

WESTIN[®]

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.

CONTINENTAL BREAKFAST

Priced Per Guest, Based on a 90 Minute Service, Requires No Minimum, and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa, and a Selection of Specialty Tazo® Teas

THE CONTINENTAL | 30

- Orange and Cranberry Juice
- Season's Picked Fresh Hand Fruit
- Seasonal Fresh Cut Fruit and Berries
- Freshly Baked Morning Pastries and Sweet Breads

THE EXECUTIVE CONTINENTAL | 34

- Orange and Cranberry Juice
- Season's Picked Fresh Hand Fruit
- Seasonal Fresh Cut Fruit and Berries
- Freshly Baked Morning Pastries and Sweet Breads

CHOICE OF TWO:

- An Assortment of Breakfast Cereals | Bananas, Whole and Skim Milk
(Soy, Oat and Almond Milk on Request)
- New York Style Bagels | Regular and Flavored Cream Cheese
- Individual Low-Fat Fruit and Greek Yogurts
- Fruit Yogurt Parfait | Granola and Berries

CONTINENTAL BREAKFAST ENHANCEMENTS

Breakfast Sandwiches | 6

Priced Per Person

Can be Purchased by the Dozen (\$96/dozen)

- **Breakfast Burrito** | Southwestern Egg, Monterey Jack Cheese, Salsa
- **Croissant Breakfast Sandwich** | Fried Egg, Ham, Tillamook Cheddar
- **English Muffin** | Egg White, Hardwood Smoked Bacon, Spicy Mayo
- **Tortilla Wrap** | Egg White, Tofu, Spinach, Tomato, Avocado Spread
- **Chicken Biscuit Sandwich** | Buttermilk Chicken, Peach Maple Glaze

Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF) | 9

Egg White Only Available

Fruit Yogurt Parfait | Pure and Natural Granola, Berries | 5

Steel-Cut Oatmeal | Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk |

7

Smoothie Shooters (GF) (V) | 6

Select Two

- Mixed Berry
- Strawberry-Banana
- Coconut Water, Green Apple, Spinach

Chilled Hard Boiled Eggs | 36/doz

Local Bakeshop Doughnuts | 48/doz

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BREAKFAST TABLE

Priced Per Guest, Based on 90 Minutes of Service, Requires a 20 Guests Minimum, and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa, and a Selection of Specialty Tazo® Teas

CLASSIC BUFFET | 39

- Orange and Cranberry Juice
- Seasonal Fresh Cut Fruit and Berries
- Freshly Baked Morning Pastries, Artisanal Breads | Fruit Preserves and Butter
- An Assortment of Breakfast Cereals | Bananas, Whole, 2% and Skim Milk (*Soy, Oat and Almond Milk on Request*)
- Individual Low-Fat Fruit and Greek Yogurts
- Farm Fresh Scrambled Eggs

CHOICE OF TWO:

- Hardwood Smoked Bacon
- Country Sausage Links
- Turkey Sausage Patties
- Chicken Apple Sausage | Add 3
- Grilled Smokehouse Ham

CHOICE OF ONE:

- Oven Roasted Breakfast Potatoes | Fresh Herbs
- Stone Ground Grits | Cheddar Cheese

CHOICE OF ONE:

- Texas French Toast | Cinnamon, Maple Syrup
- Griddle Pancakes | Maple Syrup
- Belgian Waffles | Maple Syrup

BREAKFAST TABLES ENHANCEMENTS

Farm Fresh Egg Omelet** | 16

Minimum 20 Guests

Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa
Eggbeaters on request

Thin Sliced Smoked Salmon | 15

Assorted Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

Steel-Cut Oatmeal | Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk |

7

**Attendant Fee | \$150

One Station Per 50 Guests

BRUNCH IT UP! | 20

Select Two Salads, One Entrée and Two Desserts to be Added to your Breakfast Buffet

CHOICE OF TWO SALADS:

- **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
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Caprese Salad** | Arugula, Basil Pesto Marinated Ciliegine, Tomato, Basil Chiffonade, Balsamic Reduction
- **Antipasto** | Grilled Vegetables, Aged Imported and Domestic Meats and Cheeses
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Grilled Vegetables** | Eggplant, Yellow and Zucchini Squash, Red Bell Pepper, Red Onions, Asparagus, Portobello Mushrooms

CHOICE OF ONE ENTRÉE:

- **Chicken Chardonnay** | Grilled Chicken, Farfalle, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Tuscan Rigatoni** | Pesto Grilled Shrimp, Roasted Garlic Tomato Sauce, Smoked Mozzarella, Parmesan
- **Cheese Ravioli (V)** | Grilled Vegetables, Roasted Garlic Cream Sauce
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Grilled Flank Steak** | Peppers, Roasted Artichokes, Green Onion, Balsamic Jus
- **Double Herb Battered Fried Chicken** | Fried Thyme and Garlic
- **4-Cheese Macaroni n Cheese** | Asiago, Cheddar, Gruyere and Goat Cheese

CHOICE OF TWO DESSERTS:

- **Ultimate Chocolate Cake** | Seasonal Berries and Whipped Sweet Cream
- **Southern Pecan Pie** | Sweet Whipped Cream
- **Carrot Cake** | Cream Cheese Frosting
- **Cheesecake** | Fresh Fruit Compote
- **Chef's Signature Bread Pudding** | Vanilla Bean Sauce
- **Homemade Shortcake** | Fresh Berries and Whipped Sweet Cream
- **Georgia Peach Cobbler** | Caramel Drizzle

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

MORNING

Priced per Guest and Requires No Minimum

Beverages and Food are Sold Separately

HOT BEVERAGES | Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa (AM), and a Selection of Specialty Tazo® Teas

COLD BEVERAGES | Pepsi's® Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90-Minute Beverage Service

- Hot Beverages | 10
- Cold Beverages | 4
- Enhanced Beverages | 6
- Hot and Cold Beverages | 14
- Hot and Enhanced Beverages | 16

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 15
- Cold Beverages | 6
- Enhanced Beverages | 9
- Hot and Cold Beverages | 21
- Hot and Enhanced Beverages | 24

All-Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 25
- Cold Beverages | 10
- Enhanced Beverages | 15
- Hot and Cold Beverages | 35
- Hot and Enhanced Beverages | 40

Enhanced Beverage Selection

Please Select Four

- Pepsi's Collection of Soft Drinks, Bubly, and Bottled Water
- Izzie Fruit Juices
- Gatorade
- Starbucks® Frappuccino
- Pure Leaf Iced Teas
- Tropicana Fruit Juices
- Kickstart Energy Drinks
- Regular and Sugar Free Red Bull Energy Drink
- Assorted Naked Brand Smoothies
- Vita Coconut Water
- Icelandic Still and Sparkling

AM BOOST

Based on 90 Minutes of Service

Price for up to 3 | 18

Price for up to 5 | 23

- Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Banana Chips, Yogurt Covered Pretzels
- Assorted Granola and Energy Bars
- Fruit Yogurt Parfait | Granola and Berries
- Buttery Crumbly Coffee Cake
- Selection of Bagels | Plain and Flavored Cream Cheeses, Sweet Creamery Butter
- Display of Fresh Baked Breakfast Breads and Muffins
- Season's Picked Fresh Hand Fruit
- Smoothie Shooters (GF) (V)
 - *Select One*
 - Mixed Berry
 - Strawberry-Banana
 - Coconut Water, Green Apple, Spinach
- Seasonal Fresh Cut Fruits and Berries
- Warm Cinnamon Rolls | Cream Cheese Frosting
- Fruit and Brie Skewers
- Hard Boiled Eggs
- Assorted Scones | Honey Butter, Fruit Preserve
- Assorted Local Bakeshop Donuts

WELLNESS ENHANCEMENTS

Add | 5

- Coconut Water, Blueberries, Banana, Kale, Spirulina Smoothie
- Roast Beef, Boursin & Watercress Sandwich Bites
- Assorted Gourmet Mousse Tarts
- Chicken & Vegetable Dumpling on Miso Broth
- Sweet Tooth Cup Cakes (Oreo, Peanut Butter, Vanilla, Red Velvet)
- Petite Caramel Flans
- Chocolate and Hazelnut Poppers

Add | 7

- Chia Seeds, Pumpkin Seeds, Golden Raisins, Oats and Almond Milk

FOCUS + CONCENTRATE | 22

- Smoked Salmon and Avocado Toast
- Crunchy Caramel and Chocolate Chip Cookie
- Triple Berry Smoothie

THE ULTIMATE INFUSED WATER STATION | 8

Select up to Three Flavors

Ginger, Lavender, Dried Chilies, Orange, Green Apple, Basil, Blueberries, Pear, Strawberries, Cinnamon, Lemon Peel, Lime, Cilantro, Cucumber, Pineapple, Mint

CONNECT + COLLABORATE | 22

- Local Gourmet Donuts
- Crisp Vegetable Crudité | Cauliflower Hummus
- Passion Fruit, Ginger and Honey Super-shots

WESTIN WELLNESS

An alternative for 15-minute break to keep attendees rejuvenated throughout the meeting. Inquire for pricing and details.

