



Dinner Menus

Pricing is based on 20 or more guests

Dinner Package 1 - \$24.00 pp, plus tax
2 Entrée Selections from A and 4 Side Items

Dinner Package 2 - \$32.00 pp, plus tax
1 Entrée Selection from A, 1 Entrée Selection from B, and 5 Side Items

Entrée A

Parmesan Herb Grilled Chicken Breast
Buttermilk Fried Chicken
Chicken Pasta Primavera
Chicken Marsala
Chicken Piccata
BBQ Chicken (Bone In)
Pulled Pork with Signature BBQ Sauce Bar
Boneless Bourbon Braised Short Ribs
Moscato and Garlic Herb Tri-Tip Sirloin
Slow Roasted Pot Roast
Baked Herb Encrusted Tilapia

Baked Lemon Herb Chicken Breast
Chicken Kabobs
Chicken Francese (Grilled or Fried)
Chicken Florentine (Grilled or Fried)
Jerk Chicken
Pork Char Siu
Roasted Loin of Pork with Creamy Dijon Sauce
Roasted Pork Tenderloin with Chutney
Brown Sugar Glazed Baked Ham
Marinated Brisket with Signature BBQ Sauces
Shrimp Primavera

Entrée B

Chicken Coq Au Vin (Cooked in Wine) with Vegetables
Prime Rib with Au Jus and Horseradish Sauce
Rib Eye Steak with Varsity Steak Sauces (Grilled on Location, add: \$150.00)
Herb Encrusted Tenderloin of Beef
Filet of Encrusted Parmesan Herb Salmon
Grilled King Prawn Shrimp

A 10% Event Production Fee will be added to Dinner Packages. Please note this is not a gratuity

Dinner Menu

Includes: Set-Up, Staff Servers, Food and Beverage Station Table Linens, Style and Décor, up to 90 Minutes of Serving Time, China Dinner Plate, Flatware: Fork, Salad Fork, and Knife, Cotton Linen Napkin, Stemmed Beverage Glass, Dessert Plate and Flatware Fork, Dinner Rolls with Butter, Sweetened and Unsweetened Tea with Lemon Wedges, and Iced Water and Clean-Up.

Remove China/Glassware/Flatware

Deduct \$3.00 pp to Replace China, Glassware, Flatware, and Linen Napkin with Upscale Disposable Package. Includes: Black Plastic Dinner Plate, Reflection Utensils, Linen-Like Napkin, and Hard Plastic Cup

Credit Card Convenience Fee - A 3.5% Convenience Fee will be added to credit card charges. The fee does not apply to the initial "Secure the Date" payment

Trip Charges: City of Carrollton – \$15.00, Carroll County, Bremen and Tallapoosa - \$25.00, Coweta, Douglas, Haralson, Heard, and Paulding Counties - \$40.00, all other Metro Atlanta counties - \$75.00

Side Items Appetizers:

Fresh Seasonal Fruit Platter/Almond Dip
Basil Pesto Tomato Torte/Pita Corners
Bacon Jam on Mini Sweet Potato Biscuit

Cheese Board with Gourmet Water Crackers
Artichoke Spinach Dip/Flatbread
Smoked Salmon Hush Puppies

Salads:

Broccoli Bacon Salad
Grecian Pasta Salad
Seven Layer Salad
Caprese Salad
Caesar Salad with Caesar Dressing
BLT Salad with Creamy Goat Cheese Dressing
Walnut Cranberry Salad with Balsamic Vinaigrette

Fresh Seasonal Fruit Salad
Plum Tomato Bread Salad
Tossed Salad with Buttermilk Ranch & Italian
Island Salad with Raspberry Vinaigrette
Fresh Spinach Salad with Bacon Infused Dressing
Greek Salad with Greek Vinaigrette Dressing

Starches:

Baked Idaho Potatoes
Parsley Potatoes
Mashed Potatoes
Rice Pilaf
Baked Macaroni & Cheese
Orzo Primavera with Wine, Garlic and Vegetables

Baked Sweet Potatoes
Roasted Red Potatoes
Garlic Mashed Potatoes
Baked Cheesy Grits
Mushroom and Asparagus Risotto

Vegetables:

Fresh Green Beans
Steamed Asparagus
Bacon Wrapped Brussel Sprouts
Kick-It Corn Casserole
Butter Lima Beans
Collards

Bacon Wrapped Fresh Green Beans
Bacon Wrapped Steamed Asparagus
Fried Green Tomatoes with Remoulade Sauce
Roasted Seasonal Vegetables
Glazed Baby Carrots

Desserts:

Pies:

Apple
Pecan
Sweet Potato
Pumpkin
Key Lime
Chocolate
Peanut Butter

Trifles:

Triple Berry Pound Cake
Oreo Crème
Cinnamon French Toast

Cobblers:

Honey Peach
Cinnamon Apple

Cakes:

Italian Crème
Triple Chocolate Decadent
Red Velvet
German Chocolate
Warm Bread Pudding with Rum Sauce

Mini Shooters:

Triple Berry Pound Cake
Oreo Crème
Banana Pudding
Cheesecake with Fruit

The above listed menu items are suggestions. We can customize menus to your taste.