

THE MENU



FOUR SEASONS HOTEL
Atlanta

BREAKFAST BUFFET

prices are per guest

CONTINENTAL | \$36

Chilled Fruit Juices to include Orange, Grapefruit and Cranberry
Farmers Market Seasonal Fruit Salad
Individual Assorted Yogurt
Individual Granola Parfait, Honey Yogurt and Fresh Fruit
Selection of Citrus and Whole Fruit
Bakery Selection:
Whole Grain Bran and Fruit Muffins
Fruit and Cheese Danish, Butter Croissants
Local Fruit Preserves, Sweet Butter and Wild Flower Honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

HEALTHY START | \$40

Includes Continental Buffet Items
Egg White and Mushroom Tarts with Goat Cheese
Oven Roasted Sweet Potatoes
Apple-Chicken Sausage

AMERICAN BREAKFAST | \$46

Includes Continental Buffet Items
Free Range Scrambled Eggs
Selection of Breakfast Meats (SELECT TWO)
Pork Sausage
Thick Cut Ham
Applewood Smoked Bacon
Apple-Chicken Sausage
Herb Roasted Yukon Gold Potatoes

SOUTHERN BREAKFAST | \$48

Includes Continental Buffet Items
Free Range Scrambled Eggs
Savannah Crab Benedict
Buttermilk Biscuits with Sausage Gravy
Stone Ground Logan Turnpike Grits
Smoked Thick Cut Ham, Pork Sausage

ENHANCEMENTS

Croissant Sandwich | \$72 per dozen
Flaky Croissant, Crisp Bacon, Scrambled Eggs, Gruyère Cheese

Breakfast Wrap | \$60 per dozen
Scrambled Eggs, Low Fat Mozzarella, Grilled Vegetables, Flour Tortilla

Breakfast Panini Station | \$72 per dozen
Fresh Made Sandwiches of Scrambled Eggs, Ham, Bacon and Cheeses
(chef attendant required | \$150)

Individual Granola Parfait, Honey Yogurt and Fresh Fruit | \$6 per item

Breakfast Meats | \$6 (SELECT TWO)
Pork Sausage, Thick Cut Ham, Applewood Smoked Bacon, Apple-Chicken Sausage

Stone Ground Logan Turnpike Grits | \$6

Breakfast Potatoes | \$6 (SELECT ONE)
Herb Roasted Yukon Gold, Hash Browns, Roasted Sweet Potato Hash with Peppers

Selection of Breads or Local Bagels with Cream Cheese | \$6

Free Range Scrambled Eggs | \$8

Buttermilk Biscuits with Sausage Gravy | \$8

Smoked Salmon, Local Bagels, Vidalia Onion Cream Cheese | \$14

Espresso, Cappuccino, Caffé Latte | \$8
(barista required | \$150)

Made to Order Omelets | \$16
Free Range Eggs, Cheddar Cheese, Smoked Ham, Mushrooms
Tomatoes, Spinach, Peppers, Herbs
(chef attendant required | \$150)

Smoothie Station | \$10
Fresh Berries Blended Together with Low Fat Yogurt
(chef attendant required | \$150)

PLATED BREAKFAST

price per guest | \$34

ALL PLATED BREAKFASTS INCLUDE

Tableside Choice of Orange, Grapefruit, or Cranberry Juice
Bakery Basket
Sweet Butter and Assorted Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

SELECT ONE

Chilled Seasonal Sliced Fruit Plate

Individual Granola Parfait, Honey Yogurt and Fresh Fruit

Grapefruit Segments with Ginger and Fresh Mint Syrup

SELECT ONE

Free Range Scrambled Eggs
Herb Grilled Tomato
Roasted Yukon Gold Potatoes with Green Onions

Eggs Benedict
Canadian Bacon or Smoked Salmon
Roasted Yukon Gold Potatoes with Green Onions

Peach and Pecan Brioche French Toast
Maple Syrup

Mushroom and Goat Cheese Quiche
Grilled Asparagus and Tomato

Buttermilk Pancakes
Maple Syrup

Lemon Ricotta Pancakes
Blueberry Compote

PLATED ENHANCEMENTS

prices are per guest and are additional to plated pricing

Selection of Individual Yogurt | \$6
Low Fat, Plain, Fruit

Steel Cut Irish Oatmeal | \$9
Brown Sugar, Raisins and Milk

Fresh Fruit Smoothie Shooters | \$3 (minimum of one dozen)

Breakfast Meats | \$6 (select one)
Pork Sausage
Thick Cut Ham
Applewood Smoked Bacon
Apple-Chicken Sausage

BRUNCH

prices are per guest | \$75
minimum of 30 guests

Chilled Fruit Juices to include Orange, Grapefruit and Cranberry
Farmers Market Seasonal Fruit Salad
Peach Yogurt and Honey Granola
Selection of Citrus and Whole Fruit

Bakery Selection:

Whole Grain Bran and Fruit Muffins
Fruit and Cheese Danish, Butter Croissants
Local Fruit Preserves, Sweet Butter and Wild Flower Honey

Heirloom Tomato and Mozzarella with Basil Balsamic Reduction
Gulf Shrimp and Avocado Salad, Endive, Citrus Segments
Roasted Garden Vegetables, Market Herbs and Lemon Zest Olive Oil
Mushroom and Spinach Tart with Applewood Smoked Bacon
Free Range Scrambled Eggs
Yukon Gold Breakfast Potatoes with Green Onions
Seasonal Vegetables

Chef's Selection of Five Miniature Desserts
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

