



# WEDDINGS

## CONGRATULATIONS ON YOUR ENGAGEMENT!

Weddings are our specialty; we look forward to working with you to make your wedding day perfect in your own style and worry free! We are experts in providing delicious food with impeccable service, customized menus, and presentations – all at an affordable price!

Our wedding packages are affordable for any budget, which satisfies most of your needs for the perfect wedding experience. Please review our menu, let us know your menu choices and details to assist us in customizing a menu to suit your needs! We would be glad to discuss the details with you and provide a proposal for your special day.

### Our packages include:

- **An elegant buffet presentation with your choice of a meat entrée, vegetable, starch, salad, rolls, and butter**
- **Complimentary champagne toast**
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- **Complimentary cake cutting**
- **Clear plastic plates, forks, knives, cups, and paper dinner napkins (upgrade to China-look-a-like plastic dinnerware - \$2.25 per person)**

We offer other services such as bartending services, photography, videography, floral, gourmet wedding cakes, officiants, DJ/band services and multiple venues throughout Georgia.



# WEDDING PACKAGES

**Add excitement to your buffet with multiple stations or passing appetizers:**

- A buffet can be the highlight of the room with beautiful linens, gorgeous floral arrangement, and a wonderful presentation. Your guests can choose a variety of foods they like to eat and go back for seconds.
- Multiple food stations allow your guests to move around the room and mingle with other guests creating great conversations.
- Cocktail hour serving passing appetizers, or an appetizer station will occupy the guests while taking your photos.

**PACKAGE ONE** - Includes two appetizers from (option 1 or 2), one meat entrée, one vegetable, one starch, salad, rolls, and butter - **\$18.00 per person**

**PACKAGE TWO** - Includes two appetizers from (option 1 or 2), two meats entrée, one vegetable, one starch, salad, rolls, and butter - **\$22.00 per person**

**All packages** include delivery, set up of an elegant presentation, wait service for the guests, breakdown, cleanup, and a service fee of 20%.

Our staff members are \$150.00 per staff member (staff members attending depend on the number of guests); **Staff Attended** stations - \$150.00; **Chef per event** - \$200.00

**Additional Salad, Vegetable or Starch** - \$2.50 per person

**Additional Entrée** - \$3.50 per person (some restriction on the type of entree)

**Coffee station** to include paper coffee cups, regular and decaffeinated coffee, assorted creamers, assorted sugars, and flavored syrup (\$3.00 per person)

**China Cups and Saucers** are \$2.00 per person

**Linens** - \$19.00 per table (available in all colors)

**Cloth napkins** - \$1.00 per napkin

**China** - plates, flatware, and glassware are upgrades \$.65 each (\$4.55 per person which includes dinner plate, dessert plate, dinner fork, dessert fork, dinner knife, water glass and beverage glass) The wine glasses are additional \$.65 each.

All dinners can be served buffet style, seated, or passed appetizers - **Pre-set tables upon request**



