
Menu

Cobb Galleria Centre

BREAKFAST

Traditional Buffet

Assorted Crumb Cakes,
Freshly Baked Muffins
Fruit Strudels
Croissants
Whipped Butters and Jellies

Selection of Sliced Seasonal Fruit
and Fresh Berries
Assorted Cereals
House Made Granola
Assorted Fruit Yogurts

Scrambled Eggs with Chives
Smoked Bacon
Sausage Links
Breakfast Potatoes

Assorted Fruit Juices
Milk and Skim Milk
Coffee, Decaffeinated Coffee and Tea

Galleria Buffet

Choose one of the following
Cheese Blintzes
with Roasted Peach Compote
Or

Belgian Waffles with Pecan Caramel Glaze,
Fresh Berries, Chantilly Cream
Or
French Toast Casserole, Maple Syrup

Assorted Crumb Cakes, Muffins, Croissants
and Strudels

Whipped Butters and Jellies
Selection of Sliced Seasonal Fruit
Scrambled Eggs with Boursin
Smoked Bacon and Sausage
Roasted Potatoes with Caramelized Onions

Assorted Fruit Juices
Milk and Skim Milk
Coffee, Decaffeinated Coffee and Tea

Healthy Start

Cereals and House Made Granola
Steel Cut Oatmeal, Honey,
Golden Raisins, Brown Sugar
Assorted Crumb Cakes and Muffins
Bagels with Cream Cheese Smears
Cured Salmon Display
Selection of Sliced Seasonal Fruits
Dried Fruits
Assorted Fruit Juices
Milk and Skim Milk
Coffee, Decaffeinated Coffee and Tea



A LA CARTE

Breakfast

Sliced Fresh Fruit
Fruit Cup
Whole Seasonal Fruit
Bagels with Cream Cheese
Bagels with Smoked Salmon and Capers, Cream Cheese
Cereals with Milk
House Made Granola
Assorted Fruit Yogurts
Flaky Croissants with Fruit Preserves
Assorted Danish, Muffins
House Made Cinnamon Rolls
Buttermilk Biscuits with Sausage Patties
Buttermilk Biscuit with Chicken
Mini Croissant with Egg, Cheddar Cheese,
and Canadian Bacon
Breakfast Strudel with Eggs, Pancetta and Gruyere
Open Faced Melt: English Muffin, Mushroom, Cheese,
Egg, Sausage Patty
Egg Panini, Scrambled Eggs with Asparagus, Lemon Aioli
Sausage, Cheese, Potato Strudel

Beverage

Assorted Soft Drinks
House Blend Coffee, Decaffeinated Coffee, Hot Tea
Assorted Juices by Carafe
(Orange, Apple, Grapefruit)
Individual Bottled Juices
Bottled Water
Galleria Punch or Lemonade
Iced Tea, Unsweetened or Sweet

Snacks

Jumbo Soft Pretzels
Mixed Nuts
Assorted Chips
Individual Bags of Chips
Assorted Dips, Salsa,
French Onion, Ranch
Granola or Candy Bars
Freshly Baked Cookies
Freshly Baked Brownies
Pecan Bars
Novelty Ice Cream Bars
Individual Bags of Popcorn

BREAKFAST

PLATED

Classic

Fresh Berry Martini
Topped with Lemon Curd

Fresh Scrambled Eggs with Chives and
Mascarpone Cheese
Smoked Bacon or Sausage Links
Breakfast Potatoes
Assorted Breakfast Breads
Coffee, Decaffeinated Coffee and Tea

American

Honey Vanilla Yogurt
Dried Cranberry Granola Parfait

Banana Nut French Toast,
Maple Fig Syrup
Apple Wood Smoked Bacon
Breakfast Breads
Coffee, Decaffeinated Coffee and Tea

CONTINENTAL

The Galleria

Orange, Grapefruit, and Apple Juice
Seasonal Fruits and Berries
Individual Cereals
House Made Granola
Freshly Baked Breakfast Pastries and
Muffins
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee and Tea

The Boardroom

Orange, Grapefruit, and Apple Juice
Seasonal Fruits and Berries
Selection of Individual Fruit Yogurts
Individual Cereals
House Made Granola
Sliced Breakfast Breads
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee and Tea

