woodruff catering
## BREAKFAST

### A LA CARTE
- Assorted Bagels with Cream Cheese $36/dozen
- Freshly Baked Seasonal Scones $ 39/dozen
- Freshly Baked Seasonal Muffins $36/dozen
- Freshly Baked Danish $34/dozen
- Individual Yogurts $3/each
- Fruit Parfaits $4/each
- Granola with Dried Fruit $3/person
- Assorted Whole Fresh Fruits $1.50/each
- Granola Bars $36/dozen
- Protein Bars $48/dozen

### CREATE YOUR OWN BREAKFAST BUFFET*
*(Minimum $500 Catering Order Required)*
- Farm Fresh Scrambled Eggs $3/person
- Scrambled Eggs with Cheese $4/person
- Homemade Biscuits with Sweet Butter and Preserves $24/dozen
- Egg and Cheese Croissant $36/dozen
- Egg, Meat (choice of Sausage, Turkey Sausage, Bacon or Ham) and Cheese Croissant $42/dozen
- Quiche Lorraine Squares $36/dozen
- Seasonal Garden Vegetable Quiche Squares $36/dozen
- Applewood Smoked Bacon (3 Slices each) $4/person
- Sausage Links (2 Links each, Turkey Sausage available) $3/person
- House Made Southern Grits $3/person
- Logan Turnpike Mill Organic Plain or Cheese Grits $5/person
- Traditional Southern Shredded Hashbrowns $3/person
- Skillet Potatoes with Peppers and Onions $4/person
- Short Rib Hash with Peppers and Onions $6/person
- Buttermilk Pancakes with Warm Syrup $5/person
  - Enhancements: Chocolate Chip $2/person, Blueberry $2/person
- Challah French Toast with Warm Syrup and Cinnamon Butter $5/person

* Minimum 1 Dozen Order per Item for above items.

### BEVERAGES

**BY THE GALLON $55**
- Local Specialty Blend of Coffee
- Regular and Decaffeinated
- Assorted Tea Bags with Hot Water
- Sweet and Unsweet Iced Tea
- Lemonade
- Cranberry Juice
- Apple Juice
- Grapefruit Juice
- Orange Juice
- Naked Juice Individual Juices $120 (24)
- Assorted Coca-Cola Soft Drinks $3/each
- Dasani Bottle Water (Still or Sparkling) $3/each

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8.9% Atlanta sales tax and 22% Service charge
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**BREAKFAST PACKAGES**

Minimum 20 guests. If less, a surcharge will apply.
Breakfast service lasts a maximum of 2 hours.

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**THE PEACHTREE CONTINENTAL BREAKFAST**

$15 PER PERSON

- Assorted Muffins, Danish and Croissants with Preserves and Whipped Sweet Butter
- Fresh Cut Fruit
- Orange Juice
- Freshly Brewed Regular & Decaf Coffee
- Assorted Hot Teas
- Skim Milk, Half & Half, Sugar, Sweeteners, Lemon Wedges and Honey

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**THE MIDTOWN BREAKFAST BUFFET**

$25 PER PERSON

- Farm Fresh Scrambled Eggs
- Choice of Bacon Strips or Sausage Links (Turkey Sausage available)
- Skillet Potatoes
- Selection of Fresh Baked Goods with Preserves and Whipped Sweet Butter
- Fresh Whole Seasonal Fruit
- Assorted Individual Yogurts
- Orange Juice
- Freshly Brewed Regular & Decaf Coffee
- Assorted Hot Teas
- Skim Milk, Half & Half, Sugar, Sweeteners, Sliced Lemon Wedges and Honey

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**THE WOODRUFF BREAKFAST BUFFET**

$32 PER PERSON

- Farm Fresh Scrambled Eggs
- Bacon Strips and Sausage Links (Turkey Sausage available)
- Logan Turnpike Mill Organic Cheddar Cheese Grits
- Skillet Potatoes with Peppers and Onions
- Selection of Fresh Baked Goods with Preserves and Whipped Sweet Butter
- Freshly Sliced Seasonal Fruit
- Build Your Own Yogurt Parfaits:
  - Granola
  - Banana
  - Seasonal Berries
- Cranberry, Apple and Orange Juice
- Freshly Brewed Regular & Decaf Coffee
- Assorted Hot Teas
- Skim Milk, Half & Half, Sugar, Sweeteners, Lemon Wedges and Honey

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CREATE YOUR OWN BREAK PACKAGE

A La Carte: Minimum 1 dozen order per item.

**A LA CARTE**
- Fruit Parfaits $4/each
- Cheese, Grape and Cracker Parfaits $4/each
- Assortment of Whole Fresh Fruit $1.50/piece
- Assorted Mixed Nuts $16/pound
- House Made Trail Mix $8/pound
- Freshly Baked Seasonal Scones $39/dozen
- Freshly Baked Seasonal Muffins $36/dozen
- Freshly Baked Danish $34/dozen
- Freshly Baked Ghirardelli Double Chocolate Brownies $48/dozen
- Fresh Baked Cookies $32/dozen
- Lemon, Mixed Berry or Pecan Bars $36/dozen
- Granola Bars $36/dozen
- Protein Bars $48/dozen
- Rice Krispie Treats (Gluten Free) $32/dozen
- Peanut Butter Rice Krispie Treats (Gluten Free) $32/dozen

**CHEF’S SELECTION OF SLICED SEASONAL FRUIT**
- Small (serves 25 guests) $200
- Medium (serves 50 guests) $375
- Large (serves 100 guests) $600

**CHEESE PLATTER**
An assortment of Cheeses and Artisan Breads and Crackers, Georgia Mountain Honey, Candied Pecans and Red Grapes

