



FOOD & BEVERAGE

Menu Packages



HYATT
REGENCY™

HYATT REGENCY SUITES ATLANTA NORTHWEST
2999 Windy Hill Rd. SE, Marietta, GA 30067 +1 770.956.1234



BREAKFAST & BRUNCH OPTIONS





BREAKFAST OR BRUNCH

Morning Fuel

Start the day with intention.
Morning rituals and a nourishing breakfast create a foundation for success.





CONTINENTAL AND *PLATED BREAKFAST*

Served with Freshly Brewed Regular & Decaf Coffee, Juice and Hot Tea

EXECUTIVE CONTINENTAL BREAKFAST - \$25 Per Guest

- Orange, Apple, and Cranberry Juices (GF, V, VE)
- Sliced Melons, Cubed Seasonal Fruits, Berries (GF, V, VE)
- Assortment of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk (V)
- Yogurt Parfait with French Vanilla Granola, Berries, Candied Pecans (V)
- Bagels with Regular and Low-Fat Cream Cheese (V)
- Assorted Fresh Muffins and Morning Pastries (V)
- Butter and Fruit Preserves (V)

TRADITIONAL PLATED BREAKFAST - \$28 Per Guest

- Orange, Apple, and Cranberry Juices (GF, V, VE)
- Sliced Melons, Cubed Seasonal Fruits, Berries (GF, V, VE)
- Variety of Yogurts Including Low-Fat, Greek, and Fruit-Filled (GF, V)
- Cage-Free Scrambled Eggs (GF, V)
- Applewood Smoked Bacon and Sage Country Sausage (GF)
- Roasted New Potatoes with Peppers and Onions (GF, V, VE)

SOUTHERN PLATED BREAKFAST - \$32 Per Guest

- Orange, Apple, and Cranberry Juices (GF, V, VE)
- Sliced Melons, Cubed Seasonal Fruits, Berries (GF, V, VE)
- Variety of Yogurts Including Low-Fat, Greek, and Fruit-Filled (GF, V)
- Cage-Free Scrambled Eggs (GF, V)
- Applewood Smoked Bacon and Sage Country Sausage (GF)
- Roasted New Potatoes with Peppers and Onions (GF, V, VE)
- Assorted Breakfast Breads and Danish (V)
- Stone Ground Grits (GF, V)
- Cracked Black Pepper Buttermilk Biscuits with Country Sausage Gravy

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)
*Indicates Food & Beverage Minimum Is Required.
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or
Unpasteurized Milk May Increase Your Risk of Foodborne Illness.



BRIGHT BEGINNINGS *BREAKFAST BUFFET*

Served with Freshly Brewed Regular & Decaf Coffee and Assorted Teas.
Intended for 25 Guests or More.

THE SUITE CONTINENTAL - \$28 Per Guest

- Fresh Sliced Seasonal Fruits (DF, VE, V, GF)
- Chef's Choice Fresh Baked Muffins and Danish (V) w/ Honey, Butter, Nutella Spread, and Jellies
- Yogurt Bar (V, GF) Served with Granola, Almonds, Fresh Berries, Honey and Mini Chocolate Chips (V, GF)
- Assortment of Fruit Smoothies (V, GF)

THE MIXER BLEND - \$32 Per Guest

- Spinach and 3 Cheese Quiche (V, GF)
- *Chicken Breakfast Sausage (DF, GF)
- *Sweet Cured and Smoked Bacon (GF, DF)
- Herb Roasted Potatoes (DF, VE, V, GF) Served with Ketchup, Hot Sauce, Chimichurri
- Steel Cut Oatmeal (DF, VE, V, GF), Brown Sugar, Mixed Dried Berries, Cinnamon, Sliced Almonds
- Yogurt Bar (V, GF) Served with Granola, Almonds, Fresh Berries, Honey and Mini Chocolate Chips (V, GF)
- Fresh Sliced Seasonal Fruits (DF, VE, V, GF)
- Assortment of Fruit Smoothies (V, GF)

WINDY HILL BUFFET - \$32 Per Guest

- Belgian Pearl Sugar Waffles (V) with Warm Vermont Maple Syrup
- *Cage-Free Scrambled Eggs (DF, V, GF)
- *Sweet and Cured Smoked Bacon (GF, DF)
- Fresh Sliced Seasonal Fruits (DF, VE, V, GF)
- Yogurt Bar (V, GF) Served with Granola, Almonds, Fresh Berries, Honey and Mini Chocolate Chips (V, GF)
- Steel Cut Oatmeal Served with Red and Golden Raisins, Brown Sugar (DF, GF, VE, V)

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)
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BRIGHT BEGINNINGS

BREAKFAST BUFFET (continued)

Served with Freshly Brewed Regular & Decaf Coffee and Assorted Teas.
Intended for 25 Guests or More.