CONTINENTAL

(continued)

The Executive

Orange, Grapefruit, and Apple Juice
Seasonal Fruits and Berries
Selection of Individual Fruit Yogurts
Fresh Assorted Bagels
Cured Salmon, Cream Cheese
Georgia Pecan Sticky Buns
Open Faced Melt, English Muffin,
Mushroom, Cheddar Cheese,
Egg, Sausage Patty
Coffee, Decaffeinated Coffee and Tea

Lighter Side

Orange, Grapefruit, and Apple Juice
Seasonal Fruits and Berries
Freshly Baked Breakfast Pastries
and Muffins
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee and Tea

BREAKS

AM BREAKS

Bakeries Best

Bagels, Smoked Salmon Spread,
Vegetable Spread
House Made Crumb Cakes, Muffins,
Flavored Scones, Granola Bars
Coffee, Decaffeinated Coffee and Tea

Southern Biscuit Break

Buttermilk, Pancetta and Herb Biscuit
House made Fruit Jams and Preserves
Whipped Butter, Apple Butter and Honey
Sautéed Onions and Bacon, Country Gravy
Coffee, Decaffeinated Coffee and Tea

Fruit for You

Assorted Seasonal Red and Green Apples
Build Your Own Parfait, Poached Pears,
Mascarpone Cream, Pecan Brittle
Chilled Citrus Salad
Galleria Fruit Strudel
Assorted Fruit Juices and Nectars

ALL DAY BREAK

Morning

Assorted Fruit Juices
Bagels with Cream Cheese
Freshly Baked Muffins,
Fruit Turnovers
Fresh Whipped Butter
Seasonal Fresh Fruit and Berries
Assorted Granola Bars
Coffee, Decaffeinated Coffee and Tea

Mid Morning

Assorted Crumb Cakes and Scones
Assorted Soft Drinks
Coffee, Decaffeinated Coffee and Tea
Bottled Water

Afternoon

Cookies, Brownies, Blondies
Mixed Fruit Salad
Assorted Soft Drinks,
Coffee, Decaffeinated Coffee and Tea
Bottled Water

AFTERNOON BREAKS

Nutty Snack Break

Build Your Own Trail Mix to Include
Salted, Spiced and Candied Nuts
Dried Fruit to Include Pineapple, Mango,
Apricot, Banana, Apple, Raisins
House Made Granola
and Milk Chocolate Chunks

Cookies and Chocolates

Chocolate Brownies
Chocolate Chip, White Chocolate
Macadamia, Chocolate, Chocolate Chunk
Chocolate Dipped Pretzels
Chocolate Milk, Skim Milk

Corner Candy Store

House Made Confectionary to include:
Chocolate Turtles, Fudge, Pralines, Brittle
Selection of Retro Candies
Flavored Sodas: Orange, Root Beer,
Cream Soda

LUNCH BUFFETS

Taste of Italy

Lentil and Fennel Sausage Soup
Cannellini Bean Salad
Fresh Mozzarella, Tomato and Arugula,
White Balsamic Vinaigrette

Pork Paillard, Artichokes, Capers
Meyers Lemon Butter Sauce
Rigatoni Pasta with Grilled Chicken,
Asparagus Tips, Sun Dried Tomatoes
Vegetable Ratatouille
Saffron Orzo
Assorted Rolls and Butter

Cannolis
Hazelnut Cookies
Lemon Pistachio Polenta Cake
Coffee, Decaffeinated Coffee, Iced Tea

Caribbean Buffet

Rock Shrimp Chowder
Field Greens with Plantain Chips,
Dried Mango and Papaya
Mojito Vinaigrette
Hearts of Palm, Baby Spinach, Orange,
Jicama Salad, Cilantro Dressing

Seared Breast of Chicken,
Mango Black Bean Salsa
Macadamia Dusted Snapper,
Orange Butter Sauce
Ginger Basmati Rice
Island Succotash
Assorted Rolls and Butter

Ruby Red Grapefruit Cake
Key Lime Pie
Passion Fruit Mousse
Coffee, Decaffeinated Coffee, Iced Tea