**Domestic Cheese**
- Small (serves 25 guests) $200
- Medium (serves 50 guests) $350
- Large (serves 100 guests) $600

**Imported Cheese**
- Small (serves 25 guests) $300
- Medium (serves 50 guests) $500
- Large (serves 100 guests) $800

**VEGETABLE PLATTER**
Chefs selection of Fresh Vegetables, Ranch Dressing
- Small (serves 25 guests) $125
- Medium (serves 50 guests) $250
- Large (serves 100 guests) $500

**BEVERAGES**
**BY THE GALLON $55**
- Local Specialty Blend of Coffee
- Regular and Decaffeinated
- Assorted Tea Bags with Hot Water
- Sweet and Unsweet Iced Tea
- Lemonade
- Cranberry Juice
- Apple Juice
- Orange Juice
- Naked Juice Individual Juices $120 (24)
- Assorted Coca-Cola Soft Drinks $3/each
- Dasani Bottle Water (Still or Sparkling) $3/each

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BREAK PACKAGES

Minimum 20 guests. If less, a surcharge will apply.

Thoughtful Foods
$10/PERSON
Vegetable Crudité with House-Made Hummus and Ranch Dressing
Mixed Nuts
Assorted Granola and Protein Bars

The Woodruff Intermission
$11/PERSON
Freshly Popped Popcorn
Jumbo Soft Pretzels with Mustards
Tortilla Chips with Salsa and Guacamole
Assorted Mini Cupcakes

Sweet Tooth
$12/PERSON
Freshly Baked Cookies
Freshly Baked Ghirardelli Double Chocolate Brownies
Rice Krispie Treats

Taste of the South
$15/PERSON
Housemade Pimento Cheese with Crackers
Hushpuppies with Sriracha Mayo
Pecan Bars
Fresh Whole Seasonal Fruit

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PEACHTREE STREET CAFÉ

$16 per person
Minimum 20 guests. If less, a surcharge will apply.

SPECIALTY SANDWICHES
(Choice of up to Three)
All Artisanal breads can be substituted for a Pita or Gluten Free bread.

Black and Blue - Add $2
Grilled Tenderloin of Beef and Beefsteak Tomatoes topped with Gorgonzola Cheese Crumbles, Bermuda Onions and Gorgonzola Spread on a Fresh Baked Hoagie Roll

Ranch House Beef and Cheddar - Add $1
Slow Roasted Sirloin of Beef, Cheddar Cheese, Lettuce, Tomato, with Ranch Dressing on Ciabatta Bread

Hollywood - Add $1
Mesquite Wood Smoked Turkey Breast, Baked Ham, Swiss Cheese, Ranch Dressing with Chiffonade of Romaine and Roma Tomatoes on Ciabatta Bread

Grilled Chicken Breast Toscano
Grilled Balsamic Marinated Chicken Breast, Roma Tomatoes, Roasted Red Peppers and Provolone Cheese with a Pesto Mayonnaise on Ciabatta Bread

Cajun Pepper Jack Turkey
Roasted Breast of Turkey, Cajun Jam, Tomato, Leaf Lettuce and Pepperjack Cheese on Ciabatta Bread

California Turkey
Oven-Roasted Breast of Turkey Sliced Thin, Smoked Gouda, Sprouts and a Chunky Avocado Spread on Pita

Tuna Salad
White Albacore Tuna Salad with Tomatoes, Leaf Lettuce, Thinly Sliced Sweet Red Onions on Multigrain

Market Street Chicken Salad
All White Meat Chicken with Grapes, Sour Cream, and Aïoli, served with Lettuce and Tomato on a Croissant

Mediterranean
Grilled Vegetables Marinated in a Balsamic Vinaigrette, Spinach, Cucumber, Feta Cheese, Roasted Red Peppers with a Fresh Hummus Spread on a Rosemary Ciabatta Roll

Caprese
Marinated Balsamic Tomatoes topped with Mozzarella on Ciabatta

SIDES
(Choice of One)

Toasted Orzo
Roasted Peppers, Basil and Grape Tomatoes in a Light Vinaigrette

Mediterranean Chickpea Salad (Gluten Free)
Olives, Feta, Tomatoes in a Citrus Vinaigrette

Southern Potato Salad (Gluten Free)

Caesar Salad
Parmesan Crusted Croutons and House Made Caesar Table Salad

Crisp Field Greens, Euro Cucumber, Baby Carrot and a Sweet Herb Dressing

Marinated Red Cabbage Cole Slaw

Assorted Individual Bags of Potato Chips

DESSERT
(Choice of One)

Ghirardelli Double Chocolate Brownies
Freshly Baked Cookies
Rice Krispy Treats (Gluten Free)
Lemon Squares
Pecan Pie
Berry Cheesecake

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BOXED LUNCHES

$17 per person
Minimum 20 guests. If less, a surcharge will apply.

Select up to three (3) options from our Specialty Sandwiches accompanied with a Dill Pickle Spear, (1) Side Item and (1) Dessert item.

SPECIALTY SANDWICHES
(Choice of up to Three)
All Artisanal breads can be substituted for a Pita or Gluten Free bread.