GEORGIA BREAKFAST BUFFET - \$32 Per Guest

- *Cage-Free Scrambled Eggs (DF, V, GF)
- *Breakfast Pork Sausage (DF, GF)
- *Sweet Cured and Smoked Bacon (GF, DF)
- Grits with Cheddar Cheese (V, GF)
- Fresh Sliced Seasonal Fruit (DF, VE, V, GF)
- Yogurt Bar Served with Granola, Almonds, Fresh Berries, Honey and Mini Chocolate Chips (V, GF)
- Fresh Baked Buttermilk Biscuits (V) Served with Pepper Gravy, Butter, Honey, and Jelly Assortment

POWERS FERRY BUFFET - \$32 Per Guest

- House Made Pancakes (V) Served with Warm Maple Syrup and Peach Marmalade
- Spinach and 3 Cheese Quiche (V, GF)
- *Breakfast Pork Sausage (DF, GF)
- *Sweet Cured and Smoked Bacon (GF, DF)
- Home Fries w/ Sweet Onions & Peppers (DF, VE, V, GF) with Ketchup & Hot Sauce
- Yogurt Bar Served with Granola, Almonds, Fresh Berries, Honey and Mini Chocolate Chips (V, GF)
- Fresh Sliced Seasonal Fruit (DF, VE, V, GF)

MARIETTA BUFFET - \$35 Per Guest

- *Cage-Free Scrambled Eggs (DF, V, GF)
- *Sweet Cured and Smoked Bacon (GF, DF)
- Farmers Hashbrowns with Colby Jack and Sweet Onion, Peppers, Spinach (V, GF)
- Fresh Baked Buttermilk Biscuits (V) Served with Sawmill Gravy, Butter, Honey, and Jelly Assortment
- Fresh Sliced Seasonal Fruits (DF, VE, V, GF)
- Yogurt Bar Served with Granola, Almonds, Fresh Berries, Honey and Mini Chocolate Chips (V, GF)

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BRIGHT BEGINNINGS

BREAKFAST BUFFET (continued)

Served with Freshly Brewed Regular & Decaf Coffee and Assorted Teas.
Intended for 25 Guests or More.

REGENCY BUFFET - \$32 Per Guest

- Challah French Toast Served with Warm Maple Syrup (V)
- *Cage-Free Scrambled Eggs (DF, V, GF)
- *Sweet Cured and Smoked Bacon (GF, DF)
- Buttery Grits with Cheddar Cheese (V, GF)
- Fresh Sliced Seasonal Fruit (DF, VE, V, GF)
- Yogurt Bar with Granola, Almonds, Fresh Berries, Honey, and Mini Chocolate Chips (V, GF)

OWN IT BREAKFAST BUFFET - \$36 Per Guest

Choice of 2 Proteins:

- *Cage-Free Scrambled Eggs (DF, V, GF)
- *Sweet Cured and Smoked Bacon (GF, DF)
- *Breakfast Pork Sausage (DF, GF)
- *Turkey Sausage (DF, GF)

Choice of 2 Starches:

- Fresh Baked Buttermilk Biscuits Served with Pepper Gravy, Butter, Honey, Jelly Assortment (V)
- Country Home Fries with Caramelized Onions & Peppers with Ketchup and Hot Sauce (VE, DF, GF, V)
- Buttery Grits with Cheddar Cheese (V, GF)
- Steel Cut Oatmeal Served with Red Raisins, Brown Sugar, Cinnamon (VE, DF, GF, V)

Choice of 1 Item:

- Challah French Toast Served with Maple Syrup and Whipped Nutella (V)
- House Made Pancakes Served with Warm Maple Syrup, Butter Chips (V)
- Belgian Sugar Waffles Served with Warm Maple Syrup, Butter Chips (V)

Choice of 2 Items:

- Chef's Choice of Smoothies (V, GF)
- Fresh Sliced Seasonal Fruit (DF, VE, V, GF)
- Chef's Choice of House Baked Muffins, Pastries (V)
- Yogurt Bar with Granola, Almonds, Fresh Berries, Honey, and Mini Chocolate Chips (V, GF)

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)
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ADD ON A ***BREAKFAST ELEVATION***

Elevate A Breakfast Buffet Display With These Specialty Items Available For Purchase

SPECIALTY BREAKFAST SANDWICHES

- Crispy Buttermilk Marinated Fried Chicken Biscuit - \$6 each
- Cage-Free Egg & Cheese Buttermilk Biscuit - \$6 each
- Jimmy Dean Sausage Patty, Cheddar and Cage-Free Egg Biscuit - \$7 each
- Sweet Cured and Smoked Bacon, Cheddar, Cage-Free Egg and English Muffin - \$8 each
- Shaved Black Forest Ham & Swiss Focaccia Bread - \$9 each

