



At Mandarin Oriental, Atlanta, we take pride in our refined, personalized service, luxury offerings and world-class cuisine. Our intimate hotel offers exquisite space that will transform any event into a memorable moment. We are delighted to have the opportunity to host you and your guests.



GENERAL INFORMATION

MENU CUSTOMIZATION: Our catering and culinary teams welcome the opportunity to create custom menus for your event based on your specifications. We would be delighted to create custom menu cards as well. Menu cards are subject to a \$3 fee, per card.

ENHANCEMENTS: Should the event require floral arrangements, decorations, ice sculptures, or rental options. A catering representative will be happy to assist in making these arrangements.

AUDIO VISUAL: Our A/V partner, PSAV, will be happy to assist with all A/V needs.

SERVICE & LABOR: A surcharge of \$150, per meal period, per day, will be applied for groups of less than 25 guests. Each of the following meal periods are subject to a surcharge: breakfast, lunch, dinner. Event Space is blocked based upon setup and times outlined in the contract. For events requiring an attendant, a fee of \$150 will be assessed for the first three hours and \$150 each additional hour. A bartender fee of \$150 for the first four hours and \$150 each additional hour will be applied for each bartender working your event.

FOOD & BEVERAGE: No food or beverage, of any kind, is permitted to be brought into the hotel.

GUARANTEES: To assist in the preparation for the event, a guarantee of the number of guests attending is required by 2pm, 72 business hours prior to the event day. Guarantees for events taking place on Mondays and Tuesdays are due by 12pm the Friday prior. Charges for the event will be assessed based on the guarantee or the total number of guests serviced, whichever is greater.

TAXES & SERVICE CHARGE: Client agrees to pay, in addition to the prices agreed upon, all state taxes (currently 8.9% subject to change) and service charges (currently 24% and subject to change). Please note that service charges are taxable. Labor fees are not.

ADDITIONAL CONSIDERATIONS:

TAXES:

Food	8.9%
Liquor	11%

SERVICE CHARGES:

Audio Visual	24%
Banquets	24%



MANDARIN ORIENTAL BREAKFAST BUFFET SELECTIONS

Breakfast Tables are Based on 60 Minutes of Continuous Service

Breakfast Tables are Designed for a Minimum of 25 Guests

Maximum Chef Attendant is Two Hours at \$150.00

CONTINENTAL

Individual Seasonal Fresh Fruit Salad (GF) (DF) (V)

Individual Granola Parfait, Honey Yogurt & Fresh Berries (VEG)

Chia Parfait (GF) (DF) (V)

Freshly Baked Croissant, Danishes & Muffins, Sweet Butter & Fruit Preserves (VEG)

Freshly Brewed Regular & Decaffeinated Coffee and an Assortment of Herbal Teas

Served with Low-Fat Milk, Cream, Individual Honey & Lemon

Freshly Squeezed Florida Orange Juice, Cranberry Juice & Ruby Red Grapefruit Juice

MANDARIN BREAKFAST BUFFET

Includes Continental Breakfast Items

Free Range Scrambled Eggs (GF) (VEG)

Free Range Egg White Frittata with Chef Choice of Vegetables (GF) (VEG)

Scrambled Tofu (GF) (V)

Traditional Hash Browns (GF) (VEG)

Roasted Sweet Potato Hash (GF) (VEG)

Grits (GF) (VEG)

Oatmeal with Cinnamon, Brown Sugar & Raisins (VEG)

Honey Glazed Ham (GF)

Applewood Smoked Bacon (GF)

Country Sausage Patties (GF)

Chicken Apple Sausage (GF)

Turkey Bacon (GF)

BREAKFAST ENHANCEMENTS

Assorted Boxed Cereals, Served with Low-Fat Milk (VEG)

Individual Assorted Organic Yogurt (VEG)

Whipped Tofu Yogurt (GF) (V) (DF)

Muesli; Almond Milk, Chia Seeds, Coko Powder, Agave with Assorted Berry Garnish (DF)

Assorted Chef's Selection of Fresh Smoothies (VEG)

Assorted New York Style Bagels with Philadelphia Cream Cheese & Chef's Choice of Assorted Flavor Cream Cheese (VEG)

(Add Lox & Tomatoes, Smoked Salmon, Red Onions, Capers Tomatoes)

Breakfast Wrap (VEG)

