



Emory Conference

Center Hotel

Banquet Menu



Continental Breakfast

Continental breakfasts are served with water, orange, cranberry & grapefruit juices, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 20 people. For groups under 20, an additional service fee of \$200 will apply. Serve time is one hour. Prices are subject to a 25% service charge & 8.9% sales tax. All menus & prices are subject to change.

Savoy

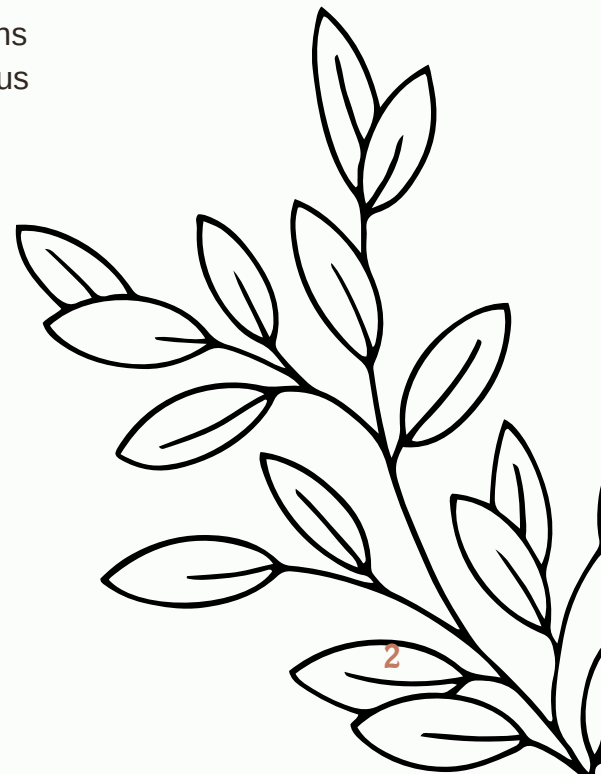
Breakfast Cereals & Granola with Milk
Sliced Seasonal Fresh Fruit Display
Homemade Breakfast Breads & Pastries
Flavored Cream Cheese, Honey Butter, & Fruit Preserves

\$20.00++ per person

Emory

Sliced Seasonal Fresh Fruit Display
Yogurt Bar with Granola, Honey, Dried Fruits, & Fresh Berries
Creamy Oatmeal with Brown Sugar, Cranberries, Georgia Pecans
Vegetarian Quiche with Tomatoes, Onions, Spinach, & Asparagus
Homemade Breakfast Breads, Bagels, & Pastries
Flavored Cream Cheese, Honey Butter, & Fruit Preserves

\$25.00++ per person



Breakfast Buffet

Breakfast buffets are served with water, orange, cranberry & grapefruit juices, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 20 people. For groups under 20, an additional service fee of \$200 will apply. Serve time is one hour. Prices are subject to a 25% service charge & 8.9% sales tax. All menus & prices are subject to change.

Peachtree

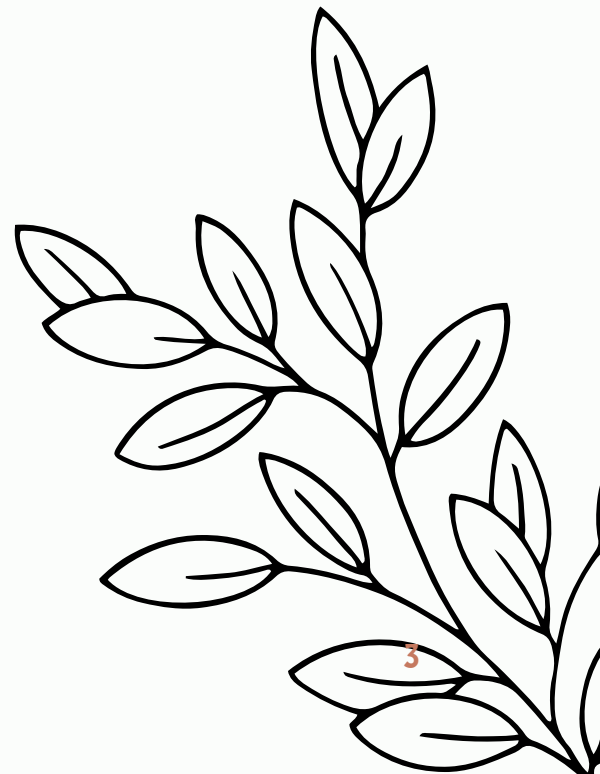
Sliced Seasonal Fresh Fruit Display
Yogurt Bar with Granola, Honey, Dried Fruits & Fresh Berries
Scrambled Eggs with Chives
Country Style Potatoes with Peppers & Onions
Applewood Smoked Bacon & Turkey Sausage Links
Creamy Oatmeal with Brown Sugar, Cranberries & Georgia Pecans
Georgia Style Grits with Cheddar Cheese
Homemade Breakfast Breads, Bagels & Pastries
Cream Cheese, Honey Butter & Fruit Preserves