# APPETIZERS

## OPTION ONE

**\$3.00 per person**

Vegetable Crudites with Dips

Pigs in a Blanket

Deviled Eggs

Barbecue Chicken Wings

Lemon Peppered Wings

Hot Chicken Wings

Stuffed Cherry Tomatoes

Stuffed New Potatoes topped with Bacon and Chives

Stuffed New Potatoes topped with Blackened Shrimp and Chives

Stuffed New Potatoes topped with Turkey, Cheese, and Chives

Tomato Bruschetta topped with Feta Cheese on a Crostini

Sweet and Spicy Sausage Rounds on a toothpick

Marinated Artichoke with Swiss Cheese on a Melba Toast Rounds

Caprese-Style Tartlets

Turkey Canapes



## **OPTION TWO**

**\$3.50 per person**

Brie Tartlets with Red Chili Pepper Spread  
Brie Tartlets with Almond and Peach Chutney  
Hot Spinach Artichoke Dip with Tortilla Chips  
Chicken Sate with Peanut Sauce or Sweet Chili Sauce  
Teriyaki Spicy Beef on Crostini  
Tomato, Mozzarella & Basil Kabobs  
Eggplant Tapenade with Blackened Shrimp  
Mini Burger Sliders topped with Pimento Cheese  
Crab Stuffed Mushrooms  
Spinach Stuffed Mushrooms  
Pulled Pork Sliders  
Meatballs in Barbecue Sauce  
Sweet N Sour Meatballs  
Beef Kabobs  
Chicken Quesadillas  
Spanakopita  
Chicken Kabobs  
Vegetable Kabobs  
Chicken Salad on Crostini  
Chicken Salad on Mini Croissants  
Pecan Chicken Bites with Honey Barbecue Dipping Sauce  
Pimento Cheese Balls rolled in Toasted Almonds  
Thai Chicken Skewers served with Thai Peanut Sauce  
Crudite Shots with Peppercorn Ranch Dressing  
Chili Cup topped with Cheddar Cheese and Green Onions  
Blue Cheese Stuffed Mushrooms topped with Green Onions and Pimento Peppers  
Baked Crab Rangoon  
Elegant Appetizer Bites with Cream Cheese, Feta, Eggplant Tapenade in a Phyllo Cup



## **OPTION THREE**

**\$4.50 per person**

Antipasto Platter

Coconut Shrimp with Sweet & Sour Sauce

Sweet Chili Shrimp on a Wonton with Hummus

Sliced Smoked Salmon Platter (based on market price)

Chicken Wellingtons topped with Spicy Mustard

Beef Wellington topped with a dab of Horseradish Sauce

Fruit Display with Yogurt Dip

Domestic Cheeses garnished with Berries and Nuts served with Gourmet Crackers

Shrimp Cocktail

Shrimp Cakes with Remoulade Sauce

Mini Crab Cakes with Remoulade Sauce

Lamb Chops marinated in Teriyaki Sauce (based on market price)

Baby New Zealand Lamb Chop with Hot Mango Glaze (based on market price)

Whole Poached Salmon Display

California Rolls

Assorted Breads, Chips & Spreads to include (Hummus, Seafood Dip, Spinach & Artichoke Dip, Pimento Cheese Spread)

Roasted Vegetables Drizzled with Aged Balsamic

Brisket Sliders

Spicy Beef on Endives

Cucumber with Smoked Lobster Mousse with Lemon Dill

Lobster Spread in Phyllo Cup

Cajun Catfish Bites with Remoulade

Shrimp Shooter Cocktail served with Cocktail Sauce



## SALADS

### Gourmet Salads (Choose one)

**Mixed Green** – Mixed Greens with Tomatoes, Cucumbers, Red Onions, Cranberries, Croutons, Banana Peppers, and Mandarin Oranges topped with Parmesan Cheese served with Ranch and Balsamic Vinaigrette Dressing

**Roasted Carrot Salad** - Arugula, sliced Carrots, sliced toasted Almonds, Blue Cheese Crumbles and Cranberries

**Orange-Gorgonzola Salad with Citrus Vinaigrette** – Mixed Greens, Walnuts halves, Blood Red Oranges, Red Onions, Gorgonzola Cheese Crumbles

**Caesar Salad** – Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing

**Caesar Salad with Marinated Artichokes** – Romaine Lettuce, Croutons, Green Olives, Mozzarella Balls, Banana Peppers, Parmesan Cheese, and Caesar Dressing

**Avocado Citrus Salad** – Mixed Greens, Red Onions, diced Avocado, chopped fresh Cilantro, Grapefruit, Blood Red Oranges, Regular Oranges, Cucumbers, Tomatoes and Citrus Balsamic Dressing

**Citrus-Ginger Roasted Beets and Carrots** – Mixed Greens, sliced Beets, sliced Carrots and Red Grapefruit with a Honey Ginger Citrus Dressing

**Apple, Pecan and Blue Cheese Salad** – Mixed Greens Spring Mix, Dried Cherries, Pecans, Blue Cheese Crumbles and Apples

**Strawberry Spinach Salad** – Fresh Baby Spinach, Red Onions, Strawberries, Pecans, Cranberries and Blue Cheese Crumbles with a Raspberry Vinaigrette Dressing

**Beet Salad with Goat Cheese** – Mixed Greens with Beets, Walnuts and Goat Cheese

**Tomato, Onion, and Cucumber Salad** – Fresh sliced Cucumbers, sliced Plum Tomatoes and Red Onions drizzled with Zesty Italian Dressing

