

CATERING BY LIVINGSTON



The Most Talked About Receptions in Atlanta

Great food can make a special event, an unforgettable one. Chef Gary Mennie Restaurant + Bar is known for fresh, innovative cooking, and we cater from Chef Mennie grand occasion, we

we can offer

Contact our Sales and Catering Office at (404) 898-8300 or gtsales@thegeorgianterrace.com

BREAKFAST AND COFFEE BREAKS

CONTINENTAL BREAKFAST

Seasonal Fresh Sliced Fruit and Berries
 Assorted Caf  Mims Breakfast Pastries and Bagels with Cream Cheese
 Selection of Chilled Orange Juice, Grapefruit Juice and Cranberry Juice
 House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$22.00 PER PERSON

Enhancements
 Oatmeal with Brown Sugar, Cinnamon, and Golden Raisins

\$ 4.00 PER PERSON

Display of Smoked Salmon and Smoked Trout with Traditional Accompaniments

\$ 13.00 PER PERSON

Individual House Made Organic Yogurt Parfait with Fresh Fruit

\$ 5.00 PER PERSON

Buttermilk Biscuits with Roasted Garlic, Sage and Sausage Gravy

\$ 60.00 PER DOZEN

Sandwiches
 Scrambled Egg, Honey Roasted Ham and Swiss Cheese Croissant

\$ 60.00 PER DOZEN

English Muffin Breakfast Sandwich
 Sausage, Egg and American cheese

\$ 60.00 PER DOZEN

Buttermilk Biscuit Breakfast Sandwich
 Scrambled Eggs, Gruyere Cheese and Canadian Bacon

\$ 60.00 PER DOZEN

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

THE "PEACHTREE" BREAKFAST BUFFET (Minimum of 25 Guests)

Seasonal Fresh Sliced Fruit and Berries
Selection of Chilled Orange Juice, Grapefruit Juice, Cranberry Juice
Assorted Caf  Mims Breakfast Pastries and Bagels with Cream Cheese

Individual Assorted Cereals and Granola served with 2% Milk and Skim Milk

Soft Scrambled Eggs with Chive Cr me Fraiche

Buttermilk Pancakes with Warm Maple Syrup with Almond Butter
or
Brioche French Toast with Toffee Apples with Warm Maple Syrup with Cinnamon Butter

Pork Breakfast Sausage
or
Chicken-Apple Sausage

Applewood Smoked Bacon

Chef

House Brewed Coffee, Decaffeinated Coffee and Selected Teas
\$32.00 PER PERSON

Breakfast Enhancements
Huckleberry and Pecan Pancakes with Honey Infused Mascarpone
\$7.00 PER PERSON

Individual Yogurts
\$3.00 EACH

Individual House Made Organic Yogurt Parfait with Fresh Fruit
\$5.00 PER PERSON

Omelet Station

Made to Order Omelets with Choices to Include:
Mixed Peppers, Tomatoes, Wild Mushrooms, Onions, Spinach, Ham, Sausage, Bacon, Cheddar and
Swiss Cheese

\$12.00 PER PERSON

Up to 50 Guests Requires a Chef Attendant at \$100 per Chef.

For Large Groups please consult with our Catering Staff

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

PLATED BREAKFAST

All Plated Breakfasts Include:
Freshly Squeezed Orange Juice
Assorted Café Mims Breakfast Pastries
House Brewed Coffee, Decaffeinated Coffee and Selected Teas

Please Select One:

Smoked Bacon and Gruyere Quiche, Vine Ripe Tomato Salad, Young Arugula

\$26.00 PER PERSON

Petit Blueberry Pancakes, House Made Sage and Garlic Sausage, Vermont Amber Syrup

\$22.00 PER PERSON

Herb marinated Filet Mignon, Poached Egg, Citrus Hollandaise, Grilled Ciabatta

\$28.00 PER PERSON

Creamy Scrambled Eggs, with Applewood Smoked Bacon and Homemade Sage and Garlic Sausage,
Chef

\$24.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

THEME BREAKS

(Available For a 30 Minute Period)

Chocoholic Break

Truffles, Chocolate Chip Cookies, Brownies and Chocolate Fondue Served with Fruit, Toasted Pound Cake, Nuts and Marshmallows

House Made Hot Chocolate with Shaved Chocolate Pieces, Mini Marshmallows and Whipped Cream Milk, Sodas, and Voss Still Water

