



Banquet Menus


CROWNE PLAZA[®]
AN IHG[®] HOTEL
ATLANTA PERIMETER AT RAVINIA

Crowne Plaza Atlanta Perimeter
4355 Ashford Dunwoody Rd, Atlanta, GA 30346
770-395-7700
www.cpravinia.com

Breakfast

“I’ll eat some breakfast, then
change the world.”

-Hairspray



Continental Breakfast

The Stimulus

Sliced seasonal fruit

Yogurt, granola and berry parfaits

Breakfast breads & pastries, sweet whipped butter, preserves

Fresh fruit juices

Skim, soy and almond milks

Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$30 per guest

The Benefit

Create your own Greek yogurt parfaits with house made granola,

yogurt, seasonal berries and local honey

Low-fat carrot and zucchini breakfast breads

Exotic fresh fruit smoothies - Strawberry-banana-acai, Mando Peach and Pineapple-spinach-flax seed

Skim, soy and almond milks

Fresh fruit juices

Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$33 per guest



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Buffet Breakfast

The Achiever

Assorted dry cereals
Sliced seasonal fruits
Breakfast breads & pastries served with sweet whipped butter, preserves
Scrambled eggs, breakfast potatoes
Bacon, chicken sausage
Fresh fruit juices
Skim, soy and almond milks
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™
\$42 per guest

El Mariachi

Sliced seasonal fruits
Breakfast breads & pastries served with sweet whipped butter, preserves
Build your own breakfast taco with scrambled eggs, chorizo sausage, guacamole, tomato, cilantro, onion, sour cream, Pico de gallo, salsa verde, black beans, queso fresco, corn and flour tortillas
Fresh fruit juices
Skim, soy and almond milks
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™
\$46 per guest

The Southerly

Sliced seasonal fruits
Breakfast breads & pastries served with sweet whipped butter, preserves
Scrambled eggs, short rib hash
Build your own grits with bacon bits, andouille sausage, tomato, chives and cheddar cheese
Buttermilk biscuits, red eye gravy
Fresh fruit juices
Skim, soy and almond milks
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™
\$48 per guest

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Plated Breakfast

All Plated Breakfasts include tableside family style breakfast breads, served with sweet whipped butter, and preserves, herbed breakfast potatoes, fresh fruit juice, skim, soy and almond milks and Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

Americana

Greek yogurt, berry and granola parfait
Farm Fresh Scramble
Applewood smoked bacon OR Chicken apple sausage
\$32 per guest

Market Frittata

Chicken sausage, baby kale, butternut squash, tomato
\$32 per guest

Yard Bird and Waffle

Buttermilk fried chicken and spiced maple syrup
\$34 per guest

Shrimp and Grits

Poached shrimp, Anson Mills grits, aged cheddar and Andouille sausage
\$36 per guest

Southbound and Down

Short rib benedict, creole hollandaise and Anson Mills cheddar grits
\$36 per guest

Gravalax

Georgia maple cured salmon, veggie cream cheese, capers, pickled red onion and everything bagel
\$36 per guest

Four Bagger

Thick cut French toast, scrambled eggs, Nueske's slab bacon and roasted breakfast potatoes
\$38 per guest

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Breakfast Enhancements

Mixed Grain Grits

Cheddar cheese and roasted tomato

\$7 per guest

Breakfast Tacos

(Choose Two)

Brisket, egg and cheddar

Bacon, egg and cheddar

Roasted vegetable and cheddar

Served with corn pico and cotija cheese

\$8 per guest

Egg White Frittata

Butternut squash, baby kale and dried tomato

\$8 per guest

Croissant Sandwich

Egg, ham and cheddar

\$8 per guest

Thick Cut French Toast

Served with maple syrup and seasonal fruit

\$8 per guest

Rolled Oats Oatmeal

Butter, brown sugar, roasted nuts, golden raisins and

Maple syrup

\$8 per guest

Yogurt Parfait

Granola, seasonal berries, local honey and bee pollen

\$12 per guest

Avocado Toast

Smashed has avocados, radish sprouts and citrus oil

\$10 per guest

Gravalax

Georgia maple cured salmon, veggie cream cheese, capers,

Pickled red onion and everything bagel

\$10 per guest

Breakfast Stations

Stations can not be served as stand alone items. They must be served in conjunction with a breakfast menu.