Scrambled Eggs, Grilled Vegetables, Cheese, Spinach Wrap (VEG)

Egg White & Cheese Croissant Sandwich (VEG)

Scrambled Egg, Crispy Bacon & Cheese Croissant Sandwich

Brioche French Toast with Maple Syrup (VEG)

Made to Order Omelets

Minimum of 30 Guests / Chef Attendant Required

Free Range Eggs or Egg Whites, Assorted Cheese, Smoked Ham, Mushroom, Tomato, Spinach, Peppers (GF)

Chef's Selection of Made to Order Smoothies (GF)

Chef Attendant Required



MANDARIN ORIENTAL BRUNCH SELECTIONS

Mandarin Brunch Table is Designed for a Minimum of 20 Guests

Maximum Chef Attendant is Two Hours at \$150.00

MANDARIN ORIENTAL BRUNCH

Seasonal Fresh Fruit (GF) (DF) (V)

Individual Quinoa Peach Parfaits (GF) (V)

Chef's Selection of Freshly Baked Breakfast Breads, Danishes & Muffins, Served with Sweet Butter & Fruit Preserves (VEG)

Freshly Brewed Regular & Decaffeinated Coffee and an Assortment of Herbal Teas

Served with Low-Fat Milk, Cream, Individual Honey & Lemon

Freshly Squeezed Florida Orange Juice, Cranberry Juice & Ruby Red Grapefruit Juice

Chef's Selection of (3) three Assorted Seasonal Salads (GF)

Chef's Selection of (3) three Assorted Seasonal Mini Desserts (VEG)

-SELECT 3-

Mini Open Faced Smoked Salmon Bagel

Fresh Scrambled Eggs, Cheese, Arugula, Caramelized Onion, Flatbread (VEG)

Butter Biscuits & Sausage Gravy

Herbed Roasted Red Skinned Potatoes (GF)

Corn Beef Hash, Quail Eggs

Applewood Smoked Bacon (GF)

Country Sausage Patties (GF)

Chicken Apple Sausage (GF)

Turkey Bacon (GF)

BREAKFAST ENHANCEMENTS

Mini Chicken & Waffles, Grand Marnier Orange Sauce

Brioche French Toast (VEG) Berries Compote

Made to Order Omelets

Minimum of 30 Guests / Chef Attendant Required

Free Range Eggs or Egg Whites, Assorted Cheese, Smoked Ham, Mushroom, Tomato, Spinach, Peppers (GF)

Carving Station

(1) One Piece Serves up to 20 People

Chef Attendant Required

Sliced Rolls Included with Any of the Below Offerings

Brown Sugar Glazed Ham (GF)

Mustard Crusted Salmon (GF)

New York Strip, Brandy Green Peppercorn Sauce (GF)

Herb Tenderloin of Beef, Creamy Horseradish (GF)



MANDARIN ORIENTAL LUNCH BUFFET SELECTIONS

Wheat & White Rolls, Sweet Butter, Freshly Brewed Coffee, Assorted Herbal Teas

Lunch Tables are Based on 60 Minutes of Continuous Service

Lunch Tables are Designed for a Minimum of 25 Guests

MANDARIN ORIENTAL SANDWICH LUNCH

Wheat & White Rolls, Sweet Butter, Freshly Brewed Coffee, Assorted Herbal Teas

SOUP

-SELECT 1-

Tomato Basil, Croutons (GF) (V)

Vegetable Minestrone (GF) (V)

Corn Chowder (VEG)

Mushroom Soup (GF) (VEG)

Coconut Curry Soup (GF)

She Crab Soup

SALAD

-SELECT 2-

German Potato Salad (GF) (VEG)

Traditional Caesar, Romaine Lettuce, Brioche Croutons, Parmesan Cheese, Caesar Dressing

Faro & Mango Salad (V)

Baby Kale, Tomato, Cucumber, Sunflower Seeds, Citrus Vinaigrette (GF) (VEG)

Tomato Mozzarella Salad, Balsamic Vinegar, Olive Oil (GF) (VEG)

Orzo Salad (VEG)

SANDWICH

-SELECT 3-

Grilled Vegetables, Feta Cheese, Basil Mayo (VEG)

Prosciutto, Figs, Blue Cheese Spread on Baguette (VEG)

Applewood Smoked Turkey Breast, Spicy Mayo, Spicy Mustard, Sliced Apple on Brioche Bun

