



Breakfast Buffets

All breakfast buffets include freshly brewed regular & decaffeinated coffee & a selection of hot teas.

Heart Healthy Buffet

Assorted Fresh Tropical Juices
Sliced Fruit Display with Fresh Berries & Mint
Natural Fruit Flavored Yogurts & Smoothies
Muesli (or granola) with Brown Sugar, Dried Fruit & Nuts
Hot Oatmeal with Raisins, Brown Sugar & Chopped Nuts
Scrambled "Egg Beaters"
Turkey Sausage Patties
Assorted Fruit & Bran Muffins
\$22 per person

Peachtree Corners Breakfast Buffet

Assorted Fresh Tropical Juices
Sliced Fruit Display
Scrambled Eggs with Sautéed Mushrooms & Fresh Herbs
Smoked Bacon & Grilled Ham
Skillet Breakfast Potatoes
Cheese Grits
Pancakes
Assorted Breakfast Pastries & Breakfast Breads
\$22 per person

A Southern Touch Breakfast Buffet

Apple Juice
Orange Juice
Fresh Sliced Seasonal Fruit
Crispy Bacon & Ham
Southern Style Biscuits & Gravy
Cheese Grits
Scrambled Eggs with Cheddar Cheese
Assorted Fresh Baked Breakfast Breads,
Muffins, Croissants, & Danish
Butter & Fruit Preserves
\$20 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Brunch Buffets

All brunch buffets include freshly brewed regular & decaffeinated coffee & a selection of hot teas.

Minimum of 20 guests
Maximum two hours of consumption

Essential Brunch

Assorted Chilled Juices
Scrambled Eggs with Fresh Herbs
Crispy Bacon & Corned Beef Hash Patties
Assorted Muffins, Biscuits, Danish & Bagels with Butter, Cream Cheese & Preserves
Cereal Bar with Fresh Fruit Salad
Cheese Blintz w/ Fruit Topping
Sautéed Chicken Breast with White Wine, Tomato Concasse, Capers & Basil
Potato Pancakes with Chives
Seasonal Vegetables

\$32.50 per person (51 guests or more)

\$36.50 per person (20-50 guests)

Sumptuous Brunch

International & Domestic Cheese Display with Assorted Breads & Crackers
Fresh Seasonal Fruit & Berries
Smoked Salmon Display with Condiments
Toasted Bagels with Flavored & Traditional Cream Cheese
Eggs Princess-Poached Eggs on English Muffin with Hollandaise & Crabmeat
Scrambled Eggs
Crisp Bacon & Sausage Patties
Coq au Vin on Egg Noodles
Pan-seared Catch of the Day with Black Olive Vinaigrette & Tomato Vidalia Onion Relish
Fresh Seasonal Vegetables
Garlic Whipped Potatoes
Our Selection of Assorted French Pastries, Petit Fours & Chocolate Truffles

\$46 per person (51 guests or more)

\$50 per person (20-50 guests)

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Breakfast Action Stations

To enhance your Breakfast/Brunch Buffet, we suggest adding:

Omelet Station

Made to Order with Mushrooms, Peppers, Ham, Cheese,
Fresh Herbs, Sausage, Bacon, Onion, Tomato & Salsa

\$8 per person

Belgian Waffle Station

Made to order with Strawberries, & Bananas,
Walnut Butter, Maple Syrup & Whipped Cream

\$7 per person

Sweet Berries, Yogurt & Smoothie Station

Served with Assorted Fresh Fruit & Berries with Yogurt,
Toasted Almonds & Honey

\$8 per person

Carved Roast New York Sirloin of Beef

With Mushroom Bordelaise, Creamy Horseradish & Whole Grain Mustard & Petite Focaccia Rolls
\$375 (serves 35-45 guests)

Carved Honey-Baked Ham

Creole Mustard, Mayonnaise & Pineapple Glaze & Petite Pistolet Rolls
\$275 (serves 50 guests)

Bloody Mary, Champagne & Mimosa Bar

Premium Vodka with Spicy Bloody Mary Mix.
Enjoy Brut Champagne with Freshly Squeezed Orange Juice
\$9 per person

Each Station Requires One Attendant for every 50 guests
\$75 per Attendant Fee

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Plated Breakfast

All breakfasts include breakfast breads, freshly brewed regular & decaffeinated coffee, & a selection of hot teas.

