

Special Events A la Carte Menu

Minimum of Three A la Carte Stations

Passed Hors D'oeuvres: Choice of Four

Smoked Salmon on Herbal Toasted Crostini *with Wasabi-Dill Cream Sauce*

Sun-dried tomato Spanikopita and Spinach Spanikopita

Wild Mushroom Strudel baked in a flaky pastry

Parmesan Garlic Shrimp Stuffed Mushroom Caps

Miniature Crab Cakes

Brie en Croute with Raspberry-Almond Filling

Assorted Mini Quiche

Antipasto Skewers *with Mozzarella, Sun-dried tomato, Artichoke and Kalamata Olives*

Baked Brie on Brioche *with Cinnamon & Brown Sugar*

Lobster Empanadas

Artichoke Trumpets

Mini BBQ Pastry Puffs

Tempura Shrimp *with Sweet-Thai Chili Drizzle*

Grilled Flatbread with Pesto

Black bean Tart

Seasonal Soup Shooters (*chilled Green Pea Soup with crème fraise & mint; Roasted Squash Soup Shooters with Cream Fraise; Tomato Cucumber Gazpacho; variety of bisque shooters: Pumpkin Sage, Tomato and Apple Fennel*)

Smoked Salmon Mousse Wontons

Pork Tacos with pasilla and pepper jack

Roasted Corn Cakes with Avocado Relish

Carving Station: Choice of Two

Roasted Turkey

Whole Smoked Turkey with Orange Cranberry sauce

Roasted Pork Loin caramelized with a Honey Mustard glaze

Kentucky Bourbon Glazed Boneless Pork Loin

Garlic Roast Beef with fresh herb marinade

Raspberry-Pomegranate Glazed Roasted Pork Loin

Herb Crusted Prime Rib

Maple Glazed Ham

Roasted Fennel Encrusted Rack of Lamb with Apple-Mint Salsa

All served with seasonal vegetables, scalloped potatoes and appropriate condiments

Seafood Display: Selection of Four

Jumbo Steamed Shrimp

Steamed Clams

Mussels

Salmon Carpaccio

Whole Smoked Salmon

Alaskan Crab Legs

Scallops

Oysters Rockefeller

Stone Crab Claws (seasonal)

Chef-Attended Pasta Station

Choice of two pastas: Fettuccini, Bowtie, Cheese Tortellini, Fusilli, Gnocchi, and Penne Pasta

Choice of two sauces: Pesto, Alfredo, Roasted Tomato, Smoked Gouda Mushroom Reduction, Clam,

Pink Vodka or Artichoke Cream

Served with Chicken, Shrimp and Fresh Vegetables and Cheese

Chef-Attended Fajita Station

Grilled Chicken and Steak, Served with a variety of sautéed vegetables, cheeses, sour cream, fresh salsa, guacamole and flour tortillas

Chef-Attended Mashed Potato Martini Station

Create your own **MASHED POTINI!**

Mashed Sweet Potatoes and Parmesan Garlic Mashed Potatoes

Assorted Toppings: Assorted Cheeses, Chives, Sweet Butter, Bacon, Cinnamon, Sugar, Sour Cream and Salsa

Gourmet Salad Display

Duo of Chilled Salad Selections served in oversized individual martini glasses

Spring Mix Salad *to include frisee, radicchio, and baby red and green leaves topped with vine ripened tomatoes, toasted pecans, applewood smoked bacon & sliced mushrooms* **AND** Caesar Salad *to include crisp romaine lettuce, croutons, and parmesan cheese*

Selection of Dressings: Caesar, Raspberry Vinaigrette and Buttermilk herb dressings

