

## MORNING ENTICEMENTS



### CONTINENTAL BREAKFAST

#### Seasonal Fruit Salad

#### Assortment of Freshly Baked Pastries

Marmalades, Preserves, Butter

#### Chilled Cranberry, Grapefruit & Orange Juices

#### Freshly Brewed Starbucks Coffee

Regular & Decaffeinated

#### Assorted Teavana Herbal Teas

*\$20 per person*

### DELUXE CONTINENTAL

#### Chilled Cranberry, Grapefruit & Orange Juices

#### Seasonal Fresh Fruit

House-made Granola

#### Chilled Individual Fruit Yogurts

#### Assorted Bagels

Assortment of Cream Cheese

#### Assortment of Freshly Baked Pastries

Marmalades, Preserves, Butter

#### Freshly Brewed Starbucks Coffee

Regular & Decaffeinated

#### Assorted Teavana Herbal Teas

*\$24 per person*

### CONTINENTAL BREAKFAST ENHANCEMENTS

Smoked Salmon Presentation with Mini Bagels  
\$15 per person

**Bacon, Eggs & Cheese Croissants**  
\$40 per dozen

**Egg, Chorizo Sausage & Cheese Burritos**  
\$35 per dozen

**Ham, Egg & Cheese English Muffins**  
\$40 per dozen

**Southern Chicken Biscuits**  
\$40 per dozen

## MORNING ENTICEMENTS (CONTINUED)

### HEALTHY CONTINENTAL

Sliced Seasonal Fresh Fruit

Fresh Fruit Shooters

Steel Cut Oatmeal with Toppings

Build your Own Yogurt Parfaits

Assortment of Fresh Fruit Juices

Freshly Brewed Starbucks Coffee  
Regular & Decaffeinated

Selection of Teavana Herbal Teas

*\$23 per person*





**BREAKFAST ENHANCEMENTS**

PRICES ARE PER PERSON UNLESS OTHERWISE SPECIFIED.

**Belgian Waffles with Assorted Fruit**

**\$8**

**French Toast with Assorted Fruit**

**\$8**

**Omelet Station (Attendant Required)**

**\$8**

**Vegetable Frittatas**

**\$9**

**Eggs Benedict**  
Canadian Bacon, English Muffin, Hollandaise Sauce

**\$10**

**Apple/Cinnamon Oatmeal Flans**

**\$10**

**Warm Hard-boiled Eggs by the Dozen**

**\$8**

**Breakfast Tarts by the Dozen**

**\$22**

**Applewood Bacon**

**\$6**

**Maple Breakfast Sausage**

**\$6**

**Chicken Apple Sausage**

**\$8**

**Buttermilk Pancakes**  
Fresh Blueberries, Warm Maple Syrup

**\$8**

**Chicken or Turkey Sausage**

**\$8**

**Mini Spinach and Feta Quiche**

**\$12**

**Egg, Ham & Swiss Croissant**

**\$9**



## **BREAKFAST TO ----GO**

PRICES ARE PER PERSON UNLESS OTHERWISE SPECIFIED.

### **PBREAKFAST TO GO**

Includes Cereal Bar, Whole Fruit

Orange Juice and a choice of the following  
Sandwich:

**Eggs, Bacon & Cheese Croissant**

#### **Breakfast Burrito**

Eggs, Peppers, Onions, Jack Cheese,  
Served with Salsa

**Chorizo Sausage, Ham & Cheese**

*Egg & Cheese English Muffins*

*\$16 per person*

**PLATED BREAKFAST**

*All selections are served with the following*

**Chilled Cranberry, Grapefruit, Tomato  
or Orange Juices**

**Freshly Brewed Starbucks Coffee**  
Regular & Decaffeinated

**Selection of Teavana Herbal Teas**

**Steel Cut Oatmeal**  
Fresh Fruit Salad

**The Galleria Breakfast**  
Fruit Martinis, Bacon & Eggs on a Southern Biscuit with Aged  
Cheddar Cheese and Hash Brown Potatoes,

***\$27 per person***

**SELECTIONS:**

**Rise and Shine  
Scrambled Eggs**  
Applewood Bacon or Maple Sausage,  
Served with Breakfast Potatoes

***\$20 per person***

**Western**  
Chorizo Sausage, Scrambled Eggs Burrito with  
Peppers, Cilantro, Queso Fresco, Fresh Salsa &  
Hash Brown Potatoes

