

COLD HORS D' OEUVRÉS

Hors d'oeuvres require a minimum of 50 pieces per order. After the initial order of 50, orders can be placed in increments of 25.

Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change. *All items are priced at \$250⁺⁺ / per 50 pieces*

Tomato, Basil & Mozzarella Crostini

Toasted Baguette topped with Garlic Roasted Tomato, Melted Mozzarella & Fresh Chopped Basil

Southern Deviled Egg

Topped with Capers & Pickled Okra

Brie & Strawberry

Toasted Baguette topped with Brie Cheese, Strawberry Glaze & Fresh Mint

Shrimp Taco Bites

Mini Taco Cup with Shrimp, Avocado, Sour Cream & Cilantro

Smoked Salmon & and Goat Cheese Crostini

Toasted Baguette topped with Herbed Goat Cheese and Smoked Salmon

Asparagus Wrapped Prosciutto Rolls

with a Balsamic Glaze

Spicy Crab Salad

Crab Salad on a mini Box Cut Bun

Maine Lobster Salad in a Mini Box Cut Bun

Lobster Salad mixed to perfection on a sliced Hawaiian Bun

Curried Chicken Salad

Curried Chicken Salad with Flamed Red Grapes in Mini Phyllo Cups

Buffalo Chicken Bite

Creamy Buffalo Chicken Dip served in a Wonton Cup

HOT HORS D' OEUVRES

Hors d'oeuvres require a minimum of 50 pieces per order. After the initial order of 50, orders can be placed in increments of 25.

Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change. *All items are priced at \$250⁺⁺ / per 50 pieces*

Mac-n-Cheese Bites

with Buffalo Sauce

Vegetarian Spring Roll

with Duck Sauce

Breaded Artichoke Heart

with a Creamy Lemon Garlic Sauce

Curried Vegetable Samosa

served with a Spicy Yogurt Dip

Coconut Crusted Shrimp

with Plum Sauce

Shrimp & Lobster Quiche

with Creole Mayonnaise

Mini Lump Crab Cake

with Chipotle Aioli

Mini Chicken & Waffle

with Maple Syrup

Pecan Crusted Chicken

with Dijon Honey Mayonnaise

Chicken Quesadilla Trumpets

served with Fresh Salsa

Lamb Chop Lollipop

with Mushroom Demi- Glace

Mini BBQ Pulled Pork Biscuit

topped with Carolina BBQ Sauce

Beef Wellington

Prime Rib Rosemary Skewer

Prime Rib, Roasted Mushrooms, Red Pepper & Rosemary

Steak Bites

Thinly Sliced Filet of Beef, Blue Cheese & Fig Bourbon Jam,
served over a Roasted Red Potato

STATIONED DISPLAYS

(25 person minimum)

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Traditional Antipasto

Grilled Sweet Bell Pepper, Sun Dried Tomatoes, Portobello Mushrooms, Artichoke Hearts, Olives, Baby Buffalo Mozzarella Cheese, Capicola, Prosciutto, Salami and Pepperoni served with Ciabatta & Focaccia Breads
\$12 per person⁺⁺

Imported & Domestic Cheese

European and American Cheese Displays, Assorted Marinated Olives and Grilled Vegetables served with Crackers & Rustic Breads
\$12 per person⁺⁺

Smoked Salmon

Cold Smoked Salmon thinly sliced &
Served with Capers, Hard Boiled Eggs, Sliced Onions, Cucumbers, Olives,
Cream Cheese Dill & Toasted Baguette Crisps
\$12 per person⁺⁺

Vegetable Crudité

Assorted Fresh Vegetables with Herbed Ranch, Roasted Carrot Hummus & Avocado Dips
\$9 per person⁺⁺

Fruit & Berries

Sliced Tropical Fresh Seasonal Fruit
Garnished with Fresh Berries & Edible Orchids with a Honey Yogurt Dip
\$9 per person⁺⁺

STATIONED DISPLAYS

(25 person minimum)

Station pricing is based on a minimum order of 2 different stations. Individual station pricing is available upon request. Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change

Tea Sandwiches

Pimento Cheese, Roasted Vegetable, Salmon-Cucumber & Smoked Trout Tea Sandwiches
\$12 per person**

Sushi Display

A Variety of Maki, Nigiri Sushi to Include: Eel, Salmon, Shrimp & Spicy Tuna
Station Served with Wasabi, Pickled Ginger & Soy Sauce
\$18 per person**

Bayou Delta Seafood Display

Boiled Shrimp, Seasoned Crab Legs, Sautéed Black Mussels,
Oysters on a Half Shell, Corn on the Cobb & Potatoes
Served with Cocktail Sauce and Lemon Wedges
\$22 per person**