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$20.00 PER PERSON

Candy Break

Gummy Bears, Hershey Kisses, Reese

Butterfingers, Milky Way Bars, Yogurt Covered Pretzels

Root Beer and Assorted Soft Drinks

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$18.00 PER PERSON

Halftime Break

Freshly Popped Buttered Popcorn, Cracker Jacks, Mixed Nuts, Warm Soft Jumbo Pretzels, Warm Cheese Sauce and Assorted Mustards

Assorted Soft Drinks and Powerade, Bottled Water

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$16.00 PER PERSON

Outdoor Snack Break

Organic Granola, Yogurt Covered Pretzels, Dried Fruits of Bananas, Apricots, Cranberries, Figs, Cherries, Raisins, Roasted Peanuts, Almonds and Pecans, M&M

Assorted Soft Drinks, Powerade and assorted Juices

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$18.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

ADDITIONAL BREAKS OPTIONS

BEVERAGE OPTIONS	BREAK SELECTIONS
House Brewed Coffee, Decaffeinated Coffee and Selected Teas \$7.00 PER PERSON	Whole Seasonal Fruit \$3.00 PER PERSON
Hot Apple Cider with Cinnamon Sticks, Whipped Cream and Dried Apple Pieces \$65.00 PER GALLON	Assorted Granola and Energy Bars \$4.00 PER PERSON
House Made Hot Chocolate with Shaved Chocolate Pieces, Mini Marshmallows and Whipped Cream \$65.00 PER GALLON	Assorted House Made Breakfast Breads \$5.00 PER PERSON
Bottles of Flavored Iced Tea \$4.00 PER BOTTLE	Assorted Caf� Mims Breakfast Pastries \$5.00 PER PERSON
Voss Sparkling Water \$5.00 PER EACH	Trail Mix with Nuts and Pretzels \$6.00 PER PERSON
Voss Still Water \$4.00 PER BOTTLE	Assorted Freshly Baked Brownies and Caf� Mims Cookies \$36.00 PER DOZEN
Assorted Juices \$4.00 PER BOTTLE	White and Dark Chocolate Rice Crispy Bars \$36.00 PER DOZEN
Assorted Soft Drinks \$4.00 PER EACH	Freshly Baked Buttermilk Scones with Cr�me Fraiche and Fruit Preserves \$38.00 PER DOZEN
Powerade \$4.00 PER BOTTLE	Soft Jumbo Pretzels with Warm Cheese Sauce and Assorted Mustards \$32.00 PER DOZEN

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

BUFFET LUNCH SELECTIONS

THE DELI (Minimum of 25 Guests)

Livingston Seasonal Soup
Mixed Greens with Two Dressings
Roasted Vegetable Pasta Salad
Assorted Potato Chips

Freshly Sliced Meats to Include:
Honey Smoked Ham, Turkey Breast, Roast Beef, Grilled Marinated Vegetables
Assortment of Sliced Cheeses
Bibb Lettuce, Tomatoes, Vidalia Onions, Dill Pickles,
Mustard and Mayonnaise

Seasonal Fresh Fruit and Berries
Cafe Mims Cookies
House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$34.00 PER PERSON

THE WRAP UP (Minimum of 10 Guests)

Field Green Salad, Teardrop Tomatoes, House Dressing
Fingerling Potato Salad with Grainy Mustard
Livingston
Assorted Individual Potato Chips

Roasted Vegetable Wrap, Fresh Mozzarella, Basil Pesto
Smoked Turkey Caesar Wrap, Applewood Bacon
Cajun Spice Grilled Chicken Wrap, Smoked Bacon, Vine Ripe Tomatoes, Arugula
Roast Beef Wrap, Baby Spinach, Caramelized Onion, Parmesan, Horseradish Cream

Seasonal Fresh Fruit and Berries
CafÈ Mims Blondie
House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$29.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

BUFFET LUNCH SELECTIONS

HOUSE SMOKED BARBEQUE (Minimum of 30 Guests)

Caramelized Shallot and Bacon Corn Bread
Mixed Greens with Sun Dried Tomato Vinaigrette and Ranch Dressing
Grilled Marinated Vegetable Salad
Country Potato Salad
Fresh Sliced Watermelon

Roasted Ancho Barbeque Chicken
Pulled Barbeque Brisket of Beef
Grilled White Oak Pasture

Fresh Baked Kaiser Rolls
Bibb Lettuce, Tomatoes, Vidalia Onions, Dill Pickles
Assorted Cheeses
Buttered Sweet Corn on the Cob

