

# Hilton Atlanta

## CATERING MENUS 2024



*All prices enclosed are subject to 26% service charge*

*Gratuity: 15.5% of the food and beverage total plus any applicable state and/or local taxes will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. The gratuity and any applicable taxes will be separately stated on the hotel's invoice to group.*

*Service Charge: 10.5% of the food and beverage total, plus any applicable state and/or local taxes, will be added to you account as a service charge. This service charge is not a gratuity and is the property of hotel to cover discretionary costs for the event.*



Executive Chef

Andreas Georgakopoulos

A breakfast spread on a wooden table. In the upper left, a glass of orange juice sits next to several orange slices. To the right, a tray holds several golden-brown croissants. In the lower right, a white cup of coffee with a frothy top sits on a saucer. In the lower center, two small jars of jam, one dark and one light, are visible. The word "Breakfast" is written in white cursive on a blue rectangular background in the lower left corner.

Breakfast

# Breakfast

Maximum of 60 minutes of service.

## **Fresh Start Breakfast**

ORANGE, APPLE & CRANBERRY JUICE

DANISH, CROISSANTS, MUFFINS,  
BREAKFAST BREADS

SWEET BUTTER, FRUIT PRESERVES  
& ALMOND BUTTER

WHOLE FRUIT

INDIVIDUAL PLAIN & FRUIT  
YOGURTS

CHOCOLATE CHIA SEED OATS

BLUEBERRY COMPOTE &  
GRANOLA PARFAITS

ASSORTED INDIVIDUAL CEREALS

FRESHLY BREWED LA COLOMBE COFFEE,  
DECAFFEINATED, TEALEAVES TEAS

## **Eat Right Breakfast**

ORANGE, APPLE & CRANBERRY JUICE

SEASONAL SMOOTHIE BLEND &  
HOUSE GREEN JUICE

WHOLE SEASONAL FRUITS, FRESH CUT  
FRUITS & BERRIES

INDIVIDUAL PLAIN, FRUIT &  
GREEK YOGURTS

WHOLE WHEAT BAGELS, MULTI GRAIN BREAD,  
ALMOND BUTTER, JAMS & CREAM CHEESE

APPLE CINNAMON CRUNCH OVERNIGHT OATS

MUESLI, COLD CEREAL, LOW FAT MILK &  
SOY MILK,

FRESHLY BREWED LA COLOMBE COFFEE,  
DECAFFEINATED, TEALEAVES TEAS



# Breakfast

Maximum of 60 minutes of service.

## **Brainfood Breakfast**

**ORANGE, APPLE & CRANBERRY JUICE**

**BREAKFAST BISCUIT**

Bacon, Cheddar Cheese, Egg, Southern Biscuit

**SMOKED SALMON CROISSANT**

Dill Cream Cheese Spread, House Pickles, Red Onion, Capers

**VEGGIE EGG WHITES ENGLISH MUFFIN**

Spinach, Egg White, White Cheddar Cheese

**MAKE YOUR OWN BOWL**

Vanilla Yogurt, House Made Granola, Coconut Flakes, Berries, Peach Compote

**STEEL CUT OATS BAR**

Dark Brown Sugar, Almonds, Dried Blueberries, Granola

**FRESHLY BREWED LA COLOMBE COFFEE, DECAFFEINATED, TEALEAVES  
TEAS**



# Daily Breakfast Experiences

## ALL BUFFETS INCLUDE

Your choice of three juices: orange, grapefruit, cranberry, apple | seasonal fresh fruit/Low-fat and gluten-free assorted breakfast bakeries | jams, butter & cream cheese | peanut butter | assorted breakfast pastries | individual plain & flavored yogurts | assorted individual cereals (including gluten-free) & milks | freshly brewed La Colombe coffee, decaffeinated, Tealeaves teas

Minimum of 30 guests. Maximum of 60 minutes of service.

## DAY OF WEEK BREAKFAST BUFFET ANY DAY FOR AN

### Have a Great Monday!

#### FRIED GREEN TOMATO BISCUIT

Eggs, Pepper Jack Cheese, Bacon, Remoulade

#### BROKEN EGG YOLK SANDWICH

Croissant, Egg, Tillamook White Cheddar, Avocado Aioli, Heirloom Tomato, Sliced Turkey

#### CAJUN SPICED WEDGE POTATOES

### Tuesday's Gone with the Wind

#### SCRAMBLED EGGS

#### BUTTERMILK PANCAKES

Maple Syrup, Glazed Peaches, Greek Vanilla Yogurt

#### HASH BROWNS

#### APPLEWOOD SMOKED BACON

### Centennial Wednesday's

#### BROCCOLI & HEIRLOOM TOMATO FRITTATA

Romesco Sauce

#### O' BRIEN WEDGE POTATOES

#### BIRCHER MUESLI

Apple Topping, Dried Cherries, Cinnamon

#### TURKEY SAUSAGE

### Almost There Thursday's

#### SCRAMBLED COUNTRY EGGS

Side of: Sautéed Peppers & Onions, Tomatoes, Shredded Cheddar Cheese

#### BELGIAN WAFFLES

Candied Pecans, Sweet Butter, Warm Maple Syrup

#### CHICKEN APPLE SAUSAGE

### TGI Friday's

#### STRAPAZZATE

Fluffy Scrambled Eggs, Tomatoes, Onions, Goat Cheese, Scallions

#### LOADED TATER TOTS

Cheddar Cheese, Jalapeno, Tomato & Scallions

#### PORK SAUSAGE PATTIES

# Craft Your Own Breakfast Experiences

## ALL BUFFETS INCLUDE

*Your choice of three juices: orange, grapefruit, cranberry, apple | seasonal fresh fruit/Low-fat and gluten-free assorted breakfast bakeries | jams, butter & cream cheese | peanut butter | assorted breakfast pastries | individual plain & flavored yogurts | assorted individual cereals (including gluten-free) & milks | freshly brewed La Colombe coffee, decaffeinated, Tealeaves teas*

Minimum of 30 guests. Maximum of 60 minutes of service.

MIDTOWN BUFFET WITH TWO HOT ENTREES, TWO SIDES  
BUCKHEAD BUFFET WITH THREE HOT ENTREES, TWO

## Hot Entrees

### SCRAMBLED EGGS

Substitute Egg Beaters or Egg Whites

### FARMER'S CRUSTLESS QUICHE

Goat Cheese, Spinach, Roasted Peppers

### VEGETABLE FRITTATA

Broccoli, Cherry Tomato, Romesco Sauce

### BUTTERMILK PANCAKES

Maple Syrup, Blueberries, Mascarpone

### CINNAMON RAISIN FRENCH TOAST

Challah Bread, Caramelized Banana, Warm Maple Syrup

### KETO BREAKFAST CASSEROLE

Kielbasa Sausage, Eggs, Tomatoes, Cheddar, Scallions

### EGGLESS EGG, QUINOA, TOFU, GARBANZO, VEGETABLE BLEND

## Handheld Selections

(Select One)

### PIMENTO WRAP

### FRIED GREEN TOMATO BISCUIT

### BROKEN EGG YOLK SANDWICH

## Sides

### O'BRIEN POTATO WEDGES

### BREAKFAST SWEET POTATO HASH

Organic Kale, Sweet Peppers, Scallions

### CHEDDAR GRITS

Nora Mill's Stone Ground Grits, Cheddar Cheese Blend

### STEEL CUT OATS PORRIDGE

Pumpkin Seeds, Brown Sugar, Mixed Berries, Sun Dried Peaches

## Breakfast Meats

(Select One)

### APPLEWOOD BACON

### CANADIAN BACON

### PORK SAUSAGE LINK

### PORK SAUSAGE PATTIES

### CHICKEN APPLE SAUSAGE

### TURKEY SAUSAGE

### TURKEY BACON

### COUNTRY HAM

### VEGAN SAUSAGE

# Breakfast

A La Carte

## HARD BOILED EGGS

## MINI SOUTHERN BREAKFAST QUICHE

Country Ham, Tomato, Cheese & Vidalia Onion

## ASSORTED DANISH PASTRIES

## FRESHLY BAKED CROISSANTS

Butter & Chocolate

## SEASONAL SCONES

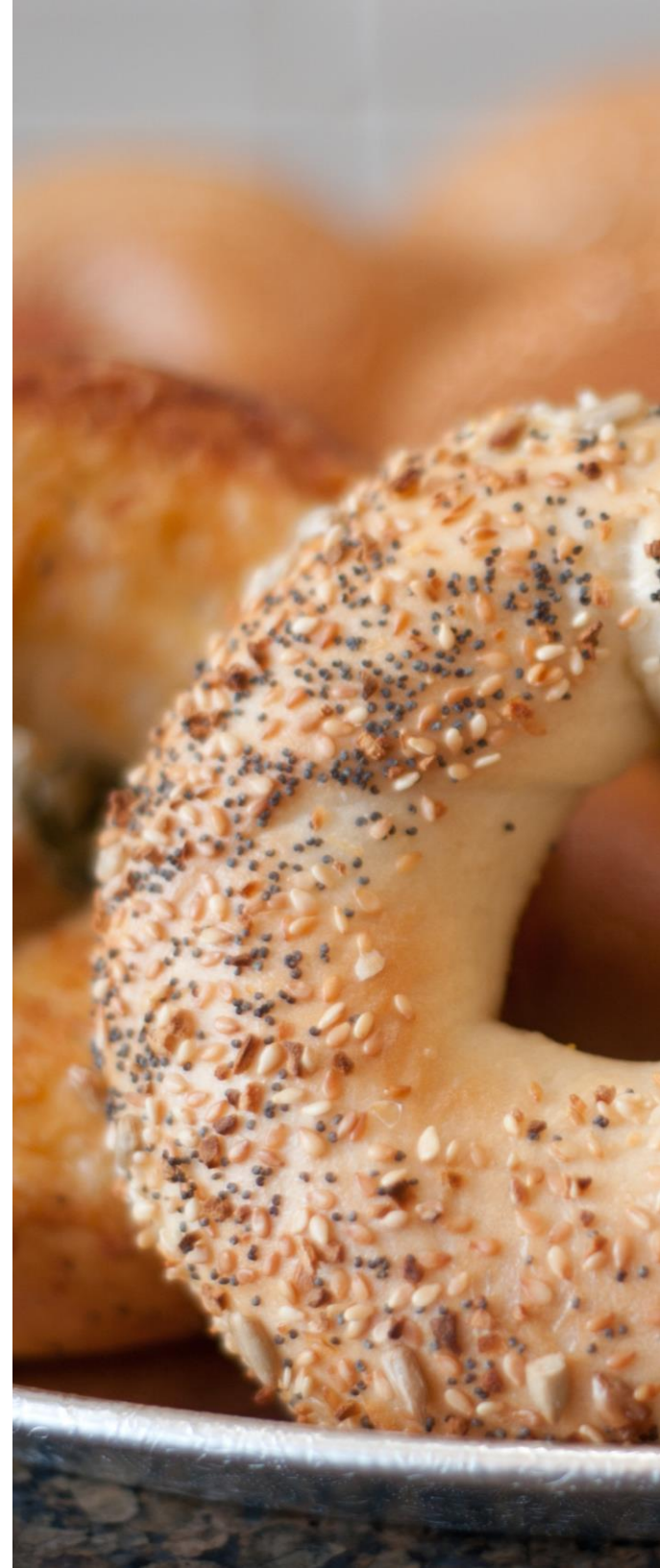
## SEASONAL MUFFINS

## ASSORTED TOASTED BAGELS

Cream Cheese to Include: Regular,  
Low-Fat, Vegetable, Butter,  
Fruit Preserves

## COFFEE CAKE

Choice of: Lemon, Orange Poppy Seed,  
Marble Chocolate, Cinnamon Streusel



# Hand Held

## Breakfast

### **OPEN FACE TEXAS TOAST**

Nueske's Canadian Bacon, Gruyere Cheese,  
Heirloom Tomato, Fried Egg

### **PIMENTO WRAP**

Applewood Bacon, Egg & Cheese Burrito with Pimento Cheese

### **INMAN PARK CROISSANT**

Country Ham, Brie and Fig Jam

### **SWAN HOUSE BAGEL**

Smoked Salmon, Chive Cream Cheese,  
Pickled Red Onion, Cucumber, Arugula, Capers

### **FOX THEATER BREAKFAST GRUB**

Southern Fried Chicken, Cheese on Biscuit

### **BROKEN EGG YOLK SANDWICH**

Croissant, Egg, Tillamook White Cheddar,  
Heirloom Tomato, Sliced Turkey

### **VEGAN BURRITO**

Avocado Veganaise, Tofu, Potatoes,  
Peppers, Red Onions, Flour Tortilla

### **ADD "EGGLESS" EGG**





# Plated Breakfast

## THE BEAUTIFUL SOUTH

Cheesy Stone Ground Grits, Scrambled Eggs,  
Blistered Tomatoes, Chicken Apple Sausage

## BUTTERMILK PANCAKES

Warm Maple Syrup, Blue Berries, Mascarpone,  
Pork Sausage or Bacon

## STEAK & EGGS

Grilled Steak, Cheddar Scrambled Eggs, Rustic Potatoes,  
Grilled Tomato, Chimichurri

## BRISKET BENEDICTS

Smoked Brisket, Creole Hollandaise, Poached Eggs,  
English Muffin, O' Brien Wedge Potatoes

## ITALIAN BREAKFAST CASSEROLE

Roasted Squash, Farro, Pork Sausage, Red Peppers, Kale,  
Eggs, Sundried Tomatoes, Breakfast Potatoes

## FLUFFY SCRAMBLED EGGS

Crisp Bacon Strips, O' Brien Wedge Potatoes

## DULCE DE LECHE FRENCH TOAST

Artisan Brioche, Caramelized Banana,  
Maple Syrup, Sausage Links

**SERVED WITH**  
*orange juice, freshly brewed La Colombe coffee, decaffeinated, Tealeaves teas*

## Plated Breakfast Enhancements

### MEDLEY OF FRUITS

Fresh Melon, Pineapple, Mango & Berries

### HOT OR DRY CEREALS:

Southern Style Grits, Assorted Dry Cereals

### BLUEBERRY AND CHIA PARFAITS

House Granola and Acai

### BIRCHER MUESLI

Apple Topping, Dried Cherries & Cinnamon



Breaks

# AM/PM Breaks

ALL PACKAGED BREAKS SERVED WITH  
*freshly brewed La Colombe coffee, decaffeinated, Tealeaves teas*

## EAT SMART

Packaged break minimums are 20 people for up to 45 minutes of service.

### East Atlanta Hipster

#### KIND BAR

Blueberry Vanilla Cashew

#### ASSORTED GREEK INDIVIDUAL YOGURT

#### JIMMY! CHOCOLATE PEANUT BUTTER BAR

#### HIPPEAS SRIRACHA SUNSHINE

#### NAKED MIGHTY MANGO SMOOTHIE

### “So Fresh & So Green”

#### ROASTED BEET HUMMUS with Pico de Gallo

#### WHOLE WHEAT PITA

#### FRESH GARDEN VEGGIE CRUDITÉ

#### KIND BAR Pomegranate, Blueberry, Pistachio

#### NAKED JUICE GREEN MACHINE SMOOTHIE

### Yogi Vibes

#### WASABI SOY SAUCE CASHEWS

#### SWEET POTATO TERRA CHIPS

#### GRILLED EGGPLANT BABA GANOUSH with Radishes and Cornichons

#### FRESH WATERMELON, MINT AND CUCUMBER SALAD

#### JIMMY! CARAMEL CHOCOLATE PEANUT BUTTER BAR

#### RASPBERRY KOMBUCHA

### Energized & Focused

#### GUACAMOLE WITH PEPITAS

#### BLUE CORN TORTILLA CHIPS

#### JIMMY! WOKE DARK CHOCOLATE COOKIES & CREAM BAR

#### “FIELD TRIP” GOCHUJANG BEEF JERKY

#### PASSION FRUIT KOMBUCHA

# AM/PM Breaks

ALL PACKAGED BREAKS SERVED WITH  
*freshly brewed La Colombe coffee, decaffeinated, Tealeaves teas*

## AMUSING BREAKS

Packaged break minimums are 20 people for up to 45 minutes of service.

### Everyday's Sundae

#### "MAKE-YOUR-OWN" ICE CREAM SUNDAES

Chocolate & Vanilla Ice Cream,  
Strawberries, Oreo Cookies, Chocolate  
Chips, Chopped Nuts, Rainbow  
Sprinkles, Whipped Cream,  
Chocolate and Caramel Sauces

### Cookie Monster

#### FRESH BAKED COOKIES

Chocolate Chip, White Chocolate  
Macadamia Nut, Oatmeal Raisin  
Cookies

### DIY Trail Mix

#### CHOOSE FROM

Smoky Almonds, Jumbo Cashews,  
Buffalo Nuts, Walnuts, White  
Chocolate, Macadamia Nuts, Dried  
Imperial Mixed Fruit, Raisins, M&M's,  
Wasabi Peas

### Candy Land

JELLY BEANS

FRUIT SLICES CANDY

SWEDISH FISH

GUMMY BEARS

CARAMEL POPCORN

MILK CHOCOLATE  
RAISINS

SKITTLES

### Holy Sweets!

MILK CHOCOLATE  
COCONUT CLUSTERS

ASSORTED CHEESECAKE

MACAROONS

BROWNIES

# AM/PM Breaks

ALL PACKAGED BREAKS SERVED WITH  
*freshly brewed La Colombe coffee, decaffeinated, Tealeaves teas*

## FOODIE JOURNEYS

Packaged break minimums are 20 people for up to 45 minutes of service.

### ATL

- BBQ Pulled Pork & Coleslaw Sliders
- Jalapeno Hushuppies, Goat Cheese Crema
- Smoked Pimento Cheese Crostini, Balsamic Onions
- Red Velvet Cake

### Beijing

- Chicken Lemongrass Potstickers, Sweet Chili Sauce
- Pickled Cucumber, Carrots, Red Cabbage, Edamame, Sesame Ponzu Dressing
- Shrimp Tempura,
- Coconut Tapioca, Lychee, Pineapple

### Stuttgart

- Prop & Peller Artisan Pretzel
- Spicy Mustard, Honeycup Mustard
- Spotted Trotter Charcuterie Selection
- Black Forest Cake

### Santorini

- Beet Hummus, Baby Carrots, Extra Virgin Olive Oil
- Spicy Greek Feta Cheese Dip, Pita Chips
- Spanakopita
- Baklava

### Puerto Vallarta

- Guacamole & Grilled Tomato Salsa, Crispy Corn Tortillas
- Cheddar Stuffed Jalapeños
- Beef Empanadas, Chimichurri
- Dulce de Leche Churros

### Mumbai

- Potato Samosas with Tamarind Chutney
- Chicken Tandoori Skewers
- Naan Bread
- Mango Lassi with Cardamom & Mint

### Milano

- Antipasto Crostini with Tomato, Marinated Mozzarella & Balsamic Reduction
- Wild Mushrooms & Truffle Arancini
- Pepperoni Calzone
- Amaretto Cannoli's

# A La Carte

Items

## WHOLE FRESH FRUIT

## ASSORTED ZAPP'S CHIPS

## INDIVIDUAL ASSORTED YOGURTS

Greek, Low Fat, Fat Free

## ASSORTED CANDY BARS

## INDIVIDUAL BAGS OF TERRA CHIPS, CHEX MIX, SNYDER'S PRETZELS, GOLDFISH CRACKERS & TRAIL MIX

## INDIVIDUAL BAGS OF HONEY ROASTED & SALTED PEANUTS

## ASSORTED THINK THIN BARS

Low Sugar, High Protein

## ASSORTED CLIFF & NUGO BARS

## ASSORTED ICE CREAM & FRUIT BARS

## MIXED NUTS

## FRESHLY BREWED LA COLOMBE COFFEE

Regular & Decaffeinated

## TEALEAVES TEA

## FRESH SQUEEZED JUICE

Orange or Grapefruit Juice

## GEORGIA SWEET ICED TEA OR UNSWEETENED

## FRESH BASIL LEMONADE

## PINEAPPLE MINT AGUA FRESCA

## SPARKLING RASPBERRY - LIME WATER

## ARNOLD PALMERS

Half Iced Tea/Half Lemonade

## PEACHTREE STREET PUNCH

Peach, Pineapple Juice, Raspberries

## ASSORTED FRESH BAKED COOKIES

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

## BROWNIES

## GOURMET CHOCOLATE DIPPED PRETZELS

## ASSORTED PETIT FOURS AND MACAROONS

## ASSORTED SOFT DRINKS

Including Diet & Caffeine Free

## BOTTLED SPRING WATER

## RED BULL ENERGY DRINK

## ASSORTED VITAMIN WATER

## LA COLOMBE COLD BREW LATTES

Mocha, Coffee, Caramel & Vanilla

*\*\*All La Colombe cold brew lattes require guaranteed quantities\*\**

# A La Carte

Items

## Arden's Garden Cold Press Bottled Juices

(15.2oz)

### OOPS!

Pineapple, Banana, Cranberry

### IMMUNITY

Pineapple Juice, Grapefruit, Elderberries, Zinc Gluconate, Vitamin D3

### BEET IT BETTER

Beet, Apple, Ginger

### CUCUMBER LEMONADE

Cucumber, Lemon, Organic Agave Nectar, Spearmint

### RAINBOW HEALTH

Beet, Apple, Carrot, Orange, Turmeric

**\*\*All Arden's Garden Juices require guaranteed quantities\*\***

## Arden's Garden Cold Press Juice Shots

(2oz)

### FIRE CRACKER

Ginger, Lemon, Pineapple, Cayenne

### TRUE BLUE

Lime, Agave, Orange Oil, Bacillus Coagulans, Spirulina

### MAGIC MUSHROOM

Tart Cherry, Apple, Ginger, Lions Mane Powder, Cacao

**\*\*All Arden's Garden Juices require guaranteed quantities\*\***

## All Day Beverage Package

8 hours of service

### FRESHLY BREWED LA COLOMBE COFFEE

Regular & Decaffeinated

### TEALEAVES TEA

### ASSORTED SOFT DRINKS & BOTTLED WATER

## All Day Coffee Package

8 hours of service

### FRESHLY BREWED LA COLOMBE COFFEE

Regular & Decaffeinated

### TEALEAVES TEA

Lunch





# Lunch

**ALL BUFFETS INCLUDE**  
*unsweetened Georgia iced tea & freshly brewed La Colombe coffee, decaffeinated, Tealeaves tea*

Minimum of 30 guests. Maximum of 60 minutes of service.

## DAY OF WEEK LUNCH BUFFET

### Monday Greek Island

#### GREEK SALAD

Heirloom Tomatoes, Onions, Kalamata Olives, Feta Cheese, Cucumbers, Green Peppers, Romaine, Oregano Vinaigrette

#### BULGUR TABBOULEH SALAD

Lemon Bulgur, Parsley, Mint

#### GYRO PLATTER

Beef & Lamb Gyro Meat, Tomatoes, Parsley Onions, Tzatziki, Grilled Pita Bread

#### YOGURT MARINATED CHICKEN

Oregano, Lemon Zest, Extra Virgin Olive Oil

#### LEMON ROASTED POTATOES

Yukon Gold Potatoes, Rosemary, Garlic

#### BRIAM CASSEROLE

Zucchini, Yellow Squash, Peppers, Onions, Tomatoes

#### BAKLAVA

Chocolate Laced, Crushed Walnuts

#### RIZOGALO SHOOTERS

Creamy Vanilla Rice Pudding, Cinnamon

### Tuesday Mexican Moon

#### CHOPPED SALAD

Heirloom Tomato Varietals, Red Onion, Charred Corn, Queso Fresco, Pepitas, Radishes, Romaine, Cilantro Lime Dressing

#### CHIPOTLE QUINOA SALAD

Roasted Sweet Potatoes, Black Beans, Tomatoes, Guacamole

#### ROASTED COD FILET

Tomatoes, Caramelized Onions & Peppers

#### CARNITAS IN SALSA VERDE

Tender Pork Shoulder, Spicy Tomatillo Sauce

#### STREET CORN & BROCCOLI

Cotija Cheese, Cilantro

#### CILANTRO JASMINE RICE

#### CAJETA CHURROS

Churros filled with Mexican caramel sauce.

#### SPICY CHOCOLATE TART

Tart filled with a spicy chocolate ganache.

# Lunch

**ALL BUFFETS INCLUDE**  
*unsweetened Georgia iced tea & freshly brewed La Colombe coffee, decaffeinated, Tealeaves tea*

Minimum of 30 guests. Maximum of 60 minutes of service.

## DAY OF WEEK LUNCH BUFFET

### Wednesday Sandwich Shop

SOUP DU JOUR

POTATO SALAD

MELON, PINEAPPLE, GRAPES & BERRIES

ASSORTED FRESHLY BAKED COOKIES

BROWNIES

### Cold Sandwiches

SELECT TWO:

#### BLACK FORREST HAM

Swiss Cheese, Red Leaf Lettuce, Honey Cup Mustard, Brioche Roll

#### CAPRESE

Garden Tomato, Mozzarella,  
Basil, Olive Oil, Balsamic, Focaccia

#### TURKEY CLUB

Boar's Head Turkey, Nueske's Bacon, Arugula,  
Avocado Mayo, Tomatoes, Gruyere Cheese, Sourdough

#### TRUFFLE EGG SALAD SANDWICH

Bibb Lettuce, Arugula, Vine Ripe Tomatoes, Marbled Rye

### Hot Sandwiches

SELECT TWO:

#### VEGAN FALAFEL WRAP

Crispy Falafel, Tahini Sauce, Tomato/Cucumber/Mint Salad, Roasted  
Tomato Wrap

#### BOAR'S HEAD REUBEN

Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island Dressing, Spicy  
Dijon Mustard, Marbled Rye

#### MUFFULETTA SANDWICH

Mortadella, Ham, Capicola, Mozzarella, Olive Salad, Roasted Red  
Peppers, Focaccia

#### CHICKEN PAN BAGNAT

Roasted Chicken, Tapenade, Honeycup Mustard, Goat Cheese, Hoagie  
Roll

# Lunch

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*unsweetened Georgia iced tea & freshly brewed La Colombe coffee, decaffeinated, Tealeaves tea*

Minimum of 30 guests. Maximum of 60 minutes of service.

## DAY OF WEEK LUNCH BUFFET

### Thursday HOTLANTA

#### BISTRO SALAD BAR

Mixed Greens, Bacon, Chopped Egg, Tomatoes, Cucumber, Fried Cheese, Croutons, Buttermilk Ranch & Balsamic Dressing

#### FARRO & WILD MUSHROOM SALAD

FINGERLING POTATO SALAD, WHOLE GRAIN MUSTARD, EGGS, CHIVES

#### CHEDDAR BISCUITS, & CORN MUFFINS

#### GRILLED BISTRO STEAK

Coke Demi Glaze, Chives

#### SOUTHERN SMOTHERED CHICKEN

Roasted Garlic Gravy

#### GRUYERE MAC & CHEESE

#### CRISPY BRUSSEL SPROUTS

Maple Reduction

#### RED VELVET CAKE

#### LEMON BARS

### Friday Mediterra

#### LOCAL MIXED FIELD OF GREENS

Roasted Red Beets, Pickled Onions, Chopped Eggs, Radish, Cucumbers, Carrots, Mixed Olives, Lemon Dijon Vinaigrette

#### ARUGULA & QUINOA SALAD

Roasted Sweet Potatoes, Feta Cheese, Citrus Vinaigrette

#### BELUGA LENTIL SALAD

Grape Tomatoes, Kale, Smoked Paprika Dressing

#### SEARED GROUPER PUTTANESCA

Tomatoes, Olives, Capers

#### CHICKEN FRICASSEE

Creamy Brown Beech Mushroom Stew

#### ROASTED VEGETABLE RATATOUILLE

#### BUTTER & SAGE GNOCCHI

Asparagus, Tomatoes, Arugula

#### PANNA COTTA

Vanilla Beans, Blueberry Compote

#### TIRAMISU

Mascarpone, Cocoa Powder, Coffee Beans

# Lunch Buffets

**ALL BUFFETS INCLUDE**  
*unsweetened Georgia iced tea & freshly brewed La Colombe coffee, decaffeinated, Tealeaves tea*

Minimum of 30 guests. Maximum of 60 minutes of service.

## El Yucatecan

### TOSSED GARDEN GREENS

Jicama, Egg, Cucumber, Olives, Carrots, Cilantro Lime Vinaigrette

### CHICKEN TORTILLA SOUP

#### CHOICE OF 2:

- BEEF TACOS AL PASTOR
- PORK CARNITAS
- ADOBO CHICKEN FAJITAS
- "BEYOND" PICADILLO

### WARM TORTILLAS

### TOPPINGS:

Guacamole, Cotija Cheese, Serrano Coleslaw, Pineapple, Cilantro, Shredded Lettuce, Sour Cream, Pickled Red Onion, Pico de Gallo & Jalapeño Peppers

### CALABACIN ASADO

Roasted Zucchini, Corn, Onions, Cilantro & Cotija Cheese

### MEXICAN RICE WITH REFRIED BEANS

### CAJETA CHURROS

Mexican Caramel Sauce

### 3 LECHE CAKE

Traditional Mexican Sponge Cake Sweet Milk Sauce



# Lunch Buffets

**ALL BUFFETS INCLUDE**  
*unsweetened Georgia iced tea & freshly brewed La Colombe coffee,  
decaffeinated, Tealeaves tea*

Minimum of 30 guests. Maximum of 60 minutes of service.

## L'italiano

### ITALIAN GREENS SALAD

Radicchio, Sundried Tomatoes, Fennel, Cucumbers, Orange Segments, Parmesan, Aged Balsamic Vinaigrette

### CHICK PEA PESTO SALAD

Cherry Tomatoes, Fresh Mozzarella, Arugula & Basil Pesto

### MARINATED ARTICHOKE SALAD

Arugula, Bocconcini, Fresh Dill, Charred Red Peppers

### Select 2 Entrees:

- **SALTIMBOCCA ALLA ROMANA**

Veal Cutlets, Sage Cream, Fresh Prosciutto de Parma

- **GRILLED ROSEMARY CHICKEN BREAST**

Escarole Greens, Gorgonzola

- **EGGPLANT PARMESAN**

Mozzarella, Marinara, Fresh Basil

### ROASTED ASPARAGUS

Lemon Zest, Parmesan Cream

### ZITI AMATRICIANA

Tomatoes, Guanciale, Pecorino, Pepperoncino

### ASSORTED SEASONAL GRILLED VEGETABLES

### TIRAMISU

Mascarpone, Cocoa Powder, Coffee Beans

### AMARETTO CANNOLI'S



# Lunch

On the Run

## Grab and Go Box Lunch

All box lunches are served with your choice of:

### SELECT 1:

Cole Slaw, Macaroni or Mustard Potato Salad

### SELECT 1:

Pretzels or Potato Chips

### SELECT 1:

Cookie, Brownie or Candy Bar

### APPLE

### ASSORTED SOFT DRINKS & BOTTLED WATER

### SELECT 3 SANDWICHES:

#### ROTISSERIE TURKEY

Fresh Mozzarella, Calabrese Pesto, Arugula, Whole Wheat

#### SATRIALE'S SUB

Prosciutto di Parma, Salami, Ham, Arugula, Tomatoes, Red Onions, Provolone Cheese

#### VEGETARIAN CAPRESE

Garden Tomato, Mozzarella, Fresh Spinach, Basil Mayonnaise, Ciabatta

#### SPICED PASTRAMI

Gruyere, Caramelized Onion, Honeycup Mustard, Marbled Rye

#### LONDONPORT ROAST BEEF

Aged Cheddar Cheese, Watercress, Horseradish Cream, French Baguette

#### BALSAMIC PORTABELLA

Grilled Portabella, Caramelized Onions, Basil Pesto, Vine Ripe Tomatoes, Arugula, Roasted Red Peppers, Pretzel Bun

## Bento Box Lunch

Minimum of 25 guests

All bento box lunches are served with bottled water.

### SELECT 2 ENTREES:

#### MOROCCAN CHICKEN BREAST

Raisin Vegetable Cous Cous, Cured Olives, Turmeric Cauliflower Tabbouleh Salad Coconut Macaroons

#### GINGER & SOY ASIAN SLICED FLANK STEAK

Wok Fried Eggplant, Broccoli, Carrots, Mushrooms, Lo Mein Noodle Salad Matcha Tart

#### CHICKEN "GYRO"

Greek Marinated Chicken Breast, Parsley Onions, Tomatoes, Tzatziki Sauce, Grilled Pita Roasted Cauliflower & Garbanzo Salad Baklava

#### FALAFELLAS

Romaine, Chick Pea Falafels, Tahini & Harissa Sauces Fattoush Salad, Pita Pocket Orange cake

#### BARBACOA BEEF

Flour Tortillas, Radishes, Pickled Red Onions, Cilantro Red & Black Bean Mexican Salad 3 Leches Cake

#### SEARED TUNA

Sriracha Jasmine Rice, Sesame Seeds, Scallions, Tobiko Roe Edamame, Carrot, Cabbage, Cilantro, Togarashi, Cucumber Salad Tropical Fruit tart

SERVED WITH

*salad, dessert, unsweetened Georgia iced tea & freshly brewed La Colombe coffee, decaffeinated, Tealeaves tea*

## Salad

Select One

### HOUSE MIXED GREENS SALAD

Tomato, Cucumber, Shaved Carrot,  
Red Onion, Lemon Olive Oil Vinaigrette

### GREEK SALAD

Heirloom Tomatoes, Red Onion,  
Cucumber, Kalamata Olives, Peppers, Feta,  
Greek Olive and Feta Vinaigrette

### CAESAR SALAD

Romaine, Aged Parmesan Cheese, Homemade  
Garlic Croutons, Traditional Caesar Dressing

### BABY SPINACH SALAD

Shaved Fennel, Eggs, Bacon, Beech Mushrooms, Grape Tomatoes,  
Rockfort Bleu Cheese, Balsamic Vinaigrette

## Upgraded Salads

Select One

### GRILLED PEACH SALAD

Baby Arugula, Fresh Blueberries, Breakfast Radish,  
Red Onions, Goat Cheese, Honey Key Lime Vinaigrette

### ASIAN CHOPPED SALAD

Artisan Cabbage-Lettuce Blend, Carrots, Edamame, Bean Sprouts, Red  
Peppers, Spiced Cashews, Miso Sesame Dressing

### BURRATA SALAD

Beefsteak Tomato, Radicchio, Long Steam Artichokes, Basil Pesto,  
Balsamic, Prosciutto

### BEET SALAD

Watermelon Radish, Mizuna, Arugula, Frisee,  
Garbanzo, Goat Cheese, Mandarin Oranges, White Balsamic  
Vinaigrette

## Dessert

Select One

### COCONUT RUM CAKE

Caramel Paste

### KEY LIME TART

### WARM BREAD PUDDING

Cocoa Nibs & Chocolate Sauces

### RED VELVET CAKE

### PECAN PIE

### COCONUT CAKE

### TRADITIONAL CHEESECAKE

Seasonal Compote

### SEASONAL FRESH BERRY TART

### FLOURLESS CHOCOLATE CAKE

### TIRAMISU

# Plated Lunch

## **BUTTERNUT SQUASH RAVIOLI**

Sage Butter Sauce, Pepitas, Roasted  
Butternut, Asparagus, Pecorino Romano

## **BRAISED PORK SHANK**

Pimento Cheese Grits, Baby Carrots,  
Broccolini, Whole Grain Mustard Jus

## **MAPLE BOURBON SALMON**

Sweet Potato, Pancetta, Shiitake, Spinach &  
Caramelized Onion Hash

## **SEARED MAINE SCALLOPS (5)**

Saffron & Carrot Risotto, Grilled Asparagus,  
Lime Corn Cream

## **72 HOUR BRAISED SHORT RIB**

Caramelized Zucchini Mashed Potatoes,  
Roasted Root Vegetables, Truffle Demi  
Glaze

## **LEMON TURMERIC GRILLED CHICKEN BREAST**

Vegetable Israeli Couscous, Lemon Olive  
and Parsley Sauce

## **CHICKEN & WILD MUSHROOM RISOTTO**

Seared Chicken Breast,  
Wild Mushroom Risotto,  
Truffle Cream, Parmesan Cheese

## **“BEYOND” MEATBALLS**

Sundried Tomatoes, Fresh Peas, Mint,  
Orzo, Fennel Seed Marinara

### **SERVED WITH**

*salad, dessert, unsweetened Georgia iced tea & freshly brewed  
La Colombe coffee, decaffeinated, Tealeaves tea*







Dinner

# Dinner Buffets

**ALL BUFFETS INCLUDE**  
*unsweetened Georgia iced tea & freshly brewed La Colombe coffee,  
decaffeinated, Tealeaves tea*

Minimum of 30 guests. Maximum of 60 minutes of service.

## Marseille

### SOUPE AU PISTOU

Zucchini, Tomatoes, Cannellini Beans, Potatoes,  
Basil Pesto

### BISTRO NIÇOISE SALAD

Ashland Farms Greens, Heirloom Tomatoes,  
Roasted Garbanzos, Baby Red Potatoes, Niçoise  
Olives, Eggs, Haricot Vert, Red Wine Vinaigrette

### FRENCH GREEN LENTIL SALAD

Golden Beets, Sundried Tomatoes, Goat Cheese,  
Celery, Dijon Vinaigrette

### RED SNAPPER ALMANDINE

Cauliflower Puree, Capers, Toasted Almonds

### BEEF BOURGUIGNON

Braised Short Ribs, Cipolini Onions, Forest  
Mushroom Glaze

### POMMES MOUSSELINE

Garlic Confit Mashed Potatoes

### EGGPLANT RATATOUILLE

Searched Thyme Infused Vegetables

### OPERA CAKE

Vanilla Sponge Cake, Coffee Ganache

### PROFITEROLES

Cream Puffs, Seasonal Chantilly, Bavaria, Hazelnut

## Persia

### SHIRAZI SALAD

Romaine Hearts, Heirloom Tomatoes, Persian  
Cucumbers, Pickled Red Onions, Pita Chip  
“Croutons” Labneh Lemon Vinaigrette

### ROASTED CAULIFLOWER SALAD

Tri Color Quinoa, Mint, Parsley, Grape Tomatoes,  
Pomegranate Molasses

### NAAN BREAD WITH ZA'ATAR

### SLOW ROASTED LEG OF LAMB

Charred Onion Pedals, Mint Pesto

### GRILLED CHICKEN BARG

Yogurt & Turmeric Marinade, Charred Roma  
Tomatoes, Chicken Jus

### SAFFRON BASMATI RICE

Lentils, Raisins, Fresh Dill

### CRISPY FALAFEL

Lemon Zest Tahini Sauce

### PERSIAN SAFFRON PUDDING VERRINES

### BAKLAVA

# Dinner Buffets

**ALL BUFFETS INCLUDE**  
*unsweetened Georgia iced tea & freshly brewed La Colombe coffee,  
decaffeinated, Tealeaves tea*

Minimum of 30 guests. Maximum of 60 minutes of service.

