



The Buckhead

Freshly squeezed orange and cranberry juices

Sliced seasonal fruit display

Assortment of breakfast pastries

House baked granola with individual regular and low-fat yogurt

Sweet butter and fruit preserves

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

The InterContinental

Freshly squeezed orange and cranberry juices

Sliced seasonal fruit display

Assortment of breakfast pastries

House baked granola with individual regular and low-fat yogurt

New York style bagels with traditional and low-fat cream cheeses

Sweet butter and fruit preserves

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Continental Enhancements

Egg and cheese buttermilk biscuit
(add bacon, sausage, or ham)

Individual regular or low-fat yogurt

Egg white and vegetable wrap

Chilled peeled hard boiled eggs

Fluffy scrambled eggs

Breakfast potatoes

Applewood smoked bacon or Southern sausage links

Logan Turnpike Mill grits, cheddar cheese

Oatmeal, raisins, and brown sugar

House made mini smoothies



Plated Breakfast

All plated breakfasts include freshly squeezed orange juice, an assortment of breakfast pastries, freshly brewed regular and decaffeinated coffee, and a selection of specialty teas.

Select a First Course:

Strawberry banana soy smoothie

Grapefruit segments and honeycomb

Yogurt, house made granola, and seasonal berry parfait

Select a Main Course:

Scrambled eggs, chicken apple sausage links, herb roasted Yukon gold potatoes

Brioche French toast, applewood smoked bacon, seasonal berry medley

Ratatouille vegetable frittata, asparagus, pimiento hollandaise

Southern style eggs Benedict, buttermilk biscuit, sage sausage patty, creamy gravy

Traditional eggs Benedict, English muffin, Canadian bacon, hollandaise

Plated Breakfast Enhancements

Grapefruit and cranberry juices

Family style cast iron cinnamon rolls

Family style mini Belgian waffles and Vermont maple syrup

Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.

All prices are subject to a taxable 25% service charge, an 8.9% sales tax on food and beverage, and 3% tax on liquor sales.

All breakfast buffet options require a minimum of 25 guests

Traditional Breakfast

Freshly squeezed orange and cranberry juices

Sliced seasonal fruit display

Assorted boxed cereals

Chilled whole, 2%, and fat free milk

Farm fresh scrambled eggs

Smoked bacon and pork sausage links

Herb roasted potatoes

Assortment of breakfast pastries

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Atlanta Breakfast

Freshly squeezed orange and cranberry juices

Sliced seasonal fruit display

House made pecan granola

Chilled whole, 2%, and fat free milk

Logan Turnpike Mill grits, aged Georgia cheddar cheese

Crispy spiced chicken and waffles, maple syrup, hot sauce

Farm fresh scrambled eggs

Buttermilk biscuits, chef's selection of seasonal marmalades

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Heart Smart & Gluten Free

Freshly squeezed orange and cranberry juices

Sliced seasonal fruit display

Whole seasonal fruit display

Gluten free grains and nut muesli, almond milk

Chilled whole, 2%, and fat free milk

Scrambled egg whites with fresh chives

Herb roasted red potatoes

Quinoa and spinach sauté, low fat feta cheese and roast tomatoes

Gluten free breads with GF toaster

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Waffle Shack Breakfast

Freshly squeezed orange and cranberry juices

Sliced seasonal fruit display

Sliced tomatoes with sea salt

Buttermilk biscuits and sausage gravy

Farm fresh scrambled eggs

Home fried potatoes, American cheese sauce

Mini malted waffles, maple syrup, whipped cream

Smoked bacon and pork sausage patties

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Breakfast Buffet Enhancements

Sliced fruit with seasonal berries

Yogurt parfait with granola and seasonal berries

Assorted boxed cereals, chilled whole and fat-free milk

Assorted Danish and croissants

Assorted bagels with cream cheese

Assorted breakfast muffins

Gluten free muffins

House made mini smoothies

Fried chicken biscuits

Omelet Station

Prepared to order with: ham, cheddar cheese, green onions, tomatoes, mushrooms, and fresh herbs

Chef attendant required at (\$1 per 50)

Egg and cheese English muffin (add bacon, sausage, or ham)

Egg white and vegetable wrap

Traditional tea scones with Devonshire and lemon curd

Smoked salmon display with traditional accompaniments and assortment of bagels

Buttermilk pancakes with Vermont maple syrup

Mini Belgian style waffles with Vermont maple syrup and seasonal berries

Brioche French toast with Vermont maple syrup and seasonal berries

Bacon

Candied bacon strips, toffee bacon cookies, bourbon bacon truffles, bacon wrapped dried mango, bacon aroma

Georgia Grown

(Minimum of 15 guests)

Southern Lane Orchards pecans and peach cider, Spotted Trotter charcuteries, Sweet Grass Dairy cheese, Georgia Sourdough Crackers, Fairywood Thicket Farm marmalade, Georgia Grinders peanut butter, Boiron Organic Tea selection

Smoothie Bar

(Chef attendant required at)

Yogurt, almond milk, blueberry-banana, berry blend and orange dream

Pecan

Pecan toffee cookies, pecan tartlets, butter pecan fudge, barbecue spiced pecans

Doughnut Holes

Freshly made cake doughnut holes with blueberry glaze, mini churros with cinnamon sugar, croissant beignet with confectioners' sugar

Biscuit Bar

Freshly baked buttermilk biscuits with toppings: cultured sea salt butter, sorghum, maple bacon marmalade, sausage gravy, cinnamon raisin glaze, Southern style seasonal jams