Seasonal Fruit Cobbler

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$42.00 PER PERSON

Enhance Your Buffet with:
Charbroiled 8 oz New York Strip Loin

\$ 15.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

BUFFET LUNCH SELECTIONS

THE TUSCAN (Minimum of 25 Guests)

Minestrone
or
Tuscan White Bean Soup

Antipasti Platter
Insalata Caprese
Selection of Grilled Vegetables with Flavored Olive Oils

Pasta Selections

Please Select One:
Basil Pesto Ravioli, Primavera Vegetables
Ziti Bolognese, Ricotta and Lemon

Entrée Selection

Please Select Two:
Fra Diavolo Fusilli, Shrimp, Calamari, PEI Mussels
Grilled Bistecca, Grilled Baby Vegetables, Arugula Pesto
Roasted Chicken Breast, Fricassee of Artichokes, Cipollini and Olives

Dessert Selection

Please Select Two:
Tiramisu
Pistachio Cannolis

Focaccia and Ciabatta Breads

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$41.00 PER PERSON

Optional Italian Buffet Enhancement

Action Station with Pasta/Risotto Chef

Chefs selected Pastas Made to Order to include:
Alfredo, Tomato and Pesto Sauces
Wild Mushrooms, Roasted Tomatoes, Caramelized Onions, Mixed Peppers
Grated Parmesan and Asiago Cheese, Hot Pepper Flacks

\$12.00 PER PERSON

Up to 50 Guests Requires a Chef Attendant at \$100 per Chef.

For Large Groups please consult with our Catering Staff

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

BUFFET LUNCH SELECTIONS

SANTA FE BUFFET (Minimum of 25 Guests)

Chicken Tortilla Soup

or

Pork Posole

Roasted Corn and Black Bean Salad

Southwestern Style Caesar Salad, Chipotle Dressing, Lime Croutons

Chili Rellenos

Refried Black Beans

Build Your Own Tacos and Fajitas

Please Select Two:

Marinated Flank Steak, Grilled Chicken and Fried Fish

Roasted Vegetables, Salsa, Sour Cream, Guacamole

Assorted Flour and Corn Tortillas

Jalapeno and Cheddar Corn Bread

House Made Churros

Classic Sopaipillas with Cajeta

Traditional Mexican Flan

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$36.00 PER PERSON – 2 TACO MEATS**\$38.00 PER PERSON – 3 TACO MEATS****All Prices Subject to a 22% Service Charge and applicable Sales Tax.**

BUFFET LUNCH SELECTIONS

OFF THE COAST (Minimum of 25 Guests)

She-Crab Soup

Organic Mixed Greens with House Dressing
Marinated Shellfish Ceviche, Yukon Gold Chips
Classic Creamy Cole Slaw
Mixed Seafood Salad

Bouillabaisse with Steamed Mussels, Clams, Calamari and Saffron Roasted Potatoes

Seafood Entrée

Please Select One:

Carolina Flounder, Fish and Chips, Malt Vinegar Remoulade
Gulf Red Snapper, Young Spinach, Roasted Tomatoes
Florida Mahi-Mahi, Lemon Gremolata, Toasted Almond Romesco
Paella Style Braised Chicken with Sweet Peppers and Chorizo Sausage

Focaccia and Ciabatta Breads

Key Lime Pie
Coconut Financier
Vanilla Roasted Pineapple

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$45.00 PER PERSON**All Prices Subject to a 22% Service Charge and applicable Sales Tax.**

PLATED LUNCH

All Luncheons are serviced with Ice Tea and Warm Rolls and Butter

STARTER

Please Select One:

Spicy Gazpacho with Cilantro Crème Fraiche

Roasted Corn Soup with Smoked Bacon

Wild Mushroom Minestrone with Sage Pistou

Traditional Caesar Salad with Croutons, Parmesan Crisps

Young Arugula, Pecorino Cheese, Pine Nuts, Dried Cranberries, Citrus Vinaigrette

Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Fresh Basil and Balsamic Dressing

COLD ENTRÉE SELECTIONS

Olive Oil Poached Tuna

Vine Ripe Tomatoes, Havarti Cheese, Gaufrette Potatoes

\$29.00 PER PERSON

Chicken Salad Sandwich on a Croissant with Dried Cherries, Pine Nuts and Tarragon, Served with Vegetable Chips

\$28.00 PER PERSON

Grilled Vegetable Sandwich on Focaccia Bread with Balsamic Mayonnaise, Arugula Greens, Fresh Mozzarella and Tomato Cucumber Salad