Galleria Buffet

Mixed Baby Greens, Roasted Red
and Gold Beets, Two Dressings
Mixed Beans Salad

Fried Chicken
Roasted Pork Loin, Peach Compote,
Candied Pecans
Collard, Mustard and Turnip Greens
Baked White Cheddar Ditalini
Hoppin John;
Rice and Black Eyed Peas
Caramelized Onion Biscuit

Pecan Pie
Mini Peach Turnover
Devil's Food Cake
Coffee, Decaffeinated Coffee, Iced Tea

LUNCH BUFFETS

Low Country

Southern Chopped Salad, Cheddar Cheese, Red Cabbage
Grilled Peach Vinaigrette
Sweet & Sour Cabbage, Bacon Vinaigrette
Cucumber and Onion Salad

Low Country Boil, Sausage, Shrimp, Potato, Corn
Southern Carolina Barbeque Pulled Pork
Cornmeal Crusted Tilapia, Jalapeno Remoulade
Butter Beans
Black Eyed Peas
Onion Cheddar Corn Bread

Mini Coconut Cakes
Carrot Cake
Butternut Squash Pie
Coffee, Decaffeinated Coffee, Iced Tea

New York Deli

Tomato Bisque
Baby Greens, Walnuts, Bleu Cheese, Grape Tomatoes
Ranch and Balsamic Vinaigrette
Oven Roasted Potato Salad

Sliced Turkey, Ham, Roast Beef
Skillet Warmed Pastrami
Cheddar, Swiss, Provolone Cheese
Sauerkraut, Sprouts, Tomato, Lettuce, Pickles
Stone Ground Mustard, Herb Aioli, Mustard and Mayo
Assorted Breads and Rolls

Thumb Print Cookies
Cream Cheese Fudge Bars
Individual Apple Tarts
Coffee, Decaffeinated Coffee, Iced Tea

PLATED LUNCH

Lunch includes your choice of Salad and Dessert, Rolls and Butter, Coffee, Decaffeinated Coffee, Iced Tea

Salads

Wedge of Iceberg Lettuce
Diced Tomatoes, Bleu Cheese Crumbles
Bacon Bits, Basil Vinaigrette

Mixed Baby Field Greens
Grape Tomatoes, Carrot, Mushrooms
House Made Ranch Dressing

Wedge of Baby Red and Green Romaine
Fresh Parmesan, Ciabatta Crouton
Ceasar Dressing

Baby Spinach Leaves
Strawberry, Candied Pecans
Gorgonzola Crumbles, Citrus Vinaigrette



Entrees

Lemon and Sage Roasted Breast of Chicken
Red Onion Marmalade

Chorizo and Forest Mushroom Stuffed Chicken
Ancho and Tomatillo Salsa

Braised Beef Short Ribs, Asiago Risotto
Roasted Root Vegetables

Grilled Fresh Water Striped Bass
Golden Raisin and Eggplant Caponata

Herb Marinated Breast of Chicken
Pappardelle Pasta, Sun Dried Tomato Cream

Medallions of Beef Pizzaiola
Baked Parmesan Polenta Cake

Cilantro Pesto Grilled Swordfish
Balsamic Tomatoes and Fresh Oregano

Spinach, Feta and Lemon Zest Stuffed Chicken
Roasted Garlic and Thyme Cream

Dessert

Key Lime Cheese Cake, Lime Curd Brule
Citrus Salsa

Brown Butter Pound Cake
Brandied Bing Cherries, Crème Friache

Individual Chocolate Mousse
Macerated Fresh Berries

Chocolate Pecan Pie
Fresh Cream, Caramel Sauce

Flourless Chocolate Cake
Pistachio Crisp, Balsamic Strawberries

Apple Blueberry Shortcake
Bourbon Whipped Cream

BOXED LUNCHES

Includes Bag of Chips and Soft Drink or Bottled Water

Ham, Aged White Cheddar

Ciabatta Roll
Whole Fresh Fruit
Freshly Baked Cookie

Smoked Turkey and Mushroom Brie

Sesame Kaiser
Whole Fresh Fruit
Freshly Baked Cookie

Roast Beef, Smoked Gouda Cheese

Rosemary Focaccia
Whole Fresh Fruit
Freshly Baked Cookie

Salami, Mortadella, Ham, Provolone

Artisan Style Hoagie Roll
Whole Fresh Fruit
Freshly Baked Cookie

Grilled Breast of Chicken

Roasted Peppers, Fresh Mozzarella
Honey Wheat Kaiser
Whole Fresh Fruit
Freshly Baked Cookie

