



Dinner Menus

Pricing is based on 25 or more guests

Dinner Package 1 - \$28 pp, plus tax
2 Entrée Selections from A and 4 Side Items

Dinner Package 2 - \$40 pp, plus tax
1 Entrée Selection from A, 1 Entrée Selection from B, and 5 Side Items

Entrée A

Parmesan Herb Grilled Chicken Breast
Buttermilk Fried Chicken
Chicken Pasta Primavera
Chicken Marsala
Chicken Piccata
BBQ Chicken (Bone In)
Pulled Pork with Signature BBQ Sauce Bar
Moscato and Garlic Herb Tri-Tip Sirloin

Baked Lemon Herb Chicken Breast
Chicken Kabobs
Chicken Francese (Grilled or Fried)
Chicken Florentine (Grilled or Fried)
Shrimp Pasta Primavera
Marinated Brisket with Signature BBQ Sauces
Roasted Loin of Pork with Creamy Dijon Sauce
Slow Roasted Pot Roast

Entrée B

Chicken Coq Au Vin (Cooked in Wine) with Vegetables
Chicken Cordon Bleu
Bourbon Glazed Short Ribs
St. Louis Style Baby Back Ribs
Butterfly Stuffed Pork Chops
Beef Wellington
Prime Rib with Au Jus and Horseradish Sauce (Carving Station)
Rib Eye Steak with Variety Steak Sauces (Grilled on Location, add: \$150)
Herb Encrusted Tenderloin of Beef
Lollipop Lamb Chops
Encrusted Parmesan Herb Salmon

A 10% Event Production Fee will be added to Dinner Packages. Please note this is not a gratuity.

Dinner Menu

Includes: Set-Up, Staff Servers, Food and Beverage Station Table Linens, Style and Décor, up to 60 Minutes of Serving Time, China Dinner Plate, Flatware: Fork, Salad Fork, and Knife, Cotton Linen Napkin, Stemmed Beverage Glass, Dessert Plate and Flatware Fork, Dinner Rolls with Butter, Sweetened and Unsweetened Tea with Lemon Wedges, and Iced Water and Clean-Up.

Prices Subject to Change without Notice

Side Items Appetizers:

Fresh Seasonal Fruit Platter/Almond Dip
Basil Pesto Tomato Torte/Pita Corners
Southern Cavalier/Pita Corners

Cheese Board with Gourmet Water Crackers
Artichoke Spinach Dip/Flatbread
Jalapeno Popper Dip/Pita Corners

Salads:

Broccoli Bacon Salad
Grecian Pasta Salad
Seven Layer Salad
Caprese Salad
Caesar Salad with Caesar Dressing
BLT Salad with Creamy Goat Cheese Dressing

Fresh Seasonal Fruit Salad
Plum Tomato Bread Salad
Tossed Salad with Buttermilk Ranch & Italian
Island Salad with Raspberry Vinaigrette
Fresh Spinach Salad with Bacon Infused Dressing
Greek Salad with Greek Vinaigrette Dressing

Starches:

Baked Idaho Potatoes
Parsley Potatoes
Mashed Potatoes
Rice Pilaf
Baked Macaroni & Cheese
Orzo with Wine, Garlic and Vegetables

Baked Sweet Potatoes
Roasted Red Potatoes
Garlic Mashed Potatoes
Baked Cheesy Grits
Mushroom and Asparagus Risotto

Vegetables:

Fresh Green Beans
Collards
Bacon Wrapped Brussel Sprouts
Grilled Mexican Street Corn

Glazed Baby Carrots
Roasted Seasonal Vegetables
Fried Green Tomatoes with Remoulade Sauce

Desserts:

Pies: Apple, Pecan, Sweet Potato, Pumpkin, Key Lime, Chocolate Peanut Butter
Trifles: Triple Berry Pound Cake, Oreo Crème, Banana Pudding
Cobblers: Honey Peach, Cinnamon Apple
Cakes: Italian Crème, Triple Chocolate Decadent, Red Velvet, German Chocolate Bread Pudding
Mini Shooters: Triple Berry, Oreo Crème, Banana Pudding, Cheesecake with Fruit

Remove China/Glassware/Flatware

Deduct \$3.00 pp to Replace China, Glassware, Flatware, and Linen Napkin with Upscale Disposable

Credit Card Convenience Fee - A 3.5% Convenience Fee will be added to credit card charges. The fee does not apply to the initial "Secure the Date" payment

Trip Charges: City of Carrollton – \$15, Carroll County - \$25, Coweta, Douglas, Haralson, Heard, and Paulding Counties - \$40, all other Metro Atlanta counties - \$75.00 + Up

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