

# EMORY CONFERENCE CENTER HOTEL CATERING MENUS



# CONTINENTAL BREAKFAST

*Continental breakfasts are served with water, orange, cranberry & grapefruit juices, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 20 people. For groups under 20, an additional service fee of \$200 will apply. Serve time is one hour.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## **SAVOY**

Breakfast Cereals & Granola with Milk

Sliced Seasonal Fresh Fruit Display

Homemade Breakfast Breads & Pastries

Flavored Cream Cheese, Honey Butter & Fruit Preserves

\$20 per person<sup>\*\*</sup>

## **EMORY**

Sliced Seasonal Fresh Fruit Display

Yogurt Bar with Granola, Honey, Dried Fruits & Fresh Berries

Creamy Oatmeal with Brown Sugar, Cranberries, Georgia Pecans

Vegetarian Quiche with Tomatoes, Onions, Spinach & Asparagus

Homemade Breakfast Breads, Bagels & Pastries

Flavored Cream Cheese, Honey Butter & Fruit Preserves

\$25 per person<sup>\*\*</sup>

# BREAKFAST BUFFET

*Breakfast buffets are served with water, orange, cranberry & grapefruit juices, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 20 people. For groups under 20, an additional service fee of \$200 will apply. Serve time is one hour.*

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## **PEACHTREE**

Sliced Seasonal Fresh Fruit Display

Yogurt Bar with Granola, Honey, Dried Fruits & Fresh Berries

Scrambled Eggs with Chives

Country Style Potatoes with Peppers & Onions

Applewood Smoked Bacon & Turkey Sausage Links

Creamy Oatmeal with Brown Sugar, Cranberries & Georgia Pecans

Homemade Breakfast Breads, Bagels & Pastries

Cream Cheese, Honey Butter & Fruit Preserves

\$25 per person\*\*

## **SOUTHERN COMFORT**

Sliced Seasonal Fresh Fruit Display

Yogurt Bar with Granola, Honey, Dried Fruits & Fresh Berries

Scrambled Eggs with Chives

Country-Style Potatoes with Peppers & Onions

Applewood Smoked Bacon & Turkey Sausage Links

Fresh Baked Biscuits & Country Sausage Gravy

Georgia Style Grits with Cheddar Cheese

Home Made Breakfast Breads, Bagels & Pastries

Cream Cheese, Honey Butter & Fruit Preserves

\$28 per person\*\*

# BRUNCH BUFFET

*The brunch buffet is served with water, orange, cranberry & grapefruit juices, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 40 people. For groups under 40, an additional service fee of \$200 will apply. Serve time is one hour.*

*A Chef attendant is required for the Omelet Station. The fee is \$120, per attendant.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## **CARTER BRUNCH**

(40 guest minimum)

Sliced Seasonal Fresh Fruits & Berries with Honey Yogurt Sauce

Marinated Tomato & Cucumber Salad

Scrambled Eggs with Chives

Country-Style Potatoes with Peppers & Onions

Applewood Smoked Bacon & Turkey Sausage Links

French Toast Casserole with Cinnamon Crunch Topping

Smoked Salmon with Onions, Chopped Eggs, Crème Fraiche & Bagel Chips

Grilled Chicken Breast with Blood Orange Champagne Sauce

Skirt Steak with Peppercorn Sauce

Green Beans Almondine

Rice Pilaf

Homemade Breakfast Breads & Pastries with Honey Butter & Fruit Preserves

## **OMELET STATION**

Applewood Smoked Bacon, Virginia Ham, Turkey, Spinach, Mushrooms, Bell Peppers, Scallions, Tomatoes, Salsa & Cheese

\$42 per person<sup>\*\*</sup>

# SPECIALTY BREAKFAST STATIONS

*Specialty breakfast stations are intended as additions to existing continental buffets, breakfast buffets or brunch buffets. Specialty breakfast stations require a minimum of 20 people. A Chef attendant fee of \$120, per attendant, may be required.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## **OMELET STATION**

