



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. Please note this is not a gratuity

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 Iced Water, Set-Up, Staff Servers, Food and Beverage Station Table Linens, Style, and Décor, 60 Minutes of Serving Time, Disposable: Disposable Plates, Reflection Utensils, Hard Plastic Cups, Napkins, Chafers, Serving Vessels, Ice and Clean-Up

China Package: Add \$3 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

Mini Crab Cake Drizzled with Aioli

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

Almond Bacon Cheese Crostini Garnished with Green Onions

Bacon Jam on Mini Sweet Potato Biscuit Garnished with Feta

Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper



Appetizers, con't.

Mini Reubens Dressed

Flavored Popcorn Cones

Chicken Cheese Bruschetta

Shrimp & Grits Phyllo Cups

Savory Stuffed Mushroom Caps

Barbecue Smoked Petite Sausages

Puffed Pastry Smoked Petite Sausages

Pepper Jelly Spread on Ginger Snaps

Pimento & Bacon Cheese Deviled Egg

Spinach Dip with Flatbread Squares

Cheese Board with Variety Water Crackers

Barbecue Chicken Dip with Bread Rounds

Vegetable Spring Rolls with Plum Sauce

Caprese Skewers Drizzled with Balsamic Glaze

Mini Burger Dressed - Pickle Spear Garnish

Warm Spinach Artichoke Dip with Flatbread Squares

Avocado Goat Cheese Dip with Fresh Tortilla Chips

Basil Pesto Torte with Bread Rounds and Water Crackers

Vegetable Crab Dip with Bread Rounds and Pita Corners

Chilled Shrimp with Lemon Wedges and Cocktail Sauce

Pulled BBQ Chicken Mini Cornbread Cup Topped with Relish

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 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

Mini Pies: Pecan, Key Lime, Apple, or Chocolate Peanut Butter