\$28.00++ per person

Southern Comfort

Sliced Seasonal Fresh Fruit Display
Yogurt Bar with Granola, Honey, Dried Fruits, & Fresh Berries
Scrambled Eggs with Chives
Country-Style Potatoes with Peppers & Onions
Applewood Smoked Bacon & Turkey Sausage Links
Fresh Baked Biscuits & Country Sausage Gravy
Georgia Style Grits with Cheddar Cheese
Peach French Toast Casserole with Cinnamon Crunch Topping
Homemade Breakfast Breads, Bagels, & Pastries
Flavored Cream Cheese, Honey Butter, & Fruit Preserves

\$30.00++ per person



Brunch Buffet

The brunch buffet is served with water, orange, cranberry & grapefruit juices, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 40 people. For groups under 40, an additional service fee of \$200 will apply. Serve time is one hour. A Chef attendant is required for the Omelet Station. The fee is \$120, per attendant. Prices are subject to a 25% service charge & 8.9% sales tax. All menus & prices are subject to change.

Carter Brunch

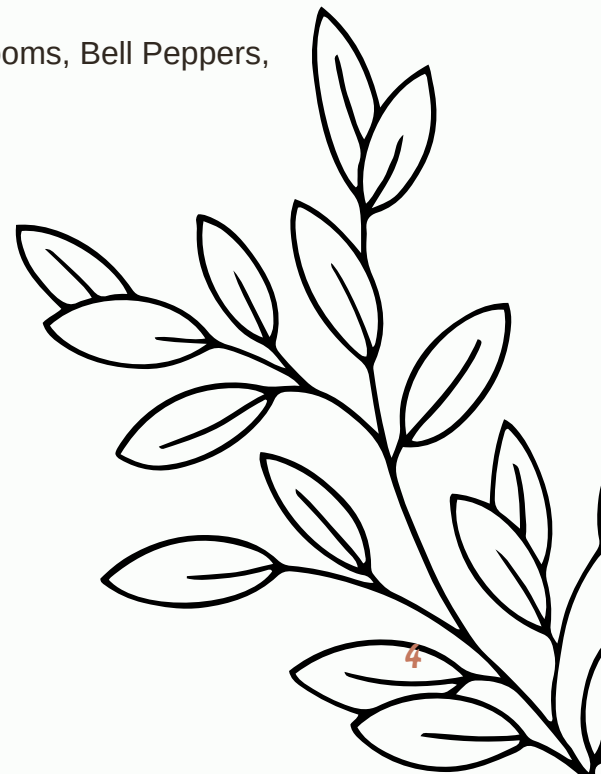
(40 guest minimum)

Sliced Seasonal Fresh Fruit & Berries with Honey Yogurt Sauce
Marinated Tomato & Cucumber Salad
Scrambled Eggs with Chives
Country Style Potatoes with Peppers & Onions
Applewood Smoked Bacon & Turkey Sausage Links
French Toast Casserole with Cinnamon Crunch Topping
Smoked Salmon with Onions, Chopped Eggs, Crème Fraiche & Bagel Chips
Grilled Chicken Breast with Blood Orange Champagne Sauce
Skirt Steak with Peppercorn Sauce
Green Beans Almondine
Rice Pilaf
Homemade Breakfast Breads & Pastries with Honey Butter & Fruit Preserves

OMELET STATION

Applewood Smoked Bacon, Virginia Ham, Turkey, Spinach, Mushrooms, Bell Peppers, Scallions, Tomatoes, Salsa, & Cheese

\$45.00++ per person



Specialty Breakfast Stations

Specialty breakfast stations are intended as additions to existing continental buffets, breakfast buffets or brunch buffets. Specialty breakfast stations require a minimum of 20 people. A Chef attendant fee of \$120, per attendant, may be required.