THE BAKERY

- Chef's Selection of Fresh Baked Pastries (V) - \$42 per dozen
- House Baked Cinnamon Rolls With Butter Cream Icing (V) - \$35 per dozen
- Chef's Selection of Assorted Donuts (V) - \$30 per dozen

FRESH & FRUITY

- Fresh Melon Display (GF, V, VE) - \$9 per guest

GREEK YOGURT BAR

- Greek Yogurt, Granola, Fresh Strawberries and Salted Almonds (GF) - \$10 each

SPINACH FRITTATA

- Cage-Free Eggs, Baby Spinach, Feta Cheese, Red and Green Pepper - \$10 per guest

EUROPEAN STYLE BREAKFAST (Serves 20)

- Assortment of Cured Meats and Local Cheese
- Fresh Fruit Display
- Honey Whipped Greek Yogurt
- Garlic Herb Roasted Lavash Crisps
- \$72 per platter

Gluten Free (GF). Vegetarian (V), Vegan (VGN)

Gluten Free (GF). Vegetarian (V), Vegan (VE), Dairy Free (DF)
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BUILD YOUR OWN *BRUNCH BUFFET*

A Customizable Brunch Experience Featuring Made-to-Order Favorites and Fresh, Seasonal Selections - \$65 Per Guest

Starters – Choice of 2

- Southern Style Deviled Eggs (GF, V)
- Yogurt Bar with Granola, Almonds, Fresh Berries, Mini Chocolate Chips (V, GF)
- Garden Salad with Chef's Choice of Fresh Vegetables, Accompaniments and Dressings (V, GF)
- House Crafted Pasta Salad (V)

Proteins – Choice of 3

- Cage-Free Scrambled Eggs (DF, GF, V)
- Sweet Cured and Smoked Bacon (GF, DF)
- Breakfast Pork Sausage (GF, DF)
- *Chargrilled Skirt Steak with Chimichurri (GF, DF)
- *Blackened Seared Salmon with Roasted Cream Corn (GF)
- *Shrimp and Grits, Tasso Ham, Sweet Onion, Peppers (GF)
- *Roasted Pork Loin, Tangy Peach Compote (DF, GF)
- Lemon Pepper Roasted Chicken Breast with Sherry Sauce (GF, DF)

Starch/Vegetables – Choice of 3

- Classic Creamy Mac & Cheese (V)
- Herb Roasted Redskin Potatoes (VE, GF, DF)
- Garlic and Herb Whipped Potatoes (V, GF)
- Buttermilk Biscuits with Pepper Gravy (V)
- Belgian Sugar Waffles with Warm Maple Syrup & Nutella Spread (V)
- Creamy Buttery Grits (V, GF)
- Roasted Broccolini (VE, GF, DF, V)
- Garlic Green Beans (VE, GF, DF, V)
- Honey Glazed Carrots (V, GF)

Dessert – Choice of 1

- Assortment of Blondies (V)
- NY Cheesecake, Strawberry Compote and Caramel Drizzle (V)
- Chef's Choice of Artisan Baked Cookies (V)
- Chef's Choice Bread Pudding

Menu Includes Coffee, Juice and Sweet/Unsweet Tea.
Buffet is Hand Crafted for 20 Guests or More.

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)
*Indicates Food & Beverage Minimum Is Required.
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or
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LUNCH OPTIONS





LUNCH

Out to Lunch

“Almost everything will work again if you unplug it for a few minutes,
including you.” – Anne Lamott



LUNCHING LIKE A BOSS

Plated Lunch



PROTEIN (Select 1)

- Herb Crusted Airline Chicken with Marsala Mushroom Sauce (GF, DF) - \$34 Per Guest
- Chicken Cordon Bleu with Roasted Garlic Cream Sauce - \$36 Per Guest
- Braised Short Rib with Sage Red Wine Demi-Glace (GF, DF) - \$47 Per Guest
- *Lemon Pepper Salmon with Citrus Dill Beurre Blanc (GF) - \$35 Per Guest



STARCH (Select 1)

- Herb Roasted Fingerling Potato (GF, V, VE, DF)
- Mushroom Risotto (GF, V)
- Roasted Garlic Whipped Potato (GF, V)
- Creamy Pepper Jack Cheese Grits (GF, V)
- Potato Au Gratin (GF, V)



SALAD (Select 1)

- Classic Caesar Salad with House Crafted Croutons, Parmesan Cheese Crisp, Caesar Dressing
- Baby Spinach Salad with Berries, Cherry Tomato, Sweet and Spicy Pecans, Goat Cheese, White Balsamic Dressing
- House Green Salad with Cherry Tomato, Cucumber, Garlic Herb Croutons, Shredded Carrots, White Balsamic Vinaigrette



DESSERT (Select 1)

- Carrot Cake with Candied Pecans (V)
- NY Cheesecake with Fresh Mixed Berry Compote and Caramel Drizzle (V)
- Triple Chocolate Mousse Cake with Chocolate Sauce and Shaved Chocolate (V)
- Key Lime Pie with Macerated Berries and Chantilly Cream (V)

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dair Free (DF)

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Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Foodborne Illness.