Black and Blue - Add $2
Grilled Tenderloin of Beef and Beefsteak Tomatoes topped with Gorgonzola Cheese Crumbles, Bermuda Onions and Gorgonzola Spread on a Fresh Baked Hoagie Roll

Ranch House Beef and Cheddar - Add $1
Slow Roasted Sirloin of Beef, Cheddar Cheese, Lettuce, Tomato, with Ranch Dressing on Ciabatta Bread

Hollywood - Add $1
Mesquite Wood Smoked Turkey Breast, Baked Ham, Swiss Cheese, Ranch Dressing with Chiffonade of Romaine and Roma Tomatoes on Ciabatta Bread

Grilled Chicken Breast Toscano
Grilled Balsamic Marinated Chicken Breast, Roma Tomatoes, Roasted Red Peppers and Provolone Cheese with a Pesto Mayonnaise on Ciabatta Bread

Cajun Pepper Jack Turkey
Roasted Breast of Turkey, Cajun Jam, Tomato, Leaf Lettuce and Pepperjack Cheese on Ciabatta Bread

California Turkey
Oven-Roasted Breast of Turkey Sliced Thin, Smoked Gouda, Sprouts and a Chunky Avocado Spread on Pita

Tuna Salad
White Albacore Tuna Salad with Tomatoes, Leaf Lettuce, Thinly Sliced Sweet Red Onions on Multigrain

Market Street Chicken Salad
All White Meat Chicken with Grapes, Sour Cream, and Aioli, served with Lettuce and Tomato on a Croissant

Mediterranean
Grilled Vegetables Marinated in a Balsamic Vinaigrette, Spinach, Cucumber, Feta Cheese, Roasted Red Peppers with a Fresh Hummus Spread on a Rosemary Ciabatta Roll

Caprese
Marinated Balsamic Tomatoes topped with Mozzarella on Ciabatta

SIDES
(Choice of One)

Toasted Orzo
Roasted Peppers, Basil and Grape Tomatoes in a Light Vinaigrette

Mediterranean Chickpea Salad (Gluten Free)
Olives, Feta, Tomatoes in a Citrus Vinaigrette

Southern Potato Salad (Gluten Free)

Tri Colored Pasta Salad
Fresh Vegetables in a Light Vinaigrette

Caesar Salad
Parmesan Crusted Croutons and House Made Caesar Dressing

Marinated Red Cabbage Cole Slaw

Assorted Individual Bags of Potato Chips

DESSERT
(Choice of One)

Ghirardelli Double Chocolate Brownies
Freshly Baked Cookies
Rice Krispie Treats (Gluten Free)
Lemon Squares
Pecan Squares

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CREATE YOUR OWN DELI BUFFET

$25 per person. Minimum 20 guests. If less, a surcharge will apply.

SELECT DELI MEATS & CHEESES
Toppings: Lettuce, Tomato, Onion, Sliced Black Olives, Banana Peppers, Mayonnaise, Mustards and Dill Pickle Chips
Assorted Sliced Breads

CRISP FIELD GREENS
Euro Cucumber, Baby Carrot and a Sweet Herb Dressing

TRI COLORED PASTA SALAD
with Fresh Vegetables in a Light Vinaigrette

ASSORTED INDIVIDUAL BAGS OF POTATO CHIPS

FRESHLY BAKED COOKIES & GHIRARDELLI DOUBLE CHOCOLATE BROWNIES

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PLATED LUNCH

$34 per person
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STARTERS
(Choice of One)

Mixed Greens Salad
Mixed Greens with Tomatoes, Cucumbers, Carrots,
Garlic Croutons with House Made Vinaigrette

Classic Caesar Salad
Crisp Romaine, Traditional Caesar Dressing, Shaved
Parmesan and Garlic Croutons

Greek Salad
Crisp Romaine, Feta Cheese, Tomatoes, Cucumbers,
Pepperoncini, Black Olives, EVOO and Aged Red
Wine Vinegar

ENTRÉES
(Choice of One)

Greco Style Roasted Prestige Farm Breast Chicken
Garlic, Sundried Tomato, Onion and Thyme

Grilled Marinated Pork Loin
Roasted Apple Chutney

Marinated Brass Town London Broil
Port demi-Glace

Wild Caught Grilled Salmon
Dill Beurre Blanc

Lump Crab Cakes
Spicy Chipolte Aioli

Herb Roasted Chicken Breast
Apple Compote and Cider Basil Sauce

Chicken Marsala
Mushroom Sauce

Vegetable Lasagna
Layers of Fresh Pasta, Seasonal Vegetables,
Béchamel and Light Tomato Sauce

SIDES
(Choice of One Starch and One Vegetable)

Yukon Gold Mashed Potatoes
Sweet Potato Mash
Spinach and Sweet Potato Hash
Honey Glazed Carrots
Roasted Root Vegetables
Wild Rice Pilaf
Parmesan Polenta
Grilled Asparagus
Chef Vegetable Medley
Sautéed Garlic Green Beans
Broccoli Florets, Red Peppers

DESSERT
(Choice of One)

Sea Salt Chocolate Bread Pudding
Pecan Pie
Apple and Walnut Crumb Cobbler
Spiced Carrot Cupcakes with Cream Cheese Frosting
NY Style Cheesecake
HOT LUNCH BUFFET

$36 per person
Minimum 20 guests. If less, a surcharge will apply.

Includes Bread and Butter, Iced Tea, Regular and Decaffeinated Coffee.

STARTERS
(Choice of One)

Mixed Greens Salad
Mixed Greens with Tomatoes, Cucumbers, Carrots, Garlic Croutons with House Made Vinaigrette

Crisp Caesar Salad
Crisp Romaine, Traditional Caesar Dressing, Shaved Parmesan and Garlic Croutons

Greek Salad
Crisp Romaine, Feta Cheese, Tomatoes, Cucumbers, Pepperoncini, Black Olives, EVOO and Aged Red Wine Vinegar

ENTRÉES
(Choice of One)

Greco Style Roasted Prestige Farm Breast Chicken
Garlic, Sundried Tomato, Onion and Thyme