Crab Cake Bayou with Spicy Cheese Fondue
Served with Poached Egg, Breakfast Potatoes & Fruit Garnish
\$18 per person

Cheese & Chive Scrambled Eggs
Smoked Bacon, Country Sausage or Grilled Ham
Breakfast Potatoes O'Brien
\$14 per person

Cinnamon & Orange French Toast dusted with Powdered Sugar
Served with Whipped Butter & Maple Syrup
Choice of:
Crisp Bacon or Sausage Patties
\$14 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



All Day Break Packages

Prime

The Beginning

Assorted Fruit Juices
Fresh Whole Seasonal Fruit & Sliced Melons
Assorted Fresh Pastries
Cold Cereals
Whole & Skim Milk
Freshly Brewed Regular & Decaffeinated
Coffee & Selection of Hot Teas

Mid-way

Assortment of Regular & Diet Sodas &
Bottled Water
Freshly Brewed Regular & Decaffeinated
Coffee & Selection of Hot Teas

The End

Fresh Baked Cookies
Assortment of Regular & Diet Sodas &
Bottled Water
Freshly Brewed Regular & Decaffeinated
Coffee & Selection of Hot Teas
Iced Tea/Lemonade
\$23 per person

Deluxe

The Beginning

Assorted Fruit Juices
Yogurt Smoothies
Fresh Sliced Seasonal Fruit with Vanilla
Yogurt Sauce
Bear Naked Granola & Berries
Assorted Fruit Pastries & Mini Boursin
Cheese Croissants
Freshly Brewed Regular & Decaffeinated
Coffee & Selection of Hot Teas

Mid-way

Assortment of Regular & Diet Sodas &
Bottled Water
Freshly Brewed Regular & Decaffeinated
Coffee & Selection of Hot Teas
Chilled Starbucks Coffee Shots
Iced Tea/Lemonade

The End

Nature Valley Sweet & Salty Peanut &
Almond Bars
Fresh Baked Cookies
Whole Fresh Fruit
Assortment of Regular & Diet Sodas &
Bottled Water
Freshly Brewed Regular & Decaffeinated
Coffee & Selection of Hot Teas
Iced Tea/Lemonade
\$29 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Continental Breakfast

All continental breakfasts include freshly brewed regular & decaffeinated coffee & a selection of hot teas.

The Hilton Executive

Assorted Chilled Juices

An assortment of Fresh Pastries, Assorted Bagels & Cream Cheese

Fresh Seasonal Sliced Fresh Fruit & Berries

\$14 per person

Lite & Healthy

Assorted Chilled Juices

An assortment of Fresh Pastries, Assorted Bagels & Low Fat Cream Cheese

Fruit Preserves & Margarine

Individual Assorted Yogurt with Crunchy Granola

Individual Skim & 2% Milk

Fresh Seasonal Sliced Fresh Fruit & Berries

\$15 per person

European Express

Assorted Chilled Juices

Selection of Fine Smoked & Cured Meats

Imported European Artisan Cheeses

Smoked Salmon with Mini Bagels

Sliced French Baguettes & Flat Breads

Assorted Fruit Preserves & Crème Fraiche

Fresh Seasonal Sliced Fresh Fruit & Berries

\$19 per person

The Hilton Basic

Assorted Chilled Juices

An Assortment of Fresh Pastries

Fruit Preserves & Sweet Cream Butter

\$12 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Breakin' it Out

Lite & Lean

Hummus Platter with Pita Chips
Cherry Pepper, Peppercini, Tapenade, Pita
Triangles
Goat Cheese logs with sliced Multi-Grain
Baguette
Sparkling Mineral Water, Orangina, Sangria
Soda, Fuji Water, Smartwater flavors
Freshly brewed regular & decaffeinated
coffee & selection of hot teas
\$13 per person

Old Carnival

Jumbo pretzels with hot mustard
Individual bags of popcorn, fancy mixed
nuts, Cracker Jacks
Lemonade, assorted soft drinks & sparkling
mineral water
\$10 per person

