- Craft Beer 10
- Imported Beer 10
- Domestic Beer 9
- Wine by the Glass 14
- Soft Drinks and Water 6

#### Beer, Wine, Soda Bar | *Priced per Guest*

- First Hour | 19
- Additional Hours | 7

### PREMIUM SPIRIT UPGRADE

*Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Package Bar Hour*

**Vodka** | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

**Gin** | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, St. George Terroir, Slipsmith

**Rum** | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Santa Theresa 1796, Rumhaven

**Tequila** | Herradura Resposado, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Resposado, Don Julio Silver, Casamigos, Sieta Leguas Blanco

**Scotch & Cognac** | Johnny Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

**Bourbon, Whiskey and Rye** | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

### WINE UPGRADE

Add \$4.00 to Package Prices and by the Glass Price

- Storypoint Chardonnay or Cabernet Sauvignon
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet
- MacMurray Estate Central Coast Pinot Noir

Add \$8.00 to Package Prices and by the Glass Price

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- J Vineyards "Black" Pinot Noir
- Fleur Du Mer Rose
- Alamos Seleccion Malbec

All pricing is Per Person unless otherwise noted and subject to change without notice. All food and beverage is subject to a 25% taxable service charge, a 9% Event Fee on Food and Beverage Only and 7.75% sales tax, Liquor Tax 3%

## SPECIALTY BARS

Bartender Fees: Flat \$150 per Bartender | First 4 hours Additional Hours | \$25 Each Staffing: One Bar Required For Every 100 Guests All Bars Require a Minimum of \$500 in Sales

### SPECIALTY BARS

*Priced Per Person Per Hour*

#### ULTIMATE BLOODY MARY BAR

*First Hour | 15*

*Additional Hours | 11*

**Poison** | Absolut, Tito's Handmade, Ketel One, New Amsterdam  
*Select Two Vodka*

**Salad** | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Peppercornis, Marinated Artichoke Hearts, Marinated Pearl Onions

**Protein** | Bacon, Oysters, Cooked Shrimp, Beef Jerky

**Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

**Flavor** | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

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#### MOJITO BAR | 15

*Traditional and Contemporary Muddled Mojitos*

**Poison** | Bacardi Superior, Ginger Liqueur

**Mixers** | Soda Water, Ginger Beer, Apple Juice, Pomegranate Juice, Lime, Mint, Blueberry, Raspberry, Mango and Strawberry Puree

**Essentials** | Sugar, Splenda (For the Carb Conscious), Mint, Fresh Berries, Lemons, Limes, Blood Oranges

**Upgrade Rum** | Add \$2 | Bacardi 8, Botran

# WINE

## SPARKLING

- Caposaldo, **Prosecco** Brut, Pieve Di Soligo, NV | 55
- Veuve Clicquot, **Brut Champagne**, France | 165
- Moët & Chandon Brut **Rose** | 195
- Mumm, **Brut Prestige**, Napa | 70
- Chandon, **Brut Rose**, CA | 68

## WHITES + ROSÉ

- Crossbarn, **Chardonnay**, Sonoma Coast, CA | 62
- Cakebread, **Chardonnay**, Napa Valley, CA | 126
- Wente Vineyards, Riva Ranch **Chardonnay**, Monterey, CA | 64
- Simi, **Chardonnay**, Sonoma, CA | 49
- Famille Hugel, **Riesling**, Alsace, France | 78
- AIX, **Rose**, Provence, France | 62
- Le Rime, **Pinot Grigio**, Tuscany, Italy | 36
- Matua, **Sauvignon Blanc**, Marlborough, NZ | 40
- St Francis, **Sauvignon Blanc**, Sonoma, CA | 45
- Duckhorn, **Sauvignon Blanc**, Napa Valley, CA | 90

