



Serving Atlanta since 1990!



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THE BIG EASY



Shrimp and Grits Martini

A scoop of creamy Garlic Grits topped with seasoned grilled Jumbo Shrimp

Cajun Crusted Turkey Breast

*Thinly sliced and served with Cranberry Compote,
Mini Jalapeno, and Corn Muffins*

Cajun Spice Rubbed Bistro Tenderloin of Beef

Sliced and served with New Orleans Remoulade and Petite Rolls

Vegetable Studded Polenta Squares

over a Creamy Corn Ragout

Pecan and Praline Baked Brie

with Ginger Snaps and Sesame Wafers

Zesty Marinated Vegetables

***Your Choice of New Orleans Bananas Foster
Or Chocolate Bread Pudding with Rum Sauce***



AN EVENING IN TUSCANY

Grilled Mediterranean Platter

Baby Vegetables, Eggplant, Portobello Mushrooms, Tomatoes, Asparagus, Balsamic Dried Figs, and Olives

Tuscany Spreads

*A bountiful display on glass bricks and marble
Cascades of Pita Chips, Croustades, and Lavosh Crackers
Roasted Garlic Hummus
Feta and Parmesan Cheese Spread
Rich Olive Tapenade*

Apricot and Fig Glazed Pork Loin

Chicken Valpolli

Tenders strips of Boneless Breast sautéed with Porcini and Portobello Mushrooms, Red Peppers, and Italian Herbs in White Wine Sauce

Fried Andouille Sausage and Shrimp Ravioli

with a Zesty Tomato and Basil Marinara

Italian Cannoli Bar

Cannoli Shells filled on site with your choice of Chocolate or traditional filling, dipped in Pistachios and Dusted with Powdered Sugar



THE ORIENT EXPRESS

Chicken and Vegetable Pot Stickers
atop a bed of Sesame Noodles with Garlic and Soy

Pepper Seared Ahi Tuna
on a bed of Wakeme Salad

Hand Crafted Sushi, Sashimi and California Rolls
with Pickled Ginger and Wasabi Soy Sauce

Thai Chicken Satay
with an Asian Peanut Sauce

Crunchy Peking Duck Rolls
with Ponzu Dipping Sauce

Crisp Wonton Cups
with Asian Sesame Ginger Crab Salad

Roasted Asparagus
drizzled with Sesame Soy Sauce

Crème Brulees with Candied Ginger
with Lemon Grass Garnish



AN INTERNATIONAL AFFAIR

Favorites from years past and requested over and over again by our clients!



International Breads and Spreads

*Including toasted garlic Baguette Rounds, Pita Chips,
Artisan Breads, Lavosh Cracker*

*Sun Dried Tomato and Basil Torte, Blue Cheese Dome with Caramel, Walnuts, and Sun
Dried Cranberries, Mediterranean Spinach Dip,*

Succulent Petite Crab Cakes

with Saffron Aioli

Chicken Roulades

*Stuffed with Fresh Spinach, Sun Dried Tomatoes, Artichokes,
and Feta Cheese*

Beef Tenderloin

with our special blend of spices and herbs

*Cooked to perfection and presented sliced on a glistening mirror
With Creamy Horseradish Sauce and Coarse Grain Mustard*

Wild Mushroom Strudel

Served warm in a chafer

Our Fabulous Pick Up Pastries



SOUTHERN ELEGANCE



Mac and Cheese Martini Bar

Start with a martini glass. Add our cavatappi corkscrew pasta with a cheese sauce of your choice: lobster and brie, gorgonzola, or champagne cheese sauce. Finish this off with an array of toppings: bourbon sausages, popcorn shrimp, scallions, bacon bits, diced tomatoes, grated cheese, sour cream, and salsa.

Sweet Potato and Pecan Puffs

Brown Sugar and Honey Glazed Ham

with Herbed Biscuits and Peach Mustard

or

Peach Bourbon Barbecue Pork Loin

on Petite Potato Rolls

Pecan Crusted Chicken Tenders

with Honey Mustard Sauce

Southern Green Bean Pate with Pomegranate

Pecan Tassies, Pumpkin Tartlets, Key Lime Tartlets