



GENERAL INFORMATION

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing at least one week in advance of the event. With regard to organized banquet events, Chateau Élan Winery & Resort specifically prohibits the removal of food from the function by the client, or any of the client's guests or invitees. All banquet charges must be applied to one account, as Chateau Élan Winery & Resort cannot be responsible for collection from individuals. All plated banquet menus, which have a choice of entrees will be surcharged a minimum of \$3.00++ per person and guaranteed numbers of entrees need to be given 72 business hours prior to the event date.

MENU SELECTION

Due to health regulations, local and state liquor ordinances, and liability insurance, it is required that all food and beverage be provided by Chateau Élan Winery & Resort.

GUARANTEE

For the various resort departments to prepare properly for your event, it is important that we receive your confirmed attendance by 12:00 noon 3 business days prior to the date of the event. This will be considered your minimum guarantee, and not subject to reduction. In case the guarantee is not received on time, the expected number of persons on the banquet event order will be considered your guarantee. Charges will be based upon your guaranteed attendance, or the actual attendance, whichever number will be greater. We will prepare to serve 5% over the guaranteed number, up to a maximum of 10 meals.

BANQUET SERVICE

Banquet meal functions that are delayed more than 30 minutes will be assessed a \$20.00+ per server per hour charge, in half hour increments. Upon request, extra servers, above and beyond our standard are available for \$20.00+ per server per hour with a minimum of 4 hours per individual requested.

DECORATIONS, MUSIC, AND ENTERTAINMENT

Your Event Planner will be happy to assist you with décor, flowers, entertainment, and music for your event. Ice sculptures of almost any design can be provided as decoration at an additional charge.



SIGNS AND DISPLAYS

Pre-approved signage is permitted in the registration area and private function areas only. No signs are permitted in the lobby, public areas, or on the grounds.

ROOM LOCATION

Chateau Élan Winery & Resort reserves the right to change room locations based on hotel demands, and your final number of attendees.

SECURITY

The resort will not assume any responsibility for damages or loss of any merchandise or articles left or sent into the resort prior to, during, or following your banquet event or meeting. Arrangements may be made in advance for security of exhibits, merchandise, or articles set up for display prior or during the planned event.

SHIPMENT OF PACKAGES AND PARCELS

Packages for meetings may be delivered to the resort three business days prior to the date of the event. The event name, date of function, engager's name, and the Event Planner's name should be included on all packages to insure proper delivery. A per box charge will be assessed for the delivery of oversized crates or shipments to and from a function room.

OUTDOOR EVENTS

The resort reserves the right to take the decision to move any outdoor event inside in inclement weather, or based upon impending inclement weather predicted by the National Weather Service. Events will be moved due to wind, rain, or the forecast of rain. The decision to move such event will be made five hours in advance of such event with the engager's approval. In case the decision must be delayed or hanged, due to the client, and it necessitates the resort set both the indoor and the outdoor event space, an appropriate service charge will be assessed according to party size and complexity of set-up.

Events that are positioned outdoors or in a hospitality suite will be limited to buffet service. All outdoor events will end no later than 10:00p.m.due to noise and local ordinances.

CLEANUP

Appropriate labor charges will apply to events that require more than standard cleanup at the conclusion of the event, i.e. trash, confetti, carton boxes, rice, etc.

DAMAGES

The client agrees to be responsible for any damages incurred to the premises or any other area of the resort by the host, his/her guests, independent contractors or other agents that are under the client's control.

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



FIRE REGULATIONS

Floor plans with actual layout and set-up are subject to all county fire regulations, and must be approved by resort staff. Your Event Planner is prepared to assist you in providing layouts, and in giving suggestions that avoid violations of fire regulations.

SERVICE CHARGE AND GEORGIA STATE TAX

A 22% service charge will be added to the indicated menu prices. Appropriate Georgia State Tax of 7.0% on food, and 10.0% to alcoholic beverages will be added; the service charge is taxable

LABOR FEE

A labor fee of \$100.00+ will be applied to all catered meals of 25 guests or less. A Bartender fee of \$100 will be applied when Bar is requested at function.

BUFFET MINIMUMS

Should the final guarantee for catered meals fall below the publicized minimum number of guests, the client is liable for the minimum number as indicated on the menu.



COFFEE AND REFRESHMENT SERVICE

CONTINUOUS COFFEE BREAK



Assorted Fruit Juices
 Freshly Brewed Coffee, Decaffeinated Coffee
 and Assorted Herbal Teas
 Bottled Water
 Assorted Soft Drinks
 (Beverages are Continuously Refreshed
 Throughout the Day)

Served in Morning

Assorted Breakfast Breads, Sliced Fruit,
 Rotating Hot Item (served until 9:30am)

Mid-Morning

Assorted Whole Fruit
 Assorted Granola Bars & Power Bars

Served in Afternoon

Freshly Baked Cookies, Assorted Salty and
 Sweet Snacks

Half Day Morning Package

\$20.00 per person

Half Day Afternoon Package

\$17.50 per person

Full Day Package

\$30.00 per person

Basic Beverage Package

Assorted Fruit Juices
 Freshly Brewed Coffee, Decaffeinated Coffee
 and Assorted Herbal Teas
 Bottled Water
 Assorted Soft Drinks

Half-day Package \$9.95 per person

Full day Package \$13.95 per person

A LA CARTE BEVERAGES



Bottled Spring Water	\$2.50 each
Ice Cold Milk	\$2.50 each
Bottled Fruit Juice	\$2.50 each
Soft Drinks	\$2.50 each
San Pellegrino	\$4.50 each
Red Bull	\$4.00 each
Iced Tea	\$48.00 per gallon
Coffee	\$48.00 per gallon
Decaffeinated Coffee	\$48.00 per gallon
Specialty and Herbal Teas	\$48.00 per gallon

A LA CARTE SNACKS



Assorted Fruit	\$2.75 each
Yogurts	
Cold Cereals and Milk	\$3.25 each
Sliced Fresh Fruit	\$6.00 per person
Freshly Baked Breakfast Breads	\$24.00 per dozen
Butter Croissants	\$28.00 per dozen
Assorted Whole Fresh Fruit	\$1.75 each
Assorted Cookies	\$24.00 per dozen
Double Chocolate Brownies	\$28.00 per dozen
Toasted Bagels and Cream Cheese	\$30.00 per dozen
Chocolate Dipped Strawberries	\$34.00 per dozen
Candy Bars	\$2.00 each
Ice Cream Bars	\$3.75 each
Soft Jumbo Pretzels	\$36.00 per dozen
Buttered Popcorn	\$4.00 per person
Granola Bars, Power Bars & Cereal Bars	\$2.50 each
Assorted Bags of Chips, Crackers, Popcorn & Pretzels	\$2.50 each
S'mores	\$26.00 per dozen

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied

**SPECIALTY MORNING
COFFEE BREAKS**

SUNSHINE

☪
Hawaiian Toast with Ham,
Swiss and Pineapple
Fresh Fruit Cocktail with
Passion Fruit Rum Syrup
Coffee, Decaffeinated Coffee
and Herbal Teas
Assorted Sodas and Bottled Water

\$10.95

FRENCH MORNING

☪
Florida Orange and Grapefruit Juices
Chocolate, Almond and Butter Croissants
Butter and Jellies
Selection of French Cheeses
and Sliced Baguettes
Coffee, Decaffeinated Coffee
and Herbal Teas

\$12.95

ENGLISH TEA

☪
Assorted Tea Sandwiches
Assorted Scones with Marmalade and Jellies
Coffee, Decaffeinated Coffee
and Herbal Teas

\$12.95

CONTINENTAL BREAKFAST

**CHATEAU ÉLAN CONTINENTAL
BREAKFAST**

☪
Assorted Fresh Fruit Juices
Homemade Individual Granola Parfaits
Assorted Scones with Whipped Butter
Grilled Asparagus and
Roasted Bell Pepper Quiche
Whole Apples and Bananas
Coffee, Decaffeinated Coffee and Herbal
Teas