(Please visit our Salad Menu for more selection of salads)



# CHICKEN

## **Francaise**

Chicken Breast dipped in a light batter with a White Wine and Lemon Butter Sauce

## **Marsala**

Roasted Chicken Breast tossed in a Marsala Mushroom Sauce

## **Lemon Pepper**

Grilled Chicken Breast in a Lemon Pepper Cream Sauce

## **Hawaiian**

Marinated and Grilled Chicken Breast in a Pineapple and Teriyaki Sauce

## **Parmesan Florentine**

Grilled Chicken Breast, Spinach, Roasted Garlic, and Fontina Cheese Sauce, garnished with Sun-Dried Tomatoes, Scallions, and Parmesan

## **Sweet Chili Mango**

Grilled boneless Chicken Breast seasoned with Sweet and Sour Mango Sauce

## **Jerk**

Grilled Chicken Breast with a Spicy Jamaican Sauce

## **Stewed**

Marinated Chicken in a Brown Stew Gravy

## **Curry**

Chicken Breast in a Curry Sauce

## **Teriyaki**

Baked Chicken in a Teriyaki Sauce and served with Grilled Pineapple

## **Pecan Encrusted**

Pan Seared Pecan-Encrusted Chicken Breast in a White Wine and Butter Sauce

## **Cordon Bleu**

Marinated Chicken Breast topped with Ham, Cheese, and Dijon Mustard Sauce

## **Roasted Orange**

Seared and Roasted Chicken Breast with Citrus Orange Glaze

## **Baked Southwest**

Chicken Breast baked in a Barbecue Glaze topped with Onions, Cilantro, Tomatoes, Mozzarella and Cheddar Cheese

## **Thai**

Grilled Boneless Breast of Chicken in a Spicy Thai Sauce



## **CHICKEN** (CONT.)

### **French Onion Chicken with Gravy**

Pan-seared French Onion Chicken smothered in Caramelized Onions Gravy and topped with three Italian Cheeses

### **Fried**

Chicken Breast or Chicken Parts breaded and fried crispy

### **Honey Mustard**

Baked Chicken Breast marinated in a Honey Mustard Sauce

### **Barbecue Chicken**

Grilled Chicken in Chef David's Barbecue Sauce

### **Alfredo**

Grilled Chicken in a Pesto Alfredo Sauce topped with Parmesan Cheese and Cherry Tomatoes

### **French Onion Chicken**

Chicken Breast baked with Fried Onions, drizzled with Butter, and served with an Apricot Honey Mustard

### **Baked Lemon Chicken and Artichokes**

Baked Lemon Chicken and Artichokes with a tangy and sweet Lemon and Garlic Glaze

### **Creamy Parmesan Chicken and Mushrooms**

Pan-seared Chicken in a creamy Parmesan and Mushroom Sauce topped with fresh Parsley or Thyme

### **Chicken Margherita**

Grilled Chicken with Mozzarella, Basil, topped with Pesto, Cherry Tomatoes and Cracked Black Pepper

### **Blackened Chicken**

Baked Chicken in Blackened Seasoning and drizzled with Butter

### **Glazed Asian Chicken Thighs**

Marinated Baked Chicken with Honey, Garlic, Asian Sesame, Chili Garlic Sauce and topped with Green Onions

### **Salsa Chicken**

Baked Boneless Chicken Breast with Salsa and topped Cheddar Cheese





## **CHICKEN** (CONT.)

### **Chicken Enchiladas**

Chicken Breast pan-seared, rolled in a Flour Tortilla, topped with Tomatoes and Cheddar Cheese

### **Thai Basil Spicy Chicken**

Sauteed Chicken Breast marinated in Thai Seasoning and served over a bed of steamed Rice

### **Lemon Peppered Chicken and Gravy**

Chicken Breast marinated and baked in a Lemon Peppered Seasoning

### **Chicken Pot Pie**

Delicious Chicken Pie made from fresh ingredients with Carrots, Peas, and Celery

### **Balsamic Braised Chicken**

Pan seared Chicken Breast with Basil, Rosemary, Thyme, and diced Tomatoes topped with caramelized Mushrooms and Onions

