



Reception Menu

For 50 People

Seasonal Fresh Fruit \$90

Chef's selection of the freshest available fruit

Pineapple Coconut Skewers \$105

Fresh Golden Pineapple, Toasted Coconut, Raspberry Sauce

Domestic Cheese Display \$85

A Delicious Combination of assorted cheeses from America
Garnished with Gourmet crackers.

Antipasto Display \$150

Selection of Italian Cheeses and Imported Meats garnished with Olives,
Vegetables, Pepperoncini and Plum Tomatoes

Fresh Vegetable Crudités \$85

Fresh Vegetables with Your Choice of Smoked Onion, Spinach or Creamy
Ranch Dip.

Premium Mini Sandwich Display \$120.00

Tasty Sandwiches Make Up This Delightful Tray – Roast Beef, Honey
Cured Ham and Mesquite Smoked Turkey Breast, Served on Sliced
Croissants



Assorted Canapes \$95.00

Delicious mini Sandwiches Made with Chicken Salad, Tuna Salad and Pimento Cheese on a Variety of Fresh Baked Breads

Imported Cheese Display \$250

Premiere Boutique Cheeses from around the globe accompanied with English Crackers and Fresh Grapes

Georgia Deviled Eggs and Stuffed Celery Tray \$85.00

Smoked Atlantic Salmon \$100.00

Paper Thin Slices of Smoked Salmon with Red Onions, Capers, and Tomatoes. Grilled French Crostini

Iced Shrimp Cocktail Platter – 1 per Person \$200.00

Huge Succulent Gulf Shrimp, Cooked to Perfection in a Medley of Spices. Served with Spicy Homemade Citrus Cocktail Sauce

Jumbo Lump Crab Cakes \$200

Chipotle Chili - Lime Remoulade

Lamb “Lolly Pops” \$150

Seared New Zealand Lamb Rib Chops, Mint – Pistachio Pesto

Artichoke and Spinach Dip \$60.00

Toasted Pita Chips

Chili Con Queso with Tri-Colored Tortilla Chips \$45.00

White Cheese Sauce, Fresh Fried Tortilla's



Coconut Crusted Chicken Tenders \$130.00
Served with a Sweet n Sour Dipping Sauce

Mini Beef Wellingtons \$95.00
Flaky Pastry, Cabernet Glaze

Shaved Beef Tenderloin Carpaccio \$125
Crisp Baguette, Horseradish Crème

Smoked Chicken Quesadillas \$95.00
Sour Cream, Guacamole, Peach Salsa

Salmon Mousse \$125
Piped into English Cucumber Rounds, Red Pepper Syrup

Beef and Chicken Brochette \$105.00
Sweet Honey - Soy Glaze

Mini Vegetable Egg Rolls \$85.00
Red Chili Sauce

Seared Rare Yellow Fin Tuna \$150
Crispy Wonton, Wasabi Mayo, Sweet Tamari

Country Style Chicken Tenders \$130.00
Barbeque Sauce, Honey Mustard and Creamy Ranch

Mini Quiche \$95.00
Asparagus, Bacon, Herbed Cheese, Crabmeat



Swedish Meatballs \$95.00
Made From Scratch in a Rich Cream Sauce

*Special Custom Reception Menu's can be created by calling Chef Eric at
770-234-8244*

Above pricing includes food only. All rentals, paper products, linens and labor are extra.