



Banquet Menus

Breakfast

(All Breakfasts Include Orange Juice, Fresh Brewed Local Coffee, and Teas)

(Minimum 25 people | \$6pp increase in price for smaller parties)

Hot Breakfast Option I \$30 pp

Sliced Seasonal Fresh Fruits
Muffins, Danishes and Croissants
Assorted Sliced Bagels with Cream Cheese, Whipped Butter, Local Jams and Preserves
Yogurt, Granola, and Berry Parfait Bar
Farm Fresh Scrambled Eggs with Aged Cheddar Cheese (side)
Applewood Smoked Bacon
Country Pork Sausage Links
Yukon Breakfast Potatoes with Roasted Peppers and Onions

Hot Breakfast Option II \$36 pp

Sliced Seasonal Fresh Fruits
Muffins, Danishes and Croissants
Yogurt, Granola, and Berry Parfait Bar
Steel Cut Irish Oatmeal with Raisins and Brown Sugar
Cheddar Cheese Grits
Farm Fresh Scrambled Eggs with Aged Cheddar Cheese (side)
Brioche French Toast with Maple Syrup
Applewood Smoked Bacon
Yukon Breakfast Potatoes with Roasted Peppers and Onions

Brunch Option \$46 pp

Sliced Seasonal Fresh Fruits and Berries
Muffins, Danishes and Croissants
Assorted Sliced Bagels with Cream Cheese, Whipped Butter, Local Jams and Preserves
Steel Cut Irish Oatmeal with Raisins and Brown Sugar or Cheddar Cheese Grits
Yogurt, Granola, and Berry Parfait Bar
Smoked Salmon with Red Onions and Capers
Farm Fresh Scrambled Eggs with Aged Cheddar Cheese (side)
Assorted Mini Quiche
Corned Beef Hash
Peaches and Cream Stuffed French toast, Vanilla Maple Syrup
Buttermilk Biscuits and Sausage Gravy
Yukon Breakfast Potatoes with Roasted Peppers and Onions

Lunch

(All Lunches include Artisan Bread Rolls, Iced Tea, Locally Brewed Coffee and Tea)

(Maximum 50 people – must book indoor Rooftop)

Plated

Two Course Plated Lunch

(Entrée and Dessert)

House Salad \$25

Mixed Greens, Tomatoes, Carrots, Red Onions, Choice of Seared Chicken Breast or Blackened Chicken Breast, Herb Vinaigrette or Ranch Dressing

*Sub Seared Scottish Salmon \$4

Traditional Caesar Salad \$26

Chopped Romaine Hearts, Kalamata Olives, Slow Roasted Tomatoes, Shaved Parmesan, Herb Crouton, Choice of Seared Chicken Breast or Blackened Chicken Breast, Caesar Dressing

*Sub Seared Scottish Salmon \$4

Cobb Salad \$27

Chopped Romaine Hearts, Grape Tomatoes, Blue Cheese Crumbles, Charred Corn, Chopped Bacon, Choice of Seared Chicken Breast or Blackened Chicken Breast, Jalapeno Ranch Dressing or Herb Vinaigrette

*Sub Seared Scottish Salmon \$4

Dessert (choose one)

Tiramisu

New York Cheesecake

Key Lime Pie

Pecan Pie

Chocolate Layer Cake

Three Course Plated Lunch
(Salad, Entrée and Dessert)
(Maximum 50 people – must book indoor Rooftop)

Salads (choose one)

House Salad

Mixed Greens, Tomatoes, Carrots, Red Onions, Herb Vinaigrette

Traditional Caesar Salad

Chopped Romaine Lettuce, Slow Roasted Tomatoes, Kalamata Olives, Parmesan Cheese, Herb Crouton, Caesar Dressing

Entrée (choose one)

Roasted Marinated Chicken Breast \$32

Roasted Fingerling Potatoes, Baby Carrots and Asparagus, Garlic Rosemary Jus

Seared Scottish Salmon \$35

Rice Pilaf, Roasted Vegetable Medley, Mae Ploy Beurre Blanc

Shrimp and Grits \$36

Cheddar Grits, Peppers, Onions, Applewood Smoked Bacon, Sautéed Shrimp, Smoked Jalapeno Butter

Seared Butchers Tender Steak \$38

Truffle Parmesan Crushed Potatoes, Asparagus, Port Wine Reduction

Dessert (choose one)

Tiramisu

New York Cheesecake

Key Lime Pie

Pecan Pie

Chocolate Layer Cake

Lunch or Dinner Buffets

(All buffets include artisan bread rolls, Coffee, and Iced Tea)

*****\$5 per person price increase to serve buffets as dinner*****

(Minimum 25 people | \$6pp increase in price for smaller parties)