SELECT ONE

Pork Sausage

Thick Cut Ham

Applewood Smoked Bacon

Apple-Chicken Sausage

SELECT ONE

Spinach Stuffed Chicken Breast, Southern Vegetable Succotash

Grilled Grouper with Fennel and Citrus

Goat Cheese Ravioli, Heirloom Tomatoes, Pesto Cream

Macaroni & Cheese with Lobster

BRUNCH ENHANCEMENTS

prices are per guest

Omelets Made to Order | \$16

Free Range Eggs, Cheddar Cheese, Smoked Ham
Mushrooms, Tomatoes, Spinach, Peppers, Herbs
(chef attendant required | \$150)

Eggs Benedict | \$20

Classic, Smoked Salmon or Savannah Crab, Hollandaise
(chef attendant required | \$150)

Mustard Glazed Hot Smoked Scottish Salmon | \$295 per item
serves 25 guests (chef attendant required | \$150)

Prime Rib of Beef | \$375 per item

Horseradish Cream, Red Wine Sauce
serves 35 guests
(chef attendant required | \$150)

Organic Whole Roasted Turkey | \$225 per item

Sage Gravy
serves 40 guests
(chef attendant required | \$150)

STATIONS CONTINUED →

DELI LUNCH BUFFET

prices are per guest | \$48
minimum of 20 guests

ALL LUNCH BUFFETS INCLUDE

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas and Iced Tea with Lemon

SOUPS | SELECT ONE

Vidalia Onion, Georgia Goat Cheese Crouton
Vegetable Minestrone, Herb Dumplings
Chicken Tortilla
“She-Crab”, Oyster Crackers
Loaded Baked Potato and Leek Bisque
Tomato Basil, Pesto Croutons

SALADS | SELECT TWO

Organic Field Greens
Carrot-Ginger and Herb Buttermilk Dressing
Wedge of Butter Lettuce
Crumbled Goat Cheese, Bacon Dressing
Traditional Caesar Salad
Chive and Horseradish Potato Salad
Grilled Asparagus, Bay Shrimp Salad
Citrus-Tarragon Vinaigrette
Tomato and Mozzarella Salad, Basil Pesto
Toasted Penne Pasta, Tomato Vinaigrette
Grilled Market Vegetables

SANDWICHES | SELECT FOUR

Roast Beef, Horseradish Cream on Loaded Foccacia
Smoked Turkey Breast, Spicy Mustard, Apples on Walnut Brioche
Moroccan Chicken on Butter Croissant
Shaved Roasted Pork Loin, Dijon, Watercress on Ciabatta
Lamb Top Round, Fig, Arugula on Rustic Wheat
Grilled Vegetables and Goat Cheese on Spinach Wrap
Grilled Portobello, Truffle Mayonnaise and Arugula on a Baguette
Herb Tuna Salad, Southern Chow Chow on Sourdough
Bay Shrimp Salad in Pita with Sprouts

DESSERTS | SELECT THREE

Ellijay Apple Pie, Oatmeal Cheddar Crumble
Lemon Meringue Pie
Bourbon Pecan Tarts
Seasonal Fruit Cobbler
Coca-Cola Chocolate Mini Cupcakes
Nancy Green’s Carrot Cupcakes
Mascarpone Cheesecake

DELI ENHANCEMENTS

prices are per guest / minimum of 20 guests

Basket of Southern Fried Chicken | \$8
Biscuits and Honey

Pulled Pork on Hoagie Roll | \$8
Bread and Butter Pickle, Southern Slaw

Pressed Panini Sandwich | \$8
Tuscan Spiced Chicken, Pepper Jack Cheese
(chef attendant required | \$150)

LUNCH BUFFET CONTINUED →

HOT LUNCH BUFFET

minimum of 20 guests

ALL HOT LUNCH BUFFETS INCLUDE

Selection of Rolls with Sweet Butter
Farm Fresh Vegetables Sautéed with Shallot Butter
Jasmine Rice or Roasted Fingerling Potatoes (select one)
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas and Iced Tea with Lemon

SALADS | SELECT THREE

Arugula, Radicchio, Wood Grilled Mushrooms, Balsamic Vinaigrette
Organic Field Greens, Carrot-Ginger, Herb Buttermilk Dressing
Wedge of Butter Lettuce, Crumbled Goat Cheese, Bacon Dressing
Crisp Romaine, Lemon Vinaigrette
Chive and Horseradish Potato Salad
Soba Noodle, Bay Shrimp, Thai Chili Dressing
Tomato and Mozzarella Salad, Basil Pesto
Grilled Market Vegetables

ENTRÉES

SELECT TWO FOR \$54 PER GUEST
SELECT THREE FOR \$64 PER GUEST

Cajun Blackened Chicken, Grilled Kale
Southern Fried Chicken, Biscuits and Honey
Lemon Thyme Chicken Breast, Vegetable Ratatouille
Pecan Crusted Local Trout, Wilted Spinach, Mustard Butter Sauce
Herb Salmon Cakes, Roasted Corn Relish, Old Bay Remoulade
Baked Individual Meat Loaf, Vidalia Onions and Mushroom Sauce
Baked Sun Dried Tomato and Ricotta Stuffed Pasta Shells, Marinara
Orecchiette Pasta, Broccolini, Black Olives, Roasted Garlic Sauce
Barbeque Pork Loin

DESSERTS | SELECT THREE

ElliJay Apple Pie, Oatmeal Cheddar Crumble
Lemon Meringue Pie
Bourbon Pecan Tarts
Seasonal Fruit Cobbler
Coca-Cola Chocolate Mini Cupcakes
Chocolate Chess Pie
Nancy Green's Carrot Cupcakes
Mascarpone Cheesecake