Bar Bar

Brownies, blondies, lemon bars, coconut chocolate bars, and pecan bars

Coca-Cola® Floats

(Chef attendant required at)

Coca-Cola®, Diet Coke®, Coca-Cola Zero®, and Sprite® with vanilla ice cream

Ballpark

Mini hot dogs with ketchup and mustard, bagged popcorn, salted mini pretzels, warm roasted peanuts

Chips And Dips

Guacamole, salsa, and tortilla chips, buttermilk ranch, and scratch made potato chips, roast red pepper hummus and pita chips, pimiento cheese and house made saltines

Make Your Own Trail Mix

Lightly salted and roasted cashews, walnuts, pecans, Georgia sorghum granola, dried apricots, golden raisins, dried cranberries

Green Space

Green garden elixir, wheatgrass shots, celery and green goddess shooters; Green apple parfaits with Georgia honey and basil infused Greek yogurt

Candy Nostalgia

Charleston Chews®, Bit-o-Honey®, Jolly Rancher®, Mars®, Atomic Fire Balls®, Lemon Heads®, Pop Rocks®, Sweet Tarts®, Swedish Fish®, Old Fashioned Candy Jars

Juice Bar

(Chef attendant required at)

Freshly pressed carrot apple ginger, beet orange cucumber, and kale spinach apple

Break Enhancements

Sliced fruit with seasonal berries

Whole seasonal fruit

Yogurt parfait with seasonal berries

House made smoothies

Assorted Danish and croissants

Assorted bagels with cream cheese

Assorted breakfast muffins

Gluten free muffins

Fried chicken biscuits

Egg and cheese biscuit
(Add bacon, sausage, or ham)

Traditional tea scones with Devonshire and lemon curd

Smoked salmon display with traditional accompaniments and assortment of bagels

Buttermilk pancakes with Vermont maple syrup

Mini Belgian style waffles with Vermont maple syrup, seasonal berries

Brioche French toast with Vermont maple syrup, seasonal berries

Assorted Hershey® bars and snacks

Assorted house baked cookies

Warm pretzels

Fresh popcorn – Cajun spice, Parmesan cheese, and theatre style butter

Individual snack bags – potato chips, mini pretzels, cheddar popcorn, and snack blend

Hägen-Dazs® ice cream bars

King of Pops® seasonal ice bars

Double fudge walnut brownies and blondies

Freshly brewed regular and decaffeinated coffee, select teas

Iced tea and lemonade

Purified and infused water – plain, cucumber, and citrus

Assorted soft drinks

Bottled water

Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.

Three course plates - select one salad, one main course, and one dessert. Price based on entrée selection. All plated lunches include warm rolls and sweet butter, freshly brewed regular and decaffeinated coffee, selection of specialty teas, and iced tea with lemon.

Salads

Tomato caprese salad, mozzarella, nut-free pesto marinade, aged white balsamic reduction, basil essence

Ratatouille salad, roast squash, marinated Roma tomato, eggplant, lemon basil vinaigrette

Mixed greens salad, bibb lettuce, feta cheese, artisan olive, roast red peppers, white balsamic vinaigrette

Caesar salad, baby romaine, grape tomato, crispy Parmesan cracker

BLT wedge salad, chopped bacon, grape tomato, cucumber, creamy buttermilk dressing

Main Course

Forest mushroom ravioli, truffle cream, melted leeks, micro basil

Ricotta manicotti, spicy marinara sauce, bruleed mozzarella, arugula Parmesan salad

Chicken nicoise salad, French beans, artisan olives, roast yellow pepper, grape tomato, hard boiled egg, feta cheese, white balsamic dressing

Sugar and spiced Prestige Farms chicken breast, creamed spinach risotto, shaved carrot radish salad, pinot grigio emulsion

Garlic bread crusted chicken breast Alfredo, pearl pasta, ratatouille vegetables, creamy Parmesan

Tandoori glazed salmon, trio of quinoa sultani, cucumber raita, lemon oil

Everything crusted salmon, crispy potato latke, tomato caper relish, cream cheese chive sauce

Corned beef brisket, horseradish mashed potatoes, rainbow carrot slaw, Russian relish

Thyme roasted bistro tenderloin, potatoes lyonnaise, haricot vert, beurre rouge

Desserts

Preset or Served

Seasonal panna cotta served in a rocks glass

Lemon meringue tart, strawberry sauce, fresh strawberries

Seasonal mousse served in a rocks glass

Served

Pecan tartlet, salted caramel, bourbon Chantilly

Coconut crème bar, mango sauce, toasted coconut

Seasonal mousse served in a rocks glass

Soup Enhancements

Spicy tomato red pepper soup

Thai coconut soup

Smoked shrimp gumbo

Creamed corn bisque

Vegetarian chili

Ultimate Salad Bar Buffet

Soup of the day

Fusilli pasta salad, castelvetro olives, roast peppers, basil pesto, marinated tomatoes and artichokes, Parmesan cheese

Curried shrimp salad, Thai green curry, chickpeas, rainbow carrots, Asian style vegetables, jicama, soy sauce, savory coconut yogurt dressing

Baby spinach and frisee, chopped romaine lettuce, iceberg wedges, mixed greens salad blend

Toppings to include: tomatoes, cucumbers, pickled red onions, sweet peppers, julienned carrots, olives, blue cheese, cheddar cheese, feta cheese, chopped bacon, avocados, croûtons

Dressings to include: white balsamic vinaigrette, green goddess dressing, extra virgin olive oil, and aged balsamic vinegar

Warm proteins to include: grilled chicken breast, oven roasted salmon and grilled portobello mushroom

