

ELEVATION

Meeting Rooms
Events
Catering

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Cocktail Reception Menu

ELEVATION

HORS D'OEUVRES

HOT

1. Mini Beef Wellington with Horseradish Cream Sauce...\$3.00PP
2. Quesadillas(Chicken or Beef).....\$2.50PP
3. Stuffed Mushrooms(Beef, Sausage, or Vegetarian)....\$3.00PP
4. Chicken Pot Stickers with Soy Lime Dipping Sauce...\$2.75PP
5. Mini Lump Crab cakes with Citrus Beurre Blanc...\$4.00PP
6. Mini Shrimp Po-Boy with Spicy Remoulade...\$3.00PP
7. Pulled Pork Sliders with Chipotle Sauce...\$2.75PP
8. Chicken Wings(Lemon Pepper, Buffalo, Jerk)...\$2.50PP
9. Bloody Mary Meatballs ...\$2.75PP
10. Bacon Wrapped Dates...\$2.50PP
11. Blackened Shrimp Skewers with Seasonal Chutney...\$2.00 PER SKEWER
12. Chicken Lollipops with Chipotle Glaze...\$3.00 PER LOLLIPOP
13. Applewood Smoked Spicy BBQ Bacon Wrapped Shrimp...\$2.75PP
14. Crostini of Grilled Beef Tenderloin with Sweet Pepper Jam and Caramelized Onion...\$2.75PP
15. House Smoked Bacon Steak Jam Crostini with Danish Bleu Cheese...\$2.75PP
16. Philly Cheesesteak Phyllo Cup...\$2.50PP
17. Beef Hamburger Sliders...\$3.00PP
18. Vegetable Spring Rolls with Sweet Chili Dipping Sauce...\$2.50PP
19. Spinach and Artichoke Dip w/Tortilla Chips...\$3.00PP
20. Falafel with Tahini Sauce and Pickled Red Onions...\$2.50PP

COLD

1. Tequila Lime Shrimp Cocktail with Cocktail Sauce...\$3.75PP
2. Caprese Skewers with Balsamic Reduction...\$2.00 PER SKEWER
3. House Cured Salmon Crostini w/ Dilled Cream Cheese, European Cucumber...\$1.75 PER CROSTINI
4. Garlic Hummus with Herbed Pita Chips...\$3.00PP
5. Shrimp Ceviche in Mini Corn Phyllo Cups...\$2.50PP
6. Crab Rangoon Stuffed Peppadews...\$2.25PP
7. Spicy Tuna Tartar Cucumber Cup...\$2.75PP
8. Mixed Marinated Olives...\$1.85PP
9. Fruit Tray...\$2.00PP
10. Vegetable Crudit  Tray...\$3.00PP
11. Cheese Tray...\$3.50PP
12. Charcuterie Tray...\$2.75PP

NOTE ALL ITEMS ARE 2 EACH UNLESS OTHERWISE SPECIFIED IN **BOLD

Bronze Menu-3 Course Dinner

ELEVATION

WE OFFER A WONDERFUL SELECTION OF HORS D'OEUVRES BOTH HOT AND COLD SERVED INDIVIDUALLY OR PLATTER STYLE. ASK OUR RECOMMENDATIONS TO COMPLIMENT YOUR MENU

SALADS: (SELECT 1) - ADD ADDITIONAL SALADS FOR \$5 PER PERSON PER SALADS

House Salad with Mixed Lettuces, Cucumber, Cherry Tomato, Shaved Red Onion and Cheddar Cheese
Key Lime Caesar Salad Hearts of Romaine, Garlic Croutons, Parmesan Cheese
Wedge Salad with Danish Bleu Cheese, Bacon Crumbles, Cherry Tomatoes and Shaved Onion

ENTREES: (SELECT 3) - ADD ADDITIONAL ENTREES FOR \$13 PER PERSON PER ENTREE

Grilled Breast of Chicken with Wild Mushroom Madeira
8oz Sirloin with Cabernet Demi-Glace
Seared Salmon with Citrus Buerre Blanc
Almond Crusted Trout w/Lemon Caper Butter
Veal Meatloaf Caramelized Vidalia Onions, Tomato Jam
Wild Mushroom Ravioli (*vegetarian option)

**ENTREES SERVED WITH CHOICE OF ONE STARCH AND VEGETABLE FROM THE LIST BELOW.
PLEASE PICK ONE FROM EACH CATEGORY.

ADDITIONAL SIDES ARE \$3.99 EACH PER CATEGORY

PICK ONE STARCH

Mashed Potatoes
Potatoes Au Gratin
Lyonnaise Potatoes
Rustic Sweet Potatoes

PICK ONE VEGETABLE

Grilled Asparagus
Steamed Broccoli
Roasted Cauliflower
Sautéed Haricot Vert(French Green Beans)