***\$24 per person***

**All Menu Prices are per person & One-hour Service  
Minimum of 25 people**







## ENHANCEMENTS

**Strawberry-Banana or Pomegranate-Blueberry  
Smoothies**  
**\$7**

**Bellini**  
***\$10 per person***

**Mimosa**  
***\$10 per person***

**Strawberry Mimosa**  
***\$10 per person***

**Bloody Mary**  
***\$10 per person***

**Sweet & Savory Scones**  
***\$30 by the dozen***

**Mixed Berry Yogurt Parfaits  
with Honey & Granola**  
***\$8 per person***

**Individual Fresh Fruit**  
***\$7 per person***



**HOT BREAKFAST TABLE**

Minimum of 25 people

*All Tables are served with:*

**Chilled Cranberry, Grapefruit & Orange Juices**

**Freshly Starbucks Coffee**

Regular & Decaffeinated

**Selected Teavana Herbal Teas**

**THE PEACHTREE**

Sliced Seasonal Fresh Fruit Display

Freshly Scrambled Eggs

Hickory Smoked Pork or Turkey Bacon

Country Sausage or Chicken Sausage

Georgia Country Hashed Potatoes

***\$30 per person***

**THE SOUTHERNER**

Sliced Seasonal Fresh Fruit Display

Freshly Scrambled Eggs

Cheddar Grits

Hickory Smoked Pork or Turkey Bacon Breakfast Potatoes

Buttermilk Biscuits with Sausage or White Pepper Gravy

***\$32 per person***

**THE GULF COAST**

Sliced Seasonal Fresh Fruit Display

Bagels with Assorted Cream Cheeses

Freshly Scrambled Eggs

Southern Style Shrimp and Grits

Hickory Smoked Pork or Turkey Bacon

Country Sausage or Chicken Sausage

Breakfast Potatoes

***\$35 per person***



**HOT BREAKFAST TABLE (CONTINUED)**  
Minimum of 25 people.

**ENHANCEMENTS**

**Eggs Benedict**  
English Muffin, Canadian Bacon,  
Hollandaise Sauce

**\$10**

**Brioche French Toast**  
Assortment of Fresh Fruit  
Warm Maple Syrup

**\$8**

**Belgian Waffles**  
Assortment of Fresh Fruit  
Warm Maple Syrup

**\$8**

**Omelet Station**  
*Chef required. Prepared-to-order.*  
Farm Fresh Eggs, Egg Beaters, Egg Whites,  
Tomatoes, Scallions, Mushrooms, Peppers, Onions,  
Spinach, Smoked Ham, Cheddar & Swiss Cheese

**\$10**

**Vegetable Frittatas**

**\$9**

**Apple/Cinnamon Oatmeal Flans**

**\$10**

**Mini Spinach and Feta Quiche**  
**\$12**

**Chicken or Tukey Sausage**  
**\$10**

**Hard Boiled Eggs**  
Per dozen

**\$8**



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## LUNCH

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## COLD LUNCH TABLE

Minimum 25 people

Vegetarian / Gluten Free / Vegan Options available with each Table.

### THE DELI WRAP

#### Chef's Soup of the Day

#### Seasonal Salads

Chilled Gourmet Pasta Salad

Field Green Salad with Assorted Dressing

#### Deli Wraps

Ham and Cheddar Wrap

Turkey Swiss Wrap

Beef and Cheddar Wrap

Pastrami and Swiss Cheese Wrap

#### Accompaniments

Leaf Lettuce, Tomatoes, Kosher Dill Pickles, Hot Pepper Relish, Pepperoncini, Mayo & Mustard

#### Chef's Choice Dessert Selection

#### Freshly Brewed Starbucks Coffee

Regular & Decaffeinated

#### Selected Teavana Herbal Teas

**\$43**

### GARDEN PARADISE

*Seasonal Salads to Include:*

#### Chef's Salad Bar

Egg, Ham, Cheese, Lettuce

#### Chilled Gourmet Pasta Salad

#### Chicken Salad

#### Tuna Salad

#### Fresh Seasonal Fruit Salad

#### Assortment of Lavash and Crackers

#### Freshly Brewed Starbucks Coffee

Regular & Decaffeinated

#### Selected Teavana Herbal Teas

#### Iced Tea and Water

**\$35**





**COLD LUNCH TABLE** (CONTINUED)

Minimum 25 people  
Vegetarian / Gluten Free / Vegan Options available with each Table.

**DELICATESSEN DELI BUFFET**

Create Your Sandwich

**Chef's Soup of the Day**

**Chilled Gourmet Pasta Salad**

**Chef's Salad Bar**

Diced Grilled Chicken  
Lettuce, Tomato  
Assortment of Dressings

**Selection of Boar's Head Sliced Meats**

Ham, Turkey, Pastrami, Roast Beef

**Assortment of Breads**

**Assortment of Sliced Cheeses**

Appropriate Condiments

**Dessert**

Chef's Choice

**Freshly Brewed Starbucks Coffee**

**Assorted Hot Teavana Tea**

**Iced Tea and Water**

**\$40 Person**

**ENHANCEMENTS**

**SANDWICH UPGRADES**

**Tuna or Egg Salad Sandwiches by the Dozen**  
***\$24 per dozen***

**Roasted Tomato & Fresh Mozzarella Sandwich**  
Balsamic Drizzle, Arugula Oil, Baguette  
***\$3 per person***

**Buffalo Chicken Wrap**  
Lettuce, Tomato, Blue Cheese, Herb Tortilla Wrap  
***\$3 per person***

**Sliced Ham & Gruyere**  
Lettuce, Dijon Aioli, Rye Bread  
***\$3 per person***





## HOT LUNCH TABLE

*Minimum 25 people*

*Vegetarian / Gluten Free / Vegan Options available with each Table.*

### SOUTHERN COMFORT

#### Salads

Southern Potato Salad

Field Green Salad

#### Proteins

Fried or Baked Chicken

Pulled BBQ Pork

#### Warm Rolls and side of Pickles

#### Green Beans

Homestyle Mac and Cheese

#### Peach Cobbler

Warm Peach Cobbler

#### Freshly Brewed Starbucks Coffee

Regular & Decaffeinated

#### Selected Teavana Herbal Teas

#### Iced Tea and Water

**\$40**

### SANTA FE

#### Warm Queso Dip, Tri -Colored Chips

#### Southwest Salad

Chipotle Ranch

#### Chicken Fajitas

Onions and Peppers

#### Beef Fajitas

Onions and Peppers

#### Black Beans

#### Spanish Rice

#### Mexican Street Corn

#### Warm Flour Tortillas

#### Salsa, Shredded Cheese, Sour Cream & Guacamole

#### Churros with Dulce de Leche

#### Freshly Brewed Starbucks Coffee

Regular & Decaffeinated

#### Selected Teavana Herbal Teas

#### Iced Tea and Water

**\$43**



## HOT LUNCH TABLE (CONTINUED)

Minimum 25 people

Vegetarian / Gluten Free / Vegan Options available with each Table.