\$18.00

**HEALTHY START CONTINENTAL
BREAKFAST**

☪
Fresh Orange and Grapefruit Juice
Selection of Fresh Seasonal Sliced Fruits
Assorted Bagels with Regular, Flavored and
Lo-Fat Cream Cheeses
Freshly Made Whole Grain Breads
Sugar Free Jams and Jellies
Granola with Sunburst Dried Fruits
Pre-Made Smoothies
Coffee, Decaffeinated Coffee and Herbal
Teas

\$19.00

BRASELTON CONTINENTAL BREAKFAST

☪
Fresh Orange and Cranberry Juices
Selection of Fresh Seasonal Sliced Fruit
Chef's Selection of Assorted Bagels
Assorted Flavored Cream Cheese
Scottish Smoked Salmon with Traditional
Accompaniments
Sweet Butter, Marmalade and Assorted Jellies
Coffee, Decaffeinated Coffee and Herbal
Teas

\$18.00

SOUTHERN CONTINENTAL BREAKFAST

☪
Assorted Fresh Fruit Juices
Selection of Fresh, Seasonal Sliced Fruits
Bacon, Egg and Cheese Biscuits
Fresh Baked Muffins
Coffee, Decaffeinated Coffee and Herbal
Teas

\$17.00

CONTINENTAL BREAKFAST

☪
Assorted Fresh Fruit Juices
Selection of Fresh Seasonal Sliced Fruit
Freshly Baked Pastries and Breakfast Breads
Sweet Butter, Marmalade and Assorted Jellies
Coffee, Decaffeinated Coffee and Herbal
Teas

\$15.00

Customary 22% Taxable Service Charge, 7% State Sales Tax will be Applied



SPECIALTY AFTERNOON COFFEE BREAKS

AT THE BALL PARK

•••
Bags of Popcorn and Peanuts
Miniature Dogs and Kraut with
Appropriate Condiments
Warm Soft Pretzel Sticks with
Assorted Mustards
Assorted Sodas and Bottled Waters
\$13.95

CHOCOLATE LOVERS

•••
Chocolate Fondue Bar with Assorted Fruits,
Marshmallows, Brownies, Pound Cake,
Graham Crackers and Lady Fingers
Coffee, Decaffeinated Coffee
and Herbal Teas
\$10.95

THE SWEET SOUTHERN

•••
Build Your Own Shortcake with Fresh Pound
Cake and Biscuits
Fresh Strawberries and Blueberries
Hand Whipped Cream
Peanut Brittle
Sweet Tea and Freshly Squeezed Lemonade
\$9.95

IN THE VINEYARDS

•••
International and Domestic Cheeses
Sliced Baguette and Assorted Crackers
Selection of Fresh Seasonal Sliced Fruit
Selection of Chateau Élan Wines
Assorted Soda and Bottled Waters
\$19.95
(Based on Half Hour)

SWEET ITALIAN

•••
Assorted Biscotti,
Cannoli and Tiramisu
Coffee, Decaffeinated Coffee
and Herbal Teas
\$12.95

NACHO BREAK

•••
Tri-Colored Tortilla Chips, Seasoned Ground
Beef and Shredded Chicken
Guacamole and Pico de Gallo
Black Beans, Sour Cream, Cheddar and
Nacho Cheese
Ice Cold Corona
Assorted Soda and Bottled Waters
\$12.95

TAILGATE PARTY

•••
Chipotle Coated Buffalo Wings served with
Celery, Carrots and Homemade Bleu Cheese
Miniature Angus Burgers with all the Fixins'
Assorted Sodas and Bottled Waters
\$12.95

SWISS FONDUE

•••
Gruyere and Ementaler Cheese Fondue with a
Hint of Garlic and Nutmeg
Served with Sliced Bread, Vegetables,
Cornichons and Granny Smith Apples
Assorted Sodas and Bottled Waters
Assorted Domestic Beer
Chateau Élan Pinot Grigio
\$19.95

COOKIE STORE

•••
Fresh From the Oven Assorted Cookies
Served with Vanilla Ice Cream
Whipped Cream
Ice Cold Milk
Coffee, Decaffeinated Coffee and Herbal Teas
\$10.95

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



BREAKFAST BUFFET
(MINIMUM OF 25 PEOPLE)

GEORGIA ON MY MIND

Florida Orange and Grapefruit Juice
Cranberry and Apple Juice
Fresh Seasonal Sliced Fruit
Pecan Waffles with Roasted Pecans and Banana Syrup
Scrambled Eggs with Fresh Vine Ripe
Tomatoes and Green Onions
Hickory Smoked Bacon and Sausage Patties
Gun Powder Biscuits and Sausage Gravy
Honey Whipped Butter
Coffee, Decaffeinated Coffee and Herbal Teas
\$25.00

SOUTH OF THE BORDER

Florida Orange, Grapefruit Juice and
Pineapple Juice
Fresh Seasonal Sliced Fruit
Chorizo Breakfast Burritos with Red and Green Salsa
Eggs Benedict with Chipotle Hollandaise
Empanadas stuffed with Potatoes and
Caramelized Onions
Hickory Smoked Bacon and Sausage Patties
Jalepeno Corn Muffins
Bunuelos (Donuts, great for Coffee dipping)
Coffee, Decaffeinated Coffee and Herbal Teas
\$24.00

THE SOUTHERN

Florida Orange and Grapefruit Juice
Apple Juice and Spicy Vegetable Cocktail Juice
Selection of Fresh Seasonal Sliced Fruits
Southern Cheese Grits
Scrambled Eggs with Diced Tomatoes and Chives
Rosemary Ham Scones with
Homemade Country Gravy
Hash Brown Casserole
Hickory Smoked Bacon and Sausage Patties
Blueberry Dumplings with Vanilla Sauce
Coffee, Decaffeinated Coffee and Herbal Teas
\$25.00

TRADITIONAL

Florida Orange and Grapefruit Juices
Cranberry and Tomato Juice
Selection of Fresh Seasonal Sliced Fruits
Assorted Cereals with Skim, 2%, and Whole Milk
Scrambled Eggs
Hickory Smoked Bacon and
Grilled Virginia Ham Slices
Crispy Idaho Hash Browns
Danish Pastries, Muffins and Croissants
Coffee, Decaffeinated Coffee and Herbal Teas
\$24.00

HEALTHY PARADISO

Florida Orange and Grapefruit Juice
Pineapple and Apple Juice
Cherry, Almond and Honey Granola Yogurt
Sliced Papaya, Mango and Golden Ripe Pineapple
Banana Crepes with Passion Fruit Syrup
Assorted Cereals with Skim, 2% and Whole Milk
Scrambled Eggs
Omelet Station- Cooked to Order*
With both Egg Whites and Whole Eggs,
Broccoli, Mushrooms, Tomatoes, Scallions, Turkey
Bacon, Low Fat Swiss Cheese,
Peppers and Smoked Salmon
Oven Baked Breakfast Potatoes with Sun-Dried
Tomatoes and Fresh Herbs
Banana Nut Bread and Freshly Baked Muffins
Coffee, Decaffeinated Coffee and Herbal Teas
\$25.00

GRAN CANALE

Florida Orange and Grapefruit Juice
Cranberry, Apple and Pineapple Juice
Fresh Fruit Salad with Cannoli Cream
Genoa Salami and Sopressata with
Assorted Italian Breads
Frittata with Grilled Asparagus, Potato, Prosciutto di
parma with Roasted Tomato-Basil Coulis
Lemon Ricotta Pancakes with
Fresh Raspberry Preserves
Coffee, Decaffeinated Coffee and Herbal Teas
\$23.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied

* A labor charge of \$100+ per attendant or Chef will be applied for items prepared to order.