## Creole

### SUNBURST SALAD

Ashland Mixed Greens, Cherry Tomatoes, Toasted Pecans, Craisins, Crumbled Blue Cheese, Raspberry Vinaigrette

### LOUISIANA POTATO SALAD

Marble Baby Potatoes, Spicy Pickles, Eggs

### CRAWFISH & ANDOUILLE GUMBO

Dark Roux, Okra, Crab Meat

### CAJUN CHICKEN CASSOULET

Cannellini Beans, Seasoned Bread Crumbs

### SHRIMP ETOUFFEE

"Holy Trinity", Creamy Tomato Sauce

### RED BEANS & RICE

Collard Greens, Poblano Peppers

### CREAMY CORN MAQUE CHOUX

Vidalia Onions, Pimentos

### CREOLE BREAD PUDDING

Bourbon Butter Sauce

### KEY LIME PIE

Yogurt & Vanilla Bean Chantilly

## Polynesia

### POLYNESIAN SALAD

Seasonal Field Greens, Fresh Mandarin Segments, Hearts of Palm, Cucumbers, Carrots, Toasted Coconut, Cucumber/Wasabi Dressing

### GLASS NOODLE SALAD

Carrots, Sugar Snap Peas, Cilantro, Bean Sprouts, Red Peppers, Scallions, Purple Cabbage

### VEGETABLE FRIED RICE WITH CHOICE OF 2 PROTEINS:

- SKIRT STEAK
- CHAR SIU PORK
- SHRIMP
- SWEET CHILI TOFU

### HULI HULI CHICKEN

Ginger BBQ Sauce, Grilled Pineapples

### SPICY LAMB CURRY

Thai Yellow Curry, Sweet Potatoes, Coconut

### STIR FRIED BROCCOLINI

Chili Oil, Roasted Sesame Seeds

### CAULIFLOWER "WINGS"

Garlic Ginger Buffalo Sauce

### HAUPIA COCONUT CUSTARD

Vegan Custard, Mango Compote

### COCONUT CAKE

# Dinner Entrees

**SERVED WITH**  
*salad, dessert, unsweetened Georgia iced tea & freshly brewed  
La Colombe coffee, decaffeinated, Tealeaves tea*

## Salad

Select One

### LOADED WEDGE SALAD

Baby Iceberg, Maytag Bleu, Nueske's Bacon Bits, Red Onions, Cherry Tomatoes, Blue Cheese Dressing

### GARDEN SALAD

Edible Flowers, Red Onion, Tomatoes, Radishes, Spring Onion, Strawberry, Celery, Carrots, Raspberry Vinaigrette

### SWEET POTATO ARUGULA SALAD

Goat Cheese, Craisins, Pepitas, Grape Tomatoes, Balsamic Vinaigrette

### CAESAR SALAD

Romaine, Aged Parmesan Cheese, Homemade Garlic Croutons, Traditional Caesar Dressing

### GREEK SALAD

Romaine Hearts, Feta Cheese, Red Onion, Kalamata Olives, Tomatoes, Peppers, Oregano Vinaigrette

## Upgraded Salads

Select One

### ROASTED BEETS SALAD

Frisee, Marcona Almonds, Goat Cheese, Quinoa, Pickled Red Onions, Radishes

### BABY GEM SALAD

Pears, Walnuts, Gorgonzola, Caramelized Shallots, Dijon Dressing

### KALE MIZUNA

Baby Kale, Mizuna, Marinated Feta, Breakfast Radish, Cherry Tomatoes, Red Onions, Cucumbers, White Balsamic Vinaigrette

## Dessert

Select One

### FLOURLESS CHOCOLATE CAKE

### PASSION FRUIT NAMELAKA

White Chocolate Ganache

### BANANA BREAD PUDDING

Bourbon & Chocolate Sauces

### SOUTHERN PECAN PIE

Bourbon-Caramel Sauce

### OPERA CAKE

Dark Coffee Chocolate Ganache

### MADAGASCAR VANILLA PANA COTTA

Seasonal fruit compote



# Dinner Entrees

## 72 HOUR SHORT RIB

Local Mushroom Barley Risotto, Roasted Baby Carrots,  
Truffle Demi Glaze

## FRENCHED CHICKEN BREAST

Gorgonzola Polenta, Roasted Japanese Eggplant,  
Sundried Tomato Rosemary Pesto

## BEETROOT SALMON FILLET

Israeli Couscous Pilaf, Haricot Vert, Dill Beurre Blanc

## FILET MIGNON

Cheese Potato Gratin, Maple Brussel Sprouts & Parsnips, Bordelaise  
Sauce

## BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash, Maitake, Kale, Sage Cream

## BELUGA LENTIL BOLOGNESE

Ziti Pasta, Cannellini Beans, San Marzano Tomatoes, Pecorino

## SEARED CHILEAN SEABASS “PLAKI”

Smashed Fingerling Potatoes, Roasted Asparagus, Confit Tomato &  
Olive Tapenade

## BRAISED PORK OSSO BUCCO

Saffron Mashed Potatoes, Peas, Baby Carrots, Gremolata

### SERVED WITH

*salad, dessert, unsweetened Georgia iced tea & freshly brewed La  
Colombe coffee, decaffeinated, Tealeaves tea*





# Receptions

# Reception Packages

All Reception Packages must be purchased based on full attendance and are designed for 90 minutes of service. Stations require one Chef Attendant per 100 guests at \$200 each.

## Georgia on My Mind

### SOUTHERN VEGETABLE CRUDITÉS

Pickled Baby Corn & Jicama, Cornichons,  
Okra, Turmeric Cauliflower, Mixed Olives  
Celery, Carrots, Cucumber, Tomatoes,  
Jeff's Green Goddess Dip,  
Roasted – Red Pepper Spread  
Assorted Artisan Bread Toasts

### FRIED CHICKEN & BISCUIT STATION

Fried Chicken, Peach Chutney, Southern Style Coleslaw

### SHRIMP 'N GRITS STATION

Hot Creamy Buttered Grits and Array of Delicious Toppings to Include:  
Sautéed Savannah Shrimp, Diced Beefsteak Tomatoes, Hickory Smoked  
Bacon, Smoked Cheddar Cheese and Sliced Scallions

### PORK TENDERLOIN STATION

Bourbon Brown Sugar Pork Tenderloin  
with Sage Pan Dripping Sauce  
Nueske's Bacon and Maple Crispy  
Brussel Sprouts  
Molasses and Brown Sugar Creamy  
Sweet Potato Mash

### INDIVIDUAL PECAN TARTLETS

### RED VELVET CUP CAKES



# Reception Packages

All Reception Packages must be purchased based on full attendance and are designed for 90 minutes of service. Stations require one Chef Attendant per 100 guests at \$200 each.

## Pacific Rim

### JAPANESE SUSHI & NIGIRI

- Sushi Rolls: Spicy Tuna, Salmon Cream Cheese, California, Shrimp Tempura
- Nigiri: Salmon, Ebi Shrimp, Mackerel Wasabi & Pickled Ginger

### TUNA POKE SHOOTERS

Truffle Teriyaki, Sesame, Scallions, Seaweed Salad

### CUCUMBER KIMCHI CUPS

Carrots, Scallions, Daikon Sprouts

### DUCK SPRING ROLL

Duck Sauce

### PORK POT STICKER

Plum Sauce

### VEGETABLE EGGROLL

### ASIAN STREET FOOD STATION

- Korean BBQ Bulgogi Taco, Asian Slaw & Fresh Persian, Cucumber Pickles, Sriracha Mayo
- Steamed Chinese BBQ Beef Buns

### BEEF MEATBALLS

in Red Thai Curry

### FORTUNE COOKIES

### COCONUT CAKE

### CITRUS MATCHA TARTS

## Caribbean Feast

### BUILD YOUR OWN ISLAND SALAD

Grilled Chicken, Grilled Flank Steak, Roasted Corn, Black Beans, Roasted Red Peppers, Mandarin Oranges, Arugula, Baby Greens, Cucumbers, Radishes, Cilantro, Ranch Dressing & Mango Vinaigrette

### JAMAICAN BEEF PATTIES

Bajan Jerk Sauce

### RASTA PASTA

Tender Chicken, Penne, Rainbow Peppers, Jerk Cream

### BLACKENED MAHI MAHI STATION

Fried Plantains, Tropical Salsa

### SPICY JAMAICAN JERK CHICKEN LEGS STATION

Coconut Seasoned Jasmine Rice, Scallions

### BRAISED OXTAIL STEW STATION

Carrots, Parsnips, Green Lentils & Rice

### CURRIED GARBANZO BEANS

Garam Masala, Yukon Potatoes, Cilantro

### COCONUT BREAD PUDDING

### GOLDEN COCONUT RUM CAKE



# Reception Packages

All Reception Packages must be purchased based on full attendance and are designed for 90 minutes of service. Stations require one Chef Attendant per 100 guests at \$200 each.