Ball Park Break

Freshly Popped Popcorn
Roasted Peanuts
Mini Hot Dogs in Buns, Yellow Mustard &
Ketchup
Assorted Sodas & Lemonade
Premium Freshly-brewed Regular &
Decaffeinated Coffee, Hot Tea
\$12 per person

Chocoholics Anonymous

Double Fudge Brownies
Chocolate Chip Cookies
Assorted Candy Bars
Chocolate-dipped Strawberries
Chocolate & Regular Milk
Assorted Sodas including Yoo-hoo
\$14 per person

Fitness Break

Whole Fresh Fruit
Assortment of Dried Fruit & nuts
Assorted Individual Yogurts
Bear Naked Granola Topping & Wheat
Germ
Nature Valley Sweet & Salty Nut Bars
Assorted Sodas & Sparkling Mineral Water
\$11.00 per person

Berry, Berry

Good for You

Fresh Chocolate Covered Strawberries
Raspberries, Black Berries & Blueberries
(seasonal availability)
Mini Shortcakes
Whipped Cream
Turbinado Sugar, Honey, Light Brown Sugar
& Cinnamon-Orange flavored sugar
Sparkling Mineral water, assortment of
regular & diet sodas, Orangina & Sangria
Soda
\$14 per person

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prior notice.



Lunch Buffets

Minimum of 20 guests for lunch buffets

All lunch buffets include freshly brewed regular & decaffeinated coffee, iced tea & water

Deli Delight

Tossed Mixed Greens with Chef's Choice of Dressing

Roasted Pepper Macaroni Salad

Marinated Mushroom & Artichoke Salad

Tarragon Chicken Salad

Deli-style Roast Beef, Honey-cured Ham, Salami, Pastrami & Cajun Turkey

Sliced Cheddar, Swiss & Provolone Cheese, Lettuce, Sliced Tomatoes, Pickles & Sliced Red Onions

Mayonnaise & Brown Mustard

Selections of Breads & Rolls

Potato Chips/Sun Chips

Dessert:

Assorted Fruit Pies

Assorted Cookies & Brownies

\$24 per person

Tailgate Party

Seasonal Fresh Fruit Salad

Home-style Cole Slaw

Roasted Redskin Potato Salad

Baked Beans

All Beef Hot Dogs, Grilled Burger, Grilled Chicken Breast

Sliced American, Swiss & Jack Cheese, Tomatoes, Onions, Pickles & Sweet Relish

Ketchup, Dijon Mustard & Mayonnaise

Assorted Buns & Rolls

Frozen Fruit Bars

\$22 per person

Mexican Fiesta Buffet

Tri-Color Tortilla Chips with Salsa de la Casa

Tossed Greens with Shredded Cabbage, Carrots, Tomatoes & Fried Tortilla Strips with Choice of Dressing

Texas Cole Slaw

Sautéed Chicken Fajitas with Peppers & Onions (add Mahi-Mahi \$2 additional)

Spicy Beef Taco Bar

Toppings to Include:

Salsa de la Casa, Guacamole, Diced Tomatoes, Black Olives, Shredded Cheese, Lettuce & Sour Cream, Taco Shells, Soft Flour Tortillas & fresh, fried taco bowls

Cheese Enchiladas with Salsa Roja

Spanish Rice

Refried Beans

Sopapillas

\$28 per person

with presentation of meats on skillet

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Norcross Lunch Buffet

Choice of (2) salads:

Antipasto salad, New Potato Salad

Mixed Greens with Tomatoes, Cucumbers & Assorted Dressings

Sliced Vine-ripened Tomatoes & Fresh Mozzarella Cheese Salad with Balsamic Glaze

Iceberg Wedge with Diced Tomato & Blue Cheese Crumbles

Choice of two (2) entrees:

Seared Salmon with Lemon-Dill Sauce

Chicken Etoufee

Smoked Beef Brisket with BBQ Sauce

Grilled Flank Steak with Roasted Shallot & Wild Mushroom Sauce

Oven Roasted Pork Loin with Mango Chutney Demi-Glace

Chef's Choice of Seasonal Vegetables & Starch

Choice of Rolls & Butter

Chef's Choice of Desserts

\$31 per person

Little Italy Buffet

Homemade Vegetable Minestrone

Caesar Salad with Garlic Croutons

Antipasto Display

Grilled Chicken with Pesto Aioli

Sautéed Italian Sausage with

Caramelized Onions & Peppers

Meat or Vegetable Lasagna

Medley of Vegetables

Rolls & Butter

Desserts

Tiramisu Mousse Cake

Miniature Cannolis

\$28 per person

Garden of Eden, well, vegetables at least...

