

CATERING MENU

Thank you for considering Crowne Plaza Atlanta Midtown.

Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,

Sales & Catering Team,
Crowne Plaza Atlanta Midtown

CONTINENTAL BREAKFAST

Individual assorted low fat fruit Yogurt

Assorted granola bars

2% Milk

Display of Seasonal Sliced Fresh Fruits & Berries
Oatmeal with golden raisins and brown sugar



Continental breakfast includes chilled Orange, Apple and Cranberry Juice, Regular & Decaffeinated Coffee, and selection of Herbal Teas. Based on (1) Hour of Service.

THE EXPRESS	\$17	BREAKFAST ENHANCEMENTS	
Apple, Cherry and Cheese Danishes		OMELET STATION	\$8 PER PERSON
Blueberry, Chocolate and Apple Cinnamon Muffins served with butter and preserves		Attendant Fee: \$150.00 per Station/ 20 guest min Whole Eggs, Egg Beaters and Egg Whites, Chedd Cheese, Ham and Applewood Smoked Bacon, T Spinach, Mushrooms	ar and Pepper Jack
THE PEACHTREE	\$22		
Apple, Cherry and Cheese Danishes		SCRAMBLED EGGS	\$48 PER DOZEN
Blueberry, Chocolate and Apple Cinnamon Muffins served with butter and preserves		20 guest minimum	
Display of Seasonal Sliced Fresh Fruits & Berries		SANDWICHES	
		Egg and Cheese on freshly baked Croissant	\$48 per dozen
THE MIDTOWN	\$24	Ham and Swiss on freshly baked Croissant	\$52 per dozen
Individual Assorted Low Fat Fruit Yogurt	•	Bacon, Egg, Cheese on toasted English Muffin	\$52 per dozen
Display of Seasonal Sliced Fresh Fruits & Berries		Bacon, Egg, Cheese on jumbo country Biscuit	\$52 per dozen
Apple, Cherry and Cheese Danishes			
Blueberry, Chocolate and Apple Cinnamon Muffins		SPINACH & SUNDRIED TOMATO WRAPS	
New York Style Bagels		Egg, Cheese	\$52 per dozen
served with cream cheese, butter, and preserves		Sausage, Egg, Cheese	\$56 per dozen
		Bacon, Egg, Cheese	\$56 per dozen
A LIEALTHY CTART	dac	Sausage, Egg, Cheese	\$56 per dozen
A HEALTHY START	\$26	Vegetarian	\$60 per dozen

BREAKFAST BURRITO \$60 PER DOZEN

Egg, Tomato, Peppers, Spinach, Mushrooms

With Egg, Cured Ham Cheese, Peppers, Onions & Mushrooms, Sour Cream and Salsa

EGG WHITE BURRITO \$60 PER DOZEN

With Low Fat Cheese, Peppers, Onions and Mushrooms, low fat Sour Cream and Salsa

SMOKED SALMON AND BAGELS \$9 PER PERSON

Chopped Egg, Onions and Capers, Regular, Low Fat and Vegetable Cream Cheese

BREAKFAST BUFFETS



Breakfast buffets includes chilled Orange, Apple and Cranberry Juice, Regular & Decaffeinated Coffee, and selection of Herbal Teas. Based on (1) Hour of Service 50 Guest Minimum or \$150.00 Service Fee will apply.

ALL AMERICAN BUFFET \$28 PLATED BREAKFAST

Display of Seasonal Sliced Fresh Fruits & Berries

Apple, Cherry and Cheese Danishes

Blueberry, Chocolate and Apple Cinnamon Muffins served with butter and preserves

Fluffy Scrambled Eggs

Silver Dollar Buttermilk Pancakes with Warm Maple Syrup

Seasoned Roasted Potatoes

Crispy Applewood Smoked Bacon and Sausage Links

GEORGIAN BUFFET \$32

Display of Seasonal Sliced Fresh Fruits & Berries

Apple, Cherry and Cheese Danishes

Blueberry, Chocolate and Apple Cinnamon Muffins served with butter and preserves

Fluffy Scrambled Eggs

Grits with Cheddar Cheese, Diced Bacon, Chives and Shrimp Toppings

Warm Buttermilk Biscuits with Country Ham Gravy

Crispy Applewood Smoked Bacon and Sausage Links

Sparkling Peach Cider

CLASSIC BUFFET \$34

Display of Seasonal Sliced Fresh Fruits & Berries

New York style Bagels served with cream cheese, butter and preserves

Blueberry, Chocolate and Apple Cinnamon Muffins

Veggie and Cheese Frittata

Cheese Blintzes with fresh Berry Compote

Roasted Red Bliss Potatoes

Crispy Applewood Smoked Bacon and Sausage Links

Plated Breakfast includes Chilled Orange, Regular & Decaffeinated Coffee, and Selection of Herbal Teas