Grilled Marinated Pork Loin
Roasted Apple Chutney

Herb Braised Beef Brisket
Cider Braised Onions

MARINATED BRASS TOWN LONDON BROIL
Port Demi-Glace

WILD CAUGHT GRILLED SALMON
Dill Buerre Blanc

PESTO RUBBED CHICKEN BREAST
Mushroom Jus

CHICKEN MARSALA
Mushroom Sauce

VEGETABLE LASAGNA
Layers of Fresh Pasta, Seasonal Vegetables, Béchamel and Light Tomato Sauce

SIDES
(Choice of Two)

Yukon Gold Mashed Potatoes
Sweet Potato Mash
Honey Glazed Carrots
Roasted Root Vegetables
Wild Rice Pilaf
Chef Vegetable Medley
Gemelli Pasta Casserole with Cheddar, Broccolini
Farro with Asparagus, Peppers, Olives, Parmesan
Sautéed Garlic Green Beans
Broccoli Florets, Red Peppers

DESSERT
(Choice of One)

Sea Salt Chocolate Bread Pudding
Pecan Pie
Apple and Walnut Crumb Cobbler
Spiced Carrot Cupcakes with Cream Cheese Frosting
NY Style Cheesecake

ENHANCEMENTS

Add a Salad or Soup: $5
Additional Entrée: $7
Additional Side: $4
Additional Dessert: $5

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HORS D’OEUVRES

All hors d’oeuvres are sold per piece, 24 piece minimum.

**BEEF AND LAMB SELECTIONS**

- **Polpettini**
  Italian Meatballs in a Tomato Sauce $2.50/each

- **Mini Beef Sliders**
  with Cheese and Onion Relish $3.50/each

- **Mini Beef Wellington**
  in Puff Pastry with a Duxelle of Mushrooms, Béarnaise Sauce $3.50/each

- **Lamb Meatballs**
  with Fresh Herbs and Garlic with a Tahini Lemon Sauce $4/each

- **Tenderloin Crostini**
  Sliced Tenderloin of Beef, Caramelized Onions, Baby Arugula, and Goat Cheese $4/each

- **Lollipop Lamb Chops (Gluten Free)**
  with Cilantro-Mint Jelly $5/each

- **Merlot Meatballs**
  Merlot Braised Beef Meatballs $4/each

- **Surf and Turf**
  Filet Mignon, Shrimp, and Bourbon Teriyaki Sauce on a Skewer $4.50/each

- **Braised Lamb Shank**
  on Mini Pita with Gremolata $4/each

- **Coney Island All Beef Dog**
  in Puff Pastry with Mustard Kraut Dip $3.50/each

- **Mini Reuben Pastry Floret**
  with Swiss Cheese $3.50/each

**PORK SELECTIONS**

- **Candied Bacon Bites**
  Thick Cut Bacon Baked with Brown Sugar Glaze $2.50/each

- **Jumbo Dates**
  Stuffed with Goat Cheese and Wrapped in Bacon $3/each

- **Steamed Pork Pot Stickers**
  with a Sweet Chili Sauce $3/each

- **Stuffed Pork Sausage Mushrooms**
  $3/each

- **Miniature Monte Cristos**
  with Whole Grain Mustard, Lingonberry Jam and Powder Sugar $5/each

- **Mousse Pate**
  Truffle Mousse Pate on Toasted Brioche $4/each

- **Polenta Tarlet**
  with Peppered Goat Cheese and Prosciutto di Parma $3/each

- **Prosciutto Wrapped Asparagus**
  with Balsamic Glaze $4/each

- **Petite Pork Carnitas Sopre**
  with Queso Fresco and Pickled Red Cabbage $3/each

- **Croque-Monsieur**
  Mini Parmesan Cheese Crusted Sandwich with Ham and Gruyere Cheese and Dijon Mustard $4/each

- **Steamed Bao Buns**
  with Korean Pork and Hoisin Sauce drizzle $4/each

- **Pastrami Spring Rolls**
  House-Cured Pastrami, Swiss Cheese, Oyster Mushroom, Pickled Red Cabbage Slaw with Spicy Green Peppercorn Aioli $3/each

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HORS D’OEUVRES

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POULTRY SELECTIONS

Chicken Empanadas
with Spanish Spices and Red Pepper Dipping Sauce $2.50/each

Memphis Pulled Barbeque Chicken Slider
with Pickle Chips $3/each

Lemon Tarragon Chicken Salad
in Puff Pastry $3/each

Mini Chicken Wellington
in Puff Pastry with a Duxelle of Mushrooms and Béarnaise Sauce $3.50/each

Mini Jerk Chicken Taco
with Jicama Slaw $3.50/each

Duck Confit Crostini
with Cherry Marmalade and Caramelized Leeks $4/each

Spanish Fillo Cups
Grilled Chicken, Blackened Corn Salsa, Tequila Lime Crème Fraîche $4/each

Peking Duck
on a Crispy Wonton with Plum Sauce and Scallions $3/each

Tandoori Chicken Skewer
with Carrot and Cumin Yogurt Sauce $3/each

Honey Sriracha Chicken Meatball
with Ginger Orange Sauce $3/each

SEAFOOD SELECTIONS

Smoked Salmon
on a Bagel Crisp with Whipped Cream Cheese and Dill $3/each

Low Country Shrimp and Grits Shooter
Creamy Organic Grits with Sautéed Georgia Shrimp $3/each

Crab Salad and Cucumber Canapés
$3.50/each

Toasted Coconut Shrimp
with Orange Marmalade Sauce $4/each

Shrimp Ceviche Shooter
$4/each

Miniature House Made Maryland Crab Cakes
with a Smoked Chili Cream $4/each

Ahi Tuna Poke
Hawaiian Style Ahi Tuna, Fresh Avocado, Teriyaki Sauce on a Crispy Won Ton $4/each