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

Omelet Station

Applewood Smoked Bacon, Virginia Ham, Turkey, Spinach, Mushrooms, Bell Peppers, Scallions, Tomatoes, Salsa, & Cheese

\$15.00++ per person

Belgian Waffle Bar

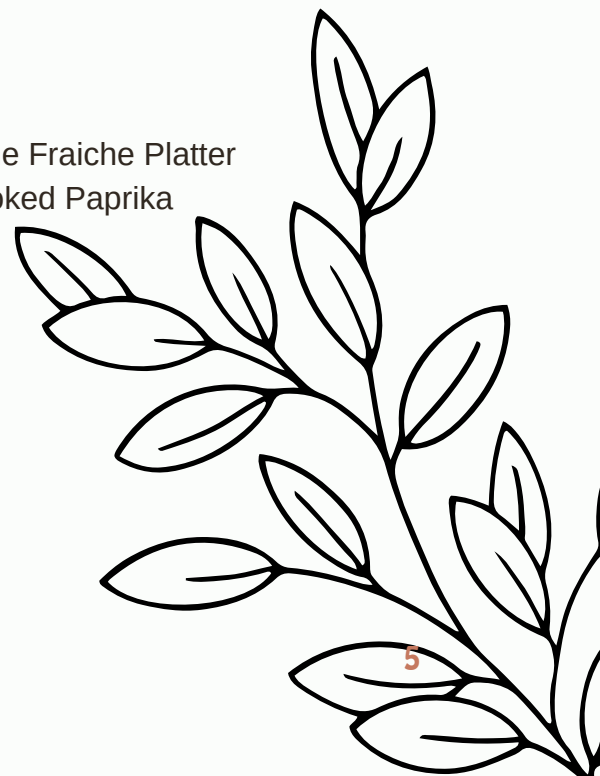
Fresh Berries, Peach Compote, Whipped Cream, Powdered Sugar, Warm Syrup, Pecans, Butter, Caramel, & Chocolate Sauce

\$12.00++ per person

Smoked Salmon

Wild Smoked Salmon, Capers, Red Onions, Chopped Eggs & Crème Fraiche Platter of Mini Bagels, Pimento Cheese, Cream Cheese Loaf with Smoked Paprika

\$14.00++ per person



Plated Breakfast

Plated breakfasts are served with water, orange juice, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas.

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

Laney

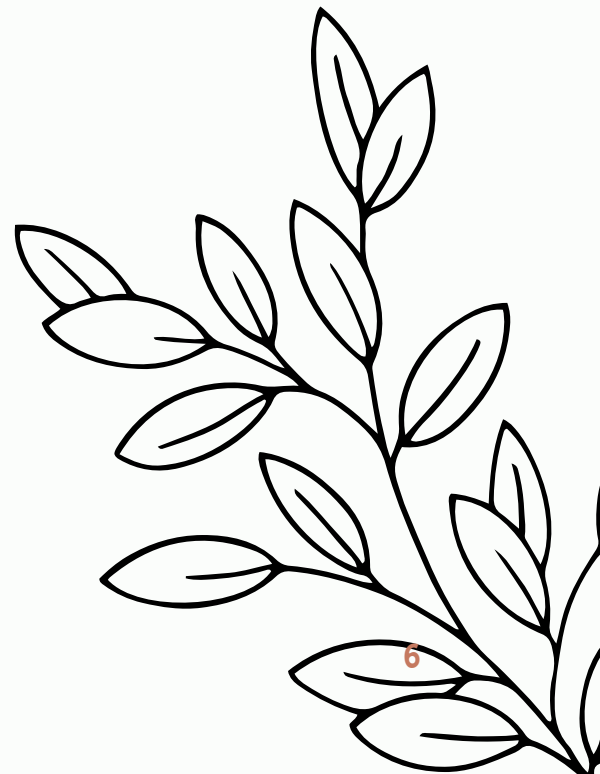
Scrambled Eggs with Chives
Red Skin Skillet Potatoes
Applewood Smoked Bacon
Seasonal Fresh Fruit

\$19.00++ per person

Wright

Scrambled Eggs with Chives
Classic French Toast Served with Strawberries & Syrup
Applewood Smoked Bacon
Seasonal Fresh Fruit

\$23.00++ per person



Plated Lunch

All plated lunches are served with assorted rolls and butter, water, iced tea, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas.

