HOLIDAY MENUS
- HOLIDAY RECEPTION
- HOLIDAY DINNER
- HOLIDAY CHEER
TIME TO MINGLE MENU
Our butler passed reception menu is limited to one hour of service.

CUSTOM RECEPTION PACKAGE
FOUR ITEMS  |  30
FIVE ITEMS   |  32
SIX ITEMS    |  34

Select from the items below:

FROM THE OVEN
Chili-Lime Salmon Satay
Georgia Shrimp and Grit Cake
Bourbon and Boursin Chicken en Croute
Quail Wellington
Tuscan Ratatouille Tart
Rock Shrimp and Andouille Kabob

SERVED CHILLED
Mediterranean Antipasto Skewer
Forest Mushroom Profiterole
Red and Golden Tomato Bruschetta
House-cured Salmon with Boursin Crostini
Shrimp Shooter with Smoked Cocktail Sauce
Cantaloupe Bruschetta, Prosciutto, Whipped Chevre, and Pita Crisp

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
**DISPLAYED HORS D’ŒUVRES**

*Minimum order of 50 pieces per item. Priced per piece.*

### SERVED HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chili-Lime Salmon Satay</td>
<td>6</td>
</tr>
<tr>
<td>Georgia Shrimp and Grit Cake</td>
<td>5</td>
</tr>
<tr>
<td>Bourbon and Boursin Chicken en Croute</td>
<td>5</td>
</tr>
<tr>
<td>Quail Wellington</td>
<td>6</td>
</tr>
<tr>
<td>Tuscan Ratatouille Tart</td>
<td>5</td>
</tr>
<tr>
<td>Rock Shrimp and Andouille Kabob</td>
<td>6</td>
</tr>
</tbody>
</table>

### SERVED CHILLED

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mediterranean Antipasto Skewer</td>
<td>5</td>
</tr>
<tr>
<td>Forest Mushroom Profiterole</td>
<td>5</td>
</tr>
<tr>
<td>Red and Golden Tomato Bruschetta</td>
<td>4</td>
</tr>
<tr>
<td>House-cured Salmon with Boursin Crostini</td>
<td>5</td>
</tr>
<tr>
<td>Shrimp Shooter with Smoked Cocktail Sauce</td>
<td>5</td>
</tr>
<tr>
<td>Cantaloupe Bruschetta, Prosciutto, Whipped Chevre, and Pita Crisp</td>
<td>4</td>
</tr>
</tbody>
</table>

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
**DISPLAYED RECEPTION**

Our displayed reception menu items make a great addition to any Butler Passed Reception or as a dinner table enhancement.

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRUDITÉ OF FRESH SEASONAL VEGETABLES</td>
<td>8 per person</td>
<td>Buttermilk Ranch and Roasted Red Pepper Hummus</td>
</tr>
<tr>
<td>ARTISAN CHEESE BOARD</td>
<td>10 per person</td>
<td>Fresh and Dried Fruits, Jam, Crackers and Lavosh</td>
</tr>
<tr>
<td>CHARCUTERIE DISPLAY</td>
<td>12 per person</td>
<td>Imported Meats, Fresh Mozzarella, Gourmet Cheeses, Marinated Vegetables, Rustic Bread and Crackers</td>
</tr>
<tr>
<td>MARINATED GRILLED VEGETABLE ASSORTMENT</td>
<td>10 per person</td>
<td>Asparagus Spears, Zucchini, Bell Peppers, Yellow Squash, Mushroom Caps, Herbed Chevre Spread, Rustic Bread and Crackers</td>
</tr>
<tr>
<td>SEASONAL FRUIT AND BERRIES</td>
<td>9 per person</td>
<td>Honey Yogurt Dip</td>
</tr>
<tr>
<td>WHOLE BAKED BRIE, PUFF PASTRY, APRICOT AND PECAN MARMALADE</td>
<td>250</td>
<td>Sliced French Baguette Crostini (Serves Approximately 40 Guests)</td>
</tr>
</tbody>
</table>

**SEAFOOD ON ICE**

- Jumbo Poached Shrimp, Traditional Condiments (per dozen) | 60
- Jonah Crab Claw, Mustard Sauce (per dozen) | 65

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
HOLIDAY HAPPINESS | 59
(Choose two stations and one carving selection. Our Sweet Treats Table is included as well as freshly brewed coffee, decaffeinated coffee, herbal and iced teas)

