

Our Services

We will confirm exactly what will be included in your order. For our drop off services, we include all condiments, service ware, disposable plates, napkins and utensils; everything you will need to enjoy your meal. For cold beverages, we include ice.

For our full service catering, we are able to provide everything from tables and chairs to linens, silver, glassware and china. Please inquire about pricing for these additional services.

Delivery Fee: Drop off service is \$50.00. Full service events are charged delivery and set up based on the services required and are priced on an individual basis.

Service Charges: For any meals that require set up, breakdown and/or service, we will add a 20% service charge to the total food and beverage order.

Tax: Tax is 8%. Please note, according to Georgia State Tax Code, the service charge is taxable.

Guarantees: The minimum number of guests is required 3 days prior to service. This number is the minimum number for which you will be charged. Should your numbers increase, please notify us as soon as possible so we can plan for the addition.

Payments and Deposits: Payment can be made by Check or Cash. For our corporate clients, pre-approved billing with a 15-day net payment can be arranged with invoicing at the time of delivery. For services over \$500.00, we will require a 10% deposit guarantee at the time of booking. For our social events, we will require a second deposit of 40% two weeks prior to the function. All deposits are non-refundable.

Minimums: In order to maintain our pricing, we require a minimum guarantee of 20 guests for any of our services. Should you have less than 20 guests, we are glad to offer alternate suggestions. All of our meals can be served buffet style for an additional \$2.00 per person.

Attrition: For all full service events, we reserve your date based on your original number of guests. Should your numbers decrease by more than 10%, you will be charged an attrition fee that will be outlined at the time of the final guarantee.

Cold Canapes

Smoked Salmon

Olive Tapenade

Romano Cheese Straws

Grilled Chicken with Basil Guacamole

Red Bliss Potatoes with Asiago Cheese

Boursin Cheese Stuffed Cherry Tomatoes

Grilled Vegetables with Goat Cheese on Flatbread

Prosciutto Wrapped Melon

Ham Wrapped Asparagus Spears

\$1.00 each

Smoked Shrimp, Scallops or Mussels

Asian Style Chicken and Vegetables wrapped in Rice Paper

with Sesame Soy Dipping Sauce

Artichoke Bottoms with Smoked Salmon or

Roasted Red Pepper Mousseline

\$1.50 each

Jumbo Shrimp Cocktail with Cocktail & Remoulade Sauce

Won Ton Cup with Oriental Slaw and Crispy Duck or Rare Tuna

\$2.00 each

Hot Hors d'oeuvres

Individual Mini Quiche
Oriental Buffalo or Jerk Chicken Wings
Meatballs: Barbecue, Italian, Swedish
Potato Puffs with Gruyere Cheese
Franks in a Blanket served with Spicy Mustard
Chicken Tenders with Honey Mustard

\$ 1.00 each

Spanikopita Chicken Satay with Thai Peanut Sauce
Kabobs: Chicken, Beef, Shrimp or Vegetable
Fried or Steamed Potstickers filled with Pork,
served with a Honeyed Soy Sauce

\$ 1.50 each

Scallops wrapped in Bacon
Bite sized Crab Cakes with Cajun Remoulade
Stuffed Mushrooms: Pesto and Ricotta, Sausage and Cheddar, Crab Meat
Prosciutto Wrapped Shrimp with Peach BBQ Sauce

\$ 2.00 each

Buffets

Italian

Lunch \$22.95 Dinner \$26.95

Beefsteak Tomato and Fresh Mozzarella
With Balsamic Syrup, Olive Oil, and Basil Chiffonade

Italian Pasta Salad

Caesar Salad with Toasted Parmesan Croutons

Lasagna Bolognese

Full Bodied with Meat and Vegetables

Meatballs and Italian Sausage

With Peppers and Onions in a Classic Marinara Sauce

Tri-Colored Cheese Tortellini

With Alfredo Sauce

Sautéed Zucchini, Squash and Roma Tomatoes

Garlic Cheese Toast Assorted Mini Cheesecakes

All American

Lunch \$18.95 Dinner \$22.95

Vegetable Crudités with Ranch and Dill Dips

Mixed Garden Greens

With Cucumbers and Tomatoes with your choice of Assorted Dressings

Sliced Roast Beef with a Mushroom Glace

Barbecue Chicken

Roasted Garlic Mashed Potatoes

Honey Glazed Carrots

Rolls and Butter

Washington State Apple Pie

Buffets

Asian

Lunch \$19.25 Dinner \$23.50

Egg Drop Soup

Chicken Satay with Thai Peanut Glaze

Potstickers with Soy Ginger Dipping Sauce

Fried and White Rice

Choose Two Entrees:

Beef Stir Fry
With Oriental Vegetables

Chicken Teriyaki

Sweet and Sour Chicken
With onions and Peppers

Oriental Vegetable Medley
Fortune Cookies

Southwestern

Lunch \$18.95 Dinner \$22.95

Nine Layer Mexican Bean Dip
With Tortilla Chips

Taco and Fajita Bar
Hard and Soft Taco Shells and Spiced Beef

Grilled Chicken, Steak, Onions, Peppers
Served with Flour Tortillas

Rice Rioja

Condiments: Shredded Cheese, Lettuce, Diced Tomatoes, Olives,
Pico de Gallo, Sour Cream, Guacamole and Salsa

Caramel Banana Burritos

Entrees

Chicken

Almond Blackened Barbeque Cordon Bleu
Jerk Kiev Marsala Picatta
\$19.50

Florentine \$20.25
Stuffed with Spinach, Mushrooms and Cheese

Saltimbocca \$23.00
Wrapped in Prosciutto and Rubbed with Sage

Wellington \$24.00
Filled with a Mushroom Duxelle and Wrapped in Puff Pastry

Beef

Classic Prime Rib and Au Jus \$24.50

Roasted and Sliced Beef Tenderloin \$23.95

Grilled Ribeye \$27.00

Sliced New York Strip \$22.95

Filet Mignon \$28.50

Tournedos of Beef a la Oscar \$33.00
Topped with Crabmeat, Asparagus and a Classic Hollandaise

Wellington \$31.25
Stuffed with Mushroom Duxelle,
Topped with a Rich Pate and Wrapped in Puff Pastry

Veal

Picatta Marsala Parmigiana \$23.50

A la Oscar Saltimboca \$25.00

Veal Chop \$26.00
Grilled and Served with a Classic Demi Glace

Entrees

Pork

Cuban Style Boneless Pork Loin \$18.95

Pan Seared Pork Loin \$18.95

Applewood Smoked Pork Chops \$19.25

Grilled Pork Tenderloin \$22.00

Seafood

Salmon

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|----------------|-----------------|
| Herb Encrusted | Toasted Sesame |
| Grilled | Poached |
| Blackened | Pecan Encrusted |

\$21.00

Salmon a la Oscar \$26.00
Baked and Stuffed with Crabmeat and Asparagus
Topped with a Classic Hollandaise Sauce

Florentine \$21.95
Topped with Fresh Spinach and Boursin Cheese

(Please Note That Any Seasonal Fish Can Be Substituted for Salmon at Market Price)

Shrimp

Scampi \$21.50
Served over Lemon Pepper Linguine

Shrimp Skewers \$22.00
Grilled on Lemon Grass Skewers and Served with Coconut Rice

Vegetarian

Please ask for our Seasonal Vegetarian Meal Choices
\$19.00 - \$24.50

Platters, Dips and Spreads

Vegetable Crudite with Ranch or Bleu Cheese Dip \$2.25 per person

Grilled Vegetables with Basil Oil and Balsamic Syrup \$3.00 per person

Seasonal Fresh Fruit Platter \$2.50 per person

Cheese Board with Imported and Domestic Cheeses with Peasant Breads, Flatbread, Sesame and Butter Crackers \$2.75 per person

Smoked Salmon with Classic Garniture and Toast Points \$3.25 per person

Pastry Baked Brie with Apricots and Rosemary 1 Kilo \$65.00 2 Kilo \$100.00

Mediterranean Hummus with Pita Chips \$2.00 per person

Spinich Dip served in a Pumpernickel Bread Boule \$2.00 per person

Southwestern Nine Layer Dip with Tortilla Chips \$2.25 per person

Creamy Spinach and Artichoke Dip, served warm with Bagel Chips \$3.00 per person

Melted Crab Dip with Toasted Baguettes \$4.00 per person

Smoked Fish Spread served with a trio of Crackers \$3.00 per person