

OMNI ATLANTA HOTEL AT CNN CENTER

EVENT MENUS





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CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and selection of teas.

Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

PREMIER CONTINENTAL

Chilled fruit juices
Sliced seasonal fruit and berries
Selection of individual yogurts
Breakfast pastries
Jams, honey and sweet butter
Assorted grain cereals
35 per person

ATLANTA CONTINENTAL

Chilled fruit juices
Sliced seasonal fruits and berries
Selection of individual yogurts
Assorted grain cereals with milk
Breakfast pastries
Jams, honey and sweet butter
Assorted cured meats with local and imported cheeses
Smoked salmon, assorted bagels, capers, tomatoes, sieved egg and chives
Breakfast sandwich | Tavern ham, egg and Swiss on English muffin
43 per person



BUFFETS

All breakfast buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, a selection of teas and chilled fruit juices. Our buffet menus are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of 5 per guest. Omelet Station requires 175 each per 50 people.

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SOUTHERN BUFFET

Seasonal fruits and berries

Selection of individual yogurts

Breakfast pastries

Jams, honey and sweet butter

Scrambled eggs

Biscuits and sausage gravy

Applewood smoked bacon or country sausage

Sauteed breakfast potatoes with peppers and onions

Grits served with Cheddar

47 per person

ENHANCEMENTS

COLD CEREAL BAR

Cereals, fresh berries, dried fruits and assorted milks

6 per person

FRENCH TOAST

Cinnamon spiced pecans and warm maple syrup

6 per person

BACON, EGG AND CHEESE CROISSANT

6 each

TAVERN HAM, EGG, SWISS AND ENGLISH MUFFIN

6 each

WHOLE WHEAT WRAP

BREAKFAST BURRITO

Egg white, spinach, tomato, red pepper and hummus

6 per person

OMELET STATION

Made-to-order omelets with ham, smoked bacon, sausage, bell peppers, mushrooms, spinach, tomatoes and cheese

10 per person

SMOKED SALMON AND BAGEL STATION

Diced eggs, cream cheese, capers, red onions, lemons and bagel chips

10 per person

IRISH STEEL CUT OATMEAL BAR

Fresh berries, almonds, sugared pecans, dried fruits, brown sugar and warm maple syrup

6 per person



PLATED

All plated breakfast are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and selection of teas.

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CLASSIC BREAKFAST

Chilled fruit juices

Breakfast pastries

Scrambled eggs

Applewood smoked bacon or sausage

Breakfast potatoes

32 per person

GARDEN VEGETABLE QUICHE

Chilled fruit juices

Breakfast pastries

Garden vegetable quiche

Applewood smoked bacon or sausage

Southern potato hash

34 per person



SOUTHERN FRENCH TOAST

Chilled fruit juices

Breakfast pastries

French toast with sugared pecans, fresh berries and maple syrup

Applewood smoked bacon or sausage

32 per person



PACKAGED

Prices are subject to service charge of 25% and sales tax of 8.9%.
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CAKES, CAKES AND MORE CAKES

SNACKS

Assorted mini cupcakes, peach short cake and shooters

Gluten free coffee cake, red velvet petit fours

BEVERAGES

Hot chocolate

Chocolate milk

23 per person

MIX IT UP

SNACKS

Assorted sweet and savory trail mix ingredients | Granola, nuts and candy

BEVERAGES

Red Hare root beer

Red Hare grapefruit soda

18 per person

COFFEE HOUSE

SNACKS

Coffee cake

Assorted cookies and biscotti

Coffee macaroons

BEVERAGES

Regular coffee, decaffeinated coffee and iced coffee

20 per person

COOKIES, MUFFINS AND MILK

Variety of cookie flavors with gluten free options

Assorted sweet and savory muffins with whole, chocolate and mocha milk

20 per person

COKE BREAK

SNACKS

Coca-Cola brownie and peanut brittle

Spicy Coca-Cola mixed nuts

BEVERAGES

Assorted Coca-Cola sodas

18 per person

POPCORN BREAK

SNACKS

Chocolate covered, caramel and regular popcorn

Cracker Jacks

BEVERAGES

Assorted vintage sodas and bottled waters

18 per person

DOUGHNUTS

SNACKS

House made doughnuts, and doughnut holes with assorted glazes and a variety of toppings