Sautéed Sea Scallop
wrapped in Peppered Bacon $5/each

Buttered Lobster Medallion on a Grilled Crostini
with a Garlic Aioli $5/each

Tequila Grilled Shrimp Skewers
with Cherry Tomatoes and Garlic Lime Aioli $5/each

Caviar
Domestic Caviar Blini with Crème Fraîche and Dill Garnish $5/each

Lobster Shooter
Lobster Medallion with Whipped Avocado Cream and Roasted Corn Kernels $6/each

Lobster Macaroni & Cheese Bite
Four Cheese Macaroni, Butter Poached Lobster on a tasting spoon $6/each

Jumbo Lump Crab and Mango Spoon
with Chives and Lemonette $4/each

Scallop Ceviche Spoons
with Avocado Cream $4.50/each

She-Crab and Sherry Shooter
with Crème Fraîche $4/each

Dim Sum Spoons
Assorted Steamed Seafood with Teriyaki Ponzu and Scallions $3.50/each

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HORS D’OEUVRES

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VEGETARIAN/VEGAN SELECTIONS

White Truffle Potato Croquette
$2.50/each

Vegetarian Spring Rolls
with a Teriyaki Sauce $3/each

Spanakopita
Spinach and Feta Cheese in Phyllo $3/each

Tomato, Roasted Garlic and Basil Bruschetta (Vegan)
$3/each

Seasonal Fresh Fruit Skewer (Vegan)
$3/each

Miniature Baby Potato
topped with Sour Cream and Chives $3/each

Stuffed Endive
with Fig Jam, Gorgonzola, Candied Georgia, and Balsamic Glaze $3/each

Fried Goat Cheese Medallion
with Raspberry Balsamic Glaze $3/each

Fried Mac & Cheese Fritters with Hot Pepper Jelly
$3/each

Artichoke Spinach Stuffed Mushrooms
$3/each

Caprese Skewers
Fresh Cherry Tomatoes and Mozzarella Cheese Skewer drizzled with Aged Balsamic Vinaigrette $3.50/each

Sweet Chili Roasted Tofu Skewers (Vegan)
Peppers, Mushrooms Skewer with Toasted Sesame $3/each

Italian Grilled Zucchini “Pizza” (Vegan)
Roasted Red Pepper, Mushroom, Olive Tapenade and Garlic Extra Virgin Olive Oil $4/each

Poached Pear and Gorgonzola Cheese Puffs
with Arugula $3/each

Cucumber Bites (Vegan)
with Moroccan Couscous and Yogurt Harissa $2/each

Marinated Greek Olive and Fresh Mozzarella Skewer
with Tomato and Mint $3/each

Shiitake Mushroom Pot Stickers
with Yuzu Sauce $3/each

Wild Mushroom Tartlets
Sauteed Wild Mushroom, Parmesan Cheese, Parsley, and Garlic in a Puff Pastry $4/each

Brie and Fig Canapés
Stuffed Mission Figs with Baked Brie and Honey $4/each

Avocado Chimichurri Bruschetta
on a Crostini $3/each

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DISPLAYED HORS D’OEUVRES

STATIONARY PLATTERS

Crudité
Baby Carrots, Celery Sticks, Cucumbers, Red Radishes, Cherry Tomatoes, Broccoli Florets, Julienne Red Peppers with Herbed Gorgonzola and Buttermilk Ranch Dipping Sauces
• Small (serves 25 guests) $175
• Medium (serves 50 guests) $350
• Large (serves 100 guests) $700

Grilled Vegetable Display
Grilled Antipasto Vegetables Served Room Temperature with Assorted Artisan Breads and Crackers
• Small (serves 25 guests) $225
• Medium (serves 50 guests) $400
• Large (serves 100 guests) $750

Artisan Cheese Display
Chef’s Selection of Imported and Domestic Assorted Cheeses, Artisan Breads and Crackers, Georgia Mountain Honey, Candied Pecans and Red Grapes
• Small (serves 25 guests) $225
• Medium (serves 50 guests) $450
• Large (serves 100 guests) $900

Mediterranean Display
A Trio of Hummus – Roasted Garlic Chick Pea, Black Eye Pea, and Roasted Pepper served with Toasted Pita Chips, Feta Cheese, and Stuffed Grape Leaves
• Small (serves 25 guests) $200
• Medium (serves 50 guests) $400
• Large (serves 100 guests) $800

Tuscan Table
Assorted Cured Italian Meats and Imported Cheeses accompanied with Assorted Marinated Olives, Warm Spinach and Artichoke Dip, Marinated Artichokes, Baby Mozzarella, and Chef’s selection of Artisan Breads, Crackers and Spreads
• Small (serves 25 guests) $300
• Medium (serves 50 guests) $500
• Large (serves 100 guests) $1000

Smoked Salmon Display
Choice of Cold or Hot Smoked Salmon with Horseradish Cream, Chives, Capers, Chopped Egg, Pickled Red Onions, Crackers and Crostini
• Small (serves 25 guests) $300
• Medium (serves 50 guests) $500
• Large (serves 100 guests) $1000

Seafood Display
Local Georgia Shrimp, Clams, Raw Shucked Oysters, and Cracked Crab Claws on Ice. Served with Lemon Wedges, Traditional Cocktail Sauce, Remoulade, Mignonette, Artisan Bread, Crackers and Hot Sauce Market Price

