# HAMPTON INN PERIMETER CENTER

# **Catering Menu 1**



769 Hammond Drive Atlanta, GA 30096 Phone: 404.303.0014 Ask for Sales Department

(Minimum 10 people)

# **Beverages**

All day Coffee & Assorted Teas \$50.00 per day based on 20 pp Or 20.00 per pot

Assorted teas only \$25.00 per day based on 20pp

Assorted Sodas & Bottled Water (based on consumptions) \$2.00 each

Juices (Cranberry, Apple, and Orange) \$12.50 per pitcher

> Gallon of Tea 9.50 per gallon

**Breakfast** 

In-house Breakfast
All meeting members granted a pass for breakfast from lobby area.
\$8.95 per person

#### Continental Breakfast

An assortment of pastries, cinnamon rolls, muffins, bagels and a fruit bowl.

Served in meeting room

\$8.50 per person

# **Boxed Lunches**

Served in clear three- compartment boxes with side salad and dessert

Minimum 10 people

\$ 13.95 per person

# **Turkey Club**

Turkey, munster cheese, beacon, lettuce, tomato, and mayo

## **Chicken Salad Croissant**

House special with almonds, grapes, and apples served on a warm croissant

# The Captain

Roast beef, turkey bacon, Swiss, lettuce, tomato, and mayo on a boule roll

# R.B Club

Roast beef, Swiss, Cole slaw, beacon, and 1000 island on a boule roll

# **Tuscan Veggie**

Roasted red peppers, roasted eggplant, greens, fresh mozzarella, and pesto mayo on our signature foccacia bread

# The Funky Chicken Melt

Grilled chicken, cheddar cheese, honey mustard, lettuce, and onions on foccacia bread

# **Curry Chicken**

Grilled chicken, provolone, cucumber, red bell peppers, and mixed greens on a tomato basil tortilla with curry cheese spread

#### The Alfalfa

Cheddar, provolone, sprouts, tomato, cumber, and red bell peppers on a spinach herb tortilla with hummus

# The Rasta Turkey

Sliced turkey, provolone, sprouts, tomato, cucumber, and red bell peppers on a spinach herb tortilla with sun dried tomato spread

# **Roast Beef Wrap**

Sliced roast beef, black olives, and sprouts on a tomato basil tortilla with boursin cream cheese spread

## Club Med Chicken

Grilled chicken, feta cheese, roasted red peppers, greens, black olives on a tomato basil tortilla with pesto mayo

## **Side Salad Choices**

- Potato
- Vegetable pasta
- Fresh fruit
- Marinated vegetables
- Marinated olives
- Tomato mozzarella

# **Dressing Choices**

- Caesar
- Blue cheese
- Ranch
- Balsamic Vinaigrette

#### **Dessert Choices**

- Praline brownie
- Cookies (peanut butter, chocolate chip or oatmeal walnut)
- Lemon squares

(Minimum 10 people)

# **Cold Entrees**

Minimum 10 people

## **Traditional Deli Platter**

Roasted beef, Virginia smoked ham, roasted turkey, assorted cheeses, fresh greens, tomatoes, assorted relishes, and condiments, freshly baked rolls, stone ground mustard, chips and choice of side salad. \$14.25 per person

## **Assorted Italian meats & cheeses**

Honey maple turkey, roasted peppers, marinated olives, Italian tuna salad, artichoke hearts in pesto, assorted freshly baked breads and foccacia, chips, and choice of side salad. \$15.25 per person

#### Sandwich Platter

Presented on a variety of breads, rolls and wraps: roasted turkey and provolone, Virginia smoked ham and Swiss, roasted beef and cheddar, chicken salad; Served with an assortment of relishes and condiments, chips and choice of side salad. \$15.25 per person

#### **Blue House Platter**

Balsamic Chicken, Teriyaki salmon, roasted potatoes and vegetables, assorted freshly baked breads and foccaica, and choice of side salad. \$17.25 per person

# **Assorted Wrap Platter**

Chicken Caesar wrap, veggie wrap, club, roast beef wrap, Italian wrap, turkey wrap, chips, and choice of side salad.