BRUNCH

BRUNCH (MINIMUM OF 50 PEOPLE)



Florida Orange and Grapefruit Juices
Pineapple, Cranberry, and Tomato Juice

Selection of Fresh Seasonal Sliced Fruit

Chef's Selection of Assorted Bagels
Assorted Flavored Cream Cheese

Cheese Blintzes with Fresh Berry Coulis

Omelets

Cooked to Order*

Farm Fresh Eggs and Egg Beaters
Broccoli, Mushrooms, Tomatoes, Scallions,
Green Peppers, Diced Ham and
Assorted Cheese

Hickory Smoked Bacon and Sausage Patties

Breaded Breast of Chicken with
Lemon Dijon Cream

Herb Crusted Tilapia with Shiitake
Mushrooms and Light Ginger Glaze

Green Bean Provencal

Roasted Red Potatoes with Rosemary
and Lemon Zest

Chef's Dessert Table

Coffee, Decaffeinated Coffee
and Herbal Teas

\$42.00

CHATEAU BRUNCH (MINIMUM OF 50 PEOPLE)



Florida Orange and Grapefruit Juice
Pineapple, Cranberry and Tomato Juice

Whole Fresh Fruit

International Cheese Display
with Assorted Breads

Antipasto Display

Traditional Caesar Salad with
Parmesan Croutons

Fresh Buffalo Mozzarella Salad with Extra
Virgin Olive Oil and Balsamic

Roasted Tomato Bisque with Fresh Basil

Chicken Parmesan with Black Olives, Grilled
Asparagus and Roasted Red Pepper Pesto

Egg Linguine and Clams Steamed in
White Wine and Herbs

Eggs Benedict with Proscuitto di parma and
Pesto Hollandaise

Grilled Bistro Medallions and Forest
Mushroom Risotto

Chef's Selection of Tarts, Cakes and Pies

Coffee, Decaffeinated Coffee
and Herbal Teas

\$46.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



LUNCH BUFFETS
(MINIMUM OF 30 PEOPLE)

THE EXECUTIVE LUNCH BUFFET



Chateau Garden Salad with
Cherry Tomatoes & Artichokes
Selection of House Dressings
Oriechette Pasta Salad with
Grilled Vegetables and Pesto
Cucumber Red Onion Salad
Creamy Dill Vinaigrette
Assorted Delicatessen Meats:
Turkey, Hickory Ham, Garlic Roast Beef,
Pastrami and Salami
Sliced Swiss, Sharp Cheddar
and Smoked Gouda
Relish Tray with Bibb Lettuce, Vine Ripe
Tomatoes, Bermuda Onions,
Deli Dills and Condiments
Our Homemade Tuna Salad
White, Wheat, Sourdough and Rye Breads,
Kaiser Rolls and Sliced Baguettes
Chef's Selection of Cakes and Pies
Freshly Brewed Coffee, Decaffeinated Coffee
Iced Tea and Assorted Soft Drinks

\$28.00

THE CEO BUFFET



Baby Greens with Cucumbers and
Shredded Carrots
Lemon Thyme Dressing and Balsamic
Vinaigrette
Israeli Cous Cous Salad with Bell Pepper
Piperade and Shrimp
Grilled Asparagus and Vidalia Onions with
Balsamic Vinegar and Parmesan Regianno
Marinated Grilled Chicken Breast with
Mushroom Ragout
Roasted Beef Tenderloin with Horseradish
Crust
Fresh Fruit Ambrosia
Peach Bread Pudding with
Vanilla Crème Anglaise
Chocolate and Fruit Confectioneries
Fresh Baked Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee
Iced Tea and Assorted Soft Drinks

\$30.00

TUSCANY BUFFET



White Bean and Roasted
Tomato Minestrone Soup
Vine Ripe Tomato, Buffalo Mozzarella and
Fresh Basil
Traditional Caesar Salad with
Garlic Croutons, Parmesan
and Anchovy Dressing
Chicken Romano topped with Melted
Mozzarella Capriccio Sauce
Penne Pasta Primavera with
Arriabiatta Sauce
Spaghetti Carbonara
Cannelloni with Wild Mushrooms and
Spinach Baked with Mozzarella and
Sundried Tomato Pesto
Assorted Dinner Rolls and Focaccia
Extra Virgin Olive Oil and Balsamic Vinegar
Classic Tiramisu, Fresh Berries with Sabayon
and Espresso Caramel Mousse
Freshly Brewed Coffee, Decaffeinated Coffee
Iced Tea and Assorted Soft Drinks

\$32.00

THE PHOENIX



Cream of Wild Mushroom and Brie Soup
Mediterranean Style Salad with Tomato,
Cucumber, Onion, Artichokes, Olives with
Feta Balsamic Vinigrette
Mango Shrimp and Jicama Salad with
Cilantro-Lime Vinaigrette
Medallions of Beef and Merlot Mushroom Jus
Pan Seared Tilapia with
Champagne Lemon Butter
Buttermilk Mashed Potatoes
Seasonal Fresh Vegetables
Chef's Selection of Dessert to Include Cakes,
Pies and Fruit Tarts
Freshly Brewed Coffee, Decaffeinated Coffee
Iced Tea and Assorted Soft Drinks

\$40.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



LUNCH BUFFETS (CON'T)
(MINIMUM OF 30 PEOPLE)

JAPANESE LUNCH BUFFET



Miso Soup with Tofu and Green Onions
Assorted Sushi and Sashimi to include:
Tuna Roll, California Roll, Salmon and
Yellowtail with Appropriate Accompaniments
Sweet and Sour Cucumber Salad
Sea Weed Salad
Yakitori Chicken and Beef Japanese-Style
Kebabs with Scallions
Banana-leaf Wrapped Fresh Snapper with
Mushroom Dashi Broth
Five-Flavor Egg Noodles
Egg and Soba Noodles with Tender Pork and
Cabbage
Assorted Vegetable Tempura
Steamed Jasmine Rice
Green Tea Ice Cream
Chocolate Orange Tarts
Fresh Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaffeinated Coffee
Iced Tea and Assorted Soft Drinks

\$39.00

BROOKHAVEN BUFFET



Caesar Salad with Garlic
Croutons and Parmesan
Broccoli Fennel Salad with Sharp Cheddar,
Raisins and Creamy Garlic-Chive Vinaigrette
Marinated Carrot and White Cabbage Slaw
with Brown Sugar Sour Cream Dressing
Slow Roasted Pork Loin served with Cherry
Cider Rosemary Sauce
Herb Crusted Salmon with Red Bell Pepper
and Meyer Lemon Fondue, Basil Essence
Penne Pasta with Wild Mushroom and
Smoked Chicken Alfredo
Roasted Red Bliss Potatoes with Cajun
Melange and Sweet Onions
Fresh Seasonal Vegetables
Freshly Baked Dinner Rolls
Chef's Selection of Desserts and Friandises
Freshly Brewed Coffee, Decaffeinated Coffee,
Iced Tea
Assorted Soft Drinks

\$40.00

THE LAKE LANIER BUFFET



Soup of the Day
Bouquet of Ashland Farm Lettuce with Shredded Cheddar Cheese and Tear Drop Tomatoes
Homemade Buttermilk Dressing
Barbecue White Bean and Apple Wood Bacon Salad with Sweet Roasted Onions
Wild Forest Mushroom with Yukon Potatoes Marinated with Green Onion-Garlic Vinaigrette
Vine Ripe Tomato Salad with Pickled Green Tomato Relish, Red Onion Marmalade
Burgunday Molasses Marinated Flank Steak served with Whole Grain Mustard Sauce, Onion Confit
Seared Trout with Lemon Cream Sauce
Honey Lime Grilled Chicken Breast topped with Peach Relish
Pecan Cinnamon Wild Rice Blend
Southern Style Succotash
Freshly Baked Dinner Rolls
Chef's Selection of Specialty Sweets to include Pecan Pie,
Cheesecake and Fruit Tarts
Freshly Brewed Coffee, Decaffeinated Coffee
Iced Tea and Assorted Soft Drinks

\$40.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



EXECUTIVE LUNCH BUFFETS
(MAXIMUM OF 30 PEOPLE)

THE LUNCH BREAK



Soup and Salad

Roasted Bell Pepper Soup
with Parmesan Toast
Caprese Salad

Vine Ripe Tomato, Caramelized Bermuda
Onions, Fresh Mozzarella with
Basil Balsamic Dressing
Traditional Caesar Salad