## REDS

1. Michael David Winery Inkblot **Cabernet Franc**, Lodi, CA | 74
2. Unshackled by The Prisoner **Cabernet Sauvignon**, California | 74
3. Ferrari-Carano Vineyards **Cabernet**, Sonoma County, CA | 77
4. Greenwing, **Cabernet Sauvignon**, WA | 69
5. Alamos Seleccion, **Malbec**, Mendoza, Argentina | 72
6. Duckhorn, **Merlot**, Napa Valley, CA | 82
7. Robert Hall, **Merlot**, Paso Robles, CA | 49
8. Lincourt, **Pinot Noir**, Sta. Rita Hills, CA | 54
9. Calera, **Pinot Noir**, CA | 62
10. Battle Creek Reserve, **Pinot Noir**, Sonoma, CA | 72
11. Craggy Range, **Pinot Noir**, Martinborough, New Zealand | 66
12. Domaine Faiveley Bourgogne Rouge, **Pinot Noir**, Burgundy, France | 82
13. The Prisoner Eternally Silenced, **Pinot Noir**, California | 114
14. Orin Swift, 8 Years in The Desert, **Red Blend**, California | 158

All pricing is per bottle, unless otherwise noted and subject to change without notice. All food and beverage is subject to a 25% taxable service charge, a 9% Event Fee on Food and Beverage Only and 7.75% sales tax, Liquor Tax 3%

## EVENT TECH

All rates are subject to an optional 5% limited loss damage waiver.

All cancellations within 24-hours of event are subject to full charges.

\*Requires more than two hours to complete will be billed at the published rate with a two-hour minimum.

### POPULAR PACKAGES

#### Flipchart Package

Includes easel, pad, and pens | 85

Self-adhesive pad | 105

#### Meeting Room Support Package | 250

Includes room-appropriate tripod screen, skirted stand, and power strip.

#### Ballroom Support Package | 250

Includes room-appropriate Fast-Fold screen, skirted stand, and power strip.

#### Meeting Room Projection Package | 650

Includes LCD projector and room-appropriate tripod screen

#### Fast-Fold Projection Package | 1150

Includes LCD projector and room-appropriate Fast-Fold screen

#### Ballroom HD Meeting Projection Package | 1250\*

Includes 8,000 lumen HD LCD projector and Fast-Fold screen with drape kit

#### Dual-Screen HD Projection Package | 3000\*

Includes two 8,000 lumen HD LCD projectors and two Fast-Fold screens with drape kits

#### Flat-Screen Package | 750

Includes 70" HD flat-panel monitor, stand, and cable

#### Confidence Monitor Package | 550

Includes confidence monitor and all cabling

Black velour side drape (per foot) | 25\*

### INTERNET

Wired Internet (per line) | 300

Wireless Internet (first device) | 80

Additional devices | 15

### AUDIO

#### Two Speaker Sound System | 300

Includes two speakers and mixer

#### Four Speaker Sound System | 500\*

Includes four speakers, stands, mixer, and PC audio patch

#### Podium Microphone Package | 120\*

#### Wireless Microphone Package | 220\*

#### Conference Phone | 200

#### The Meeting Owl | 500

### LIGHTING

#### Small Lighting Package | 400

Includes two Leko lights, light tree, dimmer, and 12-channel controller board

#### LED lighting (per fixture) | 80

### LABOR RATES

*AVMS will charge labor to set, test and remove in quarter hour increments for all equipment rented. Specialized operators such as video engineers, audio engineers, and projectionist will be quoted on an individual basis with a five-hour minimum. The following rates will apply:*

Set/Test/Remove (7 a.m. - 7 p.m.) | 105

Set/Test/Remove (7 p.m. - 7 a.m.) | 160

Operator | 160

Holidays | 160

#### Pre-Production Services | 250

Including diagrams, rigging grids, and renderings (per hour, five hour minimum)

Labor will be charged for set-up and tear-down of video projection, multi-image, audio reinforcement systems, stage lighting, fast-fold screens, and drape at the rates listed above. any equipment or technician canceled within 24 hours of a function's start time will be billed at full price.

Prices are exclusive of a 25% taxable service charge and 7.75% state sales tax.