MARTINI GLASS SALAD DISPLAY
$6/PER SELECTION
MINIMUM OF 20 OF EACH SALAD:
• Arugula, Sweet Potatoes, Feta, Dried Cranberries, Maple Sherry Vinaigrette
• Spinach, Fresh Strawberries, Crumbled Goat Cheese, Candies Pecans, Pomegranate Dressing
• Roasted Red and Yellow Beets, Crumbled Gorgonzola, Balsamic Glaze
• Roasted Brussel Sprouts and Butternut Squash with Cinnamon, Pecans, Dried Cranberries, Maple Cider Vinaigrette Dressing
• Green Beans, Strawberries, Goat Cheese, Pistachios and Mint, Raspberry Vinaigrette
• Caesar Salad Tossed in a Creamy Caesar Dressing, Topped with Shaved Parmesan and Ciabatta Croutons
• Panzanella Salad: Classic Italian Bread and Tomato Salad, Cucumber, Basil, Shallots and Red Wine Vinaigrette
• Southern Succotash Salad: Roasted Corn, Cherry Tomatoes and Baby Limas with Sweet Onion and Bacon Vinaigrette

ENHANCEMENT:

Baked Brie
with Seasonal Fruit Preserves. Served with Crackers, Breads and Grapes.
• Small (serves 25 guests) $225
• Medium (serves 50 guests) $400
• Large (serves 100 guests) $700

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CARVING STATIONS

All carving stations include Cheddar Biscuits, Artisan Rolls and Whipped Butter. Minimum of 25 guests.

White Oak Pastures Farm Smoked Prime Rib
$18.75/person
Herb Encrusted, House Smoked, with Classic Au Jus and Creamy Horseradish

Marinated Beef Tenderloin
$22/person
Oven Roasted with Balsamic Caramelized Onions and Mushrooms, Cherry Demi-Glace and Horseradish Sour Cream

Smoked Brisket
$16.75/person
Assorted Mustards and Cider Vinegar BBQ Sauce
Baked Spiral Cut Bourbon and Brown Sugar Glazed

Apricot Honey Glazed Spiral Ham
$10/person
Spicy Dijonnaise Sauce, House-Made Relish

Apple Sage Stuffed Pork Loin
$12/person
Stuffed with Fresh Apple Relish and then Slow Roasted to Perfection, served with Grain Mustard and Rosemary Aioli

Slow Roasted Turkey
$10/person
Cranberry Jam, Basil Aioli and Chimichurri

$150 CHEF’S ATTENDANT FEE.
Please note: station fees are based on two hours of service and guest count.

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ACTION STATIONS

Minimum 20 guests. If less, a surcharge will apply.

ORGANIC GRAIN & VEGETABLE STATION
$12/person
Assortment of Farro, Quinoa and Bulgur Wheat, Seasonal Grilled Vegetables, Roasted Garlic Brussels Sprouts, Cumin and Cayenne Pepper Cauliflower

PAELLA STATION
$15/person
Saffron Rice in Roasted Tomato Broth with Garlic Shrimp, Grilled Chicken, Smoked Sausage, Steamed Mussels, Sautééd Bell Peppers and Onions, Peas and Chopped Tomatoes with Garlic

MACARONI & CHEESE STATION
$10/person
Penne Pasta with Fontina and Gruyere Cheese Béchamel, assorted toppings to include Peppered Bacon, Grilled Peppers and Onions, Grilled Seasonal Vegetables and Herb Seasoned Bread Crumbs
Enhancements:
• Chicken: $5/Person
• Braised Short Rib: $6/person
• Shrimp: $7/person
• Lobster: $9/person

SHRIMP AND GRITS STATION
$15/person
Creamy Stone Ground Grits with Sautééd Georgia Shrimp with Guest Choice of Accompaniments: Shredded Cheddar Cheese, Crumbled Peppered Bacon, Roasted Red Peppers and Scallions. Served with Fried Green Tomatoes and Smoked Chili Cream Sauce

AVOCADO STATION
$14/person
Fresh Ripe Avocado served in a Martini Glass with Guest Choice of Accompaniments: Shrimp Ceviche, Black Bean Corn Salad, Tortilla Strips, Charred Tomato Salsa, Raw Yellow Onion, Chili Lime Pepitas and Cilantro.

ASIAN STATION
$13/person
Green Papaya Salad and Ground Pork Dumplings Served with a Sweet Soy Sauce - or - Warm Pad Thai with Tofu Displayed in Mini Takeout Containers with Chopstix (Guest Choice of Accompaniments: Cilantro, Lime Wedges, Crushed Peanuts & Soy Sauce)
Enhancements:
• Chicken: $5/Person
• Shrimp: $7/person
• Beef: $6/person

SLIDER STATION
$15/person (Choice of One Meat)
Beef slider, Pulled Pork or Pulled Chicken with Guest Choice of Accompaniments: Onion Straws, Spicy Kimchi-Style Cucumber Pickles, Firecracker Coleslaw, Cheddar Cheese Pimento Spread, Blue Cheese Sauce, BBQ Sauce, Garlic Aioli, Stone Ground Mustard
Enhancement: Additional Meat $2

BARBEQUE STATION
COMPOSED SMALL PLATES
$19/person
Guest Choice of Carved Smoked Beef Brisket & Sliced Barbeque Pork Loin with a Tangy Molasses BBQ Sauce Hushpuppies with Remoulade Sweet Potato Soufflé with Toasted Marshmallow Crème, Firecracker Coleslaw
Enhancement: Additional Meat $5

$150 CHEF’S ATTENDANT FEE.
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ACTION STATIONS
Minimum 20 guests. If less, a surcharge will apply.