Hot Station

Tri Color Cheese Tortellini with Fresh Grilled
Vegetables in a
Light Alfredo Sauce
Marinated Breast of Chicken with Black
Olives, Sun-Dried Tomatoes,
Asparagus and Fresh Herbs
Natural Jus
Grilled Catch of the Day with Pilaf Rice and
Prosecco Cream Sauce

Dessert

Tiramisu and Biscotti
\$29.00

BAVARIAN PICNIC



Soup and Salad

Creamy Chicken Soup with Bread Dumplings
Mixed Field Greens with Roasted Red &
Yellow Beets, Garlic Parsley Croutons, Carrot
Curls and Cucumbers with Herb Vinaigrette

Sandwiches

Cooked North Sea Shrimp with Red Radish
and Dill on Pumpernickel Bread
Thin Sliced Smoked Pork Roast with Gruyere
Cheese, Lettuce and Tomato on Pretzel Stick
Curry Chicken Salad with Pineapple,
Caramelized Onions and Farmers Bread

Crostini

Dessert

Apple Strudel with Vanilla Sauce
Black Forest Cake
\$28.00

INSPIRATION



Soup and Salad

Minestrone with Marinated Fried Tofu
Moroccan Cous Cous Salad with Vegetables, Apricots and Almonds
Colorful Field Greens Cherry Tomatoes and Cucumbers
Chef's Choice of Two Dressings

Sandwiches and More

Greek Salad Wrap
Feta Cheese, Cucumbers, Tomatoes, Olives, Red Onions, Peppers and Lettuce
tossed in Vinaigrette and rolled in a Sun-Dried Tomato Tortilla
Roasted Beef Tenderloin with Red Pepper Aioli and Toasted Pine Nuts
Grilled Pita Bread
Chilled-Grilled Tandoori Chicken Skewers and Garlic-Cucumber Yogurt Dip

Dessert

German Chocolate Cake and Vanilla Cheesecake
\$28.00

Customary 22% taxable service charge, 7% States Sales Tax will be applied for all



EXECUTIVE LUNCH BUFFETS
(MAXIMUM 30 PEOPLE)

THE VINEYARD BUFFET



Soup and Salad

Tomato Bisque with
Roasted Garlic Croutons
Field Greens with Artichokes and
Cherry Tomatoes
Balsamic Vinaigrette
Assorted Grilled Vegetables

Hot Station

Herb Marinated Grilled Chicken Breast with
Marsala Mushroom Ragout
and Roasted Red Peppers

Seared Bistro Medallions with Seasonal
Vegetables

Mashed Potatoes

Fresh Baked Rolls

Dessert

Turtle Cheesecake and Fruit Tarts

\$32.00

ON THE RUN BUFFET



Soup and Salad

Tuscan Bean Soup with
Prosciutto and Sage
Stilton, Brie and Gouda Cheese
Poached Pears, Candied Walnuts and
Flatbread Crackers

Caprese Salad

Vine Ripped Tomatoes, Bermuda Onions and
Fresh Mozzarella with Basil Balsamic
Dressing

Sandwiches

Italian Club Sandwich

Crisp Pancetta, Copa Ham and Smoked
Turkey
Shaved Sweet Onion and
Roasted Peppers
With Aged Provolone and Red Wine
Vinaigrette
on Herbed Focaccia

Buffalo Chicken Wrap

With Mesclun Mix and Yellow Tomatoes
Peppered Ranch Dressing
In Tortilla Wrap

Beef Tenderloin

With Caramalized Onions, Gruyere Cheese
and Garlic Aioli on a French Baguette

Dessert

Thompson Seedless Grapes
Carrot Cake Diamonds
German Chocolate Brownies

\$28.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



FOR THE GROUP ON THE GO

BOXED LUNCHES



Choice of:

Marinated Breast of Chicken
With Provolone Cheese on a Kaiser Roll

Hickory Smoked Turkey Breast with
Swiss Cheese on a Butter Croissant

OR

Rare Roast Beef with Dill Havarti
on a French Baguette

OR

Country Ham with Cheddar on a Kaiser Roll

OR

Grilled Veggie Wrap
on a Spinach Tortilla

ALL BOXED LUNCHES INCLUDE:

Seasonal Whole Fruit

Cheese Crackers with Peanut Butter

Marinated Pasta Salad

Kettle Potato Chips

Otis Spunkmeyer Chocolate Chip Cookies

Condiment packets

To-go Flatware and Napkins

\$18.00

Add Assorted Sodas, Juices and Waters, to go
\$2.50 per beverage, on consumption

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



THREE COURSE PLATED LUNCHES

CAROLINA COUNTY CAPTAIN



Stacked Fried Green Tomatoes with
Caramelized Onion and Goat Cheese
Red Pepper Coulis

“Carribasian” Chicken
Spiced Breast of Chicken, Flash Fried Green
Beans with Almonds and Coconut Rice
Pineapple Chutney

Pecan Tart
Chantilly Cream
\$24.00

NAPA VALLEY



Baby Romaine Salad with Dates, Mandarin
Oranges, Feta Cheese and Shaved Fennel
Served with Lemon Vinaigrette

Herb Roasted Salmon with Roasted Potatoes
and Grilled Vegetables
Served with Citrus Soy Beurre Blanc

Turtle Cheesecake
\$26.00

LA TOSCANA



Panzanella Salad with Fresh Mozzarella and
Parmesan
Fresh Herb Dressing

Petite Porcini Crusted Filet Mignon
Lemon Garlic Broccolini and Fontina
Whipped Potatoes
Served with Barolo Sauce

Tiramisu
With Coffee Anglaise
\$28.00

ESPAGNOLE



Chilled Shrimp Gazpacho
with Paprika Chips

Chili Rubbed Pork Tenderloin with Roasted
Garlic Polenta, Bacon Wrapped Green Beans
and Red Pepper
Sherry Reduction

Orange Flan
\$27.00

NEOPOLITAN



Tomato, Basil and Mozzarella
Served with Balsamic Dressing

Butternut Squash Raviloi
Baby Arugula and Shaved Fennel
Served with a Sage Cream

Cannoli Cream Cake with an
Amaretto Sauce
\$22.00

ORIENTAL EXPRESS



Carrot and Ginger Soup
with Cilantro and Spicy Peanuts

Sesame Chicken Salad over Soba Noodles
with Daikon Radish, Bean Sprouts, Lotus
Roots and Baby Mizuna
Served with a Soy Miso Dressing

Almond Tofu Panna Cotta
\$24.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



DINNER BUFFET
(Minimum of 50 People)

AROUND THE WORLD DINNER BUFFET I



Asian

Miso Soup with Marinated Tofu & Vegetables
Assorted Sushi with Appropriate Condiments
Sweet and Sour Chicken with
Grilled Pineapple
Steamed White Rice
Fried Rice
Fresh Sliced Fruit and Fortune Cookies

African & Middle Eastern

Tabbouleh, Hummus & Baba Ganoush
Accompanied by Pita and Crostini
Seared Herb Crusted Tilapia with
Mango- Tomato Sauce
Classic Casablanca CousCous with Roasted
Seasonal Vegetables
Baklava

Mediterranean

Traditional Greek Salad with Feta Vinaigrette
Seared Bistro Filets Crusted with Tomato and
Mozzarella
Served with a Marsala Reduction
Tiramisu and Cannoli

Latin America

Peppery Bean Salad
Coffee Crusted Pork Tenderloin with Papaya-
Mango Salsa & Jus
Thyme-Lime Chicken Thighs with
Okra-Tomato Rice
Colombian Cheesy Potatoes

\$90.00

AROUND THE WORLD DINNER BUFFET II



England

Chilled Grilled Prawns, Meyer's Lemon Aioli
Served over Rocket
Celeriac Coleslaw with
Pommery Mustard Dressing
Gloucester Old Spot Pork Cutlets
Apple & Sage Sauce
Fresh Strawberries and Double Devon Cream