Thick, Chunky Gazpacho or Smooth Cream of Tomato Soup

Belgium Endive, Radicchio Lettuce & Mandarin Orange Salad

Greek Salad of Tomatoes, Cucumbers, Onions & Kalamata Olives, Lemon-oil dressing

"Caprese" Platter of Marinated, Sliced, Vine-ripe Tomatoes & fresh Mozzarella cheese, Balsamic vinegar glaze

Field Greens to accompany the above

Oven Roasted Corn on the Cob, Savory Butter

Fried Green Tomato Lasagna

Eggplant Parmesan

Roasted Red Skin Potatoes

Rolls & Butter

Berry Shortcake

\$24 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Boxed Lunch & Sandwich Buffet Selections

All boxed lunches served with soft drinks and bottled water

\$19 per person

Two Fisted Turkey

Sandwich

Sliced Cajun Turkey on Bayou Spiced Kaiser Roll with Jalapeno Jack Cheese, Tomato, Lettuce & Ginger Preserves
Apple
Bag of Potato Chips
Candy Bar

Italian Sandwich

Salami, Cappicola, Pepperoni & Ham on a Tomato-Cheese Focaccia Roll with Shredded Lettuce, Marinated Tomato & Pesto
Vinaigrette
Apple
Bag of Potato Chips
Candy Bar

All sandwiches can be made as a "wrap" in addition to the listed bread selection

Londoner Roast Beef Wrap

Thin sliced Deli Roast Beef, Greens, Pickle, and Diced Tomato & Horseradish Mayo
Apple
Bag of Potato Chips
Candy Bar

Smoked Turkey-Spinach

Wrap

Smoked Turkey on a Whole Wheat-Honey Tortilla, with Lettuce & Tomato & Cucumber, Caesar Dressing
Apple
Candy Bar
Bag of Potato Chips

Vegetarian Wrap

Marinated, Grilled Mushrooms, Zucchini, Yellow Squash, Carrot, Red & Green Peppers, Asparagus & Spinach with Boursin Spread in a Garlic Herb Wrap
Apple
Bag of Chips
Granola Bar

Can't Make Up Your Mind Buffet

Select three of our sandwich/wrap selections to be served buffet style
Accompanied by Fresh Fruit Salad
Soup of the Day
"Miss Vickie's" & "Zapps" specialty chips
Brownies & Cookies

\$22 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Plated Luncheons

All Hot Plated luncheons Includes choice of Starter, Entrée & Dessert

All Cold Plated luncheons Includes choice of Entrée & Dessert

Accompanied by Rolls & Butter, Regular & Decaffeinated Coffee, Hot Tea, Iced Tea

Starters

Choose one:

Minestrone Soup

Tomato soup

Cream of Mushroom Soup

Baby Spinach, Red Onion, Sliced Mushrooms & Warm Bacon Dressing

Florida Mixed Greens with Cucumber, Tomatoes, Julienne Carrots & Chef's Choice of Dressing

Mediterranean Caesar with Kalamata Olives, Shaved Parmesan Cheese & Garlic Croutons

Greek Salad with Romaine Lettuce, Feta Cheese, Roma Tomatoes, Olives & Balsamic Vinaigrette

Desserts

Choose One:

Crème Brulee Cheesecake w/ Caramel Sauce & Turbinado Sugar

Red Velvet Cake

Carrot Cake

Chocolate Mousse Cake

Deep Dish Pecan Pie

Southern Strawberry Shortcake

Fruit Tart

Hot Lunch Plated Entrées

The following Lunches to be accompanied by Chef's Choice of Starch & Seasonal Vegetable, Rolls, Dessert, Coffee, Iced Tea & Water

