BREAKFAST
LUNCH
BREAKS
CARVING STATION
DISPLAY
ACTION
RECEPTION
DINNER
HORS D’OEUVRES
BEVERAGE

Please choose from the categories above
CONTINENTAL BREAKFAST

TIER ONE
$25 Per Person
Fresh Cut Seasonal Fruit
Assorted fresh baked muffins, Danish and bagels
Honey butter, preserves, cream cheese
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

TIER TWO
$32 Per Person
Fresh Cut Seasonal Fruit
Steel cut oatmeal with dried cranberries, raisins and brown sugar
Assorted fresh baked muffins, Danish, bagels
Honey butter, preserves, cream cheese
Chilled Assorted Orange, Grape Fruit, and Cranberry Juice
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

TIER THREE
$37 Per Person
Fresh Sliced Seasonal Fruit Display
Individual fruit yogurts, assorted cereals, stone ground grits with cheddar and bacon
Assorted fresh baked breakfast breads, banana nut, blueberry, cranberry
Assorted mini croissants, Danish, bagels
Honey butter, preserves, cream cheese
Chilled Assorted Orange, Grape Fruit, and Cranberry Juice
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

Continental Breakfasts are based on one hour of service and a minimum of 10 guests
$150 Labor charge for less than 25 guests
Continental Breakfasts are based on one hour of service

BREAKFAST ENHANCEMENTS (Minimum Order 10) $6 Each
Choice of Two
Sothery Mc Muffin – chicken or pork sausage patty, scrambled eggs, farmhouse cheddar
Buttermilk Biscuit – country ham or pork sausage patty, concord grape jelly
Breakfast Croissant – egg, ham, smoked turkey or bacon, swiss or cheddar cheese
Lo-Cal Breakfast Burrito – spinach tortilla, egg whites, turkey bacon, diced tomatoes
Breakfast Burrito – flour tortilla, scrambled eggs, peppers & onions, and sausage
BREKKFAST BUFFETS

PEACHTREE BREAKFAST $39 Per Person

Fresh Sliced Seasonal Fruit with Seasonal Berries
Fresh baked muffins, Danish and bagels OR Sliced breakfast breads
Preserves and cream cheese
Farm fresh scrambled eggs OR assorted breakfast quiche
Apple wood smoked bacon OR turkey bacon
Pork sausage OR chicken sausage
Buttermilk pancakes OR peach brioche French toast
Warm maple syrup
Breakfast potatoes OR shredded hash browns

All Breakfast Buffets Include Freshly Brewed Coffee, Tea & Decaffeinated Coffee, Chilled Assorted Orange, Grape Fruit, and Cranberry Juice.
Breakfast buffets are based on one hour of service
For groups fewer than 25 Guests, additional service fee of $150 will apply
Buffets not available for less than 20 guests

BREKKFAST BUFFET ENHANCEMENTS

Individual yogurt parfaits – seasonal berries, house made granola, honey $5 Per Person

Assorted Individual Cereals $5 Per Person

Cheese Grits – stone ground grits, farmhouse cheddar $5 Per Person

Buttermilk Biscuits – country sausage gravy $5 Each

Belgian Waffles – vanilla whipped cream, fresh berries, chocolate sauce, toasted pecans, maple syrup $6 Per Person

Smoked Atlantic Salmon – capers, dill cream cheese, red onion, chopped egg $12 Per Person

**Omelet Station – whole eggs, egg beaters, mixed peppers, tomatoes, mushrooms, onions, spinach, ham, sausage, bacon, cheddar, swiss, pepperjack $13 Per Person

**Attendant required $150.00 per attendant, 1 attendant per 50 guests required**
**BRUNCH BUFFET**

**MIM’S BRUNCH BUFFET**

$53 Per Person

- Fresh sliced fruit with seasonal berries
- Fresh baked muffins and Danish
- Sliced breakfast breads
- Fresh scrambled eggs
- Apple wood smoked bacon  *OR*  turkey bacon
- Pork sausage  *OR*  chicken sausage
- Peach flavored brioche French toast
- Warm maple syrup
- Breakfast potatoes with peppers & onions
- Honey butter, preserves and cream cheese