BEVERAGE

Iced coffee

18 per person



À LA CARTE

Prices are subject to service charge of 25% and sales tax of 8.9%.
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MORNING

- English muffin, tavern ham, egg and Swiss | 72 per dozen
- Breakfast croissant with egg, bacon and cheese
72 per dozen
- Cinnamon pull aparts | 52 per dozen
- Croissants | 52 per dozen
- Assorted Danishes | 52 per dozen
- Breakfast breads | 52 per dozen slices
- Bagels with cream cheese | 54 per dozen
- Greek yogurts | 60 per dozen
- Whole fruits | 36 per dozen

AFTERNOON

- Soft pretzels | 50 per dozen
- Bagged chips and pretzels | 4 each
- Assorted mixed nuts | 5 per person
- Tortilla chips with salsa and guacamole | 6 per person
- Chocolate chip, oatmeal and sugar cookies | 50 per dozen
- Assorted brownies and blondies | 50 per dozen
- Multi-grain and power bars | 5 each

BEVERAGES

- Westrock regular and decaffeinated coffee | 110 per gallon
- Assorted hot teas | 110 per gallon
- Iced tea | 90 per gallon
- House made lemonade | 90 per gallon
- Soft drinks | 5.5 each
- Still and sparkling water | 5.5 each
- Red Hare root beer | 6.5 each
- Red Hare grapefruit soda | 6.5 each
- Iced Westrock coffee | 110 per gallon
- Bottled juices | 7 each





BUFFETS

Served with soup of the day, chips and iced tea. Our lunch buffets are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of 5 per person.

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BUILD YOUR OWN DELI

SALADS | CHOICE OF THREE

Sun-dried tomato pasta salad

Seasonal field greens | Tomatoes, carrots, cucumbers, croutons, buttermilk ranch dressing and balsamic vinaigrette

Red potato salad | Black pepper and green onions

Caesar salad bar | Chopped romaine, Parmesan cheese, olives, grape tomatoes and Caesar dressing

Quinoa salad | Roasted peppers and tomatoes

Haricots verts salad | Grape tomatoes, toasted almonds and sour cream dressing

SANDWICHES | CHOICE OF THREE

Roast beef, caramelized onions, provolone and horseradish mayo served on focaccia

Oven roasted turkey, cranberry mayo and baby greens served on ciabatta

Honey ham, havarti cheese and Dijonnaise served on a pretzel bun

Portobello mushrooms, aioli and mixed grilled vegetables wrap

Southern chicken salad served on a croissant

Tuna salad, lettuce cups and alfalfa sprouts

DESSERTS | CHOICE OF THREE

Lemon squares

Berry and fruit tartlets

Mini chocolate cream puffs

Mini cheesecake bites

Chocolate chip cookies

Pecan squares

59 per person



BUFFETS

Served with iced tea. Our lunch buffets are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of 5 per person.

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BUFORD HIGHWAY

HOT AND SOUR SOUP

Shiitake mushrooms, shredded chicken, bamboo shoots, ginger and tofu

SEAWEED SALAD

Miso, soy, mirin and sesame

THAI CUCUMBER SALAD

Bell peppers, carrots, onions, cilantro and peanuts

BEEF AND BROCCOLI

Soy, ginger and cashews

ORANGE CHICKEN

Orange zest, crushed peppers, ginger, soy and rice vinegar

VEGETABLE FRIED RICE

Carrots, peas, sesame oil, soy and eggs

SESAME GREEN BEANS

Shallots, garlic, sesame oil and soy

COCONUT RICE PUDDING

Sweetened coconut flakes, coconut milk and jasmine rice

GREEN TEA CAKE BITES

Matcha powder and vanilla

57 per person



BUFFETS

Served with rolls, butter and iced tea. Our lunch buffet menus are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of 5 per guest.