Pesto Chicken with Penne Pasta Primavera,

Mixed Herbs & Extra Virgin Olive Oil

\$24 per person, without Chicken \$19

Sliced, Slow-Roasted Loin of Pork with

Sweet Potato Mash & Apple-Banana Sauce

\$24 per person

Vegetable Bowtie Pasta, Sautéed Shiitake
Mushrooms, Onions, Tomato & Green Peas
in Roasted Red Pepper Cream, Feta Cheese

Crumbles

\$ 19 per person

Cabernet Sauvignon Marinated Beef Sirloin
with Caramelized Red Onion Chutney

\$26 per person

Honey- Lime Roasted Salmon Filet

Sweet Melon Salsa

\$ 25 per person

Char-grilled Petite Filet Mignon with Merlot
& Tarragon Sauce & Sautéed Shiitake

Mushrooms

\$29 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Chilled Lunch Plated Entrées

The following Lunches to be accompanied by Dessert, Rolls, Coffee, Iced Tea & Water

Seasonal Fresh Fruit Plate

The Freshest Fruits of the Season

Low Fat Cottage Cheese

Lemon-Poppy seed Bread

Wild Berry Honey Sauce

\$18 per person

“Trio” Salad Plate

Smoked Chicken Salad, Tuna & Relish Salad & Traditional Egg Salad

Seasonal Greens, Tomato wedges, diced Cucumber & Black Ripe Olives

“N.Y.” style flat bread crackers

\$18 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Dinner

The following Plated Dinners to be accompanied by One Starter, Chef's Choice of Starch & Seasonal Vegetable, Dessert, Rolls, Coffee, Iced Tea & Water

Upgrade with an Appetizer

Chilled Jumbo Shrimp with Cocktail Sauce
\$8.50 per person

Crab Cakes with Grain Mustard Cream Sauce
\$8.00 *per person*

Choose One Starter:

Greek Salad with Feta Cheese & Herb Vinaigrette

Iceberg Wedge Salad with Blue Cheese Crumbles & Balsamic Vinaigrette

Mixed Garden Greens with Candied Bourbon Pecans, Dried Cranberries, Cherry Tomatoes & Goat Cheese
Served with Raspberry Vinaigrette

Belgium Endive, Radicchio Lettuce & Mandarin Orange Salad

Choose One Dessert:

Crème Brule Cheesecake w/ Caramel Sauce & Turbinado Sugar

Red Velvet Cake

Carrot Cake

Chocolate Mousse Cake

Deep Dish Pecan Pie

Southern Strawberry Shortcake

Fruit Tart

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Dinner Entrées

Pan-roasted Salmon with Crab Meat, Baby Spinach & Saffron Cream Sauce
\$ 32 per person

Filet Mignon Au Poivre with Mushroom Ragout & Peppercorn Cream Sauce
\$46 per person

Pan Seared Sirloin Steak with Shiitake Mushroom Sauce
\$ 42 per person

Sautéed Lemon Pepper Chicken with Kalamata Olives, Green Onions & Tomatoes
\$ 28 per person

Sautéed Breast of Chicken with Orange-Tarragon Sauce with Deep Fried Shallots & Mandarin
Orange Sections
\$ 28 per person

Bone In Pork Chop with Apple Brandy Compote & Caramelized Onions
\$ 37 per person

Combination Entrees

Filet Mignon & Crab cake , Sherried Demi Glace Bandy Cream
\$ 42 per person

Scampi Roasted Prawns with Petite Beef Tenderloin & Cognac Sauce
\$ 42 per person

Pan-Seared Breast of Chicken with Crab Cake, Oven-Roasted Tomato, Green Onion & Mandarin
Orange Cream Sauce
\$ 39 per person

Herb Crusted Roast Breast of Chicken with Blackened Shrimp, Tomato Gravy
\$ 37 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without
prior notice.