\$28.00 PER PERSON

Grilled Salmon Salad with Baby Mixed Greens, Fingerling Potatoes, Nicoise Olives, Roasted Peppers, Lemon Oil

\$29.00 PER PERSON

Cobb Salad, Iceberg Lettuce, Bacon, Cheddar Cheese, Chicken, Tomatoes, Hard Boiled Eggs, Blue Cheese Dressing

\$27.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

PLATED LUNCH

All Luncheons are serviced with Ice Tea and Warm Rolls and Butter

HOT ENTRÉE SELECTIONS

Grilled Salmon, Yukon Gold Potato Puree, Glazed Root Vegetables, Cabernet Butter, Chives

\$39.00 PER PERSON

Grilled Jumbo Shrimp, Braised Spinach, Orzo Salad, Fennel Tomato Coulis, Prosciutto Crisp

\$35.00 PER PERSON

Seared Filet of Beef, Horseradish-Potato Cake, Roasted Patti Pan Squash, Cipollini-Port Wine Sauce

\$40.00 PER PERSON

Cider Braised Short Ribs, Sweet Potato Puree, Grilled Asparagus, Rosemary Oil, Pepperpress

\$36.00 PER PERSON

Roasted Bone-In Chicken Breast, Wild Mushroom Risotto, Buttered Baby Vegetables, Lemon Thyme Jus

\$35.00 PER PERSON

Open Face Ravioli, Forest Mushrooms, Sage, Roasted Red Pepper Coulis

\$34.00 PER PERSON

DESSERT SELECTIONS

Chocolate Hazelnut Praline, Drambuie Sauce

Traditional Apple Tart, Caramel Ice Cream

Coconut Financier, Vanilla Roasted Pineapple

Citrus Cheesecake, Ginger Crust, Huckleberry Syrup

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

BOXED LUNCHES

All Boxed Lunches Include Whole Seasonal Fruit and Potato Chips

CHOICE OF SANDWICHES

Please Specify Up to Four Selections and Quantity of Each Choice:

Smoked Turkey, Honey Baked Ham, or Roast Beef Served with Swiss Cheese on a Baguette
Grilled Vegetables and Fresh Mozzarella on Focaccia Bread
Marinated Grilled Chicken Breast on a Baguette with Spicy Mustard and Smoked Gouda Cheese
Genoa Salami on Focaccia with Dijon Mustard and Provolone Cheese

SALAD

Please Select One:

Cucumber, Tomato, Onion Salad
Penne Pasta Salad with Olive Oil, Balsamic Vinegar, Fresh Basil and Sun Dried Tomato
Greek Salad with Kalamata Olives, Feta Cheese, Pepperoncini and Olive Oil

DESSERT

Please Select One:

Freshly Baked CafÈ MIMS Chocolate Chip Cookie
Marbled Brownie
Homemade Blondie

\$28.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

RECEPTION SELECTIONS

COLD HORS D'OEUVRES (Minimum Order 25 Pieces)	
Hand Cut Yellowfin Tuna Tartar with Rosemary Potato Chips	\$4.50 P/P
Day Boat Sea Scallop Ceviche, Citrus, Pomegranate Syrup	\$4.50 P/P
Bresaola	\$4.00 P/P
Horseradish Whipped Cream	
Baby Buffalo Mozzarella, Tomato and Kalamata Olives Skewers, Fresh Basil Leaves	\$4.00 P/P
Chilled Stone Crab Claws, Mustard Dressing	MARKET PRICE P/P
Available October 15th thru May 15 th – Stationed only; not available to be passed	
Classic Shrimp Cocktail	\$5.00 P/P
Freshly Shucked East and West Coast Oysters with Red Wine Mignonette - Shooter	\$4.00 P/P
Smoked Salmon, Brioche, Dill CrÈme Fraiche	\$4.00 P/P
Tomato-Basil Bruschetta, Olive Oil, Garlic	\$4.00 P/P
Jumbo Lump Crab and Gazpacho Shooter	\$4.50 P/P