### FRESCA

**Field Greens Salad**  
**Tomato and Fresh Mozzarella Salad**  
**Israeli Couscous Salad**

**Herb Roasted Chicken Breasts**  
**Slow Roasted Sirloin with Shallot Jus**

**Lemon Pepper Yukon Potatoes**  
**Sautéed Vegetables**

**Dessert**  
Chef's Choice

**Freshly Brewed Starbucks Coffee**  
Regular & Decaffeinated

**Assorted Teavana Teas**

**Iced Tea and Water**

**\$42**

### TUSCAN

**Caesar Salad**  
**Tuscan Antipasto Display**  
**Chicken Francoise**  
Beef Lasagna or Vegetable Lasagna

**Sautéed Vegetables**  
**Wild Rice Pilaf**

**Garlic Bread**  
**Cannoli's**

**Freshly Starbucks Coffee**  
Regular & Decaffeinated

**Assorted Teavana Herbal Teas**

**Iced Tea and Water**

**\$38**

### ASIAN DYANSTY

**Sesame Noodle Salad**  
**Ginger Soy Napa Cabbage Salad**

**Beef Stir Fry**  
**Chicken Stir Fry**

**Vegetable Spring Rolls**  
Dipping Sauce

**Fried Rice**

**Desserts**  
Chef's Choice

**Freshly Brewed Starbucks Coffee**  
Regular & Decaffeinated

**Assorted Teavana Herbal Teas**

**Iced Tea and Water**

**\$35**



## PLATED LUNCHES

All plated lunches are served with Choice of Starter, Entrée and Dessert



### CHOOSE YOUR STARTER:

#### **Roasted Vegetable Soup**

Fire Roasted Vegetable in Homemade Broth

#### **Tomato Basil Bisque**

Roasted Tomato and Fresh Basil

#### **Mixed Field Greens Salad**

Mixed Greens, Cucumber, Cherry Tomatoes and Carrots with Choice of Ranch or, Balsamic Vinaigrette Dressing

#### **Caesar Salad**

Crisp Romaine lettuce, Parmesan Cheese, Croutons, Caesar Dressing

#### **Chicken Salad**

Grilled Chopped Chicken Breast, Grapes, Cashews, Tarragon Mayo, Baby Greens & Citrus Oil

### SANDWICH

*Choice of*

#### **Shaved Sirloin Sandwich**

Boursin Spread, Baby Greens, Onion Roll

#### **Smoked Turkey Breast**

Lettuce, Tomato, Crumbled Bacon, Basil Aioli, Ciabatta Bun

#### **Seasonal Roasted Vegetable Wrap**

### PLATED LUNCH DESSERTS

#### **Caramel Apple Pie**

Homemade Caramel Apple filling with toffee streusel topping

#### **Carrot Cake**

Cream Cheese Icing

#### **Italian Lemon Cream Cake**

Whipped Cream, Seasonal Berries

#### **Red Velvet Cake**

Cream Cheese Icing

#### **Chocolate Cake**

Chocolate Icing, Whipped Cream

#### **Cheesecake**



## PLATED LUNCHES (CONTINUED)

### Choose your Entree:

#### Herbed Roasted Airline Chicken

Roasted Chicken  
Rosemary Red Potatoes  
Natural Jus, Seasonal Vegetables

**\$34**

#### Grilled Atlantic Salmon Fillet

Grilled Salmon Fillet, Mascarpone Risotto  
Lemon Caper Beurre Blanc  
Seasonal Vegetables

**\$35**

#### Smoked Beef Tenderloin

6oz Beef Filet, Baked Southern Mac and Cheese  
Cabernet Jus  
Seasonal Vegetables

**\$46**

#### Sage Rubbed Pork Tenderloin

Wild Mushroom Ragout  
Roasted Garlic Mashed Potatoes  
Seasonal Vegetables

**\$36**

#### Portabella Mushroom Napoleon

Grilled Vegetables,  
Polenta and Toto Coulis

**\$32**

#### Pasta Primavera

Penne Pasta Tossed with Fresh Julienne Vegetables

**\$31**

#### All Plated Lunches

Served with

#### Fresh Rolls

#### Freshly Brewed Starbucks Coffee

Regular & Decaffeinated

#### Assorted Teavana Herbal Teas

Iced Tea and Water

\*\*\*Prices are per person

\*\*Additional charge of \$5 per person for Multiple Entree

## BOXED LUNCHES

*All Boxed Lunches include Fresh Whole Fruit,  
A choice of a Cookies, a Bag of Potato Chips  
with a choice of Bottled Water or Soft Drink*

### SANDWICHES

*Choose two*

#### **Chicken Caesar Wrap**

Grilled Chicken Breast with  
Shredded Parmesan Cheese & Lettuce  
\$26

#### **Honey Ham**

Honey Ham, Cheddar Cheese, Lettuce and Tomato on  
Wheat berry bread  
\$26

#### **Cajun Chicken**

Grilled Blackened Chicken with Provolone Cheese  
Lettuce, Tomato, Brioche Bun  
\$28