Moroccan Chicken Salad on Croissant (GF)

Roasted Sliced Sirloin, Provolone Cheese, Caramelized Onions, Peppers & Horseradish Cream on Focaccia

Chickpea Cake, Pickled Ginger, Wasabi Mayo (GF) (V) (DF)

DESSERT

-SELECT 2-

Chef's Selection of Assorted Cookies

Assorted Brownies & Blondies

Fruit Salad with Mint Garnish



MANDARIN ORIENTAL LUNCH

Wheat & White Rolls, Sweet Butter, Freshly Brewed Coffee, Assorted Herbal Teas

SOUP

-SELECT 1-

Wonton Soup

Miso Soup (GF)

Rice Noodle Soup (GF)

SALAD

Asian Mixed Greens, Mandarin Orange Slices, Sesame Vinaigrette (GF) (VEG)

ENTREE

Steamed Fish with Ginger Scallion Sauce (GF)

Sweet & Sour Chicken

Mongolian Fried Beef & Broccoli (GF)

Jasmine Steamed Rice & Chinese Broccoli (GF) (VEG)

Vegetable Fried Rice

DESSERT

Lychee Cake

Jasmine Tea Crème Brûlée

MANDARIN ORIENTAL BOXED LUNCH

1 Salad OR 1 Sandwich, Chips, Cookie, Whole Fruit, Bottled Water

SALAD

1 Salad

Traditional Caesar, Romaine Lettuce, Brioche Croutons, Parmesan Cheese, Caesar Dressing

Moroccan Chicken Salad (GF)

OR

SANDWICH

1 Sandwich

Grilled Vegetables, Feta Cheese, Basil Mayo (VEG)

Ham, Figs, Blue Cheese Spread on Baguette (VEG)

Applewood Smoked Turkey Breast, Spicy Mayo, Spicy Mustard, Sliced Apple on Brioche Bun

Moroccan Chicken Salad on Croissant (GF)

Roasted Sliced Sirloin, Provolone Cheese, Caramelized Onions, Peppers & Horseradish Cream on Focaccia

Chickpea Cake, Pickled Ginger, Wasabi Mayo (GF) (V) (DF)



CUSTOM LUNCH BUFFET SELECTIONS

Wheat & White Rolls, Sweet Butter, Freshly Brewed Coffee, Assorted Herbal Teas

CUSTOM LUNCH BUFFET 1

1 salad, 2 Sides, 2 Entrées, 1 dessert

CUSTOM LUNCH BUFFET 2

2 salads, 2 Sides, 2 Entrées, 2 desserts

CUSTOM LUNCH BUFFET 3

3 salads, 3 Sides, 3 Entrées, 3 desserts

SALAD

German Potato Salad (GF) (VEG)

Traditional Caesar, Romaine Lettuce, Brioche Croutons, Parmesan Cheese, Caesar Dressing

Faro & Mango Salad (V)

Arugula & Frisee, Mushrooms, Roasted Red Pepper, Crumbled Goat Cheese, Truffle Vinaigrette (GF) (VEG)

Butter Lettuce, Farm Egg, Chopped Bacon, Blue Cheese Crumbles, Buttermilk Chive Dressing (GF)

Fresh Mozzarella, Tomatoes, Balsamic Reduction, Extra Virgin Olive Oil, Sea Salt, Fresh Basil (GF) (VEG)

Orzo Salad (GF) (VEG)

Orange, Beet, Fennel Salad (V) (GF)

SIDES

Jasmine Rice

Whipped Potatoes

Fingerling Potato

Wild Rice

ENTRÉE

Includes Chef's Selection of Market Vegetables (GF) (V)

Southern Fried Chicken

Orecchiette, Roasted Garlic, Sundried Tomatoes, Black, Parmesan Cheese (VEG)

Grilled Shrimp, Roasted Pineapple, Curry Sauce (GF)

Fresh Mahi Mahi, Sauce Vierge (GF)

Roasted Chicken Breast, Grilled Kale, Chicken Jus (GF)

BBQ Braised Short Rib, Shoe String Potato

Korean Bulgogi Skirt Steak, Caramelized Onion

Grilled Skirt Steak, Caramelized Onion (GF)

DESSERT

Peach Tart

Chocolate Mousse Cup (GF)