DID SOMEONE SAY ALL YOU CAN EAT?

Buffet Style Lunch



SOUP & HALF SANDWICH - \$28 pp

- Choice of Half-Sandwich
 - Slice Roasted Beef with Provolone on Marbled Rye with Lettuce, Tomato, Onion
 - Smoked Turkey & Bacon on Focaccia with Provolone, Lettuce, Tomato, Onion
- Mediterranean Vegetable Wrap (2) with Feta Cheese, Marinated Olive, Red Pepper, Hummus and Mixed Green Lettuce
- Choice of Soup: Broccoli Cheddar, Clam Chowder, Tomato Basil, Butternut Squash, Loaded Potato, Chicken Noodle, or Minestrone
- Cookies (V)



CAESAR'S FAVORITE - \$34 pp

- Three Cheese Lasagna (V) OR Parmesan Crusted Chicken Breast with Peppercorn Cream Sauce (GF)
- Classic Caesar Salad with Crispy Parmesan, House Croutons (V)
- Seasonal Vegetables, Fresh Herbs (DF, VE, V, GF)
- Tuxedo Chocolate Cake (V)



THE COOKOUT - \$38 pp

- Grilled Chicken Wings PLUS Choice of:
 - All-Beef Hamburgers (6 oz) OR
 - All-Beef Hotdogs (4 oz)
- Baked Beans (DF, V, GF)
- Seasoned French Fries (V, GF)
- Spring Mix Salad, Garden Vegetables and Cilantro Lime Ranch (V)
- Lettuce, Tomato, Onion, Relish, American Cheese, Ketchup, Mustard



GET TOGETHER SALAD BAR - \$38 pp

- Spring Mix Greens
- Baby Romaine Lettuce
- Chef's Choice of Soup
- Proteins:
 - Herb Marinated Chicken (GF, DF)
 - *Chargrilled Marinated Flank Steak (GF, DF)
 - Chicken Salad (GF)
- Toppings Include: Shredded Cheddar, Crumbled Blue Cheese, Shaved Parmesan, Cucumbers, Cherry Tomato, Shredded Carrots, Candied Bacon, Chopped Boiled Cage-Free Egg
- Warm Rolls and Butter Chips (V)
- Fresh Baked Artisan Cookies (V)
- Ranch and White Balsamic Dressings



THE GEORGIAN - \$38 pp

- Cajun Seared Chicken Thighs (DF, GF)
- Cilantro Basmati Rice (DF, VE, V)
- Stewed Black Beans (DF, VE, V, GF)
- Bell Peppers and Sweet Onion (DF, VE, V, GF)
- Roasted Corn with Red Peppers
- Flour Tortillas (DF, VE, V)
- Fried Tostadas (DF, VE, V, GF)
- Peach Cobbler (V)

Gluten Free (GF). Vegetarian (V), Vegan (VE), Dairy Free (DF)

*Indicates Food & Beverage Minimum Is Required.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Foodborne Illness.

DID SOMEONE SAY ALL YOU CAN EAT?

Buffet Style Lunch – (Continued)



SUPER TABLE - \$40 pp

- *Chargrilled Skirt Steak Served with Salsa Verde (DF, GF)
- Super Grains, Mushrooms, Roasted Tomato, Kalamata Olive, Mixed Herbs (DF, VE, V)
- Honey Roasted Baby Carrots (V, GF)
- Broccolini, Garlic, Herbs (DF, VE, V, GF)
- Spring Lettuce, Blueberries, Sweet and Spicy Pecans, Champagne Vinaigrette, Cilantro Lime Ranch (V, GF)
- Fresh Artisan Baked Rolls with Whipped Butter (V)
- Chef's Choice Desert

Gluten Free (GF). Vegetarian (V), Vegan (VE), Dairy Free (DF)

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LUNCH IS CALLING *GRAB THEM 'N GO*

Freshly Prepared, Individually Packaged Meals Designed for Convenience.

GARDEN HUMMUS WRAP (V) - \$18 Per Guest

- Red Pepper Hummus, Mushrooms, Roasted Peppers, Spring Mix
- Composed Salad, Chips, Cookie, Whole Fruit, Condiments

*HOUSE GREEN SALAD WITH GRILLED CHICKEN (GF) - \$22 Per Guest

- Leaf Lettuce, Slice Tomato, Shaved Red Onion
- Pasta Salad, Chips, Cookie, Whole Fruit, Condiments

OVEN ROASTED TURKEY BREAST ON GARLIC HERB FOCACCIA - \$20 Per Guest

- Provolone, Leaf Lettuce, Fresh Tomato, Shaved Red Onion
- Pasta Salad, Chips, Cookie, Whole Fruit, Condiments

*BLACK FOREST HAM AND SWISS ON CIABATTA - \$20 Per Guest

- Leaf Lettuce, Fresh Sliced Tomato, Shaved Red Onion
- Pasta Salad, Chips, Cookie, Whole Fruit, Condiments

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BEVERAGE OPTIONS





BEVERAGES

Liquid Refreshments

Hydration isn't background noise.
It's the operating system for your mind.