Lemon panna cotta

Assorted macarons

Chilled Wrap Buffet

Mixed greens salad, grape tomato, cucumber, croûton, bacon, buttermilk dressing and white balsamic vinaigrette

Wraps:

Grilled chicken Caesar with Parmesan cheese, romaine lettuce, red pepper pesto, spinach herb wrap

Southwest steak with corn salsa, caramelized onion, lettuce, cilantro lime aioli, chili scented tortilla

Marinated vegetable wrap with red pepper hummus, portobello mushroom, baby spinach, olive tapenade, sun-dried tomato wrap

Assortment of cookies

Artisan Sandwich Buffet

Soup of the day

Southern style potato salad, sweet pickle, celery, hard boiled eggs

Baby spinach salad, chopped maple bacon, pickled red onion, grape tomato, blue cheese dressing and lemon basil vinaigrette

Sandwiches:

Waldorf chicken salad, apples, green and red grapes, walnuts, green leaf lettuce, mini wheat croissant

Italian cold cuts: salami, capicola, mortadella, roast red pepper pesto, basil aioli, ciabatta roll

Caprese open faced, seasonal red and gold tomato, mozzarella, fresh basil, balsamic reduction, focaccia bread

Carrot cake bites, cream cheese icing

Red velvet cake bites

Boxed Lunch (To Go Only)

Sandwich/entrée options:

Roast turkey, tarragon aioli, cranberry marmalade, green leaf lettuce, brioche roll

Black forest ham, muenster cheese, Dijon mayonnaise, green leaf lettuce, tomato, pretzel roll

Roast beef, brie cheese, horseradish aioli, caramelized onions, green leaf lettuce, tomato, ciabatta

Marinated vegetable wrap, red pepper hummus, portobello mushroom, baby spinach, olive tapenade, sun-dried tomato wrap

Chef's selection of petite side salad

Potato chips

Whole fruit

Cookie

Soup Enhancements

Soup of the day

Chilled carrot soup

Chilled tomato gazpacho

Chilled vichyssoise

Coconut curry soup

Chicken and rice soup

Short rib and barley soup

Chicken pot pie soup

Salad Enhancements

Artisan Field Greens Salad

Grape tomatoes, cucumber, pickled red onion, croûton, cheddar cheese and two dressings—one vinaigrette and one creamy dressing

Baked Potato Salad

Sea salt crusted russet potatoes, chopped bacon, cheddar cheese, scallion and sour cream dressing

Vegetarian Nicoise Salad

French beans, Kalamata olives, grape tomato, roast yellow pepper, caramelized onion, boiled egg, cucumber, artichoke, white balsamic vinaigrette

All hot lunch buffet and salad bar options require a minimum of 20 people

Habersham

Mixed greens salad, grape tomato, cucumber, croûton, bacon, buttermilk dressing and white balsamic vinaigrette

Lemon basil roast chicken, pimiento coulis and grilled scallion

Corn battered catfish, caper tarragon tartar sauce

Creamed spinach polenta

Garlic green beans

Chocolate s'mores

Carrot cake bites

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Lenox

Garbanzo and sprouts salad, jicama, cucumber, grape tomato, green goddess dressing

Purple cabbage slaw, shredded carrots, apple cider dressing

Pepper crusted sirloin of beef, grilled scallion, shiitake mushroom jus

Green curry shrimp, roasted seasonal root vegetables, bok choy, snow peas

Chinese black rice and cilantro jasmine rice

Bangladesh style cauliflower

Mango mousse tartlet

Coconut crème bar

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Roswell

Southern style red potato salad, scallions

Red cabbage and carrot slaw, peach cider dressing

Blackened pork tenderloin, bourbon barbecue sauce

Crispy double battered fried chicken

Southern style mac and cheese

Grilled broccolini, roast garlic and red pepper

Pecan pie tartlet, vanilla Chantilly

Red velvet cake bites

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Old Ivy

Sprout salad, sweet peppers, snow peas, ginger dressing

Chilled rice noodle salad, basil, rainbow carrot, peanuts, lemongrass soy vinaigrette

Panang beef curry, roasted red and yellow peppers

Hainanese chicken, shiitake mushroom

Kimchi fried rice

Soy ginger baby bok choy

Vanilla panna cotta

Lemon cake, crushed candied ginger

Freshly brewed regular and decaffeinated coffee, selection of specialty teas

All hot lunch buffet and salad bar options require a minimum of 20 people

Piedmont

Creamed corn bisque, Cajun spiced corn nuts
Mango jicama salad, cucumber, smoked jalapeño dressing
Baby kale salad, feta cheese, pickled red onion, rainbow carrots, crème fraîche dressing
Low country chicken, mire poix vegetables and roast peppers
Coastal shrimp, stewed collards and kale, pimento cream
Carolina long grain rice with dried fruits
Garlic scented green beans and grilled tomatoes
Blueberry tartlet
Lemon buttermilk cake
Coca-Cola® chocolate panna cotta
Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Peachtree

Baked potato soup, chopped bacon and cheddar cheese
Hearty grains salad, dried fruits, chopped kale, radish, pecans, sherry honey emulsion
Spinach and endive salad, blue cheese, candied walnuts, port poached pears, white balsamic vinaigrette
Smoked beef brisket, whole grain mustard jus, crispy tobacco onions
Barbecue pork ribs, peach moonshine glaze
Seasonal river salmon, butter pecan sauce
Roasted corn and field pea succotash
Caramelized onion skillet potatoes, smoked Gouda cheese
Pecan pie tartlet
Carrot cake bites
Chocolate s'mores tartlet
Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Chastain