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ANSLEY

Tomato ciliegine salad | Basil and balsamic

Salad niçoise | Fingerling potatoes, eggs, haricots verts, olives and tuna

Orzo pasta salad | Spinach and lemon crème fraîche

Chicken picatta served with caper butter

Grilled salmon served with a saffron nage

Three cheese tortellini alfredo

Seasonal vegetables

Pecan squares and chocolate mousse tartlets

59 per person

GRANT PARK

Soup of the day

Fruit and cheese

Wheat berry salad | Raisins and pistachios

Southern potato salad

Baby mixed greens salad | Tomatoes, cucumbers, carrots and assorted dressings

Chilled grilled sliced tenderloin served with a horseradish mayo

Chilled herb roasted salmon served with a lemon vinaigrette

Fruit tartlets and chocolate torte bites

63 per person

PEACHTREE BATTLE

Iceberg wedges, diced tomatoes, bacon, eggs, cucumbers, blue cheese and ranch dressing

Southern potato salad

Southern coleslaw

Pulled pork served with a peach barbecue sauce

Smoked roasted chicken thighs

Cornmeal crusted catfish served with a Cajun rémoulade

Collard greens

Southern whipped potatoes

Biscuits and cornbread

Peach cobbler served with vanilla ice cream

61 per person

LINDBERGH

Cantina style tortilla soup

Baby greens, charred tomatoes, roasted corn, roasted peppers, tortilla strips and cilantro vinaigrette

Grilled mahi-mahi Veracruz

Grilled marinated chicken served with red peppers and onions

Chipotle rubbed skirt steak served with poblano peppers

Achiote rice and black beans

Assorted flour and corn tortillas

Shredded Cheddar and Jack cheese

Sour cream, salsa and guacamole

Tres leches cake and mango tartlets

65 per person



PLATED

Served with rolls, butter and iced tea. Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

Caprese salad | Baby spinach, mozzarella, sliced tomatoes, balsamic vinaigrette and chiffonade of basil

Wedge salad | Iceberg lettuce, tomatoes, bacon, cucumbers, blue cheese and buttermilk ranch dressing

Bibb lettuce salad | Fresh strawberries, toasted pecans, feta and citrus vinaigrette

Shaved fennel | Spinach, goat cheese, shaved red onions and balsamic vinaigrette

Watercress salad | Roasted asparagus, watermelon radish and herb vinaigrette

DESSERTS | CHOICE OF ONE

Flourless chocolate cake with a raspberry chocolate sauce

Triple berry tart with fresh pastry cream

Red velvet cake with a chocolate sauce

Peach cheesecake with a lemon peach syrup

ENTRÉES | CHOICE OF ONE

ROASTED FREE RANGE CHICKEN

Wild mushroom risotto and roasted asparagus served with a lemon thyme demi-glace

49 per person

GRILLED CHICKEN

Wild rice and wilted spinach served with a tomato vinaigrette

47 per person

SEARED MAHI-MAHI

Toasted almond couscous and seasonal vegetables served with a lemon jus

51 per person

GRILLED SALMON OVER CELERIAC POTATO PURÉE

Fennel slaw served with a tomato coulis

51 per person

STRIP STEAK

Roasted garlic potatoes and seasonal vegetables served with a syrah reduction

53 per person

BEEF TENDERLOIN

Smashed potatoes and seasonal vegetables served with a peppercorn demi-glace

58 per person

BABY EGGPLANT

Stuffed with squash, tomatoes, wild rice and mixed herbs with fingerling potatoes and seasonal vegetables

47 per person



HORS D'OEUVRES

Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change. Butler required at 175 each.

CHILLED HORS D'OEUVRES

Watermelon bites with feta, balsamic and micro mint *8 per piece*

Shrimp and cucumber with serrano peppers and red onions | *8 per piece*

Seared ahi tuna with avocado and togarashi on a wonton | *8 per piece*

Purple potato with caviar, lemon sour cream and chives | *8 per piece*

Beef tartare with shallots, chives, eggs and micro arugula | *8 per piece*

Prosciutto wrapped asparagus | *7 per piece*

Crab meat salad with pepper jewels on endive *7 per piece*



HOT HORS D'OEUVRES

Shiitake arancini with arborio rice and sun-dried tomatoes | *8 per piece*

Potato and pea samosa with mango chutney *8 per piece*

Mini crab cake with Sriracha aioli and cilantro *8 per piece*

Seared scallop with red potatoes and parsley purée *8 per piece*

Chicken with prosciutto basil and tomato aioli *8 per piece*

Mini beef wellington with horseradish crème fraîche *7 per piece*

Vegetable spring roll with sweet and sour sauce *7 per piece*

Spanakopita with lemon-mint yogurt | *7 per piece*



BUFFETS

Pasta Station and Carving Station attendant required at 175 each. Carving station offerings include artisan rolls. Reception buffets are not seated. Our reception buffet menus are designed for groups of 30 guests or more. Groups under 30 require additional 5 per person.