Grilled Salmon BLT

Ciabatta Roll
Whole Fresh Fruit
Freshly Baked Cookie

Grilled Portobello Mushroom

Roasted Vegetables, Tzatziki
Five-Grain Roll
Whole Fresh Fruit
Freshly Baked Cookie

Upgrade Your Boxed Lunch

Roasted Vegetable and Couscous Salad
Roasted Red Bliss Potato Salad
Napa Cabbage Slaw
Pesto Pasta Salad

PLATED DINNER

Dinner selections include your choice of Salad and Dessert, Rolls and Butter, Coffee, Decaffeinated Coffee, Iced Tea

Salads

Wedge of Baby Red and Green Romaine
Fresh Parmesan, Ciabatta Crouton
Caesar Dressing

Spinach Salad

Baby Spinach Leaves, Strawberry, Candied Pecans
Gorgonzola Crumbles, Citrus Vinaigrette

Bibb Lettuce, Marinated Tomatoes, Pancetta Cracklings
Bleu Cheese, Sesame Lavosh Cracker
Port Wine Vinaigrette

Mixed Baby Greens, Marinated Olives
Roasted Roma Tomato, Feta Cheese
Herb Dijon Vinaigrette

Upgraded Salads

Cucumber Wrapped Frisee, Baby Romaine and Lola Rosa
Marinated Artichokes, Goat Cheese Medallion
Champagne Vinaigrette

Sun Dried Tomato Tart, Micro Greens, Mache
Grape Tomatoes, Balsamic Mop
Basil Vinaigrette

Dinner Enhancements

Soups

Georgia Shrimp & Corn Chowder
Thyme Crackers

Wild Mushroom Bisque, Basil Oil

Cold Appetizers

Five Spice Seared Rare Tuna
Pickled Cucumber Ribbons, Fried Shallots

Grilled Marinated Shrimp
Beluga Lentils with Roasted Peppers
Avocado Salsa

Hot Appetizers

Pan Seared Lump Crab Cake
Roasted Corn Relish, Lemon Aioli

Potato Gnocchi, Baby Peas, Broken Shrimp
Forest Mushrooms, Gorgonzola Crumbles
Tarragon Cream

PLATED DINNER

Dinner selections include your choice of Salad and Dessert, Rolls and Butter, Coffee, Decaffeinated Coffee, Iced Tea

Dinner Entrees

Entrees include Seasonal Vegetables and Chef's Selection of Starch

Rosemary Seared Boneless Pork Chop
Blackberry Demi

Coffee & Herb Crusted Filet of Beef
White Truffle Au Gratin Potato
Port Wine Reduction

Pancetta Wrapped Chicken
Fontina, Sage, Sweet Roasted Peppers,
Stewed Tomato Sauce

Tapenade Crusted Baked Red Snapper
Golden Jewel Blend, Tomato Fondue

Grilled Marinated Breast of Chicken
Smoked Cheddar and Sweet Onion Grits
Jack Daniels Sauce



Dinner Entrees (continued)

Herb Crusted Mahi-Mahi
Jasmine Rice
Key Lime Butter Sauce

Wild Mushroom Stuffed Filet of Beef
Caramelized Onion Lyonnaise Potato
Gorgonzola Cream

Herb Roasted Breast of Chicken
Fresh Tomatoes and Artichokes
Feta and Ditalini

Iron Seared Grouper
Black Olive Orzo
Saffron Fennel Bronzed Shrimp Ragout

Stuffed Breast of Chicken
Spinach and Herb Cheese
Thyme Demi

PLATED DINNER

Dinner Desserts

Galleria Pyramid
Chocolate Mousse Trio
Chocolate Raspberry Chiffon, Berry Sauce

Mascarpone Cheese Cake, Orange Glaze
Saffron Anglaise

Coconut Mousse, Passion Fruit Curd
Orange Flavored Sponge
Roasted Ginger Vanilla Sauce