PASTA BAR
Cheese Tortellini, Whole Wheat Penne, Farfalle Pasta, Tomato Pomodoro, and Romano Cream Sauces. Served with Garlic Focaccia Bread, Sun Dried Tomatoes, and Parmesan Cheese ($125 Attendant Fee Required)

SHRIMP AND GRITS STATION
Rock Shrimp, Bay Scallops, Andouille Sausage, Onions, Peppers, Sherry Pan Sauce, and Callaway Gardens Speckled Heart® Grits ($125 Attendant Fee Required)

MASHED POTATO BAR
Garlic Whipped Yukon Potatoes, Honey Sweet Potatoes presented with Sautéed Mushrooms, Crisp Bacon Pieces, Cheddar Cheese, Sour Cream, and Tobacco Onions

GOURMET GREENS
Fire Roasted Peppers, Imported Pepperoncini, Queen Olives, Sautéed Button Mushrooms, Crisp Bacon, Blue Cheese Crumbles, Cheddar Cheese, Red Onions, Black Olives, Grape Tomatoes, Fresh Spinach, Baby Mixed Greens, and House Made Dressings

PAELLA STATION
Spanish Chorizo, Roasted Chicken, Jumbo Shrimp, Saffron Rice, served with Cuban Bread in a Traditional Paella Pan

SLIDER TRIO
Angus Beef with Caramelized Onions, BBQ Pulled Pork with Pickled Slaw, Grilled Chicken Burgers, accompanied with Beefsteak Tomatoes, Shredded Lettuce, Deli Pickles, Rosemary Aioli, Grain Mustard, Tomato Ketchup, and Sliced Cheeses

SWEET TREATS (INCLUDED)
Chocolate Ganache Cupcakes, Key Lime Pie Shooter with Graham Crumble, Georgia Pecan Pie, New York Cheesecake, French Pastries and Chocolate Dipped Strawberries

Surcharge of $250 will apply to groups under 50 guests
Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
CARVING STATIONS (select one)

**HERB CRUSTED BEEF RIBEYE**
Dijon Mustard, Horseradish Cream, French Rolls

**ROASTED BREAST OF TURKEY**
Cranberry Relish, Peppercorn Aioli, French Rolls

**CITRUS AND BLACK PEPPER MARINATED SALMON**
Garlic Aioli, Creole Honey Mustard, French Rolls

**COCA-COLA® GLAZED COUNTRY HAM**
Stone Ground Mustard Sauce, French Rolls

**WHOLE ROASTED TENDERLOIN OF BEEF**
Pesto Aioli, Horseradish Cream, French Rolls

**SMOKED ST. LOUIS STYLE RIBS**
Dry-rubbed and served with Carolina Mustard, Memphis Sweet, and Texas Spicy Barbeque Sauces, French Rolls

---

Surcharge of $250 will apply to groups under 50 guests
Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
FESTIVE DINNER PLATES | 42

Our Dinner Plates are served with your choice of salad and dessert, basket of fresh bread with sweet creamery butter, and include freshly brewed coffee, decaffeinated coffee, herbal, and iced teas.

SALAD SELECTIONS (select one)

**ARCADIAN SALAD**
Arcadian Greens, Candied Pecan, Tomme Cheese, Cucumber, Grape Tomato, Green Apple Vinaigrette, and Buttermilk Ranch Dressings

**SMOKED BACON AND APPLE SALAD**
Spinach, Arugula, Feta, Toasted Walnuts, Bacon, Cranberry, Fuji Apple, Honey Thyme Vinaigrette, and Buttermilk Ranch Dressings

**SIGNATURE CESAR**
Romaine, Garlic Crostini, Parmesan Crisp, Buttermilk Caesar

ENTREES (select one)

**ROASTED TOM TURKEY**
Pecan Sage Stuffing, Cranberry Glaze and Chef’s Table Seasonal Vegetables

**GRILLED PORK CHOP**
Heirloom Potatoes, Roasted Apples, Baby Vegetables

**HERB ROASTED CHICKEN**
Root Vegetable Succotash, Broccolini, Candied Garlic Jus

**PAN SEARED SALMON**
Lemon Dill Buerre Blanc, Garlic Potato Cake, Sautéed Spinach, Chefs Table Vegetables

*Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.*
FILET AU POIVRE | 12 SUPPLEMENT
Broccolini, Gorgonzola Beignets, Baby Carrots, Garlic Mashed Potatoes, Roasted Peppercorn Jus