BREAKFAST • BRUNCH • LUNCH • BREAKS • TEA • RECEPTION • DINNER • BAR
 BUFFET • PLATED • BOXED

PLATED LUNCH

THREE COURSES

price based on entrée selection per guest

ALL PLATED LUNCHES INCLUDE

Selection of Rolls with Sweet Butter
 Freshly Brewed Regular and Decaffeinated Coffee
 Selection of Teas and Iced Tea with Lemon

STARTERS | SELECT ONE

Vegetable Minestrone, Herb Dumplings
 Roasted Eggplant and Tomato Soup, Crispy Pita Chip
 Yellow Tomato Gazpacho
 Vidalia Onion Soup, Georgia Goat Cheese Crouton
 New England Clam Chowder, Oyster Crackers
 Loaded Baked Potato and Leek Bisque
 Chicken Tortilla Soup
 Tomato Basil Soup, Pesto Croutons
 Local Bibb Lettuce, Creamy Tomato Vinaigrette, Crispy Onions
 Greek Salad, Crisp Romaine, Cucumbers, Tomatoes
 Oregano Vinaigrette
 Mixed Greens, Shaved Vegetables, Vidalia Onion Vinaigrette
 Spinach, Dried Cranberry, Goat Cheese, Candied Pecans
 Apple Cider Vinaigrette
 Grilled Asparagus, Radish, Watercress, Shallot Vinaigrette
 Layered Heirloom Tomato, Basil, Fresh Mozzarella
 Aged Balsamic Drizzle

ENTRÉES | SELECT ONE

Warm Steak Salad | \$49
 Wilted Spinach, Roasted Potatoes, Portobello Mushroom
 Grain Mustard Vinaigrette

BBQ Grilled Pork Chop | \$49
 Crispy Grit Cakes, Southern Greens

Grilled Chicken Breast | \$44
 Roasted Peppers, Artichoke, Lemon Orzo, Crispy Capers

Fried Chicken Salad | \$44
 Tender Greens, Sweet Corn, Peppers, Buttermilk Dressing

Seared Artic Char | \$46
 Fingerling Potatoes, Seasonal Vegetables, English Pea Sauce

Seared Scallops | \$54
 Herb Risotto, Spanish Chorizo and Cilantro

Pan Seared Snapper | \$54
 Grilled Scallion Whipped Potatoes, Yellow Tomato Tarragon Sauce

Orecchiette Pasta | \$44
 Rock Shrimp, Sundried Tomato Sauce

Caesar Salad | \$46
 Garlic Dressing, Parmesan Croutons, Grilled Salmon

PLATED LUNCH CONTINUED

PLATED LUNCH

THREE COURSES CONTINUED

price based on entrée selection per guest

ALL PLATED LUNCHES INCLUDE

Selection of Rolls with Sweet Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas and Iced Tea with Lemon

ENTRÉES FROM THE GRILL

SERVED WITH SEASONAL VEGETABLES

Whole Deboned Trout | \$49

Atlantic Salmon 5 oz. | \$46

Bronzino 8 oz. | \$49

Half Deboned BBQ Chicken | \$49

Beef Tenderloin 6 oz. | \$60

Strip Loin Steak 6. oz. | \$59

SIGNATURE SAUCES

SELECT ONE

Green Peppercorn
Béarnaise
Chimichurri
Lemon Butter
Red Wine

SIDES

SELECT ONE

Whipped Potatoes

Roasted Fingerling Potatoes

Stacked Potato Gratin

DESSERTS

SELECT ONE

5th Floor Honey Crème Brûlée, Fresh Berries, Whipped Cream

Individual Banana Pudding

Lemon Chess Pie, Caramel, Fresh Fruit

Key Lime Cheesecake, Dolce de Leche

Bourbon Pecan Pie, Chantilly Cream, Chocolate Sauce

Chocolate Silk Pie

BREAKFAST • BRUNCH • LUNCH • BREAKS • TEA • RECEPTION • DINNER • BAR
 BUFFET • PLATED • BOXED

BOXED LUNCH

take-out only | price per guest | \$38
 with soft drink or mineral water | \$42

Smoked Turkey Wrap, Avacado, Provolone, Cucumber, Sprouts
Served with Herb Mayonnaise

Fusilli Pasta Salad with Asparagus, Italian Green Olives, Parmesan Cheese
 Individual Bags of Taro Chips
 Fresh California Fruit Salad
 Double Fudge Brownie

Picnic Chicken Salad served on Housemade Croissants
 Pasta Salad with Pesto and Vegetables
 Individual Bags of Potato Chips
 Whole Seasonal Fruit
 Cream Cheese Blondie

Grilled Chicken Caesar Salad, Herb Croutons, Parmesan Cheese
 Wedge of Brie Cheese and Smoked Gouda
 Cluster of Red Grapes
 Sliced Country Bread
 Fresh Strawberries
 Chocolate Truffles

Roasted Chicken and Mozzarella Foccaccia Sandwich
 Mediterranean Potato Salad
 Carrots, Celery and Asparagus Spears, Pepper Ranch Dip
 Whole Seasonal Fruit
 Pecan Tassies

Grilled Vegetable Wrap with Feta Cheese, Oregano
 Fusilli Pasta Salad with Asparagus, Italian Green Olives, Parmesan Cheese
 Individual Bags of Taro Chips
 Fresh California Fruit Salad
 Double Fudge Brownie

Southern Buttermilk Fried Chicken
 Macaroni Salad
 Buttermilk Biscuits
 Watermelon Wedge
 Pecan Tassies

Sliced Virginia Ham, Brie and Honey Mustard, Baguette
 Gourmet Spicy Cole Slaw with Roasted Pecans
 Kettle Chips
 Whole Seasonal Fruit
 Double Fudge Brownie

EXECUTIVE LUNCH BOX “BENTO STYLE”

Presented in Bento Box Trays
 Ideal for “Working Lunch”
 maximum 150 guests | \$44 per guest