Applewood Smoked Bacon, Virginia Ham, Turkey, Spinach, Mushrooms, Bell Peppers, Scallions, Tomatoes, Salsa & Cheese

\$11 per person<sup>\*\*</sup>

## **BELGIAN WAFFLE BAR**

Fresh Berries, Peach Compote, Whipped Cream, Powdered Sugar, Warm Syrup, Pecans, Butter, Caramel & Chocolate Sauce

\$9 per person<sup>\*\*</sup>

## **SMOKED SALMON**

Wild Smoked Salmon, Capers, Red Onions, Chopped Eggs & Crème Fraiche  
Platter of Mini Bagels, Bagel Chips & Cream Cheese

\$12 per person<sup>\*\*</sup>

# PLATED BREAKFAST

*Plated breakfasts are served with water, orange juice, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## **LANEY**

Scrambled Eggs with Chives

Red Skin Skillet Potatoes

Applewood Smoked Bacon

Fresh Fruit

\$19 per person<sup>++</sup>

## **WRIGHT**

Scrambled Eggs with Chives

Classic French Toast Served with Strawberries & Syrup

Applewood Smoked Bacon

Fresh Fruit

\$23 per person<sup>++</sup>

# PLATED LUNCH

*All plated lunches are served with assorted rolls and butter, water, iced tea, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## SALADS | CHOOSE ONE

### **Classic Caesar Salad**

Romaine, Parmigiano Reggiano & Brioche Croutons  
*Recommended with Caesar Dressing*

### **Emory Garden Salad**

Spring Mix, Cherry Tomatoes, Cucumber, Carrots, Cranberries & Mandarin Oranges

### **Classic Caprese Salad**

Spring Mix, Heirloom Tomato, Buffalo Mozzarella & Fresh Basil  
*Recommended with Balsamic Glaze*

### **Spinach Salad**

Cherry Tomatoes, Bleu Cheese & Glazed Pecans  
*Recommended with Warm Bacon Dressing*

## SALAD DRESSINGS | CHOOSE UP TO TWO

Oil & Vinegar, Balsamic Vinaigrette, Balsamic Glaze, Herb Vinaigrette, Ranch Dressing, Italian Dressing & Caesar Dressing & Warm Bacon Dressing

## DESSERTS | CHOOSE ONE

Key Lime Cheesecake  
Bourbon Pecan Pie with Caramel Sauce  
Chocolate Cake with Strawberry Coulis  
Red Velvet Cake  
Fresh Seasonal Fruit  
Cheesecake with Raspberry Coulis  
Lemon Cake

DESSERT DUO (+ \$3 per person<sup>++</sup>)

Choose any two of the above listed desserts to be served to each guest

# PLATED LUNCH ENTREES

*Plated lunches are served with assorted rolls and butter, water, iced tea, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas.*

*You may offer up to (2) two different entrees. The higher entrée price prevails for all selections. If you have special requests or allergies, chef can prepare a special entrée, that accommodate all of your group's major allergies/dietary restrictions, such as vegan, vegetarian, gluten-free, nut free and/or dairy free.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## **GRILLED BREAST OF CHICKEN**

Dijon Mushroom Sauce

Garlic Roasted Fingerling Potatoes & Seasonal Vegetables

\$35 per person\*\*

## **BOURBON GLAZED SALMON**

Sweet Potato Hash & Roasted Broccolini

\$36 per person\*\*

## **CHAR-GRILLED STRIP STEAK**

Madeira Sauce

Fingerling Potatoes, Grilled Tomato & Heirloom Carrots

\$39 per person\*\*

## **BUTTERNUT SQUASH RAVIOLI**

Sage Cream Sauce

Garnished with Ribbons of Zucchini, Squash & Carrot

\$33 per person\*\*

## **PORTABELLA ROCKEFELLER**

Roasted Red Pepper Coulis

Spaghetti Squash, Spinach, Tomatoes & Asparagus

\$33 per person\*\*



# LUNCH BUFFETS

*Lunch buffets are served with assorted rolls and butter, water, iced tea, freshly brewed regular coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 20 people. For groups under 20, an additional service fee of \$200 will apply. Serve time is one hour.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## **ALL AMERICAN COOKOUT**

