

**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.

## 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

#### \$81.00 Per Guest

- **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

#### \$77.00 Per Guest

- **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

### NEUVO LATINO

#### \$66.00 Per Guest

- **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

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.



## 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