DRINK UP *BEVERAGE PACKAGES*

COFFEE BY THE URN - \$69 per gallon

- Freshly Brewed Coffee

FRESHLY BREWED ICED TEA - \$40 per gallon

- Classic Sweet or Unsweet Tea

HYDRATION STATION - Per Guest: \$10 Half-Day, \$16 Full-Day

- Freshly Brewed Iced Tea (Sweet & Unsweet)
- Classic Lemonade
- Soft Drink Assortment
- Bottled Water

MORNING KICKSTART - Per Guest: \$16 Half-Day, \$24 Full-Day

- Freshly Brewed Coffee & Tea
- Hot Tazo Tea
- Bottled Water

ENERGY BOOST - Per Guest: \$16 Half-Day, \$30 Full-Day

- Red Bull (Regular & Sugar-Free)
- Celsius Energy Drink
- Pro Biotic Sodas
- Bottled Juices (Orange, Apple, Cranberry)

PREMIUM SIP EXPERIENCE – Per Guest: \$20 Half-Day, \$36 Full-Day

- Frappuccino & Double Shots of Espresso
- San Pellegrino Sparkling Water
- Freshly Brewed Coffee
- Bottled Juices

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RAISE A GLASS *COCKTAILS, WINE, BEER*

HOST-SPONSORED BAR (PER PERSON)

Full Bar Setups are included in this package and are designed to assist your budget guidelines. The packages are priced per guest and are charged based on the guarantee or actual attendance if higher.

PREMIUM BRANDS

- First Hour, \$25.00
- Second Hour, \$16.00
- Each Additional Hour, \$14.00

TOP SHELF BRANDS

- First Hour, \$35.00
- Second Hour, \$24.00
- Each Additional Hour, \$22.00

LABOR CHARGES

- Bartender (up to 4 hours), \$125

CASH / CONSUMPTION BAR (PER PERSON)

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

PREMIUM BRANDS

- Cocktail, \$10.00
- Wine (Glass), \$9.00
- Imported Beer, \$7.00
- Domestic Beer, \$6.00

TOP SHELF BRANDS

- Cocktail, \$12.00
- Wine (Glass), \$10.00
- Imported Beer, \$7.00
- Domestic Beer, \$6.00

LABOR CHARGES

- Bartender (up to 4 hours), \$125

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)
*Indicates Food & Beverage Minimum Is Required.
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DINNER OPTIONS





DINNER
Elevated Evenings

“One cannot think well, love well, sleep well, if one has not dined well.” –
Virginia Woolf





APPETIZERS & HORS D'OEUVRES *SERVED COLD*

RECEPTION SHOWSTOPPERS

FRONT PORCH FAVORITES - \$250 Per Selection

- Deviled Eggs with Candied Bacon Bits, Pickled Mustard Seeds, Chive (GF)
- Pimento Cheese Phyllo Cups with Pepper Jelly and Candied Pecans
- Watermelon & Feta Bites with Mint, Balsamic Reduction, Prosciutto Crisp (GF)
- Chicken Salad Phyllo Cup with Toasted Pecans (GF)
- Tomato Bruschetta Crostini with Sweet Balsamic Drizzle (V)
- Antipasto Skewers with Balsamic Reduction Glaze (GF, VE, V)
- Caprese Skewers with Fried Basil and Hot Honey Drizzle (GF, V)
- Collard Green Hummus Cups with Crispy Chickpeas and Peppadew Peppers (V, GF)

SOUTHERN GARDEN PARTY - \$300 Per Selection

- Smoked Salmon and Dill Crema on Toasted Crostini with Pickled Ginger
- Blackened Shrimp Cocktail Shooters with Creole Remoulade, Pickled Okra (GF)
- Country Ham & Peach Crostini with Bourbon Honey Drizzle and Arugula
- Cucumber Rounds Topped with Boursin, Everything Bagel Seasoning, Smoked Salmon Rose (GF)
- Boiled Peanut Hummus in Endive Cups with Chow Chow Relish (V, GV, DF)

50 Pieces Per Selection.

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)
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APPETIZERS & HORS D'OEUVRES

