



Event Menus

Pricing is based on 25 or more guests

Picnic and Dinner Menus

Special – \$15.00 pp, plus tax (no substitutions)

All-Beef Hot Dogs and Angus Hamburgers (lettuce, tomato, onion, relish, condiments) w/ Buns, Baked Mac & Cheese, Baked Beans, Coleslaw, Variety Chips and Fresh Baked Cookies

Package 1 - \$18.00 pp, plus tax - 2 Entrées from A, and 4 Side Items

Package 2 - \$21.00 pp, plus tax - 1 Entrée from A, 1 Entrée from B, and 4 Side Items

Entrée A: BBQ Pulled Pork/Buns, Buttermilk Fried Chicken, Parmesan Herb Grilled Chicken Breast, Grilled or Breaded Chicken Strips with BBQ and Ranch Sauces, Chicken Pot Pie, Hand Patty Black Angus Hamburgers/Buns/Condiments, Marinated Brisket with our Signature Barbecue Sauce Bar, Herb Roasted Loin of Pork, Meat and Cheese Lasagna, Vegetable Lasagna, or Vegetable Pasta Primavera

Entrée B: Steak Medallions, Black & Bleu Steak Medallions, Braised Short Ribs with Signature Barbecue Sauce Bar, Bourbon Glazed Short Ribs, Flank Steak with Butter Garlic Sauce, Beef Kabobs Skewered with Green Peppers and Onions, Herb Roasted Pork Tenderloin with Mango, Apple or Pear Chutney, Roasted Loin of Pork with Wild Mushroom Sauce, Brown Sugar Glazed Virginia Baked Ham, Shrimp Pasta Primavera, or Encrusted Parmesan Herb Salmon

Sides Items: Baked Macaroni & Cheese, Baked Cheesy Grits, Fried Green Tomatoes with Remoulade Sauce, Baked Beans, Brunswick Stew, Corn-on-the-Cob, Kick-It Corn Casserole, Seasoned Green Beans, Fresh Pole Beans, Sautéed Vegetables, Toss Salad with Buttermilk Ranch and Italian Dressings, Grecian Pasta Salad, Potato Salad, Broccoli Bacon Salad, Caprese Salad, Island Salad with Raspberry Vinaigrette Dressing, Crudité Platter with Buttermilk Ranch Dip, Coleslaw, Fresh Fruit Salad, Fresh Fruit Platter with Almond Cream Dip, Peach Cobbler, Apple Cobbler, Magic Bars, Italian Crème Cakes, Red Velvet Cake, Variety Cookies or Brownies

A 10% Event Production Fee will be added to all Packages. Please note this is not a gratuity.

Includes: Set-Up, Captain and Staff Servers, Food and Beverage Station Table Linens, Style, and Décor, 90 Minutes of Serving Time, Disposable: Black Plastic Plate, Reflection Utensils, Hard Plastic Cup, and Napkin, Sweetened and Unsweetened Tea with Lemon Wedges, Iced Water, Ice and Clean-Up.

China Package: add \$4.00 pp to Replace Disposable Package with China Plate, Flatware, Cotton Linen Napkin and Stemmed Beverage Glass.

Deduct \$ 3.00 pp for food only (40 or fewer guests). Food will be in Disposable Pans/Bowls.

Trip Charge: City of Carrollton – \$15.00, Carroll County, Bremen & Tallapoosa - \$25.00, Coweta, Douglas, Haralson, Heard and Paulding Counties - \$40.00, all other Metro Atlanta counties - \$75.00

A 3.5% Convenience Fee will be added to credit card charges over the initial “Secure the Date” payment.

Prices subject to change without notice

Hor d'oeuvres Menus

Hor d'oeuvres Special - \$15.00 pp, plus tax (no substitutions)

Roasted Deli Turkey on Dollar Rolls, Chicken Salad on Mini Croissants, Fresh Seasonal Fruit Platter with Almond Cream Dip and Chocolate Fondue, Cheese Platter with Raspberry Glazed Baked Brie, Swiss, Cheddar and Pepper Jack Cubes with Variety Gourmet Water Crackers, Spinach Dip in Mountain Bread with French Baguettes, Jalapeno Popper Dip with Pita Corners

Package 1 - \$18.00 pp, plus tax

Select 6 Menu Items

Package 2 - \$20.00 pp, plus tax

Select 7 Menu Items

Package 3 - \$26.00 pp, plus tax

Select 7 Menu Items and 1 Carving Station Entrée

A 10% Event Production Fee will be added to Package. Please note this is not a gratuity

Includes: Set-Up, Buffet/Beverage Tables/Buffet Table Linens/Décor, Staff Servers for up to 90 Minutes of Buffet Serving Time, Disposable: Scroll Ware or Bamboo Plates, Reflection Utensils, Cups, Napkins, Sweetened/Unsweetened Tea, Iced Water, Ice and Clean-Up.