Omelet Station

Eggs, egg whites, bacon, ham, sausage, onion,
Mushroom, bell pepper, tomato, jalapeno, spinach,
Aged cheddar, hot sauce and house made salsa

\$16 per guest

*** requires chef attendant (\$150 per attendant)**

Logan Turnpike Stone Ground Grits

(Choose Two)

Cast iron skillet shrimp and tomato gravy

12-Hour Braised short rib

Harvest ratatouille

Country ham and pepper gravy

\$16 per guest

Waffle Station

Crispy chicken thigh, bananas foster, seasonal berries,
Candied pecans, citrus shipped cream and maple syrup

\$16 per guest

Breaks

“I don't know about everyone else, but I really loved recess because it was an opportunity to get carried away with your imagination.”

-Dichen Lachman



Breaks

All Day Beverages

(8 Hours of Service)

Assorted bottled fruit juices

Assorted soft drinks and bottled water

Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$24 per guest—including all day product “touch up”

Jump Start

Assorted mixed nuts and candies

House made trail mix

Assorted power bars and granola bars

Chocolate covered espresso beans

Assorted bottled fruit juices

Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$19 per guest

Twisted Pretzel Bar

Hot pretzels and house made garlic knots

Beer cheese, yellow mustard, spicy mustard and marinara sauce

Chocolate dipped pretzel rods

Assorted soft drinks and bottled water

Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$18 per guest

Healthy Choice

Terra chips

Hummus and pita

Seasonal market fruit platter

Seasonal fresh fruit smoothies

Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$21 per guest

Breaks

Widescreen Break

Assorted popcorn, movie box candy, soft pretzels and mini corn dogs served with ketchup and mustard
Assorted soft drinks and bottled water
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$22 per guest

Afternoon Delight

Espresso brownies with powdered sugar
Classic French macarons
Assorted sweet truffles—Raspberry, champagne, mocha, Bavarian cream, salted caramel and coconut
Assorted soft drinks and bottled water
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$24 per guest

Picnic Break

Artisan cheese and assorted charcuterie
Apricot mostarda and honey pickled vegetables
Grapes, apricots, mixed nuts and rustic breads
Assorted soft drinks and bottled water
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$26 per guest

Choice of Two Snacks

- Assorted Popcorn
- Pimento cheese bar with pickled vegetables
- House chips with salsa fresca and salsa verde
- House breads served with Italian hummus, Calabrian chiles and tapenade

\$24 per guest



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A La Carte Items

Batdorf & Bronson™ locally roasted coffee
\$80 per gallon

Assorted Numi organic hot teas™
\$70 per gallon

Freshly brewed iced tea
\$70 per gallon

Assorted soft drinks
\$5 each

Bottled domestic still or sparkling water
\$5 each

Bottled juices or iced teas
\$6 each

Coconut water
\$6 each

Red Bull—Regular and sugar free
\$6 each

Assorted bottled milk
\$4 each

Whole fresh fruit
\$4 each

Assorted granola bars
\$5 each

Assorted organic energy bars
\$6 each

Assorted Kind bars
\$6 each

Assorted bagged chips
\$4 each

Terra chips
\$5 each

Assorted bagged popcorn
\$4 each

Caja bagged popcorn
\$5 each

Assorted bagged trail mix
\$4 each

Yogurt, granola and fruit parfait
\$6 each

Assorted muffins
\$60 per dozen

Assorted coffee cakes
\$60 per dozen

Assorted bagels with cream cheese
\$66 per dozen

Freshly baked jumbo cookies
\$48 per dozen

Freshly baked brownies
\$48 per dozen

Freshly baked lemon bars
\$48 per dozen

Garlic knots served with marinara sauce
\$50 per dozen

Lunch

“Food is not just eating energy.
It’s an experience.”