Germany

Southern German Potato Salad with Fresh
Parsley and Bacon Vinaigrette
Assorted German Sausages to include:
Weisswurt, Knockwurst and Bratwurst
Served with Sauerkraut and Sweet Mustard
Apple Strudel with Vanilla Sauce

French Country

Mixed Field Greens with Chevre Goat
Cheese, Croutons, Candied Walnuts, Red
Onions and Tarragon Vinaigrette
Steak au Poivre and Baby Vegetables
Assorted French Pastries

Italian Heritage

Minestrone with Basil Pesto
Bruschetta: Red & Yellow Tomatoes, Basil,
Garlic, Balsamic Vinegar on
Kalamata Olive Crostini
Chicken Parmesan with
Spiced Marinara Sauce
Oven Roasted Eggplant Ratatouille
Tiramisu

Sweden

Fjord Gravlax
with Traditional Accompaniments
Roasted Filet of Summer Halibut with
Spinach-Parsley Puree
Yukon Gold Whipped Potatoes
Swedish Veal Meatballs

\$102.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



DINNER BUFFET (CON'T)
(Minimum of 50 people)

GEORGIA ON MY MIND BUFFET



The Appalachian Trail

Roasted Red Potato Salad with Fried
Rosemary and Whole Grain Mustard
Succotash Salad
Corn Meal Dusted Catfish with Cayenne
Sweet Relish Remoulade
Sweet Potato Casserole with Candied Walnuts

Magnolia Midlands

Field Greens with Pecans, Peaches, Vine Ripe
Tomatoes
Mustard Green Vinaigrette
Pan-Seared Chicken Strips and Biscuits with
Black Pepper Gravy
Fried Green Tomatoes with
Maytag Bleu Cheese
Black Angus Ribeye Steaks with a Vidalia
Onion Compote

The Golden Isle's of Georgia

Vine Ripe Tomato Salad with Spring Onions
and Hot House Cucumbers
Aunt Pitty Pat's Crab Cakes with
Charred Corn and Tomato Relish
and Old Bay Sauce
Southern Style Seafood Bouillabaisse with
Fresh Herbs and Garlic
Southern Grit Cakes with
Fire Roasted Jalepenos

Peach Plantation Desserts

Peach Cobbler
Schnapps Anglaise
Peach Swirl Cheesecake
Peaches with Champagne Sabayon
Pecan Pie
Coffee and Tea Service
\$90.00

FROM MEXICO TO ARGENTINA



Tomato Broth with Crab and Coconut

Peruvian Salad
Marinated Vegetable Rice Salad
Green Bean and Sweet Red Pepper Salad with
Mixed Olives
Jicama, Cilantro and Oranges

Salsa Station
Assorted Tropical Root Chips
Argentinean Barbecue Salsa, Black Been Salsa,
Avacado Salsa

Beef Empanadas served with Chili Sauce

Black-Eyed Peas & Shrimp Fritters served
with Lemon Aioli

Plantain Crusted Trout with
White Wine Sauce
Coffee Crusted Pork Tenderloin, Mango Salad
& Jus
Thyme-lime Chicken Thighs with Fried Yucca
and Plantain

Colombian Cheesy Potatoes
Red Beans and Rice
Marinated Grilled Vegetables

Corn Sticks and Banana Bread

Tapioca Pudding with Cinnamon and Roasted
Cashews

Brazillian Coconut Flan
Fried Bananas with Sugar and Rum
Tropical Fruit Salad

\$90.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



DINNER BUFFET (CON'T)
(Minimum of 50 People)

THE CHATEAU ÉLAN



The Green House

Hearts of Iceberg Lettuce with Bermuda
Onions, Vine Ripe Tomatoes and Marinated
Cucumbers

Bleu Cheese and Ranch Dressings
Grilled Steak and Onion Salad with Roasted
Vidalia Onions, Grilled Habanero and
Honey Vinaigrette
Roasted Red Beet Salad with Gorgonzola and
Raspberry Vinaigrette
Southern Fresh Fruit Ambrosia
Peach Essence

From the Sea

Crab and Avacado Cocktail with Bloody Mary
Vinaigrette
Beer Battered Jumbo Shrimp with Spicy
Honey Mustard Dip
Blackened Mahi Mahi with Peach Salsa

From the Grill

Kicked-Up Chili
Chicken Gumbo
Served with Cilantro Crème Fraiche
Mini Bison Burgers
Real Deal Grilled Frankfurt Hot Dogs
Assortment of Gourmet Mustards
Golden Fried Tator Tots
Honey Smoked Barbeque Chicken with
Bourbon Honey Sauce
Sweet Corn Hushpuppies
Down South Collard Greens
Twenty-Hour Braised Beef Short Ribs with
Balsamic Barbecue Glaze
Creamy Parsnip Potatoes and Crispy Fried
Onions

Sweet Endings

Triple Chocolate Raspberry Cake
Peach and Blueberry Frangipane Tart
Freshly Baked Peach Cobbler

\$100.00

NORTH AMERICA DINNER BUFFET



Alaska/Canada

Gently Smoked Supreme of Duck
Mesclun Green & Cassis Vinaigrette
Ketchikan Silver Salmon
Cucumber Salad
Red Skin Whipped Potatoes & Dill Sauce
Chantilly Swans
Vanilla Cream and Chocolate Mocha Sauce

Louisiana

Crawfish Quiche with
Jalapeno-Tomato Relish
Ontario Lamb Chops with Blueberry Chutney
Caramelized William Pear Tarts
Blackberries, Almonds & Crème Anglaise

California

Avocado, Spinach and Soreel Soup
Crème Fraiche
Toasted Barley Salad
Red Peppers, Corn &
Grilled Portabello Mushrooms
Goat Cheese Stuffed Chicken Breast with
Fresh Basil & Roasted Tomato
Red Wine Coulis

Georgia

Grilled Sweet Potato Salad
Bell Peppers and Green Onions
Traditional Sautéed Succotash
Pecan Pie Tarts

Arizona/New Mexico

Hearts of Palm & Mango Salad
Searred Bluefin Tuna
Bistro Medallions with Tarragon Butter
Thyme Potatoes & Zucchini-Peppers Skewers
Spaghetti with Arugula
Sundried Tomatoes and Parmesan

\$98.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



DINNER BUFFET (CON'T)

TUSCANA DINNER BUFFET



Minestra di Cavolofiore
Cauliflower Soup with Mezza Ziti and
Vine Ripe Tomatoes

Fagioli all Uncelletto
Tuscan Bean Salad with Tomatoes,
Cucumber, Sage and Prosciutto di Parma

Verdura Grigliata
Char-Grilled Vegetable with Olive Oil, Basil,
Oregano and Shallot-Balsamic Vinaigrette

Insalata Caprese
Vine-Ripe Tomatoes with Fresh Mozzarella,
Basil, Cold Press Olive Oil and Balsamic
Vinegar

Rucola e Radicchio con Parmigiano
Mixed Greens with Spinach, Arugula,
Radicchio and Parmesan
Roasted Red Pepper Garlic Dressing

Filetto di Pesce al Finocchio
e Salsa Spumante
Seared Red Snapper with Braised Fennel and
White Wine Cream Sauce

Vitello Alla Milanese
Sautéed, Battered Veal Scallopini served over
Lemon Creamed Cappellini Pasta

Bistecca Romeo e Giulietta
Pepper Crusted Sirloin with Forest
Mushrooms cooked in fine Madeira Wine

Carote al Marsala
Carrots cooked with Marsala and Fresh Herbs

Patate con Rosmarino - Roasted Red Potatoes
with Rosemary and Lemon Zest

Panna Cotta, Flan di Caffè, Tiramisu and
Biscotti

Chateau Elan Coffee and Tea Service
\$80.00

MEDITERRANEAN BUFFET



Tomato & Shrimp Bisque with Basil Croutons

Orzo Pasta Salad with Roasted Corn &
Grilled Vegetables Olive & Sun-Dried
Tomato Pesto