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

RECEPTION SELECTIONS

HOT HORS D'OEUVRES (Minimum Order 25 Pieces)	
Fried Truffle Macaroni and Cheese, Roasted Tomato-Oregano Mayonnaise	\$3.50 P/P
Lump Jumbo Crab Cake, Basil Mayonnaise	\$4.50 P/P
Shrimp Stuffed Wild Mushroom, Spicy Remoulade	\$4.50 P/P
Peekytoe Crab Fritters, Grainy Mustard Aioli	\$4.50 P/P
Herb marinated Jumbo Shrimp Skewer, Sweet Chili Sauce	\$4.50 P/P
Garlic Chicken Skewer, Georgia Peanut Sauce	\$3.50 P/P
Sea Scallops Wrapped in Smoked Bacon, Watercress Aioli	\$4.50 P/P
Vegetarian Spring Rolls, Assorted Dipping Sauces	\$3.50 P/P
Grilled Lamb Chops, Mint Cashew Dipping Sauce	\$4.50 P/P
Vidalia Onion Tart with Cumin and Applewood Smoked Bacon	\$3.50 P/P
Crispy Parmesan at Cheese	\$4.00 P/P
Blue Crab Cake with Spicy Chive-Mustard Dipping Sauce	\$4.50 P/P
Charred Beef Skewers, Pumpkinseed Dressing	\$4.00 P/P

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

RECEPTION STATIONS

A Minimum of Four Stations must be purchased when doing a Multiple Hour Reception

TASTING OF SMOKED FISH

Platter of Organic Smoked Salmon, Smoked Trout and Smoked Mussel Shooters served with Lemon Wedges, Capers, Horseradish Cream, Chopped Red Onions, Chives, Quail Eggs and Dill

\$18.00 PER PERSON

Smoked Fish Enhancement Station

Sevruga, Salmon and Golden Trout Caviar, Potato and Potato Blini order

Speak with your catering professional regarding exact menu and prices

Up to 50 Guests Requires a Chef Attendant at \$100 per Chef.

For Large Groups please consult with our Catering Staff

VODKA Enhancement Station

\$24.00 PER PERSON

ANTIPASTI TABLE

Whole Roasted Garlic Cloves, Marinated Peppers and Olives, Pearl Onions, Imported and Domestic Cheese -Dried Tomatoes, Balsamic Marinated Beef Steak Tomato, Fresh Basil, Buffalo Mozzarella Salad, Selection of Shaved Artisan Meats, Chefs Choice of Bruschetta Display Served with an Assortment of Breads and Condiments

\$22.00 PER PERSON

ITALIAN STATION

Action Station with Pasta/Risotto Chef

Chefs selected Pasta and Risotto Made to Order to include:

Alfredo, Tomato and Pesto Sauces

Wild Mushrooms, Roasted Tomatoes, Caramelized Onions, Mixed Peppers

Grated Parmesan and Asiago Cheese, Hot Pepper Flacks

Selection of Italian Breads with Flavored Olive Oils

\$18.00 PER PERSON

Up to 50 Guests Requires a Chef Attendant at \$100 per Chef.

For Large Groups please consult with our Catering Staff

MEDITERRANEAN TRATTORIA

Roasted Garlic and Red Pepper Hummus and Black Pepper Baba Ghanoush, served with Marinated Olives, Dried Apricots, Pistachios, Whole Almonds, Dates, Pappadam and Garlic Pita Chips

\$12.00 PER GUEST

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

RECEPTION STATIONS

A Minimum of Four Stations must be purchased when doing a Multiple Hour Reception

LOCAL ORGANIC GREENS STATION

Salad Action Station

Make Your Own Salad from available Garden Fresh Baby Greens, Assorted Toppings and Gourmet Dressings

\$7.00 PER PERSON

One Uniformed Chef per 50 Guests is Optional. A Chef Attendant Fee of \$100 per Chef

WOOD FIRED GRILL STATION (Minimum Order 150 Pieces)

Outdoor Events Only / Grand Ballroom Events Only

Bison, Lamb, Chicken and Vegetable Skewers Prepared on a Wood Grill
Huckleberry Sauce, Assorted Mustards

BISON \$7.00 PER PIECE

LAMB \$6.00 PER PIECE

CHICKEN \$5.00 PER PIECE

VEGETABLE \$4.00 PER PIECE

Up to 50 Guests Requires a Chef Attendant at \$100 per Chef.

For Large Groups please consult with our Catering Staff.