Dinner Buffets

Minimum of 25 guests for dinner buffets

All Dinner Buffets include Coffee, Iced Tea & Water

The All American BBQ

Tossed Greens with Assorted Toppings & Dressings
Red Potato Salad
Macaroni Salad
Three Bean Salad
Cole slaw
Blazin' BBQ chicken
Grilled "Flat-Iron" Steak with Wild Mushrooms & Shallots
Baked Tilapia with Fried Sweet Onions
Baked Potato Bar with a Variety of Toppings
Baked beans
Corn on the cob
Rolls & Butter
Apple pie, peach cobbler, blondies & brownies
\$34 per person

A Taste of Tuscany

Minestrone Soup
Caesar Salad Display with Shaved Parmesan
Basil Roasted Vegetable Salad
Antipasto Tray
Tuscany Beef ~ Portobello Mushroom-crusting Petite Filet of Beef with Madeira Sauce
Steamed Mussels & Clams with Lemon-Garlic Butter & Fresh Herbs
Cheese Tortellini with Pine Nut, Sun-dried Tomato Sauce
Herb Roasted Chicken with Pancetta & Chianti Sauce
Ratatouille
Assorted Rolls & Butter
Cannolis, Tiramisu, Amaretto Cheesecake
\$ 39 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



More Dinner Buffets

Something for Everyone

Steamed Peel & Eat Shrimp
Florida Greens with Crumbled Blue Cheese, Roasted Pine Nuts, Bell Peppers,
Tomato, Cucumber & Raspberry Vinaigrette Dressing
Roasted Vegetable Salad with Basil
Carved Prime Rib with Au Jus & Creamy Horseradish Sauce
Pan-seared Salmon with Pineapple & Mango Salsa
Grilled Chicken Breast with Tarragon Mushroom Sauce
Baked Yukon Gold Potato Bar (with appropriate toppings)
Mushroom Rice Pilaf
Grilled Marinated Asparagus
Assorted Rolls & Butter
Chef's selection of pies & cakes
\$42 per person

Simply Southern

Salad Bar with Seasonal Greens & Fresh Vegetables, Herbed Croutons, Bacon Bits,
Parmesan Cheese & an Assortment of Dressings
Potato Salad & Cole Slaw
Fried Chicken
Barbecued Pork Ribs
Pan Fried Catfish Fillets with Tartar Sauce
Sweet Potato Soufflé
Cheese Grits
Collard Greens
Black-eyed Peas with Ham
Hushpuppies
Cornbread & Buttermilk Biscuits
Louisiana Bread Pudding
Seasonal Fruit Cobbler
Pecan Pie
\$ 38 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Receptions to Remember

Reception Stations

Choose from the following to complement your reception menu:

Pasta Station

Bowtie & Cappelini Pasta
Parmesan Garlic Cream & Marinara Sauces
Shrimp, Prosciutto, Diced Chicken, Garden Peas,
Broccoli, Tomatoes,
Assorted Mushrooms, Peppers, Parmesan
Cheese & Fresh Herbs
Cooked to order & served with Garlic Bread
\$13 per person

Fajita Station

Beef & Chicken Strips
Sautéed w/ onions & peppers
Grated cheese, diced tomatoes,
Onions, shredded lettuce, guacamole,
Sour cream, Salsa
Rice
Flour Tortillas
\$13 per person

Asian Station

Pot stickers
Shu Mai (shrimp dumplings)
Fried Rice
Spring Rolls
\$13 per person

Steamship Round of Beef

Carved & served with Silver Dollar Rolls,
Mayonnaise, Stone Ground Mustard & Creamy
Horseradish Sauce
\$425 each (serves 80-100 guests)

Roast Strip Loin of Beef

Carved & served with Silver Dollar Rolls,

Mayonnaise, Stone Ground Mustard & Creamy
Horseradish Sauce
\$225 each (serves 30-40 guests)

Carved Roasted Beef

Tenderloin

Served with Silver Dollar Rolls,
Creamy Horseradish, Grain Mustard &
Mayonnaise
\$275 each (serves 20-30 guests)

Oven-Roasted Turkey

Carved & served with Silver Dollar Rolls,
Mayonnaise & Stone Ground Mustard
\$225 each (serves 40-50 guests)

Shrimp Scampi

Large Gulf Shrimp sautéed in Butter & Garlic,
served with Garlic Grits & Tomato Basil Sauce
\$15 per person

Bourbon-Glazed Whole Ham

Carved & served with Silver Dollar Rolls,
Mayonnaise & Stone Ground Mustard
\$275 each (serves 75-100 guests)