Artful Taste Selections of:
 Soup of the Day
 Gourmet Salad
 Half Deli Sandwich
 Daily Bistro Entrée
 Petite Dessert

BREAKS

prices are per guest

“COCA COLA” | \$18

Coke Cake Lollipops
Coke Floats Made to Order
“Coca-Cola” Beverages from Around the World

PEACH POWER (seasonal) | \$15

Baskets of Whole Fresh Peaches
Make Your Own “Peach Melba”
Peaches, Toasted Almonds
Caramel and Raspberry Sauce
Chantilly Cream
Peach Lemonade and Peach Iced Tea

SMOOTHIE THRILL | \$15

Custom Blended Smoothie Shooters
Strawberry, Banana and Peach
(chef attendant required | \$150)

CHIP’S N’ DIP | \$18

Crisp Vegetable Chips, Prawn Crackers and Papadums
Sour Cream and Onion, Hummus, Tomato Salsa, Avocado Dips
Individual Crudit  of Market Vegetables with Red Pepper Dip

TRAIL MIX | \$15

Nuts, Seeds, Raisins, Coconut and Dried Fruit
Served in Mason Jars

COOKIE JAR | \$15

Chocolate Chip, Oatmeal and Peanut Butter
Served with Soy Milk Shakes

COOL COMFORT | \$15

Gelato Bar
Three Seasonal Flavors of Italian Style Gelato
Served with Waffle Crisps and Fruit Sauces
(chef attendant required | \$150)

AT THE MOVIES | \$15

Fresh Movie Theatre Popcorn
Cracker Jacks, Peppermint Patties, Skittles

HARVEST | \$16

Baskets of Seasonal Apples
Apple Chips
Caramel Dipped & Dark Chocolate Covered Mini Apples
Rolled in Georgia Peanuts
Southern Pecan Tarts
Warm Apple Crisps, Fresh Whipped Cream
Warm Apple Cider

COFFEE SHOP | \$15

Made to Order Lattes, Mochas, Cappuccinos
Milk Chocolate Shavings and Cinnamon
Assorted House Made Biscotti
Mini Coffee Eclairs
(barista attendant required per every 25 guests | \$150)

BREAK ENHANCEMENTS

designed to complement your break

AM ENHANCEMENTS

House Baked Croissants, Muffins and Miniature Danish

Served with Sweet Butter and Fruit Preserves

Home Style Coffee Cakes

Assorted Breakfast Breads

Local Bagels

Assorted Cream Cheese and Preserves

\$50 per dozen

Seasonal Sliced Fruit with Berries | \$7 per person

Seasonal Whole Fruit | \$5 per person

Individual Granola Parfaits, Honey Yogurt, Fresh Fruit | \$6 per item
(minimum of one dozen)

Regular, Low-Fat Individual Yogurts | \$4 per item
(minimum of one dozen)

Assorted Individual Cold Cereals | \$4 per item
served with Whole, 2% and Skim Milk

PM ENHANCEMENTS

Energy Bars or Granola Bars | \$3.75 per item

Farm Fresh Vegetable Crudit  Martinis | \$7 per item
Pesto Dip or Roasted Pepper Aioli

Chocolate Dipped Strawberries, Dried Apricots, Dried Peaches |
\$48 per dozen

Haagen-Dazs Ice Cream Bars | \$5 per item

House Baked Black Currant and Orange Scones | \$50 per dozen
Devonshire Cream and Lemon Curd

Assorted House Baked Cookies | \$50 per dozen
*Chocolate Chip, Oatmeal Raisin, Cinnamon Sugar, Peanut Butter
Double Fudge Brownies and Blondies*

Premium Meeting Room Candy | \$4 per item
Skittles, M&Ms, LifeSavers, Chocolate Covered Raisins

Miniature Pastries | \$50 per dozen

Rice Krispy Treats or Home Made S'mores | \$50 per dozen

Bowls of Cocktail Pretzels | \$15 per bowl
serves 5 guests

Individual Bags of Popcorn | \$4 per item
Caramel, White Cheddar, Salted

Warm Jumbo Pretzels with Assorted Mustards | \$50 per dozen

BREAKFAST • BRUNCH • LUNCH • BREAKS • TEA • RECEPTION • DINNER • BAR

BREAKS • ENHANCEMENTS • BEVERAGES



BREAK BEVERAGES

Assorted Soft Drinks | \$4.75 per item

Bottled Water | \$4.75 per item

Sparkling Water | \$5 per item

Bottled Juices, Energy Drinks | \$6.50 per item

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Specialty Teas
\$75 per gallon

Freshly Squeezed Orange, Grapefruit, Carrot, Apple or Cranberry Juice
\$40 per pitcher

Ice Cold Pitchers of Flavored Lemonade of the Day
\$75 per gallon

Ice Cold Pitchers of Peach Iced Tea
\$75 per gallon





TEA

SOUTHERN AFTERNOON TEA | \$38 per guest

Tea Sandwiches (SELECT FOUR)

Southern Shortcakes
Chantilly Cream
Lemon Custard
Peach Relish

Tea Cakes and Cookies
Miniature Fruit Tarts
Chocolate Decadance

Selection of Specialty Teas

TRADITIONAL AFTERNOON TEA | \$48 per guest

Tea Sandwiches (SELECT FIVE)

Housemade Scones
Devonshire Cream
Lemon Curd
Fruit Preserves

Strawberries
Brown Sugar
Vanilla Whipped Cream

Tea Cakes and Cookies
Miniature Fruit Tarts
Chocolate Dipped Strawberries and Truffles