RAW BAR DISPLAY

Assorted East and West Coast Oysters
Shrimp Cocktail, Snow Crab Claws
Cocktail Sauce, Lemon, Mignonette

\$450.00 PER DISPLAY

100 pieces per display 50 pieces shrimp, 25 oysters, 25 claws

Optional Display Enhancement

Chilled Champagne Poached Maine Lobster Tails

\$18.00 PER (6 OZ) TAIL

CRUDITÉ DISPLAY

Market Vegetable selection with Grainy Mustard Crème Fraiche, Crisp Flatbread

\$7.50 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

RECEPTION STATIONS

A Minimum of Four Stations must be purchased when doing a Multiple Hour Reception

CARVING STATIONS

Mustard Crusted Rack of Colorado Lamb

Rosemary Mint Jus

\$45.00 PER RACK

(7 Bones per)

Roasted Organic Turkey Breast

Natural Pan Gravy

Mini Buttermilk Biscuits

\$ 150.00 PER PIECE

(Serves 30 Guests)

Tuna

Seven Spiced

Wasabi, Citrus Ponzu

\$ 175.00 PER PIECE

(Serves 12 Guests)

Pepper-Crusted Beef Tenderloin

Horseradish Cream, Cabernet Reduction

\$375.00 PER PIECE

(Serves 15 Guests)

Slow Roasted Prime Rib of Beef

Rosemary Au Jus

\$425.00 PER PIECE

(Serves 50 Guests)

Up to 50 Guests Requires a Chef Attendant at \$100 per Chef.

For Large Groups please consult with our Catering Staff

Service quantities are based on reception portions and may vary with group

ICE SCULPTURES

STARTING AT \$175.00 EACH

Please Speak With Your Meeting and Special Events Manger for Additional Information

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

RECEPTION STATIONS

A Minimum of Four Stations must be purchased when doing a Multiple Hour Reception

INTERNATIONAL CHEESE DISPLAY

Handcrafted Cheeses with Freshly Baked Bread Sticks, Lavosh and Baguettes
Accompanied by Home Made Chutney, Organic Honey, Roasted Nuts and Dried Fruits

\$ 14.00 PER PERSON

ICE CREAM STATION

Espresso, Chocolate and Vanilla Ice Cream
Chocolate and Caramel Sauces, Chantilly Cream, Rainbow Sprinkles, Toasted Almonds, Maraschino
Cherries, Sliced Strawberries and Whipped Cream

\$ 14.00 PER PERSON

A Chef Attendant Fee of \$100 per Chef

CHOCOLATE FOUNTAIN STATION

Choice of Dark, Milk or White Chocolate Fountain
House Made Marshmallow Rice Crispy Treats, Fresh Strawberries, Coconut Macaroons, Mini Chocolate
Chip Cookies, Marbled Pound Cake

\$ 17.50 PER PERSON

Equipment rental fee required

BANANAS FOSTER STATION

Uniformed Chef to Prepare Banana

Vanilla Ice Cream

\$ 19.00 PER PERSON

A Chef Attendant Fee of \$100 per Chef

DESSERT STATION

Chocolate Covered Strawberries
Assorted Cookies and Petit Fours
Chocolate S
Strawberry Ginger Shortcakes

Apple Almond Strips
Vanilla Bean CrÈme Br° IÈe
Chef

\$24.00 PER PERSON

(Five Pieces per Person)

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

DINNER SELECTIONS

THE NORTH GEORGIAN (Minimum of 50 Guests)

Baby Potato, Smoked Bacon and Gorgonzola Salad
Field Greens with Balsamic and Ranch Dressings
Chilled Asparagus with Grainy Mustard Cream

Cornmeal Crusted Mountain Trout, Meunière Sauce
New York Strip Steak, Peppercorn Sauce
Barbeque Chicken, Corn and Pepper Relish

Caramelized Root Vegetables
Roasted Fingerling Potatoes

Traditional Boston Cream Pie
Citrus Cheesecake
Black and White Cookies

Warm Rolls and Butter
House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$70.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

DINNER SELECTIONS

THE ATLANTAN (Minimum of 50 Guests)

Country Style Split Pea and Smoked Ham Soup

Wild Watercress and Tangerine Salad
Local Greens and Flowers with Sun Dried Tomato Dressing
Three Cabbage Slaw
Smoked Bacon and Potato Salad

Slow-Cooked Venison Chili
Hickory Barbequed Baby Back Ribs, Corn Muffins
Roasted Bourbon Soaked Chicken, Mole Sauce

Charcoal Roasted Sweet Corn on the Cob
Ranch Style Pork and Beans
Warm Rolls and Cornbread

Harvest of Fresh Fruits and Dipping Sauces
Apple Tart
Chocolate Mousse Tart
Citrus Cheesecake

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$65.00 PER PERSON

Optional Carving Station Enhancement
Salt Crusted Prime Rib of Beef, Dijon BÉarnaise Sauce

\$10.00 PER PERSON

A Chef Attendant Fee of \$100.00 per Chef

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

THE ROMA (Minimum of 50 Guests)