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Hot Hors D'oeuvres

Spicy Beef Empanada
Beef Fajita Cone
Beef Wellington with Blue Cheese

Thai Peanut Chicken Satay
Chicken Tika Masala Satay

Brie Cheese & Cranberries wrapped in Filo Log
Lobster Newburg In Filo
Wild Mushroom Beggars Purse
Traditional Greek Spanakopita

Crispy Shrimp Chopstick Sweet Chili sauce
Spicy Shrimp Spring Roll "Cigar" with Orange Sauce
Coconut Shrimp with pPm sauce

Vegetable Spring Roll
Curried Vegetable Samosa

Cold Hors d' Oeuvres

Smoked Salmon on Cucumber Rounds w/ Capers & Sour Cream

Barquette of Curried Chicken, Toasted Coconut & Sumac Whipped Cream

Tortilla Chips w/ Sliced Chipotle Chicken Breast, Sour Cream & Cilantro

Sliced Rare Beef Tenderloin on Toast Rounds w/ Fresh Horseradish & Cracked Black Pepper

Tuna Tartar on Wonton Chips, Pickled Ginger & Cilantro

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Hors d' Oeuvres continued

International Cheese Board

Variety of Imported & Domestic Cheeses w/ a Garnish of Fruit & Berries
Served w/ French Bread & Crackers

\$6.95 per person

Farmers Market Vegetable Basket

Crisp Garden Vegetables creatively displayed w/ Chef's Specialty Dips

\$4.95 per person

Antipasto Display

Roasted Red Peppers, Artichokes, Zucchini, Asparagus, Buffalo Mozzarella
Hard Salami, Spanish Olives and Mortadella

\$7.95 per person

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.



Wet Your Whistle!

	Host Bar	Cash Bar
Call Brands (Smirnoff, Beefeaters, J&B, Sauza, Castillo, Jim Beam, Seagrams 7)	\$6	\$6.50
Premium Brands (Absolut, Dewar's, Tanqueray, Bacardi, Cuervo, Seagrams VO, Jack Daniels)	\$6.50	\$7.25 \$8.50
Deluxe Brands (Kettle One, Bombay, JW Red, Wild Turkey, Cuervo 1800, Crown Royal)	\$7.50	
House Wine (Glass)	\$6	\$6.50
Imported Beer (Bottle)	\$5.50	\$6
Domestic Beer (Bottle)	\$5	\$5.50
Non-Alcoholic Beer	\$5	\$5.50
Cordials	\$8 & up	\$8.50 & up
Mineral Water	\$3.75	\$4
Soft Drinks	\$3.50	\$3.75

Hospitality Hour

Includes: liquor, wine, domestic beer & sodas. Charges will be based on guaranteed number of guests. (Minimum of 50 people)

	Call Brands	Premium Brands
1st Hour	\$16	\$17.50
Each additional hour	\$7 per hour	\$7.75 per hour

Bartender fees are \$75 per bartender for the first four hours; \$25 for each additional hour.
Cashier fees are \$75 per cashier for the first four hours; \$15 for each additional hour.

Champagne & Wine

White Wines	Bottle	Red Wines	Bottle
Rex Goliath Chardonnay	\$24	Rex Goliath Cabernet Sauvignon	\$24
Chateau St. Michelle Riesling	\$30	Robert Mondavi Merlot	\$32
Robert Mondavi Chardonnay	\$32	Kendall Jackson Cabernet Sauvignon	\$38
Kendall Jackson Chardonnay	\$38	William Hill Merlot	\$40
CA 'Donini Pinot Grigio	\$25	Rex Goliath Pinot Noir	\$28
		Rex Goliath Merlot	\$28
White Zinfandel	Bottle	Champagne	Bottle
Rex Goliath White Zinfandel	\$24	CA 'Donini Champagne	\$30

Additional varieties of wines available upon request

Tropical Fruit Punch (non-alcoholic)	\$35 per gallon
Champagne punch	\$45 per gallon

Above prices (excluding cash bars) are subject to a taxable 22% service charge, plus applicable state tax & 3% county excise tax on distilled spirits.

Please add 22% service charge & applicable sales tax. Prices subject to change without prior notice.