-Guy Fieri



Box Lunch

Box It Up

Fresh whole fruit and kettle chips

Freshly baked cookie and bottled water

Choice of Sandwiches:

Smoked turkey with gruyere, dijonnaise, lettuce and tomato on wheat ciabatta

Black forest ham with gruyere, dijonnaise, lettuce and tomato on pretzel roll

Grilled chicken with white cheddar, smoked onion remoulade, butter lettuce and tomato on focaccia

Tuna salad in a wheat wrap with baby kale, olive tapenade and oven roasted tomatoes

Classic BLT with applewood smoked bacon, romaine, tomato and aioli on sourdough

Falafel wrap with spiced yogurt, feta, romaine, tomato, pickled red onion and cucumber

Choice of two (2) sandwiches—\$25 per guest

Choice of three (3) sandwiches—\$32 per guest

Deli Buffet Lunch

All Buffet Lunches come with Water, Freshly Brewed Iced Tea and Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

Market Deli

Fresh whole fruit and kettle chips
Chef's selection of mini desserts

Choice of Two Salads:

Kale Caesar Salad with baby kale, sourdough croutons and grana padano
Thai citrus salad with Napa cabbage, snow peas, cilantro, mandarin oranges, cashews and toasted sesame vinaigrette
Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
Broccoli date crunch salad with broccoli, farro, dates, red pepper, celery ricotta salata and Vidalia vinaigrette

Pre-Set Market Sandwich Display

Smoked turkey with gruyere, dijonaise, lettuce and tomato on pretzel roll
Black forest ham with gruyere, dijonaise, lettuce and tomato on wheat ciabatta
Grilled chicken with white cheddar, smoked onion remoulade, butter lettuce and tomato on focaccia
Classic BLT with applewood smoked bacon, romaine, tomato and aioli on sourdough
Avocado and piquillo pepper romesco, endive lettuce and tomato on ciabatta

Choice of two (2) sandwiches—\$43 per guest

Choice of three (3) sandwiches—\$51 per guest



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Buffet Lunch

All Buffet Lunches come with Water, Freshly Brewed Iced Tea and Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

Garden and Broth

Artisan breads and butter
Chef's selection of mini desserts

Choice of Proteins:

Grilled Chicken
Seared Salmon
Grilled Shrimp
Grilled Skirt Steak
Marinated Grilled Tofu

Artisan lettuce, cucumber, red onion, shredded carrots, grape tomatoes, sundried cranberries, kalamata olives, avocado, sunflower seeds, candied pecans, feta, parmesan and cheddar cheese
Chef's choice of two dressings

Chef's choice of two seasonal soups

Keep it protein free—\$35 per guest

Choice of two (2) proteins—\$51 per guest

Choice of three (3) proteins —\$56 per guest

Ravinia

Artisan breads and butter
Chef's selection of mini desserts

Choice of Two Salads:

Kale Caesar Salad with baby kale, sourdough croutons and grana padano
Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
Roasted beet salad with citrus roasted beets, arugula and pecans

Choice of Two Sides:

Au gratin potatoes
Grilled jumbo asparagus
Roasted seasonal vegetables
Pearl cous cous pilaf
Smashed red bliss potatoes

Entrees:

Roasted chicken breast with madeira wine sauce
Grilled salmon with citrus butter
12-Hour short rib with red wine jus
Grilled tofu with seasonal vegetables

Choice of two (2) Entrées—\$54 per guest

Choice of three (3) Entrees—\$57 per guest

Buffet Lunch

All Buffet Lunches come with Water, Freshly Brewed Iced Tea and Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

Southern Comfort

Mixed greens with fresh strawberries, goat cheese, walnuts served with raspberry vinaigrette
Local Marble Potato Salad
In house smoked brisket
Buttermilk fried chicken
Made from scratch macaroni & cheese
Baked beans
Slow simmered collard greens
Cornbread & honey butter
Peach cobbler
\$55 per guest

Italiano

Tuscan bean soup
Wild arugula salad with crispy prosciutto, shaved parmesan
With lemon oregano vinaigrette
Penne pasta with roasted red peppers, plum tomatoes, kalamata olives, feta and balsamic vinaigrette
Chicken Saltimbocca
Roasted snapper with lemon cream, shaved fennel, citrus supremes
Eggplant lasagna
Artisan garlic bread & butter
Mini cannolis
\$55 per guest