DESSERT: (SELECT 1) - ADD ADDITIONAL DESSERT FOR \$5 PER PERSON PER DESSERT

Seasonal Cheesecake
Ghirardelli Brownie Sundae
Fresh Mixed Berries with Champagne Sabayon
Caramel and Raspberry Bread Pudding with Crème Anglaise

\$29.99 PER PERSON

PRICES DO NOT INCLUDE SALES TAX OR DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF

Silver Menu - 3 Course Dinner

ELEVATION

WE OFFER A WONDERFUL SELECTION OF HORS D'OEUVRES BOTH HOT AND COLD SERVED INDIVIDUALLY OR PLATTER STYLE. ASK OUR RECOMMENDATIONS TO COMPLEMENT YOUR MENU

SALADS: (SELECT 1) - ADD ADDITIONAL SALADS FOR \$4 PER PERSON PER SALADS

House Salad with Mixed Lettuces, Cucumber, Cherry Tomato, Shaved Red Onion and Cheddar Cheese
Key Lime Caesar Salad Hearts of Romaine, Garlic Croutons, Parmesan Cheese
Wedge Salad with Danish Bleu Cheese, Bacon Crumbles, Cherry Tomatoes and Shaved Onion

ENTREES: (SELECT 3) - ADD ADDITIONAL ENTREES FOR \$14 PER PERSON PER ENTREE

Herb Roasted Chicken Breast White Wine Reduction
Grilled Breast of Chicken with Wild Mushroom Madeira
Fresh Seasonal Catch with Lemon Caper Butter
Seared Grouper Citrus Demi -Glace
8oz NY Strip with Bordelaise
Slow Braised Beef Brisket with Cabernet Demi-Glace
Veal Meatloaf Caramelized Vidalia Onions, Tomato Jam

***ENTREES SERVED WITH CHOICE OF ONE STARCH AND VEGETABLE FROM THE LIST BELOW.
PLEASE PICK ONE FROM EACH CATEGORY.
ADDITIONAL SIDES ARE \$3.99 EACH PER CATEGORY*

PICK ONE STARCH

Mashed Potatoes
Potatoes Au Gratin
Lyonnaise Potatoes
Rustic Sweet Potatoes

PICK ONE VEGETABLE

Grilled Asparagus
Steamed Broccoli
Roasted Cauliflower
Sautéed Haricot Vert(French Green Beans)

DESSERT: (SELECT 1) - ADD ADDITIONAL DESSERT FOR \$5 PER PERSON PER DESSERT

Seasonal Cheesecake
Ghirardelli Brownie Sundae
Fresh Mixed Berries with Champagne Sabayon
Caramel and Raspberry Bread Pudding with Crème Anglaise

\$39.99 PER PERSON

PRICES DO NOT INCLUDE SALES TAX OR DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF

Gold Menu - 3 Course Dinner

ELEVATION

WE OFFER A WONDERFUL SELECTION OF HORS D'OEUVRES BOTH HOT AND COLD SERVED INDIVIDUALLY OR PLATTER STYLE. ASK OUR RECOMMENDATIONS TO COMPLIMENT YOUR MENU

SALADS: (SELECT 1) - ADD ADDITIONAL SALADS FOR \$5 PER PERSON PER SALADS

House Salad with Mixed Lettuces, Cucumber, Cherry Tomato, Shaved Red Onion and Cheddar Cheese
Key Lime Caesar Salad Hearts of Romaine, Garlic Croutons, Parmesan Cheese
Wedge Salad with Danish Bleu Cheese, Bacon Crumbles, Cherry Tomatoes and Shaved Onion
Farmhouse Salad with Farm Greens, Seasonal Fruit, Spiced Pepitas, Danish Bleu Cheese and Citrus Vinaigrette

ENTREES: (SELECT 3) - ADD ADDITIONAL ENTREES FOR \$15 PER PERSON PER ENTREE

Herb Roasted Chicken Breast White Wine Reduction
Pan Seared ½ Chicken with Pan Sauce
14 oz Ribeye with Cabernet Demi-Glace
10 oz Bone-in Pork Chop with Apple Chutney
Fresh Seasonal Catch with Citrus Buerre Blanc
Grilled Swordfish Steak Mojito Glaze
Seared Grouper Citrus Demi -Glace
Crabcakes with Lemon Beure Blanc
NY Strip Bordelaise

***ENTREES SERVED WITH CHOICE OF ONE STARCH AND VEGETABLE FROM THE LIST BELOW.
PLEASE PICK ONE FROM EACH CATEGORY.
ADDITIONAL SIDES ARE \$3.99 EACH PER CATEGORY*