BREAKFAST SANDWICH \$24

Buttered Croissant with CHOICE OF Ham or Applewood Smoked Bacon, with Egg and Cheddar Cheese served with Home Fries and Fresh Fruit garnish

CINNAMON BRIOCHE \$24 FRENCH TOAST

Served with Roasted Pecans, Apples, Vermont Maple Glaze, Crispy Applewood Smoked Bacon, and Fresh Fruits garnish

ALL AMERICAN BREAKFAST \$24

Fluffy Scrambled Eggs, Crispy Applewood Smoked Bacon, Home Fries and Blueberry Muffin served with butter and preserve



A LA CARTE



SEASONAL WHOLE FRUITS Orange, Banana, Granny and Red Delicious Apples	\$3 EACH	FUDGE BROWNIES & BLONDIES	\$36 PER DOZEN
REGULAR & LOW FAT INDIVIDUAL YOGURTS	\$3 EACH	JUMBO COOKIES Choice of chocolate chip, oatmeal raisin,	\$36 PER DOZEN
ASSORTED INDIVIDUAL GRANOLA BARS	\$3 EACH	peanut butter	
		SOFT PRETZELS Served with deli mustard and cheese sauce	\$48 PER DOZEN
LOW FAT YOGURT, GRANOLA AND BERRY PAR	FAIT \$7 EACH	INDIVIDUAL BAG POTATO CHIPS Choice of plain, barbeque, jalapeno,	\$36 PER DOZEN
DICED FRUIT CUPS	\$7 EACH	sea salt & vinegar	
ASSORTED INDIVIDUAL COLD CEREAL Served with whole and 2% milk	\$36 PER DOZEN	INDIVIDUAL CANDY Choice of Snicker, Twix, Kit Kat, Reese's, Milk Chocolate and Peanut M & M's	\$36 PER DOZEN
HARD BOILED EGGS	\$36 PER DOZEN	INDIVIDUAL BAG POPCORN	\$36 PER DOZEN
MINI BREAKFAST QUICHE	\$60 PER DOZEN	Choice of Butter or Cheese flavors	, , , , , , , , , , , , , , , , , , , ,
Choice of Florentine Cheddar, Chorizo Cheddar, Serrano Ham Manchego		INDIVIDUAL SNACKS Oreo and Nutty Buddy Cookies, Fig Newton Bars, Chex Mix	\$36 PER DOZEN
FRUIT MUFFINS Choice of Blueberry, Chocolate or Apple Cinnamor served with butter and preserves	\$36 PER DOZEN n	INDIVIDUAL BAG MIXED NUTS	\$48 PER DOZEN
BISCOTTI	\$36 PER DOZEN	REGULAR & DECAFFEINATED COFFEE	\$55 PER GALLON
Choice of Chocolate or Traditional	436 DED DOZEN	SELECTION OF HERBAL HOT TEA	\$55 PER GALLON
SCONES Choice of Blueberry or Peach	\$36 PER DOZEN	ASSORTED COCA-COLA SOFT DRINKS	\$3 EACH
KRISPY KREME DONUTS	\$36 PER DOZEN	DASANI BOTTLED WATER	\$3 EACH
CINNAMON STRUDEL	\$36 PER DOZEN	SPARKLING BOTTLED WATER	\$4 EACH
ASSORTED BREAKFAST BREADS	\$36 PER DOZEN	ICED TEA	\$48 PER GALLON
Banana, Lemon, Zucchini, Poppy Seed	4.0.000	LEMONADE	\$48 PER GALLON
CROISSANTS Served with butter and preserves	\$42 PER DOZEN	BASIL INFUSED LEMONADE	\$55 PER GALLON
NEW YORK STYLE BAGELS Choice of plain, whole wheat, multigrain, blueberr served with cream cheese, butter and preserves	\$42 PER DOZEN		
BUTTERMILK BISCUITS Served with Country Ham Gravy	\$42 PER DOZEN		

MID-MORNING & AFTERNOON BREAKS

All Breaks are based on (30) minutes of service.