Fiesta

Vegetarian tortilla soup with sour cream and tortilla crisps
Tortilla chips & house made salsa
Santa Fe Salad with crisp romaine, roasted corn, tomatoes and black Beans served with chiptole ranch dressing
Achiote grilled chicken
Hanger steak
Mexican street corn
Mexican rice
Roasted salsa, pico, lime, cabbage, sour cream, guacamole, shredded jack cheese and flour tortillas
Mini caramel flan and cinnamon churros
\$55 per guest

Plated Lunch

All Plated Lunches come with Artisan Breads and Butter, Water, Freshly Brewed Iced Tea and Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

Starter

Choose One:

Seasonal Soup
Chef's Daily Selection

Classic Caesar
Romaine, parmesan, house made croutons and creamy Caesar dressing

Baby Spinach Salad
Roasted peppers, red onion, orange segments and balsamic dressing

Organic Green Salad
Radish, tomato, herbs, cucumber and lemon herb vinaigrette

Dessert

Choose One:

Flourless Chocolate Cake
Toasted meringue, salted caramel

New York Style Cheesecake
Berry coulis

Chocolate Indulgence
Strawberry coulis

Key Lime Tart

Entree

Anson mills farro verde stuffed savoy cabbage
Sunchoke puree, baby carrots, morel mushroom sauce
\$40 per guest

Potato gnocchi
Sweet corn sauce, roasted tomato, basil pesto, whipped ricotta
\$40 per guest

Pan roasted salmon
Sugar-cane glazed salmon and black-eyed pea succotash
\$48 per guest

Hickory smoked pork loin
Logan turnpike cheddar grits, roasted market vegetables, mustard bbq
\$48 per guest

Chargrilled hangar steak
Smashed red bliss potatoes, garlic broccolini, red wine sauce
\$50 per guest

Orange crusted chicken breast
Snap beans, blistered tomatoes, pearl cous cous pilaf, chicken jus
\$46 per guest

Chicken saltimbocca
Prosciutto, sage, snap beans and smashed red bliss potatoes with
Mushroom marsala sauce
\$46 per guest

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Receptions

“The more you praise and celebrate your life, the more there is in life to celebrate.”

-Oprah Winfrey



Receptions

CHILLED BITES

Spanish manchego
Olive oil marinade, quince paste, marcona almond, sherry vinegar
\$5 each

Fresh tomato and goat cheese tartlet
Nicoise olives, thyme
\$5 each

Parmesan crostini
\$5 each

Star anise and citrus cured gravalax
Avocado mousse, rye cracker, pickled radish
\$6 each

Rustic avocado toast
Radish sprouts and citrus oil
\$5 each

Tenderloin crostini
Horseradish cream
\$6 each

BLT crostini
Crispy bacon, romaine, heirloom tomato
\$5 each

California chicken salad cups
Pulled chicken, apples, pecans, grapes, little gem lettuce
\$5 each

Marinated shrimp
Dill, fennel, lemon, bloody mary sauce
\$6 each

Hamachi crudo
Coconut, fresnos, charred pineapple
\$6 each

Tequila marinated seafood ceviche
\$6 each

Ahi poke
Lava salt, passionfruit, crispy wonton
\$6 each

Prosciutto wrapped melon cube
Tuscan fig syrup
\$5 each

Sweet tomato caprese skewer
Bloomed basil seed and pesto
\$5 each

Tuna tartare
Petite sesame cones, wasabi caviar
\$6 each

Deviled Egg
With crispy country ham
\$5 each

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Receptions

HOT BITES

Wild mushroom phyllo
with pickled ginger dipping sauce
\$5 each

Cheddar biscuit and pulled pork slider
\$5 each

Sweet corn hushpuppies
Candied jalapeno marmalade
\$5 each

Blue corn and lobster fritter
Black garlic aioli
\$6 each

Parmesan-fontina arancini
Crispy risotto cakes with romesco sauce
\$5 each

Steak and potato bite
Beef Tenderloin, horseradish cream on a crispy potato cake
\$6 each