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VIRGINIA-HIGHLAND PACKAGE

CHARCUTERIE DISPLAY

Capicola, rosemary ham, speck, soppressata, mortadella, salami Piedmontese, house made pickles and assorted mustards with artisan baguettes

FARM CHEESE DISPLAY

Imported and local cheeses, macerated apricots and marcona almonds with artisan baguettes and crostini

SALAD | CHOICE OF THREE

Caesar salad | Chopped romaine, Parmigiano-Reggiano, rosemary croutons, white anchovy and Caesar dressing

Campanelle pasta salad | Sun-dried tomatoes and capers

Arugula and frisée salad | Crumbled goat cheese, pickled pears and white balsamic vinaigrette

Artisan baby greens salad | Apples, golden raisins, sliced almonds and apricot-ginger vinaigrette

PASTA STATION | CHOICE OF TWO

Rigatoni | Smoked chicken, walnuts, spinach and blue cheese cream

Penne | Porcini beef bolognese

Cheese Tortellini | Sun-dried tomatoes, pesto and pine nuts

Campanelle | Smoked bacon, peas, Pecorino Romano

Gemelli | tomatoes, Niçoise olives, capers, anchovies

Cavatappi | Shrimp and green asparagus

CARVING STATION | CHOICE OF TWO

Herb crusted leg of lamb with Dijon mustard

Peppercorn beef tenderloin with béarnaise sauce

Prime rib of beef with horseradish and natural jus

Roast turkey with cranberry compote and gravy

Fennel crusted pork loin with apple-peach relish

DESSERT STATION | CHOICE OF THREE

Blueberry cheesecake bites

Dark chocolate pots de crème

Mini strawberry shortcakes

Meyer lemon bars

Berries and vanilla scented honey shooters

Mini éclairs

119 per person



BUFFETS

Seafood Station and Carving Station attendant required at 175 each. Carving station offerings include artisan rolls. Reception buffets are not seated. Our reception buffet menus are designed for groups of 50 guests or more.

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OLD FOURTH WARD PACKAGE

ANTIPASTO DISPLAY

Assorted cured meats including prosciutto, soppressata, salami, grilled asparagus, marinated cippolini, roasted red peppers, portobello mushrooms, assorted olives and rustic breads

FARM CHEESE DISPLAY

Imported and local cheeses, macerated apricots and marcona almonds with artisan baguettes and crostini

MEDITERRANEAN STATION

Vichyssoise shooters (served warm in winter)

Mixed artisan greens with yellow teardrop tomatoes, avocado, candied walnuts, feta cheese and balsamic vinaigrette

Hummus, tapenade and baba ganoush

Assorted flatbread, ciabatta and olive loaf

SEAFOOD STATION

Market oysters with mignonette sauce

Cocktail crab claws with creole aioli

Little neck clams

Diver scallop ceviche

Fig and goat cheese crostini

CARVING STATION

Roasted Niman Ranch beef tenderloin with sautéed seasonal mushrooms, pancetta and greens

Grilled side of mahi-mahi

Horseradish mash

Baby squash and baby carrot mélange

SUSHI STATION

Assorted maki, nigiri, seaweed salad, wasabi, pickled ginger, soy and ponzu (five pieces per guest)

DESSERT STATION

Dark chocolate pots de crème

Citrus supreme shooters with sabayon and shortbread crumble

Fruit and berry tartlets

Crème puffs

Vanilla and chocolate meringues

134 per person



BUFFETS

Sushi Station and Carving Station attendant required at 175 each. Carving station offerings include artisan rolls. Reception buffets are not seated. Our reception buffet menus are designed for groups of 50 guests or more.