\$17

BEVERAGE BREAK \$10 CRAVING CHOCOLATE \$15

\$12

\$17

\$14

Regular and Decaffeinated Coffee

Assortment of Herbal Teas

Assorted Coca-Cola Soft Drinks

Dasani Bottled Water

CRAZY ABOUT FRUIT \$12

Tropical Fruit Smoothies

Exotic Fruit Skewers

Watermelon Ice Cubes

COOKIE MONSTER

Chocolate Chip

Peanut Butter

White Macadamia

Oatmeal Raisin

Whole and 2% Milk

FROM THE EARTH

Display of Seasonal Sliced Fruits & Berries with Yogurt Dip Fresh Vegetables, Olives, Hummus Dip and Toasted Pita

SWEET & SALTY

Warm Buttered Popcorn

Cracker Jacks

Truffle Popcorn

Trail Mix

Milk Chocolate & Peanut M & M's

Chocolate Toffee Pretzels

Peanut M & M's

Chocolate Rice Crispy Treats

Fudge Brownies

Chocolate Chip Cookies

COCA - COLA

Kettle Chips Cracker Jacks

Moon Pies

Shelled Peanuts

Regular and Diet Coke

Dasani Bottled Water

ALL DAY PACKAGES

Food items based on (30) minutes of service. (8) hour maximum, Beverage service.



ALL DAY BEVERAGE

Regular and Decaffeinated Assortment of Herbal Teas Assorted Coca-Cola Soft Drinks Dasani Bottled Water

ALL DAY PACKAGE 1

MID-MORNING BREAK

Assortment of Breakfast Pastries Regular and Decaffeinated Coffee Assortment of Herbal Teas Assorted Coca Cola Soft Drinks Dasani Bottled Water

AM BEVERAGE REFRESH

Regular and Decaffeinated Coffee Assortment of Herbal Teas Assorted Coca-Cola Soft Drinks Dasani Bottled Water

AFTERNOON BREAK

Assorted Cookies and Fudge Brownies
Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Coca-Cola Soft Drinks
Dasani Bottled Water

\$22 ALL DAY PACKAGE 2

\$42

MID-MORNING BREAK

Egg and Cheese Croissants
Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Coca-Cola Soft Drinks
Dasani Bottled Water

AM BEVERAGE REFRESH

\$32

Regular and Decaffeinated Coffee Assortment of Herbal Teas Assorted Coca-Cola Soft Drinks Dasani Bottled Water

AFTERNOON BREAK

International & Domestic Cheeses, Seasonal Sliced Fresh Fruits & Berries, with French Bread and Crackers Regular and Decaffeinated Coffee Assortment of Herbal Teas Assorted Coca-Cola Soft Drinks Dasani Bottled Water



LUNCH / DINNER BUFFETS



Lunch and Dinner Buffets include Unsweetened Iced Tea,
Regular & Decaffeinated Coffee, and a selection of Herbal Teas.
Lunch based on (1) Hour of Service, Dinner based on (2) Hours of Service.
50 Guest Minimum or \$150.00 Service Fee will apply.

ALL AMERICAN BUFFET L \$38 / D \$46

MIXED BABY GREENS, CARROTS, TOMATOES

Served with Balsamic Vinaigrette

SUMMER MACARONI SALAD

ENTRÉE – CHOICE OF 2

Roasted Chicken with Pan Jus

Pork Loin with Peach Barbecue Sauce

Marinated Sliced Flank Steak with Mushroom Gravy

Glazed Bourbon Salmon

ACCOMPANIMENT - CHOICE OF 2

Herb Garlic Mashed Potato

Roasted Fingerling Potato

Green Beans with Caramelized Shallots

Squash, Zucchini Medley

Yeast Rolls, served with Butter

APPLE PIE

NEW YORK STYLE CHEESECAKE

With Berry Chutney

REGULAR AND DECAFFEINATED COFFEE

UNSWEETENED ICED TEA

SELECTION OF HERBAL TEAS

LITTLE ITALY BUFFET

L \$39 / D \$47

CAESAR SALAD

With Crisp Romaine Lettuce, Croutons, Shaved Parmesan, tossed in Homemade Caesar Dressing

ANTIPASTO SALAD

ENTRÉE – CHOICE OF 2

Hearty Meat Lasagna

Breast of Chicken Parmesan with Marinara Sauce and

Mozzarella Cheese Chicken Piccata

Mild Italian Sausage with Sweet Bell Peppers, Onions and Garlic

ACCOMPANIMENT – CHOICE OF 2

Penne Pasta with Garlic Alfredo Sauce

Bowtie Pasta tossed in Olive Oil and Herbs

Grilled Vegetable Antipasto with Asparagus, Onions,

Roasted Red Peppers and Yellow Squash

Steamed Broccolini with roasted Garlic and Chili Peppers

Garlic Breadsticks

TIRAMISU

MINI CHOCOLATE ECLAIRS

REGULAR AND DECAFFEINATED COFFEE

UNSWEETENED ICED TEA

SELECTION OF HERBAL TEAS



LUNCH / DINNER BUFFETS



Lunch and Dinner Buffets include Unsweetened Iced Tea,
Regular & Decaffeinated Coffee, and a selection of Herbal Teas.
Lunch based on (1) Hour of Service, Dinner based on (2) Hours of Service.
50 Guest Minimum or \$150.00 Service Fee will apply.