### **Picante Barbecue Chicken**

Grilled Chicken Breast with a Zesty Picante Barbecue Sauce

**Chicken Piccata** in a lemon, white wine, butter sauce topped with Capers and Parmesan Cheese

## **CHICKEN & TURKEY**

### **Chicken Wings**

Chicken Wings to include Honey Barbecue, Lemon Peppered, Teriyaki, Hot Buffalo served with Celery, Carrots, Ranch and Blue Cheese Dressings

### **Pesto Chicken in a White Wine Sauce**

Baked Chicken with Pesto, mixed Peppers, Onions, Mushrooms in a White Wine Sauce

### **Garlic Lime Spicy Chicken**

Pan-Seared Chicken Breast with Garlic, Thyme, and Lime

### **Chicken Parmesan**



## CHICKEN & TURKEY (CONT.)

Fried Chicken Breast with Marinara Sauce topped with Mozzarella and Parmesan Cheeses sprinkled with fresh Basil **Sweet and Sour Chicken**

Boneless Chicken Breast pan-seared with our famous Sweet and Sour Sauce

### **Curry Chicken**

Sauteed Chicken Breast seasoned with fresh herbs and spices marinated in a Curry Sauce

### **Chicken Stir Fry**

Sauteed Boneless Chicken Breast with mixed Peppers, Red Onions, Bean Sprouts, and a combination of Asian spices

### **Sun-Dried Tomato Creamy Chicken**

Baked Chicken Breast with Sun-Dried Tomatoes in a Creamy White Wine Sauce

### **Dijon-Tarragon Cream Chicken**

Baked Chicken Breast with Dijon and fresh Tarragon

**Chicken Stroganoff** – Sauteed Chicken Breast, sliced Mushrooms and Green Onions

**Roasted Turkey** – Sliced Turkey with a Turkey Mushroom Gravy

## FISH

Baked Tilapia in a Lemon Caper Sauce

Fried Catfish

Blackened Salmon Fillet

Blackened Tilapia

Encrusted Tilapia

Salmon with Lemon and Dill

Salmon Cakes with Remoulade Sauce

Bourbon Salmon

Teriyaki Salmon

Fish Tacos

Roasted Almond Tilapia

Catfish Bites



# BEEF

Country Fried Steak with a Peppered Gravy  
Meatloaf with a Brown Gravy or Marinara Sauce  
Beef Tips and Merlot Gravy with Beef  
Barbecue Brisket  
Brisket with Brown Gravy  
Sloppy Joe  
Beef Stroganoff  
Pot Roast  
Corn Beef and Cabbage  
Thai Beef  
Beef Stir Fry  
Broccoli, Beef and Rice  
Beef Bourguignon  
Sweet and Sour Meatballs  
Beef Florentine  
Swedish Meatballs  
Beef and Vegetables with a Brown Gravy  
Teriyaki Beef with Broccoli  
Curry Beef and Vegetables  
Salisbury Steak with Mushrooms  
Beef Goulash with Egg Noodles  
Smoked Sausage Pot Pie



# PORK

Sweet and Sour Pork Loin  
Encrusted Herb Tenderloin with Peach Salsa  
Barbecue Pulled Pork  
Honey Glazed Ham  
Fried Pork Chops  
Barbecue Pork Chops  
Grilled Pork Chops  
Herb Roasted Pork Chops  
Teriyaki Pork Chops  
Roast Pork with Mango Salsa  
Black Beans and Pork Chops  
Creamy Herbed Pork Chops  
Parmesan Sage Pork Chops  
Italian Pork Tenderloin  
Roasted Pork Loin in a Wild Mushroom Gravy  
Grilled Mongolian Pork Tenderloin  
Pork and Pepper Stir Fry  
Southern Pork Tenderloin  
Blackened Pork Loin  
Apricot Pork Tenderloin  
Pork Chops Stuffed with Smoked Gouda and Bacon  
Andouille Sausage and Caramelized Onions Quiche  
Pork Chops with Creamy Mustard Sauce



## VEGETARIAN

**Vegetable Lasagna Fettuccine Alfredo Grilled Vegetable Pasta** in Marinara Sauce

**Grilled Vegetable Pasta** in Alfredo Sauce

**Penne Pasta** in Marinara Sauce

**Bowtie Pasta** in a Vodka Cream Sauce

**Primavera Pasta**

Tri-colored Rotini Pasta with sautéed Vegetables seasoned with Garlic, topped with Parmesan