Antipasto Display

Classic Hummus with Feta Cheese, Kalamata Olives and Fresh Tomatoes

Spinach & Artichoke Dip

Chef's Selection of Italian Meats

Shrimp Cocktail served in shot glasses

Marinated and Grilled Vegetables: *Artichokes, Mushrooms, Summer Squash*

Assortment of Freshly Baked Breads & crackers with infused butters

Variety of domestic and imported cheeses

Prosciutto Wrapped Mozzarella

Caprese Salad: Fresh Tomatoes & Mozzarella drizzled with Olive Oil and Basil

Marinated Olives

Domestic and Imported Cheese Display

Brie, Port Wine, Goat, Cheddar, Mozzarella, Swiss, Camembert, Havarti, Gorgonzola, & Cambazzola Cheeses, Sliced Apples & Grapes

Served with Lavosh crackers and French bread slices

Chef-Attended Stir-Fry Station

Teriyaki Steak, Lemon Butter Shrimp, and Ginger Chicken tossed with Snow Peas, Bamboo Shoots, Water Chestnuts and Broccoli

Chef-Attended Mini Burger Station

Choice of Angus Beef, Buffalo, or Turkey with a Variety of Toppings:

Smoked Bacon, Cheddar, Swiss and Bleu Cheeses, Lettuce, Tomatoes, Onions

To include assorted homemade condiments: Chipotle BBQ, Honey Mustard, Spicy Mayo

Served with Shoestring French Fries

Chef-Attended Shrimp and Grits Martini Station

Gulf Shrimp Served atop Creamy Stone-ground Grits

Martinis Made-to-Order Featuring an Assortment of Cheeses, Chives, Sweet Butter, Bacon and Scallions

Only in the South....Chef-Attended Hash Browns Station

How do you like your hash browns?

Made-to-Order with choice of toppings: Cheddar Cheese, Diced Tomatoes, Onions, Chili and Ham

The Bruschetta Display

Mushroom, Leek and Cheese Focaccia; Goat Cheese Torte with Pear Chutney; Classic Tomato-Basil Bruschetta; Garlic-Feta Spread and Provencal Olive Tapenade

Served with Crisp Breads, Pita Chips and Seasoned Toast Points, Olive Oil and Cracked Pepper, Freshly Grated Parmesan Reggiano

Gourmet Buffet Selections

These displays may be served on their own or accompanied by interactive stations and/or passed hors d'oeuvres

Mediterranean Display

Shrimp and Chicken Curry with Cilantro, Onions & Tomatoes served with Rice

Greek Salad Mixed greens, Feta cheese, Kalamata olives & Balsamic Vinaigrette

Hummus with Lavosh Crisps

Tri-Color Tortellini tossed in a Roasted Tomato Sauce

Mediterranean Chicken sautéed Breast of Chicken topped with fresh Spinach, Roasted Garlic and Feta cheese

Shrimp and Crawfish Red Pepper Fettuccini tossed in Chorizo Tomato Sauce

Portabella Mushrooms marinated in olive oil and Balsamic Vinegar

\$30.00 per person ++

Continental Display

Tri-colored Risotto with Asparagus, Spinach, & Tomatoes, tossed in a

Smoked Gouda Mushroom Reduction

Seafood Ravioli in a pink vodka tomato sauce

Stuffed Roasted Chicken Breasts with Sun-dried Tomatoes, Spinach, Wild rice,

topped with a Rosemary and Fennel au jus

Whole Baked Salmon over a bed of sautéed Spinach with Chardonnay Tarragon Sauce and Condiments

Spinach and Artichoke Fondue with Lavosh Crisps

Chilled Crudités with Assortment of Homemade Dressings

Locally Grown Baby Lettuces with Vine Ripened Tomatoes, Glazed Pecans, Apple Wood Smoked Bacon and

Buttermilk Herb dressing

\$35.00 per person ++

Harvest Display *(Available September through February)*

Baby Spinach Salad topped with roasted pears, spicy walnuts, feta cheese and sherry vinaigrette

Garlic Haricot Vert

Herbal Roasted Potatoes

Pan-Seared Halibut with a Vanilla Buerre Blanc

Apple Cider Ashley Farm Chicken

Seafood Risotto with shrimp, clams and scallops topped with Parmesan cheese

Lamb Chop

\$40.00 per person ++

Garden Display *(Available March through August)*

Spinach Salad with Fresh Strawberries, Mandarin Oranges, Feta Cheese and Raspberry Vinaigrette

Chilled Crudités with Assortment of Homemade Dressings

Chilled Bowtie Pasta with Buffalo Mozzarella, Roma Tomatoes and Fresh Basil tossed in an Olive Oil dressing

Jumbo Shrimp Cocktail Shooters

Pinot Grigio Poached Salmon

Peach Barbeque Grilled Chicken

Charleston Crab Dip with pita chips

Lamb Chop with a lavender honey glaze

\$40.00 per person ++

Sushi Enhancements

Passed Sushi: Choice of Three

Bagel Roll (Smoked Salmon, Avocado & Cream Cheese)

California Roll (Crab, Cucumber & Avocado)

Shrimp Tempura Roll (Wild Shrimp Tempura flash-fried, rolled in rice & seaweed)
Yellowtail Scallion Roll (Yellowtail & Scallions)
Spicy Tuna Roll (Chopped Tuna with a spicy sauce)
Super Crunch Roll (Salmon, Cream Cheese, Avocado Tempura flash-fried, rolled in rice & seaweed)
Samurai Roll (Chopped Tuna, Yellowtail, Cream Cheese, Avocado Tempura flash-fried, rolled in rice & seaweed)
\$4 per person (2 pieces per guest)

Sushi Display

Assortment of Popular Sushi Rolls, Nigiri and Sashimi (no rice)
Popular Rolls to include: Fresh Shrimp, Tuna, Salmon, Crab, California, Eel, & Vegetarian Rolls
Served with Soy, Pickled Ginger and Wasabi Garnishes
\$8 per person (4 pieces per person)

Chef-Attended Sushi Station

Watch our sushi chefs create an assortment of popular Sushi Rolls, Nigiri and Sashimi (no rice) AND treat your guests to custom rolls prepared individually by our sushi chefs. Select from Three levels of Sushi service

For the Beginners:

California Roll, Shrimp Tempura, Bagel Roll, Yellowtail & Spicy Tuna Rolls
Custom Rolls: Albacore Tuna, Yellowtail, Eel, Crab Sticks, Salmon and Shrimp
\$10 per person

For the Experienced:

California Roll, Shrimp Tempura, Bagel Roll, Yellowtail & Spicy Tuna Rolls, Baja California (California Roll topped with crab & avocado), & Dancing Eel (California Roll topped with BBQ Eel)
Custom Rolls: Big Eye Tuna, Albacore Tuna, Yellowtail, Eel, Crab Sticks, Salmon, Walu and Shrimp
\$12 per person

For the Connoisseurs:

Fresh Hawaiian Fish flown in daily
Rainbow Roll (California Roll topped with Yellowtail, Salmon & Tuna), Big Kahuna (Spicy Tuna, Pineapple and avocado topped with mango & tuna), Spider Roll (Soft shell Crab Tempura flash-fried with avocado, cucumber and masago), California Roll, Shrimp Tempura, Bagel Roll, Baja California, Dancing Eel, Yellowtail & Spicy Tuna Rolls
Served with Cucumber Salad, Wakame Salad & Miso Soup
Custom Rolls: Grade 5 Kobe Beef, Tasmanian King Salmon, Albacore Tuna, Big Eye Tuna, Yellowtail, Walu, Ono (Hawaiian Wahu), Sweet Shrimp, Eel, Crabsticks & Shrimp
\$16 per person

Recommended Combinations

Mediterranean Menu

Passed Hors d'oeuvres, Mediterranean Display & Carving Station
\$40 per person ++

Chef's Choice Menu

Passed Hors d'oeuvres, Carving Station, Pasta Station & Mashed Potini Station
\$41

A Taste of Italy

Passed Hors d'oeuvres, Antipasto Display, Carving Station, & Pasta Station
\$44 per person ++

Continental Menu

Passed Hors d'oeuvres, Continental Display & Carving Station
\$44 per person ++

Seasonal Menu

Passed Hors D'oeuvres & Seasonal Display
\$44 per person ++

All Dad's Favorites

Passed Hors d'oeuvres, Seafood Display, Pasta Station & Carving Station
\$44 per person ++

The Supreme Taste of Italy

Passed Hors D'oeuvres, Antipasto Display, Bruschetta Display, Pasta Station & Carving Station
\$47 per person ++

All Mom's Favorites

Passed Hors d'oeuvres, Carving Station, Seafood Display, Shrimp & Grits Martini Station, & Gourmet Salad Display
\$48 per person ++

Around the World

Passed Hors D'oeuvres, Gourmet Mini Burger Station, Beginners Sushi Station, Mashed Potini Station and Antipasto Display
\$48 per person ++

The "Perfect" Menu

Passed Hors d'oeuvres, Imported and Domestic Cheese Display, Carving Station, Seafood Display, Sushi Display, Pasta Station & Stir-fry Station
\$54 per person ++

Seated Dinner Menu

All entrees are served with Passed Hors D'oeuvres (selection of four from A la Carte menu) and your choice of **one** from the following: salad, appetizer **or** soup.

Salad Selections- Choice of One

Grilled Shrimp Salad

Mesculin Field Greens with Spicy Mandarin Orange Vinaigrette

Mozzarella Wrapped Prosciutto Salad

Roma Tomatoes and Fresh Basil Drizzled with Garlic Infused Olive Oil and Topped with Freshly Cracked Peppercorns

Locally Grown Baby Lettuces Salad

Toasted pecans, Applewood smoked bacon and Vine Ripened Tomatoes tossed in a Buttermilk Herb dressing

OR

Soup Selection- Choice of One

Lobster Bisque

Tarragon Cream with Maine Lobster morsels

Italian Wedding Soup

French Onion Soup

OR

Appetizer Selections (Additional \$4 per person) - Choice of One

Shrimp Cocktail Martini

Served in an Oversized Martini Glass with cocktail sauce

Seared Jumbo Sea Scallops

atop a bed of Creamy Risotto

Creamy Wild Mushroom Risotto

Served with Black Truffle Oil

Beef Sirloin Carpaccio

Baby Arugula, Crisped Capers and Parmesan

Seated Dinner Entrée Selections

Sea Bass

White wine Beurre Blanc, Caviar Rice and Sunburst Squash
Market Price

Pan Seared Sockeye Salmon

Creamy Vegetable Risotto and Julienne Zucchini Bundle
\$39.00

Pan Seared Jumbo Scallops

Tomato Lobster Sauce, Wilted Garlic Spinach
\$41.00

Roasted Prosciutto Wrapped Chicken Breast

Truffled Anna Potatoes, Natural Au Jus
\$37.00

Pork Tenderloin

Cinnamon-Brown Sugar Mashed Sweet Potatoes
Haricot Vert
\$41.00

Filet Mignon

Veal Demi-Glaze

Parmesan Garlic Potato Puree & Glazed Belgian Carrots

Market Price

Filet Mignon and Lobster Tail

French Green Beans & Parmesan Garlic Potato Puree

Market Price

Filet Mignon and Grilled Spicy Prawns

Grilled White Asparagus and Creamy Whipped Potatoes

Market Price

Grilled Tenderloin of Beef and Sockeye Salmon

Herbal Roasted Fingerling Potatoes and Haricot Vert

\$42.00

Grilled Tenderloin of Beef

With Caramelized Onion Demi-Glaze

and Pan Seared Breast of Chicken

with an Herb and Fennel Cream sauce

Herbal Roasted Red-Skinned Potatoes and Seasonal Vegetable Bundle

\$41.00

Combination Filet Mignon, Sockeye Salmon and Roasted Chicken Breast

Three Ounce Servings of Grilled Medallion of Beef, Pan-Seared Sockeye Salmon and

Roasted Chicken Breast Stuffed with Wild Rice, Sun-dried tomatoes and Spinach

Haricot Vert and Creamy Whipped Yukon Gold Potatoes

\$41.00

Vegetarian Entrées Available upon Request.

Please note that the above entrees are simply suggestions and can be customized to better suit your particular tastes.

Wedding Brunch Buffet

Brunch Buffet

Applewood Smoked Bacon and Sausage

Eggs Benedict with Smoked Salmon

Toasted English Muffin, Poached Egg, Creamy Hollandaise

Creamy Cheese Grits

Green Beans Almandine

Seasonal Harvest of Fresh Fruits

Sweet Potato & Yukon Gold Potato Strata

Breakfast Casserole with eggs, vegetables and cheese

Assorted Miniature Muffins

Biscuits and fresh rolls

Salads (Choose One)

Seasonal Mixed Greens *Vine-Ripened Tomatoes, Glazed Pecans drizzled with Buttermilk Herb dressing*

Traditional Home style Potato Salad

Tomato and Cucumber Salad

Carving Station (Choose One)

Spiral Honey Baked Ham

Herb Crusted Prime Rib

Herb Roasted Turkey

Chef-Attended Omelet Station

Guests create their own omelets with their choice of peppers, onions, tomatoes, mushrooms, spinach, ham, cheddar cheese, Swiss cheese and Mozzarella cheese

Chef-Attended Hash Browns Station

How do you like your hash browns?

Made-to-Order with choice of toppings: Cheddar Cheese, Diced Tomatoes, Onions, Chili and Ham

Brunch Buffet with Salad & Omelet Station:

\$28.00 per person ++

Brunch Buffet with Salad, Omelet Station & Hash Browns Station

\$32.00 per person ++

Brunch Buffet with Salad, Omelet Station, Hash Browns Station & Carving Station

\$37.00 per person ++

All food and beverage is subject to 21% service charge and 8% sales tax

Beverage and Bar Options

Unlimited Non-Alcoholic Beverages \$8.00 per person ++

Includes assorted soft drinks, fruit juices, tea, freshly brewed coffee and hot herbal tea
Non-alcoholic beverages must be purchased by the host if not purchasing an Open Bar package.

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All Open Bar Options listed below are based on **Four Hours** of Unlimited Consumption and **Include Non-alcoholic Beverages** and a Champagne Toast. May Be Extended Hourly Upon Request.

*Open Light Bar - \$23.00 per person ++*

**Bottled Beer:** Bud Light & Miller Lite

**Wine:** Sycamore Lane Chardonnay, Sycamore Lane Merlot, Sycamore Lane Cabernet Sauvignon, Sycamore Lane White Zinfandel, J. Roget Champagne

*Includes all non-alcoholic beverages*

*Well Brand Open Bar - \$27.00 per person ++*

**Liquors:**

- |                                           |                       |
|-------------------------------------------|-----------------------|
| Gin – Seagram’s, Bombay                   | Rum – Bacardi         |
| Scotch – Dewar’s                          | Tequila – Jose Cuervo |
| Whiskey – Jim Beam                        | Blend – Seagram’s 7   |
| Vodka – Smirnoff & Smirnoff Twist Flavors |                       |

**Bottled Beer:** Bud Light & Miller Lite

**Wine:** Sycamore Lane Chardonnay, Sycamore Lane Merlot, Sycamore Lane Cabernet Sauvignon, Sycamore Lane White Zinfandel, J. Roget Champagne

*Includes all non-alcoholic beverages*

*Domaine Ste. Michelle Premium Open Bar - \$31.00 per person ++*

## *Late Night Treats*

*Treat your guests to tasty treats towards the end of the evening*

Warm Chocolate Chip Cookies served with shot glasses of chilled Milk  
*Passed butler-style on silver trays*  
\$2.50 per person

Miniature Milkshakes  
*Passed butler-style on silver trays*  
\$2.50 per person

Mini Burgers  
*Miniature 2oz. Hamburgers served on herbal dinner roll*  
*Passed butler style on trays*  
\$3.50 per person; \$5 to include French Fries

Mini Grilled Cheese  
*Passed butler-style on silver trays*  
\$3 per person, \$4.50 to include French Fries

**As an additional service, the Piedmont Room offers cake cutting service at a charge of \$1.00 per guest.**

### *Vendor Referral List*

#### *Floral and Decor*

|                                      |                                                                                |              |              |
|--------------------------------------|--------------------------------------------------------------------------------|--------------|--------------|
| Blossoms Atlanta                     | <a href="http://www.blossomsatlanta.com">www.blossomsatlanta.com</a>           | 770-992-9888 |              |
| Foxgloves & Ivy, Larry Hammack       | <a href="http://www.foxgloves.biz">www.foxgloves.biz</a>                       | 404.892.7272 |              |
| On Occasions of Atlanta              | <a href="http://www.onoccasionsofatlanta.com">www.onoccasionsofatlanta.com</a> |              | 404.202.9830 |
| Brette Start Planning & Event Design | <a href="http://www.brettestart.com">www.brettestart.com</a>                   | 404-550-6986 |              |
| Tulip                                | <a href="http://www.bytulip.com">www.bytulip.com</a>                           | 404-622-8828 |              |
| Southern Bouquets                    | <a href="http://www.southernbouquets.com">www.southernbouquets.com</a>         | 678-425-0464 |              |

#### *Bakery*

|                      |                                                                            |              |  |
|----------------------|----------------------------------------------------------------------------|--------------|--|
| Frosted Pumpkin      | <a href="http://www.frostedpumpkin.com">www.frostedpumpkin.com</a>         | 770.205.7998 |  |
| Perfect Wedding Cake | <a href="http://www.perfectweddingcake.com">www.perfectweddingcake.com</a> | 770.971.1700 |  |
| Baker's Man          | <a href="http://www.bakersmaninc.com">www.bakersmaninc.com</a>             | 770-664-9669 |  |

#### *Entertainment*

|                          |                                                                                    |                  |  |
|--------------------------|------------------------------------------------------------------------------------|------------------|--|
| Hal Meador (DJ)          | <a href="http://www.halcodj.com">www.halcodj.com</a>                               | 770.789.2730     |  |
| East Coast Entertainment | <a href="http://www.eastcoastentertainment.com">www.eastcoastentertainment.com</a> | 404-351-2263     |  |
| Spectrum Entertainment   | <a href="http://www.spectrum-ent.com">www.spectrum-ent.com</a>                     | 770.441.9806*207 |  |

#### *Photography Videography*

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|----------------------------|----------------------------------------------------------------------|--------------|--|
| John Campbell              | <a href="http://www.campbellimaging.com">www.campbellimaging.com</a> | 404.872.5452 |  |
| Lindsey Turner Photography | <a href="http://www.lindsey-turner.com">www.lindsey-turner.com</a>   | 678.378.4115 |  |
| Bella Pictures             | <a href="http://www.bellapictures.com">www.bellapictures.com</a>     | 888-556-7930 |  |
| Lori Suzanne               | <a href="http://www.lorisuzanne.com">www.lorisuzanne.com</a>         | 770.642.4552 |  |

#### *Transportation Valet Coat Check*

|                      |                                                            |              |  |
|----------------------|------------------------------------------------------------|--------------|--|
| Ameripark Valet      | <a href="http://www.ameripark.com">www.ameripark.com</a>   | 678.303.5946 |  |
| Prive Valet Services | <a href="http://www.privevalet.com">www.privevalet.com</a> | 770-704-9001 |  |
| Connie's Coat Check  |                                                            | 404.934.4495 |  |