Roast pepper and tomato soup, crispy cheddar bits
Shredded rainbow carrot, broccoli and raisin salad
Build your own chopped salad: romaine lettuce, baby spinach, dried cranberries, blue cheese, cucumber, bacon, white balsamic vinaigrette
Black pepper crusted beef sirloin, creamed spinach sauce
Georgia brook trout, grilled tomato, citrus emulsion
Charred Brussels sprouts, sorghum sweet and sour
Crispy baked potato wedges, sour cream and bacon
Butter pound cake, fresh strawberries
Lemon meringue bar
Chocolate s'mores tartlet
Freshly brewed regular and decaffeinated coffee, selection of specialty teas

Lunch Buffet Enhancements

Salad Enhancements

Artisan Field Greens Salad
Grape tomatoes, cucumber, pickled red onion, croûton, cheddar cheese and two dressings, one vinaigrette and one creamy dressing
Baked Potato Salad
Sea salt crusted russet potatoes, chopped bacon, cheddar cheese, scallion and sour cream dressing
Vegetarian Nicoise Salad
French beans, Kalamata olives, grape tomato, roast yellow pepper, caramelized onion, boiled egg, cucumber, artichoke, white balsamic vinaigrette

Soup Enhancements

Soup of the day
Chilled carrot soup
Chilled tomato gazpacho
Chilled vichyssoise

Coconut curry soup

Lowcountry chicken and rice soup
Braised beef short rib and barley soup
Creamy chicken pot pie soup



Priced per piece; minimum of 25 pieces per item

Cold Hors D'oeuvres

Traditional shrimp cocktail, horseradish tomato sauce

Crab toast, green goddess aioli, focaccia croute

Tuna poke taco, guacamole puree, jicama cilantro slaw

Smoked salmon on crispy latke, whipped chive crème fraîche

Caesar chicken bite, endive leaf, crispy Parmesan and marinated tomato

Meze mini, crisp pita, babaghanoush, red pepper harissa tapenade

Pâté de Campagne, pain perdu, apricot compote

Red pepper and ricotta mousse tart, filo shell, marinated ratatouille relish

Antipasti skewer, marinated tomato, mozzarella, olive

Chilled curried carrot and coconut soup shooter

Kobe beef tartar, fried quail egg, truffle brioche croute

Hot Hors D'oeuvres

Jumbo lump crab cake, choux choux remoulade

Grilled lamb chop, rosemary port mint syrup

Peking duck spring rolls, soy chili glaze

Peach barbecue pulled pork slider

Beef short rib shepherd's pie, GF tart shell, garlic whipped potato topping

Churrasco steak skewer, chimichurri sour cream

Chicken tandoori satay, raita sauce

Buffalo chicken lollipop, blue cheese fondue

Vietnamese chicken spring roll, soy ginger sauce

Sorghum candied bacon planks, brown sugar

Butter pecan shrimp, bourbon maple bacon marmalade

Tempura shrimp, sriracha aioli

Baked brie tart, GF tart shell, apricot jam, blackberry

Feta and spinach "dip" in filo tart

Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.
All prices are subject to a taxable 25% service charge, an 8.9% sales tax on food and beverage, and 3% tax on liquor sales.



All specialty selections require a minimum of 25 people

Sushi – Maki Display
California, spicy tuna, and vegetable rolls

(based on four pieces per person)

Chef's fee required at

Sushi – Maki and Seasonal Sashimi

(based on four pieces per person)

Sushi chef and refrigerated case display

Mediterranean Display

Hummus, babaghanoush, cucumber raita, grilled vegetables, artisan olives, spicy feta cheese, crispy pita and sesame lavosh cracker

Southern Ham Bar Selection

Three selections of artisanal Southern ham

Two seasonal selections of house made charcuteries

Three seasonal selections of local cheeses

Homemade biscuits, crackers, and pickled vegetables

Chef's fee required

Imported and Domestic Cheese

Cheese distinctions to include triple cream, medium aged, dry aged and blue cheeses from around the globe and just around the corner, accompanied by dried fruits, candied walnuts and artisan bread and lavosh display

Seafood Display on Seaweed Ice Block
Poached large shrimp

Seasonal Oysters

Jonah Cocktail
Crab Claws

Stone Crab Claws

(October- May, season and size availability may vary)

Sliced Seasonal Fruit with Berries

Seasonal Vegetable Crudités

Herb buttermilk dressing and red pepper hummus

All specialty stations require a minimum of 30 people

Finger Foods

Taco Trolley

Carne asada, hatch chile chicken, corn and flour tortillas, salsa bar and sonoran style guacamole

Add grilled fresh catch of the season for an additional

Hot Dog Trolley

Mini all beef hot dogs and artisan style sausage, toppings to include: deli mustards, cheese sauce, New York style chili, Chicago relish, sauerkraut, traditional condiments

Banh Mi Minis

Vietnamese barbecue chicken and pork, soft French rolls, cilantro cabbage slaw, jalapeño aioli

Slider Bar

Angus beef burger or crispy chicken, pimento cheese, chow chow mayo and pickle garnish

Add crab cake slider for an additional

Peking Duck Buns

Carved crispy skin Peking duck, steamed buns, sweet hoisin glaze, sambal oleck hot relish, scallions

Knife And Fork

Disco Mac & Cheese

Creamy Southern style macaroni and cheese, toppings to include: barbecue pulled pork, braised beef short rib, five cheese sauce, bacon pieces, scallions, spicy pork rinds, caramelized onions, forest mushrooms, jalapeños, and tomatoes

