



the GARDENS
at kennesaw mountain

Wedding Menus

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

Hors d'Oeuvres Selections

Passed Hors d'Oeuvres

- Caramelized Brie Tartlets with Fig and Prosciutto
- Roasted Tomato and Mozzarella Bruschetta with Fresh Basil
- Seared Beef Tenderloin Bruschetta with Caramelized Onions
- Warm Artichoke Bottoms with Goat Cheese and Wild Mushrooms
- Parmesan Cheese Cups with Goat Cheese and Sun-dried Tomatoes
- Lobster Salad in Wonton Cups with Fresh Dill
- Tuna Ceviche on Tortilla Chips w/ Avocado & Pico de Gallo
- Shrimp on Cornbread with Avocado Crème Fraîche
- Tarragon Chicken Salad in Cucumber Cups
- Spinach and Feta Cheese Spanakopitas
- Mediterranean White Bean Crostini
- *Seasonal Specials Also Available*

Buffet Table Hors d'Oeuvres

- Warm Bourbon Meatballs
- Warm Crab Jarlsberg with Lavosh Crackers
- Warm Spinach and Artichoke Dip Served with Tortilla Chips
- Crudités of Seasonal and Locally Grown Vegetables (*served with a Roasted Red Pepper Dip*)
- Tortellini Pasta Skewers with Parmesan Dipping Sauce
- Imported and Domestic Cheese Platter
- Antipasto Platter with Smoked Meats and Cheeses
- Vegetarian Antipasto Platter with Artichoke Hearts, Roasted Red Peppers, Mushrooms and Olives
- Hummus with Pita Slices
- Flank Steak Negimaki with Sweet Chili Dipping Sauce
- Vegetarian Thai Spring Rolls with Ginger Dipping Sauce
- Mushroom Caps filled with "Riverview Farms" Sausage
- Vegetable Stuffed Mushroom Caps
- New Potatoes with Broccoli and Asiago Cheese
- Fresh Fruit Platter with Chocolate Grand Marnier Sauce
- *Seasonal Specials Also Available*

Dinner Buffet

Salad (Served with Assorted Dressings)

- Mixed Field Green Salad with Cherry Tomatoes and Cucumbers
- House Salad of Romaine and Green Leaf Lettuce with Cherry Tomatoes, Carrots, Cabbage and Cucumbers
- Caesar Salad with Shaved Parmesan Cheese
- Blue Cheese and Iceberg Salad (*Wedges of Iceberg Lettuce with Crumbled Blue Cheese and Tomatoes*)
- Mixed Field Green Salad with Dried Cranberries, Candied Walnuts, Red Onion and Crumbled Blue Cheese

Sides

Rice Pilaf • Wild Rice with Toasted Pecans • Garlic Smashed New Potatoes • Oven Roasted New Potatoes • Twice Baked Potatoes • Three Cheese Potatoes • Tomato & Zucchini Gratin • Seasonal Locally Grown Vegetable Medley (*Grilled or Oven Roasted*) • Sautéed Green Beans • Steamed or Grilled Asparagus • Grilled Vegetable Platter with Balsamic Glaze • Chef's Choice Seasonal Vegetable Selection

Entrées

- Sautéed Tenderloin Tips with Pearl Onions and Mushrooms in a Red Wine Sauce
- Sliced Grilled Flank Steak on Petite Rolls with Horseradish Dressing
- Pork Tenderloin on Sweet Potato Biscuits with Guava Jelly
- Marinated Loin of Pork with Sautéed Apples
- Lemon Pecan Chicken with Honey Mustard Sauce
- Almond Chicken with Raspberry Dipping Sauce
- Grilled Lemon Rosemary Chicken
- Chicken Caprese (*Breaded Chicken Breast Topped with Organic Basil, Sliced Tomato and Fresh Mozzarella*)
- Grilled Salmon with Cucumber Dill Sauce
- Salmon Coulibiac (Salmon in Puff Pastry with Rice and Mushrooms)
- Horseradish Bread Crumb Topped Tilapia
- Oven Roasted Beef Tenderloin with Mushroom Demi-Glace
- Miso and Sake Glazed Sea Bass Served over Asian Vegetables
- Seasonal Fish Selection
- Grilled Leg of Lamb with Blackberry Jus



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Carving & Pasta Stations

Chef-Attended Carving Station

- Oven Roasted Beef Tenderloin with Horseradish Dressing and Warm Gorgonzola Sauce
- Pork Tenderloin with Sour Cherry Chutney or Assorted Mustards
- Rack of Lamb Served with Blackberry Jus
- Oven Roasted Loin of Pork
- Steamship Round with Horseradish Dressing and Jus
- Oven Roasted Breast of Turkey Served with Assorted Mustards
- Grilled Flank Steak: BBQ, Seasoned or Teriyaki

Pasta Station

- Pasta Station with Homemade Pesto, Marinara or Alfredo Tossed with Choice of Ingredients
- *Additional Cost for Chef Attended Station*