Short Rib Baker
Mini baked potato with short rib and mushroom gravy
\$6 each

Seared flat iron
Sour cherry mustard
\$6 each

Beef satay
Peanut sauce
\$6 each

Spiced lamb chop
Tzatziki, sumac, lemon
\$6 each

Moroccan spiced lamb meatballs
Roasted tomato, harissa aioli
\$6 each

Grilled fig (seasonal)
Blue cheese mousse and balsamic glaze
\$5 each

Petite falafel
Lettuce cup, roasted pepper, tahini, Armenian relish
\$5 each

Mini crab cakes
Saffron aioli
\$6 each

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Receptions

HOT BITES

Jerk spiced chicken bite
Fresh thyme and smoked ginger sauce
\$5 each

Bite sized twice baked potato
Sour cream, bacon, chives
\$5 each

Carbonara arancini
Crispy risotto cakes with parmigiana reggiano, salumi Toscano, black pepper
\$6 each

Marinated chicken skewer
Thai pesto
\$5 each

Italian Meatball
All Beef with san Marzano tomato sauce, ricotta, parmesan
\$5 each

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Receptions

DISPLAYS

Cheese counter

Selection of foreign and domestic cheese with candied nuts, fresh and dried fruits, seasonal mostarda, honeycomb and assorted breads and crackers

\$18 per guest

Country ham display

Selection of local country ham sliced thin with flatbreads, house pickles and house made pimento cheese

\$18 per guest

Hummus display

Flatbreads, vegetable crudité, crackers, classic hummus, pesto hummus, almond-chipotle hummus and Citrus hummus

\$16 per guest

Farmer's Market

Assorted seasonal vegetables, fruit crudité, whipped boursin cheese, hummus, salsa verde, Calabrian sofrito and spiced yogurt

\$20 per guest

Artisan charcuterie

Artisan sliced cured meats, local and domestic cheeses, dried fruit and nuts, citrus marinated olives, Preserves and crackers and artisan breads

\$20 per guest

Raw Bar (*minimum of 25 guests*)

Oysters on the half shell, poached shrimp, seasonal ceviche and snow crab claws on ice

\$35 per guest

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Receptions

STATIONS

Deconstructed Paella Bar

Saffron arborio rice
Wood grilled chicken
Littleneck clams and mussels
Gulf prawns
Seasonal roasted vegetables
Traditional sauces and accompaniments
\$42 per guest

Mexican Quesadilla Station

Chicken, beef and shrimp quesadillas
Grilled peppers and onions,
Monterey jack cheese, pico de gallo,
Guacamole, mango habanero salsa,
Sour cream and Mexican slaw
\$34 per guest

Shrimp and Grits

Build your own action station
Andouille sausage, rock shrimp logan turnpike grits, cheddar cheese and
Applewood bacon
\$34 per guest
(Requires Chef attendant with each station—\$150 per attendant)

Chicken and Waffles

Joyce farms fried chicken, mini buttermilk waffles,
Spiced maple syrup and candied pecans
\$34 per guest

Stir Fry Noodles

Chef prepared noodles
Chicken, shrimp and tofu
Scallions, pepper medley, shitake mushrooms, market carrots and
Chinese long beans
Array of sauces
\$30 per guest
(Requires Chef attendant with each station—\$150 per attendant)

Dessert and Coffee

Chef's selection of mini desserts
Batdorf & Bronson™ locally roasted coffee, assorted Numi organic
hot teas™
Chocolate shavings, cinnamon sticks, orange zest, rock candy sticks,
whipped cream and flavored syrups
\$28 per person

Receptions

CARVING STATIONS

*All carving stations served with artisan dinner rolls
Chef attendant required with each station—\$150 per attendant*

Bourbon glazed country ham

Apple compote and grain mustard
(serves 35 people)
\$400 each

House roasted turkey breast

Black pepper pan gravy and cranberry compote
(serves 35 people)
\$425 each

Prime rib

Creamy horseradish
(serves 35 people)
\$625 each

Cedar plank salmon

Citrus glaze and lemon aoli
(serves 20 people)
\$575 each

Whole roasted beef tenderloin

Wild mushroom saute, bearnaise
(serves 25 people)
\$675 each

Dinner

“Eating words has never
given me indigestion.”