SOUTHERN STATION
COMPOSED SMALL PLATES
$12/person
Crispy Fried Chicken Breast Medallions with Black Pepper Gravy
Macaroni and Cheese
Arugula Salad with Strawberries, Candied Pecan, Blue Cheese and Balsamic Vinaigrette
Miniature Buttermilk Biscuits with Seasonal Fruit Preserves and Whipped Butter

ITALIAN STATION
COMPOSED SMALL PLATES
$15/person
Heirloom Tomato and Fresh Mozzarella Caprese Salad with EVOO, Balsamic Reduction and Fresh Basil
Veal Osso Bucco
Rosemary Roasted Red Bliss Potatoes

AMERICANA STATION
COMPOSED SMALL PLATES
$13/person
House Made Meatloaf with a Sweet and Tangy Glaze
OR
Herb Roasted Turkey with Herb Gravy
Sour Cream and Chive Mashed Yukon Golds
Sautéed Baby Green Beans with Shallots
Yeast Rolls and Honey Butter

$150 CHEF’S ATTENDANT FEE.
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DINNER BUFFET

$55 per person
Minimum 50 guests. If less, a surcharge will apply.

Includes Bread and Butter, Iced Tea and Water, Regular and Decaffeinated Coffee service.

STARTERS
(Choice of One)
Harvest Salad
Romaine, Dried Cherries, Feta Cheese, Walnuts, Sweet Potato, Cranberry Vinaigrette

Classic Caesar Salad
Crisp Romaine, Traditional Caesar Dressing, Shaved Parmesan and Garlic Croutons

Baby Spinach Salad
Candied Pecans, Blue Cheese, Pomegranate Balsamic Vinaigrette

Carrot and Ginger Bisque
Fresh Ginger, Crème Fraiche and Truffle Oil

Roasted Tomato Soup

BEEF and Barley Soup

ENTRÉES
(Choice of Two)
Greco Style Roasted Prestige Farm Breast Chicken
Garlic, Sundried Tomato, Onion and Thyme

Chicken Florentine
Herb Roasted Chicken over Garlic Spinach Sautee, Mushroom Cream Sauce

Stuffed Pork Loin
Apple and Sausage Stuffed and Grilled Pork Loin

Mustard Maple Pork Tenderloin
Roasted Tenderloin with Whole Grain Mustard Amber Maple Glaze

House Made Meat Loaf
with a Sweet and Tangy Glaze

Round of Beef
with Wild Mushroom Demi

Short Rib
Slow Braised in a Red Wine Shallot Reduction

Wild Caught Grilled Salmon
In a Lemon Beurre Blanc

Vegetable Lasagna
Layers of Fresh Pasta, Seasonal Vegetables, Béchamel and Light Tomato Sauce

SIDES
(Choice of Two)
Crispy Rosemary Potatoes
Baby Red Smashed Potatoes

Vegetable Farro

Herbed Baby Carrots

Bourbon Creamed Corn

Yellow Squash and Sweet Onion Casserole

Parmesan Cauliflower Puree

Roasted Brussels Sprouts with Pancetta

Sautéed Spinach with Garlic

Roasted Asparagus

Broccoli Florets, Red Peppers

DESSERT
(Choice of Two)
Sea Salt Chocolate Bread Pudding

Chocolate Bread Pudding with Bourbon Cream

Mixed Berry Grand Marnier Cobbler

Apple Pie

Red Velvet Cupcakes with Cream Cheese Frosting

NY Style Cheesecake with Berries

ENHANCEMENTS
Add a Salad or Soup: $5
Additional Entrée: $7
Additional Side: $4
Additional Dessert: $5

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DESIGN YOUR OWN PLATED DINNER

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**FIRST COURSE SELECTIONS**

**Lobster Martini**
Butter Poached Lobster tossed in a Champagne Aioli, Avocado, Chives, Lemon Zest, Watercress, Martini Glass $18

**Pan Seared Sea Scallops**
Served on a Butternut Squash Purée with Cinnamon Butter and Chestnut Cream $15

**Shrimp Cocktail**
Chilled Jumbo Shrimp with a Lemongrass Cocktail Sauce, Martini Glass $15

**Baked Wild Mushroom Tart**
Sautéed assorted Wild Mushrooms, Baby Spinach, Goat Cheese, Shallots $10

**SOUP/SALAD SELECTIONS**

**SOUPS**

**Carrot & Ginger Bisque**
Carrot Bisque with Fresh Ginger, Crème Fraîche and Truffle Oil $7

**Low Country Chicken Gumbo**
Pulled Chicken and Long Grain Rice with Fresh Seasonal Vegetables $7

**Beef and Barley Soup**
Barley, Onions, Garlic, Beef Slow Simmered in Beef Broth $7

**Roasted Tomato Soup**
With a Grilled Cheese Crouton $8

**New England Lobster Bisque**
Prepared with Aged Sherry, served with New England Style Crackers $10

**SALADS**

**Mixed Greens Salad**
Mixed Greens with Tomatoes, Cucumbers, Carrots, and Garlic Croutons with House Made Vinaigrette $6

**Arugula Salad**
Arugula lightly tossed with Aged Balsamic Vinaigrette, Extra Virgin Olive Oil, Shaved Parmesan Cheese and Grilled Ciabatta Croutons $7

**Ripe Heirloom Tomato Salad**
Deconstructed Ripe Heirloom Tomatoes and Basil with Aged Balsamic Vinaigrette, Parmigiano Flan and Grilled Crostini $8

**Tossed Caesar Salad**
Crisp Romaine, Traditional Caesar Dressing with Shaved Parmesan, Ciabatta Croutons $6

**Baby Spinach Salad**
Baby Spinach, Candied Pecans, Crumbled Bacon, Blue Cheese Crusted Croutons, Bacon Vinaigrette $7

**Greek Salad**
Chopped Romaine with Feta Cheese, Tomatoes, Cucumbers, Pepperoncini, Black Olives with Lemon Herb Vinaigrette $8

**Classic Wedge Salad**
A Wedge of Iceberg Lettuce, Bacon, Crumbled Blue Cheese Dressing, Chopped Scallions $5

**Roasted Baby Beet Salad**
Field Greens with Roasted Baby Beets, Sliced Fennel, Orange with Blue Cheese Dressing $7
**ENTRÉE SELECTIONS**