Shrimp and Grits

Logan Turnpike Mill grits, vegetable trinity, aged cheddar cheese, gulf shrimp and andouille sausage

Add braised beef short ribs for an additional

Add butter poached lobster for an additional

Fried Chicken and Waffles

Logan Turnpike Mill grits waffle batter, crispy double battered fried chicken thighs, julep bourbon glaze, and traditional maple syrup

Poke Station

Marinated ahi tuna, choice of marinated raw salmon or roasted soy glazed flaked salmon, banana leaf steamed jasmine rice. Served in take away boxes with chopsticks. Toppings to include: pineapple, scallions, pickled ginger, edamame, seasonal radish, togarashi spice with toasted sesame seeds, crispy rice noodles, soy sauce, sriracha sauce and sweet chili glaze



Buttermilk Brined Turkey Breast
Orange cranberry sauce

Giblet gravy

Brioche rolls

(Serves 20 people)

Spiral Cut Nueski Ham

Four Roses bourbon julep glaze

Cheddar biscuits

(Serves 30 people)

Tandoori Salmon

Raita sauce

Sesame lavosh

(Serves 25 people)

Salt Crusted Cobia

Jicama green papaya slaw

White sangria beurre blanc

(Serves 20 people)

Tenderloin of Beef
Cabernet reduction

Pain de mie

(Serves 20 people)

Herb Crusted Beef Striploin

Horseradish cream

Brioche rolls

(Serves 30 people)

Smoked Beef Brisket

Georgia peach BBQ sauce

North Carolina vinegar mustard

Texas sliced bread

(Serves 30 people)

Pork Belly Chicharron

Pineapple mojo

Sweet Hawaiian rolls

(Serves 25 people)

InterContinental Dessert Buffet
A variety of miniature desserts and pastries.

Select five items:

Lemon tarts
Chocolate éclairs
Fruit tarts
Chocolate crunch bar
Assorted macarons
Chocolate dipped cheesecake
Chocolate truffles
S'mores
Pretzel peanut tart

Donut Shoppe

Warm miniature donuts made in the room

Cinnamon sugar, chocolate, and berry sauces

(minimum of 25 people)

Chef attendant required at

InerContinental Dessert Table
A variety of miniature desserts and pastries from our Southern Art restaurant.

Select five items:

Bourbon pecan tartlets
Red velvet cupcakes
Mini peach cobbler shooter
Caramel pretzel chocolate tartlets
Buttermilk chocolate cupcakes
Coconut cupcakes
Blueberry tartlets
Apple tarts

Fosters Station

Warm bananas sautéed with caramelized sugar and rum

Served to order over vanilla bean ice cream

Chef required at

Coffee Station

Regular and decaffeinated coffee, selection of specialty teas, whipped cream, chocolate shavings, cinnamon sticks and seasonal housemade cookies

Made-To-Order Espresso Bar

Cappuccino

Café latte

Café mocha

(minimum of 15 and maximum of 100 people; chef attendant required at)

Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.
All prices are subject to a taxable 25% service charge, an 8.9% sales tax on food and beverage, and 3% tax on liquor sales.

All plated dinners are a minimum of three courses - choose one salad, one main course and one dessert. Price is based on the entrée selection.

All plated dinners include warm rolls and sweet butter, freshly brewed regular and decaffeinated coffee, and selection of specialty teas.

SALAD

Artisan Greens Nicoise

Cucumber bow, marinated tomato, haricot vert, feta cheese, grape tomato, Kalamata olives, white balsamic vinaigrette

Arugula and Frisee Salad

Radicchio cup, dried apricot, almond crusted goat cheese, port vinaigrette

Napa Salad

Baby romaine heart, red and green grapes, Point Reyes blue cheese, Cabernet, pickled red onion, candied walnuts, crème fraîche dressing

Roast Duo of Beets

Carpaccio, goat cheese, orange supreme, spiced pecan, citrus vinaigrette

Tomato Caprese Salad

Mozzarella, nut-free pesto marinade, aged white balsamic reduction, basil essence

Gem Wedge Cobb

Cucumber, grape tomato, bacon, egg, blue cheese, green goddess dressing

MAIN COURSE

Sangria Marinated Prestige Farms Chicken Breast
Paella couscous, baby rainbow carrots, herb infused Veloute

Spinach And Feta Stuffed Chicken Breast

Farro pilaf with sun-dried tomato pesto, slightly charred broccolini, caramelized onion Veloute

Soy Ginger Glazed Salmon

Coconut purple sticky rice, steamed bok choy, shaved radish and carrot salad, togarashi oil

Everything Crusted Salmon

Chive hash brown cake, tomato caper relish, shaved fennel and radish salad, lemon infused cream

Harissa Crusted Gulf Cobia

Sultani basmati rice, almond honey glazed baby carrots, citrus mint emulsion

Braised Beef Short Rib

Spinach and aged cheddar colcannon, duo of asparagus, marinated tomato Irish whiskey infused jus

New York Strip "Filet"

Creamed kale, rosemary punched potatoes, Bearnaise emulsion

Southeast Family Farms Beef Tenderloin

French onion potato gratin, sautéed spinach, baby radish, port reduction

Butter Poached Lobster

Petite garden vegetables, squid ink risotto, persillade emulsion

DUAL ENTRÉE

Prestige Farms Chicken Breast and Seared Atlantic Salmon

Baby rainbow carrots, pearl barley and mushroom risotto, asparagus chive cream

Braised Pork Belly and Butter Seared Scallops

Roast Belgian leeks, sherry reduction, gremolata puree

Roast Chicken Breast with Short Rib Duo

Horseradish whipped potato, natural jus, charred Brussels sprouts, Prosecco emulsion