HERB ROASTED CHICKEN AND GRILLED SHRIMP | 15 SUPPLEMENT
Peppercorn Sauce, Sautéed Spinach, Rosemary Fingerling Potatoes, Chef’s Table Vegetables

VEGETARIAN ENTREES (select one, if required)

BUTTERNUT SQUASH RAVIOLI
Creamy Squash Puree, Sautéed Spinach, Caramelized Onion

GRILLED VEGETABLE NAPOLEAN
Zucchini, Summer Squash, Eggplant, Tomato Puree, Smoked Provolone

FENNEL TEMPEH
Seared Tempeh, Chickpeas, Red Pepper Coulis

DESSERT SELECTIONS (select one)
Sweet Potato Cheese Cake, Caramel Drizzle, Cinnamon Whipped Cream
Southern Red Velvet Cake, Fresh Berries, White Chocolate Drizzle
Classic Pecan Pie, Bourbon Anglaise, Candied Pecans
Lemon Cream Cake, Vanilla Whipped Cream, Fresh Berries
New York Cheesecake, Berry Compote
Chocolate Mousse Cake, Raspberry and White Chocolate Drizzle, Vanilla Whipped Cream

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
DINNER TABLE
Our Dinner Tables include freshly brewed coffee, decaffeinated coffee, herbal, and iced teas.

HOLIDAY TABLE
Baby Lettuce Wedges, Rustic Croutons, Blue Cheese, Grape Tomatoes
Grilled Vegetable and Orzo Salad
Roasted Prime Rib au Jus, Horseradish Cream
Grilled Atlantic Salmon, Lemon Beurre Blanc
Roasted Tom Turkey, Sage Gravy
Pecan Cornbread Stuffing
Chef’s Table Vegetables
Cinnamon Dusted Sweet Potatoes
Berry Brioche Pudding, Vanilla Chantilly
Georgia Pecan Pie
Holiday Cookies and French Pastries

FAMILY TABLE
Baby Field Greens, Poached Pears, Grape Tomatoes, Sweet Carrots, English Cucumbers
Chopped Vegetable Salad, Oregano Mustard Dressing
Oven Roasted Round of Beef Au Jus, Horseradish Cream Sauce
Herb Roasted Chicken, Candied Garlic Jus
Cinnamon Dusted Sweet Potatoes
Chef’s Table Vegetables
Southern Red Velvet Cake
White Chocolate Bread Pudding, Caramel Sauce
Holiday Cookies and French Pastries

Surcharge of $250 will apply to groups under 50 guests
Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
BEVERAGE SERVICE
All beverage functions must be arranged through the Conference Services Office. As a licensee, we are responsible for abiding by the regulations enforced by the State of Georgia regarding the sale of alcohol. Please ask your Catering Professional for a current listing of our wine cellar selections. Sponsored and Cash Bars are subject to a $350 minimum.

OPEN BAR
Premium or Extra Premium brand liquors, House Wine selections, Imported and Domestic Beers, Mineral Waters and Assorted Sodas.
($125 Bartender Fee per bar is required)

| One Hour Open Bar Per Person | Premium | 26 | Extra Premium | 29 |
| Two Hour Open Bar Per Person | Premium | 33 | Extra Premium | 36 |
| Three Hour Open Bar Per Person | Premium | 38 | Extra Premium | 41 |
| Four Hour Open Bar Per Person | Premium | 41 | Extra Premium | 44 |

Three Hour Open Bar Per Person
Beer & Wine Only | 32

Four Hour Open Bar Per Person
Beer & Wine Only | 35

PREMIUM BRANDS
Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Altos Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram’s VO Whiskey

EXTRA PREMIUM BRANDS
Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Resposado Tequila, Jack Daniels Bourbon, Dewar’s White Label Scotch, Crown Royal Whiskey

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
HOST BAR PRICES
($125 Bartender Fee per bar is required)

House Wines | 8 (by the glass)
Premium Brands | 8
Extra Premium Brands | 9
Domestic Beers | 5
Imported Beers | 6
Soft Drinks | 3

CASH BAR PRICES
($125 Bartender Fee per bar is required)

House Wines | 10.50 (by the glass)
Premium Brands | 10.50
Extra Premium Brands | 12.50
Domestic Beers | 6.50
Imported Beers | 8
Soft Drinks | 4

Our Cash Bar prices include Service Charge and Georgia state sales tax.

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.