Mixed Greens with Cucumbers, Tomatoes, Carrots, Garlic Croutons and Shredded Cheese

Buttermilk Ranch & Balsamic Vinaigrette

Southern Cole Slaw

Potato Salad with Chives & Sour Cream

Grilled Corn on the Cobb with Spicy Chipotle Mayo

Baked Beans

Cajun Grilled Chicken Breast

Grilled Hamburgers

Beef Franks

Homemade Potato Chips

Buns, Rolls, Lettuce, Tomatoes, Onions & Pickles

Assorted Deli Cheeses

Ketchup, Mustard & Relish

Assorted Cookies, Brownies & Blondies

\$37 per person<sup>++</sup>

## **UPGRADE TO A LIVE CHEF ATTENDED GRILL STATION**

\$120 Chef Attendant Fee<sup>+</sup>

\$200 Grill Fee<sup>++</sup>

# LUNCH BUFFETS

*Lunch buffets are served with assorted rolls and butter, freshly brewed regular coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 20 people. For groups under 20, an additional service fee of \$200 will apply. Serve time is one hour.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## **SOUTHERN LUNCH BUFFET**

Mixed Greens with Cucumbers, Tomatoes, Carrots, Garlic Croutons & Shredded Cheese

Buttermilk Ranch & Balsamic Vinaigrette

Broccoli Cranberry Slaw with Red Cabbage, Sliced Almonds & Carrots

Marinated Tomato & Cucumber Salad

Southern Fried Chicken

Home-style Meatloaf

Triple Cheese Macaroni & Cheese

Southern Style Green Beans with Potatoes

Jalapeno Cheddar Corn Muffins & Jack Daniels Honey Butter

Georgia Peach Bread Pudding

Bourbon Pecan Pie with Caramel Sauce

\$38 per person<sup>\*\*</sup>

## **LATIN FLAIR BUFFET**

Tomato & Avocado Salad, with Bermuda Onion & Cilantro

Roasted Corn Salad, with Radish, Jalapeno & Chipotle Butter

Margarita Grilled Chicken Breast with Peppers & Onions

Grilled Skirt Steak with Chimichurri Sauce

Rice, Black Beans & Refried Beans

Flour Tortilla, Corn Tortilla Chips, Pico de Gallo, Sour Cream,

Guacamole, Salsa, Salsa Verde & Shredded Lettuce

Caramel Flan with Macerated Strawberries

Dulce de Leche Cheesecake

Cinnamon Dusted Churros with Caramel Sauce

\$39 per person<sup>\*\*</sup>

# LUNCH BUFFETS

*All lunch buffets are served with assorted rolls and butter, freshly brewed regular coffee, decaffeinated coffee & a selection of teas. Buffets require a minimum of 20 people. For groups under 20, an additional service fee of \$200 will apply. Serve time is one hour.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## **ITALIAN LUNCH BUFFET**

Mixed Greens with Cucumbers, Tomatoes, Carrots, Garlic Croutons & Shredded Cheese

Buttermilk Ranch & Balsamic Vinaigrette

Caprese Salad with Vine Ripe Tomatoes, Buffalo Mozzarella Cheese & Fresh Basil, Drizzled with Olive Oil & Balsamic Glaze

Vegetable Pasta Salad with Penne, Spinach, Sundried Tomatoes & Feta Cheese

Cheese Tortellini with Pesto Cream & Parmigiano Reggiano

Wild Mushroom Chicken Marsala

Grilled Italian Sausage with Caramelized Onions & Sweet Red Peppers

Roasted Vegetable Ratatouille

Flat Breads with Olive Tapenade

Cannoli

Tiramisu

Berry Tart

\$39 per person<sup>++</sup>

# BOXED LUNCHES

(TO GO)