Grilled Beef Tenderloin and Gremolata Crusted Grouper

Boulangere potatoes, beurre rouge, duo of asparagus

DESSERT

Peach Tart

Bourbon creme anglaise, candied Georgia pecans

Carrot Cake

Cream cheese icing, orange cinnamon caramel sauce, candied walnuts

Chocolate Hazelnut Ganache Tart

Toasted marshmallow, salted chocolate sauce
Chocolate Mousse Crunch Bar and French Macaron

Chocolate shavings, vanilla Chantilly, raspberry gel

Tuxedo Chocolate Brulee

Espresso chocolate sauce, crystallized raspberries

Profiteroles

Honey peach reduction, almond orange crumble, candied citrus, vanilla Chantilly

Plated Dinner Enhancements

Goat cheese and caramelized onion tart, micro basil and aged balsamic syrup

Exotic mushroom arancini, Parmesan cream, wilted arugula

Kobe steak tartar, sunny side up quail egg, truffled potato frites

Gluten free crab cake, roast corn salad, choux choux remoulade

Seasonal mushroom veloute, truffle chive essence

Curried cauliflower soup, fennel paprika oil

Shrimp and chorizo catalan soup, green garlic oil

Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.

All prices are subject to a taxable 25% service charge, an 8.9% sales tax on food and beverage, and 3% tax on liquor sales.

All dinner buffets require a minimum of 40 people. All dinner buffets include warm rolls and sweet butter, freshly brewed regular and decaffeinated coffee, and selection of specialty teas.

Sunday Supper

Creamy chicken pot pie soup
 Chopped romaine and radicchio salad, dried cranberry, spiced walnuts, feta cheese, grape tomato, cucumber, white balsamic vinaigrette, blue cheese dressing
 Double battered fried chicken
 Herb marinated salmon, grilled orange slices, mimosa emulsion
 Yankee pot roast beef short ribs, baby carrots and crispy leeks
 Yukon gold mashed potatoes, chicken gravy
 Oven roasted cauliflower and broccolini
 Chocolate s'mores tartlet, toasted meringue
 Peach tartlet, bourbon Chantilly
 Country bread pudding, caramel sauce

Southern Barbecue

Baked potato soup, sour cream, chopped bacon and cheddar cheese
 Pimiento cheese pasta salad, cavatappi, cucumber, celery, sweet pickle, saltine crumble
 Purple cabbage cole slaw, rainbow carrots, agave vinegar dressing
 Blackened gulf grouper, lemon chive butter
 Baby back ribs with peach moonshine glaze
 Smoked Southeast Family Farms beef brisket, bourbon infused jus
 Macaroni and cheese, five cheese sauce, aged cheddar crust
 Field pea succotash, pickled okra, mire poix vegetables
 Charred Brussels sprouts, sorghum sweet and sour glaze
 Pecan tartlet, Chantilly, chocolate deco
 Old fashioned donut holes, peach dipping sauce
 Seasonal dropped biscuit cobbler

Southern Seafood

Low country seafood stew, Carolina plantation rice
 Blue crab deviled eggs, Cajun spiced cracklins
 Broccoli and dried fruit salad, shredded carrots, sour cream dressing
 Seafood cobb salad, poached rock shrimp, smoked salmon, diced chicken, grape tomato, cucumber, avocado, asher blue cheese, hard boiled eggs, citrus vinaigrette, creamy buttermilk dressing
 Chicken and dumplings, roast chicken breast, creamy light chicken jus, oven roasted mire poix vegetables, steamed dumplings
 Sustainably harvested gulf cobia, charred tomato coulis, herb garden pesto
 Crawfish maque choux, pancetta, pickled okra
 Vegetarian collard greens
 Honey roasted red potatoes, thyme lemon sea salt
 Lemon meringue bar, toasted meringue
 Butter pound cake, fresh strawberries
 Beignets and assorted sauces

Steakhouse

Lobster bisque, whipped truffle crème fraîche
 Individual petite wedge salad, iceberg, grape tomato, cucumber, blue cheese, candied bacon strip
 Caesar salad, Parmesan cheese, creamy dressing, Spanish anchovy, focaccia croûton
 Chicken cordon bleu, Parma ham crusted chicken breast, exotic mushroom fricassee, brie fondue
 Salt roasted prime rib, port wine jus and horseradish cream
 Salmon wellington, creamed spinach filling, pastry shell, champagne emulsion
 French onion potato gratin, Gruyère and fontina cheese brulee
 Sea salt roasted asparagus, grilled Roma tomato
 Fine herb and boursin cheese risotto
 Roasted white chocolate panna cotta, caramel kettle corn
 Chocolate mousse cake
 Creme brulee tart with raspberry
 Carrot cake bar, cream cheese icing, chocolate pearls



Ham Bar Selection

Three selections of artisanal Southern ham

Two seasonal selections of house made charcuteries

Three seasonal selections of local cheeses

Homemade biscuits, crackers, and pickled vegetables

Chopped Salad Station

Chopped romaine, cucumbers, tomatoes, grapes, peanuts, bacon, blue cheese, and lemon vinaigrette

Off the Grill

Select four items:

- Sliced tomahawk steaks
- Coca-Cola® glazed chicken
- Bourbon barbecue pork ribs
- Artisan sausages
- Blackened jumbo shrimp
- Marinated local catch

Traditional Sides

Mac and cheese

Roasted Brussels sprouts

Grilled seasonal vegetables

Dessert Table

Select five items:

- Bourbon pecan tartlets
- Red velvet miniature cupcakes
- Peach tartlets
- Peanut butter and jelly tartlets
- Buttermilk chocolate miniature cupcakes
- Miniature apple tarts
- Lemon pound cake

Price includes freshly brewed regular and decaffeinated coffee, and select teas.

