



Proud Member of 'Leading Caterers of America'  
2013-2016

Top 25 Caterers List in U.S. - Special Events  
Magazine – 2014 - 2016

First Place NACE Event Design Trends -2010

Voted 'BEST MENU DESIGN,' 'BEST MENU  
PRESENTATION',  
'BEST CULINARY INNOVATION' – International  
Special Events Society - 2014, 2015

Best of Atlanta Eating Places – 2009, 2015

Voted 'BEST TEAM EFFORT,' 'BEST CAKE  
PRESENTATION,' 'BEST MENU DESIGN',  
'BEST SOCIAL EVENT 10k -25k –International  
Special Events Society -2012

Voted Atlanta's "BEST CATERER" -  
Atlanta Business Chronicle – 2000-2015

Voted 'BEST CATERING SERVICE' Daily Report,  
Best Of Awards – International Special Events  
Society- 2014, 2015

First Place 'BEST FOOD' ISES Race for the Taste - In-  
ternational Special Events Society- 2014



ALLOW OUR TALENTED TEAM TO  
CUSTOMIZE YOUR MENU FROM THIS  
PACKET OF OUR CHEF,S FAVORITES!

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## PASSED BITES

PROOF RECOMMENDS 3-4 PIECES PER PERSON.  
PRICED PER PIECE.

### MEAT

Tandori Chicken Lollipops, Mint Chutney (GF)

Grilled Prosciutto Wrapped Asparagus (GF)

Bacon Wrapped Date, Manchego Cheese (GF)

Cognac Beef Tenderloin, Horseradish Zing Crostini

Smoked Chicken with Mango + Mint on a Crostini

Fried Chicken Lollipop, Champagne Mustard Drizzle

Bloody Mary Meatballs, Pickled Okra in Sake Cup (GF)

Pulled Chicken with Travis Matney's Bootleg BBQ Sauce, Corn Biscuit,  
Jalapeno Crème Fraiche

Lamb Lollipop, Garlic Lemon Olive Oil Drizzle (GF)

Mini Rosemary Biscuits, Pimento Cheese + Ham

Mini Argentinean Beef Skewer, Chimichurri Glaze (GF)

Tiny Beef Burger, Cheddar, Tiny Brioche

Chile Lemon Grass Chicken On Endive (GF)

Red Curry Thai Beef Rice Noodle Salad (GF)

Korean BBQ, Pickled Onions, Carrots & Fresh Cilantro (GF)

### SEAFOOD

Lobster Mac & Cheese, Sake Cup

Chipotle Shrimp, Cheddar Grit Cake, Raspberry Essence (GF)

Lobster BLT Bite, Roasted Tomato, Apple-wood Smoked Bacon,  
Cajun Aioli on a Crostini

Miniature Crab Cake, Cajun Aioli

Mini Ahi Tuna Taco, Lotus Crisp, Avocado, Jalapeno, Beet,  
Daikon Slaw, Wasabi Mayo (GF)

Sweet Potato Chips, House Smoked Salmon, Crème Fraiche

Red Snapper Ceviche, Citrus Peppers, Onion, Coconut

Sesame Encrusted Tuna, Seaweed Salad (GF)

Smoked Trout, Pickled Fennel, Dill (GF)





## VEGETARIAN

Seasonal Soup Shooters\*

\*Hot Asparagus, Meyer Lemon

\*Tomato Bisque, Grilled Cheese Bite

\*Butternut Squash, Cheddar Popcorn Bite

Watermelon, Feta Skewers, Fresh Basil (GF)

Roasted Baby Beets, Goat Cheese (GF)

Roasted Tomato + Goat Cheese, Goji Cracker, Fried Basil

Cabrales Bleu Cheese, Ginger Snap, Sliced Pear, Fig Preserves

Caramelized Onion Crostini, Apple Fig Jam, Georgia Goat Cheese

Vegetable Spring Rolls, Sweet Soy + Hot Mustard Dip

Drunken Goat Cheese, Caramelized Onions,  
Balsamic Reduction on Crostini

Gruyere and Caramelized Onion Polenta (GF)

Vegetarian Empanada, Mango Salsa

Stuffed Sweet Baby Peppers, Lemon Garlic Goat Cheese,  
Smoked Tomato Sauce (V/GF)

## VEGAN

Kale Chip Crisps (GF)

Polenta Balls, Marinara Dipping (GF)

Smoked Deviled Potatoes, Hummus, Paprika (GF)

Cucumber, Avocado, Sushi Rolls, Veggie Matchsticks, Cilantro





## SELF SERVE TREND STATIONS

PRICES ARE PER GUEST. TREND STATIONS MAY BE PURCHASED INDIVIDUALLY WITH A MINIMUM OF THREE (3) OR YOU MAY ADD A STATION TO YOUR RECEPTION OR BUFFET MENU.

### SOUTHERN STREET TACO BAR

Fried Buttermilk Chicken, Buffalo Sauce

Sweetwater 420 Battered Halibut

Street Taco - Pulled Pork BBQ, Flour Tortillas

Toppings include: Cabbage Slaw, Shredded Cheese, Lime Wedges, Guacamole, Salsa+ Jalapenos

### DIXIE SOUTHERN SLIDERS

Angus Beef Burger, Pimento Cheese, Buttered Bun

Sweet BBQ Pork, Crunchy Slaw, Asia go Bun

Fried Buttermilk Chicken, Bleu Cheese, Sourdough Roll

House-Made Potato Chips

Bread 'n' Butter Pickles

### GOURMET MAC + CHEESE

Three Cheese Mac, Panko Crust

Toppings Include: Apple-Wood Smoked Bacon, White Cheddar Cheese, Bleu Cheese, Sautéed Pepper+ Onion Hash, Fried Onions, Tomatoes, Hot Sauce

For a Special Splurge try Lobster Mac + Cheese (additional charge)

### FLAT BREADS

Traditional Margarita

Spicy Salami, Provolone, Rosemary

Grilled Chicken, Mozzarella, Arugula

Prosciutto, Fig, Arugula

Chef' Citrus Caesar Salad, House-made Croutons

### NOT-YOUR-AVERAGE GRITS BAR

Loganville Gouda Grits, Grilled Shrimp, Andouille Sausage, POP Pepper-Onion Hash + Grilled Vegetable Bites



## GOURMET BURGER BAR

Angus Beef Burger, Cheddar Cheese, Fried Onions, Small Bun  
Crab Burger, Fried Green Tomato, Cajun Aioli, Hawaiian Roll  
Spicy Turkey Burger, Cheddar Cheese, Small Bun  
Hot Fries, Jalapeno Ketchup, Peach Mustard, Pickled Gherkins

## A NOODLE BAR

Rice Noodles, Bok Choy, Bean Sprouts, Snow Peas, Carrots,  
Cilantro Lemon Grass Chicken, Ginger Garlic Sauce Soba Noodles,  
Eda ma me, Shredded Carrots, Green Peas, Pepper Ribbons,  
Spicy Peanut Sauce

## COASTAL GEORGIA BITES BAR

Mini Shrimp Po Boys, Spicy Aioli on Petite Hoagie  
Fried Catfish, Peach Salsa, Crunchy Cabbage Slaw  
POP Oysters, Fried Oysters on the Half Shell,  
Guacamole + Georgia Caviar

## SUSHI BAR

Spicy Tuna Roll  
California Roll  
Edamame, Sea Salt  
Ginger Salad

*\*Ask us about our southern fusion sushi!*



## SWEET ENDINGS

S'moresBar  
Chocolate, Graham Crackers+ Marshmallow Cream

## DONUT BITES BAR

Glazed Donut Holes+ Mini Cronuts  
Choice of: Salted Caramel, Chocolate Ganache, Vanilla Bean Sauces  
Toppings Include: Flavored Sugars, Shaved Chocolate, Sprinkles

## COBBLER BAR

Seasonal Cobblers  
Wild Berry, Ellijay Apple, Georgia Peach Cinnamon Whipped Cream,  
Vanilla Whip Streusel Toppings

## MAKE YOUR OWN FRUIT PARFAIT

Greek Yogurt, Chocolate Mousse, Lemon Mousse Mixed Berries,  
Pineapple, Mandarin Oranges Granola, Honey

## DIP THIS!

Chocolate Dipped Seasonal Fruits + Snacks  
Dipped in Milk Chocolate, White Chocolate, Dark Chocolate





## CHEF ATTENDED TREND STATIONS

MAY BE PURCHASED INDIVIDUALLY WITH A MINIMUM OF THREE.  
CHEF ATTENDANT AVAILABLE.

### A CARVING BAR\*

Pepper Crusted Beef Tenderloin, Horseradish Sauce

Roasted Turkey Breast, Champagne Mustard, Apple Chutney

Rosemary Flat Iron Steak, Lemon Aioli

Molasses Pork Tenderloin, Tropical Fruit Chutney

Citrus Glazed Ham, Bing Cherry Chutney

\*Artisan Rolls, House-made Butter Included

### SMALL BITES STATION

CHOOSE TWO

Braised Beef Short Ribs, Port Reduction, Creamed Garlic Potatoes, Peas + Carrot Puree

Seared Sea Bass, Parsnips Puree & Topped with Fried Parsnips, Truffle Jus + Chives

Oven Roasted Rosemary Chicken, Potato Stack, Asparagus Tips

Flank Steak, Bourbon Glaze, Sea Salted Frites

House Smoked Salmon, Young Kale, Warm Riesling Broth

Baby Lamb Chops, Garlic Infused Olive Oil Drizzle, Orzo

Classic Shrimp + Loganville Gouda Grits

### SHAKEN NOT STIRRED SALAD BAR

Our chefs will mix up your favorite salad ingredients in martini shakers!

Greens – Baby Gem Lettuce, Artisan Greens, Spinach and Arugula

Veggies – Baby Corn, Grape Tomatoes, Mushrooms, Sliced Carrots, Cucumbers,  
Peppers, Broccoli Florets, Red Onions

Cheeses – Feta, Shredded Cheddar, Blue Cheese

Crunch – Sunflower Seeds, House-made Croutons, Slivered Almonds, Candied Pecans,  
Fried Udon Noodles

Dress it up – Fig Vinaigrette, Avocado Ranch, Champagne Splash, Creamy Poppy-seed

\*Proteins – Grilled Salmon, Roasted Chicken, Sautéed Tofu + Edamame



## BUFFET LUNCH OR DINNER

ALL PRICING INCLUDES ARTISAN BREADS, SALAD, PASTA,  
ACCOMPANIMENTS & DESSERT, SWEET CREAM & HERB BUTTER,  
ICED TEA, WATER

### SEASONAL SALADS

#### SELECT ONE

The Wedge

Apple-Wood Smoked Bacon, Crumbled Bleu Cheese, A Confetti of Tomatoes,  
White Balsamic Vinaigrette

Classic Tomato Salad

Sliced Onions + Fresh Basil

Chef's Citrus Caesar Salad

House made Croutons

Watermelon

Feta, Arugula, Mint, Aged Balsamic

Gourmet Mix

Goat Cheese, Seasonal Berries, Heirloom Tomato, Mix Greens, Balsamic Drizzle



### ENTREES

#### SELECT ONE

Tangerine Chicken

Pecan-Crusted Chicken

Oven Roasted Rosemary Balsamic Chicken Breast

Roasted Honey Thyme Chicken

Pretzel Crusted Chicken

Peppered Beef Tenderloin

Coca-Cola Braised Boneless Beef Short Ribs

Whiskey Infused Flat Iron Steak

Grilled Balsamic + Rosemary Flat Iron Steak

Bourbon BBQ Pulled Pork

Pulled Pork Lasagna

Sizzling Shrimp & Loganville Gouda Grits

Pan Roasted Salmon

Miso Glazed Halibut

Pan Sautéed Grouper, Tangerine Demi

Asian Sesame Tofu (Vegan)

Grilled Portobello Stack (Vegan)

### PASTA + RISOTTO

Cavatappi, Sautéed Spinach, Wild Mushrooms,  
Sundried Tomatoes, Pesto Cream

Penne, Gorgonzola, Grilled Pears, Walnuts,  
Sherry Cream

Lemon Goat Cheese Ravioli

Cheese Tortelloni, Fresh Peas, Prosciutto, Citrus  
Beurre Blanc

Cavatappi Caprese, Grape Tomatoes, Mozzarella,  
Basil Oil, Fresh Basil

Spring Orzo Pasta Salad, Asparagus, Oven Roasted  
Tomatoes, Artichokes

Creamy Risotto - Wild Mushroom or Parmesan  
Spinach

Gnocchi, Fresh Spinach, Cherry Raisins,  
Mushrooms, Toasted Pine Nuts, Shaved Parmesan,  
Fried Sage

Three Cheese Mac & Cheese

## ACCOMPANIMENTS

### CHOOSE TWO

Caramelized Vidalia Onion, Potato Mash

Gruyere Cheese Potatoes

Tri-Stack Potato Gratin

Roasted Truffle Fingerling Potatoes

Sweet Potato-Carrot Mash, Orange Zest

Three-Cheese Macaroni

Braised Collard Greens

Loganville Gouda Grits

Fire Roasted Cauliflower

Sautéed Farm Fresh Asparagus, Mushrooms, Zucchini, Red Peppers

Pan Roasted Brussel Sprouts, Caramelized Onion, Bacon

Dill Heirloom Carrots



## SWEET ENDINGS

### CHOOSE THREE

Chef Selection of Whoopie Pies

Fried Apple & Peach Pie

Bourbon Pecan Pie

Assorted Cronuts

Peach Cobblers

S' Mores Dip

House-made Rosemary Olive Oil Cake

Fig Cake

Flourless Deconstructed Chocolate Cake

Banana Crème Pie

Milk & Cookie Shooters

Chocolate Dipped Almond Horns

Liquor Infused Jell-O Shooters

Godiva Spiked White Chocolate Bread Pudding, Raspberry Chantilly Cream

Seasonal Fruit Tartlets

Assorted Chef Selection Baby Cakes

Assorted Chef Selection Posh Puddings



## PLATED LUNCH OR DINNER

PRICING INCLUDES SALAD, ENTRÉE, DESSERT

ARTISAN ROLLS, AGED BALSAMIC BUTTER AND HAWAIIAN SEA SALT BUTTER

## FAMILY STYLE APPETIZERS

Trio of Vegetables

Grilled Vegetables, Port Balsamic Drizzle

Tempura Battered Vegetables, Sesame Soy Sauce

Crudité, Southwestern Ranch + Red Pepper Hummus

## MINI CHEESE & CHARCUTARIE BOARD

Chef's Choice Local Cheese + Meat Selections

Artisan Crackers

## SAVORY CHEESECAKES

Tomato Basil

Roasted Vegetable

Shiitake Mushroom

Artisan Crackers

## SALAD

The Wedge

Apple-Wood Smoked Bacon, Crumbled Bleu Cheese, A Confetti of Tomatoes, White Balsamic Vinaigrette

Southern Style Salad

Candied Pecans, Shredded Brie, Vidalia Onion Straws, Fig Vinaigrette

Grilled Peach Salad

Seasonal Greens, Asparagus, Tear Drop Tomatoes, Cilantro-Lime Vinaigrette

Spring Berry Salad

Seasonal Berries, Goat Cheese, Heirloom Tomatoes, Grilled Tuscan Toasts, Balsamic Drizzle

Ellijay Mountain Salad

Granny Smith Apples, Candied Walnuts, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette

Arugula + Goat Cheese Salad Sliced Candied Walnuts, Fig Vinaigrette

Manchego Salad Mixed Field Greens, Oven Roasted Tomatoes, Hearts of Palm, Shaved Manchego Cheese, Champagne Splash



## ENTRÉE

Tangerine Chicken, Preserved Lemons

Pecan-Crusted Chicken, Peach Chutney, Sweet-Potato, Carrot Puree

Cardamom Glazed Honey Chicken, Rosemary Herb

Korean BBQ Beef, Soy Balsamic Broth, Fried Potato Garlic Cakes

Flat Iron Steak, Potato

Vegetable Lasagna

NY Strip, Black Truffle Bordelaise, Horseradish Mashed Potatoes

Filet of Beef, Bleu Cheese Crust, Fig Balsamic Reduction, Horseradish Potato Mash

A Trio of Lamb Chop, Mushroom Ragout, Rosemary Fingerling Potatoes, Caramelized Cauliflower + Grilled Endive

Chili Glazed Pork Belly, Snap Peas, Marinated Shitake Mushrooms, Coriander, Peanut Broth

Honey Smoked Salmon

Grilled Halibut



## DUAL ENTRÉE PLATED LUNCH OR DINNER

PRICING INCLUDES ARTISAN ROLLS, AGED BALSAMIC BUTTER AND HAWAIIAN SEA SALT BUTTER

### ENTREES

Medallions of Beef + Chilean Sea Bass, Tarragon Cream, Fragrant Jasmine Rice

Pan-Seared Beef Tenderloin + Grilled Jumbo Shrimp, Cognac Sauce, Sweet Pea Risotto

Roasted Beef Tenderloin, Crab Cake, Burst Red + Yellow Grape Tomatoes + Rosemary Potato Crisps

Fried Lobster Tail, Wasabi Lemon Cream, Rosemary Feta Crusted Baby Lamb Chops, Caramelized Brussels Sprouts, Fava Bean Sofrito

Cardamom Glazed Honey Chicken + Rosemary Herb Flat Iron Steak Potato, Mushroom + Chive Lasagna

### SWEET ENDINGS

Warm Chocolate Raspberry Cake, Hibiscus Sorbet

Strawberry Shortcake

Fig Cake

Lavender Olive Oil Cake, Orange Compote

A Decadent Flourless Chocolate Cake,

Amaretto Crème Brulee

Cheesecake, Fresh Berries

Banana Pudding, Vanilla Wafers, Banana Cream

Sea Salt Caramel Cheesecake (GF)

Roasted Pineapple Upside Down Cake

### DESSERT TRIOS

Apricot Mousse with Pistachio Dusting, Caramel Sea Salt Baby Cake, Seasonal Berries

Mini Chilled Grand Marnier Soufflé, White Chocolate Bread Pudding, Strawberries Infused in Orange Liqueur

Pears Three Ways - Pear & Sage Cobbler, Red Wine Poached Pear, Pear Sorbet

Cappuccino Mousse Chocolate Cup, Vanilla Bean Crème Brulee, Seasonal Berries



## FAMILY STYLE PLATED LUNCH OR DINNER

PRICING INCLUDES ARTISAN ROLLS,  
AGED BALSAMIC BUTTER AND HAWAIIAN  
SEA SALT BUTTER

### A TASTE OF THE SOUTH

Southern Fried Chicken\*

Georgia Fried Catfish\*, Lemon Cream

BBQ Smoked Beef\* Brisket

Mac and Cheese, Seasoned Collard Greens,  
Black Eyed Peas

Includes Buttermilk Biscuits + Cornbread

Sweet Cream Butter, Honey Butter

### ITALIAN RIVIERA

Caprese Salad with Vine Ripe Tomatoes, Mozzarella,  
Basil, Olive Oil & Balsamic Drizzle

Rosemary Garlic Chicken\* Breast, Balsamic Glaze,  
Red Polenta, Wilted Kale

Lamb\*, Thyme Rosemary and Lemon, White Wine Risotto, Garden Peas\*

Rigatoni, Mushrooms, Asparagus, Artichoke, Tomato,  
Cream Sauce

### ASIAN INFUSION

Spinach, Arugula, Mandarin Oranges, Bleu Cheese,  
Fried Wontons

Grilled Sea Bass\*, Ginger Soy Broth, Sticky Rice, Asian  
Vegetables\*

Sweet-Soy Braised Short Ribs of Beef\*, Forbidden Rice

Street Noodle Stir-Fry with Shrimp\*, Greens and Lemon



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.