*Boxed lunches are served with potato chips, fruit, chef's choice of cookie, brownie or blondie, granola bar & soft drink/water. Sandwiches are served on a Whole Wheat Tortilla Wrap with lettuce & tomato. Individual packets of mayonnaise & mustard are included. Gluten-Free wraps are available upon request.*

*Prices are subject to a 25% service charge and 8.5% tax. All menus and prices are subject to change.*

## **GRILLED CHICKEN CAESAR WRAP**

Grilled Chicken Breast, Crispy Romaine, Creamy Dressing & Parmigiano Reggiano

\$27 per person\*\*

## **ROAST BEEF WRAP**

Sliced Roast Beef with Boursin Cheese

\$27 per person\*\*

## **ITALIAN WRAP**

Ham, Pastrami & Pepperoni with Mozzarella Cheese

\$27 per person\*\*

## **TUNA WRAP**

Tuna Salad

\$27 per person\*\*

## **BLT & CHEESE WRAP**

Applewood Smoked Bacon & Smoked Gouda Cheese with Chipotle Mayo

\$27 per person\*\*

## **ROASTED TURKEY WRAP**

Hickory Smoked Turkey Breast & Provolone

\$27 per person\*\*

## **GRILLED VEGETABLES WRAP**

Grilled Portobello Mushroom, Zucchini, Balsamic Onions & Provolone

\$27 per person\*\*

# 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<sup>++</sup> / 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<sup>++</sup> / 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<sup>++</sup>

## **Imported & Domestic Cheese**

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

## **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<sup>++</sup>

## **Vegetable Crudité**

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

## **Fruit & Berries**

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

# 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.  
Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.

## **Whole Grain Crusted Prime Rib**

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

## **Blackened Beef Tenderloin**

Peppercorn Demi-Glace, Creamy Horseradish  
Soft Dinner Rolls  
\$450 per order<sup>++</sup> (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<sup>++</sup> (each order serves 30)

## **Oven Brownd Turkey Breast**

Giblet Gravy and Cranberry Sauce  
Soft Dinner Rolls  
\$350 per order<sup>++</sup> (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<sup>++</sup> (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<sup>++</sup> (each order serves 20)

## **Louisiana Deep Fried Turkey**

Buttermilk Biscuits & Cornbread  
\$400 per order<sup>++</sup> (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\*\*

# PLATED DINNER

*All plated dinners are served with assorted rolls and butter, water, iced tea, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas.*

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## SALADS | CHOOSE ONE

### **Emory Garden Salad**

Mixed Greens, English Cucumber, Teardrop Tomatoes & Herb Croutons

### **Spinach Salad**

Cherry Tomatoes, Bleu Cheese, Glazed Pecans

*Recommended with Warm Bacon Dressing*

### **Arugula Salad**

Beets, Shaved Fennel, Candied Walnuts, Orange Zest & Goat Cheese

### **Classic Caesar**

Herbed Croutons & Shaved Parmesan Cheese

*Recommended with Caesar Dressing*

### **Caprese Salad**

Heirloom Tomatoes & Fresh Mozzarella Cheese with Basil & Balsamic Reduction

*Recommended with Balsamic Glaze*

### **Poached Pear Salad**

Sherry Poached Pear with Baby Lettuce, Shaved Almonds, Strawberries, Tomatoes & Goat Cheese

*Recommended with Strawberry Vinaigrette*

## SALAD DRESSINGS | CHOOSE UP TO TWO

Oil & Vinegar, Balsamic Vinaigrette, Balsamic Glaze, Herb Vinaigrette, Strawberry Vinaigrette, Ranch Dressing, Italian Dressing, Caesar Dressing & Warm Bacon Dressing

## DESSERTS | CHOOSE ONE

Crème Brulee

Lemon Mousse Cake with Fresh Blueberry Compote

Tiramisu

Jack Daniel's Chocolate Cake

Fresh Berries in a White Chocolate Cup

Red Velvet Cake

Cheesecake

Fruit Cup

\*\* Gluten Free available upon request. Advance notice is required.