#### **Vegetable Wrap**

Balsamic Grilled Vegetables, Spring Mix, Red  
Pepper Hummus, Wrapped in a Flour Tortilla  
\$26

#### **New Yorker**

Salami, Ham, Prosciutto and Provolone Cheese  
on a Gourmet Hoagie Roll  
\$26

#### **Grilled Portobello Mushroom & Roasted Peppers Wrap**

Lettuce, Provolone Cheese, Tomatoes  
\$26

#### **Roasted Turkey Club**

Oven Roasted Turkey Club, Swiss Cheese, Bib  
Lettuce, Tomato and Honey Mustard on Ciabatta  
Bun  
\$26





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## *BREAKS*

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**ALL DAY BEVERAGE**

**(Menu price based on 8 hours of service)**

*Freshly Brewed Starbucks Regular  
Decaffeinated Coffee  
Flavored Coffee Creamers  
Assorted Hot Teavana Teas  
Assorted Soft Drinks  
Bottled Water  
Carafes of Assorted Juices*  
**\$25 per person**

**HALF DAY BEVERAGE BREAK**

**(Menu price based on 4 hours of service)**

**\$16 per person**

**ENERGY BREAK**

Pineapple & Strawberry Skewers  
Nutri-Grain Bars  
Build Your Own Yogurt Parfaits  
Freshly Brewed Starbucks Coffee  
Assorted Hot Teavana Tea  
Assorted Red Bull Energy Drinks  
**\$14 per person**

**SALTY SNACKS**

Individual Bags of Chips  
Build Your Own Trail Mix Bar  
Freshly Brewed Starbucks Coffee  
Assorted Hot Teavana Tea  
Assorted Sodas & Dasani Bottled Waters  
**\$14 per person**

**SWEET AND SALTY**

Assorted Chocolate Candy Bars  
Assorted Power Bars  
Freshly Popped Flavored Popcorn  
Freshly Brewed Starbucks Coffee  
Assorted Hot Teavana Tea  
Assorted Sodas & Dasani Bottled Waters  
**\$15 per person**

**PRETZEL BREAK**

Warm Jumbo Pretzels  
Cheese Sauce and Jalapeño Ranch  
Freshly Brewed Starbucks Coffee  
Assorted Hot Teavana Tea  
Assorted Sodas & Dasani Bottled Waters  
**\$14 per person**



## BREAKS

### GOURMET CHEESE PRESENTATION

European and Domestic Cheese  
Crusty Breads and Lavosh Crackers  
Assortment of Gourmet Nuts  
Freshly Brewed Starbucks Coffee  
Assorted Hot Teavana Tea

#### **Assorted Coca-Cola**

Sodas, Dasani Bottled Waters  
San Pellegrino Italian

**\$19**

### ICE CREAM SOCIAL

Assorted Ice Cream Bars  
Vanilla and Chocolate Ice Cream Caramel, Fudge,

Freshly Brewed Starbucks Coffee  
Assorted Sodas  
Bottled Water

**\$19**

### SILVER SCREEN

Flavored Popcorn  
Red Rope Licorice  
Old Fashioned Candy  
Milk Chocolate and Yogurt Covered Pretzels  
Freshly Brewed Starbucks Coffee  
Assorted Hot Teavana Tea

#### **Assorted Coca-Cola products-**

Sodas & Bottled Waters

**\$22**

#### ***Braves Break***

***Warm Pretzels with Mustard***

***Cracker Jacks***

***Mini Hot Dogs with ketchup and mustard***

***Freshly Brewed Starbucks Coffee***

***Assorted Hot Teavana Tea***

***Assorted Coca-Cola productsSodas & Bottled Waters***

**\$22**





## BREAKS (CONTINUED)

### COOKIE JAR

Assorted Jumbo Cookies  
Chewy Fudge Brownies and Blondies  
Freshly Brewed Starbucks Coffee  
Assorted Hot Teavana Tea

### Assorted Coca-Cola products

Sodas & Bottled Waters  
\$18

### SUGAR FACTORY

Assortment of Homemade Cupcakes  
Gourmet Cake Pops

Freshly Brewed Starbucks Coffee  
Assorted Hot Teavana

Assorted Sodas  
Bottled Waters

**\$26**

## À LA CARTE BREAKS

### a la CARTE BEVERAGES

Freshly Brewed Starbucks Coffee by the gallon  
\$65 (Coffee must be refreshed every 2 hours)

Assorted Fruit Juices-(3 Carafes)

\$50

Fresh Lemonade or Fruit Punch

\$50

Iced Tea \$35

Assorted Soft Drinks \$4 each

Bottled Waters \$4 each

Fruit Smoothies \$5 each

Sparkling Water \$5 each

Red Bull Energy Drinks \$5 each

### a la CARTE SNACKS

#### Per person price applies

Tortilla Chips with Salsa \$4

Tortilla Chips with Spinach Dip \$6

Fresh Popcorn \$4

Salted Peanuts \$4

Pita Chips w/Red Pepper Hummus \$4

#### Individual price of each item applies

Assorted Nutri-Grain Bars \$3

Granola Bars \$3

Individual Bags of Chips \$3

Assorted Ice Cream Bars \$3

Individual Fruit Yogurt \$3

Yogurt Parfaits with Granola \$5

### BAKER'S DOZEN

Assortment of Fresh Breakfast Pastries

Bagels with Assorted Cream Cheese

Fresh Baked Muffins

Cinnamon Buns with Cream Cheese Icing

Freshly Baked Assorted Cookies

Brownies Blondies

Soft Pretzels with Whole Grain and Yellow Mustard

**\$45 per Dozen**



# RECEPTION



## HOT CANAPÉS

Minimum purchase of two dozen per item  
Butler Passed (\$125 per hour Attendant Fee)