China Package: \$4.00 pp. Replace Disposable Package with China Plate, Flatware, Cotton Linen Napkin and Stemmed Glass.

Trip Charge: City of Carrollton – \$15.00, Carroll County, Bremen & Tallapoosa - \$25.00, Coweta, Douglas, Haralson, Heard and Paulding Counties - \$40.00, all other Metro Atlanta counties - \$75.00

A 3.5% Convenience Fee will be added to credit card charges over the initial “Secure the Date” payment.

Menu Selections

Platters, Dips, Spreads, Appetizers:

Canapés - 2 Canape Selections Count as 1 Menu Selection:

Shrimp & Garlic Herb Cream Cheese Canapé, Strawberry Basil Bruschetta with Local Goat Cheese Canapé, Pimento Cheese Deviled Egg, Cheddar & Bacon Chive Deviled Egg, Granny Smith Apple Jack's on Toasted Baguettes, Smoked Salmon & Herb Cream Cheese on a Bagel Chip Garnished with Capers, Almond Bacon Cheese Crostini Garnished with Green Onions, or Goat Cheese & Basil Pesto on Multigrain Cracker Crisps

Jalapeno Popper Dip with Pita Corners

Savory Stuffed Mushrooms or Crab Meat Stuffed Mushroom

Fresh Seasonal Fruit Platter with Almond Cream Dip and Pecan Cream Turkey, Pinwheels

Salmon and Artichoke Pinwheels

Basil Pesto Tomato Torte with Gourmet Water Crackers

Mini Chicken n' Waffles with Honey Butter and Vermont Maple Syrup

Spinach or Artichoke Spinach Dip in Mountain Bread with French Baguettes

Cheese Board: Cheddar, Swiss, Gouda, Havarti, and Pepper Jack with Gourmet Water Crackers

Raspberry Glazed Baked Brie and Sugar Pecan Baked Brie with Gourmet Water Crackers

Vegetable Spring Rolls with Plum Sauce

Puffed Pastry Smoked Petit Sausages

Peppered Salmon with Mini Bagels, Herb Cream Cheese, and Capers

Cheese Quesadillas with Sour Cream and Salsa

Southwestern Meat Balls or Sweet n Sour Meat Balls

Menu Selections

Sides and Salads:

Baked Cheesy Grits
Baked Macaroni & Cheese
Baked Cheesy Broccoli Casserole
Fried Green Tomatoes with Remoulade
Fresh Green Beans or Bacon Wrapped Fresh Green Beans
Sautéed or Roasted Seasonal Steamed Vegetables
Garlic Mashed Potatoes or Roasted Red Potatoes
Grecian Pasta Salad
Broccoli Bacon Salad
Caprese Salad Drizzled Balsamic Vinaigrette
Caesar Salad with Caesar Dressing
Toss Salad with Buttermilk Ranch and Italian Dressings
Walnut Cranberry Salad with Lemon Maple Vinaigrette

Entrees:

Bow Tie or Penne Pasta with Alfredo Sauce, Meat Sauce or Marinara Sauce
Meat & Cheese Lasagna or Vegetable Lasagna
Chicken Strips with BBQ and Ranch Sauces
Parmesan Herb Grilled Chicken Breast
Buttermilk Fried Chicken

Carving Station (package 3 only): Features Hand Carved Select Meats and a Bread Board of Assorted Rolls, Mini Croissants, Gourmet Loaf Breads, Whipped Butter, Cinnamon Honey Butter, Apple Butter, and Seasonal Jams – Select 1 Entrée

*Roasted Breast of Turkey with Cinnamon Apple Chutney or Mango Chutney

*Spiced Brown Sugar Glazed Ham

*Fresh Herb and Mustard Porkloin with Dijon Marsala Sauce

*Top Round of Beef with Au Jus and Horseradish Sauce

*Herb Roasted Brisket with Signature Barbecue Sauce Bar

*Encrusted Prime Rib with Au Jus and Horseradish Sauce (add \$2.00 pp)

*Whole Roasted Tenderloin of Beef with Au Jus and Horseradish Sauce (add \$ 2.00 pp)

Featured Bars: (add \$ 2.00 per person)

Mashed or Baked Sweet Potato Bar: Whipped Butter, Local Honey, Brown Sugar, Vermont Maple Syrup, Raisins, and Grounded Cinnamon

Macaroni and Cheese Bar: Bacon Pieces, Parmesan Panko Bread Crumbs, Salsa, Sliced Mushrooms, and Sautéed Onions

Southern Grit Bar: Sautéed Shrimp, Sautéed Mushrooms, Shredded Cheddar Cheese, Brown Sugar, and Vermont Maple Syrup

Desserts:

Crème Brulee
Italian Cream Cake
Chocolate Mousse
Pound Cake Fruit Trifle
Chocolate Decadent Cake
Red Velvet Cake
Apple Cobbler or Peach Cobbler

The above listed menu items are suggestions. We can customize menus to your taste.