(minimum 50 people)

Grill Chef (1 per 50)



Select Brands

Smirnoff® Vodka
Beefeater® Gin
Dewar's® Scotch
Canadian Club® Whiskey
Jim Beam® Bourbon
Bacardi® Rum
Sauza Blanco® Tequila

Premium Brands

Ketel One® Vodka
Bombay Sapphire® Gin
Chivas Regal® 12 Scotch
Crown Royal® Whiskey
Buffalo Trace® Bourbon
Bacardi Ochos® Rum
Jose Cuervo® Gold Tequila

Unlimited Service – Select

Select Brand Liquor
House Red and White Wines
Premium and Domestic Beers,
Soft Drinks, Mineral Waters, and Juices

Unlimited Service – Premium

Premium Brand Liquor
Premium Red and White Wine
Premium and Domestic Beers
Soft Drinks, Mineral Waters and Juices

Premium Beer

Heineken®, Corona®, Amstel® Light, Stella
Artois®, SweetWater® 420, Blue Moon®,
Samuel Adams®

Cordials

Grand Marnier®, Baileys® Irish Cream,
Kahlúa®, Romana Sambuca®, Amaretto di
Saronno® and Courvoisier® Cognac

Domestic Beer

Miller® Lite, Bud Light®, Coors Light®,
Michelob Ultra®

Soft Drinks

Coca-Cola®, Diet Coke®, Sprite®, Tonic
Water, Club Soda, Ginger Ale

Please note, the brands listed above are subject to change and are based upon availability.
Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.
All prices are subject to a taxable 25% service charge, an 8.9% sales tax on food and beverage, and 3% tax on liquor sales.



Includes five hand-selected bourbons and all the ingredients for the perfect Manhattan

Four Roses® Bourbon

Bar Private Label

Four Roses, Lawrenceburg, KY
Master Distiller: Jim Rutledge
Proof: 100

Bourbon Bar Private Label Bourbon is a single barrel bourbon made from the high-rye mash bill and the high-citrus yeast strain. It is distilled using a doubler, aged for 8 years and 7 months. Complex, full bodied and surprisingly smooth with a delicate long finish that's quite mellow. Contains hints of ripe plum and cherry tastes with fruity, spicy aromas with vanilla, toffee, maple syrup and cocoa.

Fiddler Bourbon

ASW Distillery, Atlanta, GA
Master Distiller: Justin Manglitz
Proof: 90

Distilled by hand, this high-malt, wheated bourbon includes notes of toffee, clove and citrus.

Buffalo Trace®

Distiller: Sazarac
Distillery: Buffalo Trace, Franklin Co., KY
Master Distiller: Harlen Wheatley
Proof: 90

This bourbon is big and spicy, with notes of vanilla, toffee, and candied fruit.

Old Fitzgerald® 12 year

Heaven Hills, Bardstown, KY
Master Distiller: Craig and Parker Beam
Proof: 90

Butterscotch, leather, smoke and chocolate, with a slightly bitter finish.

Elijah Craig® 12 year

Heaven Hills, Bardstown, KY
Master Distiller: Craig and Parker Beam
Proof: 94

Well-structured with notes of honey, spice, and perfume

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Murphy-Goode®
California

Sauvignon Blanc
Fresh tangerine, peach, pear, melon, and pineapple all brought together in a focused manner

Chardonnay
Rich up front, finishing crisp with ripe apple and Meyer lemon flavors

Merlot
A wine of richness and depth with flavors of black cherry, blueberry and a kiss of toasted vanilla

Cabernet Sauvignon
Alluring flavors of blackberry jam, plum, chocolate and a hint of exotic spices



Fable®
California

Chardonnay
Enticing green apple and kiwi fruit leap out of the glass offering a textured palate, followed by a seamless, mineral finish

Pinot Noir
Bright, toasty oak and black fruit on the nose with a silky palate and flavors of dark currant, roasted chestnut and bing cherry

Cabernet Sauvignon
Lovely flavors of vanilla spice and ripe red cherries combine with scents of blueberry, cocoa, leather and cinnamon



Freemark Abbey®
California

Chardonnay
Vivid guava, peach, apricot and ripe tangerine with a sprinkle of brown sugar and vanilla

Sauvignon Blanc
Expressive, crisp wine with flavors of grapefruit, fig, kiwi with a dash of key lime

Merlot
Bright strawberry, plum and raspberry layered together with chocolate and spice

Cabernet Sauvignon
Rich and round, with wild black raspberry, cassis, and mocha flavors



Sparkling Wine

Villa Sandi, Prosecco, Veneto, Italy
Poema, Brut, Cava, Spain
Domaine Chandon, Brut, Napa Valley
Nicolas Feuillatte, Brut, Champagne, France
Taittinger 'La Française', Brut, Champagne, France
Domaine Chandon 'Étoile', Brut, Rosé, Napa Valley
Veuve Clicquot, Brut, Champagne, France