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

Salads | Choose One

Classic Caesar Salad

Romaine, Parmigiano Reggiano, & Brioche Croutons

Recommended with Caesar Dressing

Emory Garden Salad

Spring Mix, Cherry Tomatoes, Cucumber, Carrots, Cranberries, & Mandarin Oranges

Classic Caprese Salad

Spring Mix, Heirloom Tomato, Buffalo Mozzarella, & Fresh Basil

Recommended with Balsamic Glaze

Spinach Salad

Cherry Tomatoes, Bleu Cheese, & Glazed Pecans

Recommended with Warm Bacon Dressing

Salad Dressings | Choose up to Two

Oil & Vinegar, Balsamic Vinaigrette, Balsamic Glaze, Herb Vinaigrette, Ranch Dressing, Italian Dressing, Caesar Dressing, Warm Bacon Dressing, Vegan Dressing

Desserts | Choose One

Key Lime Cheesecake

Bourbon Pecan Pie with Caramel Sauce

Chocolate Cake with Strawberry Coulis

Red Velvet Cake

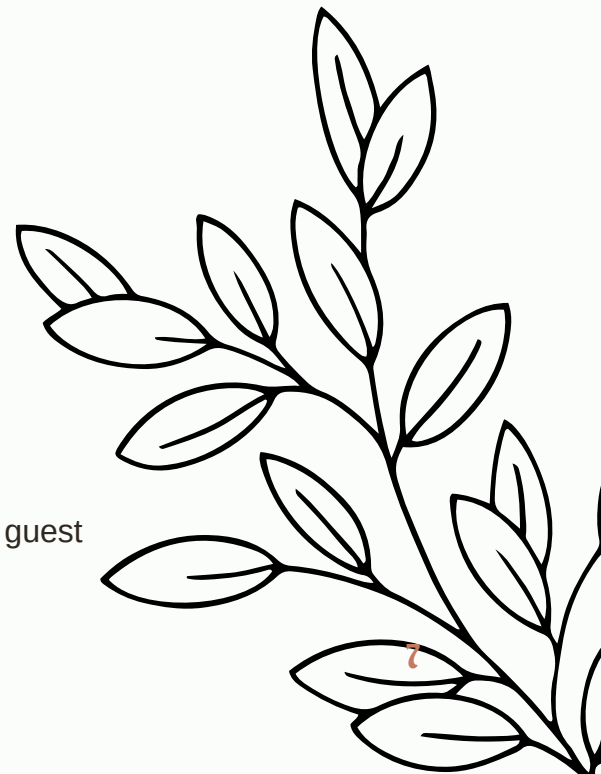
Fresh Seasonal Fruit

Cheesecake with Raspberry Coulis

Lemon Cake

DESSERT DUO (+ \$5 per person++)

Choose any two of the above listed desserts to be served to each guest



Plated Lunch Entrees

Plated lunches are served with assorted rolls and butter, water, iced tea, freshly brewed coffee, decaffeinated coffee & an assortment of hot teas.

You may offer up to (2) two different entrees. The higher entrée price prevails for all selections. If you have special requests or allergies, chef can prepare a special entrée, that accommodate all of your group's major allergies/dietary restrictions, such as vegan, vegetarian, gluten-free, nut free and/or dairy free. Prices are subject to a 25% service charge & 8.9% sales tax. All menus & prices are subject to change.

Butternut Squash Ravioli

Sage Cream Sauce

Garnished with Ribbons of Zucchini, Squash, and Carrot

\$33.00++ per person

Portabella Rockefeller

Roasted Red Pepper Coulis

Spinach, Yellow Squash, Zucchini, Mushroom, Tofu, & Asparagus

\$33.00++ per person

Grilled Breast of Chicken

Dijon Mushroom Sauce

Garlic Roasted Fingerling Potatoes & Seasonal Vegetables

\$36.00++ per person

Bourbon Glazed Salmon

Sweet Potato Hash & Roasted Broccolini

\$37.00++ per person

Char-Grilled Strip Steak

Madeira Sauce

Fingerling Potatoes, Grilled Tomato, & Heirloom Carrots

\$40.00++ per person



Lunch Buffets

Lunch buffets are served with assorted rolls and butter, water, iced tea, freshly brewed regular coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 20 people.