**BEEF**

*Marinated White Oak Pastures Short Rib*
with Parmesan Cauliflower Purée and Roasted Brussels Sprouts with Pancetta Lardons $35

*Roasted Filet Of Beef*
with Truffled Yukon Gold Mashed Potatoes and Creamed Spinach $45

*Grilled Filet Medallions*
with Gruyere Au Gratin Potatoes, Garlic Asparagus and Gorgonzola Demi-Glace $40

*Wood Grilled Beef Tenderloin*
with a Scallion Potato Cake, Haricot Verts and a Caramelized Onion Demi-Glace $35

*Grilled Veal Chop*
with a Port Wine Demi-Glace, Grilled Asparagus and Wild Mushroom Risotto $55

**POURCH**

*Brass Town Grilled Pork Tenderloin*
with a Mustard Maple Sauce, Bourbon Cream Corn and Sautéed Swiss Chard $38

**POULTRY**

*Greco Style Roasted Prestige Farm Chicken*
with Garlic, Sundried Tomato, Onion and Thyme with Yukon Gold Mashed Potatoes and Baby Green Beans $32

*Lemon Thyme Chicken*
Marinated Prestige Farms Chicken Breast with Roasted Peruvian Purple Potatoes, and Grilled Asparagus $34

*Chicken Paillard*
served with Wild Rice Pilaf and Garlic and Lemon Sautéed Broccolini $30

*Maple Bourbon Glazed Chicken*
Served with Roasted Root Vegetables and Sautéed Garlic Baby Green Beans $30

**SEAFOOD**

*Mediterranean Chicken*
with Artichoke, Red Pepper, Olive, Feta and Basil. Served with Herb Roasted Potatoes and Grilled Asparagus $34

*Pan Sauteed Sea Bass*
in a Lemon Dill Beurre Blanc. Served with Red Bliss Fingerling Potatoes and Sautéed Spinach $44

*Roasted Halibut*
in a Fresh Ginger Sesame Glaze. Served with Garlic Bok Choy and a Cilantro Lime Quinoa $42

*Seared Salmon Filet*
with Wild Mushroom and Pea Farro, Baby Carrots and Maple Sauce $36

*Prosciutto Wrapped Grouper*
Herb Polenta, Blistered Heirloom Tomatoes with a White Wine and Lemon Thyme Butter Sauce $32

*Crab Cakes*
Two Crab Cakes topped with a Smoked Chili Aioli. Served with a Chive Corn Soufflé and Grilled Asparagus $45

**VEGETARIAN**

*Spinach & Ricotta Stuffed Shells*
topped with Tomato Garlic Concassé $28

*Seasonal Vegetable Stack*
Grilled Vegetables Layered with Herbed Goat Cheese and Smoked Tomato “Fondue” $28

*Farmer’s Vegetable Farro*
Vine Ripe Tomato, Zucchini, Squash, Lady Peas, Shiitake Mushroom, Yellow Grape Tomato, Arugula, Parsley Oil and Sundried Tomato Sauce $25

*Classic Porcini Pappardelle*
Fresh Egg Pappardelle, Shaved Zucchini, Fresh Porcini Mushrooms, Grape Tomato, EVOO and Parmesan

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DESIGN YOUR OWN PLATED DINNER

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DESSERT SELECTIONS

Sold per piece, 24 piece minimum per item.

MINIATURE DESSERTS
$2.50/each
- Lemon Meringue Tartlets
- Assorted Mini Cheesecakes
- Ghirardelli Chocolate Melt Away Bites
- Cheesecake Lollipops
- Tiramisu Bonbons
- Birthday Cake Pops (Yellow Cake with Sprinkles)
- Salted Caramel Chocolate Cups
- Espresso Chocolate Mousse Cakes
- Seasonal Fruit Tartlets
- Assorted Mini Cupcakes

SHOOTER DESSERTS
$3/each
- Red Velvet with a Cream Cheese Mousse
- Boston Cream Yellow Cake, Pastry Cream and Chocolate Mousse
- Tiramisu Coffee Infused Cake, Mascarpone Cream, Whipped Cream and Cocoa
- Vanilla Bean Panna Cotta Vanilla Bean Custard, Macerated Berries and Fresh Mint
- Strawberry - Triple Sec Infused Yellow Cake Vanilla Cream Cheese Mousse and a Strawberry Compote
- Pistachio Mint Graham Cracker Crust, White Chocolate Pistachio Mousse and Whipped Cream

INDIVIDUAL PLATED DESSERTS
$7/each
- Sea Salted Caramel and Chocolate Mousse
- Crème Brulee
- Eggnog Crème Brulee
- Fresh Berry Short Cake with Angel Cream
- Carrot and Walnut Cake with Cream Cheese Frosting
- Red Velvet Peppermint Cake with White Chocolate Frosting
- Chocolate Bourbon Praline Cheesecake
- Apple and Walnut Crumb Cake and Whisky Caramel
- Black Forest Chocolate Cake with Black Cherries
- Cranberry and Apple Croustade, Vanilla Anglaise

VIENNESE TABLE
$20/person
Pastry Chef’s Custom Selection and Display of Whole and Mini Desserts (please contact catering for details)

INTERNATIONAL COFFEE STATION
$8/person
Local Specialty Blend of Coffee. Freshly Brewed Regular and Decaffeinated Coffees along with Teas served with Cream, Sugar, Sweeteners, Honey, and Sliced Lemons
Accompanied by Cinnamon Sticks, Crystallized Sugar Stirrers, Peppermint Sticks, Fresh Whipped Cream and Chocolate Shavings
House selection of Gourmet flavored syrups: Hazelnut, Irish Cream, Peppermint, Vanilla

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