



Hors d'oeuvres Menus

Pricing is based on 25 or more guests

Package 1 - \$25.00 pp, plus tax - 6 Appetizer Selections

Package 2 - \$30.00 pp, plus tax - 8 Appetizer Selections

A 10% Event Production Fee will be applied to all invoices.

A 15% Labor/Staff Fee will be applied to all invoices. Please note this is not a gratuity

Packages Include:

Sweetened and Unsweetened Tea with Lemon Wedges and Citrus Iced Water, Set-Up, Staff Servers, Food and Beverage Station Table Linens, Style, and Décor, 60 Minutes of Buffet Serving Time, Disposable Plates, Reflection Utensils, Hard Plastic Cups, Linen-Like Napkins, Chafers/Serving Vessels, Ice, and Clean-Up

China Package: Add \$4 pp to Replace Disposable Package with China Plate, Flatware, Cotton Linen Napkin and Stemmed Beverage Glass

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

Appetizer Selections

Caprese Chicken Cups

Mini Crab Cake Drizzled with Aioli

Baked Raspberry Brie Bites

Shrimp & Grits Phyllo Cups

Smoked Salmon and Artichoke Flatbread Pizza

Strawberry Basil Bruschetta with Local Goat Cheese

Grilled Peach Crostini (Peaches, Goat Cheese, Honey)

Tomato Bisque Soup Shooter with Toasted Grilled Cheese

Steak & Bleu Bruschetta with Roasted Sun-Dried Tomatoes

Almond Bacon Cheese Crostini Garnished with Green Onions

Bacon Jam on Mini Sweet Potato Biscuit Garnished with Feta

Petite Focaccia Rounds with Pimento Cheese, Bacon, and Green Onion Garnish

Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper



Appetizers, con't.

Flavored Popcorn
Mini Reubens Dressed
Chicken Cheese Bruschetta
Shrimp & Grits Phyllo Cups
Savory Stuffed Mushroom Caps
Barbecue Smoked Petite Sausages
Puffed Pastry Smoked Petite Sausages
Pepper Jelly Spread with Ginger Snaps
Pimento & Bacon Cheese Deviled Egg
Spinach Dip with Flatbread Rounds
Cheese Board with Variety Water Crackers
Barbecue Chicken Dip with Baguettes
Vegetable Spring Rolls with Plum Sauce
Caprese Skewers Drizzled with Balsamic Glaze
Mini Burger Dressed - Pickle Spear Garnish
Warm Spinach Artichoke Dip with Flatbread Rounds
Avocado Goat Cheese Dip with Fresh Tortilla Chips
Basil Pesto Torte with Bread Rounds and Water Crackers
Vegetable Crab Dip with Baguettes and Pita Corners
Chilled Shrimp with Lemon Wedges and Cocktail Sauce
Pulled BBQ Chicken Mini Cornbread Cup Topped with Relish
Fried Goat Cheese Croquette Drizzled with Local Honey
Tomato & Brie Crostini (Arugula, Grape Tomato, Brie, Balsamic Glaze)
Goat Cheese & Basil Pesto Flatbread Garnished with Sundried Tomato
Shrimp and Garlic Herb Cream Cheese Canapé Garnished with Fresh Parsley
Toasted Granny Smith Apple and Brie, on a Baguette with a Butter Pecan Reduction
Mini Street Tacos (Beef with Shredded Cheddar, Salsa Verde, and Garnished with Cilantro)
Very Berry Salad Cups with Balsamic Dressing
Mini Chicken n' Waffles with Cinnamon Honey Butter Drizzled with Vermont Maple Syrup
Raspberry Glazed Baked Brie or Sugar Pecan Baked Brie with Variety Water Crackers
Mini Shooters: Banana Pudding, Oreo Cookie, Key Lime, or Red Velvet Cake (Select 2)
Mini Pies: Pecan, Key Lime, Apple, or Chocolate Peanut Butter (Select 2)



Prices Subject to Change without Notice