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MIDTOWN PACKAGE

SUSHI STATION

Assorted nigiri and maki with wasabi, pickled ginger and soy sauce

Assorted poke to include ahi tuna, salmon and tofu

Steamed brown rice

Shoyu, ponzu, sweet chili and sesame oil

Green onions, sesame seeds, shredded carrots, cucumber, kale and edamame

Avocado, peanuts, masago and fresh ginger

SALAD AND GRAIN BOWL STATION

Grains | Farro, quinoa and red rice

Hydro garden | Pea shoots, arugula, radish, kale and mixed lettuces

Protein | Lemon grilled chicken, grilled skirt steak, local shrimp and tofu

Raw vegetables | Carrots, bell peppers, romanesco, cauliflower, cucumbers and roasted corn

Cheese | Shaved Parmesan, goat and blue

Dressing | Citrus vinaigrette and creamy herb

FARM AND SEA STATION

Miso grouper with shiitake relish

Braised chicken with olives and capers

Sautéed Russian kale with shallots

Roasted carrot purée with pepitas

CARVING STATION

Eye of ribeye with horseradish

DESSERT STATION

Blueberry almond tartlets

S'mores bites

Cheesecake lollipops

French macarons

White and dark chocolate dipped strawberries

139 per person



STATIONS

Station attendant required at 175 each at the following stations: Sushi Station, Southern Station, Stir Fry Stations, Paella Station and Pasta Station.

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ARTISAN CHEESE DISPLAY

Local and regional cheeses, assorted fresh and dried fruits, sugared pecans, sliced breads and crostini
23 per person

RAW BAR

Market oysters, cocktail crab claws, little neck clams, diver scallop ceviche, mussels
32 per person

SUSHI STATION

Assorted maki, nigiri, seaweed salad, wasabi, pickled ginger, soy and ponzu
30 per person, 5 pieces per person

ANTIPASTO STATION

Assorted cured meats including prosciutto, soppressata, salami, grilled asparagus, marinated cippolini, roasted red peppers, portobello mushrooms, assorted olives and rustic breads
24 per person

SOUTHERN STATION

Stone-ground grits, shrimp, Vidalia onions, pulled pork sandwiches, fried green tomatoes and black-eyed pea relish
24 per person

STIR FRY STATION

Soba noodles, jasmine rice, chicken, beef, shrimp, ginger, teriyaki, lemon grass broth, red curry, sprouts, green onions, peanuts, eggs and steamed shumai
26 per person

PAELLA STATION

Shrimp, chicken, andouille sausage, clams, onions, peppers, garlic, cilantro and saffron rice
26 per person

PASTA STATION

Lobster and scallop ravioli, duck ravioli, bolognese, lobster cognac and Parmesan cheese
24 per person

FARMER'S MARKET GARDEN DISPLAY

Assorted seasonal garden fresh vegetables
Choice of two accompaniments | Creamy buttermilk ranch (v, gf), chunky blue cheese and scallions, roasted red pepper hummus (v, gf), pimento cheese spread
21 per person



CARVING STATIONS

*Chef attendant required at 175 each.
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PEACH GLAZED PORK LOIN

Slow roasted pork served with a mustard cream sauce and pork jus

Silver dollar rolls
500 each (serves 35)

HONEY GLAZED PIT HAM

Served with chutney

Assorted rolls
500 each (serves 40)

ROASTED TURKEY

Served with a whole cranberry-orange sauce and natural jus

Yeast rolls
525 each (serves 40)

PRIME RIB OF BEEF

Served with a horseradish sauce and au jus

Silver dollar rolls
750 each (serves 35)

STEAMSHIP OF BEEF

Served with a green peppercorn-red wine reduction, horseradish and grainy mustard sauce

Silver dollar rolls
1,100 each (serves 100)

SPICE RUBBED BEEF BRISKET

Ancho-chili barbecue sauce

Cornbread muffins
500 each (serves 35)



DESSERT

Stations needing station attendants at 175 each are Bananas Foster Action Station, Crêpe Station and Pies, Tartlets and Cobbler.