Cioppino

Antipasti Display

Insalata Caprese

Mixed Greens with House Dressing

Arugula, Shaved Serrano Ham, Ricotta Salata, Citrus Vinaigrette

Three Cheese and Bolognese Lasagna

Eggplant Parmesan, Roasted Garlic Tomato Sauce

Oven Roasted Chicken Marsala, Whole Grain Risotto

Braised Beef Brisket, Crispy Polenta Cakes, Balsamic Onion Marmalade

Herb Roasted Vegetable Pasta Primavera

Focaccia and Ciabatta Breads

Maple Panna Cotta

Tiramisu

Cannolis

Tartuffe

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$60.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

THE PACIFIC RIM (Minimum of 50 Guests)

Hot and Sour Soup
Wonton Soup

Tatsoi Greens with Mustard Dressing
Chinese Chicken Salad, Sesame Ginger Vinaigrette
Citrus and Soy Marinated Carrot Salad, Spicy Cashews

Orange Glazed Chicken, Vegetable Fried Rice
Steamed Striped Bass, Baby Bok Choy
Miso marinated Tofu, Szechuan Stir Fry
Five Spice rubbed Lamb Rack, Hunan Sauce

Vegetable Lo Mein

Mango Cheesecake
Green Tea Crème Brûlée
Sesame Crepes, Gingered Pears

House Brewed Coffee, Decaffeinated Coffee and Selected Teas

\$70.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

PLATED DINNER SELECTION

(Four course dinners)

STARTERS SELECTIONS

Please Select One:

Seared Tuna Tataki, Seaweed Salad, Mustard-Soy Dressing
 Lamb Carpaccio, Pickled Mushrooms, Shaved Parmesan, Truffle Oil, Asparagus
 Day Boat Sea Scallop Ceviche, Fennel Slaw, Citrus Confit, Salsify Crisps
 Herb Crusted Shrimp, Lemon-Chive Butter, Mint, Asparagus and Mache Salad
 Goat Cheese and Roasted Vegetable Tart, Fine Herb Salad, Tomato Butter
 Pan Seared Diver Scallops, Root Vegetable Risotto, Cabernet-Black Pepper Reduction
 Grilled Lamb Tenderloin Skewers, Mint-Cilantro Dipping Sauce
 24-Hour Onion Soup, Parmesan Crisp
 Cream of Asparagus Soup, Smoked Trout Crostini, Lemon Oil
 Maine Lobster Bisque, Sherry Cream, Tarragon

SALADS SELECTIONS

Please Select One:

Baby Spinach with Poached Pears, Crispy Pancetta, Blue Cheese, Shallot and Thyme Dressing
 Traditional Caesar Salad, Focaccia Crostini, Roasted Garlic Dressing
 Chilled Lobster, Citrus and Mint Infused Couscous, Mache, Toasted Coconut (\$8.00 SURCHARGE)
 Bouquet of Baby Greens, Cucumber Ribbon, Roasted Tomatoes, Herb Vinaigrette
 Vine Ripened Tomato and Buffalo Mozzarella Timbale, Pesto Oil

HOUSE MADE INTERMEZZO SELECTIONS

Please Select One:

Brut Champagne and Vanilla Granita
 Strawberry-Basil Sorbet
 Blackberry-Mint Granita
 Kiwi-Lemon Sorbet
 Pomegranate Sorbet
 Raspberry-Yuzu Granita

SUR-CHARGE OF \$4.50 PER-PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

PLATED DINNER SELECTION

(Four course dinners)

ENTREES

Please Select One:

Seared Beef Tenderloin

Garlic Potato Puree, Buttered Baby Carrots, Madeira Braised Portobello Mushroom Sauce

\$70.00 PER PERSON

Herb Crusted Lamb Rack

Dijon Glaze, Grilled Vegetable Ratatouille, Melted Plum Tomatoes, Basil Lamb Jus

\$65.00 PER PERSON

Grilled Veal Chop

Forest Mushrooms, Mascarpone Risotto, Glazed Asparagus, Candied Shallot Jus

\$70.00 PER PERSON

Osso Buco

Creamy Saffron Risotto, Lemon Gremolata

\$58.00 PER PERSON

Herb-Roasted Chicken Breast

Potato-Pancetta Hash, Caramelized Brussel Sprouts, Zinfandel Reduction

\$55.00 PER PERSON

Grilled Duck Breast

Vanilla Scented Jasmine Rice, Baby Bok Choy, Caramel-Ginger Sauce

\$56.00 PER PERSON

Roasted Guinea Hen

Chestnut Compote, Brown Butter, Sweet Potatoes, Sage Jus

\$52.00 PER PERSON

Lobster Risotto

Baby Spinach, Mascarpone, Saffron

\$58.00 PER PERSON

Pan-Seared Day Boat Scallops

Anson Mills Organic Grits, Vanilla-Corn Sauce, Crispy Speck Ham

\$54.00 per person

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

PLATED DINNER SELECTION

(Four course dinners)