**Choice of one salad**

- Traditional Caesar – Crisp romaine, parmesan, croutons, Caesar dressing
- Mixed Greens – cherry tomatoes, cucumbers, shredded carrots, balsamic vinaigrette
- Local Greens – dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette
- Summer salad – seedless cucumbers, red onions, feta cheese, red wine vinaigrette
- BLT salad – Local harvest baby lettuces, roasted tomatoes, smoked bacon, creamy avocado dressing

**Choice of one Entrée**

- Butter poached, wild caught Atlantic salmon with mustard cream sauce
- Molasses glazed Berkshire pork loin,
- Pan roasted springer mountain chicken with thyme veloute
- 18 hour Bourbon & Brown sugar beef brisket

**Choice of two sides**

- Truffle Mac & Cheese
- Stone Ground Grits with Farmhouse Cheddar
- Whipped Yukon Gold Potatoes
- Buttered Asparagus with charred Lemon
- Sautéed Broccolini with roasted red peppers
- Honey Glazed carrots
- Our pastry Chef’s selection of sweet treats

All Brunch Buffets Include
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee, Orange,
Cranberry, and Apple Juice

For groups fewer than 50
Guests, additional service fee of
$150 will apply

Buffet service for a maximum
of one hour and 30 minutes
PLATED BREAKFAST

PLATED BREAKFAST

Choice of
Egg, Breakfast Meat and Potatoes

- Scrambled eggs, Breakfast Quiche, Egg Whites, Egg Beaters
- Applewood Smoked Bacon, pork sausage, chicken sausage patty, turkey Bacon
- Breakfast Potatoes or Shredded Hash Browns

Egg White Frittata – Warm Veggie Ragu

Smoked Bacon & Gruyere Strata – Heirloom Cherry Tomato & Arugula Salad

Classic Benedict – Canadian Bacon-pouched Egg-Hollandaise

Above served with Chef’s signature breakfast potato

All Plated Breakfasts Include Fresh Orange Juice, Freshly Brewed Coffee, Tea & Decaffeinated Coffee

For groups fewer than 25 Guests, additional service fee of $150 will apply
Service for a maximum of one hour

BREAKFAST ENHANCEMENTS

- Individual flavored yogurts $4 Per Person
- Fresh sliced seasonal fruit $4 Per Person
- Individual yogurt parfaits, seasonal berries, house made granola, honey $5 Per Person
LUNCH BUFFETS

BUILD YOUR OWN LUNCH BUFFET
**All buffets to includes Chef’s seasonal soup of the day

TIER ONE   Choose one salad – two entrée – one dessert  $40 Per Person
TIER TWO   Choose two salads – two entrée – two dessert  $45 Per Person
TIER THREE Choose three salads – three entrée – three dessert  $49 Per Person

Salads
Classic Caesar – Crisp romaine, aged parmesan, croutons, Caesar dressing
Tossed Mixed Greens – cherry tomatoes, cucumbers, shredded carrots, balsamic dressing
Local Harvest – baby lettuces, dried cranberries, candied pecans, blue cheese crumbles champagne vinaigrette
Southern Potato diced celery, red onions, creamy herb vinaigrette
Baby Spinach, goat cheese black berries – roasted pumpkin seeds – lemon vinaigrette
Southwest chopped Iceberg – Black Beans – Cherry Tomatoes – Roasted Corn Kernels
Crispy tortilla Strips Chipotle Lime vinaigrette
Summer Salad European cucumbers-shaved Red Onion – crumbled Barrel aged Feta – Red Wine dressing

Entrées
Butter milk fried chicken with mac & cheese and garlic green beans
Herb crusted chicken breast with pearl cous cous, tomato ragout
Bourbon glazed beef brisket with brown sugar baked beans and creamy cole slaw
House Smoked pulled pork shoulder with peach bbq, parmesan polenta-roasted Brussel sprouts
Poached Atlantic salmon gremolata with roasted jumbo asparagus and cauliflower puree
Butchers grilled flank steak with roasted fingerlings, glazed carrots and pan demi
Low country boil - Cajun shrimp, crawfish, andouille, new potatoes, corn cobbles and steamed rice
Braised beef short ribs with hoisin demi, whipped potatoes, brussel sprouts
Penne carbonara with sweet peas, pancetta bacon, and parmesan crumbs

Desserts
Mini key lime tarts, mini pecan tarts, carrot cake bites, assorted fruit pie bites, NY cheesecake, assorted cookies, brownies, blondies, pecan peach bread pudding, tiramisu, mini cannolis