## Enzo Ferrari

### TUSCAN ANTIPASTO DISPLAY

Marinated Ciliegini, Mozzarella with Heirloom Tomatoes, Castelvetrano Olives, Marinated Mushrooms, Artichoke Hearts, Roasted Peppers, Focaccia Croutons, Chickpea & Garlic Dip, Calabrese Pesto

### “FERRARI RED” SLICER, CURED MEATS STATION

Salami Milanese, Finocchiona, Prosciutto di Parma, Soppressata, Capicola, Assorted Mustards, Rocket Pesto, Crostini,

### PASTA STATION

-Cheese Tortellini a La Vodka  
-Sage Potato Gnocchi with Short Rib  
-Penne Puttanesca

### MODENA FLATBREADS

-Pepperoni, Genoa Salami & Calabrian Peppers,  
-Goat Cheese, Caramelized Onions, Zucchini, Olives, Balsamic Reduction  
-Margherita, Bocconcini Mozzarella, San Marzano Tomatoes, Fresh Basil

### CANNOLI

### VEGAN TIRAMISU

## El Greco

### BABY KALE SALAD

Baby Kale, Romaine Hearts, Sofrito Quinoa, Greek Olives, Cucumbers, Almonds, Yellow Beets, Red Wine Vinaigrette

### GIGANTES BEAN SALAD

Lemon Zest, Extra Virgin Oil, Dill, Scallions, Grape Tomatoes

### MEZE

Crispy Spanakopita, Fried Haloumi Cheese & Honey, Eggplant Dip, Pita chips

### WAGUY BEEF PASTICCIO

Tubular Pasta, Beef Meat Sauce, Bechamel

### GULF SHRIMP SAGANAKI STATION

Sweet Peppers, Cipollini onions, Braised Tomatoes, Melted Feta

### CHICKEN SOUVLAKI STATION

Yogurt Marinated Chicken Skewers, Tzatziki Sauce, Tomatoes, Parsley Onions, Greek Pita Wedges

### MARY'S POTATOES

Golden Yukon Potatoes, Dijon, Orange Juice, Oregano

### GREEN BEAN & TOMATO CASSEROLE

Vidalia Onions, Crushed Tomatoes

### BAKLAVA

### RIZOGALO SHOOTERS

Creamy Vanilla Rice Pudding, Cinnamon

## Reception

# A La Carte

Minimum order of 50 pieces per item

### Cold Items

#### CHILLED SHRIMP SHOOTER

Orange-Cilantro Cocktail Sauce, Avocado Mousse

#### YELLOW TOMATO GAZPACHO

Brunoise Vegetables, Lemon Oil, Micro Basil

#### SMOKED SALMON CONES

Pastry Cones, Sesame, Cream Cheese

#### TUNA & SALMON POKE

Avocado, Togarashi, Cucumber, Crispy Wontons

#### CURRIED CRAB SALAD

Brioche Slider

#### SALMON PINWHEEL

Dill Cream Cheese, Pimento, Herb Tortilla

#### CURRY CHICKEN LETTUCE TACO

Dried Cherry, Celery, Gem Lettuce

#### GREEN PAPAYA SALAD

Glass Noodles, Julienne Vegetables,  
Mint, Basil, Fish Sauce

#### ANTIPASTO SKEWER

Artichoke, Pepperoncini, Salami, Mushroom,  
Mozzarella & Tomato

#### GOAT CHEESE & PROSCIUTTO

Mini Naan, Fig Jam

#### HUMMUS CROSTINI TRIO

Tomato/Pine Nut, Kalamata Olive/Orange Zest, Radish/Cucumber

#### DEVILED EGGS

Smoked Paprika, Bacon

#### WATERMELON CEVICHE

Mint, Feta Cheese, Arugula, Everything Bagel Seasoning



## Reception

# A La Carte

Minimum order of 50 pieces per item

### Hot Items

#### CANTONESE SHRIMP SPRING ROLLS

Duck Sauce

#### CHICKEN DIJON IN PUFF PASTRY

#### MARYLAND CRAB CAKE

Spicy Remoulade

#### MINI SPANAKOPITA

#### POLYNESIAN TURKEY MEATBALLS

Sweet & Sour Sauce

#### BBQ CHICKEN FLATBREAD

Red Onions, Cilantro, Bacon

#### BEEF BRISKET PICADILLO EMPANADA

#### PIMENTO MAC N' CHEESE FRITTER

#### FETA & SUN-DRIED TOMATO

In Phyllo

#### MUSHROOM ARANCINI

Truffle mayo

#### PUNJABI VEGGIE SAMOSAS

Peach Chutney

#### MINIATURE BEEF WELLINGTON

#### GOAT CHEESE & HONEY PHYLLO TRIANGLE

#### CAROLINA BBQ PORK SLIDER

Brioche Bun

#### THAI PEANUT CHICKEN SATAY

#### SHORT RIB SLIDER

Stilton Cheese, Arugula, Balsamic Onions

#### TEMPURA SHRIMP

Citrus Ponzu

#### CHICKEN CORDON BLUE CROQUETTES

Paprika Aioli



## Reception

# A La Carte

Minimum order of 50 pieces per item

### SOUTHERN VEGETABLE CRUDITÉS

Pickled Baby Corn & Jicama, Cornichons, Fennel,  
Turmeric Cauliflower, Greek Olives, Celery,  
Carrots, Cucumber, Tomatoes,  
Jeff's Green Goddess Dip, Roasted  
Red Pepper Almond Spread

### GREEK MEZE

Hummus, Baba Ganoush, Tzatziki, Tirokafteri,  
Marinated Gigantes Beans, Dolmas, Fried Halloumi  
Cheese, Warm Pita & Artisan Bread

### LOCAL & INTERNATIONAL CHEESE SELECTION

Tiles of Domestic and Imported Cheeses to Include:  
Maytag Blue, Sweet Grass,  
MT Tam Triple Cream, Tillamook Cheddar &  
Manchego, Garnished  
with Nuts, Dried Fruit & Grapes,  
French Bread & Gourmet Crackers

### SMOKED SALMON DISPLAY

Capers, Bermuda Onions, Chopped Eggs, Caviar,  
Lemon, Rye Bread Toast

### SUSHI PRESENTATION

Assortment of Tuna (Maguro), Shrimp (Ebi), Salmon  
(Sake), California Roll,  
Soy, Wasabi & Pickled Ginger

### THE NOSH TABLE

Soppressata, Salami, Marinated Mozzarella, Home  
Grown Pimento Cheese, Point Reyes Blue Cheese,  
Sweet Grass Dairy Cheese, Warm Spinach Artichoke  
Dip, Red Pepper Jelly Dip, Greek Olives, Celery,  
Carrots, Flat Breads, Assorted Bread & Crackers

### SAVANNAH SEAFOOD EXPERIENCE

Snow Crab Claws, Southern Oyster Shooters, Clams,  
Shrimp Cocktail, Mussels, Lemon Wedges,  
Cocktail Sauce, Horseradish,  
Pete's Hot Sauce & Mignonette

### LOW COUNTRY BOIL

Steamed Peel and Eat Shrimp,  
Craw Fish, Clams, Corn, Potatoes

# Reception Stations

Stations are intended to be used as enhancements for receptions and are not permitted to be used as stand alone items. Build your own reception package with a minimum of four stations. Stations are designed for 90 minutes and require one Chef Attendant per 100 guests at \$200 each.

## Spanish Paella Station

TRADITIONAL SAFFRON RICE, GARLIC, PEAS, ROASTED PEPPERS, CHICKEN, SHRIMP, MUSSELS & CHORIZO SAUSAGE

## Asian Dim Sum Station

ASSORTED BAO BUNS, SIU MAI, DUMPLINGS & SPRING ROLLS

## Justa Pasta Station

### SELECT 3 PASTA

Cheese Tortellini, Potato Gnocchi, Penne, Linguini

### SELECT 3 PROTEINS

Vegan Bolognese, Garlic Chicken, Braised Short Rib, Traditional Bolognese, Shrimp

### INCLUDED SAUCES:

Alfredo, Basil Pesto, Fresh Pomodoro

PECORINO ROMANO

## Athena Station

### MARINATED LAMB SOUVLAKI

Pickled Red Onions, Roma Tomato, Tzatziki, Grilled Pita

### CRISPY FALAFEL

Lemon Tahini Sauce, Harissa

### HUMMUS TRIO

Roasted Beet, Roasted Garlic & Pine Nut, Olive Tapenade

## Build Your Own Poke Bowl

### CUBED SUSHI GRADE AHI TUNA, SALMON & TOFU

Scallions, Persian Cucumber, Edamame, Radish, Mango, Red Cabbage, Julienne Carrots, Seaweed Salad, Macadamia Nuts, Sesame Seeds

Poke Dressing, Spicy Mayo, Truffle Ponzu

Quinoa, Brown Rice, White Rice

# Reception Stations

Stations are intended to be used as enhancements for receptions and are not permitted to be used as stand alone items. Build your own reception package with a minimum of four stations. Stations are designed for 90 minutes and require one Chef Attendant per 100 guests at \$200 each.