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SMALL BITE DESSERTS

Chef's choice of assorted small bite desserts
19 per person

BANANAS FOSTER ACTION STATION

House made banana bread served with brown sugar, butter, cinnamon, banana liqueur, dark rum and vanilla ice cream

19 per person

CRÊPE STATION

Apples, bananas, berries, Nutella, chocolate, caramel, strawberry sauces, cinnamon whipped cream, chopped pecans and sliced almonds

19 per person

PIES, TARTLETS AND COBBLER

Apple, cherry and coconut pies

Blueberry and peach cobblers

Sweet potato and pecan tartlets

Served with whipped cream and vanilla ice cream

19 per person



BUFFETS

Served with rolls and butter. Our dinner buffets are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of 5 per guest.

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BUILD-YOUR-OWN DINNER

SOUPS

Chef's seasonal soup of the day

SALADS | CHOICE OF TWO

Red quinoa salad | Roasted vegetables, pine nuts and tarragon vinaigrette

Baby lettuce salad | Tomatoes, cucumbers, carrots and choice of dressing

Spinach salad | Pears, candied pecans, blue cheese and pear vinaigrette

ENTRÉES | CHOICE OF TWO

Pan roasted chicken served with a lemon rosemary jus

Grilled salmon served with a herb butter sauce

Roasted pork loin served with a Southern peach chutney

Medallions of beef served with a wild mushroom reduction

Emerald risotto served with snap peas, broccoli, green beans and parsley

SIDES | CHOICE OF TWO

Citrus glazed carrots

Buttered broccoli

French green beans

Caramelized Brussels sprouts

Southern mac and cheese

Wild mushroom couscous

Creamy mashed potatoes

Potatoes dauphinoise

DESSERTS

Lemon squares

Berry and fruit tartlets

Mini chocolate cream puffs

99 per person



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BUCKHEAD

STARTERS

Brunswick stew

Sweet and sour slaw

Heirloom bacon, tomato-cucumber salad and green goddess dressing

ENTRÉES

Barbecue grilled chicken

Peach glazed pork ribs

SIDES

Southern potato salad

Three cheese mac and cheese

Southern green beans with bacon and red onions

Cheddar spoon bread

DESSERTS

Pecan tartlets

Sweet potato pie bites

Peach cheesecake bites

90 per person

PEACHTREE

STARTERS

Red oak and frisée salad | Grape tomatoes, shaved fennel, watermelon radish and sherry vinaigrette

ENTRÉES

Seared chicken served with a herb jus

Grilled salmon served with a fresh peach salsa

SIDES

Roasted vegetables

Green bean salad with shallots, almonds and ham lardons

Roasted sweet potatoes

Babysquash

DESSERTS

Peach meringue bites

Pecan tartlets

Mississippi mud pie bites

92 per person



BUFFETS

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PIEDMONT

STARTERS

Spring greens salad | Tomatoes, cucumbers, red onions and lemon vinaigrette

Artichoke salad | Red onions, spinach, mixed herbs and lemon vinaigrette

Bulgur salad | Edamame and tomatoes

ENTRÉES

Grilled bistro steak served with sautéed onions, mushrooms and red wine reduction

Pan seared mahi-mahi served with a citrus butter

SIDES

Garlic roasted bliss potatoes

Mélange of seasonal vegetables

DESSERTS

Flourless chocolate bites

Mini strawberry shortcakes

Key lime tartlets

98 per person



PLATED

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STARTERS | CHOICE OF ONE

SOUPS

Butternut squash bisque

Cream of forest mushroom

SALADS

Wedge salad | Blue cheese, bacon, tomatoes and buttermilk dressing

Caprese salad | Vine ripe tomatoes, mozzarella, arugula and balsamic vinaigrette

Baby spinach | Strawberries, pecans, goat cheese and citrus vinaigrette

Mixed baby greens salad | Tomatoes, carrots, olives, cucumbers and herbed croutons

DESSERTS | CHOICE OF ONE

Flourless chocolate torte with a raspberry chocolate sauce

Triple berry tart with a fresh pastry cream

Red velvet cake with a chocolate sauce

Peach cheesecake with a lemon peach syrup

ENTRÉES | CHOICE OF ONE

SEARED CHICKEN STUFFED WITH WILD MUSHROOM DUXELLES

Served with seasonal vegetables and baby red smashed potatoes

76 per person

GRILLED CHICKEN

Served with vidalia onion jus, southern succotash and seasonal vegetables

76 per person

GRILLED SCOTTISH SALMON

Served with a tomato basil coulis, seasonal vegetables and garlic Parmesan cheese roasted fingerling potatoes

