



Rehearsal Dinners

Minimum of 25 Guests

Rehearsal Dinner Theme Packages - \$30 pp, plus tax (No Substitutions)

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

South of the Boarder – Taco Bar: Seasoned Beef, Shredded Season Chicken, Flour Tortilla Shells, Sour Cream, Diced Tomatoes, Diced Onions, Jack Cheese, Fresh Tortilla Chips/Salsa, Spanish Rice, 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 - \$7 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 Dinner Package - \$40 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 Sun-Dried Tomato Basil Pesto on Baguettes

Entrees (Select 2)

Marry Me Chicken	Parmesan Herb Grilled Chicken
Chicken Francese	Chicken Marsala
Chicken Florentine	Baked Lemon Herb Chicken
Chicken Parmesan with Red Sauce and Penne	Buttermilk Fried Chicken
Flank Steak with Garlic Butter Sauce	Pork Loin with Creamy Dijon
Pulled Pork with BBQ Sauce Bar	Beef Tips with Rice
Beef Tri-Tip with Moscato Sauce	Encrusted Parmesan Salmon
Miso-Glazed Grilled Chicken	Herb Roasted Brisket with BBQ Sauce Bar
Roasted Pork with Cranberry Chutney	Roasted Pork with Wild Mushroom Sauce
Pulled Pork or Chicken with a BBQ Sauce Bar	Herb Roasted Brisket with a BBQ Sauce Bar
Pot Roast (Potatoes, Carrots, Onions)	Flank Steak with Chimichurri Sauce
Prime Rib OR Beef Tenderloin Carving Station with Bread Board, Add \$8.00 pp, plus tax	

Rehearsal Dinner, con't

Sides (Select 5)

Caprese Salad/Vinaigrette	Caesar Salad/Caesar Dressing
BLT Salad/Creamy Goat Cheese Dressing	Island Salad/Raspberry Vinaigrette
Tossed Salad/Buttermilk Ranch & Italian	Very Berry Salad/Peach Vinaigrette
Greek Salad/Greek Vinaigrette	Arugula Salad/Balsamic Vinaigrette
Baked Macaroni and Cheese	Roasted Red Potatoes with Feta Cheese
Bacon Wrapped Green Beans or Asparagus	Mashed Sweet Potatoes
Brussel Sprouts with Demi Glaze	Rice or Rice Pilaf
Roasted Seasonal Vegetables	Mashed Potatoes or Garlic Mashed Potatoes
Italian Cream Cake	Chocolate Decadent Cake
Salted Caramel Banana Pudding	Banana Pudding
Bread Pudding with Rum Sauce	Mini Canoli
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

Dinner Packages 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 Citrus Iced Water, Ice, and Clean-Up

Call for Guest Table Linen Pricing

Replace China 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