All Lunch Buffets include Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
For groups fewer than 25 Guests, additional service fee of $150 will apply
Buffet service for a maximum of one hour and 30 minutes
DELI B

$38 Per Person

Chef’s seasonal soup
Mixed field greens salad with cherry tomatoes, cucumbers, shredded carrots, balsamic and ranch dressing
Cured ham, smoked turkey breast, roast beef
Cheddar, Swiss and pepper jack cheeses
Lettuce, tomato, onion and pickles
Mayo & mustard
Assorted sliced breads
Fresh sliced fruit with seasonal berries
Brownies & blondies

SANDWICH DELI

$45 Per Person

Choice of soup
Tomato bisque, Roasted cauliflower, Chicken gumbo, Minestrone

Choice of 2 salads
Local harvest greens, dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette
Heirloom cherry tomatoes, European cucumbers, red onions, Kalamata olives
Baby red potato salad
Creamy Cole slaw
Classic Caesar, crisp romaine, parmesan, croutons, Caesar Dressing

Choice of 3 Sandwiches
Smoked Chicken salad with bibb lettuce, sliced tomatoes on an onion bun
Prime beef with arugula, caramelized onions, horse radish mayo on a corn dusted Kaiser roll
Porchetta – slow roasted pork loin with broccoli rabe, pesto mayo on ciabatta
Southern Ruben – shredded brisket with pickled cole slaw, 1000 Island dressing on marble rye
Buffalo Mozzarella with baby spinach, yellow tomato, balsamic aioli on a rosemary focaccia bun
Jalapeno pimento cheese with smoked bacon and watercress on whole grain bread
Avocado BLT – sliced red and yellow tomato, smoked bacon, frisee and avocado aioli on sourdough
House made potato chips
Assorted fruit pie bites

All Lunch Buffets include Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
For groups fewer than 25 Guests, additional service fee of $150 will apply
Buffet service for a maximum of one hour and 30 minutes
SOUTHERN LUNCH  $48 Per Person

Cobb salad, Iceberg lettuce, cherry tomatoes, avocado, bacon, egg, blue cheese,
Fingerling potato salad
Choice of two entrées
Smoked chicken with pineapple-corn relish
House smoked pulled pork, peach BBQ sauce
Mustard and brown sugar smoked beef brisket
Sliced deep fried turkey breast, sausage gravy

Choose two sides
Southern style mac and cheese
Baked white beans and pancetta
Braised collard greens with smoked ham hock
Green beans with crispy onions
Southern corn bread muffins  OR  jalapeno cheddar corn bread
Choice of Lemon ice box or pecan pie

HEALTHY AT HEART  $46 Per Person

Field greens salad – tomatoes, cucumbers, shredded carrots, oil and vinegar
Summer salad – cucumbers, cherry tomatoes, shaved red onions, Kalamata olives, red
wine vinegar

Choice of two Entrées
Grilled herb chicken breast with natural jus
Dill poached Atlantic salmon, lemon and caper broth
Cider soaked pork loin, fuji and granny smith apples

Choice of two sides
Steamed broccollini with charred lemon
Roasted Brussel sprouts
Herb roasted new potatoes
Rice pilaf
Whole wheat dinner rolls
Sliced fruit with seasonal berries and honey yogurt

All Lunch Buffets include
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
For groups fewer than 25 Guests, additional service fee of $150 will apply
Buffet service for a maximum of one hour and 30 minutes
LATIN

$47 Per Person

Mexican chopped salad - crisp romaine, tomatoes, black beans, fresh corn, radish
Black bean hummus, tortilla chips

Choose two entrées
Chicken mole
Chipotle grilled skirt steak
Barbacoa pork
Seared citrus grouper

Sides
Fiesta rice
Refried beans
sautéed peppers and onions
sour cream, guacamole and salsa
flour and corn tortillas
Churros and Flan

All Lunch Buffets include
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
For groups fewer than 25 Guests, additional service fee of $150 will apply
Buffet service for a maximum of one hour and 30 minutes
PLATED LUNCH

STARTERS

Choice of one
Tomato bisque with basil cream fraiche
Roasted cauliflower soup
Classic Caesar salad, crisp romaine, parmesan cheese, croutons, Caesar dressing
Atl harvest salad, dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette
BLT salad, heirloom tomatoes, smoked bacon, creamy avocado dressing

ENTRÉES

Choice of one
Lemon herb poached grouper with edamame succotash, jasmine rice, chardonnay butter sauce $47 Per Person
Pan seared Atlantic salmon fillet with bok choy, roasted baby fingerlings, dill broth $40 Per Person
Grilled bone in pork chop, whipped sweet potatoes, corn relish, orange onion marmalade $38 Per Person
Grilled chicken breast, broccollini, yukon gold puree, roasted garlic herb jus $36 Per Person
Petite Filet of beef, grilled asparagus, stone ground blue cheese grits, corn broth $48 Per Person
Grilled vegetable napoleon, robust marinara, herb ricotta $33 Per Person

DESSERTS

Choice of one
Rustic apple tart, caramel sauce
N.Y. cheese cake, strawberry compote
Banana foster trifle, caramelized bananas, fresh pound cake, Madagascar vanilla
Peanut butter pie, rich chocolate ganache
**gluten free flourless chocolate torte available also**

All Plated Lunches Include
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
For groups fewer than 25 Guests, additional service fee of $150 will apply
Service for a maximum of one hour and thirty minutes
Please note that a choice of entrée requires host provided place cards
BREAKS

CHOCOHOLIC BREAK $20 Per Person
Chocolate chip cookies, fudge brownies, blondies, M&Ms, assorted mini candy bars
Chocolate milk, sodas, Starbucks coffee, Tazo tea selection

MUNCHY TIME BREAK $17 Per Person
Popcorn, cracker jacks, potato chips, warm pretzels with cheese sauce
Assorted soft drinks and bottled water, Starbucks coffee and Tazo tea selection

TAKE A HIKE BREAK $18 Per Person
Individual flavored yogurts, organic granola, dried fruits, peanuts, almonds, Bare naked and granola bars, assorted soft drinks, Powerade, bottled water, Starbucks coffee and Tazo tea selection

CUPCAKE BREAK (Based on 4 pcs per person) $18 Per Person
Choice of 3 of our pastry chef’s mini cupcakes:
Red velvet, chocolate, strawberry shortcake, s’mores, vanilla, turtle and apple spice Starbucks coffee

ULTIMATE PB&J BREAK $19 Per Person
Deep fried mini sandwiches: assorted PB&J, Fluffernutter, Nutella chocolate milk shots, Starbucks coffee, assorted soft drinks

MEDITERRANEAN BREAK $22 Per Person
House made Hummus and babaganoush, kalamata olives, roasted peppers, cipollini onions; tomatoes, pickled cucumbers, pita chips, lavosh crackers, warm flatbread, assorted juices, soft drinks and bottled water

ALL DAY BEVERAGE BREAK $27 Per Person
Soft Drinks, Bottled Water, Tea, Fresh Brewed Coffee, and Decaffeinated Coffee
CARVING STATIONS

**CAJUN INJECTED AIRLINE TURKEY BREAST** *(serves 40)* $250 Each
Southern cornbread stuffing, sage gravy, orange cranberry sauce

**MOLASSES MUSTARD GLAZED PORK LOIN** *(serves 40)* $225 Each
Roasted fingerling potatoes, edamame succotash, apple rosemary Jus

**COKE MARINATED & HOUSE SMOKED BEEF BRISKET** *(serves 30)* $275 Each
Napa cabbage slaw, angry cukes, peach bbq sauce

**SLOW ROASTED PRIME RIB** *(serves 40)* $475 Each
Buttermilk whipped potatoes, horseradish cream & red wine demi

**GARLIC & HERB RUBBED LAMB LOIN** *(serves 40)* $375 Each
Herb Roasted Sweet potatoes, mint pesto mayo, ginger ale jus

All stations served with warm artisan breads and butter
$150 Chef Attendant Carver Fee for each station
DISPLAYS

ANTIPASTO $14 Per Person
Grilled Asparagus, cauliflower, roasted red peppers, olives, artichokes, pepperoncini, French bread & crackers

Add Capocollo, Prosciutto & Finocchiona Salame - $12 per person

CHEESE $16 Per Person
Blue, Cheddar, Swiss, garnished with fresh grapes and berries, assorted crostini & crackers

Add Brie, Manchego and Truffle Pecorino - $12 per person

VEGETABLE CRUDITÉ $8 Per Person
Local Market vegetables, Blue Cheese & Ranch, Bread & Crackers

Add Hummus or Pimento Cheese - $4.50 per person

FRESH FRUIT $13 Per Person
Sliced seasonal fruit assorted berries, honey yogurt dip

SHRIMP AND OYSTERS (Serves 50) Market Price
Poached shrimp, east and west coast oysters, cocktail sauce & scallion mignonette

SEAFOOD Market Price
Poached gulf shrimp, whole crayfish, crab claws, seasonal oysters, cocktail sauce, fresh lemon
ACTION STATIONS

PASTA $20 Per Person

Choice of 2 Pastas
Angel hair, fettucine, bowtie, penne, orecchiette, cheese tortellini

Accompaniments
Caramelized onions, mushrooms, kalamata olives, roasted red peppers, artichokes, Italian sausage

Add grilled chicken $2 per person or baby shrimp $3 per person

Choice of 2 sauces
Marinara, pesto cream, Alfredo, garlic & white wine broth
Parmesan cheese Red pepper flakes, Assorted Artisan Breads

**gluten free pasta available for additional $3 per person

MAC & CHEESE $18 Per Person

Cavatappi or Orecchiette pasta in a rich velvety cheese sauce
Toppings to include: Pancetta bacon, crispy onions, broccoli, baby bellas, green onions

Add blackened shrimp, crayfish or lobster $5 per person

SHRIMP & GRITS STATION $15 Per Person

Creamy Stone ground grits served in a martini glass
Toppings to include: Gulf shrimp, spicy shrimp sauce, red & green peppers, caramelized red onions, Cajun sausage, roasted corn, sharp cheddar, and hot sauce

Minimum order of 3 stations
$150 Culinarian fee for each station
50 guests minimum
SLIDERS

Angus beef and turkey sliders
Slider buns, assorted cheeses, pickles, angry cukes, bibb lettuce, sliced roma tomatoes, sliced vidalia onions, ketchup, mayo, mustard, herb & garlic pomme frites

**Veggie option available upon request**

SEAFOOD SLIDER

Grilled mini crab cakes, jumbo sea scallops shrimp boudin
Served with slider buns, brussels kraut, sautéed peppers & onions, assorted cheeses, tartar sauce, cocktail sauce, and dijon mustard truffle pomme frites

STIR FRY

Tender beef, chicken or pork
Accompanied by steamed short grain rice, lo mein noodles, broccoli florets, napa cabbage, julienne carrots snow peas, red onions, peppers, mini corn, water chestnuts, ginger, scallions, cilantro, sesame seeds, hoisin, teriyaki, sweet & sour

Minimum order of 3 stations
$150 Culinarian fee for each station
50 guests minimum
RECEPTION
$75 Per Person

PASSED HORS D’OEUVRES

Bruschetta – heirloom cherry tomato-basil-balsamic reduction
Sweet milk biscuit ricotta – orange onion jam
Shrimp tempura – sweet chili sauce
Chicken & waffle – chipotle honey

DISPLAYS

Seasonal Fruit
Fresh Vegetable Crudité
Assorted Cheeses with French bread and crackers

ACTION STATIONS – Choice of one

Mac & Cheese
Cavatappi or Orecchiette pasta in a rich velvety cheese sauce
Toppings to include: Pancetta bacon, crispy onions, broccoli, baby bellas, green onions

Add blackened shrimp, crayfish or lobster $5 Per Person

Pasta - Choice of 2 pastas and 2 sauces
Angel hair, fettucine, bowtie, penne, orecchiette, cheese tortellini
Marinara, pesto cream, Alfredo, garlic & white wine broth

Accompaniments will include:
Caramelized onions, mushrooms, Kalamata olives, roasted red peppers, artichokes, Italian sausage, Parmesan cheese Red pepper flakes, assorted artisan breads (**gluten free pasta available)

Add grilled chicken $3 per person or baby shrimp $5 Per Person

Shrimp & Grits

Creamy Stone ground grits served in a martini glass
Toppings to include: Gulf shrimp, spicy shrimp sauce, red & green peppers, caramelized red onions, Cajun sausage, roasted corn, sharp cheddar, and hot sauce

Reception Menu includes Iced Tea, Freshly Brewed Coffee, and Tea & Decaffeinated Coffee