White Wine

Danzante, Pinot Grigio, Veneto, Italy
Momo, Sauvignon Blanc, Marlborough, New Zealand
Château Ste. Michelle, Riesling, Washington
Château St. Jean, Chardonnay, North Coast
Scarpetta, Pinot Grigio, Friuli, Italy
Conundrum, White Blend, California
Girard, Sauvignon Blanc, Napa Valley
Louis Latour, Mâcon-Lugny 'Les Genièvres', France
Domaine Hubert Brochard 'Tradition', Sancerre, France
Cambria, Viognier, Tepusquet Vineyard, Santa Maria Valley
Sonoma-Cutrer, Chardonnay, Russian River Ranches
Yangarra, Roussanne, McLaren Vale, Australia

Red Wine

Patient Cottat, Pinot Noir, France
M. Chapoutier 'Belleruche', Côtes du Rhône Rouge, France
Tapiz 'Alta Collection', Malbec, Mendoza, Argentina
Louis Martini, Cabernet Sauvignon, California
The Boatman, Red Blend, California
Neilson by Byron, Pinot Noir, California
Château Greysac, Médoc, Bordeaux, France

Cambria 'Benchbreak', Pinot Noir, Santa Maria Valley
Bodegas Muga, Reserva, Rioja, Spain
Scarpetta, Barbera del Monferrato, Piedmont, Italy
Edmeades, Zinfandel, Mendocino County
Copain 'Tous Ensemble', Pinot Noir, Mendocino County
Orin Swift 'The Prisoner', Zinfandel Blend, Napa Valley
Obsidian Ridge, Cabernet Sauvignon, Lake County
Siduri, Pinot Noir, Willamette Valley, Oregon

Service Charge and Taxes

All food, beverage and room rental prices quoted are subject to a taxable 25% service charge, an 8.9% sales tax on food and beverage and 3% tax on liquor sales. Prices are subject to change.

No food or beverage may be brought into the Hotel without express permission from the Hotel.

Menu Selection

To ensure the availability of menu items, your selection must be submitted to your Catering/Conference Services Manager three weeks prior to your scheduled event.

Meal Guarantees

Your final attendance must be specified by 72 business hours prior to your event. This number will be considered a guarantee and is not subject to reduction.

An additional increase in a meal guarantee, within 24 hours of the event, will be subject to availability and may be subject to an additional per person charge.

If a guarantee is not given to the Hotel on the date it is due, the original number on the contract automatically becomes the guarantee.

Food and Beverage

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel.

Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplied or prepared by another party without the hotel's written approval.

Your Catering/Conference Services Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections.

Audio-Visual Equipment

Our on-site audio-visual provider, Presentation Services (PSAV), has a dedicated staff of professionals available to assist with an extensive range of audio and visual services, including equipment rental, internet connection technical assistance, sound and lighting systems, video production, and multi-image production and programming.

Linens

InterContinental Buckhead Atlanta provides floor-length linen underlays with a choice of white or vanilla overlay cloths. We will be more than happy to assist you in renting any specialty linen.

Function Rooms

Your function rooms are assigned based on the number of guests that are expected to attend the function.

The Hotel will set no more than 3% over the guaranteed number of attendees.

A significant change in the final number of guests to attend the function may result in our moving of your function to alternate space better suited to the size of the function.

Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music, and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs.

All deliveries must be coordinated through the Catering/Conference Services Department and come through the loading dock.

The Hotel will not permit the affixing of anything on the walls, floors, windows or ceiling, nor the use of open flames or confetti throughout the property.

Security

InterContinental Buckhead Atlanta will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended.

With advance notice, your Catering/Conference Services Manager can assist you in arranging for Hotel security officers.

All events that include a minimum of 25 minors require a Hotel security officer and/or off-duty police officer.

Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on Hotel premises.

Parking

We are pleased to offer discounted rates for daily parking for guests attending your event.

Valet parking is also available

For larger events, additional overflow parking off-site may be available. Standard overnight parking charges apply.

Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your guests, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you.

The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property.

As such, the Hotel shall be named as additional insured on any certificate of insurance. All vendors are required to check-in with Hotel Security.

Business Center

Located on the lobby level, the Business Center is available 24 hours a day.

Shipping and Storage

To ensure efficient handling and storage of materials, please allow your Catering and Conference Services Manager to assist you.

Up to five (5) boxes may be sent two (2) business days prior to the event and held at no charge.

Re-packing and shipping of materials is available through our Business Center and Concierge Desk.

Boxes arriving more than two (2) business days prior to meeting dates and stored more than two (2) business days past meeting dates are subject to additional storage fees.

Client Name, Group Name, Date of Program
Number of Boxes (eg: #1 of 5)
InterContinental Buckhead Atlanta
3315 Peachtree Road NE, Atlanta, GA 30326
Attention: Catering/Conference Services
Manager's Name

Package return procedures and rates available upon request.

Telecommunications and Information Technology
Your Catering and Conference Services Manager will be happy to assist you with your communications needs: House phones, speaker-phones, wired and wireless Internet lines.

Signs and Displays

Pre-approved signage is permitted in registration areas and in private function areas.

Signs are not permitted in the hotel lobby, on guest room levels, in elevators, or around the building exterior. Any signs must be freestanding or placed on an easel. All signs must be professionally printed.

The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply. Banner hanging is available through our Engineering department and must be scheduled in advance. Please consult your Catering or Conference Services Manager for pricing.

Additional Services and Labor Fees

Chef and Carvers

May be required for some menu items and stations. They are charged at an hourly rate

Security Agent

Available upon request at an hourly rate

Coat Check Attendant

Available upon request at an hourly rate

Labor Fee

Groups of 25 or fewer will be charged a labor fee for each meal function

Additional Service Staff

Available upon request at an hourly rate