## Mini Panini

### ITALIAN PANINI

Black Forrest Ham, Salami Toscano, Mortadella, Provolone, Honeycup Mustard, Pickles, Herb Ciabatta

### TURKEY PANINI

Smoked Turkey, Tillamook Cheddar, Lemon Aioli, Tomatoes, Arugula, Rosemary Focaccia

### VEGGIE PANINI

Balsamic Portabella, Roasted Red Peppers, Fresh Mozzarella, Olive Tapenade, Baby Spinach, Whole Wheat Bread

### SWEET POTATO FRIES

## Brazilian Churrasco Style

### GRILLED MEAT SKEWERS

**Beef Tenderloin**  
Argentinian Chimichurri

**Marinated Lamb**  
Mint & Lemon Zest Pesto

**Tandoori Chicken**  
Lime & Yogurt Raita

## Slider Station

SELECT 3 SLIDERS:

**ANGUS BEEF BURGERS**  
Caramelized Onion & Truffle Mayo

**SWEET SOY PORK BELLY**  
Asian Slaw

**SOUTHERN BUTTERMILK  
FRIED CHICKEN**  
House Pickles & Butter Milk Ranch

**BLACK BEAN SLIDER**  
Cilantro Pesto, Pickled Red Onions, Tomatoes

**SHOE STRING  
FRENCH FRIES**

**OLD BAY SWEET  
POTATO FRIES**

## Indian Food Market

**CHICKEN TIKKA**  
Cilantro & Serrano Chutney and Pickled Red Onion

**SHRIMP VINDALOO**

**VEGETABLE SAMOSAS**  
Tamarind Chutney, Garlic Naan Bread

## Mac & Cheese

**CHEDDAR, ROMANO,  
ASIAGO MAC & CHEESE**

**TOPPINGS:**

**-COUNTRY HAM**

**-SHRIMP & LOBSTER**

**-FOREST MUSHROOMS**

## Reception

# Carving Stations

Stations are intended to be used as enhancements for receptions and are not permitted to be used as stand alone items. Build your own reception package with a minimum of four stations. Stations are designed for 90 minutes and require a Chef Attendant at \$200.

### **Alder Plank Salmon Filet**

Spinach & Leek, Lemon Dill Yogurt, Italian Salsa Verde

### **New York Strip Loin**

Parsley-Lemon Chimichurri, Charred Spring Onions

### **Garlic Herb Butter Roast Turkey Breast**

Brandy Turkey Gravy

### **Brown Sugar & Maple Glazed Ham**

Grilled Pineapple, Corn Muffins

### **Roasted Leg of Lamb**

Ras El Hanout Spice, Mint Demi Glace

### **Tenderloin of Beef**

Green Peppercorn & Morel Sauce, Crusty French Baguette

### **Beef Steamship Round**

Creamy Horseradish & Miniature Rolls

### **Prime Rib**

Garlic Thyme Roasted, Shallot Au Jus, Grain Mustard Sauce & Artisan Bread Rolls

Bar





# Bar

All host, package and cash bars require a bartender at \$200 per bar. All bars require one bartender per 100 guests. All host or package bars are subject to an additional 3% liquor tax. Cash bars require a minimum of \$500 in sales per bar.

## Diamond Bar

### SPIRITS

Tito's Vodka, Hendrick's Gin, Ron Zacapa Rum, Casamigos Blanco Tequila, Jameson Whiskey, Knob Creek Bourbon, Glenmorangie Original 10 Yr Scotch

### BEER

Blue Moon, Bud Light, Corona Extra, Miller Light, Sam Adams Lager, Stella Artois, Sweetwater 420, Southern Brewing Hobnail IPA

### WINE

Chandon Brut – Sparkling  
Wente Estate Grown – Chardonnay  
Wente Southern Hills – Cabernet Sauvignon

## Gold Bar

### SPIRITS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Bulleit Rye Whiskey, Jack Daniel's Bourbon, Dewars 12 Yr Scotch

### BEER

Blue Moon, Bud Light, Corona Extra, Miller Light, Sam Adams Lager, Stella Artois, Sweetwater 420

### WINE

Riondo – Prosecco Spumante DOC  
Columbia Crest Grand Estates - Chardonnay  
Columbia Crest Grand Estates – Cabernet Sauvignon

# Wine

## Sparkling

### PROSECCO

Riondo Spumante  
Doc, Italy

### SPARKLING

Chandon Brut, Napa

### SPARKLING

Etoile Rose, Napa

### CHAMPAGNE

Veuve Clicquot Yellow Label,  
Epernay, France

### CHAMPAGNE

Veuve Clicquot RV Rose,  
Reims, France

### CHAMPAGNE

Moet Imperial Brut, Epernay,  
France

### CHAMPAGNE

Dom Perignon, France

## White

### CHARDONNAY

Decoy, Sonoma County

### CHARDONNAY

Sonoma-Cutrer Russian River  
Ranches, Sonoma County

### SAUVIGNON BLANC

Wairau River, Marlborough,  
New Zealand

### PINOT GRIGIO

Terlato Family,  
Friuli, Italy

### RIESLING

Chateau Ste. Michelle  
& Dr. Loosen Eroica,  
Columbia Valley

### ROSE

Fleur de Mer, Cotes de  
Provence

## Red

### CABERNET SAUVIGNON

H3, Columbia Valley,  
Washington

### CABERNET SAUVIGNON

Oberon, Napa County

### CABERNET SAUVIGNON

Conn Creek,  
Napa Valley

### MERLOT

Wente 'Sandstone',  
Central Coast

### PINOT NOIR

Meiomi, California

### PINOT NOIR

Ponzi, Oregon

### PINOT NOIR

Cambria, Julia's Vineyard,  
Santa  
Maria Valley

### MALBEC

Bodega Norton Reserva,  
Mendoza, Argentina

# Policies & Information

## FUNCTION ROOM ASSIGNMENT

Function room assignments are made based upon the number of anticipated guests. These locations are not guaranteed. Should these anticipated numbers increase or decrease, we reserve the right to change the room assignment based on adjusted attendance information and/or other business needs, to like space. Additional charges may apply. The function time noted on the event order is the time that the room will be reserved for your use.

## GUARANTEE

To assure proper food and beverage purchasing and preparation, the number of people attending must be given to your Catering/Event Manager three business days (72 business hours) by 9am prior to the function. This number will be considered your guarantee, and it is not subject to negotiation after submission. The hotel will only prepare seating and food for 3% over the guaranteed number and will charge either for the guaranteed number or the actual number of guests served, whichever is greater. If you need to increase the number of guests after the guarantee has been given, please call your Catering/Event Manager.

## FOOD AND BEVERAGE

The enclosed menus should serve as suggestions for your upcoming event at The Hilton Atlanta. Your Catering/Event Manager would be delighted to help you plan an event that expresses your individual ideas through a specially designed menu. Alcoholic beverage sales and service are regulated by the State Liquor Control Board. The Hotel, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no alcoholic beverages may be brought into the Hotel from outside sources.

Due to current health regulations, food or beverage may not be taken off the premises after it has been prepared and served to guests. In addition, no food may be brought into the hotel. Leftover food from catered functions may be donated to local charities. Ask your Catering/Event Manager for details.

## UNDER MINIMUM GUARANTEE

A fee of \$250 will be applied to all events that fall under the minimum guarantee noted within the menus.

## REQUEST FOR MULTIPLE ENTRÉES

If multiple entrées are requested, the following will apply: If there is a price discrepancy between the three entrées, the higher price will prevail for all entrées. Guarantees for each entrée are required in accordance with the guarantee schedule.

## AUDIO VISUAL

Complete in-house audio visual equipment and services are provided by Encore. Orders may be placed with your Catering/Event Manager or directly with Encore at 404-221-6893.