Caesar Salad with Asiago Cheese, Cumin
Croutons, Kalamata Olive Caesar Dressing

Seared Tilapia with Sea Salt & Fresh Oregano
Black Olive & Feta Cheese Relish

Bouillabaisse
Famous French Seafood Stew with Fresh
Seafood & Herb Garlic Crostini

Seared Petit Crab Cakes with Aioli and
Charred Corn Tomato Salsa

Roasted Breast of Chicken with
Okra and Fresh Tomatoes

Sliced Tenderloin of Beef with
Roma Tomato Relish

Zucchini Cakes with Tzatziki Sauce

Roasted Red Potatoes with Rosemary and
Lemon Zest

Chef's Dessert Table Including a Selection of
Petit Fours, Assorted Cakes & Pies

Chateau Elan Coffee and Tea Service
\$85.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



DINNER BUFFET (CON'T)

Taste of Georgia Buffet (Minimum 50 people)

Southern Fields

Fresh Georgia Farm Greens with Farm Style
Creamy Ranch
Black Eyed Pea and Smoked Ham Salad with Vidalia
Onion Dressing
Sweet Vinegar Coleslaw with Candied Pecans
Fried Green Tomatoes with Roasted Onions,
May Tag Bleu Cheese

Georgia Coastal

Blackened Shrimp and Grits with Sharp Cheddar
Beer and Cornmeal Fried Catfish with
Corn Hushpuppies served with Tartar Sauce
Almond Crusted Rainbow Trout
with Leroy's Brown Butter Sauce

Deep Down South

Home-smoked Barbecue Ribs with Sweet Onion
Barbecue Sauce
Southern Buttermilk fried Chicken
Down South Collard Greens with Apple Wood
Smoked Bacon
Freshly Baked Corn Bread

True Southern Comfort

Traditional Pecan Pie a la mode
Peach and Blackberry Cobbler
Sweet Peach and Frangipane Tartlets

\$75.00 per person

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



THREE COURSE PLATED DINNERS

THE PINOT BIANCO



Tender Field Greens Pear Tomatoes, Celery
Hearts and Shave Fennel
Lemon Rosemary Dressing

Chicken Ripieni
Chicken Breast Stuffed with Proscuitto &
Fontina Cheese, with Wild Mushroom Risotto
& Broccolini
Marsala Sauce

Cannoli Cream Cake with Italian Butter
Cream Icing
\$42.00

THE VIOGNIER



Fried Green Tomato Napoleon with
Montrachet Goat Cheese Red Pepper Fondue

Herb Roasted Chicken Basquaise
Spring Onions, Peppers & Chorizo, Saffron
Pilaf
Natural Jus

Temptations
Caramel Bavarian Crème, Baked Apples with
Caramel Anglaise
\$44.00

THE SAUVIGNON BLANC



Potato Leek Soup with Smoked Scallops &
Chives

Citrus Spiced Salmon Filet
Fingerling Potatoes, Grilled Asparagus &
Smoked Salmon Bundles, Herb Roasted
Tomatoes & Orange Thyme Butter Sauce

Double Vanilla Cheesecake
Kiwi, Mango & Raspberry Purees
\$47.00

THE GRENACHE



Marinated Artichoke Salad with Kalamata
Olives, Roasted Tomatoes, Fried Capers
Balsamic Dressing

Herb Roasted Chicken Breast Apple &
Walnut Stuffing, Brussel Sprouts, Maple
Whipped Yams
Sherry Wine Demi

Chocolate Marquis
\$48.00

THE MALBEC



Roasted Pepper & Eggplant Tower with
Manchego Cheese & Crispy Onions
Chimichurri Sauce

Serrano Ham Wrapped Pork Tenderloin
Spanish Vegetable Tortilla, Mashed Yucca &
Sauteed Spinach
Rioja Wine Sauce

Keylime Calypso
\$54.00

THE CHARDONNARY



Butter Lettuce Salad with
Red Endive, Candied Walnuts &
Cambozola Cheese
Port Wine Vinaigrette

Skewered Jumbo Prawn & Sea Scallop
Mascarpone Polenta, Arugula & Vegetable
Strudel Beurre Rouge

Grand Marnier Triple Chocolate Mousse Cake
Strawberry Coulis
\$56.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



**THREE COURSE PLATED DINNERS
(CON'T)**

THE SYRAH



Wild Mushroom Strudel
Black Truffle Cream Sauce

Mustard & Herb Crusted Filet Mignon with
Dauphinoise Potato & Ratatouille
Garlic & Rosemary Jus

Tango
Tropical Mousse, Guava Coulis, Almond
Macaroon, Tropical Fruit Salsa
\$60.00

THE MERLOT



Roasted Corn & Crab Chowder
Scallion & Pepper Butter

Herb Roasted Salmon & Pepper Crusted Filet
Mignon
Roasted Garlic Whipped Potatoes & Assorted
Baby Vegetables
Citrus Butter & Bordelaise Sauce

White Chocolate and Passion Fruit Charlotte
with Coconut, Mango & Raspberry Sauces
\$62.00

THE ZINFANDEL



Spanish Garlic Saffron Soup
Chicken Dumplings & Toasted Almonds

Moroccan Spiced Lamb Loin
Lemon CousCous, Eggplant & Tomato Tart
Pomegranate Sauce

Chocolate Orange Mousse Cake
\$58.00

THE CABERNET SAUVIGNON



Scottish Smoked Salmon Roulade with Petit
Salad & Cucumbers
Lemon Caper Vinaigrette

Gorgonzola Crusted Beef Tenderloin
Twin Medallions with Truffle Whipped
Potatoes, Wild Mushrooms,
Roasted Tomatoes & Asparagus
Essence of Cabernet Sauce

French Chocolate Chambord Cake
With Raspberry Coulis
\$65.00

THE SANGIOVESE



Prosciutto Wrapped Green & White
Asparagus
Shaved Parmesan & Arugula
Creamy Lemon Dressing

Walnut Crusted Veal Loin and Jumbo Prawns
Braised Tuscan Greens & Herbed Polenta
Chianti Reduction

Raspberry Almond Biscotti Cheesecake with
Roasted Fruit Sauce
\$62.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



FOUR COURSE PLATED DINNERS

NAPA



Asparagus Salad with
Roasted Beets & New Potato
Truffle Vinaigrette

Ahi Tuna Tartar
Cucumber & Radish Sprouts
Sesame Soy Dressing

Spice Rubbed Muscovy Duck Breast
Wild Rice, Scallion & Pecan Cakes, Orange
Braised Belgian Endive
Dried Cherry Demi with Port Wine

Baked Apples in Batter Puff Dough
Hazelnut Vanilla Anglaise

\$75.00

SONOMA



Free Form Wild Mushroom Ravioli
Gorgonzola Cream Sauce

Grilled Vegetable Terrine
Micro Greens
Roasted Tomato Vinaigrette

Double-Cut Colorado Lamb Chop
Minted English Peas and Vichy Carrots, Goat
Cheese Gnocchi
Port Wine Demi with Figs

Lemon Tartlet
Blueberry Compote
Toasted Pine Nuts

\$84.00

CHAMPAGNE



Lobster & Truffle Beggar's Purse With
Sevruga Caviar Cream Sauce

Warm Wild Mushroom Flan
Sweet Corn and Roasted Pepper Fricassee

Petite Filet Mignon & Roasted Prawns
Lemon & Chive Potato Tower,
Spring Vegetable Ragout
Merlot Butter Sauce

Chocolate Marquis
Chocolate Genoise with Chocolate Ganache
Grand Marnier Anglaise

\$78.00

COTE DU RHONE



Smoked Duck Breast over Red Wine Risotto
Roasted Pears & Walnuts

Endive, Fennel and Orange Salad
Dates & Gorgonzola
Sherry Vinegar Dressing

Wild Mushroom Crusted Veal Tenderloin
Creamed Wild Mushroom Polenta, Green and
White Asparagus
Truffle Madeira Sauce