French Pate Display

French Pate with Smoked Salmon Mousse, Campagne with Black Peppercorn, Chicken with Pistachio,
Duck Mousse with Port Wine, Pork Country Pate with Black Pepper, Venison Pate with Apricot &
Hazelnut Served with a basket of Toasted Baguettes, Breadsticks, Herb Crackers & Fig Jam
\$22 per person**

Mediterranean Hummus Display

Black Bean Hummus, Mediterranean Hummus, Fried Chickpea Hummus,
Roasted Garlic & Rosemary Hummus
Served with White Beans, Halved Figs, Pickled Vegetables, Asparagus, Dolmades, Cubes of Feta,
Artichokes, Olives, Carrot Sticks, Celery Sticks, Marinated Green Beans
Assorted Grilled Pita Bread, Naan Bread, Bread Sticks &
Roasted Sweet Potato Chips
\$16 per person**

Georgia Barbecue Station

Slow Roasted Pulled Pork & Barbecue Pulled Chicken
Served with Peach Cole Slaw, Mini Cornbread & Biscuits
Choice of Spicy, Peach & Coca Cola Sauces
\$14 per person**

New Orleans BBQ Shrimp

Creamy New Orleans Cajun Butter
Shrimp, Fresh Garlic, Sun-Dried Tomatoes, Chopped Green Onions, & Crushed Red Pepper over
a Toasted Baguette
\$18 per person**

LIVE STATIONS

(25 person minimum)

Chef attendant is required for live stations. The chef attendant fee is \$120+, per attendant. One chef per every 100 guests. Station pricing is based on a minimum order of 2 different stations. Individual station pricing is available upon request. Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change

Risotto Station

Creamy Risotto with Assorted Toppings to include Crispy Bacon, Mushrooms, Sweet Peas, Sundried Tomatoes, Spinach, Skirt Steak & Grilled Chicken

\$18 per person**

Shrimp & Grits Station

Creamy White Cheddar Grits topped with Sautéed Georgia Gulf Shrimp & Andouille Sausage in a Cajun Cream Sauce

Garnished with choice of Smoked Bacon, Chives, Shredded Cheese & Sun-Dried Tomatoes

\$16 per person**

Mac 'n Cheese Station

Creamy 4-Cheese Sauce, Ditali Pasta, Roasted Red Peppers, Bleu Cheese Crumbles, Diced Chicken, Roasted Mushrooms, and Caramelized Onions, Pulled Pork or Pulled Chicken, Shredded Cheese & Leeks

\$16 per person**

Pasta Station

Fusilli and Tri-Color Tortellini with Alfredo & Marinara Sauce

Cooked to Order with Choice of Grilled Chicken, Sautéed Rock Shrimp, Mushrooms, Squash, Zucchini, Sun-Dried Tomatoes, Green Onions & Parmesan Cheese

Served with Italian Bread

\$16 per person**

Street Taco Station

Sriracha Salmon, Carnitas Pork, Barbacoa Shredded Beef,

Served with Pickled Shredded Cabbage, Guacamole, Shredded Cheddar Cheese, Sour Cream, Pico Sauce, Cilantro, Lime Wedges, Shredded Lettuce & Jalapeno Pepper

Hard Taco Shells & Soft Flour Tortillas

\$16 per person**

Vegan Stir Fry Station

Broccoli, Cauliflower, Red Onions, Snap Peas, Napa Cabbage, Bok Choy, Green Onion & Mung Bean Sprouts Served over Jasmine Rice

\$16 per person **

Add Chicken, Beef or Shrimp for \$2 per person**, per item

CARVING STATIONS

Chef attendant required at \$120+ per chef. One chef per 100 people.
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Whole Grain Crusted Prime Rib

Creamy Horseradish, Grainy Mustard and Roasted Shallot Au Jus
Soft Dinner Rolls
\$525 per order⁺⁺ (each order serves 30)

Blackened Beef Tenderloin

Peppercorn Demi-Glace, Creamy Horseradish
Soft Dinner Rolls
\$450 per order⁺⁺ (each order serves 20)

Salmon En Croute

Marinated Salmon filled with Crab and baked in a Puff Pastry Shell,
Dill Mayonnaise & Light Dijon Cream Sauce
Served with Mini Muffins
\$425 per order⁺⁺ (each order serves 30)

Oven Brownd Turkey Breast

Giblet Gravy and Cranberry Sauce
Soft Dinner Rolls
\$350 per order⁺⁺ (each order serves 30)

Pork Tenderloin Stuffed with Andouille Sausage

Slow Cooked with Blackened Seasoning
Mustard Grain Sauce and Peach Chutney
Cornbread Muffins
\$350 per order⁺⁺ (each order serves 30)

Deep Fried Whole Red Snapper

Toppings include Pickled Shredded Cabbage, Fresh Guacamole, Sour Cream, Pico Sauce,
Cilantro & Jalapeno Pepper
Soft Dinner Rolls
\$450 per order⁺⁺ (each order serves 20)

Louisiana Deep Fried Turkey

Buttermilk Biscuits & Cornbread
\$400 per order⁺⁺ (each order serves 30)

DESSERT STATIONS

Some stations require a chef attendant. The chef attendant fee is \$120+, per attendant. One chef per every 100 guests.

