



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, 5 Sides Items, Rolls with Butter

A 10% Event Production Fee will be added to Dinner Packages

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

Buttermilk Fried Chicken

Chicken Marsala

Chicken Picatta

Flank Steak with Chimichurri

Moscato and Garlic Herb Tri-Tip Sirloin

Brisket with BBQ Sauce Bar

Roasted Pork Loin with Dijon Sauce

Baked Lemon Herb Chicken Breast

Chicken Pasta Primavera

Chicken Florentine

BBQ Chicken (Bone-In)

Flank Steak with Garlic Butter Sauce

Pot Roast (Potatoes, Carrots, Onions)

Pulled Pork with BBQ Sauce Bar

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

Jalapeno Popper Dip with Pita Corners

Savory Stuffed Mushroom Caps

Artichoke Spinach Dip with Flatbread

Basil Pesto Torte with Water Crackers

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
Spinach Salad with Bacon Infused Dressing
Greek Salad with Greek Vinaigrette
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 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