### HOT CANAPÉS

*All Hot Canapés*

*\$6.50 per person*

**Wild Mushrooms Tart**

**Vegetable Fried Spring Rolls**

Sweet Chili Sauce

**Chicken Tender**

BBQ and Honey Mustard

**Chili-Lime Chicken Kabobs**

**Bourbon Spiced Meatballs**

**Thai Chicken Satay**

Spicy Peanut Sauce

**Spanakopita**

Spinach and Feta Cheese

**Mini Chicken Wellingtons**

**Pork Pot Stickers**

**Mini Quesadillas**

*Hot Canapés*

*\$7.50 per person*

**Mini Crab Cakes**

Cilantro Sour Cream

**Scallops Wrapped in Bacon**

**Barbeque Shrimp and Grits Shooters**

**Pork Pot stickers**

**Coconut Shrimp**

Thai Sweet Chili Sauce

**Mini Beef Wellingtons**







## CHILLED CANAPÉS (CONTINUED)

Minimum purchase of two dozen per item.  
Butler Passed (\$125 per hour Attendant Fee)

### CHILLED CANAPÉS

*All Chilled Canapés*

*\$5.50 per person*

**Tomato & Mozzarella Bruschetta**

**Cherry Tomato with Boursin Cheese**

**Smoked Salmon Pinwheels on Pumpernickel**

**Salami Coronet**

Cream Cheese

**Smoked Salmon**

Dill Cream

**Cajun Beef Tenderloin Crostini**

**Beef Tenderloin on Croustade**

**Bloody Mary Spiked Shrimp Shooters**

### Package Options

#### Option 1

2 Cold Canapes and 2 Hot Hors d'oeuvres

\$28 per person

#### Option 2

2 Cold Canapes and 3 Hot Hors d'oeuvres

\$33 per person

#### Option 3

2 Cold Canapes and 5 Hot Hors d'oeuvres

## DISPLAY

Combine One of these Presentations to a Reception or Carving Station

**SMALL— 50 GUESTS**

**L ARGE— 100 GUESTS**

### International Cheese Display

European and American Cheese, Local Jams,  
Crusty Breads and Lavosh

**SM: \$200 LG: \$285**

### Fresh Market

Vegetable Crudit , with Roasted Pepper Ranch

**SM: \$200 LG: \$285**

### Smoked Salmon Presentation

Cold Smoked Alaskan Salmon with Caper Berries  
Eggs, Red Onions,  
Baguettes

**SM: \$225 LG: \$300**

### Antipasti

Sliced Cold Italian Meats, Citrus Marinated Olives,  
Oven Roasted Tomatoes Marinated Vegetables with  
Sliced Cheeses and Assortment of Breads

**SM: \$225 LG \$300**

### Fresh Fruit Display

Assortment of Seasonal Sliced Fruit

**SM: \$225 LG: \$300**

### Tapas

#### Chips & Dip

Assorted Chips  
Garlic Herb Dip, Jalape o Cheddar Dip,  
Guacamole, Pico de Gallo, Hummus

**\$12 per person**

### Peel & Eat Shrimp

**\$10 per person**



## DISPLAY ACTIONS STATIONS

Minimum purchase of two dozen per item.



### Build Your Own Potato Bar

Yukon Gold Mashed Potatoes, Sweet Potatoes and Red Garlic Mashed Potatoes served with variety of topping to include: Roasted Garlic Butter, Bacon, Scallions, Cheddar Cheese, Broccoli, Roasted Peppers and Sour Cream

**\$13 per person**

### Pasta Station

Cheese Tortellini & Cavatappi Pasta, Alfredo & Marinara Sauces  
Assorted Vegetable Topping, Grilled Chicken, Tofu and Italian Sausage

**\$16 per person**

**(Add Grilled Shrimp for Additional \$3 per person)**

### Fajita Station

Marinated Chicken and Beef with Sautéed Onions, Bell Peppers, Cheddar Cheese, Sour Cream, Salsa & Flour Tortillas

**\$17 per person**

**(Add Grilled Shrimp for Additional \$3 per person)**

### Asian Stir Fry

Tender Strips of Beef and Chicken Sautéed with an Exotic Blend of Asian Vegetables & Noodles

**\$17 per person**

### Dessert Station

Bite Size Servings of Assorted Miniature Desserts

**\$18 per person**

**Station attendant available for \$125 per chef, per station  
one chef per 50 people.**



## CARVING STATIONS

Prices are per person. All stations are for a two-hour maximum serving time and must be ordered for a guaranteed number of guests. All chef attended stations come with a \$125 fee, per chef. One chef per 50 people is required.