TEX MEX BUFFET

L \$37 / D \$46

SOUTHWESTERN SALAD

With Iceberg Lettuce, Black Beans, Pickled Red Onion, Carrots, Cilantro, Crispy Tortilla Strips, Red Wine Vinaigrette Dressing

ROASTED CORN SALAD

ENTRÉE – CHOICE OF 2

Carne Picada

Chicken Fajitas

Cilantro Lime Tilapia

ACCOMPANIMENTS

Flour Tortillas

Hard Shell Tacos

Sour Cream, Shredded Lettuce, Salsa Roja, Shredded Cheddar Cheese

Yellow Rice

Mexican Beans

Jalapeno Corn Bread, served with Butter

SPICED FUDGE BROWNIES

SOPAPILLAS WITH HONEY AND CINNAMON SUGAR

REGULAR AND DECAFFEINATED COFFEE

UNSWEETENED ICED TEA

SELECTION OF HERBAL TEAS



SOUTHERN BELLE BUFFET L \$39 / D \$47

BROCCOLI CHEDDAR SALAD

With Red Onions and Chilies

MIXED BABY GREENS

Carrots, Tomatoes, Sliced Strawberries, Mandarin Orange and Pecans, served with Citrus Vinaigrette

BUTTERMILK CORN BREAD

ENTRÉE - CHOICE OF 2

Barbeque Pulled Pork

Southern Fried Chicken

Roasted Chicken with Bourbon Glaze

Cornmeal Crusted Catfish

ACCOMPANIMENTS - CHOICE OF 2

Candied Sweet Potatoes

Southern Collard Greens with Lardons

Macaroni and Cheese

Herb Roasted Potatoes

Green Bean Casserole

CORNBREAD SERVED WITH BUTTER

GEORGIA PEACH COBBLER

RED VELVET CAKE

REGULAR AND DECAFFEINATED COFFEE

UNSWEETENED ICED TEA

SELECTION OF HERBAL TEAS

LUNCH / DINNER BUFFETS



Lunch and Dinner Buffets include Unsweetened Iced Tea, Regular & Decaffeinated Coffee, and a selection of Herbal Teas. Lunch based on (1) Hour of Service, Dinner based on (2) Hours of Service. 50 Guest Minimum or \$150.00 Service Fee will apply.

CARVING BOARD BUFFET

L \$40 / D \$47

CARIBBEAN SALAD

L \$40 / D \$47

MIXED BABY GREENS

Carrots, Tomatoes, served with Balsamic Vinaigrette

CARROT RAISIN SALAD

ENTRÉE – CHOICE OF 2

Tender Roasted Breast of Turkey
Barbeque Pork Loin with Peach Barbecue Sauce
Grilled Flank Steak in Mushroom Gravy

ACCOMPANIMENT - CHOICE OF 2

Baked Potato Bar with Butter, Sour Cream, Chives, Bacon, and Shredded Cheese

Au Gratin Potato Casserole

Green Beans with Roasted Red Peppers

Brussels Sprouts and Shallots

YEAST ROLLS SERVED WITH BUTTER

MINI ASSORTED CUPCAKES

MINI ASSORTED NEW YORK STYLE CHEESECAKE

REGULAR AND DECAFFEINATED COFFEE

UNSWEETENED ICED TEA

SELECTION OF HERBAL TEAS

MIXED BABY GREENS

Mandarin Orange and Pineapple, served with Orange Mango Dressing

CARIBBEAN BUFFET

QUINOA FRUIT SALAD

With Honey Lime Dressing

ENTRÉE – CHOICE OF 2

Jamaican Jerked Chicken

Citrus Mahi – Mahi

Caribbean Roast Pork

Curry Chicken

ACCOMPANIMENT - CHOICE OF 2

Black Beans

Jasmine Rice

Caribbean Rice and Peas

Fried Sweet Plantains

YEAST ROLLS SERVED WITH BUTTER

KEY LIME PIE

MANGO CHEESECAKE

REGULAR AND DECAFFEINATED COFFEE

UNSWEETENED ICED TEA

SELECTION OF HERBAL TEAS

LUNCH BUFFETS

Deli Buffets includes Assorted Soft Drinks and Bottled Water. Based on (1) Hour of Service.