For groups under 20, an additional service fee of \$200 will apply. Serve time is one hour.

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

All American Cookout

Mixed Greens with Cucumbers, Tomatoes, Carrots, Garlic Croutons and Shredded Cheese

Buttermilk Ranch & Balsamic Vinaigrette

Southern Cole Slaw

Potato Salad with Chives & Sour Cream

Grilled Corn on the Cobb with Spicy Chipotle Mayo

Baked Beans

Cajun Grilled Chicken Breast

Grilled Hamburgers

Beef Franks

Homemade Potato Chips

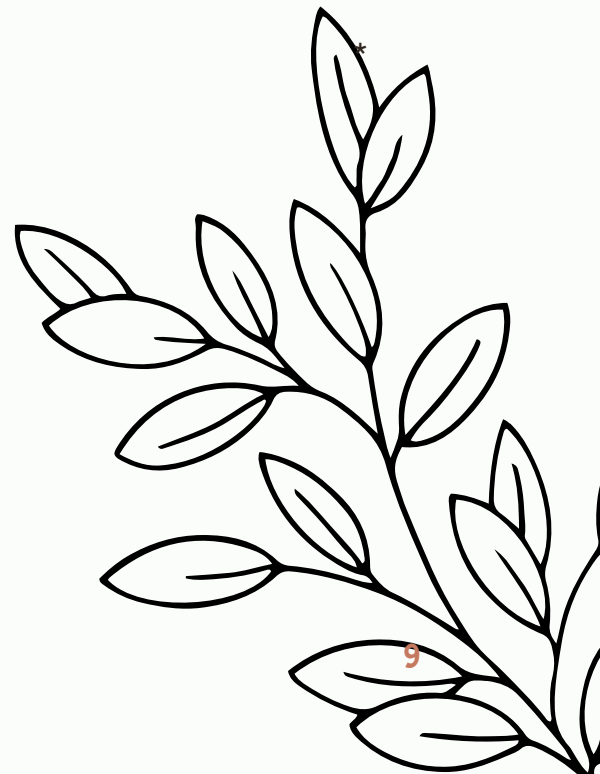
Buns, Rolls, Lettuce, Tomatoes, Onions, & Pickles

Assorted Deli Cheeses

Ketchup, Mustard & Relish

Assorted Cookies, Brownies, & Blondies

\$37.00++ per person



Lunch Buffets Cont.

Southern Lunch Buffet

Mixed Greens with Cucumbers, Tomatoes, Carrots, Garlic Croutons and Shredded Cheese

HANDMADE SALADS | CHOOSE TWO

Red Flannel Beet Hash with Dill

Ambrosia Salad

Macaroni Salad

Southern Potato Salad

HOT ENTREES | CHOOSE TWO

Fried Chicken

Sliced Pot Roast with Carrots, Celery & Potatoes

Southern-Styled Fried Catfish

Southern Ribs (\$2++ per person)