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Emory Sweet Treats

Georgia Peach Bread Pudding, Assorted Miniature Cakes, Petit Fours, Tarts & French Macaroons
\$16.00 per person**

Rich Chocolate Table Display

Decorated Chocolate Truffles, Chocolate Covered Strawberries, Rosemary Raspberry Truffle Square, Chocolate Truffle Cookies, Chocolate Bombs, Assortment of Chocolate Candies, Epic Triple Chocolate Cake, Chocolate Cupcakes & Chocolate Covered Pretzels
\$18.00 per person**

Georgia Flambé Station

(requires a chef attendant)

Fresh Bananas, Georgia Peaches or Pineapples, Sautéed with Brown Sugar & Spiced Rum
Served with French Vanilla Ice Cream
\$16 per person**

Chocolate Fountain

(requires a chef attendant)

(50 Guest Minimum)

Choice of Dark, Milk or White Chocolate Fondue
Served with Pineapple, Strawberries, Apple Wedges, Jumbo Marshmallows,
Pretzel Rods, Rice Krispy Treats, Pound Cake Cubes & Cheesecake Bites
\$15 per person**

BAR PACKAGES

CLASSIC BRANDS:

Smirnoff Vodka | Beefeaters Gin | Cruzan Rum | Jose Cuervo Gold Tequila | Jim Beam White Label Bourbon | Seagram's Whiskey | Dewar's White Label Scotch

LUXURY BRANDS:

Tito's Vodka | Tanqueray Gin | Bacardi Superior Rum | 1800 Reposado Tequila | Jack Daniels Bourbon | Crown Royal | Johnnie Walker Red Label Scotch

PREMIUM BRANDS:

Grey Goose Vodka | Bombay Sapphire Gin | Captain Morgan Rum | Patron Blanco Tequila | Bulliet Bourbon | Crown Royal Whiskey | Johnnie Walker Black Label Scotch

DOMESTIC & IMPORT BEER:

Budweiser | Sweet Water 420 | Coors Light | Miller Lite | Michelob Ultra | Corona | Heineken | Amstel Light | Guinness | Dos Equis

PREMIUM & CRAFT BEER:

Yuengling | Blue Moon | Sam Adams | Atlanta Hard Cider

CLASSIC WINE:

Cabernet | Chardonnay | Pinot Noir | Pinot Grigio

LUXURY & PREMIUM WINE:

Please request the most up to date list as varietals and brands subject to change.

PRICED PER DRINK:	HOST	CASH
CLASSIC BRANDS	\$9	\$9
LUXURY BRANDS	\$11	\$11
PREMIUM BRANDS	\$13	\$13
DOMESTIC BEER	\$6	\$6
IMPORT BEER	\$7	\$7
PREMIUM & CRAFT BEER	\$8	\$8
SOFT DRINKS & JUICES	\$3	\$3
BOTTLED WATER	\$3	\$3

All prices are subject to 25% service charge, 8.5% sales tax and 3% GA Alcohol Tax.

Host bar consumptions are based on the actual number of drinks.

Per Georgia Alcohol Sales Law, alcohol cannot be served before 12:30pm on Sundays.

HOURLY BAR PACKAGES

Beer & Wine Bar

Beer | Wine | Soft Drinks | Juice | Water
 FIRST HOUR \$12
 EACH ADDITIONAL HOUR \$6

Luxury, Classic & Premium Packages Include
 Liquor | Beer | Wine | Soft Drinks | Juice | Water

CLASSIC BRANDS

FIRST HOUR \$16
 EACH ADDITIONAL HOUR \$8

LUXURY BRANDS

FIRST HOUR \$20
 EACH ADDITIONAL HOUR \$10

PREMIUM BRANDS

FIRST HOUR \$24
 EACH ADDITIONAL HOUR \$12

There is a \$120 Bartender fee for each Bartender, up to 4 hours. (1) Bartender for every 100 guests. A Cashier is required cash bars. The Cashier fee is \$120 per Cashier.