30 Guest Minimum or \$150.00 Service Fee will apply.



DELI BUFFET \$32 BUFFET ENHANCEMENTS

Field Greens Cherry Tomato, and Cucumbers, with Ranch and Italian Vinaigrette Dressing

Display of Seasonal Sliced Fresh Fruits & Berries

Hand carved Deli Meats - Black Forest Ham, Smoked Turkey and Shaved Roast Beef

Swiss, Cheddar and Provolone Cheese slices

White, Wheat and Rye Bread Slices, Kaiser Rolls

Lettuce, Sliced Tomatoes and Onions, Deli Pickles

Mayonnaise and Deli Mustards

Individual Bags Kettle Chips

Freshly Baked Jumbo Cookies

Fudge Brownies

MARKET DELI BUFFET \$34

Fresh Fruits Cup

ASSORTED PRE-MADE SANDWICHES

Black Forest Ham topped with Havarti Cheese, Green Apples, Whole Grain Honey Mustard, Baby Arugula, on Brioche Bun

Carved Roasted Breast of Turkey Swiss Cheese, Cranberry Marmalade, Baby Arugula, Tomato, on Wheat Roll

Shaved Prime Beef Sandwich with Provolone Cheese, Onion Marmalade, Truffle Aioli, Baby Arugula, Heirloom Tomatoes, on Ciabatta Roll

Rotini Pasta Salad

Assorted Kettle Chips

Chocolate Chip Cookie

HOMEMADE CHICKEN NOODLE SOUP \$4 PER PERSON **TUSCAN WHITE BEAN SOUP** \$4 PER PERSON Cannellini Beans, Pancetta and Parmesan Cheese FIRE ROASTED TOMATO BISQUE \$4 PER PERSON CHIPOTLE CHICKEN TORTILLA SOUP **\$4 PER PERSON TUNA SALAD** \$4 PER PERSON \$4 PER PERSON **EGG SALAD** CHICKEN \$4 PER PERSON **COLE SLAW** \$2 PER PERSON **POTATO SALAD** \$2 PER PERSON

SIGNATURE BOX LUNCH

\$28

Includes Individual Bag Kettle Chips, Rotini Pasta Salad, Chocolate Chip Cookie, Dasani Bottled Water.

Maximum (1) Sandwich Choice per 20 Attendees.

ROASTED TURKEY BREAST SANDWICH

Baby Arugula, Cranberry Orange Marmalade, Swiss Cheese, Tomato on Wheat Roll

BLACK FOREST HAM

Baby Arugula, Green Apples, Havarti Cheese, whole grain Honey Mustard on Brioche Bun

GRILLED PORTOBELLO SANDWICH

Mixed Green, seasoned Tomato, fresh Mozzarella, Balsamic Aiolion Focaccia Bread

GRILLED VEGETABLE WRAP

Mixed Greens, fire roasted Sweet Peppers, Sundried Tomato in a Spinach Tortilla

GRILLED CHICKEN CAESAR WRAP

Crisp Romaine Hearts, shaved Parmesan Cheese, Homemade Caesar Dressing in a Spinach Tortilla

PLATED LUNCHES



PLATED HOT LUNCH

Plated Hot Lunch selection includes Garden Salad with choice of Dressing, Warm Rolls and Butter, Dessert, Unsweetened Iced Tea, Regular & Decaffeinated Coffee, and a selection of Herbal Teas.

FUSILI PRIMAVERA Seasonal Vegetables over Roasted Tomato Sauce garnished with Shaved Parmesan Cheese	\$28
With Grilled Chicken Strips With Grilled Shrimp	ADD \$3 ADD \$5
ROASTED CHICKEN Marinated Breast of Chicken served with warm Bean Succotash, Roasted Corn, Peppers and Tomato	\$31
PENNE CARBONARA Blackened Breast of Chicken with Sweet Peas and Bacon Lardons over Penne Pasta with Creamy Garlic Sauce	\$32
PEACH GLAZED SALMON	\$34

DESSERT SELECTION - CHOICE OF 1

Chocolate Bundt Cake

Apple Tart with toasted Almond & Caramel Sauce

and Broccolini

New York Style Cheesecake with Berry Chutney

Pan seared Salmon served with Scalloped Potatoes

PLATED LUNCH SALADS

TURKEY CLUB SALAD

Carved Turkey Breast, Diced Tomatoes, Chopped Bacon,
Swiss Cheese, Wheat Croutons over Mixed Greens,
served with Ranch Dressing

CHICKEN CAESAR SALAD \$24
Grilled Breast of Chicken, Herb Croutons, Shaved
Parmesan Cheese, over Crisp Romaine, served with
Homemade Caesar Dressing



PLATED DINNER

Plated Dinner selection includes Salad, Warm Rolls and Butter, Dessert, Unsweetened Iced Tea, Regular & Decaffeinated Coffee, and a selection of Herbal Teas.