Ginger Cardamom Crème Brûlée

Banana Cheesecake

Caramel Layer Cake

Ginger Green Tea Mousse Cake



PLATED LUNCH SELECTIONS

Plated Lunch is Based on 60 Minutes of Continuous Service

Plated Lunch is Designed for a Minimum of 25 Guests

Based on a Three-Course Menu // Soup or Salad, 1 Entrée, 1 Dessert

Wheat & White French Rolls, Sweet Butter, Freshly Brewed Coffee, Assorted Herbal Teas

SOUP OR SALAD

-SELECT 1-

Vegetable Minestrone (GF) (V)

She Crab Soup

Corn Chowder (VEG)

Arugula & Frisee, Toasted Hazelnuts, Cranberry, Hazelnut Vinaigrette (GF) (VEG)

Bundled Local Greens, Roasted Peaches, Spiced Pecans & Cardamom Vinaigrette (GF) (VEG)

Traditional Greek, Tomato, Cucumber, Kalamata Olives, Feta Cheese, Greek Dressing (GF) (VEG)

Caesar Salad, Parmesan Crisp, Creamy Caesar Dressing (GF)

ENTREE

-SELECT 1-

Spinach Ravioli, Yellow Tomato Sauce, Fried Kale (VEG)

Stuffed Chicken Breast, Goat Cheese, Sundried Tomato, Roasted Fingerling Potatoes (GF)

Grilled Salmon, Baby Heirloom Tomatoes, Market Vegetables, Sauce Virgie (GF)

Herb's Crusted Bass, Cauliflower Puree, Market Vegetables, Lemon Caper Sauce (GF)

Grilled NY Strip Loin, Truffle Whipped Potatoes, Market Vegetable (GF)

Filet Mignon, Market Vegetable, Smashed Fingerling Potatoes (GF)

DESSERT

-SELECT 1-

Chocolate Mousse Cake

Seasonal Cheesecake, Berry Coulis

Georgia Peach Tart, Crumble Topping



BREAKS

All Breaks are 30 minutes of service

Maximum Chef Attendant is One Hour at \$150.00

COOKIES & CREAM

Miniature Brookies, Miniature Assorted Cookies, Brownies, Milk (VEG)

CINEMA PARADISE

Assorted Flavored Popcorn, Nachos with Salsa & Cheese (VEG)

JUICES

Chef's Choice of Squeezed Juices, Assorted Vegetable Chips (GF) (VEG) (V)

APPLE BREAK

Chocolate Covered Apples with Chef's Choice of Topping, Apple Chips, Choice of: Apple Cider or Apple Juice (GF) (VEG)

TRAIL MIX BAR

Create Your Own Blend with Assorted Nuts, Peanuts, Raisins, Dried Fruit, M&Ms & Granola Clusters, Banana Chips, Sunflower Seeds (VEG)

LADY FINGERS

Assorted Finger Sandwiches: Cucumber Cream Cheese, Chicken Curry, Smoked Salmon with Caviar & Dill

Crème Fraiche, Truffle Egg Salad

PRETZEL BREAK

Chocolate and Yogurt Covered Pretzels, Chocolate Covered Pretzels, Chocolate Covered Pretzel Sticks, Salted & Cinnamon Sugar Pretzels with Assorted Dips (VEG)

ENHANCEMENTS

Coke, Diet Coke, Sprite, Still & Sparkling Water

Freshly Brewed Coffee & Assorted Herbal Teas

Red Bull & Sugar Free Red Bull, Vitamin Waters

Granola Bars, Power Bars, Assorted Candy Bars

Seasonal Whole Fruit

Assorted Brownies, Blondies

Assorted Cookies: Chocolate Chip, Smore's Cookies, Peanut Butter, Oatmeal Raisin, Muddy Buddy Cookies

Quinoa Brownie & Quinoa Chocolate Chip Cookies



BUTLER PASSED HORS D'OEUVRES

A Minimum Order of 12 Pieces is Required

Priced Per Piece

CHILLED HORS D'OEUVRES

Diced Beet Salad, Chutney, Pistachio (GF) (VEG)
Char Corn Salad, Shitake Mushroom (GF) (VEG)
Wild Mushroom Bruschetta, Goat Cheese Spread (GF) (VEG)
Stuffed Dates, Goat Cheese, Spiced Almonds (GF) (VEG)
Curry Chicken Salad, Almond, Dried Cranberry (GF)
Spiced Tuna Tartar, Cucumber Cup (GF)
Thai Beef, Green Papaya, Micro Beans (GF)
Kona Kapachi, Cucumber, Wonton Chip (GF)
Scallop Ceviche (GF)