### Slow Roasted Turkey Breast

Served with Sage Jus,  
Dinner Rolls

**\$270**

### Roasted Pork Loin

Apple Cider Glaze & Creole Mustard  
Artisan Dinner Rolls

**\$325**

### Herb Crusted Tenderloin of Beef

Bordelaise Sauce, Horseradish Cream,  
Artisan Dinner Rolls

**\$400**

### Top Round of Beef

Peppercorn Demi, Grain Mustard, Dinner Rolls

**\$350**

### Brown Sugar Glazed Ham

*Served with Pineapple compote, Creole Mustard*

*Dinner Rolls*

**\$325**



## DINNER







#### **BY THE BAYOU**

##### **Field Green Salad**

(2) choice of Dressings

##### **Southern Potato Salad**

##### **Chicken and Andouille Gumbo**

##### **Shrimp Broil**

Shrimp with Corn on the Cobb and Red Potatoes

##### **Blackened Chicken Breast**

Served with a Roasted Pepper Cream Sauce

##### **Jambalaya Rice**

With an option of Andouille Sausage

##### **Southern Style Green Beans**

Bourbon Pecan Pie

##### **Freshly Brewed Starbucks Coffee**

Regular & Decaffeinated

##### **Selected Hot Teavana Teas**

##### **Iced Tea and Water**

***\$50 per person***



## DINNER TABLE

Prices are per person. All stations are for a two-hour maximum serving time and must be ordered for a guaranteed number of guests. All chef attended stations come with a \$125 fee, per chef. One chef per 50 people is required.

### DOWN SOUTH Field Green Salad

#### Southern Potato Salad

#### Jack Daniels Chicken Breast with Maple Jus

#### Seared Salmon Lemon Dill Sauce

#### Herb Crusted Prime Rib Shallot Demi-Glace

#### Southern Style Green Beans with Onions

#### Buttered New Potatoes

#### Assorted Rolls

#### Assorted Cakes and Pies

#### Freshly Brewed Starbucks Coffee Regular & Decaffeinated

#### Selected Hot Teavana Teas

#### Iced Tea and Water

***\$50 per person***

### LITTLE ITALY

#### Caesar Salad

Crisp Romaine lettuce, Parmesan Cheese, Croutons, Caesar Dressing

#### Antipasto Platter

Shredded Carrots, Scallions, Peppers, Hoisin & Sweet Chili Dressing

#### Tortellini Alfredo with Vegetables

Tortellini with Alfredo sauce sautéed with vegetables.

#### Italian Sausage and Peppers

Italian Sausage sautéed with Assorted Peppers and Onions

#### Beef Lasagna

#### Grilled Chicken Breast

Tomato Coulis,  
Roasted Root Vegetables

Cannoli

#### Freshly Brewed Starbucks Coffee

Regular & Decaffeinated

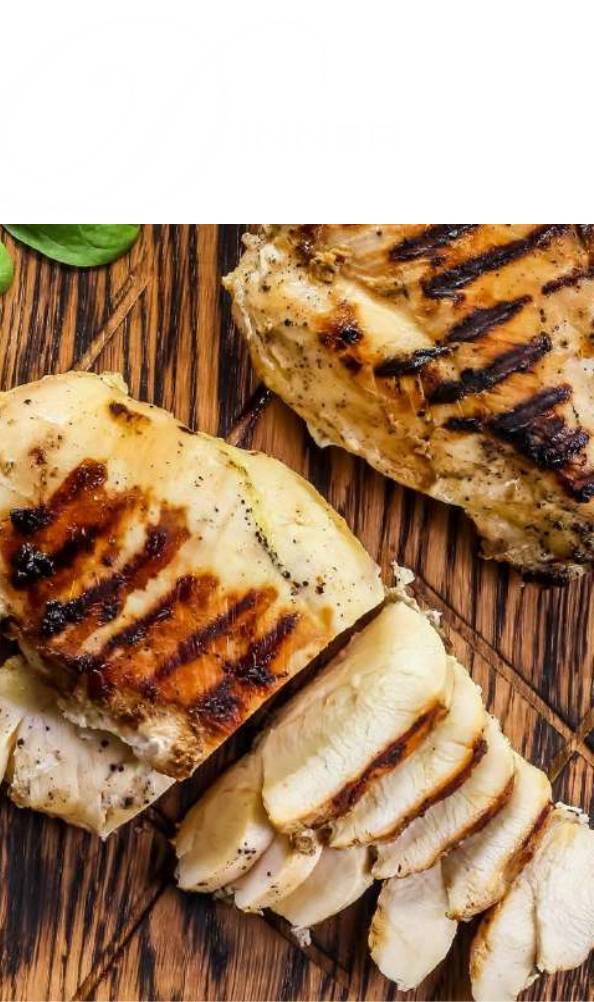
#### Selected Hot Teavana Teas

#### Iced Tea and Water

***\$50 per person***

DINNER TABLE

Prices are per person. All stations are for a two-hour maximum serving time and must be ordered for a guaranteed number of guests. All chef attended stations come with a \$125 fee, per chef. One chef per 50 people is required.



BAJA SOUTHWEST

Field Green Salad  
choice of (2) dressings

Tortilla Soup

Southwest Fajita Salad

Chipotle Chicken  
Spicy Black Bean Sauce

Spanish Rice

Roasted Calabacitas

Warm Churros

Warm Sopapillas

Warm Rolls with Butter

Freshly Brewed Starbucks Coffee  
Regular & Decaffeinated

Selected Hot Teavana Teas

Iced Tea and Water

*\$52 per person*



## **DINNER TABLE** (CONTINUED)

Prices are per person. All stations are for a two-hour maximum serving time and must be ordered for a guaranteed number of guests. All chef attended stations come with a \$125 fee, per chef. One chef per 50 people is required.