-Winston Churchill



Dinner Buffet

All Buffet Dinners come with Artisan breads and butter, Water, Freshly Brewed Iced Tea and Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

BYO Buffet Dinner

Choice of Two Starters:

Sweet potato and corn chowder, pancetta crisp

Tuscan white bean soup

Roasted fennel, wilted kale and parmesan crostini

Butternut squash bisque with crispy onions

Little gem salad with manchego, roasted tomatoes and peppers,
olive oil croutons and lemon vinaigrette

Citrus roasted beet salad with arugula, candied pecans, goat cheese and
White balsamic vinaigrette

Market green salad with feta, walnuts, grape tomatoes, cucumber,
radish and Vidalia vinaigrette

Thai citrus salad with Napa cabbage, snow peas, cilantro, mandarin oranges,
cashews and toasted sesame vinaigrette

Classic Caesar salad

Shaved parmesan, creamy anchovy dressing and bread sticks

Choice of Two Sides:

Sweet potato gratin—Roasted seasonal vegetables—Garlic snap beans—

Grilled jumbo asparagus—Roasted fingerling potatoes—

Yukon gold mashed potatoes

Choice of Two Entrees:

Eggplant lasagna

Roasted tomato, ricotta, tomato basil

Hickory smoked roasted pork loin

Mustard bbq and golden pineapple salsa

Pan seared Georgia red fish

Orange beurre blanc, balsamic reduction

Chicken piccata

Lemon caper butter sauce, tomato basil tapenade

Pan roasted salmon

Butter braised radishes, salsa verde

Roasted beef tenderloin

Maytag blue cheese, pine nuts, baby spinach, red wine demi

Chef's selection of assorted desserts

\$70 per guest

MEAL COMPLEMENTS

Add third starter—\$10 per guest

Add third side—\$8 per guest

Add third entrée—\$22 per guest

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Dinner Buffet

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Far East

Pad thai salad with lime chiles and cilantro
Sweet hot grilled chicken
Beef and broccoli
Steamed white rice
Szechuan green beans
Vegetable pot sticker with ponzu
Tropical fruit tarts
Almond cookies
\$62 per guest

Taste of Italy

Tuscan bean soup
Caprese salad—Tomato, fresh mozzarella, micro basil and Balsamic reduction
Potato gnocchi—Pan fried gnocchi with sweet corn sauce, Roasted tomato, basil pesto and whipped ricotta
Chicken marsala
Mediterranean seafood pot with shrimp, calamari, salmon, scallops, char grilled bell peppers and balsamic vinaigrette
Parmesan and rosemary crusted beef tenderloin with chianti wine sauce
Mascarpone whipped potatoes
Charred broccolini and garlic green beans with Calabrian chili, oregano and blistered grape tomatoes
Mini cannolis and tiramisu
\$70 per guest

Indian Buffet

Mulligatawny Soup

Indian Cucumber Salad with Radish, Mint, Honey Crisp Apple, Cucumber, Grape Tomatoes, Chick Peas, Jalapenos and Cilantro Vinaigrette Dressing

Lamb “Popsicles” – Lamb Chops marinated with Yogurt, Fenugreek and Spices
Chicken Tikka Masala – Boneless Chicken Tikka Kababs sautéed with herbs, mild Spices, tomatoes, butter and cream

Basmati Roti – Basmati Rice Cooked with Saffron, Cumin, Cardamon and Bay Leaves

Channa Masala – Garbanzo Beans Cooked with Fresh Tomatoes, Ginger, Garlic, Coriander, Bay Leaves and Spices

Paneer – Fresh Spinach Cooked with Homemade Farmer’s Cheese, Nutmeg, Spices, Ginger and Cilantro

Aloo Gobi—Cauliflower and potatoes cooked with onions, turmeric and Fresh herbs

Assorted Naan

Indian Spiced Bread Pudding

\$70 per guest

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Plated Dinner

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Starter

Choose One:

Seasonal Soup

Chef's Daily Selection

Classic Caesar

Romaine, parmesan, house made croutons and creamy Caesar dressing

Arugula and beet salad

Avocado, red onion, sherry vinegar and watercress

Organic Green Salad

Radish, tomato, herbs, cucumber and raspberry vinaigrette

Traditional wedge

Tomatoes, blue cheese and bacon crumbles, blue cheese dressing

Baby kale and red quinoa salad

Honey crisp apple, walnuts and champagne vinaigrette

Italian burrata

Creamy mozzarella imported from Italy with heirloom tomatoes, basil pesto,

Cibatta

Dessert

Choose One:

Chocolate Hazelnut Toffee Cake

Strawberry Short Cake

Tropical Mousse

Raspberry Barariose

Key Lime Tart

Chef's Dessert Trio

Plated Dinner

Entree

Farro stuffed roasted sweet pepper
Wrapped in phyllo with tomato vinaigrette and roasted baby vegetables
\$54 per guest

Roasted Joyce farms chicken breast
Mushrooms, fontina cheese, smashed red bliss potatoes, roasted asparagus and madeira sauce
\$56 per guest

Pan Seared Salmon
Black-eyed pea succotash, shoestring vegetables and citrus butter
\$60 per guest

Braised short ribs
Parmesan polenta, roasted root vegetables, red wine demi and crispy shallots
\$60 per guest

Wood grilled filet mignon
Sweet potato gratin, cognac peppercorn sauce, roasted asparagus and caramelized cipolini onion
\$68 per guest

Wood grilled Colorado lamb chops
Sweet potato smash, caramelized fennel ginger glazed carrots and red wine jus
\$62 per guest

Eggplant Lasagna
Roasted tomato, ricotta and torn basil
\$54 per guest

Pan seared gulf red snapper
Saffron risotto, shoestring vegetables and orange-tarragon butter
\$62 per guest

Chargrilled hanger steak
Smashed red bliss potatoes, garlic broccolini and red wine demi
Red wine sauce
\$64 per guest

Petite grilled filet and pan seared salmon
Sweet potato gratin, roasted asparagus and carrot bundles
Red wine sauce and lemon basil butter
\$78 per guest

Petite grilled filet and jumbo grilled shrimp
Smashed red bliss potatoes, roasted asparagus and carrot bundles
Red wine sauce and lemon basil butter
\$75 per guest

All food and beverage charges shall be subject to a 25% service charge and 8% sales tax. We will set and prepare for 3% over your final guarantee. Please advise your hotel representative of any food allergies prior to the event.

Complete Meeting Packages

“Alone we can do so little,
Together we can do so
much.”

-Helen Keller



Complete Meeting Package

Healthy Discussion

Breakfast Buffet

Egg white frittata with butternut squash, baby kale, dried tomato

Seasonal sliced fruit

House-made granola and organic Greek yogurt

Sliced tomato and cottage cheese

Steel cut oats with soy and almond milk, nuts and dried fruit

Fresh fruit juices

Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

Lunch Buffet

Artisan bread and butter

Seasonal soup

Kale Caesar salad with sourdough croutons and grana Padano

Eggplant lasagna with roasted tomato, ricotta and torn basil

Roasted Joyce farms chicken breast stuffed with herb butter

Chef's seasonal dessert

Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

Iced Tea and Water

Wellness Break

Build-your-own trail mix bar

Fresh assorted fruit smoothies

All-Day Beverages

Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

Assorted sodas and bottled water

\$92 per guest

Complete Meeting Package

Change the World

Breakfast Buffet

Selection of freshly baked pastries served with whipped butter and preserves
Seasonal sliced fruit
Herbed breakfast potatoes
Classic French toast served with traditional condiments
Shrimp and grits with poached shrimp, Anson Mills grits, aged cheddar and andouille sausage
Choice of bacon or sausage
Fresh fruit juices
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

Lunch Buffet

Artisan bread and butter
Market salad with feta cheese, walnuts, cucumber, radish and lemon herb vinaigrette
Little gem salad with marinated manchego, fine herbs, olive oil croutons and yuzu vinaigrette
Herb roasted chicken with white wine mustard jus
Pan roasted salmon with citrus honey glaze
Seasonal vegetables
Garlic and herb roasted potatoes
Chef's seasonal dessert
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™
Iced Tea and Water

Afternoon Break

Locally inspired popcorn
House pickled veggies with assorted dips

All-Day Beverages

Batdorf & Bronson™ locally roasted coffee
Assorted Numi organic hot teas™
Assorted sodas and bottled water

\$118 per guest

Beverage

“Let us celebrate the occasion
with wine and sweet words.”