WARM HORS D'OEUVRES

House Made Vegetable Spring Roll, Sweet Chili Sauce (VEG)
Gruyere Gougers
House Made Chicken Satay, Peanut Dipping Sauce
"KFC" Korean Fried Chicken, Scallion Pancakes
Szechuan Dumpling, Scallion
Marinated Shrimp Skewer, Sweet Chili Sauce, (GF)
Beef Slider, Cheddar, Buttermilk Aioli
Fried Crab Cake, Char Scallion Aioli
Grilled Lamb Meatballs, Tzatziki Sauce (GF)
Falafel, Octopus, Japanese Mayo, Sweet Soy Glaze



RECEPTION DISPLAYS

Reception Displays are Designed for a Minimum of 25 Guests

TAPAS DISPLAY

Hummus, Baba Ghanoush, Dalmes, Gigante Beans

ANTIPASTO DISPLAY

Cured Meat & Salami Display, Grilled Marinated Vegetables,
Assorted Olives, Stuffed Peppers, Focaccia, Breadsticks

CHEESE DISPLAY

International & Domestic Cheeses with Regional Accents
Crackers, Gourmet Breads, Grapes, Dried Fruits & Preserves

SEAFOOD DISPLAY

Priced per Piece

Minimum of 50 Pieces

Oysters on the Half Shell with Mignonette Sauce

Served with Cocktail & Cognac Sauces, Lemon Wedges, Tabasco

Jumbo Shrimp

Cocktail Crab Claws

King Crab Claws



RECEPTION STATIONS

SALAD STATION

Selection of Kale, Romaine, Organic Greens, Quinoa
Mushrooms, Peppers, Pumpkin Seeds, Sunflower Seeds
Cherry Tomatoes, Sliced Onions, Cucumbers
Croutons, Dried Fruits, Baguette, Breadsticks
Carrot Ginger Vinaigrette, Buttermilk Ranch
Caesar, Balsamic Vinaigrette

GRILLED CHEESE STATION

Rye Bread & Swiss Grilled Cheese
Country White, American Cheese
Pumper Nickle, Fontina Cheese
Tomato Soup Shooters

TRUFFLE STATION

Truffle Go Frit, Truffle Mac & Cheese
Truffle Aged Pecorino Grilled Cheese

ASIAN STATION

Asian Coleslaw, Roasted Duck Breast
Korean Short Ribs, Pork Buns, Pot Stickers
Baby Bok Choy, Vegetable Fried Rice
Soy Sauce & Sambal

DESSERT STATION

Cherry Clafuti, Chocolate Almond Tart
Financier, Orange Gallets, Cinnamon
Rum Raisin & Cranberry Scones with Devonshire Cream & Jam



ACTION STATIONS

*Reception Stations are Designed for a Minimum of 25 Guests
Maximum Chef Attendant is Two Hours at \$150.00*

RISOTTO STATION

Chef Attendant Required

Asparagus, Sun Dried Tomatoes, Mushrooms, Fresh Herbs, Aged Parmesan

SHRIMP & GRITS STATION

Chef Attendant Required

Gulf Shrimp with Parsley Butter, Stone Ground Grits, Black Forrest Ham, White Wine Butter Sauce

NOODLE STATION

Chef Attendant Required

NOODLE

-CHOICE OF-

Lo Mein Noodles, Rice Noodle

PROTEIN

-CHOICE OF-

Chicken, Shrimp, Tofu

SIDES

Bok Choy, Sugar Snap Peas, Scallion, Daikon, Bean Sprouts, Pickled Ginger

POKE STATION

Chef Attendant Required

PROTEIN

-CHOICE OF-

Kona Kapachi, Tuna, Salmon

SIDES

Cucumber, Scallion, Cilantro Avocado, Sesame Seed, Mango, Seaweed, Plantain & Wonton Chips

