



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 presentations and– 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:

- **A beautifully decorated table with appetizers or passing appetizers**
- **An elegant buffet including your choice of a meat entrée, vegetable, starch, salad, rolls and butter**
- **Refreshing drink station which includes sweet tea, unsweet tea with sweeteners, lemons, punch or lemonade and water (all drinks are served in elegant dispensers)**
- **Complimentary champagne toast and cake cutting**
- **Clear plastic plates, forks, knives and paper dinner napkins**
- **Buffet Linens**
- **We offer other services such as photography, videography, floral, wedding cakes, officiants, DJ/band services and multiple venues throughout Georgia**



WEDDING PACKAGES

Add elegance to your buffet:

- A buffet can be the high-light of the room with beautiful linens, gorgeous floral arrangement and wonderful presentation
- It can create conversations among your guests
- A buffet or station gives your guests a chance to move around the room and mingle with other guests.
- Your guests can choose a variety of foods they like to eat and go for seconds

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

PACKAGE TWO- Includes the above items with two appetizers (option 1, 2, or 3), 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 and cleanup fee of 20%

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

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

Additional Entrée - \$3.50 per person

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

Cups and Saucers \$1.00 per person

Linens - \$10.00 per table (available in all colors)

Cloth napkins - \$1.00 per napkin

China - plates, silverware and glassware are upgrades \$.60 each (\$4.20 per person which includes dinner plate, dessert plate, dinner fork, dessert fork, dinner knife, water glass and beverage glass)

****All dinners are served buffet style**** (**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
Coconut Shrimp with Sweet & Sour 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

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR CHANCE FOR A FOODBORNE ILLNESS
PRICES ARE SUBJECT TO CHANGE



OPTION THREE

\$4.50 per person

Antipasto Platter

Sweet Chili Shrimp on a Wonton with Hummus

Sliced Smoked Salmon Platter

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

Baby New Zealand Lamb Chop with Hot Mango Glaze

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, Oranges, 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, Kiwi, 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

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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 & TURKEY

Chicken Wings

Chef David's Fried 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



BEEF

Country Fried Steak with a Peppered Gravy
Meatloaf with a Brown Gravy or Marinara Sauce
Beef Tips and Merlot Gravy with Beef and Onion flavored Rice
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 with Steamed Rice
Salisbury Steak with Mushrooms
Beef Goulash with Egg Noodles
Smoked Sausage Pot Pie
Tortilla Beef Casserole



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

Antipasto Salad

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PASTA (cont.)

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



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
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
Maple Roasted Brussels Sprouts with Bacon
Pan Fried Brussels Sprouts
Black-Eyed Peas
Lima Beans
Pinto Peas
Sautéed Snow Peas and Baby Carrots
Roasted Brussels Sprouts with Bacon
Lemon Herb Broccoli Casserole
Creole Creamed Spinach

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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
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 tasting.

Basic wedding cake feeds 80 – 100 - \$450.00

Guests over 100 – Call for a quote