Raspberry & White Chocolate Pyramid
Vanilla Anglaise & Raspberry Coulis

\$80.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



**PLATED DINNER
(CON'T)**

BORDEAUX



Jumbo Lump Crab Cocktail
Cucumber Jelly, Jicama and Melon Slaw

Tender Greens Wrapped in Cucumber, Grape
Tomatoes & Radishes
Herb Vinaigrette

Duo of Filet Mignon & Dover Sole Roulade
Filled with Lobster Meat and Vegetables
Duchess Potato, Spinach, Tomatoes &
Asparagus
Bordelaise Sauce and Champagne Bleurre
Blanc

Georgia Peach Torte
Hazelnut Cream and Toasted Almond
Melba Sauce

\$83.00

DIABLO GRANDE



Lobster Bisque

Baby Arugula & Spinach Salad
Poached Quail Egg, Crispy Pancetta &
Mushrooms
Balsamic Dressing

Petite Filet Mignon & Herb Roasted
Coldwater Lobster Tail
Asparagus & Morel Risotto,
Fricassee of Baby Vegetables
Cabernet Essence & Truffle Beurre Blanc

Chocolate Trilogy
Layered Genoise with White Chocolate Milk
Chocolate and Dark Chocolate Mousse

\$90.00

SOUTHERN UPSCALE



Fresh Georgia Farm Greens
Black Eyed Peas & Smoked Ham
Vidalia Onion Vinaigrette

Gulf Coast Crab Trilogy
Crab Cake with Braised Swiss Chard
Spring Roll with
Herb-Mustard Aioli
Crab Bisque & Fine Cognac

Grammy Smith Apple & Cider Sorbet

Filet Mignon Wrapped in Apple Wood Smoked Bacon Accompanied by
Candied Pecan Crusted Sweet Potato Gratin
Watkinsville Miniature Vegetable & Muscadine Reduction

Individual Peach Cobbler
With Schnapps Anglaise
Pecan Pie & Vanilla Crème Brulee

\$85.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



RECEPTION MENUS
A LA CARTE ITEMS- COLD HORS D'OEUVRES
(All hors d'oeuvres have a two dozen minimum per selection)

\$3.25, per piece

Red and Yellow Tomato Bruschetta with
Kalamata Olive Crouton



Japanese Vegetable Rice Paper Rolls with
Pickled Ginger



Grilled Chicken with Smoked Grapes and
Rosemary Aioli



Brie Cheese with Spiced Apple and Walnut
Chutney

\$3.75, per piece

Carpaccio of Copa Ham with Mozzarella and
Sundried Tomatoes



Tarragon-Peppered Jumbo Lump Crabmeat
on Belgian Endive



Roasted Fingerling Potato & Smoked Salmon
with Crème Fraiche, Salmon Caviar & Chives



San-Daniel Prosciutto-Wrapped Marinated
Asparagus



Parmesan Tuile with Herbed Goat Cheese



Tomato Mozzarella Skewers with Olive Oil
Basil & Balsamic Reduction



Smoked Salmon Rosette Red Onion, Caper
Cream Cheese on Black Bread

\$4.25, per piece

Seared Ahi Tuna with Wasabi, Daikon,
and Japanese Cucumber



Pate de Foie Gras with
Georgia Peach on Crisp Croissant



Peppered Beef with Basil Pine-Nut Relish
on Onion Flat Bread



Wild Mushrooms, Feta and
Thyme Marinated Shrimp in Puff Pastry

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



RECEPTION MENUS

A LA CARTE ITEMS- HOT HORS D'OEUVRES

(All hors d'oeuvres have a two dozen minimum per selection)

\$3.25, per piece

Roasted Italian Vegetable Phyllo Cups with
Tarragon Goat Cheese



Cranberry and Brie in Puff Pastry



Camembert Tarts with Black Forest Ham,
Chives and Tomato Fresca



Vegetarian Egg Rolls with Spicy Honey
Mustard



Coconut Crusted Chicken
with Plum Ginger Sauce



Spinach and Feta in Phyllo Dough

\$3.75, per piece

Crab Cakes with Cayenne Cilantro Remoulade



Sun-Dried Tomato & Basil in Phyllo Dough



Goat Cheese Filled Artichoke Hearts



BBQ Pork Biscuit



Buffalo Style Chicken Spring Roll with
Maytag Bleu Cheese Dipping Sauce



Pancetta Wrapped Shrimp Skewers with
Roasted Pepper Butter



Mushrooms Stuffed with
Italian Sausage and Pesto

\$4.25, per piece

New Zealand Lamb Chops with
Hudson Apple Mint Chutney



Cocktail Filet Mignon with
Horseradish Roquefort Crust



Maine Lobster Spring Roll with
Chipotle Plum Sauce



Tempura Shrimp with
Jalapeno Papaya Glaze



Seared Salmon Skewer with
Bourbon Barbeque Sauce

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



RECEPTION MENUS- A LA CARTE ITEMS

CARVING STATIONS

Herb Crusted Roast Rack of Australian Lamb
Mint Jelly and Truffle Demi Glace

\$65.00

Serves approx. 7 guests

Oak Smoked Scottish Salmon
Crème Fraiche, Red Onion, Capers, Chopped Egg
and Rye Toast Points

\$350.00

Serves approx. 40 guests

Pepper and Sesame Crusted Hawaiian Tuna
Seared Rare and Served with Papaya Lime Salsa,
Ginger Rolls and Wasabi Aioli

\$375.00

Serves approx. 40 guests

Smoked Breast of Turkey
Cranberry Relish, Rosemary Mayonnaise, Herb
Rolls and Potato Rolls

\$175.00

Serves approx. 25 guests

Roast Sirloin of Beef
Pinot Noir Jus Lie, Creamed Horseradish and
Herb Rolls

\$300.00

Serves approx. 40 guests

Pepper- Seared Tenderloin of Beef
Sauce Bearnaise and Sesame Rolls

\$200.00

Serves approx. 15 guests

Prime Rib of Beef
Creamed Horseradish, Herb Dijon Mustard and
Crusty French Rolls

\$350.00

Serves approx. 50 guests

Honey Glazed Virginia Ham
Stone Ground Mustard and Potato Rolls

\$300.00

Serves approx. 40 guests

RECEPTION ENHANCEMENTS

Chateau Élan Crudités Display

Bleu Cheese Dressing, Black Bean Dip and Avocado-herb
Ranch Dip

Small \$125.00 serves 25 people

Medium \$250.00 serves 50 people

Large \$500.00 serves 100 people

Assorted Domestic and Imported Cheeses

French Bread Crostini, Sliced Baguette and Assorted
Crackers, Fresh Fruit Garnish

Small \$225.00 serves 25 people

Medium \$450.00 serves 50 people

Large \$900.00 serves 100 people

Baked Brie

Macadamia Nut & Honey Crusted Brie Wheel Baked in
Sourdough

\$200.00 serves 40 people

Chili Con Queso

House Made Tri Color Tortilla Chips

\$150.00 serves 25 people

Spinach and Artichoke Dip Con Queso

Spiced Pita Chips

\$150.00 serves 25 people

Anti Pasti Platter

Prosciutto, Sopressetta, Grilled Vegetables, Fresh
Mozzarella, Vine Ripe Tomatoes,

Roasted Peppers and Garlic, Marinated Olives and
Artichoke Hearts

\$225.00 serves 25 people

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



RECEPTION ENHANCEMENTS
(CON'T)



SUSHI AND SASHIMI



Assortment of California Rolls, Vegetable Rolls
and Spicy Tuna Rolls

Yellow Tail Ahi and Salmon Sashimi
Accompanied by Pickled Ginger, Soy Sauce and
Wasabi

\$5.50 per piece

FRESH SEAFOOD ON ICE



Chilled Jumbo Shrimp
Alaskan Snow Crab
Cocktail Sauce

\$4.00 per piece

Cavier Station
Sevruga

\$95.00 per Ounce

Osetra
\$105.00 per Ounce

“000” Beluga
\$125.00 per Ounce

Cavier Served with Toast Points, Crème Fraiche,
Chopped Egg White, Yolk and Onions

**All hors d'oeuvres selections have a two dozen
minimum per selection.**

THE GRIDDLE



Polenta Cakes with Wild Mushrooms and Herb
Ragout

Crab Cakes with Charred Corn, Wilted Spinach
and Pommery Mustard Sauce

Smoked Salmon and Potato Cakes with Spiced
Apple Chutney

\$14.00 per person

SCAMPI SAUTE



Gulf Shrimp Sautéed in Garlic, Tomatoes, Chevril
and Caper Cream with French Bread Crostini

\$17.00 per person

STONE MOUNTAIN HOT ROCK



Medallions of Salmon, Ahi Tuna and Lamb Seared
in Cold Pressed Olive Oil

Served with Crostini, Wasabi Mayonnaise,
Tapenade and Warm Garlic Demi Gace

\$20.00 per person

Customary 22% taxable service charge, 7% States Sales Tax will be applied for all



PROGRESSIVE DINING STATIONS



Promote a Casual, Social Ambiance for your Guests...