SAUCES

Orange Ponzu Sauce, Chipotle Aioli, Chili Sesame Oil, Sesame Oil, Sweet Soy

CARVING

(1) One Piece of Protein Serves up to 20 People

Chef Attendant Required

Herb Roasted Turkey, Sage Gravy, Cranberry Chutney, Sliced Rolls

Smoked BBQ Pork Loin, Smoked BBQ Sauce, Sliced Rolls

Brown Sugar Glazed Ham, Grain Mustard, Sliced Rolls

Salmon En Croute, Sliced Rolls

NY Strip, Brandy Green Peppercorn Sauce, Sliced Rolls

Marinated Leg of Lamb, Rosemary Reduction, Sliced Rolls

Herbed Tenderloin of Beef, Creamy Horseradish, Sliced Rolls

ACCOMPANIMENTS

Smoked Gouda Grits

Cornbread Stuffing

Whipped Potatoes

Rosemary Roasted Fingerling Potatoes

Mushroom Polenta

Roasted Root Vegetables

Faro Risotto



PLATED DINNER SELECTIONS

***Based on a Three-Course Menu – Add a Choice of for \$12 Additional, Per Course, Per Guest, to the Highest Priced Selection --
-- Add a Fourth Course for \$12 Additional Per Course, Per Person, to the Highest Priced Selection --***

Plated Dinner is Based on 60 Minutes of Continuous Service

Plated Dinner is Designed for a Minimum of 25 Guests

Includes Artisan Bread Selection, Sweet Butter, Freshly Brewed Coffee & Assorted Herbal Teas

SOUP

Maine Lobster Bisque

Creamy Potato Leek (VEG)

Cream of Wild Mushroom, Truffle Oil (VEG)

SALAD

Arugula & Frisee, Port Poached Pear, Blue Cheese Mousse, Spicy Pecans (GF) (VEG)

Bibb Lettuce, Roasted Tomato Vinaigrette, Pear Tomato, Crispy Onion (GF) (VEG)

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Aged Balsamic Reduction (GF) (VEG)

Bundled Local Greens, Roasted Peaches, Spiced Pecans & Cardamom Vinaigrette (GF) (VEG)

Portobello Mushroom Carpaccio, Truffle Vinaigrette (GF) (VEG)

Caesar Salad, Parmesan Crisp, Creamy Caesar Dressing (GF)

APPETIZER

Quinoa Cake, Arugula Oil (GF) (VEG)

Blackened Scallop Over Sweet Corn Grits (GF)

Spinach Ravioli, Yellow Tomato Sauce, Grilled Kale, Olive Poached Tomato (GF) (VEG)

Jumbo Lump Crab Cake, Grain Mustard Sauce, Shaved Fennel & Grilled Lemon (GF)

ENTREE

Stuffed, Roasted Breast of Chicken, Baby Carrots, Rosemary Roasted Potatoes, Roasted Chicken Jus (GF)

Pan Seared Still Head Salmon, Rosemary Roasted Fingerling Potatoes, Julienne Vegetables, Citrus Butter (GF)

Braised Beef Short Ribs, Creamy Forest Mushroom Polenta, French Beans, BBQ-Red Wine Sauce

Grilled New York Steak, Roast Garlic Whipped Potato, Seasonal Vegetables, Port Reduction

Pan Seared Snapper, Purple Potatoes, Roasted Tomatoes, Broccolini, Tapenade Vinaigrette (GF)

Crusted Halibut, Roasted Potatoes, White Bean, Sun-Dried Tomato Ragout, Lobster Wine Sauce

Wagyu Beef, Truffle Potato Gratin, Market Vegetables, Cabernet Reduction

DUAL ENTRÉE

Select Two Entrees from Above for Your Dual Entrée

******If Choice of Wagyu Beef, add an additional \$10******

DESSERT

Chocolate Duo Mousse Cake

Key Lime Pie

Lemon Ricotta Cheesecake



CUSTOM DINNER BUFFET SELECTIONS

Wheat & White Rolls, Sweet Butter, Freshly Brewed Coffee, Assorted Herbal Teas

Dinner Tables are Based on 60 Minutes of Continuous Service

Dinner Tables are Designed for a Minimum of 25 Guests

CUSTOM DINNER BUFFET 1

1 Soup, 2 Salads, 2 Sides, 2 Entrées, 2 Desserts

CUSTOM DINNER BUFFET 2

1 Soup, 3 Salads, 3 Sides, 3 Entrées, 3 Desserts

CUSTOM DINNER BUFFET 3

1 Soup, 3 Salads, 4 Sides, 4 Entrées, 4 Desserts

SOUP

Potato Leek (GF)

Maine Lobster Bisque

Cream of Wild Mushroom, Truffle Vinaigrette (GF)