Glass of Sparking Wine

Selection of Specialty Teas

TEA SANDWICH SELECTIONS

Egg Salad Profiteroles

Coronation Chicken Salad

Virginia Ham and Homemade Mustard

Cucumber and Watercress

House Smoked Salmon and Georgia Caviar

Sliced Tomato and Mozzarella on Focaccia

RECEPTION

PASSED HORS D'OEUVRES

*minimum order 12 pieces per selection / priced per piece*COLD

Tomato Bruschetta, Shaved Parmesan Cheese | \$5

Butter Bean Paté, Crisp Bread, Olive Oil Poached Tomato | \$5

Vietnamese Lemongrass Chicken Summer Roll | \$5.50

Chicken Liver Paté, Grilled Sourdough, Peach Chutney | \$5.50

Medjool Dates Stuffed with Local Goat Cheese and Bacon | \$6.50

Roast Beef, Celery Salad, Horseradish Mayo | \$6.50

Roasted Lamb, Ratatouille, Aioli, Baguette | \$6.50

Foie Gras Mousse Doughnuts | \$6.50

Crab Salad in Corn Tortilla, Citrus Salsa | \$7

Applewood Smoked Salmon, Herb Cheese Crêpe | \$7

Spicy Salmon Rice Rolls, Wasabi Dip | \$7

Shrimp and Gazpacho Shooter | \$7

"Lobster Roll" Creamy Maine Lobster Salad, Toasted Brioche | \$8

HOT

Caramelized Vidalia Onion Tart, Goat Cheese | \$5

Warm Gougères | \$5

Pecan Crusted Brie, Jalapeño Jelly | \$5

Miniature Chicken Wellington | \$5.50

Wood Fired Lamb Meatballs, Tzatziki | \$6.50

Chorizo Empanadas | \$6.50

Angus Beef Sliders | \$6.50

Shrimp and Cilantro Spring Rolls, Thai Chili Dip | \$7

Crispy Coconut Shrimp, Chili Key Lime Mayonnaise | \$7

Savannah Crab Cakes, Red Pepper Aioli | \$7

Lobster and Chive Risotto Fritters | \$8

Potstickers

Vegetable | \$5

Chicken | \$5.50

Shrimp | \$7

Asian Spiced Satay, Soya Glaze

Chicken | \$5.50

Beef | \$6.50

RECEPTION

RECEPTION DISPLAY SELECTIONS

minimum of 20 guests / prices per guest

CHEESE | \$16

American and International Farmhouse Cheeses
Dried Fruits and Nuts, Sliced Baguettes, Crackers

ANTIPASTI | \$18

Coppa, Salami, Prosciutto
Cured Smoked Salmon, Smoked Oysters and Mussels
Grilled Vegetables, Toasted Focaccia Bread
Basil Pesto Spread, Assorted Olives

SEAFOOD | \$25

Poached Prawns, King Crab Legs, Oysters
Tomato Horseradish Cocktail Sauce
Preserved Lemon Mignonette
four pieces per guest

VEGETABLES | \$12

Individual Farm Fresh Seasonal Vegetable Crudités
Marinated Artichokes, Gigante Beans, Vegetables
Dips: Herb Blue Cheese, Hummus and Roasted Pepper Aioli

FRUIT | \$9

Whole and Sliced Fruit with Seasonal Berries
Fruit Chips with Minted Yogurt Dip, Dried Fruit

CARVING STATIONS

chef attendant required for all carving stations | \$150.00 per chef

HOT SMOKED SIDE OF SALMON | \$295 per item

Apple Cider Reduction, Dill Mustard
serves 20 guests

HERB ROASTED TURKEY | \$250 per item

Sage Sauce, Pepper Jelly, Cranberry Relish, Cornbread Stuffing
serves 40 guests

BISON STRIP LOIN | \$500 per item

Forest Mushrooms, Asparagus, Sliced Rolls
serves 30 guests

PEACH BBQ PORK LOIN | \$260 per item

Collard Greens, Cheese Grits, Sliced Rolls
serves 40 guests

BOURBON GLAZED HAM | \$250 per item

Specialty Mustards, Sliced Rolls
serves 40 guests

ROASTED SIRLOIN OF BEEF | \$400 per item

Brandy Green Peppercorn Sauce, Roasted Vegetables, Sliced Rolls
serves 30 guests

ATLANTIC SALMON EN CROUTE | \$325 per item

Layered with Spinach, Mushrooms and Wrapped in Butter Pastry
Mustard Dill Sauce
serves 20 guests

HERB RUBBED WHOLE TENDERLOIN OF BEEF | \$450 per item

Creamed Horseradish, Roasted Root Vegetables, Sliced Rolls
serves 20 guests

DRY AGED BEEF RIB EYE | \$475 per item

Caramelized Onion Jus, Silver Dollar Rolls
serves 20 guests

STATIONS CONTINUED

RECEPTION

SPECIALTY RECEPTION STATIONS

*prices are per guest**chef attendant required | \$150.00 per chef**specialty stations must be ordered for all guests*

LITTLE ITALY | \$24

choose two pastas and two sauces

Orecchiette	Pesto alla Genovese
Gnocchi	Sundried Tomato
Spinach Ravioli	Arugula Oil
Risotto	Sage Butter

Toasted Italian Garlic Bread

BUFORD | \$32

BBQ Peking Duck, Steamed Pancakes
 Assorted Dim Sum
 Pork Steamed Buns
 Noodle Salad with Chili Roasted Shrimp
 Vegetable Salad Rice Paper Rolls
Sweet and Sour Sauce
 Satays: Beef, Chicken, Tofu
Peanut Dipping Sauce, Mango Chili Dip