Build Your Burger

(Minimum 25 people)

House Salad, Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onions, Herb Vinaigrette

House-made Potato Salad

Certified Angus Beef Burgers

Roasted Herb Marinated Chicken Breast

*Veggie Burgers Available Upon Request

Beef Chili with Shredded Cheddar and Onions (side)

Accompanied with Lettuce, Sliced Vine Ripe Tomatoes, Cheddar Cheese, Sliced Red Onions, Pickles, Mayonnaise,

Mustard, Ketchup, Buns

Chips

Cookies

\$33 per person

Southern

(Choose 2 Salads)

House-made Potato Salad

House Salad, Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onions, Herb Vinaigrette

Chicken and Seafood Gumbo

(Choose 2 Entrees)

Southern Fried Chicken

BBQ Pulled Pork with Rolls

Seared Chef's Fish

(Choose 2 Sides)

BBQ Baked Beans

Southern Green Beans with Roasted Garlic

Macaroni and Cheese

Buttermilk Biscuits with Butter

Chocolate Layer Cake

\$36 per person

South of the Border

Mixed Greens, Tomatoes, Charred Corn, Red Onion, Crispy Tortilla Strips, Jalapeno Ranch Dressing

Build your own Tacos (choose 3)

Shredded Pork Barbacoa

Tequila and Lime Marinated Chicken Breast

Carne Asada

Seared Chef's Fish

Cheddar Cheese, Sour Cream, Salsa Verde, Salsa Rojas, Guacamole, Soft Flour Tortillas

Black Beans

Mexican Rice

Key Lime Pie

\$36 per person

Italian

Vegetable Minestrone Soup
Traditional Caesar Salad, Chopped Romaine Lettuce, Parmesan Cheese, Herb Croutons, Caesar Dressing
Caprese Salad with Tomatoes and Fresh Mozzarella, Basil, Balsamic Reduction, EVOO
Chicken Marsala with Mushrooms and Penne Pasta
Roasted Seasonal Vegetables
Pasta Salad, Tomatoes, Olives, Spinach, Parmesan Cheese, EVOO
Tiramisu

\$36 per person

Classic American

Chicken Noodle Soup
House Salad, Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onions, Herb Vinaigrette
Traditional Caesar Salad, Chopped Romaine Lettuce, Parmesan Cheese, Herb Croutons, Caesar Dressing
Seared Scottish Salmon, Lemon Caper Cream
Herb Roasted Chicken
Seared Butchers Tender, Demi-Glace
Garlic Mash Potatoes
Sautéed Baby Carrots and Asparagus
New York Cheesecake

\$36 per person

Plated Dinners

(All Dinners include Artisan Bread Rolls, Iced Tea, Locally Brewed Coffee and Tea)

(Maximum 50 people – must book indoor Rooftop)

Includes choice of a salad and a dessert

Salads

House Salad –Mixed Greens, Tomatoes, Carrots, Red Onions, Herb Vinaigrette

Traditional Caesar Salad –Chopped Romaine Lettuce, Slow Roasted Tomatoes, Kalamata Olives, Parmesan Cheese,
Herb Crouton, Caesar Dressing

Greek Salad, Romaine Lettuce, Red Onions, Cucumbers, Tomatoes, Olives, Marinated Feta, Herb Vinaigrette

Entrées

Parmesan Crusted Chicken Breast, with Truffle Mac and Cheese, Haricot Verts, Smoked Tomato Puree

\$30 per person

Seared Chicken Breast Flushed with Boursin Cheese, Mushrooms and Spinach, Charred Asparagus,
Garlic Mash, Rosemary Jus \$34 per person

Roasted Scottish Salmon, Roasted Corn with Bacon Fondue, Wilted Spinach, Port Wine Reduction

\$35 per person

Roasted Mahi Mahi, Sautéed Julienne Vegetables, Jasmine Rice, Soy Ginger Emulsion

\$38 per person

Seared Butchers Tender, Lyonnaise Potatoes, Haricot Vert, Port Wine Reduction

\$39 per person

Duo Entrees

Roasted Chicken Breast, Roasted Vegetables, Garlic Jus,

Paired with Seared Salmon Medallion, Potato Galette, Lemon Caper Emulsion

\$50 per person

Seared Sliced Butchers Tender, Baby Carrots and Asparagus, Shiraz Jus,

Paired with Seared Shrimp, Southern Grit Cake, Smoked Jalapeno Butter Sauce

\$54 per person

Dessert

Tiramisu

New York Cheesecake

Key Lime Pie

Pecan Pie

Chocolate Layer Cake

DINNER BUFFET

*(Buffet include Artisan Bread Rolls, Iced Tea, Locally Brewed Coffee and Tea)
(Minimum 25 people | \$6pp increase in price for smaller parties)*