Chocolate Praline Crunch
Mango Sauce, Fresh Whipped Cream

Marsala Pistachio Tiramisu
Almond Macaroon, Cherry Compote
Chocolate Shavings

Georgia Brown Ale Chocolate Fudge Cake
Peach Whipped Cream, Chocolate Grissini

Roasted Apple Stack
Streusel Tuile, Brown Butter Caramel

Dessert Enhancements

Galleria Trio
Honey Cornmeal Cake, Vanilla Custard
Cantaloupe Pink Peppercorn Truffle
Goat Cheese Stuffed Figs, Apricot Tequila Gastrique

Chocolate Sampler
Hazelnut Dobos Torte, Chocolate Ganache
White Chocolate Grand Marnier Timbale, Citrus Syrup



BUFFET DINNER

Mediterranean

Tuscan White Bean Soup
Pesto Asparagus and Roasted Cherry Tomatoes
Chopped Romaine, Ciabatta Croutons, Fresh Anchovies
Traditional Caesar Dressing

Grilled Monkfish, Saffron Couscous, Olive Salad
Chianti Brined Chicken, Tomato Basil Ragu
Pork Scaloppini, Sautéed Arugula, Capers, Lemon Zest
Gnocchi with Sage and Sun Dried Tomatoes
Grilled Seasonal Vegetables

Focaccia and Dinner Rolls

Orange Ricotta Cheese Cake
Vanilla Roasted Plum Panna Cotta, Almond Praline Toast
Chocolate Lemon Panna Cotta, Pine Nut Rosemary Biscotti
Chocolate Truffle Torte
Coffee, Decaffeinated Coffee, Iced Tea

Georgian Buffet

Field Greens, Peppered Bacon, Grape Tomatoes
Maple Vinaigrette
Southern Style Potato Salad
Spicy Slaw

Corn Bread Stuffed Breast of Chicken with
Southern Squash Cassoulet
Pecan Crusted Trout, Grilled Peach Chutney
Black Pepper Crusted Striploin, Sweet Onion Marmalade
Candied Yams
Pole Beans, Okra and Corn

Sweet Biscuits, Apple Butter

Lemon Cream Tart
Key Lime Pie
Chocolate Bread Pudding, Bourbon Vanilla Sauce
Chocolate Peanut Butter Cake
Coffee, Decaffeinated Coffee, Iced Tea

BUFFET DINNER

Welcome To Napa

Corn and Crab Chowder
Tomato Avocado Salad,
Toasted Cumin Vinaigrette
Artichoke and Baby Spinach Salad,
Tarragon Dressing

Pinot and Herb Marinated Chicken,
Citrus Salsa

Braised Lambs Shanks,
Mushroom Bolognese

Grilled Halibut, Corn and Bean Salad,
Broken Tomato Vinaigrette
Celery Root Mashed Potatoes
Roasted Squash and Beans

Artisan Rolls and Butter

Chocolate Truffle Tart, Grape Gastrique
Apple Tatin, Fresh Goat Cheese & Walnuts
Seasonal Berry Brioche, Burgundy Syrup
Dried Fruit & Point Reyes Bleu Quiche,
Berry Preserves
Coffee, Decaffeinated Coffee, Iced Tea

American Buffet

Grilled Tomato Soup, Parmesan Croutons
Roasted Yukon and Mushroom Salad
Mixed Baby Greens, Bleu Cheese, Tomatoes,
Ranch Dressing

Rubbed Pork Loin, Maple Blueberry Glaze
Citrus and Thyme Chicken, Herb Demi

Chimichurri Flat Iron Steaks,
Tomato Marmalade

Almond Honey Green Beans
Bacon Cheddar Mashed Potatoes

Assorted Rolls and Butter

Mississippi Mud Pie, Rich Ganache
Individual Cherry Pie

Mixed Berry and Peach Cobbler,
Vanilla Cream

New York Style Cheese Cake
Coffee, Decaffeinated Coffee, Iced Tea

South by Southwest

Tortilla Soup
Grilled Hearts of Palm, Roasted Corn,
Nopalitos
Mixed Greens, Goat Cheese, Tomato,
Pasilla Citrus Vinaigrette

Cumin Seared Swordfish,
Cucumber Cilantro Relish
Chili Rubbed Beef Tenderloin Tips, Black
Beans and Yellow Rice
Grilled Breast of Chicken, Tomatillo Chili
Sweet Potato and Boniato Mash
Lime Marinated Grilled Vegetables