MINI BURGERS | \$30

Mini Burgers: Ground Steak, Tuna and Pulled Pork
 Cheese: Blue Cheese, Cheddar Cheese
 Onions, Pickles, Tomato, Lettuce
 Condiments: Ketchup, Mustard, Garden Relish
 Garlic Rosemary French Fries

LOCAL MASON JARS | \$15

Brandied Chicken Liver on Grilled Bread
 Gulf Shrimp Ceviche
 Shrimp and Grits
 BBQ Catfish Nuggets
 Braised Pork Belly
 Succotash

FARMERS SALAD | \$20

Chopped Romaine and Organic Greens
 Avocado, Tomato, Black Olives
 Crumbled Blue Cheese, Bacon
 Hard Boiled Egg, Lemon Grilled Chicken Breast
 Sesame Seared Tuna Loin, Grass Fed Skirt Steak
 Buttermilk and Balsamic Dressing

CEASAR SALAD | \$15

Grilled Shrimp and Chicken
 Hand Cut Romaine
 Croutons
 Shaved Parmesan Cheese

SUSHI BAR | \$34

Spicy Tuna Roll
 California Roll
 Salmon and Yellow Tail Nigiri
 Condiments: Soy Sauce, Pickled Ginger, Wasabi
(4 pieces per person)

COOL CATCH | market price

Iced Crab Claws
 Oysters on the Half Shell
 Jumbo Gulf Shrimp
 American Caviar with Potato Blini
*a specialty ice carving, frozen vodka bar or martini bar
 is recommended in the evening*

STATIONS CONTINUED →



RECEPTION

SPECIALTY RECEPTION STATIONS

prices are per guest

chef attendant required | \$150.00 per chef

specialty stations must be ordered for all guests

KABOB | \$30

Marinated Beef, Chicken and Lamb

Grilled Over Pecan Wood

Tzaziki, Park 75 Steak Sauce, Tikka Butter Sauce

Saffron Basmati

Flat Bread

SHRIMP & GRITS | \$20

Sautéed Jumbo Gulf Shrimp

Garlic, Parsley and Butter

Creamy White Cheddar Grits

Taso Ham Gravy

SHRIMP BOIL | \$34

Gulf Coast Shrimp and King Crab, New Potatoes

Corn and Asparagus Poached in

New Orleans Old Bay Broth

Grilled Country Bread and Aioli

TAPAS | \$30

Garlic Prawns

Chorizo Sausage and Seafood Paella

Smoked Chicken and Manchego Empanadas

Marinated Olives

Hummus

Stuffed Peppers

Gigante Beans

Stuffed Grape Leaves

Wood Grilled Vegetables

Grilled Bread, Toasted Pita Chips

STATIONS CONTINUED →



RECEPTION

DESSERT STATIONS

prices are per guest

PETIT FOURS | \$16

Seasonal Selection of Gourmet Petit Fours

CHOCOLATE | \$15

A Celebration of Fabulous Individual Chocolate Desserts
Made From Milk Chocolate, White Chocolate
& Bittersweet Chocolate

PEACHES FOSTER | \$12

Warm Local Peaches Sautéed with Caramelized Rum Sauce
Served Over Vanilla Bean Ice Cream Flavored with Rum
(chef attendant required | \$150)

CUPCAKE CUPCAKE | \$20

Variety of Cupcakes
Served with Custom Frostings
(chef attendant required | \$150)

THE CREPERIE | \$16

Made to Order French Crêpes
Filled with Nutella, Orange Marmalade or Strawberries & Cream
Condiments: Raspberry Sauce, Chocolate Sauce, Whipped Cream
(chef attendant required | \$150)



PLATED DINNER

*prices are per guest based on a three course dinner
four course dinner available at an additional \$12 per person*

ALL PLATED DINNERS INCLUDE

*Selection of Rolls with Sweet Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas*

SOUPS | SELECT ONE

Vegetable Minestrone, Herb Dumplings

Roasted Eggplant and Tomato Soup, Crispy Pita Chip

San Marzano Tomato and Basil Soup, Garlic Chips

Butternut Squash, Maple Toasted Brioche

Porcini Mushroom Soup, Truffle Goat Cheese Crostini

Red Lentil and Coconut Soup, Scallions, Plump Raisins

Cauliflower Soup, Gorgonzola, Pine Nuts

Smoked Ham and Corn Chowder

Clam Chowder, Oyster Crackers

Lobster Bisque

SALADS | SELECT ONE

Sweet Gem Salad, Shaved Parmesan
Crisp Flat Bread, Creamy Caesar Dressing

Arugula Salad, Shaved Prosciutto Figs
Sherry Red Onion Vinaigrette

Organic Field Greens, Shaved Vegetable Ribbons
Tarragon Dressing

Bibb Lettuce, Creamy Tomato Vinaigrette
Crispy Onions

Endive and Local Leaf Salad, Medjool Dates
Dried Cranberries, Blood Orange Dressing

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto
Aged Balsamic Drizzle

Roasted Beets, Watercress, Local Goat Cheese
Truffle Vinaigrette

Portobello Mushroom Carpaccio, Organic Greens
Humboldt Fog Goat Cheese, Shallot Vinaigrette

ALTERNATIVE APPETIZERS | \$8

substitute for any first or second course items to enhance your meal

Forest Gathered Mushroom Risotto

Hot Smoked Salmon, Apple Celery Salad, Mustard Glaze, Cider Reduction

Shrimp Ravioli, Grilled Swiss Chard, Black Truffle Cream

Southern Style Crab Cake, Crawfish Remoulade

Seared Sea Scallop, Corn Grits, Tasso Sauce

Seared Rare Tuna, Field Greens, Green Beans
Fingerling Potatoes, Herb Dressing

PLATED DINNER CONTINUED →



PLATED DINNER

prices are per guest based on a three course dinner
four course dinner available at an additional \$12 per person

Spinach & Goat Cheese Stuffed Chicken Breast \$85
*Oven Roasted Fingerling Potatoes, Caramelized Vidalia Onions
Forest Mushroom And Madeira Sauce*

Wood Grilled Chicken Breast | \$79
*Whipped Sweet Potatoes, Lemon Thyme Asparagus
Chimichuri Sauce*

Prosciutto Wrapped Chicken Breast | \$82
*Forbidden Rice, Vegetable Bundle With Sage Butter
Red Pepper Sauce*

Seared Georges Bank Scallops | \$ 88
Fava Bean Risotto, Roasted Butternut Squash & Lemon Butter .