## PASTA

Meat Lasagna

Chicken Penne Alfredo with Tomatoes and Spinach topped with Parmesan Cheese

Shrimp Fettuccine Alfredo

Chicken Stroganoff

Jambalaya

Spaghetti and Meat Sauce

Blackened Chicken Alfredo

Marinara Penne Pasta

Beef Stroganoff

Vegetarian Pasta

Chicken Fettuccine Alfredo

Cheesy Stuffed Shells with Marinara and topped with Mozzarella Cheese

Primavera Pasta

Pasta Salad

Mediterranean Orzo Salad

Mandarin Chicken Pasta Salad

Chicken Club Pasta Salad



## PASTA (cont.)

Antipasto Salad

Pasta with Peas and Sausage

Chicken Fajita Pasta Bake

Creamy Mushroom Pasta

Pesto Pasta with Chicken

Italian Sausage Pasta

Chicken Florentine Pasta

Linguine with White Clam Sauce

Grilled Chicken Penne Pasta, Broccoli, and Sun-Dried Tomatoes in a Vodka Sauce

Roasted Vegetable Pasta

Pesto Penne Pasta with Sun-Dried Tomatoes

Shrimp Scampi with Linguini

Chicken Mozzarella Pasta

Cheesy Sausage Rigatoni

Baked Ziti

Tortellini with Marinara and Smoked Sausage

Bacon and Tomato Pesto Pasta

Sun-Dried Tomato Risotto

Broccoli and Noodles Supreme

Mediterranean Couscous Salad

Wild Mushroom Risotto

Butternut Squash Risotto



# VEGETABLES

Fried Okra  
Baby Carrots  
Honey Glazed Carrots  
Green Beans Almandine  
Seasoned Green Beans  
Green Beans Casserole  
Sautéed Spinach  
Cream of Spinach  
Seasonal Vegetable Medley  
Mixed Vegetables  
Roasted Vegetables drizzled with Aged Balsamic  
Turnip Greens  
Collard Greens  
Corn on the Cob  
Creamed Corn  
Sautéed Zucchini  
Steamed Broccoli  
Southern Fried Cabbage  
Peas with Mushrooms  
Peas, Carrots and Onions  
Squash Casserole  
Roasted Sweet Potatoes with Haricot Vert  
Roasted Brussels Sprouts with Bacon drizzled with Aged Balsamic  
Pan Fried Brussels Sprouts  
Black-Eyed Peas  
Lima Beans  
Pinto Peas  
Sautéed Snow Peas and Baby Carrots  
Lemon Herb Broccoli Casserole  
Creole Creamed Spinach



## **VEGETABLES** (cont.)

Sesame-Honey Vegetable Casserole  
Creamy Baked Carrots  
Simple Succotash or with Bacon  
Broccoli with Garlic and Parmesan  
Vegetable-Chutney Glazed Carrots  
Honey-Lemon Green and Yellow Beans  
Italian Style Broccoli  
Kale with Caramelized Garlic  
Balsamic Green Beans with Almonds  
Roasted Asparagus with Orange Butter

## **STARCH**

Macaroni & Cheese  
Baked Beans  
Scalloped Potatoes  
Au Gratin  
Herb Roasted Potatoes  
Mashed Potatoes (Bleu Cheese, Parmesan, Garlic, or Smoked Gouda)  
Herb Roasted Potatoes with Sweet Potatoes  
Sweet Potato Soufflé  
Candied Yams  
Rice with Peas and Carrots  
Wild Rice  
Dirty Rice  
Rice and Chicken Casserole





## **STARCH** (cont.)

Red Beans and Rice  
Mexican Rice  
Rice Pilaf  
Herb Rice  
Yellow Rice  
Basmati Rice  
Spanish Rice  
Rice and Peas  
Couscous  
Mexican Macaroni and Cheese  
Mexican Mashed Potatoes  
Rice Verde  
Jambalaya  
Cranberry Rice Pilaf with Toasted Almonds

## **WEDDING CAKES**

Our wedding cakes are priced by the number of guests and design. Please contact us for a cake consultation and complimentary tasting.