### **DESSERT DUO** (+ \$3 per person<sup>++</sup>)

Choose any two of the above listed desserts to be served to each guest

# PLATED DINNER ENTREES

*Plated dinners are served with assorted rolls and butter, water, iced tea, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas.*

*You may offer up to (3) three different entrees. Groups less than 20 may offer 2 entrée selections. Higher entrée price prevails for all selections. If you have special requests or allergies, chef can prepare a special third entrée, that accommodate the major allergies/dietary restrictions, such as vegan, vegetarian, gluten-free, nut free and/or dairy free.*

*Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

## **Whole Wheat Penne Pasta**

Roasted Seasonal Vegetables in a Tomato Sauce  
Garlicky Kale  
\$45 per person<sup>\*\*</sup>

## **Butternut Squash Ravioli**

Red Pepper Coulis, Grilled Tofu, Arugula & Parmesan Cheese  
drizzled with Truffle Oil  
\$45 per person<sup>\*\*</sup>

## **Soy Braised Tofu**

Baby Bok Choy, Jasmine Rice  
& Miso Sauce  
\$45 per person<sup>\*\*</sup>

## **Portabella Rockefeller**

Spinach, Spaghetti Squash, Tomatoes & Asparagus  
Roasted Red Peppers Coulis  
\$45 per person<sup>\*\*</sup>

## **Parmesan Chicken Breast**

Duchess Potatoes & Broccolini  
Citrus Beurre Blanc  
\$47 per person<sup>\*\*</sup>

## **Honey Ale Roasted Chicken**

Mashed Potatoes & Southern Green Beans  
Thyme Jus  
\$47 per person<sup>\*\*</sup>

## **Blackened King Salmon**

Roasted Fingerling Potatoes & Green Beans  
Cajun Crème Corn Maque Choux  
\$48 per person<sup>\*\*</sup>

# DINNER ENTREES CONT.

## **Bourbon Glazed Salmon**

Sweet Chili Sauce  
Basmati Rice & Grilled Bok Choy  
\$48 per person\*\*

## **Southern Shrimp & Grits**

Cajun Crème Sauce  
Jumbo Shrimp & Andouille Sausage in a with Sautéed Vegetables  
& Creamy Smoked Gouda Grits  
\$49 per person\*\*

## **Braised Short Ribs**

Red Wine Sauce  
Crispy Potato Wedges, Roasted Tomato & Asparagus Bundle  
\$51 per person\*\*

## **Cast Iron Seared NY Strip Steak**

with Wild Mushroom Jus, Roasted Baby Potatoes, Brussel Sprouts & Roman Carrots  
\$52 per person\*\*

## **Grilled Bistro Tender Filet**

Kosher Salt, Cracked Pepper and Burgundy Demi-Glace  
Cheddar Cheese Au Gratin Potatoes & Sage Roasted  
\$52 per person\*\*

## **DUAL ENTRÉE PLATE**

Select two entrees  
Add \$8 per person to highest entrée price

# BUFFET DINNER

*Dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 20 people. For groups under 20, an additional service fee of \$200<sup>++</sup> will apply. Serve time is 90 minutes. Prices are subject to a 25% service charge & 8.5% sales tax. All menus & prices are subject to change.*

*Build your own dinner buffet*

## **HOUSTON DINNER BUFFET**

Choice of 2 Entrees, 3 Sides & 2 Desserts

Emory Salad-

\$53 per person<sup>++</sup>

## **WRIGHT DINNER BUFFET**

Choice of 3 Entrees, 4 Sides & 3 Desserts

Emory Salad

\$63 per person<sup>++</sup>

## **EMORY SALAD**

Mixed Greens, English Cucumber, Teardrop Tomatoes & Herb Croutons  
Served with Balsamic Vinaigrette and Ranch Dressing