Lemon Thyme Roasted Cod | \$82
Tomato & Shrimp "Chowder", Smokey Bacon & Shrimp Toast

Sesame Soy Glazed Salmon | \$ 80
Jasmine Rice Cake, Thai Coconut Curry Sauce

Blackened Snapper | \$ 96
"Hopin John", Grilled Kale & Chow Chow

Savannah Crab Cake | \$ 88
Grilled Corn, Okra & Potato Hash, Old Bay Remoulade

BBQ Beef Short Ribs | \$ 90
Southern Vegetable Succotash, Truffle Potato Crisp

Roasted Beef Tenderloin | \$95
*Scallion Whipped Potatoes, Green Beans with Shallot Butter
Mushroom Sauce*

Braised Veal Ossobucco | \$ 96
*Creamy Smokey Gouda Grits, Cipolline Onion, Carrots
Lemon Herb Relish*

10 Oz. Grilled Beef Ribeye | \$ 98
Potato Croquette, Blue Cheese Butter, Roasted Tomato

Baked Portobello Mushroom Napoleon | \$ 78
Vegetable Ratatouille, Roasted Pepper Sauce, Arugula Oil

Polenta Cake | \$78
Zucchini, Grilled Eggplant, Goat Cheese & Tomato-Caper Sauce

Black-Eyed Pea And Quinoa Cakes | \$78
Grilled Kale, Roasted Pepper & Corn Relish, Avocado Cream

DUET

Beef Tenderloin & Savannah Crab Cake | \$115
*Sauteed Spinach, Red Wine Sauce
Corn Relish, Lemon Aioli*

Braised Beef Short Rib & Lobster Ravioli | \$110
Whipped Carrots, Bacon Tossed Brussels Sprouts



PLATED DINNER

DESSERTS | SELECT ONE

Grapefruit Custard Tart, Toasted Meringue

Mile High Passion Fruit Meringue Pie, Milk Chocolate Sauce

Local Roasted Peach Crisp, Vanilla Bean Ice Cream

Peach and Blueberry Upside Down Cake, Coconut, Ginger Rum Sauce

Strawberry Mousse, Lemon Citrus Cake, Caramel Sauce

Seasonal Fruit Fool, Toasted Pecans, Freshly Whipped Cream

Flourless Chocolate Cake, Raspberry Purée

Grande Hazelnut Macaroon, Milk Chocolate Mousse, Raspberry Sauce

Stout Chocolate Cake, Chocolate Fudge Icing

Georgia Dobos Cake, Crumbled Almond Macaroon

Citrus Panna Cotta, Caramelized Meringue, Tropical Embellishments

5th Floor Honey Pavlova, Local Yogurt, Fruit Relish

Profiteroles with Orange Sorbet, Chocolate Espresso Glaze, Cashews

Sampler Dessert Trio | \$6 per guest




DINNER BUFFET

minimum of 20 guests / prices are per guest

ALL BUFFET DINNERS INCLUDE

Selection of Rolls with Sweet Butter

 Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

PIEDMONT | \$100

Mixed Greens with Balsamic Vinaigrette
Fresh Mozzarella and Sliced Heirloom Tomatoes
Virgin Olive Oil and Basil
Pasta Salad, Artichoke Hearts, Baby Shrimp

Pan Seared Halibut, Grilled Kale
Basil Roasted Shrimp Brochette
Medallions of Beef
Button Mushrooms, Red Wine Sauce

Garlic and Herb Roasted Potatoes
Toasted Barley Risotto
Farm Fresh Seasonal Vegetables

Chef's Selection of Miniature Cakes and Tarts

ANSLEY | \$90

Spinach Salad with Roasted Tomato Vinaigrette
Asparagus and Citrus Salad
Roasted Mushroom Salad

Herb Crusted Striped Bass, Fennel Sauce
Beef Medallions, Crumbled Blue Cheese, Port Wine Sauce
Grilled Chicken Breast, Roasted Corn Relish

Roasted Fingerling Potatoes with Vidalia Onions
Farm Fresh Seasonal Vegetables

Chef's Selection of Miniature Cakes and Tarts

SOUTHERN | \$120

Lump Crab Soup, Oyster Crackers

Judge John Bibb Salad, Crispy Onions, Buttermilk Dressing
Roasted Sweet Corn and Tomato Salad
Picnic Potato Salad
Southern Style Cole Slaw

Pecan Crusted Catfish, Capers, Tartar Sauce
Pork Loin, Roasted Peach BBQ Sauce
Smothered Fried Chicken Breast, Honey Whole Grain Mustard Cream
Gulf Shrimp and Grits, Taso Ham Gravy

Fried Okra
Whipped Sweet Potatoes
Braised Collard Greens
Squash Souffle
Cornbread and Crusty Rolls, Sweet Butter

Bourbon Chocolate Pecan Pie
Banana Cream Pie
Southern Style Warm Peach Cobbler

BEVERAGE SELECTIONS

HOST BAR SELECTIONS

Domestic Beer | \$ 6.50 per bottle
 Imported/Specialty Beer | \$7.50 per bottle
 Mineral Water | \$4.75 each
 Soft Drinks | \$4.75 each