PICK ONE STARCH

Mashed Potatoes
Potatoes Au Gratin
Lyonnaise Potatoes
Rustic Sweet Potatoes

PICK ONE VEGETABLE

Grilled Asparagus
Steamed Broccoli
Roasted Cauliflower
Sautéed Haricot Vert(French Green Beans)

DESSERT: (SELECT 1) - ADD ADDITIONAL DESSERT FOR \$5 PER PERSON PER DESSERT

Seasonal Cheesecake
Ghirardelli Brownie Sundae
Fresh Mixed Berries with Champagne Sabayon
Caramel and Raspberry Bread Pudding with Crème Anglaise

\$49.99 PER PERSON

PRICES DO NOT INCLUDE SALES TAX OR DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF

Platinum Menu - 4 Course Dinner

ELEVATION

HORS D'OEUVRES (SELECT 4) - HAND PASSED

- *Mini Lump Crab cakes with Citrus Beurre Blanc
- *Blackened Shrimp Skewers with Seasonal Chutney
- *Bacon Wrapped Dates with Balsamic Drizzle
- *Applewood Smoked Spicy BBQ Bacon Wrapped Shrimp
- *Chicken Lollipops with Chipotle Glaze
- *Spicy Tuna Tartar Cucumber Cup
- *Crab Salad on Endive
- *Stuffed Mushrooms(Beef, Sausage, or Vegetarian)
- *Crostini of Grilled Beef Tenderloin with Sweet Pepper Jam and Caramelized Onion

SALADS: (SELECT 1) - ADD ADDITIONAL SALADS FOR \$5 PER PERSON PER SALADS

- House Salad with Mixed Lettuces, Cucumber, Cherry Tomato, Shaved Red Onion and Cheddar Cheese
- Key Lime Caesar Salad Hearts of Romaine, Garlic Croutons, Parmesan Cheese
- Wedge Salad with Danish Bleu Cheese, Bacon Crumbles, Cherry Tomatoes and Shaved Onion
- Farmhouse Salad with Farm Greens, Seasonal Fruit, Spiced Pepitas, Danish Bleu Cheese and Citrus Vinaigrette

ENTREES: (SELECT 3) - ADD ADDITIONAL ENTREES FOR \$16 PER PERSON PER ENTREE

- Herb Roasted Chicken Breast White Wine Reduction
- Pan Seared ½ Chicken with Pan Sauce
- 10oz Prime Rib with Au Jus
- Lamb Chops with Seasonal Fruit Compote
- Butter Seared Seabass with Citrus Buerre Blanc
- 10oz Bone-in Pork Chop with Apple Chutney
- Crabcakes with Lemon Beure Blanc
- 12oz NY Strip Bordelaise
- 8oz Filet Au Poive

**ENTREES SERVED WITH CHOICE OF ONE STARCH AND VEGETABLE FROM THE LIST BELOW.
PLEASE PICK ONE FROM EACH CATEGORY. ADDITIONAL SIDES ARE \$3.99 EACH PER CATEGORY

PICK ONE STARCH

- Mashed Potatoes
- Potatoes Au Gratin
- Lyonnaise Potatoes
- Rustic Sweet Potatoes
- Parmesan Risotto

PICK ONE VEGETABLE

- Grilled Asparagus
- Steamed Broccoli
- Roasted Cauliflower
- Sautéed Haricot Vert(French Green Beans)
- Sweet Potato & Carrot Mash

DESSERT: (SELECT 1) - ADD ADDITIONAL DESSERT FOR \$5 PER PERSON PER DESSERT

- Seasonal Cheesecake
- Ghirardelli Brownie Sundae
- Fresh Mixed Berries with Champagne Sabayon
- Caramel and Raspberry Bread Pudding with Crème Anglaise

\$69.99 PER PERSON

PRICES DO NOT INCLUDE SALES TAX OR DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF

Specialty Buffet Menu

ELEVATION

ELEVATED TAQUERIA BAR: \$20 PER PERSON

PROTEINS: (SELECT 2)

Taco Ground Beef Mojo Pork Chipotle Chicken Seasonal Adobo Fish Barbacoa Beef

**ADD ADDITIONAL PROTEINS FOR \$5 PER PERSON PER PROTEIN

TORTILLAS:

Soft Shell Flour Hard- Shell Corn Crispy Corn Tortilla Chips

TOPPINGS INCLUDED:

Salsa, Pico De Gallo, Sour Cream, Refried Beans, Shredded Lettuce, Diced Tomatoes, Jalapenos
Cheddar Cheese

ADD-ONS:

Queso Fresco - \$1

Sweet Mexican Corn - \$.75

Salsa Negra - \$.75

Black Beans and Rice - \$.75

Black Bean and Corn Salsa - \$.75

Brownie - \$2

Cheesecake - \$2

Sopapilla - \$2

**BUFFETS TABLES ARE PREPARED FOR A MINIMUM OF 25 PEOPLE*

**1 ½ HOUR MAX SERVING TIME FOR ALL BUFFET TABLES*

**SERVING TABLES TO INCLUDE FRESH BREAD OR ROLLS WITH BUTTER, COFFEE, SOFT DRINKS, AND ICED TEA*

**PRICES DO NOT INCLUDE SALES TAX OR DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF*

LOW COUNTRY/SOUTHERN BAR: \$25 PER PERSON

PROTEINS: (SELECT 2)

Pulled Pork BBQ Jambalaya BBQ Chicken Smoked Beef Brisket Chicken Tenders Crawfish Boil

**ADD ADDITIONAL PROTEINS FOR \$5 PER PERSON PER PROTEIN

SIDES: (SELECT 3)

Mac-N-Cheese

Smoked Bacon Baked Beans

Collard Greens

Brunswick Stew

Red Beans and Rice Dirty Rice

Corn on the Cob

Fried Okra

Jalapeno Corn Bread Slaw – Mayo Based or Vinegar Based

**BUFFETS TABLES ARE PREPARED FOR A MINIMUM OF 25 PEOPLE*

**1 ½ HOUR MAX SERVING TIME FOR ALL BUFFET TABLES*

**SERVING TABLES TO INCLUDE FRESH BREAD OR ROLLS WITH BUTTER, COFFEE, SOFT DRINKS, AND ICED TEA*

Premium Dinner Buffet: \$55pp

ELEVATION

SALADS: (SELECT 1) - ADD ADDITIONAL SALADS FOR \$5 PER PERSON PER SALADS

Spring Lettuce: Mix, Brie, Vidalia Onion Straws, Fig Vinaigrette
Gourmet Mix: Fresh Berries, Goat Cheese, Heirloom Tomatoes Grilled Tuscan Toasts, Balsamic Drizzle
Grilled Pear Salad: Baby Greens, Gorgonzola Cheese, Walnuts Raspberry Vinaigrette
A Stack of Color: Sliced Red and Yellow Farm Tomatoes, Buffalo Mozzarella Basil Pesto Drizzle
The Wedge: Applewood Smoked Bacon, Crumbled Bleu Cheese, Diced Tomatoes Creamy Blue Cheese Dressing
Greek Salad: Romaine, Cucumbers, Tomatoes, Onions, Fresh Oregano, Feta Kalamata Olives,
Olive Oil and Lemon Dressing

ENTREES: (SELECT 2) - ADD ADDITIONAL ENTREES FOR \$10 PER PERSON PER ENTREE

Herb Roasted Chicken Breast White Wine Reduction
Chicken Scaloppini with Lemon Beurre Blanc
Pecan Chicken with Cranberry & Apple Relish
Chipotle Glazed Salmon with Candied Bacon Pepper Salsa
Shrimp & Stoned Ground Gouda Grits, Andouille Sausage, Peppers & Onions
Sesame Honey Crusted Grilled Salmon
Scallops & Broccoli Tossed with Bow Tie Pasta in a Lemon Garlic Sauce
Grilled Three-Pepper Crusted Sirloin Red Onion Marmalade
Grilled Filet of Beef Red Wine Demi
Braised Beef Short Ribs Port Balsamic Reduction
Jerk Pork Loin Stuffed with Toasted Peppers, Corn & Black Beans

STARCH: (SELECT 1) - ADD ADDITIONAL STARCH FOR \$4 PER PERSON PER STARCH

Mashed Potatoes Potatoes Au Gratin Lyonnaise Potatoes
Rustic Sweet Potatoes Sweet Potato & Carrot Mash Roasted New Potatoes
Macaroni & Cheese

VEGETABLE: (SELECT 1) - ADD ADDITIONAL VEGETABLE FOR \$4 PER PERSON PER VEGETABLE

Grilled Asparagus Steamed Broccoli Roasted Cauliflower
Sautéed Haricot Vert (French Green Beans) Roasted Brussel Sprouts Corn On The Cobb

DESSERT: (SELECT 1) - ADD ADDITIONAL DESSERTS FOR \$4 PER PERSON PER DESSERT

Ghirardelli Chocolate Brownie Seasonal Cheesecake Bread Pudding Apple or Peach Cobbler

*BUFFETS TABLES ARE PREPARED FOR A MINIMUM OF 25 PEOPLE

*1 ½ HOUR MAX SERVING TIME FOR ALL BUFFET TABLES

*SERVING TABLES TO INCLUDE FRESH BREAD OR ROLLS WITH BUTTER, COFFEE, SOFT DRINKS, AND ICED TEA

*PRICES DO NOT INCLUDE SALES TAX OR DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF
