



THE MORNING STARTER

(Minimum 25 guests)

Good Day Atlanta Assorted Pastries, Muffins, and Bagels served with Cream Cheese, Preserves, and Sweet Butter, Orange Juice, Regular and Decaf Coffee, Hot Tea Service **8**

Castleberry Kitchen Assorted Pastries, Muffins, and Bagels served with Cream Cheese, Preserves, and Sweet Butter, Creamy Grits, Scrambled Eggs, Applewood Bacon, Turkey Sausages, and Buttermilk Biscuits with Sweet Butter, Orange Juice, Regular and Decaf Coffee, Hot Tea Service **15**

THE LUNCHEON

(Minimum 25 guests)

All Boxed Up Delicious box lunch with your choice of ½ assembled sandwiches: Turkey, Ham, or Roast Beef with Lettuce and Tomato on fresh baked bread served with Potato or Pasta Salad, Potato Chips, Baked Cookies, Assorted Soft Drinks and Bottled Water **9**

Buffet Style **Add 2**

Classic Italian Caesar Salad with Croutons, Parmesan, and Caesar Dressing, Meat Lasagna, Bowtie Pasta and Sautéed Spinach with Alfredo Sauce, Fresh Baked Garlic Bread, Lemonade and Spring Water **14.50**

Chicken Pilaf Mixed Field Greens with Balsamic Vinaigrette, Herb Rubbed Chicken, Wild Rice Pilaf, Seasonal Vegetables, Soft Baked Rolls with Sweet Butter, Sweet Tea and Spring Water **16**

The Big Easy Spring Mixed Salad with Assorted Dressings, Marinated Bourbon Style Chicken, Spicy Andouille Sausage, Red Beans and Rice, Steamed Green Beans, Cornbread with Sweet Butter, Sweet Tea and Spring Water **15**

Steak and Potatoes Spring Mixed Salad with Assorted Dressings, Marinated Flank Steak with a Demi-Glace, Roasted Garlic Potatoes, Fresh Baked Rolls with Sweet Butter, Sweet Tea and Spring Water **19**

THE **SNACK ATTACK**

(Minimum 25 guests)

1.5 hours snack service

Give me a Break! Assorted Potato Chips and Baked Cookies served with Soft Drinks and Bottled Water **4.50**

Milk and Cookies Fudge Brownies and Assorted Baked Cookies served with Milk, Soft Drinks, and Bottled Water **5**

Good Times Soft Pretzels with Melted Cheddar Cheese and Mustard, Assorted Baked Cookies, Ice Cold Lemonade, and Bottled Water **5.50**

The Energizer Assorted Granola Bars, Assorted Fruit Yogurt, and Seasonal Fruit served with Assorted Fruit Juices and Bottled Water **6**

THE **ACTION STATIONS**

Chef Attendant required for all stations (1 per station) **125**

(Minimum 50 guests)

Waffle Cooked to order with your choice of Maple Syrup, Whipped Cream, Pecans, Fruit Compote, and Sweet Butter **5**

Omelet Cooked to order with your choice of Cheese, Tomatoes, Spinach, Mushrooms, Onions, Peppers, Ham, and Bacon **6**

Gritini Creamy Grits served in a martini glass with your choice of Cheese, Bacon, Mushrooms, Scallions, and Grilled Baby Shrimp **7**

Fajita Grilled Beef and Chicken with your choice of Onions, Peppers, Salsa, Sour Cream, Guacamole, and Cheese served with Soft Tortillas **10**

Upgrade Grilled Baby Shrimp **Add 3**

Pasta served with your choice of Grilled Chicken, Beef Meatballs, Mushrooms, and Spinach with Spicy Marinara and Alfredo Sauce **9**

Upgrade Grilled Baby Shrimp **Add 3**

Mashtini Whipped Potatoes served in a martini glass with: Cheese, Bacon, Sour Cream, Scallions, Mushrooms, Homestyle Gravy, and Grilled Chicken **7**

Upgrade Crawfish Etouffee **Add 4**

THE **CARVERY**

(Minimum 25 guests)

Herb Crusted Beef Tenderloin Baked Rolls, Au Jus Gravy, Horseradish Cream **9**

Cajun Fried Turkey Breast with Cranberry Chutney **8**

Honey Glazed Ham with Sweet Potato Soufflé with Brown Sugar and Marshmallow garnish served in a martini glass **10**

THE HORS D'OEUVRES

(Minimum 50 guests)

Items with (*) can also be passed. Butler fee **75** will apply (1 per 30 guests)

PALATE 1

Chicken Satay with Teriyaki Sauce*

Jerk Chicken Skewers with Mango Dipping Sauce*

Assorted Miniature Quiche*

Bowtie Pasta with Creamy Alfredo Sauce

Crispy Chicken Tenders with Honey Mustard Sauce

Creamy Artichoke and Spinach Dip with Pita Points

Bruschetta with Tomatoes, Basil, and Feta Cheese*

Spanikopita Spinach and Cheese Phyllo Triangles

Spinach and Goat Cheese Stuffed Mushrooms*

Vegetable Spring Rolls with Sweet and Sour Sauce*

Seasonal Vegetable Display with Assorted Dressings

3 per guest / per selection

PALATE 2

Mini Beef Wellington with Béarnaise Sauce*

Spicy Bayou Andouille Sausage and Spicy Shrimp Skewers*

Chilled Shrimp with Cocktail Sauce and Lemon Wedges

Classic Crab Cakes with Remoulade Sauce*

Mini Surf and Turf Scallops wrapped in Applewood Bacon*

Hot Crab Dip served with Bruschetta Crisps

Smoked Salmon with Dill Cream Cheese on Toast Points*

Asian Beef Skewers with Teriyaki Sauce*

Crab Meat Stuffed Mushrooms*

Seasonal Fruit Display with Vanilla Infused Whipped Cream

Domestic and Imported Cheese Display with Gourmet Crackers

4 per guest / per selection

FUN BITES

Chicken Drumettes Hot, Mild, Lemon Pepper, or Teriyaki **2**

Tri Color Tortilla Chips with Chunky Salsa **2**

NY Style Pizza Cheese or Pepperoni **3**

Beef Meatballs with Tangy Southwestern BBQ Sauce **3**

Chicken Quesadillas with Sour Cream and Chunky Salsa **3**

Turkey Sliders with Cheese and Spicy Mustard **3**

THE **BUFFET CREATIONS**

Create your own dinner buffet from our a la carte selections below:

Select One Salad

Mixed Field Greens with Assorted House Dressings

Mixed Field Greens with Candied Walnuts, Dried Cranberries, and Goat Cheese Crumbles with Strawberry Vinaigrette

Romaine Lettuce with Garlic Croutons, Parmesan, and Caesar Dressing

Select One Entrée

Salmon Filet with Brown Sugar and Bourbon Glaze **26**

Pan Seared Tilapia with a Lemon Buerre Blanc **22**

Salmon Filet topped with Shrimp and Crab in a White Wine Cream Sauce **29**

Chicken Breast Marinated and Roasted with Fresh Herbs **21**

Chicken Breast with Mushrooms and Capers with a Lemon Buerre Blanc **22**

Herb Infused Beef Tenderloin Medallions with Red Wine Demi-Glace **28**

Sliced Sirloin Marinated and Seared with Garlic Butter **24**

Grilled Filet with Blackened Shrimp Skewer (Plated Only) **32**

Pork Tenderloin Medallions with Maple Glaze **24**

Seated Dinner Entrees in (*) are also available plated **Add 8**

Add Chicken, Beef, Fish, or Pork to any above Entrée **Add 4**

Select One Starch

Creamy Whipped Potatoes

Roasted Garlic and Herb Potatoes

Sweet Potato Soufflé

Wild Rice Pilaf

Vegetable Bowtie Pasta Alfredo

Parmesan Scalloped Potatoes

Mac and Cheese

Select One Vegetable

Seasonal Vegetable Medley

Southern Style Green Beans

Green Beans with Garlic Butter

Sautéed Asparagus

Steamed Broccoli

Collard Greens

Entrée Price Includes: Salad, Starch, Vegetable, Chefs Select Dessert, Fresh Baked Rolls with Sweet Butter, Sweet Tea or Lemonade, and Spring Water

Upgrade Coffee Station **Add \$3.00**

THE SWEET TOOTH

Chef Attendant required for all stations (1 per station)* **125**
(Minimum 50 guests)

Bananas Foster Station Bananas sautéed with Bourbon, Brown Sugar, and Sweet Butter served over Vanilla Ice Cream in a martini glass* **7**

Chocolate Fountain Flowing Milk or White Chocolate with Fresh Strawberries, Pretzels, Marshmallows, and Pound Cake **8**

Miniature Desserts An assortment of Fruit Tartlets, Cheesecakes, Lemon Bars, Chocolate Treats, and other yummy delights! **7**

Cake Cutting Service A Butler fee will be applied for all wedding, birthday, and outside cakes **75**

THE BEVERAGES

Tropical Fruit Punch Fountain **3.50**

Soft Drinks and Bottled Water Station **3**

Upgrade Individual Assorted Juices **Add 2.75**

Coffee Station 3 | Table Service 4

Includes Regular and Decaf Coffee, Hot Tea Service, Cream, and Sweeteners

Upgrade Whipped Cream, Chocolate Shavings, Flavored Syrup, and Pirouettes (Station Only) **Add 2.50**

Sweet Iced Tea or Lemonade and Spring Water **2**