



# 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

Cubed 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  
Croissant with Egg, Cheddar Cheese,  
and Canadian Bacon  
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,  
Ginger Ale

# 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

Caribbean 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  
Rice and Black Eyed Peas  
Caramelized Onion Biscuit

Pecan Pie  
Mississippi Mud Pie  
Devil's Food Cake  
Coffee, Decaffeinated Coffee, Iced Tea

# LUNCH BUFFETS

## Low Country

Southern Chopped Salad  
Iceberg, Carrots, Cucumber, Tomato, Hard Boiled Eggs  
with Blue Cheese Dressing  
Green Cabbage Slaw and Buttermilk Dressing  
Roasted Corn and Tomato Salad with Pecan Vinaigrette

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

Coconut Cakes  
Carrot Cake  
Mississippi Mud 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, Brulée  
with Tropical Citrus Salsa

Individual Chocolate Mousse  
with Macerated Berries

Chocolate Pecan Tart with Salted Caramel  
and Fresh Whipped Cream

Chicory Coffee Crumble Cake  
with Brulée Peaches and Cinnamon Crème  
Anglaise

Red Raspberry Tart with Pistachio Crisp

Lemon Chiffon Pound Cake  
with Blackberry Gelee and Candied Lemon

Warm Individual Fruit Cobblers

Caramel Apple Gratin  
with Cinnamon Phyllo Tuile  
and Bourbon Sauce

Tropical Mango Vanilla Mousse  
Only Available for Parties of 500 People or Fewer

# 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

## Smoked Salmon

Everything Bagel with a Citrus Crème Fraîche  
Whole Fresh Fruit  
Freshly Baked Cookie

## The Ultimate Veggie Wrap

Roasted Vegetables with Hummus and Sprouts  
Spinach Wrap  
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 Duo  
with Fresh Berries and Raspberry Coulis

Bittersweet Chocolate Marquise  
with Walnut Praline and Cardamom Cream

White Chocolate Citrus Mousse  
with Ruby Red Grapefruit, Marcona Almond  
and Tarragon Coulis

Preserved Fruit Crumble  
with Hazelnut Lavender Biscotti and Honeyed Mascarpone

## Dinner Desserts (continued)

Classic Crème Brulée  
with Seasonal Fruit Garnish  
Only Available for Parties of 500 People or Fewer

Chevre Honey Cake  
With Almond Lace Cookie, Preserved Fig and Crème Fraiche



# 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, Thai Chili 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, Shocktop

### Premium Brands

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

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# WINE LIST

## Chardonnay

Teperberg  
Israel

This Kosher wine opens with a fresh nose and then reveals apple, citrus and pineapple notes. Medium-bodied but mouth-filling and generous.

Acacia "A"  
U.S. - California

This Chardonnay's luscious texture and bright, balanced acidity make it an ideal wine to pair with seafood, chicken and rich or creamy first courses and entrées.

Cambria Katherine's  
U.S. - California

This wine has a complex aromas of musky pear skin, lees, iodine and oak spice. Deep but lively, offering moderately sweet orchard fruit flavors and a strong lashing of brown spices. A zesty mineral quality lingers on the long, spicy finish.

## Chardonnay

Chalone Estate  
U.S. - California

A rich, layered style, very Burgundian in style, with complex melon, fig, tangerine and light toasty oak. Full-bodied, deep and concentrated, yet light on its feet.

Freemark Abbey  
U.S. - California

A Chablis-like, vibrant, zesty Chardonnay that is super rich in fruit flavors.

J.Lohr Arroyo Seco  
U.S. - California

Bright in the glass, a true Chard on the nose and a very nice flavor on the palate

## White - Other

King Estate  
Pinot Gris  
U.S. - California

Bright and exuberant as soon as it hits the glass, this wine has vibrant and persistent tangerine and white peach scents.

Edna Valley  
Sauvignon Blanc  
U.S. - California

Delightfully crisp with notes of citrus and grapefruit.

Nobilio Icon  
Sauvignon Blanc  
New Zealand

A rich, complex, full bodied wine with a striking bouquet of passionfruit, gooseberries and nettles. Sophisticated and delicious.

# WINE LIST

## White - Other

Jadot Macon Villages

White Burgundy

France

Ripe wine, pushing its toast, pear and apricot flavors. Smooth, with an English walnut taste, and green herb acidity.

M. Chapoutier Belleruche Blanc

Cote due Rhone

France

The 2008 Cotes du Rhone Belleruche blanc is an impeccably well-made white offering floral, mineral, honeyed grapefruit, and white citrus notes.