THE GEORGIAN TERRACE
ATLANTA’S MODERN CLASSIC
Stir Fry
Tender beef, chicken or pork
Accompanied by steamed short grain rice, lo mein noodles, broccoli florets, napa cabbage, julienne carrots snow peas, red onions, peppers, mini corn, water chestnuts, ginger, scallions, cilantro, sesame seeds, hoisin, teriyaki, sweet & sour

Mini Dessert Display
Pecan Tarts, Key Lime Bites, Napoleons, Assorted Mousse Shooters

Reception Menu includes Iced Tea, Freshly Brewed Coffee, and Tea & Decaffeinated Coffee
DINNER BUFFETS

BUILD YOUR OWN DINNER BUFFET

TIER ONE  Choose one salad, two entrees, two desserts  $60 Per Person

TIER TWO  Choose two salads, two entrees, two desserts  $65 Per Person

TIER THREE  Choose three salads, three entrees, three desserts  $70 Per Person

Salads
Classic Caesar, Crisp romaine, aged parmesan, croutons, Caesar dressing
Tossed Mixed Greens - cherry tomatoes, cucumbers, shredded carrots, balsamic dressing
Local Harvest, baby lettuces, dried cranberries, candied pecans, blue cheese, and champagne vinaigrette
Rainbow Kale, white grapes, crushed pecans, gorgonzola, sherry vinaigrette
Baby Spinach, blue chèvre, black berries, roasted pumpkin seeds, lemon vinaigrette
Roasted beets, frisée, goat cheese, radicchio, herb vinaigrette
Caprese, sliced roma tomatoes- ciliegine mozzarella, pickled red onions, basil & evoo

Entrées
Butter milk fried chicken with truffle mac & cheese and garlic green beans
Chicken Florentine with broccolini and roasted new potatoes
Bourbon glazed beef brisket with brown sugar baked beans and creamy cole slaw
House Smoked pulled pork shoulder with peach bbq, parmesan polenta, roasted brussel sprouts
Poached Atlantic salmon gremolata with roasted jumbo asparagus and cauliflower puree
Butchers grilled flank steak with roasted fingerlings, glazed carrots and pan demi
Shrimp and grits-Jumbo shrimp, sautéed peppers and onions, shrimp sauce, stone ground old bay grits
Pan seared grouper filet with garlic Bok Choy and herb rice pilaf
Braised beef short ribs with hoisin demi, whipped potatoes, brussel sprouts
Penne carbonara with sweet peas, pancetta bacon, and parmesan crumbs

Desserts
Mini key lime tarts, mini pecan tarts, carrot cake bites, assorted fruit pie bites, NY cheesecake, tiramisu, mini cannolis, mini mousse shooters, mini peanut butter pie

All Dinner Buffets Include
Freshly Brewed Coffee, Tea & Decaffeinated Coffee, warm rolls & butter

Based on one hour and thirty minutes of service

Buffets not available for less than 50 guests
DESSERT RECEPTION STATIONS

ICE CREAM STATION
Strawberry, Chocolate and Vanilla Ice Cream
Chocolate and Caramel Sauces
Rainbow Sprinkles, Toasted Almonds, Maraschino Cherries,
Sliced Strawberries and Whipped Cream

*Requires attendant: $150.00 per attendant

$12 Per Person

CUPCAKES

2 bite (*2 dozen minimum order per cup cake flavor) $36 Per Dozen
4 bite (*1 dozen minimum order per cup cake flavor) $48 Per Dozen

Red Velvet - Cream Cheese Icing, Walnut Pieces
Chocolate - Chocolate Cake, Cacao Nibs, Chocolate Ganache
Vanilla - Vanilla Cake, Vanilla Buttercream, Sprinkled Sugar
Apple Spice - Apple Spice Cake, Caramel Filling, Cream Cheese Icing
Lemon Meringue - White lemon Cake, Toasted Meringue
S'Mores - Chocolate Cake, Graham Cracker, Marshmallow Icing
Turtle - Chocolate Caramel Ganache, Chocolate Cake, Pecan Pieces
Moose Tracks - Chocolate Cake, Peanut Butter Ganache, Chocolate Sauce, and Chocolate Bark

$20 Per Person

VIENNESE STATION (Based on Five Pieces per Person)
Mini Pecan Pies
Turtle Brownies
Key Lime Bites
Chocolate Dipped Rice Krispy Treats
Miniature Cupcakes
Napoleons
Assorted Mousse Shooters