(CHOICE OF 2 SALADS or ONE SALAD & ONE SOUP)

SALADS

- *House Salad –Mixed Greens, Tomatoes, Carrots, Red Onions, Herb Vinaigrette
- *Traditional Caesar Salad –Chopped Romaine Lettuce, Slow Roasted Grape Tomatoes, Kalamata Olives, Parmesan Cheese, Herb Crouton, Caesar Dressing
- *Greek Salad, Romaine Lettuce, Red Onions, Cucumbers, Tomatoes, Olives, Marinated Feta, Herb Vinaigrette

SOUPS

Tomato Basil Bisque
Sweet Corn Bisque
Chicken Noodle Soup
Vegetable Minestrone Soup
Chicken and Shrimp Gumbo

Choice of Two or Three Entrees

Herb Marinated Whole Roasted Chicken
Seared Scottish Salmon Medallions with Sauce Vierge
Parmesan Crusted Chicken Breast, Roasted Tomato and Basil Sauce
Seared Butchers Tender with Red Wine Reduction
BBQ Pulled Pork, Sweet Southern BBQ Sauce
Roasted Chef's Fish with Sauce Vera Cruz

Choice of Three Sides

Roasted Garlic Mash Potatoes
House-made Macaroni and Cheese
Aged White Cheddar Cheese Stone Ground Grits
Rice Pilaf
Sautéed Seasonal Vegetables
Southern Green Beans

Choice of Two Desserts

Tiramisu
New York Cheesecake
Key Lime Pie
Pecan Pie
Chocolate Layer Cake

For choice of two entrees: \$42 per person

For choice of three entrees: \$48 per person

RECEPTION FARE

Cold Hors d'oeuvres based on 50 pieces

- Tomato Bruschetta, Olive oil, Basil, Balsamic Reduction **\$ 100**
- Tomato and Mozzarella Skewers with Balsamic Reduction **\$125**
- Pimento Cheese and Green Tomato Chutney Tartlet **\$125**
- Prosciutto Wrapped Asparagus **\$125**
- Fresh Chevre Goat Cheese, Pepper Jam, Olive Crostini **\$100**
- Poached Shrimp, Bloody Mary Cocktail Sauce **\$200**
- Southern Corn Cake, Shaved Artisan Ham, Cajun Remoulade **\$150**

Hot Hors d'oeuvres based on 50 pieces

- Warm Tomato Basil Bisque Shooter with Mini Grilled Cheese Bites **\$100**
- Mini Goat Cheese, Roasted Tomato and Spinach Tart **\$90**
- Mac and Cheese Fritters **\$100**
- Fried Chicken Tender, Honey BBQ Sauce **\$100**
- Thai Style Chicken Satay, Spicy Peanut Sauce **\$100**
- Chimichurri Beef Skewer, Chimichurri Sauce **\$110**
- Mini Crab Cakes, Remoulade Sauce **\$150**
- Shrimp and Grits, Smoked Bacon, Jalapeno Butter **\$150**
- Georgia Shrimp Gratin Tartlet **\$150**

Displays

Local and Imported Cheese **\$11***
Almonds, Jams, Honey, Artisan Breads and Crackers

Raw Vegetables of the Market **\$10***
with Hummus, Olive Tapenade and Jalapeno Ranch Dip

Gathered Greens **\$10***
Baby Field Greens, Cucumbers, Tomatoes, Red Onions, Shaved Carrots with Herb Vinaigrette and Jalapeno Ranch Dressing.

Antipasto **\$15**
Sliced Cured Meats, Imported and Domestic Cheeses, Marinated Olives, Hummus, Olive Tapenade, Tomato and Fresh Mozzarella, Balsamic Syrup, Extra Virgin Olive Oil, Artisan Breads.

Seafood on Ice **\$7** per piece (minimum 50 pieces)
Jumbo Shrimp
Alaskan King Crab Legs
Crab Claws
Oysters on the half shell

Chef's Carving Stations

Mustard and Maple Glazed Pork Loin

Apple Butter Reduction
(serves approximately 25 guests)

\$325

Whole Roasted Turkey

Sage Gravy, Cranberry Relish
(serves approximately 25 guests)

\$270

Herb Marinated New York Strip

Roasted Garlic Jus, Horseradish Cream,
Silver Dollar Rolls
(serves approximately 25 guests)

\$370

Salt Crusted Prime Rib

Beef Au Jus, Horseradish Cream, Silver Dollar Rolls
(serves approximately 25 guests)

\$425

Citrus Glazed Virginia Ham

Maple-Orange Reduction, Southern Corn Muffins, Honey Butter
(serves approximately 25 guests)

\$325

Herb Crusted Whole Scottish Salmon

Spicy Remoulade, Crispy Lavosh
(serves approximately 25 guests)

