



## Dinner Menus

Pricing based on 25 or more guests

### **Dinner Package 1** - \$32 pp, plus tax

2 Entrées from A, Salad Selection, 4 Side/Dessert Items, and Roll/Butter

### **Dinner Package 2** - \$40 pp, plus tax

2 Appetizer Selections, 1 Entrée from A, 1 Entrée from B, Salad Selection, 4 Sides/Dessert Items, and Rolls/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

Marry Me 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

Tuscan Chicken

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 Wild Mushroom Sauce

#### **Entrée B**

Parmesan Encrusted Grilled Salmon

Boneless Bourbon Glazed Short Ribs

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)

Miso-Glazed Grilled Chicken

Boneless Braised Short Ribs with BBQ Sauce Bar

#### **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

### **Sadads**

Fresh Seasonal Fruit Salad  
Traditional Tossed Salad  
Arugula Salad/Balsamic Vinaigrette  
Greek Salad/Greek Vinaigrette  
Mediterranean Salad/Creamy Tzatziki

Caesar Salad/Caesar Dressing  
Island Salad with Raspberry Vinaigrette  
Spinach Salad/Bacon Infused Dressing  
Very Berry Salad/Balsamic Vinaigrette  
Grilled Teriyaki Cauliflower Salad/Teriyaki Dressing

### **Sides/Desserts**

Rice Pilaf  
Mashed Potatoes  
Mashed Sweet Potatoes  
Mushroom & Asparagus Risotto  
Roasted Red Potatoes  
Mexican Street Corn (Off Cob)  
Baked Macaroni & Cheese  
Roasted Brussels Sprouts/Demi Glaze  
Pasta Primavera  
Honey Ginger Glazed Snap-Peas

Collard Greens  
Garlic Mashed Potatoes  
Roasted Red Potatoes with Feta Crumbles  
Garlic Parmesan Green Beans  
Truffled Parmesan Kernel Corn  
Southern Green Beans  
Maple Roasted Carrots with Honey Yogurt Sauce  
Carrots with Honey & Garlic Yogurt Sauce  
Garlic & Sage Orzo

Mini Pies: Select 2

Apple, Pecan, Key Lime, Cheesecake, Chocolate Peanut Butter, Brownie Bites Topped with Ice Cream, or Tiramisu

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