PRESTIGE BRANDS | \$12.50 per drink

Grey Goose
 10 Cane
 Patron Silver
 Bombay Sapphire
 Makers Mark
 Crown Royal
 Johnnie Walker Black Label

DELUXE BRANDS | \$11 per drink

Absolut
 Bacardi Silver
 Sauza Blue
 Tanqueray
 Jack Daniels
 Canadian Club
 Chivas Reagal

SPECIALTY BEVERAGE FEATURES

CORDIALS AND COGNACS | \$13.50 per drink

Courvoisier VSOP
 Baileys
 Sambuca
 Hennessy VS
 Kahlua
 Grand Marnier
 Amaretto

DRAFT BEER | market price

Stella Artois
 Heineken
 Bud Light
 Sweet Water 420
 Budweiser
 Kaliber (non alcoholic)

MIDTOWN MARTINI BAR | \$14 per drink

The classical sophistication of our midtown martini bar features premium gins and vodkas. We can offer three types of specialty martinis such as cosmopolitan, green apple, chocolate, pomegranate, lemon drop and traditional martinis. Other flavors are available, and feel free to tell us your favorites!

FROZEN VODKA STATION | \$12 per drink

Vodka Station includes: Hanger One Kaffir Lime, Ketel One Citron, L'Orange and La Poire

PACKAGE BAR PRICING

PER HOUR, PER GUEST (Does not include Sparkling Wine, Champagne or Cordials)

	1st HOUR	2nd Hour	Each Additional Hour
PRESTIGE BRANDS	\$22.00	\$17.00	\$10.00
DELUXE BRANDS	\$19.00	\$15.00	\$10.00

A bartender fee of \$150.00 Per bar will be applied for each bar.

Cash bar prices will be higher as they are inclusive of service charge, sales tax.

A cashier will be required for each 100 guests at \$150.00 Per cashier for up to 3 hours.

ALL BARS PACKAGES INCLUDE

Domestic Beer
 Wine
 Bottled Mineral Water
 Soft Drinks

WINE SELECTIONS

WHITE WINES

Stone Barn, Manteca, California, Chardonnay | \$40
 Handcraft, Manteca, California, Chardonnay | \$46
 Hahn, SLH Estate, Chardonnay | \$43
 Franciscan, Napa Valley, Chardonnay | \$46
 Iconoclast, Sonoma County, Chardonnay | \$50
 Sonoma-Cutrer, "Russian River Ranches", Chardonnay | \$55
 Newton, Red Label, Napa Valley, Chardonnay | \$61
 Macrostie, Sonoma, Chardonnay | \$67
 Grgich Hills, Napa Valley, Chardonnay | \$86
 Pighin, Friuli, Italy, Pinot Grigio | \$46
 Dr. Herman, Mosel, Germany, Riesling | \$46
 Casa Lapostolle, Rapel Valley, Chile, Sauvignon Blanc | \$40
 Wither Hills, Wairau Valley, Marlborough, New Zealand, Sauvignon Blanc | \$40
 Decoy by Duckhorn, Napa Valley, Sauvignon Blanc | \$48
 Silverado, Miller Ranch, Napa Valley, Sauvignon Blanc | \$49

RED WINES

Katherine Goldschmidt, Cabernet Sauvignon | \$65
 Santa Luz, Alba, Valle Central, Cabernet Sauvignon | \$40
 Hahn Winery, Central Coast, Cabernet Sauvignon | \$43
 Trefethen "Double T", Napa Valley, Cabernet Sauvignon | \$50
 Shannon Ridge, Home Ranch, Lake County, California, Cabernet Sauvignon | \$54
 Iconoclast, Napa Valley, Cabernet Sauvignon | \$58
 Sequoia Grove, Rutherford, Cabernet Sauvignon | \$84
 Turnbull, Napa Valley, Cabernet Sauvignon | \$108
 Caymus Vineyards, Napa Valley, Cabernet Sauvignon | \$132
 Rodney Strong, Sonoma County, Merlot | \$42
 Santa Ema Merlot Chile, D.O. Cachapol Valley, Chile, Merlot | \$40
 Candor Lot 2, California, Merlot | \$46
 Souverain, Alexander Valley, Merlot | \$50
 Duckhorn, Napa Valley, Merlot | \$112
 Lake Sonoma Winery, Zinfandel | \$44
 Villa Nozzole, Chianti, Italy | \$43
 Ferrari Carano "Siena", Sonoma County, Sangiovese-Malbec-Syrah | \$52
 Massimo, Valle de Uco, Mendoza, Malbec | \$46
 Leyda, Reserva, Chile, Pinot Noir | \$45
 Schug Carneros, Pinot Noir | \$60
 Hartford Court, Russian River Valley | \$68
 Envoy, Marlborough, New Zealand, Pinot Noir | \$80

CHAMPAGNE AND SPARKLING WINE

Enza, Prosecco, Italy | \$44
 Chandon, Brut Classic, California | \$43
 Louis Roederer, Brut Premier | \$81
 Veuve Clicquot, Yellow Label, Brut | \$100

Wines ordered within 72 hours of event will be based upon availability.

All food and beverage prices are subject to designated taxable service charge, administrative fee and applicable sales tax.

CATERING MENUS

BREAKFAST • BRUNCH • LUNCH • BREAKS • TEA • RECEPTION • DINNER • BAR

CONTACT US



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CATERING DEPARTMENT
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FOUR SEASONS HOTEL
Atlanta



All food and beverage prices are subject to change. Taxable service charge, administrative fee and sales tax apply. An additional labor fee will apply to groups of twenty-five or less.

9.22.2014