\$400

Chef's Action Stations

Pasta Station – Made to Order \$14

(choose one)

Penne Pasta, Bolognese Sauce, Parmesan Cheese

Rigatoni Pasta, Alfredo Sauce, Parmesan Cheese

Orecchiette Pasta, Black Olives, Roasted

Tomatoes, Basil Pesto, Fresh Mozzarella

Potato Parmesan Gnocchi, Green Peas,

Caramelized Onions and Bacon, Roasted Garlic

Cream

Shrimp and Grits Station - \$20

Stone Ground White Cheddar Grits, Applewood

Smoked Bacon, Sautéed GA Shrimp, Smoked

Jalapeno Butter

South of the Border - \$16

Shrimp and Beef Quesadillas, Pico de Gallo, Sour

Cream, Guacamole

Slider Station - \$20

Angus Burger with Cheddar, Crab Cake with

Remoulade, Pulled Pork with Slaw

Composed Receptions

Composed receptions are served with an Iced Tea and Coffee station.

Reception Option I \$35 pp

Tomato and Mozzarella Skewers with Balsamic reduction, Prosciutto Wrapped Asparagus, Fresh Chevre Goat Cheese, Pepper Jam and Olive Crostini, Imported and Domestic Cheese Display with Grapes and Crackers, and a Slider Station

Reception Option II \$45 pp

Tomato and Mozzarella Skewers with Balsamic reduction, Prosciutto Wrapped Asparagus, Fresh Chevre Goat Cheese, Pepper Jam and Olive Crostini, Thai Style Chicken Satay with Peanut Sauce, Antipasto Display, and Shrimp and Grits Station

Reception Option III \$60 pp

Tomato and Mozzarella Skewers with Balsamic reduction, Prosciutto Wrapped Asparagus, Thai Style Chicken Satay with Peanut Sauce, Mini Crab Cakes with Remoulade Sauce, Antipasto Display, Shrimp and Grits Station, and Prime Rib Carving Station with Au Jus, Horseradish Cream, and Silver Dollar Rolls

All prices listed are per person and do not include 21% service charge and a 7% GA sales tax.

Bar & Beverage.

Call Brands

Smirnoff
 Seagram's Gin
 Bacardi
 Jim Beam
 Seagram's 7
 El Jimador
 Dewar's

Premium Brands

Tito's
 Beefeater
 Captain Morgan
 Jack Daniels
 Canadian Club
 Herradura
 Johnnie Walker Red

Top Shelf Brands

Grey Goose
 Bombay Sapphire
 Ballast Point Three Sheets Rum
 Makers Mark
 Crown Royal
 Patron
 Chivas Regal

Beer Selections

An assortment of domestic, imported, and local beers.

Wine Selections

Canyon Road Chardonnay,
 Sauvignon Blanc, Merlot,
 Cabernet Sauvignon, and Pinot
 Noir

Custom Signature Drinks Available By the Gallon

Consumption Bar Pricing

Call Brands
 Premium Brands
 Top Shelf Brands
 House Wines
 Domestic Beer
 Imported Beer
 Georgia Local Brews

Host Bar

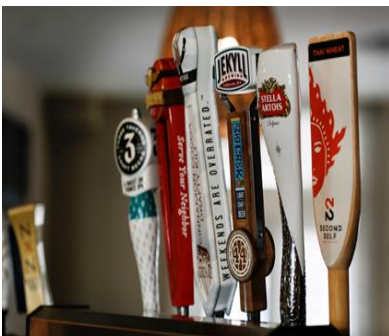
7.00
 9.00
 12.00
 7.00
 6.00
 7.00
 8.00

Cash Bar

8.00
 10.00
 13.00
 8.00
 7.00
 8.00
 9.00

Hosted Package Bar Pricing

	1 Hour	2 Hour	3 Hour	4 Hour
Beer and Wine	16.00 per person	26.00 per person	34.00 per person	42.00 per person
Call Brands	20.00 per person	32.00 per person	42.00 per person	47.00 per person
Premium Brands	24.00 per person	36.00 per person	46.00 per person	52.00 per person
Top Shelf Brands	26.00 per person	40.00 per person	52.00 per person	57.00 per person



ALCOHOLIC BEVERAGES WILL NOT BE SERVED TO PERSONS UNDER 21 YEARS OF AGE.

Bartender fee of \$150.00 will apply for all bars up to three hours of service. Additional hours will be \$25.00 per hour.

One bartender for every 75 guests. Brands are subject to substitution with a similar quality product without notice.

All prices listed are per person and subject to 21% service charge and 7% GA sales tax.

All cash bars carry a minimum of \$500. Any shortage will be charged to the Master Account at the end of the function.

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