### **NORTHERN**

#### **New England Clam Chowder**

Smoked Bacon

#### **Spring Mix Salad**

Cherry Tomatoes,  
2 dressings

#### **Maple Glazed Chicken Brest**

#### **Seared Salmon**

Saffron Cream

#### **Beef Tips**

Roasted Shallots and Sautéed Mushrooms

#### **Grilled Asparagus**

#### **Roasted Corn and Peppers**

#### **Chef's Dessert Selection**

#### **Freshly Brewed Starbucks Coffee**

Regular & Decaffeinated

#### **Selected Hot Teavana Teas**

#### **Iced Tea and Water**

***\$52 per person***





## CHOICE OF STARTER

Choose One

### Field Green Salad

Mixed Greens, English Cucumbers, Cherry Tomatoes, Carrots, Balsamic Vinaigrette,

### Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Herb Croutons, Garlic Caesar Dressing

### Spinach & Arugula Salad

Oven-Cured Tomatoes, Kalamata Olives, Cherry Mozzarella, Balsamic Dressing

### Goat Cheese & Prosciutto Salad

Mixed Baby Greens, Fried Goat Cheese, Grape Tomato, Prosciutto Sherry Vinaigrette

## ALL ENTRÉE SERVED WITH

Warm Fresh Dinner Rolls

### Freshly Brewed Starbucks Coffee

Regular & Decaffeinated

Selected Hot Teavana Teas



**HOT PLATED DINNER**

Minimum of 25 people

*Choose one*

**Smoked Beef Tenderloin**

8 oz Filet, Roasted Garlic Mashed Potatoes,  
Cabernet Jus

\$56 per person

**Rosemary Pork Tenderloin**

Roasted Red Potatoes, Seasonal Vegetables  
Apple Cider Jus

\$40 per person

**Herb Roasted Chicken**

Mascarpone Risotto, Lemon Caper Beurre Blanc  
and Seasonal Vegetables

\$40 per person

**Grilled Salmon Filet**

Jalapeno Stone Ground Grits Fritter,  
Seasonal Vegetable, Spinach  
Citrus Beurre Blanc

\$42 per person

**Portabella Mushroom Napoleon**

Grilled Portabella Mushroom, Polenta  
Toto Coulis

\$38 per person

**Pasta Primavera**

Penne Pasta tossed with  
Fresh Julienne Vegetables

\$38 per person



**SONESTA**

ATLANTA NORTHWEST GALLERIA

Prices subject to change without notice. All food and beverage are subject to a 25% taxable service charge and a 7.75% sales taxes of the event. The fee is not a tip or gratuity and is not distributed to employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## HOT PLATED DINNERS

Dual Plates

All three-course dinners are served with freshly brewed Starbucks coffee, regular & decaffeinated, selected Teavana herbal teas,

Minimum of 25 people



### Grilled New York Strip & Garlic Prawns

Roasted Yukon Potatoes, Seasonal Vegetables,  
Apple Cider Jus

**\$60 per person**

### Grilled Beef Tenderloin & Crab Cake

Roasted Garlic Mashed Potatoes, Seasonal  
Vegetable, Peppercorn Demi-Glace

**\$62 per person**

### Seared Chicken Breast & Baked Atlantic Salmon

Roasted Garlic Mashed Potatoes, Seasonal  
Vegetables Cabernet Demi-Glace, Herb Butter

**\$68 per person**

### Grilled Beef Tenderloin & Lobster Tail

Jalapeno Stone Ground Grit Fritters, Seasonal  
Vegetable, Spinach, Citrus Beurre Blanc

**\$70 per person**



## DESSERT STATIONS



### DESSERTS

One dessert includes with dinner.

### Choose (1) Dessert

#### White Chocolate Cake

#### Carrot Cake

Cream Cheese Icing

#### Italian Lemon Cream Cake

Whipped Cream, Seasonal Berries

#### Colossal Cheesecake

Graham Cracker Crust, Raspberry Coulis

#### Carmel Apple Pie

Homemade Carmel Apple filling, with a Toffee Streusel Topping

#### Red Velvet Cake

Cream Cheese Icing



## FOOD REQUIREMENTS

### GUARANTEES

Your guaranteed guest count is due by 12:00 noon, (3) business days prior to your event's date. This number shall constitute a guarantee and is not subject to reduction.

If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

Sonesta Atlanta Northwest Galleria will prepare Three Percent (3%) above your Food Guarantee. Sonesta Atlanta Northwest Galleria is Not Responsible for any meals exceeding the Three percent (3%) overage, however we will accommodate such occurrences to the best of our ability.

Sonesta Atlanta Northwest Galleria Catering reserves the right to change Menu items as necessary to accommodate the additional number of guests.

### BUFFET STATIONS

Food preparation for Banquet Buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our Catering Menus.

The time limit for buffets and receptions is outlined in our catering Menus. Food can be refreshed for extensions on this time limit at a cost per person.

### OUTDOOR FUNCTIONS

The Scheduled Function Will Take Place Indoors If The Following Conditions Are Present:

- Weather Report of a 40% or More Chance for Precipitation Provided by Weather.com
- Temperatures are Below 65 Degrees
- Wind Gusts are in Excess of 15 Mph
- Lightning

The Resort will decide by 8:00pm the evening prior for Breakfast, By 7:00am the day of the event for Lunch, And By 12:00pm for Evening Functions

The Hotel Reserves the Right to Make the Final Decision on Event Location

Please note that China or Glassware will not be allowed for outdoor events by the Pool.