ENTREES

Grilled Atlantic Salmon

Wild Mushroom Ragout, Fingerling Potatoes, Thin Beans

\$59.00 PER PERSON

Prosciutto Wrapped Alaskan Halibut (in season)

Creamy Rosemary Polenta, Butter Braised Baby Leeks, Truffle Jus

\$54.00 PER PERSON

Penne Pasta, Artichokes, Green Olives, Spinach and Asparagus Fricassee

Tomato Compote, Aged Parmesan

\$45.00 PER PERSON

Wild Mushroom Risotto

Chive Crusted Humboldt Fog Goat Cheese, Garlic Crostini

\$49.00 PER PERSON

Chateaubriand and Grilled Salmon

Grilled Vegetable Ratatouille, Dijon BÈarnaise

\$65.00 PER PERSON

Butter Roasted Maine Lobster Tail and Beef Tenderloin

Garlic Potato Puree, Glazed Root Vegetables, Cabernet Sauce

\$85.00 PER PERSON

Spice Rubbed Lamb Rack and Grilled Jumbo Prawns

Lemongrass and Wild Mushroom Risotto, Mint-Cilantro Pesto

\$75.00 PER PERSON

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

PLATED DINNER SELECTION

(Four course dinners)

DESSERT SELECTIONS

Please Select One:

Milk Chocolate-Wildflower Honey Mousse Cake, Orange Sorbet
 Warm Georgia Apple Tart, Caramel Ice Cream
 Dark Chocolate Fudge Layer Cake, Raspberry-Lemon Thyme Compote
 Spiced Pumpkin Cheesecake, Cinnamon Cream, Cranberry Coulis
 Traditional Fruit Tart, Apricot Glaze, Blackberry Sauce
 Baked White Chocolate Bread Pudding, Braised Cherry, Candied Walnuts
 Old World
 Almond olive oil cake, Sweet Vanilla Custard, Wild Berries

Evening Finale

House Made Chocolates, Assorted Chocolate Truffles, Petit Fours

\$24.00 PER TABLE

Dessert Station

(In place of plated dessert)

Chocolate Covered Strawberries
 Assorted Cookies and Petit Fours
 Chocolate S
 Strawberry Ginger Shortcakes
 Apple Almond Strips
 Vanilla Bean Crème Brûlée
 Chef Seasonal Desserts

\$17.50 PER PERSON

(Five Pieces per Person)

Warm Rolls and Butter
 House Brewed Coffee, Decaffeinated Coffee and Selected Teas

All Prices Subject to a 22% Service Charge and applicable Sales Tax.

BEVERAGE INFORMATION

Bartender Fee - \$100.00 per bartender (4 hours) \$25.00 for each additional hour

Alcohol Brands

Type	Call	Premium
Vodka	Absolut	Grey Goose
Gin	Tanqueray	Bombay Sapphire
Scotch	Dewars	Chivas Regal
Bourbon	Makers Mark	Basil Hayden
Blend	Seagram	Crown Royal
Rum	Bacardi Light	Meyer
Tequila	Cuervo Gold	Patron Silver

Beer Brands

Import	Corona, Heineken
Domestic	Budweiser, Miller Lite,

HOSTED BAR ON CONSUMPTION

Call Brands	\$8.50	Cordials	\$10.00
Premium Brands	\$9.50	Cognac	\$12.00
House Wine	\$28.00 per bottle	Bottled Water	\$4.00
Domestic Bottled Beer	\$5.50	Assorted Soft Drinks & Juices	\$4.00
Imported Bottled Beer	\$6.50		

HOSTED BAR PACKAGE (per person)

	1ST HOUR	2ND HOUR	EA ADDIT HOUR
Call Brands	\$17.00	\$13.00	\$9.00
Premium Brands	\$19.00	\$13.00	\$9.00
Beer & Wine Only	\$14.00		\$7.00

PREMIUM WINES

Consult Livingston

All Prices Subject to a 22% Service Charge and applicable Sales Tax.