



Rehearsal Dinners

Minimum of 25 Guests

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

Low Country Boil Feast – Red Potatoes, Corn-on-the-Cob, Andouille Sausage, and Jumbo Shrimp, Cajun Coleslaw, Chopped Traditional Coleslaw, Dinner Rolls with Whipped Butter, and Honey Peach Cobbler

South of the Boarder – 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 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

Appetizers: Select 2 (30 Minute Social): 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

Entrees (Select 2)

Chicken Pasta Primavera

Chicken Francese

Chicken Florentine

Chicken Parmesan with Red Sauce and Penne

Flank Steak with Garlic Butter Sauce

Pulled Pork with BBQ Sauce Bar

Beef Tri-Tip with Moscato Sauce

Herb Roasted Brisket with BBQ Sauce Bar

Prime Rib OR Beef Tenderloin Carving Station with Bread Board, Add \$8.00 pp, plus tax

Parmesan Herb Grilled Chicken

Chicken Marsala

Baked Lemon Herb Chicken

Buttermilk Fried Chicken

Pork Loin with Creamy Dijon

Beef Tips with Rice

Encrusted Parmesan Salmon

Pork Loin with Chutney

Rehearsal Dinner, con't

Sides (Select 4)

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 or Parsley Potatoes
Bacon Wrapped Green Beans or Asparagus	Sweet Mashed Potatoes
Brussel Sprouts	Rice or Rice Pilaf
Roasted Seasonal Vegetables	Mashed Potatoes or Garlic Mashed Potatoes
Italian Cream Cake	Chocolate Decadent Cake
Banana Pudding	Bread Pudding with Rum Sauce
Bread Board Featuring Rolls, Croissants, Buttermilk Biscuits, Butters, and Jams	

A 10% Production Fee will be Applied to All Invoices. This is Not Gratuity

A 15% Labor/Staff Fee will be Applied to All Invoices. This is Not Gratuity

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

Reserve the Date: To reserve your date, a non-refundable \$500 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