### Service Charges

All Food and Beverage prices are Subject to a 24% Service Charge and 7.75% Sales Tax.

(Note: Service Charge Is Taxable)



## BEVERAGE MENU

### CALL BAR

Pinnacle Vodka  
Bombay Gin  
Cruzan Rum  
Jim Beam Bourbon  
Johnnie Walker Red  
Jack Daniels Whiskey  
Camarena Tequila  
E&J Brandy  
Domestic Beer  
Imported Beer  
House Wine/ Flat Rock

### PREMIUM BRANDS

Stoli Vodka,  
Tanqueray Gin  
Bacardi Rum  
Jim Beam Black Bourbon  
Johnnie Walker Black  
Jameson Whiskey  
Sauza Hornitos Reposado  
Hennessy VS  
Domestic Beer  
Imported Beer  
House Wine/ Flat Rock

### ULTRA- PREMIUM BRANDS

Grey Goose Vodka  
Bombay Sapphire Gin  
Black Seal Rum  
Maker's Mark Bourbon  
Dewar's 12  
Crown Royal Whiskey  
Patron Tequila  
Courvoisier VSOP  
Domestic Beer  
Imported Beer  
House Wine/ Flat Rock



**BEVERAGE MENU**



**HOST BAR PRICES**

Call Brands  
\$8

Premium Brands  
\$9

Ultra-Premium Brands  
\$10

House Wines by the Glass  
\$8

Premium Wines by the Glass  
\$9

Imported/Premium Beer  
\$7

Domestic Beer  
\$6

Soft Drinks  
\$4

Fruit Juice  
\$4

Bottle Water  
\$4

**CASH BAR PRICES**

Call Brands  
\$9

Premium Brands  
\$10

Ultra-Premium Brands  
\$11

House Wines by the Glass  
\$9

Premium Wines by the Glass  
\$10

Imported/Premium Beer  
\$7

Domestic Beer  
\$4

Soft Drinks  
\$4

Fruit Juice  
\$4

Bottle Water  
\$4



## BEVERAGE MENU

### ONE HOUR

Call Brands

***\$18 per person***

Premium Brands

***\$22 per person***

Ultra-Premium Brands

***\$25 per person***

### TWO HOURS

Call Brands

***\$28 per person***

Premium Brands

***\$36 per person***

Ultra-Premium Brands

***\$41 per person***

### THREE HOURS

Call Brands

***\$40 per person***

Premium Brands

***\$50 per person***

Ultra-Premium Brands

***\$57 per person***

### EACH ADDITIONAL HOUR

Call Brands

***\$7***

Premium Brands

***\$8***

Ultra-Premium Brands

***\$9***

### BEER, WINE & SODA BAR

One Hour \$16

Each Additional Hour \$7

### NON-ALCOHOLIC BAR

One Hour \$7

Each Additional Hour \$8

### BARTENDER FEES

***\$125 per Hour***

***\$50 Each additional Hour***

**All Prices are subject to 25% Service Charge and Applicable Sales Tax.**

**Liquor is subject to an additional 3% Liquor Tax.**





## WINE LIST

### RED WINE

**Pinot Noir, Parker Station"**  
California

**\$32**

**Merlot, Flat Rock**  
California

**\$24**

**Cabernet Sauvignon, Flat Rock**  
California

**\$24**

**Cabernet Sauvignon, Trinity Oaks**  
California

**\$26**

**Cabernet Sauvignon, Kendall-Jackson**  
Vintner's Reserve, California

**\$44**

**Cabernet Sauvignon, Natural by Emiliana**  
Chile

**\$32**

### WHITE WINE

**Sauvignon Blanc, Nobilo**  
New Zealand

**\$41**

**Pinot Grigio, Sartori de Verona**  
Italy

**\$32**

**Chardonnay, Flat Rock**  
California

**\$24**

**Chardonnay, Trinity Oaks**  
California

**\$26**

**Chardonnay, Kendall-Jackson**  
Vintner's Reserve, California

**\$44**

**Chardonnay, Natural by Emiliana**  
Chile

### CHAMPAGNE & SPARKLING WINE

**Chandon**

**\$24**

**Piper, Brut**  
Sonoma County, California

**\$44**



## POLICY FOR SERVICE OF ALCOHOLIC BEVERAGES

It is our intention to provide all guests with responsible service of alcoholic beverages. We would like to thank you in advance for your understanding and cooperation with the policies and guidelines listed below:

- All guests whom we believe to be under thirty (30) years of age must present one of the following acceptable forms of identification: valid Georgia photo driver's license, valid passport or active military ID.
- Georgia State law prohibits individuals or groups from bringing or removing alcoholic beverages from a licensed premise. This includes alcoholic beverages as favors, door prizes, or in gift basket/bag deliveries to hotel guests.
- Georgia State law prohibits the serving of more than two alcoholic beverages to one person at any time.
- Alcohol service at the Sonesta Atlanta Northwest Galleria will begin no earlier than 10:00AM daily, except for Sunday's, which begins at 12 PM
- All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served.
- We do not serve any beverage with more than two (2) types of liquor or as a "shot".
- We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person or a person without proper identification.
- We reserve the right to limit or discontinue the service of alcoholic beverages at our discretion to ensure responsible service of alcoholic beverages.