Display and Station service is for one hour
All Displays and Stations will be ordered for all guests

THE GEORGIAN TERRACE
ATLANTA'S MODERN CLASSIC

DINNER
PLATED DINNERS

STARTERS

Choice of one
Local lettuces with apples, candied walnuts and Elberton bleu cheese, champagne dressing
Seared jumbo scallops, frisée, crispy shallots with a dill-champagne vinaigrette
Grilled gulf shrimp with sweet soy glaze, nappa cabbage slaw, cilantro vinaigrette
Baby lettuce mix with roasted tomatoes, smoked bacon, avocado vinaigrette
Traditional Caesar salad, crisp romaine, shredded parmesan, garlic croutons, Caesar dressing
Baby spinach and romaine, with bourbon poached peaches, spicy ham, goat cheese, shallot-thyme dressing

ENTRÉE SELECTIONS

Herb-Roasted Chicken Breast - Lemon - Pepper Sauce $62 Per Person
Sautéed Grouper - Fresh citrus, thyme and shallot broth $72 Per Person
Pan Seared Salmon - Grapefruit and Chive Dill Buerre Blanc $68 Per Person
Roasted Berkshire Pork Loin - Apple – Tarragon Jus $65 Per Person
Grilled Filet Mignon - Rosemary Merlot Demi $78 Per Person
Soy ginger Marinated Tofu with assorted grilled vegetables $76 Per Person
Butternut squash Agnolotti with garlic cream, candied pecans & arugula $75 Per Person

Duet Plates
Seared Petite Filet with Rosemary Demi and Butter Poached Lobster Tail $85 Per Person
Seared Petite Filet with Rosemary Demi and Grilled Local Shrimp $82 Per Person
Seared Petite Filet with Rosemary Demi and Grilled Salmon $80 Per Person
Seared Petite Filet with Rosemary Demi and Maine Diver Scallops $85 Per Person
Seared Petite Filet with Rosemary Demi and Herb Roasted Chicken Breast $75 Per Person
Vegetable Lasagna with roasted asparagus and light pesto broth $75 Per Person

Expect to be Delighted by Our Farm to Table starch and vegetable selections from our local vendors. In doing so your selections will be made shortly before your event.
DESSERT SELECTIONS

Apple crumb pie, cider glaze
NY Cheesecake, chocolate - caramel swirl, whipped cream
Peanut butter pie, whipped cream, caramel sauce
Individual apple tart, vanilla sauce
Double chocolate cake
Key lime pie, wild berry compote
Bourbon pecan pie, molasses peaches
Triple chocolate mousse, raspberry sauce

** Gluten free flourless chocolate torte also available

All dinners are served with Freshly Brewed Coffee, Ice Tea & Decaffeinated Coffee, warm rolls & butter

Service for a maximum of one hour and thirty minutes

Please note that a choice of entrée requires host provided place cards
## HORS D’OEUVRES
*(Minimum Order of 25 pieces)*

### COLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price Per Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruschetta</td>
<td>heirloom cherry tomato-basil-balsamic reduction</td>
<td>$4</td>
</tr>
<tr>
<td>Smoked salmon</td>
<td>dill cream fraiche – capers-rye crisp</td>
<td>$5</td>
</tr>
<tr>
<td>Sweet milk biscuit ricotta</td>
<td>orange onion jam</td>
<td>$4.50</td>
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<tr>
<td>Ahi tuna</td>
<td>wasabi-soy-toasted sesame</td>
<td>$5.50</td>
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<tr>
<td>Sockeye salmon</td>
<td>micro herb salad-lemon-salmon roe</td>
<td>$5.50</td>
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<tr>
<td>Shrimp cocktail shooter</td>
<td>diced tomato- horseradish</td>
<td>$5.00</td>
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<tr>
<td>Bay scallop spoon</td>
<td>cauliflower puree - smoked bacon</td>
<td>$5.50</td>
</tr>
<tr>
<td>Watermelon spoon</td>
<td>goat cheese-mint</td>
<td>$4.50</td>
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</tbody>
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### HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price Per Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked potato bites</td>
<td>sour cream-smoked bacon-chive</td>
<td>$4.00</td>
</tr>
<tr>
<td>Mini Jonah crab fritter</td>
<td>spicy rémoulade- cilantro</td>
<td>$4.50</td>
</tr>
<tr>
<td>Lemongrass glazed chicken skewer</td>
<td></td>
<td>$4.00</td>
</tr>
<tr>
<td>Skirt steak Skewer</td>
<td>bourbon glaze</td>
<td>$4.50</td>
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<tr>
<td>Shrimp tempura</td>
<td>sweet chili sauce</td>
<td>$5.50</td>
</tr>
<tr>
<td>Chicken &amp; waffle</td>
<td>chipotle honey</td>
<td>$4.50</td>
</tr>
<tr>
<td>Brie purse raspberry</td>
<td>almond</td>
<td>$4.00</td>
</tr>
<tr>
<td>Mini beef wellington</td>
<td>red wine shallot reduction-parsley</td>
<td>$4.50</td>
</tr>
<tr>
<td>Mini chicken wellington</td>
<td>lemon pepper veloute</td>
<td>$4.50</td>
</tr>
<tr>
<td>Kung pow chicken lollipop</td>
<td>peanuts</td>
<td>$5.00</td>
</tr>
<tr>
<td>Seared Lamb</td>
<td>mint pesto</td>
<td>$5.50</td>
</tr>
<tr>
<td>BBQ pork biscuit</td>
<td>pulled pork-peach bbq-chow chow</td>
<td>$4.50</td>
</tr>
</tbody>
</table>
BEVERAGE

