



# Dinner Menus

Pricing based on 25 or more guests

**Dinner Package 1** - \$32 pp, plus tax  
2 Entrées from A, 4 Side Items, Roll with Butter

**Dinner Package 2** - \$40 pp, plus tax  
2 Appetizer Selections, 1 Entrée from A, 1 Entrée from B, 4 Sides Items, Rolls with Butter

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

**A 15% Labor/Staff Fee will be added to Dinner Packages. Please note this is not a gratuity**

**Packages Include:** Set-Up, Staff Servers, Food and Beverage Table Linens, Style, and Décor, Up to 60 Minutes of Serving Time, China Dinner Plate, Flatware Dinner Fork and Dinner Knife, Cotton Linen Napkin, Stemmed Beverage Glass, Dessert Plate/Fork, Sweetened/Unsweetened Tea, Fresh Brewed Coffee, Iced Water, Ice, and Clean-Up

## Entrée A

Parmesan Herb Grilled Chicken	Baked Lemon Herb Chicken Breast
Buttermilk Fried Chicken	Chicken Pasta Primavera
Chicken Marsala	Chicken Florentine
Chicken Picatta	BBQ Chicken (Bone-In)
Flank Steak with Red Wine Sauce	Flank Steak with Garlic Butter Sauce
Moscato and Garlic Herb Tri-Tip Sirloin	Pot Roast (Potatoes, Carrots, Onions)
Brisket with BBQ Sauce Bar	Pulled Pork with BBQ Sauce Bar
Roasted Pork Loin with Dijon Sauce	Roasted Pork Loin with Chutney

## Entrée B

Parmesan Encrusted Grilled Salmon  
Boneless Bourbon Glazed Short Ribs  
Boneless Braised Short Ribs with BBQ Sauce Bar  
Prime Rib with Au Jus and Horseradish Sauce Carving Station with Bread Board  
Herb Encrusted Tenderloin of Beef Carving Station with Bread Board  
Rib Eye Steaks with Steak Sauce Bar (Grilled on Location – Add \$150)

## Appetizers

Cheese Board with Water Crackers	Artichoke Spinach Dip with Flatbread
Jalapeno Popper Dip with Pita Corners	Basil Pesto Torte with Water Crackers
Savory Stuffed Mushroom Caps	Chilled Shrimp with Cocktail Sauce and Lemon

## **Sides**

Fresh Seasonal Fruit Salad

Caesar Salad with Caesar Dressing

Traditional Tossed Salad with Buttermilk Ranch & Italian Dressings

Island Salad with Raspberry Vinaigrette Dressing

Spinach Salad with Bacon Infused Dressing

Greek Salad with Greek Vinaigrette Dressing

Rice Pilaf

Collard Greens

Mashed Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Mushroom & Asparagus Risotto

Garlic Parmesan Green Beans

Roasted Red Potatoes

Feta Roasted Red Potatoes

Truffled Parmesan Kernel Corn

Southern Green Beans

Baked Macaroni & Cheese

Maple Roasted Carrots with Honey Yogurt Sauce

Mini Pies: Select 2

Apple, Pecan, Key Lime, Cheesecake, or Chocolate Peanut Butter

Mini Shooters: Select 2

Red Velvet Cake, Banana Pudding, Oreo Cookie, or Pound Cake Berry Trifle

Cobblers:

Cinnamon Apple, Honey Peach, or Brown Sugar Blackberry

Cakes:

Italian Crème Cake, Triple Chocolate Decadent Cake, Red Velvet Cake, German

Chocolate Cake, Bread Pudding with Rum Sauce, or Coffee Crunch Cake

**Replace** China Dinner Plate, Flatware, Glassware, and Linen Napkin with Upscale Disposable – Deduct \$3 pp

**Reserve the Date:** To reserve your date, a non-refundable \$300 retainer is due. We do not “save” or “hold” dates

**Credit Card Convenience Fee** – A 3.5% Convenience Fee will be added to credit card charges. The 3.5% fee **does not** apply to the “Reserve the Date” retainer payment

**Trip Charges:** City of Carrollton - \$15, Carroll County - \$25, Coweta, Douglas, Haralson, Heard, and Paulding Counties - \$50, Metro Atlanta Counties - \$75 and Up