



Rehearsal Dinner Menu Packages

Congratulations! You have begun one of the greatest adventures of your life! And planning a wedding is one of the biggest endeavors you have ever taken on.

Why do we want to be your caterer?

Your rehearsal dinner is more than just another event. We are invested in exceeding your expectations and providing a great experience for you, your family, and friends.

We genuinely enjoy making you happy!

We also consider it a priority to give back to the community and with your support, we are able to contribute resources to local non-profit organizations.

If you believe in Southern hospitality and delicious comfort food, it will be our honor to be selected as the caterer for your rehearsal dinner.

No question is ever unanswered; no problem is ever unsolved. With over 30 years of experience, we will make sure every detail of your vision is executed to perfection



Rehearsal Dinners

(Minimum of 25 Guests)

Rehearsal Dinner Theme Packages \$26 pp, plus tax (No Substitutions)

Low Country Boil Feast – Red Rustic Potatoes, Fresh Corn-on-the-Cob (Petite Cut), Andouille Sausage, and Jumbo Shrimp, and Low Country Boil without Shrimp, Cajun Coleslaw, Chopped Traditional Coleslaw, Dinner Rolls with Whipped Butter, and Honey Peach Cobbler

South of the Border – Taco Bar: Seasoned Beef, Shredded Chicken, Flour Tortilla Shells, Sour Cream, Diced Tomatoes, Diced Onions, Jack Cheese, Fresh Tortilla Chips with Salsa, Spanish Rice, Refried Beans, and Churros Dusted with Cinnamon Sugar

Mamma Mia – Chicken Parmesan with Red Sauce and Penne Pasta, Roasted Seasonal Vegetables, Caesar Salad, Garlic Bread, and Italian Cream Cake

Add 30 Minute Social - \$5.00 pp, plus tax

Select 2 Appetizers: Shrimp/Garlic Herb Cream Cheese Canape, Goat Cheese/Sun-Dried Tomato Canape, Beefy Bite Canapes, Jalapeno Popper Dip on Pita, or Basil Pesto Torte on Baguettes

Create your Own Package - \$34 pp, plus tax

30 Minute Social - Select 2 Appetizers: Shrimp/Garlic Herb Cream Cheese Canape, Goat Cheese/Sun-Dried Tomato Canape, Beefy Bite Canapes, Jalapeno Popper Dip on Pita, or Basil Pesto Torte on Baguettes

Select 2 Entrees:

Chicken Pasta Primavera	Parmesan Herb Grilled Chicken Breast
Chicken Francese	Chicken Marsala
Chicken Florentine	Baked Lemon Herb Chicken Breast
Chicken Parmesan with Red Sauce and Penne	Buttermilk Fried Chicken
Flank Steak with Garlic Butter Sauce	Pork Loin with Creamy Dijon Sauce
Pulled Pork with BBQ Sauce Bar	Beef Tips with Rice
Beef Tri-Tip with Moscato Sauce	Encrusted Parmesan Baked Salmon
Herb Roasted Brisket with BBQ Sauce Bar	
Prime Rib OR Beef Tenderloin Carving Station with Bread Board, Add \$8.00 pp, plus tax	

Select 3:

7-Layer Salad	Caesar Salad with Caesar Dressing
Broccoli Bacon Salad	Island Salad with Raspberry Vinaigrette Dressing
Toss Salad with Buttermilk Ranch and Italian	Very Berry Salad with Peach Vinaigrette Dressing
Baked Macaroni and Cheese	Roasted Red Potatoes
Parsley Potatoes	Sweet Mashed Potatoes
Brussel Sprouts	Rice or Rice Pilaf
Roasted Seasonal Vegetables	Mashed Potatoes or Garlic Mashed Potatoes
Bacon Wrapped Green Beans	Bacon Wrapped Asparagus Tips

Select 1:

Italian Cream Cake	Chocolate Mousse
Chocolate Decadent Cake	Banana Pudding
Bread Pudding with Rum Sauce	Honey Peach Cobber

Prices Subject to Change without Notice

A 10% Production Fee Applies to All Dinners

Dinners Include:

Set-Up, Staff Servers, Food and Beverage Table Linens, Style and Decor, China Dinner Plate, Stemmed Beverage Glass, Flatware (Fork, Knife), White Cotton Dinner Napkin, 90 Minutes of Serving Time, Sweetened and Unsweetened Tea with Lemon Wedges and Iced Water, Ice, and Clean-Up. Call for Guest Table Linen Pricing

Replace China Package: Deduct \$3.00 pp

Replace China, Glassware, Flatware, and Linen Napkin with Upscale Disposable Package Which Includes: Black Plastic Plate, Linen-Like Napkin, Reflection Utensil, and Hard Plastic Cup

Trip Charge: City of Carrollton - \$15, Carroll County - \$25, Coweta, Douglas, Haralson, Heard, Paulding Counties - \$40, Most Metro Atlanta Counties - \$75 + Up

Payment Terms: To secure the event date, a \$500.00 non-refundable save the date payment is required. The \$500.00 payment will be applied to the invoice. Menu package and menu selections, final guest counts, and invoice balance is due no later than ten (10) days prior to the event date. A 3.5% Convenience Fee will be added to credit card charges above the initial secure the date payment