## **ENTREES**

Butternut Squash Ravioli with Sage Cream Sauce

Grilled Vegetable Kabobs

Trout Meuniere

Creole Grilled King Salmon with Cajun Crème

Garlic Parmesan Flounder

Paprika Chicken with Sweet Onion Jam

Bourbon Glazed Chicken

Pan Seared Chicken Marsala

Coca-Cola Braised Beef Short Ribs

London Broil with Mushroom Jus

Sliced Strip Loin with Garlic Compound Butter

## **HOT SIDES**

Braised Collard Greens

Swiss Chard with Garlic

Grilled Broccoli & Roasted Red Pepper

Southern Green Beans

Lemon Pepper Asparagus

Whipped Sweet Potatoes

Scented Fingerling Potatoes

Smoked Gouda Mashed Potatoes

Almond Ginger Rice Pilaf

Sweet Corn & Basil Risotto

Cheese Tortellini in Pesto Cream Sauce

Triple Cheese Macaroni & Cheese

## **COLD SIDES**

Broccoli Cranberry Slaw with Red Cabbage, Sliced Almonds & Carrots

Tomato & Avocado Salad with Red Onion & Cilantro

Marinated Tomato & Cucumber Salad

Grilled Creole Vegetables with Aged Balsamic Reduction

Orzo Pasta with Sun-Dried Tomatoes & Green Onions

Southern Potato Salad

## **DESSERTS**

Banana Cream Pie | Warm Peach Cobbler | Deep Dish Apple Pie

Lemon Meringue Pie | Bourbon Pecan Pie with Caramel Sauce

Bread Pudding with Rum Cream Sauce | Red Velvet with Cream Cheese Frosting

New York Cheesecake with Salted Caramel Drizzle | Four Layer Chocolate Torte with Strawberry Coulis | Tropical Fruit Display with a Honey Yogurt Dip



# 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.

# TERMS

## **PRICES**

Prices quoted do not include a 25% service charge or Georgia State, DeKalb County, & City of Atlanta Sales Taxes. Georgia State law requires sales tax charged on service charges. There is an additional 3% city liquor tax on all spirits. A 25% taxable service charge & applicable taxes will be added to all Food & Beverage prices, all Room Rental charges, & all Audio Visuals charges.

Prices are subject to change without notice. Additional labor fees may be incurred if you do not meet minimum covers for certain menu items.

## **ALCOHOL POLICY**

Alcohol will be served only to persons 21 years or older. Alcoholic beverages are not served to minors or to anyone that appears to be intoxicated. The Georgia State Liquor Commission regulates the sales & service of all alcoholic beverages. The Emory Conference Center Hotel is responsible for compliance with these regulations. It is our policy, therefore, that no alcoholic beverages may be brought onto the premises for a catered function. As a licensee, we encourage our patrons to drink responsibly.

## **FOOD & BEVERAGE POLICY**

Due to liability & legal restrictions, no outside food or beverage may be brought into the hotel by customers, guests or exhibitors. All food & beverage must be provided by Emory Conference Center Hotel. Special exceptions apply for religious or cultural reasons. The Emory Conference Center Hotel reserves the right to remove food & beverage brought into the facility in violation of this policy. Due to local health regulations, food may not be taken off the premises after it has been prepared & served to its guests. Additionally, no food may be brought into the Hotel.

All food & beverage items are subject to change or substitution at any time.

## **PLATED DINNERS**

The higher entrée price prevails for all selections. If you have special requests or allergies, chef can prepare a special third entrée.

When choosing multiple entrees, a guarantee for each choice is due 5 business days prior to your event. The client is responsible for providing place cards with the entree selection for each guest. Deviations from place card selections will not be honored.

## **GUARANTEES**

Exact number of guests in attendance for all banquet events is required 5 business days prior to the date of the function. This number is not subject to reduction. If no guarantee is received, we will consider the expected number indicated on the original BEO to be the correct guaranteed number of guests.

If the number of guests in attendance exceeds your guarantee number, the group will be charged for the total number of guests. If the number of guests in attendance is less than the guaranteed number provided, the guaranteed number will be billed.