Stroll from station to station and savor the culinary creations of our talented chefs as you sample their tailor-made creations. Progressive Dining Stations are based on a maximum of 3 hours of service. A labor charge of \$100+ per attendant of Chef will be applied for items carved or prepared to order. Select a minimum of 5 stations. All stations priced per person. Minimum of 50 guests

I

Potato Martini Bar

A Dollop of Creamy, Whipped Potatoes served in a Martini Glass and Accompanied by a Variety of Delectable Toppings

Garlic Infused Yukon Baked Potatoes
Green Onions, Sauteed Button Mushrooms, Pancetta Bits, Grated Vermont Cheddar, Butter and Sour Cream
Honey Glazed Sweet Potatoes Brown Sugar, Toasted Pecans, Cinnamon Butter and Toasted Coconut

\$14.00

II

Fajitas

Marinated Skirt Steak and Chicken Breast Sauteed to order with Onion, Bell Peppers, Tomatoes and Sonoran Spices, served on Soft Flour and Wheat Tortillas with Refried Beans, Shredded Cheese, Guacamole, Sour Cream and Salsa

Beef & Chicken \$16.00

Add Lime Marinated Shrimp \$4.75

III

Saute Station

Sauteed Medallions of Beef Tenderloin with Portobello Mushrooms, Zinfandel Sauce and Sliced Rosemary Baguettes

\$18.00 per person

IV

Pasta

Fresh Pasta prepared to order and served with Garlic Foccacia and Grated Parmesan Cheese
Spinach and Cheese Tortellini
Tossed with Tomatoes, Olives, Chives, Italian Mushrooms and Garlic Alfredo Sauce
Penne Pasta Tossed with
Artichokes, Pine Nuts, Sun-Dried Tomatoes, Roasted Peppers, Asparagus and Basil Marinara

\$15.00

V

Specialty Risotto

Herb Seared Chicken Risotto Fresh Parmesan and Cracked Black Pepper
Saffron Risotto
With Blackened Rock Shrimp

\$18.00

VI

Gourmet Pizzeria

Gorgonzola, Provolone, Caramelized Onions and Fresh Rosemary
Smoked Chicken, Prosciutto and Basil Chiffonade
Italian Sausage, Mozzarella and Tomato Sauce

\$14.00

VII

Indulgences

Chocolate Truffles, Double-dipped Strawberries, Mini Cream Puffs, Chocolate Eclairs, Lemon Bars and Fresh Fruit Tartlets

\$15.00

VIII

Dessert Station

Bananas Foster prepared to order, Triple Chocolate Mousse Cake, Key Lime Pie, Pina Colada Cakes, Warm Blueberry Bread Pudding and Double Dipped White and Dark Chocolate Strawberries

\$18.00

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



BANQUET WINE LIST

(Priced by the Bottle)

CHARDONNAY

Chateau Elan American	\$30.00
Rodney Strong, Sonoma, CA	\$35.00
Kendall Jackson, Napa Valley	\$36.00
Columbia Crest 'Horse Heaven Hills', Columbia Valley, WA	\$46.00
Sonoma Cutrer "Russian River" Sonoma, CA	\$56.00
Jordan, CA	\$68.00



OTHER WHITE VARIETALS

Whitehaven Sauvignon Blanc New Zealand	\$44.00
Santa Margherita, Pinot Grigio	\$56.00
Caymus, Conundrum, White Meritage, CA	\$68.00



CABERNET SAUVIGNON

Chateau Elan American	\$32.00
Rodney Strong, Sonoma, CA	\$39.00
Kendall Jackson, Napa Valley, CA	\$46.00
Beringer Knight's Valley, Napa Valley, CA	\$59.00
Casa La Pastolle Cuvee, Alexandre, Chile	\$62.00
Chateau Ste. Michelle 'Canoe Ridge', WA	\$74.00
Stags Leap Cellars, Napa Valley, CA	\$125.00

MERLOT

Chateau Élan, Braselton, GA	\$32.00
Rodney Strong, Sonoma, CA	\$36.00
Clos du Val, Napa Valley, CA	\$68.00
Robert Sinskey, Carneros, CA	\$75.00



OTHER RED VARIETALS

MacMurray, Pinot Nior Sonoma Coast, CA	\$45.00
Norton Reserva, Malbec, Argentina	\$45.00
Banfi Chianti Classico Reserva	\$49.00
Jim Barry Shiraz, 'Lodge Hill' Clare Valley, Australia	\$60.00



ROSE/BLUSH WINES

Beringer, White Zinfandel	\$23.00
Robert Oatley Rose, Australia	\$40.00



CHAMPAGNE AND SPARKLING WINE

Freixenet, Blanc de Blanc, Spain, NV	\$32.00
Charles de Fere, Reims France, NV	\$36.00
Mumm Napa Brutt Prestige, Carneros, CA	\$54.00
Vueve Clicquot Brut NV Champagne France	\$115.00

BAR SERVICE

Customary 22% Taxable Service Charge, 7% States Sales Tax will be Applied



VODKA
GIN
RUM
TEQUILA
BOURBON
WHISKEY
SCOTCH

DELUXE BRANDS

Fris Vodka
 Beefeater
 Bacardi Light
 Sauza Gold
 Jim Beam
 Canadian Club
 Dewar's White Label

PREMIUM BRANDS

Absolut Vodka
 Tanqueray
 Baacardi Light
 Cuervo Gold
 Jack Daniels
 Crown Royal
 Chivas

Cocktail Bars include Bottled Water, Sodas, Juices, Beer, Wine
 and the Liquor Brands Selected



BAR PACKAGES BY THE HOUR (PER PERSON)

DURATION

One Hour
 Two Hours
 Three Hours
 Each Additional Hour

DELUXE

\$17.00
 \$23.00
 \$29.00
 \$6.00

PREMIUM

\$20.00
 \$26.00
 \$32.00
 \$6.00

CONSUMPTION BAR

Premium Brand
 Deluxe Brand
 House Wines
 Beer- Import
 Beer- Domestic
 Non-Alcoholic
 *Cash Bar Cashier Fee

HOSTED

“On Consumption”
 \$7.25/Drink
 \$6.75/Drink
 \$7.50/Glass
 \$5.50/Bottle
 \$5.00/Bottle
 \$2.50/Drink

NON-HOSTED*

“Cash Bar”
 \$8.00/Drink
 \$7.00/Drink
 \$8.00/Glass
 \$6.00/Bottle
 \$5.00/Bottle
 \$3.00/Drink
 \$100.00

All Bar Packages Require Bartender(s) at \$100.00 each

LIQUEURS & CORDIALS Available on Request

Deluxe

Amaretto Sambuca Romana
 Kahlua Jaegermeister
 Cointreau Frangelico
 Bailey's Chateau Élan Port

Hosted: \$8.50/Drink

Non-Hosted: \$9.00/Drink

Premium

Grand Marnier
 Drambuie
 B&B
 Chambord

Hosted: \$9.00 Drink

Non-Hosted: \$9.50/Drink

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