Artisan Rolls and Butter

Tres Leche Rice Pudding,
Cajeta Caramel Sauce
Grilled Pineapple Upside Down Cake,
Vanilla Anglaise
Spiced Chocolate Truffle Cake, Citrus Salsa
Guava Empanadas
Coffee, Decaffeinated Coffee, Iced Tea

HORS D'OEUVRES

Each item below sold in amounts of 100

Cold

Lime and Cumin Chicken Salad, Tortilla Crisp

Gorgonzola Stuffed Strawberry, Balsamic Drizzle

Thai Shrimp Salad, Wonton Crisp

Spicy Pecan Chicken in Cucumber Cup

Fresh Mozzarella, Tomato, White Balsamic

Hot

Vegetable Spring Roll, Plum Dipping Sauce

Pecan Chicken Tender, Spicy Mustard

Spinach and Feta Stuffed Mushroom

Chicken Satay, Peanut Sauce

Brie and Pear in Phyllo

Spanokopita

Cold

Goat Cheese Stuffed Fig, Prosciutto Wrapped

Lump Crab Salad, Dill Profiterole

Roasted Red Pepper, Olive Tapenade Bruschetta

Traditional Beef Tartare, Ciabatta Crostini

Bronzed Foie Gras, Brioche Crouton, Peach Chutney

Hot

Beef Wellington

Asparagus & Fontina Wrapped in Phyllo

Shrimp Sate, Thai Chili Sauce

Lamb Chop, Pommery Mustard Sauce

Bacon Wrapped Scallop

Jerk Beef Satay, Mango Chutney

SPECIALTY STATIONS

Raw Bar

Jumbo Shrimp, Jonah Crab Claws, Oysters on the Half Shell
Lemon Wedges, Horseradish, Bloody Mary Cocktail Sauce
Hot Sauce and Crackers
(based on 4 pieces per person)

Seafood Boil

Clam Chowder, Oyster Crackers
Georgia Shrimp, Crab, Potatoes, Corn, Sausage
Sourdough Bread

Georgian

Cream of Celery Baked Chicken
Pecan Crusted Tilapia Nuggets, Jalapeno Tartare
Collard Greens, Mac N Cheese

Pâtisserie

Assorted Mini Pastries, Éclairs, Mini Peach Turnovers
Individual Apple Tarts, Key Lime Cheese Cake
Chocolate Truffle Torte

Sushi

California Roll, Spicy Tuna, Ebi Shrimp
Tuna Sashimi, Chef's Special Roll
Wakama & Cucumber Salad
Pickled Ginger, Soy & Wasabi
(based on 5 pcs per person)

Little Italy

Cheese Ravioli, Mushrooms, Tuscan Sheep's Cheese,
Marsala Cream
Rigatoni with Arugula and Sweet Fennel Sausage,
Pomodoro Sauce
Parmesan Garlic Breadsticks

Tapas

Cured Meats, Marinated Fresh Mozzarella, Country Olives
Chilled Beef Tenderloin, Cabrales on Focaccia
Pulled Chicken on Brioche, Orange Blossom Honey
Seafood Paella with Spanish Chorizo and Chicken

ATTENDED STATIONS

Chopped Salad

Crisp Romaine and Baby Field Greens
Toppings of Artichokes, Crumbled Feta,
Smoked Gouda, Roasted Peppers
Cucumbers, Cherry Tomatoes
Raspberry Balsamic Vinaigrette, Parmesan Peppercorn Dressing

Caesar Salad

Romaine Leaves, Croutons, Anchovies
Reggiano Parmesan, Traditional Caesar Dressing

Pasta

Tri Color Tortellini, Gorgonzola Cream
Pomodoro Penne Pasta, Arugula, Chicken, Basil
Crushed Red Pepper, Parmesan Cheese, Pine Nuts
Garlic Breadsticks

Potato

Sweet Potato, Roasted Garlic Yukon Mashers
Marshmallows, Maple Sugar Granules, Candied Pecans
Cheddar Cheese, Sour Cream, Green Onions, Bacon

Mac n Cheese

Cheddar Macaroni, White Cheddar Ditalini
Prosciutto Crisps, Lobster and Shrimp Ragout,
Asparagus Tips, Shredded Pecorino
Mushrooms, Sun Dried Tomatoes