SALAD - CHOICE OF 1

BABY FIELD GREENS

With Heirloom Cherry Tomatoes, Shaved Carrots, Bermuda Onions, served with Balsamic Vinaigrette

HEART OF ROMAINE

Crisp Romaine Hearts, Croutons, Shaved Asiago Cheese, served with Homemade Caesar Dressing

GEORGIA PEACH

Baby Field Greens Heirloom Cherry Tomato, Pickled Onion, Sweet Peaches, Candied Pecans, served with Citrus Vinaigrette

DESSERT - CHOICE OF 1

WARM CHOCOLATE BUNDT CAKE

With White Chocolate Coulis and Fresh Strawberry

APPLE TART

With Toasted Coconut and Caramel Sauce

NEW YORK STYLE CHEESECAKE

With Fresh Berry Compote

PAN SEARED CHICKEN

\$36

Breast of Chicken with Pan Jus, served with Roasted Garlic Mashed Potatoes and Sautéed Vegetables.

ROASTED CHICKEN

\$36

Roasted breast of Chicken with Mushroom Gravy, served with Herb Roasted Fingerling Potato and Garlic Green Beans

TORTELLINI CARBONARA

\$28

Cheese Tortellini with Sweet Peas and Pancetta Cream Sauce

SHRIMP SCAMPI

\$36

Succulent Shrimp simmered in a light garlic butter sauce, served with Angel Hair Pasta and Seasonal Vegetable

BLACKENED MAHI MAHI

\$41

Served with Black Beans, Jasmine Rice, Pineapple Relish and Grilled Lime

WOOD FIRE ATLANIC SALMON

\$41

Served with toasted Coconut Rice, Sautéed Baby Vegetables and Sambal Curry Sauce

NEW YORK STRIP

\$52

Charred New York Strip Steak with Rosemary roasted Potato, caramelized Onion, Broccolini and Mushroom Au Jus

SHORT RIB

\$45

Braised Short Rib of Beef with Smoked Gouda Polenta, Roasted Baby Vegetables and Pan Jus Cream Sauce

FILET MIGNON

\$54

Grilled Filet of Beef in Red Wine Demi Glace, served with Truffle Potato Soufflé, Marinated Asparagus, Roasted Tomato Onion Jam



PLATED DUET ENTRÉES

Plated Dinner selection includes Choice of Salad and Dessert, Warm Rolls and Butter, unsweetened Iced Tea, Regular & Decaffeinated Coffee, selection of Herbal Teas.



SALAD - CHOICE OF 1

BABY FIELD GREENS

With Heirloom Cherry Tomatoes, Shaved Carrots, Bermuda Onions, served with Balsamic Vinaigrette

HEART OF ROMAINE

Crisp Romaine Hearts, Croutons, Shaved Asiago Cheese, served with Homemade Caesar Dressing

GEORGIA PEACH

Baby Field Greens Heirloom Cherry Tomato, pickled Onion, Sweet Peaches, Candied Pecans, served with Citrus Vinaigrette

DESSERT - CHOICE OF 1

WARM CHOCOLATE BUNDT CAKE

With White Chocolate Coulis and Fresh Strawberry

APPLE TART

With toasted Coconut and Caramel Sauce

NEW YORK STYLE CHEESECAKE

With fresh Berry Compote

SALMON AND CHICKEN

Pan roasted Salmon and roasted Breast of Chicken with a Beurre Blanc Lemon Sauce, Chive whipped Potato and Zucchini Squash medley

MAHI - MAHI AND CHICKEN

Blackened Mahi-Mahi and Mojo Chicken Breast with Chipotle Lime Cream Sauce served with Congri (Black Beans & Rice) and Sweet Plantains

BEEF TENDERLOIN AND CRAB CAKE

Grilled Tenderloin of Beef in Cabernet Sauce, and Crab Cake with Remoulade Dollop served with Potato Gratin, Marinated Asparagus and Roasted Tomato Onion Ragu

KIDS MEAL

Plated and Buffet kids pricing options are available to Children 10 years and younger.

PLATED KIDS MEAL

\$17

CRISPY CHICKEN FINGERS

Served with Tater Tots, Fruit Cup, Chocolate Chip Cookie, Fruit Juice or Milk.

BUFFET

\$43

\$47

\$58

50% Discount off Lunch & Dinner Menu Price







(1) Attendant per 75 Attendee is required @ \$150.00 per Attendant.
All Carving Stations, include warm Artisan Dinner Rolls and appropriate
Condiments. Each Carving Block selection, serves approximately 20 people.

