

# Corporate Events: Sample Menus

For specific pricing and quotes, please contact us by calling (770) 396-5361.

# **Breakfast Menus**

#### Continental Breakfast

- Continental Breakfast
- Assorted Individual Fruit Juices
- Two Assorted Breakfast Pastries including:
- Fresh Bagels with Cream Cheese & Preserves
- Fresh Baked Muffins, Breads, Scones and Danishes
- Fresh Fruit Salad

#### Southern Breakfast

- Assorted Individual Fruit Juices
- Assortment of Freshly Baked Muffins, Pastries and Danish
- Assortment of Bagels with Cream Cheese and Preserves
- Scrambled Eggs
- Breakfast Potatoes
- Bacon and Sausage (Turkey Sausage Available)
- Cheese Grits (Local Organic Grits)
- Fresh Fruit Salad
- Assorted Individual Fruit Juices
- Regular or Decaffeinated Coffee
- Creamer & Sweeteners

#### **Brunch Menus**

- GA Shrimp over Riverview Farm Grits
- House Cured Wild Caught Salmon Gravlax with Homemade Pickles, Cucumbers, and Tapenade
- Assortment of Bagels with Assorted Whipped Cream Cheeses
- Homemade Bacon and Sausage (Riverview Farms Pork)
- Homemade Blintz Soufflé with Farmers Cheese
- · Yogurt Parfait with Atlanta Fresh Greek Yogurt
- Organic Fair Trade Coffee with Creamers & Sweeteners

# **Lunch Menus**

#### Menu #1

- An Assortment of Specialty and Gourmet Sandwiches
- Pasta Primavera
- Tossed Garden Salad
- Assorted Bar Desserts and Cookies

### Menu #2

- Lemon Pecan Chicken with Honey Mustard Sauce
- Oven Roasted New Potatoes
- Sautéed Green Beans
- Tossed Salad with Dressing
- Rolls and Butter
- · Choice of Dessert

# **Dinner Menus**

#### Menu #1

- Grilled Hanger Steak with Mushroom Demi Glace
- Garlic Smashed New Potatoes
- Broccoli Casserole
- Mixed Field Green Salad with Dressing
- Rolls and Butter
- Choice of Dessert

#### Menu #2

- Grilled Salmon with Cucumber Dill Sauce
- Rice Pilaf
- Grilled Vegetable Platter with Balsamic Vinaigrette
- Tossed Salad with Dressing
- Rolls and Butter
- · Choice of Dessert