



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	Baked Lemon Herb Chicken Breast
Buttermilk Fried Chicken	Chicken Pasta Primavera
Marry Me Chicken	Tuscan Chicken
Chicken Marsala	Chicken Florentine
Chicken Picatta	BBQ Chicken (Bone-In)
Flank Steak with Chimichurri	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 Wild Mushroom Sauce

Entrée B

Parmesan Encrusted Grilled Salmon	Miso-Glazed Grilled Chicken
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

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 Dresing

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, Cheeecake, 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

Prices Subject to Change without Notice