SERVED WARM

RECEPTION SHOWSTOPPERS

SOUTHERN SUPPER STARTERS - \$250 Per Selection

- Stuffed Mushroom Caps with Apricot Gastrique
- Korean BBQ Meatballs with Gochujang Glaze and Sesame Seeds
- Vegetable Spring Rolls with Thai Peanut Sauce and Sweet Chili Sauce (V, DF)
- Fried Boudin Balls with Pepper Jelly and Grain Mustard
- Brie & Pepper Jelly Puff Pastry Bites with Candied Pecans (V)
- Mini Chicken & Waffle Bites with Spiced Honey Butter and Hot Sauce Drizzle

KICKIN' SOUTHERN BITES - \$300 Per Selection

- Pecan-Crusted Chicken Nuggets with Basil Thai Curry Sauce (GF)
- Chipotle Marinated Chicken Skewers (GF, DF) with Cilantro Lime Aioli
- Beef Empanadas with Salsa Verde
- Hot Chicken Sliders With Bread & Butter Pickle Slaw on Mini Biscuits
- Andouille Sausage Balls with Creole Mustard Dip
- BBQ Pulled Pork Phyllo Cups with Pickled Red Onion and Microgreens
- Crawfish Beignets with Cajun Aioli

50 Pieces Per Selection.

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)
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CURATED DISPLAYS AND *GRAZING STATIONS*

RECEPTION SHOWSTOPPERS

ARTISAN HANDCRAFTED CHEESES - \$18 Per Guest

- Chef's Choice of Assortment (4 Types) of Domestic and Local Cheeses (GF, V)
- Dried Fruits and Grapes Assortment, and Pickled Vegetables
- Water Cracker & Herb Roasted Lavash Crisps (V, GV, VE)
- Fig Jam (GF, V, VG), Honeycomb (GF, V), Sweet Lusty Monk Mustard

CRUDITES LAND - \$18 Per Guest

- Fresh Vegetable Platter Assortment
- Black Bean Hummus (DF, VE, V, GF)
- Pimento Cheese Dip
- Classic Guacamole
- Garlic Pita Bread and Toasted Crostini (DF)

CAESAR'S FAVORITE SALAD - \$18 Per Guest

- Crisp Baby Romaine
- Chopped Broccoli (DF, GF, VE, V)
- Parmesan Crisps Cheese (GF, V)
- House Made Garlic Crouton (V)
- Diced Hard Cage-Free Eggs, Candied Bacon Bits (GF, DF)
- Caesar Dressing (GF)

SHRIMP SHOW STOPPER - \$26 Per Guest

- *Citrus Poached Shrimp (GF, DF)
- Classic Cocktail Sauce (VE, GF, DF, V)
- Caper Remoulade Sauce
- Fresh Lemon Wedge
- Assortment of Crackers and Crispy Lavash Bread

*Indicates Food & Beverage Minimum Is Required.
All Stations Require A Minimum of 25 Guests or More.

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)
*Indicates Food & Beverage Minimum Is Required.
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CURATED DISPLAYS AND *GRAZING STATIONS* (continued)

RECEPTION SHOWSTOPPERS

MASHED POTATO BAR - \$26 Per Guest

- *Char-Grilled Marinated Soy and Cola Skirt Steak (DF)
- Cajun Grilled Chicken with Chimichurri (GF, DF)
- Candied Bacon Bits (DF, GF)
- Diced Tomato, Shredded Lettuce, Green Onion, Sour Cream, Sharp Cheddar Cheese

THE ONE WITH THE WING THING - \$26 Per Guest

- *Hot Honey Buffalo Wings (GF)
- *Lemon Pepper Chicken Wings (GF, DF)
- Parmesan Truffle Taters (GF, V)
- Celery and Carrot Sticks
- Dipping Sauces: Ranch, Creamy Bleu Cheese, Honey Mustard, Ketchup

ALL THE SHRIMP AND GRITS - \$35 Per Guest

- Buttery and Creamy Grits (GF, V)
- *Shrimp with Cajun Pan Gravy (GF)
- Cherry Tomatoes Confit (VE, GF, V)
- Bacon, Green Onions, Bleu Cheese, Shredded Gouda Cheese

*Indicates Food & Beverage Minimum Is Required.
All Stations Require A Minimum of 25 Guests or More.

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)
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EXPERTLY SERVED *CARVING SHOWCASE*

HAND-CARVED TO ORDER, SERVED WITH STYLE.

HONEY GLAZED MASTER CARVER HAM (GF) - \$30 Per Guest

- Herb Roasted Tri-Color Carrots (GF, V)
- Honey Dijon Mustard Sauce (GF, V)
- Dinner Rolls With Whipped Butter

*HERB CRUSTED PORK LOIN (GF) - \$35 Per Guest

- Roasted Broccoli and Bell Pepper (GF)
- Horseradish Cream Sauce (GF, V)
- Dinner Rolls With Whipped Butter

*CALGARY CRUSTED ROASTED BEEF TENDERLOIN (GF) - \$35 Per Guest

- Rosemary Infused Demi-Glace (GF, VE, V)
- Garlic Butter Green Beans (GF)
- Dinner Rolls With Whipped Butter

*Indicates Food & Beverage Minimum Is Required.