VEGETABLES | CHOOSE ONE

Southern Black-Eyed Peas

Smothered Cabbage

Yellow Squash Casserole

Southern Green Beans

STARCH | CHOOSE ONE

Rice Pilaf

Scallop Potato

Southern Cornbread Dressing

Sweet Potato Souffle

DESSERT | CHOOSE TWO

Chocolate Cake

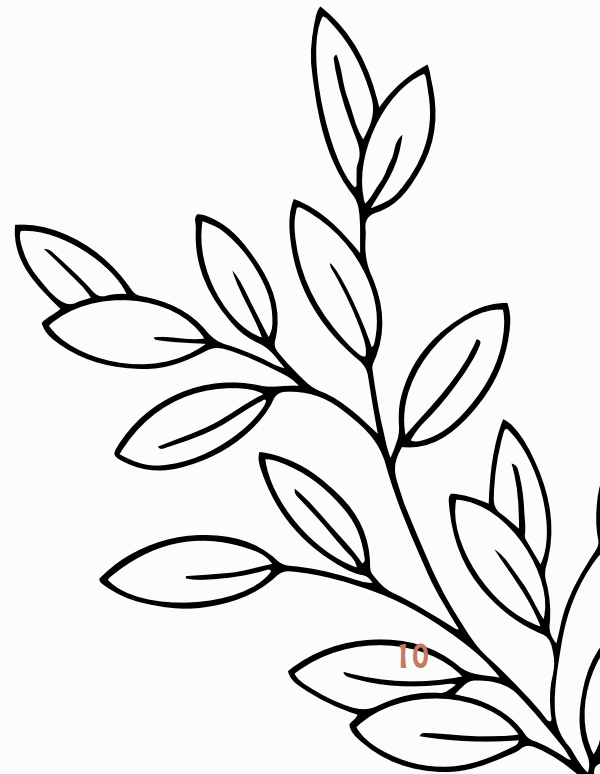
Coconut Cake

Red Velvet Cake

Peach Cobbler

Flourless Chocolate Cake

\$38.00++ per person



Lunch Buffets Cont.

Latin Flair Buffet

HANDMADE SALADS

Tomato & Avocado Salad with Bermuda Onion & Cilantro
Roasted Corn Salad with Radish, Jalapeno, & Chipotle Butter

HOT ENTREES

Margarita Grilled Chicken Breast with Peppers & Onions
Grilled Skirt Steak with Chimichurri Sauce

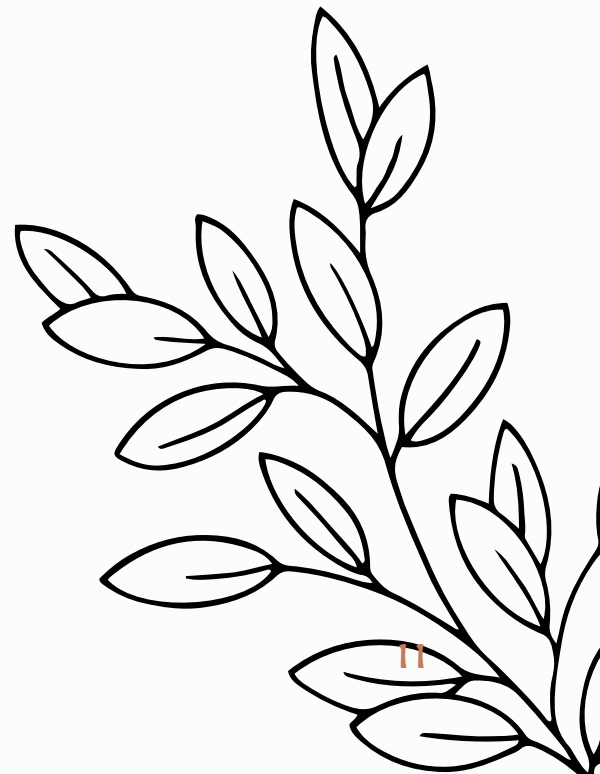
SIDES

Rice, Black Beans, & Refried Beans
Flour Tortilla , Corn Tortilla Chips, Pico de Gallo, Sour Cream,
Guacamole, Salsa, Salsa Verde, & Shredded Lettuce

DESSERT

Vanilla Custards
Dulce de Leche Cheesecake
Cinnamon Dusted Churros with Caramel Sauce

\$42.00++ per person



Lunch Buffets Cont.

Italian Buffet

Mixed Greens with Cucumbers, Tomatoes, Carrots, Garlic
Croutons and Shredded Cheese

HANDMADE SALADS | CHOOSE TWO

CAPRESE SALAD

Vine Ripe Tomatoes, Buffalo Mozzarella Cheese, & Fresh Basil drizzled with
Olive Oil & Balsamic Glaze

ITALIAN CHICKPEA SALAD

Ripe Avocado, Grape Tomatoes, Cucumber, Chickpeas, Green Peppers, &
Red Onions

TUSCAN ARTICHOKE SALAD

Artichoke, Capers, Basil, Red Onions, Cherry Tomatoes, Olives, Parsley,
Chives, Red Wine, Vinegar, and Olive Oil