SALAD

Soy Marinated Beef, Papaya Salad, Thai Basil Dressing (GF)

Baby Spinach, Strawberries, Candied Pecans & Whole Grain Mustard Balsamic (GF) (VEG)

Endive, Applewood Smoked Bacon, Shaved Pears, Gorgonzola, Crispy Onions, Sherry Vinaigrette (GF)

Arugula & Frisee, Fennel & Orange Beet Salad, Orange Basil Vinaigrette (GF) (V)

SIDES

Horseradish Mashed Potatoes

Mashed Sweet Potatoes

Fingerling Potatoes

Jasmine Rice

Potato Gratin

Cauliflower Fried Rice

ENTRÉE

Includes Chef's Selection of Market Vegetables (GF) (V)

Sweet Fried Tofu, Baby Bok Choy, (GF) (VEG)

Mushroom Ravioli in Truffle Cream Sauce (VEG)

Grilled Salmon, Lemon Caper Sauce (GF)

Seared Red Snapper, Sauce Vergie (GF)

Smothered Chicken, Whole Grain Mustard Cream Sauce

Brined Pork Loin, Peach BBQ Sauce

Braised Short Ribs, Succotash (GF)

NY Striploin, Red Wine Demi Glaze (GF)

Herb Crusted Filet of Beef, Wild Mushroom Jus (GF)

DESSERT

Traditional Tiramisu

Georgia Peach Tart, Crumbled Topping

Lemon Ricotta Cheesecake

Chocolate Mousse Cake, Salted Caramel

Mini Fruit Tart



BAR SERVICE

HOSTED BAR

CLASSIC COCKTAILS

Absolut, Tanqueray, Bacardi Select Sauza Blue, Jack Daniels, Canadian Club, Johnnie Walker Black

PRESTIGE COCKTAILS

Grey Goose, Bombay Sapphire, Bacardi Select, Patron Silver, Makers Mark, Crown Royal Reserve, Macallan 12

DOMESTIC BEER

Miller Light, 420 Sweet Water

IMPORTED BEER

Stella, Amstel Light, Kirin Ichiban

HOUSE RED & WHITE WINE

Broadside, Central Coast, California, Chardonnay, Broadside, Cabernet Sauvignon, Paso Robles, California,

CORDIALS

Bailey's Irish Cream, Kahlua, Amaretto di Saronno, Frangelico, Cointreau, B&B

BAR PACKAGES

CLASSIC

Per guest first hour

Per guest second hour

Per guest each additional hour

PRESTIGE

Per guest first hour

Per guest second hour

Per guest each additional hour

BEER & WINE

Per guest first hour

Per guest second hour

Per guest each additional hour



WINE LIST

SPARKLING

Whispering Angel, Rose
Louis Roederer Estates Brut
Louis Roederer, Brut Premier
Moët & Chandon, Brut
Veuve Clicquot, Yellow Label
Billecart-Salmon Sous Bois
Billecart-Salmon Brout Rose
Billecart-Salmon Blanc de Blanc
Dom Perignon Brut
Louis Roederer, Cristal, Brut, Reims

WHITES

Chardonnay

Broadside, Central Coast, California
Raeburn, Napa Valley, California
Sonoma Cutrer, Sonoma Coast, California
Far Niente Chardonnay, Napa

Sauvignon Blanc

Cultivar, Rutherford, California
Lieu Dit, Santa Ynez Valley, California
Chalk Hill, "Estate" California

Alternative Whites

Livon, Pinot Grigio, Collio, Friuli-Venezia Giulia, Italy
Domaine Pichot, Chenin Blanc, Vouvray, France

REDS

Cabernet Sauvignon

Broadside, Cabernet Sauvignon, Paso Robles, California,
Hess, North Coast, California
Oberon, Napa Valley, California
Domaine Eden, Santa Cruz Mountains, California
Heitz, Cabernet Sauvignon, Napa, California

Pinot Noir

Rodney Strong, Sonoma Country, California
Patricia Green Reserve, Willamette Valley, Oregon
Robert Sinskey, Pinot Noir, California
Radio-Coteau "Alberigi", Russian River Valley, California

Alternative Reds

Lapostolle, Merlot, Chile
Zolo, Malbec, "Reserve", Mendoza, Argentina
The Prisoner Zinfandel Blend, Napa Valley, California