All Carving Stations Must Have a 50 Guest Minimum. If Under the Minimum, An Additional \$18 Charge Per Guest Will Be Made.
Station Attendant Required (1 per 75 guests) @ \$125 Per Attendant For Up To Three Hours.

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ELEGANTLY PRESENTED

Plated Dinner

INDIVIDUALLY PLATED COURSES, SERVED WITH PRECISION AND STYLE.



PROTEIN (Select 1)

- Lemon Pepper Butter Salmon Served With Maltaise Sauce - **\$45 Per Guest**
- Herb Crusted Chicken Breast Served With Garlic Cream Sauce - **\$40 Per Guest**
- *Bone-In Roasted Pork Chop Served With Mushroom Mustard Cream Sauce - **\$49 Per Guest**
- *Char-Grilled Calgary NY Strip Served with Sherry Wine Demi-Glace - **\$60 Per Guest**
- *Pan-Seared Center Cut of Beef Tenderloin Served With Rosemary Infused Demi-Glace - **\$70 Per Guest**



STARCH (Select 1)

- Blackened Fingerling Potato (GF, VE, V)
- Herb Boursin & Garlic Whipped Potato (GF, V)
- Southern Buttermilk Whipped Potato (GF)
- Pepper Jack Cheesy Grits (GF, V)
- Risotto With Caramelized Beech Mushroom (GF, VE, V)
- Cilantro Jasmine Rice (GF)
- Simple Garlic Green Beans (GF, VE, V)
- Honey Butter Field Carrots (GF, V)
- Citrus Broccolini (GF, VE, V)
- Roasted Asparagus (GF, V, VE)



SALAD (Select 1)

- Spring Mixed Green Salad – Cherry Tomato, Cucumber, Shredded Carrot, Hand Pulled Croutons, White Balsamic Vinaigrette
- Baby Gem Lettuce Salad (GF, V) – Cherry Tomato, Shaved Carrot, Parmesan Crisp, Lemon Vinaigrette
- Spinach Salad – Sliced Strawberry, Candied Pecan, Feta Cheese, Champagne Vinaigrette
- Romaine Salad – Shaved Parmesan, Hand Pulled Croutons, Caesar Dressing
- Baby Wedge Salad (GF) – Gorgonzola Cheese, Smoked Bacon, Red Onion, Blue Cheese Vinaigrette



DESSERT (Select 1)

- Carrot Cake With Candied Pecans and Caramel Drizzles
- Caramel Apple Tart With Bourbon Caramel Drizzle (V)
- NY Cheesecake With Fresh Strawberry Compote (V)
- Chocolate Mousse Cake With Chantilly Cream and Caramel Drizzle (V)

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ABUNDANTLY PRESENTED

Buffet Dinner

AN ARRAY OF FLAVORFUL DISHES, BEAUTIFULLY DISPLAYED.



SOUTHWEST BORDER - \$48 Per Guest

- Mixed Field Green Salad
- Grilled Chicken Breast
- Roasted Corn w/Red Peppers
- Stewed Black Beans
- Yellow Rice
- Red Onion, Carrot, Cabbage Slaw
- Vegetable Medley
- Warm Queso Cheese Sauce
- Pico De Gallo
- Fried Tostadas
- Flour Tortillas
- Churros Dusted in Cinnamon Sugar w/Whipped Chocolate Mousse
- Add Skirt Steak for +\$15 Per Guest
- Add Salmon for +\$10 Per Guest



FARMER'S FEAST - \$41 Per Guest

- Field Green Salad (GF, V)
- Crispy Fried Okra w/Vegetable Crema (V)
- Sauteed String Beans
- Herb Roasted Potatoes
- Blackened Tilapia w/Brown Butter Breadcrumbs (GF, DF)
- Honey Glazed Country Ham w/Mustard Sauce (GF)
- Peach Cobbler



THE BRASSERIE - \$43 Per Guest

- Spring Green Salad
- *Grilled Flank Steak w/Peppered Demi-Glace
- Bourson Mashed Potatoes
- Roasted Asparagus, Confit Tomatoes
- Honey & Lavender Glazed Carrots
- Classic NY Cheesecake w/Berry Compote and Chantilly Cream



STAYING IN - \$45 Per Guest

- Baby Iceberg Wedge Salad
- Seared Salmon w/Lemon Caper Sauce
- Bourson Herb Whipped Potatoes
- Rice Pilaf
- Fire Roasted Seasonal Vegetables
- Grilled Asparagus w/Roasted Tomato
- Dinner Rolls Served w/Whipped Butter
- NY Cheesecake w/Fresh Fruit Compote

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)

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ABUNDANTLY PRESENTED

Buffet Dinner (continued)

AN ARRAY OF FLAVORFUL DISHES, BEAUTIFULLY DISPLAYED.