## Sparkling

Gloria Ferrer Blanc de Blanc

U.S. - California

Complex flavors of ripe pear, lemon meringue and hints of white chocolate along with mineral notes that persist on a fresh, lasting, precisely balanced finish

Domaine St. Michelle

U.S. - California

This sparkling wine is neither too sweet nor too dry with flavor notes of citrus with a light toasty finish.

Zonin Prosecco

U.S. - California

Fresh, fruit, intense and aromatic, this prosecco is dry with a pleasantly nutty background.

# WINE LIST

## Cabernet

**Teperberg**  
Israel

This Kosher Cabernet opens with aromas and flavors of raspberries, goes on to reveal black currants and blackberries on a lightly spicy, gently tannic background.

**Benziger**  
U.S. - California

This Cabernet is rich in dark fruit flavors which are enhanced by spicy tobacco and tea nuances.

**Columbia Crest Grand Estates**  
U.S. - Washington

Supple, surprisingly complex and generous, featuring meaty currant and blackberry flavors.

**Dynamite**  
U.S. - California

Ripe and juicy in currant and chocolate flavors, with a good backbone of tannins and acids.

## Cabernet

**Kenwood Sonoma**  
U.S. - California

Complex flavors of cassis and figs followed by hints of plums, bay leaf and tobacco. Full-bodied and smooth with rich tannins and a lingering finish

**Liberty School Paso Robles**  
U.S. - California

Bright aromas and flavors of black fruit with notes of anise, cola, and black pepper; full bodied with good acidity and a clean black and red berry finish.

**Oberon Napa**  
U.S. - California

With its rich cherry, dark berry and cassis flavors, this lovely Napa Valley Cabernet is equally wonderful with beef, lamb, duck and flavorful cheeses.

## Red - Other

**Duck Pond**  
Pinot Noir  
U.S. - Oregon

Known for its intensely concentrated fruit, with toasty oak, silky tannins and a soft, fruity finish.

**Louis Jadot Bourgogne**  
Pinot Noir  
France

This wine is harmonious and balanced, with a plump fruitiness and silky texture offset by round, gentle tannins in a wine of medium body and elegant structure.



# WINE LIST

## Red - Other

### Gabbiano

Chianti Italy

The dry, full-bodied palate of this Chianti is perfectly balanced with flavors that echo in the nose.

### Monte Antico

Super Tuscan Italy

Deep ruby in color, its bouquet of leather, earth, herbs, black cherries, licorice and plums is confirmed on the medium to full-bodied palate – round, spicy, elegant, attractively fruity and extremely versatile with any fare

### Villa Antinori

Super Tuscan Italy

This well structured wine is full-bodied on the palate with soft, velvety tannins and a long and lingering red fruit finish.

### Francis Ford Coppola Diamond

Claret U.S. - California

This Cabernet, Merlot, Cabernet Franc, Petit Verdot, Malbec blend is a rich, firmly structured wine that offers lively aromas and succulent flavors of wild berries, plum, and anise.

## Red - Other

### M. Chapoutier Belleruche Rouge

Cote du Rhone France

A perfect balance of natural fruit flavors from the Grenache and the structure, spiciness, and gentle tannins from the Syrah make it an excellent pairing for a wide variety of dishes.

### Tapena

Garnacha Spain

The palate of this Spanish wine is intense in rich, ripe, dark fruits balanced by soft tannins and a lovely spicy mouth feel.

### Lo Tengo

Malbec Argentina

Dark coloring with a nose of ripe fruit. Ripe fruit at the beginning with a smooth finish featuring just a touch of tannins. Will pair well with red meat or red sauce.

### Dancing Bull by Rancho Zabaco

Zinfandel U.S. - California

An intensely robust wine exhibiting concentrated, syrupy flavors of black and blue fruit of dark cherry, ripe plum, and cassis.

## Red - Other

### Columbia Crest

Merlot U.S. - Washington

This classic Merlot opens with aromas of clove and exotic spices, leading to a palate with a velvety, seductive texture.

### D'Arenberg Stump Jump

Shiraz Australia

Inviting fresh plum aromas leap out of the glass and the palate is juicy and spicy with an abundance of red fruits that are fresh and vibrant.

### Greg Norman

Shiraz Australia

This Limestone Coast Shiraz has a medium bodied palate creating a flavor profile of rich cherry and blueberry.

### Lyeth

Meritage U.S. - California

This wine's blend of Cabernet Sauvignon, Merlot, Malbec and Petit Verdot contributes to its unique flavor. Excellent when served with rich and robust foods, such as bold cheeses and game.