Shrimp and Scallop Sauté

Jumbo Shrimp, Sea Scallops, Pesto
Sun Dried Tomatoes, Garlic, Tuxedo Orzo,
Parmesan Cheese

CARVING STATIONS

Steamship Round of Beef

Dijon, Pommery and Horseradish Cream
Silver Dollar Rolls

Brown Sugar and Clove Studded Ham

House Made Cinnamon and Brandy Apples
Cheddar Cheese Mini Biscuits

Herb and Garlic Rubbed Tenderloin of Beef

Cabernet Demi, Horseradish Aioli
Silver Dollar Rolls

Oven Roasted Tom Turkey

Cracked Pepper Sage Aioli, Orange Cranberry Relish
Cocktail Rolls



Sonoran Rubbed Pork Loin

Citrus Scotch Bonnet Jam
Sliced Artisan Baguette

Blackened Ribeye

Au Jus, Horseradish Cream
Mini Parker House Rolls

Mustard Seed Crusted Striploin

Pommery Demi, Herb Mayo
Onion Rolls

PRESENTATIONS

Breads and Spreads

Hummus, Spinach Dip, Warm Crab Spread
Pita, French and Rye Breads

Antipasto Table

Marinated Mushrooms, Artichokes, Tapenade, Olives
Feta Cheese, Marinated Mozzarella,
Basil Marinated Grape Tomatoes
Roasted Peppers, Hard Salami
Garlic Pita Chips, Sliced Ciabatta

Fresh Vegetable Harvest

Selection of Garden Fresh and Baby Vegetables
Crispy Flatbreads and Grissini
French Onion and Buttermilk Ranch

Fruit Display

Colorful Array of Seasonal Fruits and Berries
Key Lime Yogurt Dip



Cheese Table

Array of Soft, Semi Soft and Hard Cheeses
Fresh Berries and Seasonal Grapes
Display of Artisan Breads and Crackers

Chocolate Fountain

Choice of Milk, Dark and White Chocolate
Fresh Strawberries, Pineapple and Cantaloupe
Pretzels, Marshmallows, Fudge Brownies, Pound Cake
Available with advance notice, Minimum 100 people

BARS

Beverage Service

Champagne by the Glass
Mixed Drinks, Deluxe Brands
Cordials
Specialty Drinks
House Wines by the Glass
Premium Wines by the Glass
House Wines by the Bottle
Premium Wines by the Bottle
Domestic Beer
Imported Beer
Bottled Water
Soft Drinks

Hosted Bar

Beverages are charged to your account per drink,
plus a 21% service fee and applicable sales tax

Cash Bar

Beverages are sold on a cash basis and are inclusive of
service fee and applicable sales tax

Hosted Bar

Full Bar Package

Package Includes:
Liquor, Beer, House Wines, Bottled Waters and Soft drinks
Charges are on a per person basis for continuous bar service

Beer/Wine Bar Package

Package Includes:
Beer, House Wines, Bottled Waters and Soft Drinks
Charges are on a per person basis for continuous bar service

The law prohibits any alcoholic beverages being brought into or removed from our licensed establishment.

SPECIALTY BARS

Margarita Bar

Raspberry
Strawberry Margarita
Top Shelf with Grand Marnier

Champagne Bar

Prosecco
Mimosa
Fresh Squeezed Orange Juice
Bellini
Champagne infused with Peach Puree

Martini Bar

Sour Apple
Vodka with a Sweet and Sour Apple Blend
Chocolate
Rich Chocolate Liqueur, Chocolate Straw
Pomegranate
Pomegranate Juice with a touch of Sour
Galleria
Dirty Martini, Bleu Cheese Stuffed Olive

Brand Selection

House Wines

Carmenet Merlot, Berringers Founders Chardonney,
Ecco Domani Pinot Grigio

Premium Wines

Mondavi Private Selection Cabernet Sauvignon,
Mondavi Private Selection Chardonney,
Campanile Pinot Grigio

Beers

Heineken, Corona,
Budweiser, Bud Light,
Miller Lite, Sweetwater 420

Premium Brands

Bacardi, Jose Cuervo, Dewars,
Fris, Grey Goose,
Bombay, Jack Daniels

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