LITTLE ITALY - \$48 Per Guest

- Classic Caesar Salad
- Parmesan Crusted Chicken w/Peppercorn Cream Sauce
- Gemelli Pasta
- Alfredo Cream and Fire Roasted Tomato Sauces
- Cajun Style Shrimp Scampi Seasoned w/Herb Garlic Butter
- Basmati Rice
- Vegetable Medley
- Roasted Broccolini
- Garlic Herb Focaccia
- Espresso Dipped Ice Cream



A HOTEL FISH FRY - \$38 Per Guest

- Creamy Cole Slaw
- BBQ Baked Beans
- Potato Salad
- Classic Mac and Cheese
- Choose (1):
 - Fried Catfish
 - Fried Whiting
- Cornmeal Hushpuppies
- Biscoff Banana Pudding



THE SOUTHERN BELLE - \$45 Per Guest

- Cobb Salad
- Collard Greens
- Classic Mac and Cheese
- Cornbread Dressing
- Sweet Potato Casserole
- Buttermilk Fried Chicken
- Honey Glazed Spiral Ham
- Yeast Rolls
- Pound Cake w/Berries and Chantilly Cream

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BREAK TIME OPTIONS



BREAK TIME
Fuel the In Between

“People who love to eat are always the best people.” –
Julia Child





À LA CARTE *SNACK BREAKS*

Available for Morning and Afternoon Breaks

FROM THE BAKERY:

- House Made Cinnamon Rolls (V) - \$27 Per Dozen
- Donut Assortment – Chef's Choice/2 Types - \$31 Per Dozen
- Chocolate Filled Croissants (V) - \$27 per Dozen
- Banana Yogurt Swirl Coffee Cake Squares (V) - \$26 Per Dozen
- Fresh Baked Pastries – Chef's Choice (V) - \$28 Per Dozen
- Fresh Baked Muffins – Chef's Choice (V) - \$27 Per Dozen
- Artisan Fresh Baked Cookies – Chef's Choice/2 Flavors - \$28 Per Dozen
- Georgian Bagels w/Cream Cheeses and Jams (VE, V) - \$24 Per Dozen

FRUITS & VEGGIES:

- Simply Fresh Cut Fruit Jar (DF, VGN, V, GF) - \$28 Per Dozen
- Apples, Oranges and Bananas - \$17 Per Dozen
- Walking Crudite Cup w/Cilantro Lime Ranch (V, GF) - \$21 Per Dozen
- Roasted Pepper Hummus & Garlic Roasted Naan Bread (DF, VE, V) - \$24 Per Dozen

ASK US ABOUT ADDITIONAL TREATS:

- Trail Mixer (DF, VE, V, GF)
- Nacho Cheese Popcorn (V, GF)
- Cracker Jacks Popcorn (V, GF)
- Pretzels w/Multigrain Mustard Sauce (V)
- Potato Chips Assortment (DF, V)
- Candy Bars – Chef's Choice (V)

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REFRESH & RECHARGE

Themed Breaks

CURATED SNACK EXPERIENCES DESIGNED TO ENERGIZE AND DELIGHT



THE PICK ME UP - \$16 Per Guest

- Roasted Red Pepper Hummus, Pita Chips, Assorted Vegetables (V, DF, VE)
- Granola Bars & Energy Bars (V)
- Pickled Vegetables (V)
- Fruit Infused Water & Bottled Water



THE MIXER - \$16 Per Guest

- Cucumber and Dill Crema Mini Sandwiches (V)
- House Granola, Dried Blueberries/Strawberries/Banana, Almonds, Chocolate Chunk
- Fresh Fruit (GF, VE, V, DF)
- Caramel Popcorn (GF, V)
- Fruit Infused Water & Bottled Water



CHIP NEEDS A FRIEND - \$17 Per Guest

- Tri-Color Tortilla Chips with Peach Salsa and Salsa Verde (GF, DF)
- Herb Roasted Lavash Bread, Black Bean Hummus (VE, V)
- House Fried Chips with Sweet Mustard, Feta Ranch, French Onion Dips (GF)
- Bottled Water and Fruity Soft Drinks



7th INNING STRETCH - \$24 Per Guest

- Salted Bavarian Pretzels with Cheesy Beer Cheese
- Bavarian Pretzels (V) Multi-Grain Mustard Dipping Sauce
- Bags of Roasted Peanuts
- Bags of Butter Popcorn
- Chef's Choice of Ice Cream Bars and Popsicles
- Bottled Water and Poppi Soft Drinks

Gluten Free (GF). Vegetarian (V), Vegan (VE), Dairy Free (DF)

*Indicates Food & Beverage Minimum Is Required. Break Station is Recharged for Thirty Minutes.

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THANK
You