CUBAN STYLE ROASTED MOJO PORK LOIN Served with Onion Citrus Mojo and Cuban Bread	\$160	ENHANCEMENTS *(1) Attendant per 75 Attendee is required @ \$150.00 per Attendant.	
ROASTED SALMON Served with Dill Gremolata Cream Sauce	\$170	CAESAR SALAD STATION Romaine Lettuce, Cherry Tomatoes, Shaved Red Onions, Chopped Bacon, Focaccia Croutons, Parmesan Cheese, with Homemade Caesar Dressing	\$16
HERB SLOW ROASTED TURKEY BREAST With Spiced Cranberry Compote and Pan Gravy	\$200	*PASTA STATION Penne and Bowtie Pasta, Basil Marinara and Garlic Alfredo Sauc Sweet Peppers, Onions, Mushrooms, Spinach, Italian Sausage, Grilled Chicken	\$22 ces,
CHERRY COKE GLAZED HAM With Horseradish Cream and Onion Marmalade	\$200	FAJITA STATION Grilled Adobo Steak with Onion and Sweet Peppers, Ancho Chil Chicken with Pico de Gallo, Flour Tortillas, Cheddar Jack Cheese Sour Cream, Cilantro	
NEW YORK STRIP LOIN With Horseradish Cream and Onion Marmalade.	\$225	DESSERT STATIONS	
ROASTED RIBEYE	\$325	ASSORTED CAKE POPS	\$11
Served with Port Onion Jus	·	VIENNESE Mini Maple Pecan Tarts, assorted Mousse Shooters and Mini Cheesecakes	\$16
ROSEMARY ROASTED BEEF TENDERLOIN Served with Blackberry Demi Glace	\$425	*CREPE Sliced Bananas, Toasted Pecans, Chocolate Sauce, Cherries, Fresh Berries and Whip Cream	\$16



RECEPTION DISPLAYS

VECETABLE COLIDITE

International and Domestic Cheese Display
Served with Assorted Crackers and French Bread

FRUIT & CHEESE DISPLAY
Display of International and Domestic Cheese

Served with Assorted Crackers and French Bread

Seasonal Berries and Grapes



\$16

ANTIPASTO DISPLAY

(1) Attendant per 75 Attendee is required @ \$150.00 per Attendant.
All Carving Stations, include warm Artisan Dinner Rolls and appropriate
Condiments. Each Carving Block selection, serves approximately 20 people.

VEGETABLE CRUDITE	٦/	
Carrots		Serrano Ham
Zucchini		Salami
Heirloom Cherry Tomatoes		Manchego
Celery		Fresh Mozzarella Cheese
Served with Peppercorn Ranch and		Grilled Zucchini
Maytag Blue Cheese Dressing		Portobello Mushrooms
		Marinated Artichokes
FRUIT DISPLAY	\$7	Olives
Seasonal Sliced Fresh Fruits & Berries Display		Roasted Sweet Peppers
Served with Yogurt Dip		
CHEESE DISPLAY	\$9	
	7.0	

\$12



COLD HORS D' OEUVRES

Hors d' oeuvres minimum 50 pieces per item. Butler pass service \$75.00 per hour.



VEGETARIAN

TOMATO MOZZARELLA LOLLIPOP \$3.50 PER PIECE With Balsamic Reduction

TOMATO, ROASTED GARLIC, \$3.50 PER PIECE BASIL BRUCHETTA

With Balsamic Reduction

CARMELIZED ONION \$3.50 PER PIECE AND GOAT CHEESE TART

CHICKEN

CHICKEN SALAD ON CROSTINI \$4.50 PER PIECE
CHICKEN WELLINGTON \$4.50 PER PIECE
CHICKEN SATAY \$4.50 PER PIECE

SEAFOOD

SHRIMP COCKTAIL \$5.00 PER PIECE

With Horseradish Sauce

SNAPPER CEVICHE \$5.50 PER PIECE

AHI TUNA TAR \$6.00 PER PIECE

With Crispy Wontons

LOBSTER COCKTAIL \$7.00 PER PIECE

With Pineapple Sauce

BEEF

THAI BEEF SALAD \$5.00 PER PIECE

BEEF TENDERLOIN TARTARE \$6.00 PER PIECE

With Micro Arugula

PORK

GRILLED ASPARAGUS ROLL IN PROSCIUTTO
With Goat Cheese and Truffle Honey

JERK PORK SATAY
\$4.50 PER PIECE



HOT HORS D' OEUVRES

Hors d' oeuvres minimum 50 pieces per item. Butler pass service \$75.00 per hour.