79 per person

SEARED MAHI-MAHI

Served with a lemon thyme butter, seasonal vegetables and sweet potato purée

81 per person

ROASTED BEEF TENDERLOIN

Served with a red wine mushroom reduction, seasonal vegetables and roasted garlic whipped potatoes

89 per person

BLUE CHEESE CRUSTED GRILLED NEW YORK STRIP

Served with a natural jus, seasonal vegetables and chive mashed potatoes

87 per person

(add 8 per person to higher priced entrée for dual-entrée plate)



PERSONAL CHOICE

Prices are subject to service charge of 25% and sales tax of 8.9%.
All menus and prices are subject to change.

The planner will select one starter, one salad, one dessert and four entrées in advance. A custom printed menu featuring the four entrée selections will be placed at each table setting. Guests will place their entrée orders tableside.

STARTERS | CHOICE OF ONE

Smoked salmon | Asparagus, hearts of palm, herb oil and caviar

Prawn mac and cheese | Organic pasta, black truffle and manchego cheese

Seared scallops | Chanterelle, corn and prosciutto ragout

Lobster salad | Foie gras, butternut squash and fennel vinaigrette

SALADS | CHOICE OF ONE

Roasted delicata squash salad | Gem lettuce, wild blackberries, burrata cheese and a pomegranate dressing

Cassava root slaw | Watermelon radish, baby carrots, fava beans and a peach cranberry pudding

Petite arugula and fennel salad | Crisp lotus root, heirloom apple and a sour cherry vinaigrette

Cold smoked ahi tuna salad | Pickled dragon fruit, hydrated ginger root, sweet potato noodles, snap pea vinaigrette and a wasabi dust

ENTRÉES | CHOICE OF FOUR

Striped bass served with butternut squash hash, kohlrabi slaw and blood orange vinaigrette

Seared red snapper served with smoked peach quinoa and fennel crab salad with huckleberry vinaigrette

Hickory smoked Cornish hen served with braised fingerling potatoes, corn, chard, butter beans, onions and a Wild Heaven 'Ode to Mercy' beer broth

Peach tea brined chicken served with a virgin mint oil, parsnip mash and chanterelle mushrooms

Grilled beef tenderloin served with marrow root potato purée and warm golden beet salad

Cervena venison served with a warm blueberry jelly, fire roasted carrot purée and baby vegetables

Vegan cassoulet served with northern beans, Swiss chard and truffle

Charred tomato and artichoke served with tricolored fingerling potatoes, baby vegetables and a tomato coulis

DESSERTS | CHOICE OF ONE

Blackberry cheesecake with candied ginger and eggnog anglaise

Boston cream pie with charred banana chips and coco fudge

Chilled chocolate lasagna with mint sabayon

Rhubarb cobbler with butter brickle whip and Omni Select bourbon syrup

Chocolate and scotch soufflé with sorghum cream

Butternut squash flan with wild berry preserve and ginger snap crumbs

120 per person



BEVERAGES

Hosted bar per drink charges based on consumption. One bartender per 100 guests required at 175 each.

Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

BEVERAGE SELECTION

PREMIUM BRANDS

Gin | Bombay Sapphire

Vodka | Breckenridge

Rum | Bacardi Reserva 8 Year

Bourbon | Woodford Reserve

Scotch | GlenDronach

Whiskey | Jack Daniels Single Barrel

Tequila | Herradura Silver

TASTE OF ATLANTA BRANDS

Gin | Old Fourth Distillery

Vodka | Old Fourth Distillery

Bourbon | American Spirit Works Fiddler Unison

Whiskey | American Spirit Works Resurgens Rye

Malted Whiskey | American Spirit Works Duality Double Malt

HOSTED BAR

PREMIUM BRANDS

Cocktails | 12 per drink

Domestic beers | 8 per drink

Premium and import beers | 9 per drink

Premium house wines | 10 per glass

Mineral water, juice and soft drinks | 5.5 per drink

Cordials | 14 per drink

Martinis and specialty cocktails | 13 per drink

TASTE OF ATLANTA

Cocktails | 13 per drink

Premium and local craft beer | 9 per drink

Premium house wines | 10 per glass

Mineral water, juice and soft drinks | 5.5 per drink

Martinis and specialty cocktails | 14 per drink

HOST BAR PACKAGES

PREMIUM SELECTION

First hour | 25 per person

Second hour | 14 per person

Each additional hour | 11 per person

TASTE OF ATLANTA SELECTION

First hour | 26 per person

Second hour | 15 per person

Each additional hour | 12 per person



BEVERAGES

One bartender per 100 guests required at 175 each. A minimum of 300 in non-hosted bar revenue is required. Any difference will be billed to the client's master account. Non-hosted bars accept all major credit cards and do not accept cash.

Non-hosted prices include service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

NON-HOSTED BAR

PREMIUM BRANDS

Cocktails | 12 *per drink*

Domestic beers | 8 *per drink*

Premium and import beers | 9 *per drink*

Premium house wines | 11 *per glass*

Mineral water, juice and soft drinks | 5.5 *per drink*

Martinis and specialty cocktails | 14 *per drink*

TASTE OF ATLANTA BRANDS

Cocktails | 13 *per drink*

Domestic beers | 8 *per drink*

Premium and import beers | 9 *per drink*

Premium house wines | 11 *per glass*

Mineral water, juice and soft drinks | 5.5 *per drink*

Martinis and specialty cocktails | 15 *per drink*



WINES

All bottles are 750 ml unless otherwise noted.

Prices are subject to service charge of 25% and sales tax of 8.9%.

All menus and prices are subject to change.

PREMIUM

Wente Hayes Ranch, California, chardonnay
12 per glass, 47 per bottle

Wente Hayes Ranch, California, merlot
12 per glass, 47 per bottle

Wente Hayes Ranch, California, cabernet sauvignon
12 per glass, 47 per bottle

Highway 12 Winery, California, cabernet sauvignon
12 per glass, 51 per bottle

Carneros Highway, California, chardonnay
13 per glass, 52 per bottle

Carneros Highway, California, pinot noir
13 per glass, 52 per bottle

SUPER PREMIUM

Franciscan, California, chardonnay

Franciscan, California, merlot

Franciscan, California, cabernet sauvignon
14 per glass, 62 per bottle

CHAMPAGNE & SPARKLING WINE

Moët & Chandon Imperial Champagne, France
135 per bottle

Domaine Chandon Classic, California | *62 per bottle*

Ruffino, Italy, prosecco | *38 per bottle*

CHARDONNAY

MAN, Coastal Region, South Africa, chardonnay
40 per bottle

Wente Hayes Ranch, California, chardonnay
47 per bottle

Kendall Jackson, Vintner's Reserve, California,
chardonnay | *46 per bottle*

Franciscan, California, chardonnay | *52 per bottle*

Sonoma Cutrer, California, chardonnay | *60 per bottle*

OTHER WHITE VARIETALS

Beringer, California, white zinfandel | *38 per bottle*

Veramonte, Reserva, Chile, sauvignon blanc
40 per bottle

Kris, Artist Cuvée, Italy, pinot grigio | *40 per bottle*

Chateau Ste. Michelle, Washington, riesling
40 per bottle

Kim Crawford, New Zealand, sauvignon blanc
50 per bottle



WINES

All bottles are 750 ml unless otherwise noted.

Prices are subject to service charge of 25% and sales tax of 8.9%.

All menus and prices are subject to change.

CABERNET

MAN, South Africa, cabernet sauvignon | 40 *per bottle*

Wente Hayes Ranch, California, cabernet sauvignon
47 *per bottle*

Highway 12, California, cabernet sauvignon
51 *per bottle*

Louis M. Martini, California, cabernet sauvignon
48 *per bottle*

Beaulieu Vineyard, California, cabernet sauvignon
45 *per bottle*

Franciscan, California, cabernet sauvignon
62 *per bottle*

MERLOT

MAN, South Africa, merlot | 40 *per bottle*

Franciscan, California, merlot | 62 *per bottle*





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