-Plautus



Beverage

Package Bar

2-Hour Hosted Premium Brands

Smirnoff Vodka
Beefeater Gin
Jim Beam Bourbon
Barcardi Light Rum
Crown Royal Whisky
El Jimador Tequila
Courvoisier VS Cognac
Johnnie Walker Red Scotch
Domestic and Imported Beer
House Wines
Assorted Soft Drinks
Bottled Still and Sparkling Water
\$22 per person per hour
\$10 per person each additional hour

2-Hours Hosted Super Premium Brands

Kettle One
Tanqueray Gin
Maker's Mark Bourbon
Flor de Cana Rum
Patron Silver
Courvoisier VSOP Cognac
Johnnie Walker Black Scotch
Glenlivet 12 year
Domestic and Imported Beer
House Wines
Assorted Soft Drinks
Bottled Still and Sparkling Water
\$28 per person per hour
\$13 per person each additional hour

**** All Bars require a Bartender—\$150 per bartender***

Beverage

Consumption Bar

Premium Brands

Smirnoff Vodka

Beefeater Gin

Jim Beam Bourbon

Barcardi Light Rum

Crown Royal Whisky

El Jimador Tequila

Courvoisier VS Cognac

Johnnie Walker Red Scotch

\$10 per drink

Super Premium Brands

Kettle One

Tanqueray Gin

Maker's Mark Bourbon

Flor de Cana Rum

Patron Silver

Courvoisier VSOP Cognac

Johnnie Walker Black Scotch

Glenlivet 12 year

Single Malt Scotch

\$12 per drink

Beer

Domestic Beer

Miller High Life, Coors Banquet

\$7 per drink

Imported Beer

Stella, Peroni, Anchor Steam, Harpoon UFO White,

Harpoon IPA

\$8 per drink

House Wine

Chardonnay & Cabernet Sauvignon

\$40 per bottle

\$9 per glass

Premium Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

\$58 per bottle

\$13 per glass

Super Premium Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

\$72 per bottle

House Sparkling Wine

\$46 per bottle

*** All Bars require a Bartender—\$150 per bartender**

Non-Alcoholic Beverages

Assorted Soft Drinks

Bottled Still and Sparkling Water

\$5 per drink

Beverage

Cash Bar

Premium Brands

\$12 per drink

Super Premium Brands

\$14 per drink

Beer

Domestic Beer

Miller High Life, Coors Banquet

\$8 per drink

Imported Beer

Stella, Peroni, Anchor Steam, Harpoon UFO White,
Harpoon IPA

\$9 per drink

House Wine

Chardonnay & Cabernet Sauvignon

\$10 per glass

Non-Alcoholic Beverages

Assorted Soft Drinks

Bottled Still and Sparkling Water

\$5 per drink

- ***All Bars require a Bartender—\$150 per bartender***
- ***All Cash Bars require a Cashier—\$150 per cashier***

Beverage

“Spike It” Stations

Collins Stand

Fresh lemonade, ice teas, aromatic syrups and flavors, fruit

Additional fruit puree and juice

Bourbon, gin and St. Germain

\$36 per guest (2 hours)

Color My Bubbles

Juices and purees, assorted herbs

Sparkling wine, liqueurs

\$28 per guest (2 hours)

Store Front Coffee Cart

Freshly brewed Batdorf & Bronson™ locally roasted coffee and decaf,

House made syrups, flavored whipped cream, sprinkles, little cookies

Bailey’s Frangelico, Kahlua, Irish coffee setup

\$28 per guest (2 hours)

Bloody Mary Bar

Tomato juice, clamato, hot sauces, horse radish, Worcestershire, pepper, salt,

Pickled vegetables, spices

Smirnoff vodka, Beefeater gin

\$28 per guest (2 hours)