VEGETARIAN

GRILLED VEGETABLE SKEWERS
With fresh Tzatziki Sauce
WILD MUSHROOM ARANCINI
With Truffle Aioli
TOMATO BRUCHETTA
MINI QUICHE
\$3.50 PER PIECE

BEEF

JERK CHICKEN SKEWERS
With Guava Coulis

ARGENTINA BEEF SATAY
With Chimichurri

MINI SLIDERS
USDA choice Burger with Cheddar & Bacon on a Silver Dollar Roll

CHICKEN

CHICKEN WING \$2.50 PER PIECE
Traditional Buffalo Style or Roasted Peach Barbecue
with Maytag Blue Cheese Dressing

CRISPY CHICKEN STRIPS
With Honey Mustard Sauce

JERK CHICKEN SKEWERS
With Guava Coulis

CHICKEN AND MUSHROOM WELLINGTON \$4.50 PER PIECE

PORK

MINI PULLED PORK SLIDER
with Peach BBQ Sauce on a Silver Dollar Roll

PLUM SAUCE PORK SLIDER
With Asian Slaw on a Silver Dollar Roll

BACON & CHEESE MINI QUICHE

\$4.00 PER PIECE
\$4.00 PER PIECE

SEAFOOD

COCONUT SHRIMP
With Mango Salsa

CRAB CAKE
With Spicy Remoulade

SHRIMP CROSTINI
\$5.50 PER PIECE
With Citrus Aioli

LAMB

LAMB MEATBALL \$5.50 PER PIECE
With Cucumber Tzatziki

LAMB LOLLIPOP \$6.50 PER PIECE
With Mint Glaze



BAR



HOST BAR per person

Prices are charged per person, based on each hour of continuous service. Bartender fee waived with \$1000 in sales, per bar 24% taxable service charge, 8% sales tax and 3% Liquor Tax will apply. Tax and Service Charge subject to change.

	BEER/WINE/SODA	CALL BRANDS	PREMIUM	TOP SHELF
One (1) Hour	\$13.50	\$18.50	\$20.50	\$26.50
Two (2) Hours	\$17.50	\$23.50	\$26.50	\$32.50
Three (3) Hours	\$20.50	\$28.50	\$33.50	\$38.50
Four (4) Hours	\$23.50	\$33.50	\$38.50	\$44.50
Five (5) Hours	\$26.50	\$38.50	\$43.50	\$50.50

HOST BAR per drink

Prices are charged per drink. Bartender Fee waived with \$1000 in sales, per bar 24% taxable service charge, 8% sales tax and 3% Liquor Tax will apply. Tax and Service Charge subject to change.

Soda or Bottled Water	\$3.00	Call Brand	\$7.50
Mineral Water	\$3.00	Premium Brand	\$9.75
Domestic Beer	\$6.00	Cordial	\$9.75
Imported Beer	\$7.00	Martini & Specialty Drink	\$10.50
House Wine	\$7.00	Top Shelf Brand	\$11.50
		Cognac	\$13.50

CASH BAR

Drinks are charges to each guest on cash per drink basis. Prices are inclusive of tax and service charge. Bartender fee of \$150 for up to 4 hours of service, per bartender will apply. One bartender for every 75 guest is required Cashier fee of \$150 for up to 4 hours of service, per cashier will apply. One cashier for every 75 guests is required.

Soda or Bottled Water	\$4.00	Call Brand	\$10.00
Mineral Water	\$4.00	Premium Brand	\$13.00
Domestic Beer	\$7.00	Cordial	\$13.00
Imported Beer	\$8.00	Martini & Specialty Drink	\$14.00
House Wine	\$9.00	Top Shelf Brand	\$15.00
		Cognac	\$18.00

BEVERAGE TIERS

	CALL BRANDS	PREMIUM BRANDS	TOP SHELF BRANDS
Vodka	Svedka	Absolut	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Bacardi	Bacardi, Malibu, Captain Morgan	Pyrat XO
Bourbon	Jim Beam	Jack Daniels	Woodford Reserve
Whiskey	Canadian Club	Crown Royal	Crown Royal
Scotch	Dewars	Chevis Regal	Johnny Walker Black
Amaretto	Amaretto Di Saronno	Amaretto Di Saronno	Amaretto Di Saronno
Tequilla	Sauza	Jose Quervo	Patron Silver
Cognac			Hennessy VS.
Cordials	Sambuca	Sambuca	Sambuca
	Bailey's	Bailey's	Bailey's
	Frangelico	Frangelico	Frangelico