\$15.25 per person

# **Tex-Mex platter**

Marinated grilled chicken strips with pineapple, salsa, black beans and corn salad, southwestern Caesar salad, flat bread, and pond cake with strawberries. \$16.25 per person

# **Asian Platter**

Teriyaki smoked salmon, Teriyaki chicken strips, Asian noodles salad, Asian-style green beans, cranberry salad with sweet and sour dressing, and assorted desserts. \$17.25 per person

## Salad Choices

- Cranberry- walnut salad
- Garden salad
- Red skin Potato salad
- Fruit Salad
- Pasta Salad
- Black Bean Salad

Gallon of Tea: 9.50

Gallon of Lemonade: \$9.50

#### **Desserts**

Assorted Cookie Platter \$ 25.00 per tray
Homemade Pound Cake \$ 35.00 per cake
Black Berry Cobbler \$ 4.95 per person

(Minimum 10 people)

## **APPETIZERS**

Sliced Fresh Fruit Platter

Served with amaretto creme \$6.95 per person

**Cut Fresh Fruit Bowl** 

\$4.95 per person

**Imported & Domestic Cheese Display** 

Garnished with fruit, and served with crackers 12" platter serves 10-12 – \$57.50

**Garden-Fresh Vegetable Basket** 

Served with an herbed dipping sauce 12" basket serves 10-12 – \$29.95

**Assorted Mini Wraps Platter** 

\$3.50 a piece

Tortellini & Ravioli Skewers

Served with roasted red pepper pesto \$4.95 per person

**Chicken Breast Skewers** 

Your choice of Thai, Terikayi, Balsamic, or Blackened \$5.50 per person

**Marinated Shrimp** 

With green chili polenta and corn salsa (market price)

**Parmesan Crusted Chicken Strips** 

With pesto dip \$6.25 per person

**Antipasto** 

Cured Italian meats, cheeses, marinated vegetables and olives accompanied by petite bread sticks and rolls \$7.25 per person

**Prosciutto-Wrapped Asparagus** 

\$4.00 a piece

Mini Chicken Salad Croissants

\$5.95 a piece

**Baked Brie** 

\$51.95

**Eggplant Rotini** 

Served with salsa verde \$3.95 a piece

#### **SPECIALTY APPETIZERS**

- Classic Shrimp Cocktail
- Hot Spinach & Artichoke Dip
- Oven-Roasted Vegetable Platter
- Filo Tartlets w/ Smoked Salmon
- Portobello Stacks
- Stuffed Mushrooms
- Spinach Stuffed Mushroom Caps
- Sliced Flank Steak
- Cajun Mixed Grill
- Heirloom Tomato Salad
- Spring Rolls with Salmon
- Grilled Dijon Chicken Wings
- Mini Meatballs
- Chicken Chevre
- Honey soy Flank Steak Satays
- Salmon Dill Cakes
- **Dips and Spreads**
- garlic and caper hummus
- sun-dried tomato spread
- boursin cream cheese
- black bean hummus
- gorgonzola spread
- curried walnut dip

- \*One pound of spread and our housemade toasted tri-color tortilla chips. \$15.95
- \*Please note- prices will vary on specialty items due to season and amount of people in the party. Please request quote on the ones you are interested in and how many in the party.

(Minimum 10 people)

# **Hot Entrees**

## Minimum 10 people

# **Baked Potato Bar**

Served with chicken chili, butter, sour cream, cheddar cheese, jalapenos, and Caesar salad. \$12.95 per person

# Jambalaya

With chicken smoked sausage, green salad, and assorted freshly baked breads. \$13.95 per person

# **Chicken Pot Pie**

Served with rice pilaf, assorted freshly baked breads and choice of side salad. \$13.95 per person

## Fajita Bar

With chicken and steak, yellow rice, black beans, lettuce, sour cream, black bean salsa, chopped tomatoes, soft tortillas, and chips. \$17.25 per person

# Lasagna

With chicken, veggie or beef; served with green salad and assorted freshly baked breads. \$13.95 per person

#### **Bleu House BBQ**

Smoked pork loin and grilled chicken breasts served with Cole slaw, home-style molasses baked beans, range-roasted potato wedges, pound cake, tea and lemonade.

\$19.95 per person

#### **Hot Buffet Bar**

Your choice of 1 entrée and 2 sides; served with assorted freshly baked breads and green salad. **\$16.50 per person** 

#### **Entrée Choices**

- Parmesan Crusted Chicken
- Balsamic Chicken
- Grilled Piccata

• Grilled pork Loin

- Pot roast
- Meatloaf

#### **Side Choices**

- Squash casserole
- Green Bean casserole
- Sweet Potato casserole
- Parmesan smashed potatoes
- Potato casserole
- Oven roasted potatoes and veggies
- Broccoli & Cheese
- Rice Pilaf

(Minimum 10 people)

# **Afternoon Break**

# **Choice of:**

# Only for the cookies

Assorted fresh baked cookies \$25.00 per dozen

Or

# **Munchie Madness**

Assorted chips, pretzels and candy bars \$7.95 per person