- **Aromatherapy**
- **Chair Massage**
- **Yoga**
- **Rest + Relax** | Enjoy a 15 minutes of deep breathing instructions. Session includes monitor in your meeting rooms with video session.

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AFTERNOON

Priced per Guest and Requires No Minimum

Beverages and Food are Sold Separately

HOT BEVERAGES: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Tazo® Teas

COLD BEVERAGES: Pepsi's® Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90-Minute Beverage Service

- Hot Beverages | 10
- Cold Beverages | 4
- Enhanced Beverages | 6
- Hot and Cold Beverages | 14
- Hot and Enhanced Beverages | 16

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 15
- Cold Beverages | 6
- Enhanced Beverages | 9
- Hot and Cold Beverages | 21
- Hot and Enhanced Beverages | 24

All-Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 25
- Cold Beverages | 10
- Enhanced Beverages | 15
- Hot and Cold Beverages | 35
- Hot and Enhanced Beverages | 40

Enhanced Beverage Selection

Please Select Four

- Pepsi's Collection of Soft Drinks, Bubly, and Bottled Water
- Izzé Fruit Juices
- Gatorade
- Starbucks® Frappuccino
- Pure Leaf Iced Teas
- Tropicana Fruit Juices
- Kickstart Energy Drinks
- Regular and Sugar Free Red Bull Energy Drink
- Assorted Naked Brand Smoothies
- Vita Coconut Water
- Icelandic Still and Sparkling

PM RECHARGE

Based on 90 Minutes of Service

Price for up to 3 | 20

Price for up to 5 | 26

- Individual Bags of White Cheddar Popcorn and Cracker Jacks
- Season's Picked Fresh Hand Fruit
- Seasonal Fresh Cut Fruits and Berries
- Toasted Pita Chip | Hummus Trio
- Housemade Tortilla Chips | Pico De Gallo, Guacamole, Salsa
 - Warm Queso | Add 2
- Assorted Miniature Candy Bars
- Lemon Tart Bars
- Decadent Fudge Brownies and Chocolate Chunk Blondies
- Crudité Display | Buttermilk Ranch and Blue Cheese Dips
- Assorted Bags of Potato Chip, Pretzels, Vegetable Chips
- Warmed Ballpark Pretzels | Honey Mustard and Stone Ground Mustard
 - Hot Cheddar Dip | Add 2
- Assorted Home Baked Cookies
- Assorted Granola and Energy Bars
- Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms
- Warm Churros | Cinnamon, Honey
 - Mexican Chocolate Dip | Add 2
- Assorted Domestic Cheeses | Crackers, Dried Fruits, Nuts, Emily G's Jams | Add 3
- Selection of Three Artisan Cheeses | Crackers, Seasonal Berries, Local Honey, Whole Grain Mustard, Preserves | Add 5

ENERGIZE + MOTIVATE | 22

- Dates, Banana Chips, Sunflower Seeds and Dry Mango
- Fig & Goat Cheese Triangles
- Peach, Mango and Ginger Smoothie

THE ULTIMATE INFUSED WATER STATION | 8

Select up to Three Flavors

Ginger, Lavender, Dried Chilies, Orange, Green Apple, Basil, Blueberries, Pear, Strawberries, Cinnamon, Lemon Peel, Lime, Cilantro, Cucumber, Pineapple, Mint

WELLNESS ENHANCEMENTS

Add | 5

- Coconut Water, Blueberries, Banana, Kale, Spirulina Smoothie
- Roast Beef, Boursin & Watercress Sandwich Bites
- Assorted Gourmet Mousse Tarts
- Chicken & Vegetable Dumpling on Miso Broth
- Sweet Tooth Cup Cakes (Oreo, Peanut Butter, Vanilla, Red Velvet)
- Petite Caramel Flans
- Chocolate and Hazelnut Poppers

Add | 7

- Chia Seeds, Pumpkin Seeds, Golden Raisins, Oats and Almond Milk

INSPIRE + ACTIVATE | 22

- Goat Cheese and Local Honey Triangles
- Assorted Cold Coffee Shots (Vanilla, Hazelnut & Irish)
- Turkey, 11 Blend Greens, Apple and Cranberry Spread Sandwich Bites

WESTIN WELLNESS

An alternative for 15-minute break to keep attendees rejuvenated throughout the meeting. Inquire for pricing and details.

- **Aromatherapy**
- **Chair Massage**
- **Yoga**
- **Rest + Relax** | Enjoy a 15 minutes of deep breathing instructions. Session includes monitor in your meeting rooms with video session.

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PLATED LUNCH

Plated Luncheons Require a Minimum of 10 Guests and Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas, Iced Tea Upon Request

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
- **Traditional Chicken Noodle Soup**
- **Tomato Bisque** | Crème Fraiche with Basil Infused Extra Virgin Olive Oil
- **She Crab Soup** | Add 4

MAIN COURSE

Please Select One Hot or Cold Entrée

Chilled Entrées

Traditional Chopped Cobb | 38

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

Grilled Chicken Caesar Salad | 38

Sliced Chicken, Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

- Substitute Grilled Shrimp (3) | Add 6
- Pan Seared Salmon | Add | 6
- Substitute Grilled Sliced Flank Steak | Add 8

MAIN COURSE (CONT)

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

Grilled Chicken Penne Pasta | 48

Boursin Cream Sauce

Chicken Marsala | 49

Herb Roasted Baby Yukon Gold Potatoes, Sweet Marsala Mushroom Sauce

Dijon Panko Crusted Salmon | 50

Herb Basmati Rice, Roasted Red Pepper Coulis,

Braised Beef Short Rib | 53

Roasted Garlic and Herb Mashed Potatoes, Oven Roasted Tomato

VEGETARIAN ENTRÉE SELECTION

Please Select One

- **Butternut Squash Risotto** | Onion, Garlic, Parmesan
- **Seasonal Vegetable Faro** | Onion, Garlic, Cremini Mushrooms, Yellow Squash, Zucchini, Parmesan, Basil
- **Herb Seared Tofu (VE)** | Grilled Vegetable Quinoa, Chimichurri

FINAL COURSE

Please Select One

- Decadent Chocolate Mousse | Seasonal Berries and Whipped Sweet Cream
- Southern Pecan Pie | Sweet Whipped Cream
- Fruit Tart of the Season | Fruit Coulis
- Carrot Cake | Cream Cheese Frosting
- Cheesecake | Fresh Fruit Compote
- Chef's Signature Bread Pudding | Vanilla Bean Sauce
- Homemade Shortcake | Fresh Berries and Whipped Sweet Cream
- Georgia Peach Cobbler | Caramel Drizzle
- Fresh Fruit Salad | Georgia Honey (GF)

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CHILLED LUNCH TABLE

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

Value Pricing is Available on the Indicated Day

SIMPLY SANDWICHES | 52

Monday and Thursday Preferred Price | 47

- **Chef's Seasonally Inspired Soup**
- **Garden Salad** | Mixed Seasonal Greens, Arugula, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Champagne Vinaigrette
- **Southern Style Potato Salad** | Diced Yukon Gold Potatoes, Onion, Celery, Grain Mustard Mayo Dressing
- **Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Vegetarian Wrap** | Grilled Portobello Mushroom, Baby Spinach, Zucchini, Yellow Squash, Roasted Peppers, and Pesto Hummus
- **Grilled Chicken on Focaccia** | Smoked Provolone, Baby Greens, Red Onion Jam, Pesto Aioli
- **Oven Roasted Turkey Breast and Swiss on Sour Dough** | Cranberry Apple Chutney, Greens, Tomatoes
- House Made Potato Chips, Pickles Spears

Dessert

- Seasonal Fresh Fruit Salad | Sabayon
- Red Velvet Cake | Cream Cheese Frosting

FROM THE FARMERS PRODUCE STAND | 52

Tuesday and Friday Preferred Price | 47

- **Chef's Seasonally Inspired Soup**
- **Herb Quinoa Salad** | Edamame, Zucchini, Heirloom Cherry Tomatoes, Roasted Beets, Red Wine Vinaigrette
- **Caprese Salad** | Arugula, Basil Pesto Marinated Ciliegine, Tomato, Basil Chiffonade, Balsamic Reduction
- **Greens** | Romaine Hearts, Iceberg, Baby Greens
- **Toppings** | Carrots, Heirloom Cherry Tomatoes, Red Onion, English Cucumber, Peppers, Sunflower Seeds, Pecans, Parmesan, Blue Cheese Crumbles, Smoked Bacon, Eggs, Focaccia Croutons
- **Proteins** | Roasted Chicken Breast, Grilled Flank Steak, Grilled Atlantic Salmon, Marinated Seared Tofu
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Champagne Vinaigrettes

Dessert

- Georgia Peach Cobbler | Caramel Drizzle
- Carrot Cake | Cream Cheese Frosting

NEIGHBORHOOD DELI | 52

Wednesday Preferred Price | 47

- **Chef's Seasonally Inspired Soup**
- **Blackberry Farmer Salad** | Seasonal Greens, Blackberries, Crumbled Goat Cheese, Candied Pecans, Red Onion, Blackberry-Balsamic Vinaigrette
- **Southern Style Slaw** | Carrots, Purple and Green Cabbage, Red Onion, Apple Cider Dressing
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone, Lettuce and Tomato, Red Wine Vinaigrette
- **BLT & Pimento Cheese Sandwich on Pullman Brioche** | Slices Beefsteak Tomato, Bacon, Bibb Lettuce, Pimento Cheese
- **Tuna Salad on Whole Grain** | Plum Tomatoes, Bibb Lettuce
- **Caprese Wrap** | Fresh Mozzarella, Sliced Beefsteak Tomatoes, Basil Leaves Balsamic Reduction
- House Made Potato Chips, Pickle Spears

Dessert

- Chef's Signature Bread Pudding | Vanilla Bean Sauce
- Brownies and Blondies

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HOT LUNCH TABLE

Buffet Luncheons Require a Minimum of 20 Guests and Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, a Selection of Specialty Tazo® Teas and Iced Tea Upon Request. Value Pricing is Available on the Indicated Day

TASTE OF ITALY | 57

Monday and Thursday Preferred Price | 52

- **Italian Wedding Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Heirloom Cherry Tomatoes, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Caprese Salad** | Arugula, Basil Pesto Marinated Ciliegine, Tomato, Basil Chiffonade, Balsamic Reduction
- **Chicken Chardonnay** | Grilled Chicken, Farfalle, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Tuscan Rigatoni** | Pesto Grilled Shrimp, Roasted Garlic Tomato Sauce, Smoked Mozzarella, Parmesan
- **Cheese Ravioli (V)** | Grilled Vegetables, Roasted Garlic Cream Sauce
- Garlic Cheese Toasted Focaccia
- Seasonal Fresh Vegetables

Dessert

- Sweet Ricotta Filled Cannoli
- Classic Tiramisu

SOUTHERN COMFORT | 57

Wednesday Preferred Price | 52

- **Brunswick Stew**
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing
- **Homemade Coleslaw**
- **Whole Grain Mustard Potato Salad**
- **Double Herb Battered Fried Chicken** | Fried Thyme and Garlic
- **Oven Roasted Strip Loin** | Caramelized Onion Demi Glaze
- **Shrimp and Grits** | Stone Ground Grits, Bay Shrimp, Cajun BBQ
- **4-Cheese Macaroni n Cheese** | Asiago, Cheddar, Gruyere and Goat Cheese
- **Garden Fresh Green Beans and Caramelized Onion Casserole**
- **Sweet Chili Corn Bread** | Whipped Butter

Dessert

- Southern Pecan Pie | Sweet Whipped Cream
- Georgia Peach Cobbler | Caramel Drizzle

FLAVORS OF THE MEDITERRANEAN | 57

Tuesday and Friday Preferred Price | 52

- **Vegetable Minestrone Soup**
- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Grilled Flank Steak** | Peppers, Roasted Artichokes, Green Onion, Balsamic Jus
- Marinated and Grilled Vegetables

Dessert

- Fresh Fruit Salad | Georgia Honey
- Cheesecake | Fresh Fruit Compote

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GRAB AND GO

BOXED LUNCH TO GO | 41

Dine In or Deconstructed Charge | 5

All Lunches Include the Following:

CHOICE OF:

- Tri-color Vegetable Pasta Salad
- Whole Grain Mustard Potato Salad

Individual Bags of Potato Chips

Seasonal Hand Picked Whole Fruit

Freshly Baked Chocolate Chip Cookie

Pepsi Collection of Soft Drinks and Bottled Water

SANDWICH SELECTION

Groups Up To 25 Guests, Select Two Sandwiches

Groups Over 25 Guests, Select Three Sandwiches

Rare Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Vegetarian Wrap | Grilled Portobello Mushroom, Baby Spinach, Zucchini, Yellow Squash, Roasted Peppers, and Pesto Hummus

Grilled Chicken on Focaccia | Smoked Provolone, Baby Greens, Red Onion Jam, Pesto Aioli

Oven Roasted Turkey Breast and Swiss on Sour Dough | Cranberry Apple Chutney, Greens, Tomatoes

Black Forest Ham on Country Baguette | Gruyere, Baby Arugula, Basil Mustard

Classic Italian Submarine Sandwich | Genoa Salami, Capicola, Provolone, Lettuce and Tomato, Red Wine Vinaigrette

Chicken Salad on Whole Grain | Plum Tomatoes, Bibb Lettuce

Caprese Wrap | Fresh Mozzarella, Sliced Beefsteak Tomatoes, Basil Leaves Balsamic Reduction

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SMALL GROUP LUNCH

Buffet Luncheons Require a Minimum of 10 Guests and Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, a Selection of Specialty Tazo® Teas and Iced Tea Upon Request.

SMALL GROUP COLD BUFFET

\$57.00 Per Guest

Chef's Selection of Seasonally Inspired Soup

Choice of One Salad

- Crisp Caesar Salad
- Baby Spinach Salad

Choice of One Composed Salad

- Whole Grain Mustard Potato Salad (V)
- Homemade Coleslaw (V, GF)
- Caprese Salad (V, GF)

Choice of Two Sandwiches

- Classic Italian Submarine Sandwich
- BLT & Pimento Cheese Sandwich on Pullman Brioche
- Tuna Salad on Whole Grain
- Caprese Wrap
- Rare Roast Beef on Baguette
- Vegetarian Wrap
- Grilled Chicken on Ciabatta
- Oven Roasted Turkey Breast and Swiss on Sour Dough

Choice of Two Desserts

- Ultimate Chocolate Cake
- Southern Pecan Pie
- Carrot Cake
- Cheesecake
- Chef's Signature Bread Pudding
- Georgia Peach Cobbler
- Fresh Fruit Salad
- Assorted Cookies
- Brownies

SMALL GROUP HOT BUFFET

\$62.00 Per Guest

- Chef's Selection of Seasonally Inspired Soup
- Assorted Artisanal Rolls and Sweet Creamery Butter
- Chef's Selection of Seasonal Vegetables and Starches

Choice of One Leaf Salad

- Crisp Caesar Salad
- Baby Spinach Salad

Choice of One Composed Salad

- Mediterranean Quinoa
- House Made Cole Slaw
- Whole Grain Mustard Potato Salad

Choice of Two Entrées

- Double Herb Battered Fried Chicken
- Roasted Strip Loin
- 4-Cheese Macaroni & Cheese
- Shrimp and Grits
- Pan Seared Chicken Breast
- Grilled Salmon
- Grilled Flank Steak
- Baked Rigatoni
- Cheese Ravioli
- Chicken Chardonnay

Choice of Two Desserts

- Ultimate Chocolate Cake
- Fruit Tart of the Season
- Chef's Signature Bread Pudding
- Homemade Shortcake
- Georgia Peach Cobbler
- Fresh Fruit Salad
- Cheesecake
- Southern Pecan Pie
- Carrot Cake

SMALL GROUP WORKING LUNCH MENU | 42

Available Every Day for Groups of Less than 10 Guests

Please Select One Salad

Served Family Style

- Mixed Greens Salad
- Crisp Caesar Salad

Each Guest Select an Individual Entrée and Side

Orders must be submitted to Banquet Captain by 10am on the day of your event

- **BUFFALO CHICKEN SANDWICH** | Double Battered Fried Chicken, Lettuce, Tomato, Pepper Jack Cheese, Blue Cheese Sauce, Brioche Bun
- **GRILLED MARGHERITA FLATBREAD** | Fresh Mozzarella, Tomatoes, Basil, Pesto Drizzle
- **CHICKEN ARTICHOKE FLATBREAD** | Grilled Chicken, House Made Herb Cheese Spread, Baby Spinach, Artichoke Hearts, Mozzarella
- **CLASSIC BURGER** | American Cheese, Lettuce, Tomato, Onion, Griddled Brioche
- **BLACKENED SALMON SANDWICH** | Tomato, Baby Arugula, Lemon Aioli, Brioche Bun
- **TURKEY MELT** | Gruyere, Herb Aioli, Bacon Onion Jam, Grilled Sourdough

Choice of Side | House Cut French Fries or Fruit Cup

Chef's Selection of Dessert

Served Family Style

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.

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.