BAR PACKAGES
Inclusive of domestic & import beers, house wines, soft drinks, juices, bottled water, and priced per person

<table>
<thead>
<tr>
<th></th>
<th>Platinum</th>
<th>Gold</th>
<th>Silver</th>
<th>Beer and Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$25</td>
<td>$22</td>
<td>$20</td>
<td>$17</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$43</td>
<td>$37</td>
<td>$31</td>
<td>$26</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$58</td>
<td>$49</td>
<td>$41</td>
<td>$33</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$73</td>
<td>$61</td>
<td>$51</td>
<td>$41</td>
</tr>
<tr>
<td>Five Hours</td>
<td>$88</td>
<td>$73</td>
<td>$61</td>
<td>$49</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Grey Goose</th>
<th>Tito’s</th>
<th>Smirnoff</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gin</td>
<td>Bombay Sapphire</td>
<td>Tanqueray</td>
<td>Fords</td>
</tr>
<tr>
<td>Scotch</td>
<td>Chivas Regal</td>
<td>Dewar’s</td>
<td>Famous Grouse</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Makers Mark</td>
<td>Jack Daniels</td>
<td>Jim Beam</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Crown Royal</td>
<td>Seagram’s VO</td>
<td>Seagram’s 7</td>
</tr>
<tr>
<td>Rum</td>
<td>Myers Dark</td>
<td>Captain Morgan</td>
<td>Bacardi Silver</td>
</tr>
<tr>
<td>Tequila</td>
<td>Parida Reposado</td>
<td>Partide Blanco</td>
<td>Cimarron Reposado</td>
</tr>
<tr>
<td>Cordials</td>
<td>Kahlua</td>
<td>Amaretto</td>
<td>Bailey’s Irish Cream</td>
</tr>
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All prices subject to a customary current taxable service charge of 24% and applicable local state tax are added to list price.

Cash bar prices are inclusive of service charge and applicable state sales taxes.

$150 fee per Bartender up to 4 hours

$150 fee per Cashier up to 4 hours
**HOSTED CONSUMPTION BAR- PRICED PER DRINK**
*Requires One Bartender per 75 guests*

- Platinum Brands $10.50 Per Drink
- Gold Brands $9.50 Per Drink
- Silver Brands $8.50 Per Drink
- Imported Beer $7.50 Per Drink
- Domestic Beer $6.50 Per Drink
- House Wine by the Glass $8 Per Drink
- Cordials $10 Per Drink
- Soft Drinks & Juices $4 Per Drink
- Bottled Water $4 Per Drink

**CASH BAR- PRICED PER DRINK**
*Requires One Bartender & Cashier per 75 guests*

- Platinum Brands $13 Per Drink
- Gold Brands $12 Per Drink
- Silver Brands $11 Per Drink
- Imported Beer $9 Per Drink
- Domestic Beer $8 Per Drink
- Wine by the Glass $9 Per Drink
- Cordials $12 Per Drink
- Soft Drinks & Juices $5 Per Drink
- Bottled Water $5 Per Drink

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