HOT ENTREES | CHOOSE TWO

Meat Lasagna

Beef Meatballs with Sour Cream and Chives

Grilled Chicken Parmesan

VEGETABLES | CHOOSE ONE

Parmesan Vegetable Tian

Sliced thinly yellow squash, zucchini, Roma tomatoes

STARCH | CHOOSE ONE

Bulgur Wheat with Red Peppers & Herbs

Vegetable Paella

Cauliflower and Garlic Mashed Potatoes

Soured Cream, Pea, and Mint Baked Potatoes

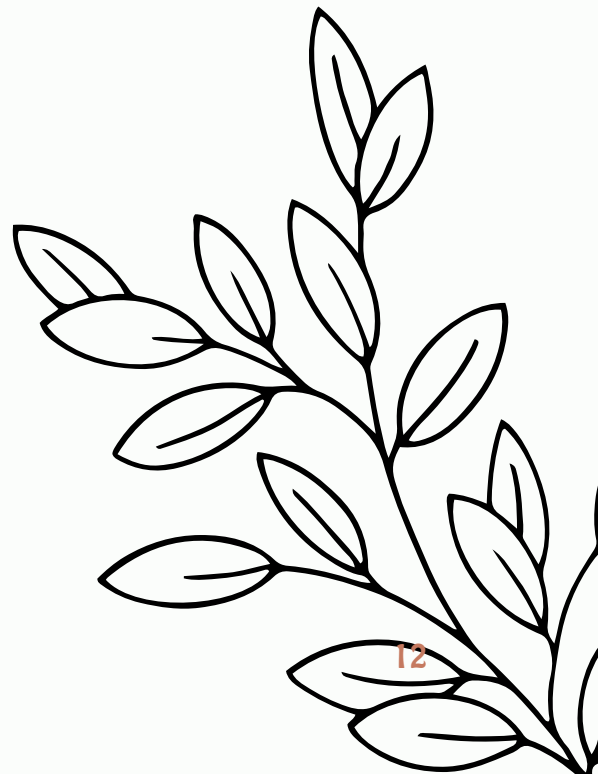
DESSERT | CHOOSE TWO

Spiced Apple and Cranberry

Apple and Carrot Smoothie

Vegan Cheesecake

\$44.00++ per person



Boxed Lunches (To Go)

Grilled Chicken Caesar Wrap

Grilled Chicken Breast, Crispy Romaine Lettuce, Creamy Dressing, &
Parmigiano Reggiano
\$30.00++ per person

BLT & Cheese Wrap

Applewood Smoked Bacon and Smoked Gouda Cheese
with Chipotle Mayo
\$30.00++ per person

Roasted Turkey Wrap

Hickory Smoked Turkey Breast & Provolone Cheese
\$30.00++ per person

Roast Beef Wrap

Sliced Roast Beef with Boursin Cheese
\$32.00++ per person

Grilled Vegetables Wrap

Grilled Portobello Mushroom, Zucchini, Balsamic Onions,
& Provolone Cheese
\$32.00++ per person

Italian Wrap

Ham, Pastrami, & Pepperoni with Mozzarella Cheese
\$32.00++ per person

Tuna Wrap

Tuna Salad
\$32.00++ per person



Cold Hors D'Oeuvres

Hors d'oeuvres require a minimum of 50 pieces per order.

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

Tomato, Basil, & Mozzarella Crostini

Toasted Baguette topped with Garlic Roasted Tomato, Melted Mozzarella, and Fresh Chopped Basil
\$300++ per 50 pieces

Brie & Strawberry

Toasted Baguette topped with Brie Cheese, Strawberry Glaze, & Fresh Mint
\$350++ per 50 pieces

Curried Chicken Salad

Curried Chicken Salad with Flamed Red Grapes in Mini Phyllo Cups
\$350++ per 50 pieces

Spicy Crab Salad

Crab Salad on a mini Box Cut Bun
\$400++ per 50 pieces

Prime Rib Rosemary Skewer

Prime Rib, Roasted Mushrooms, Red Pepper, & Rosemary
\$400++ per 50 pieces

Steak Bites

Thinly Sliced Filet of Beef, Blue Cheese, & Fig Bourbon Jam served over Roasted Red Potatoes
\$400++ per 50 pieces

Maine Lobster Salad in a Mini Box Cut Bun

Lobster Salad mixed to perfection on a sliced Hawaiian Bun
\$450++ per 50 pieces

Southern Deviled Eggs

Topped with Capers & Pickled Okra
\$300++ per 50 pieces

Asparagus Wrapped Prosciutto Rolls

with a Balsamic Glaze
\$350++ per 50 pieces

Buffalo Chicken Bites

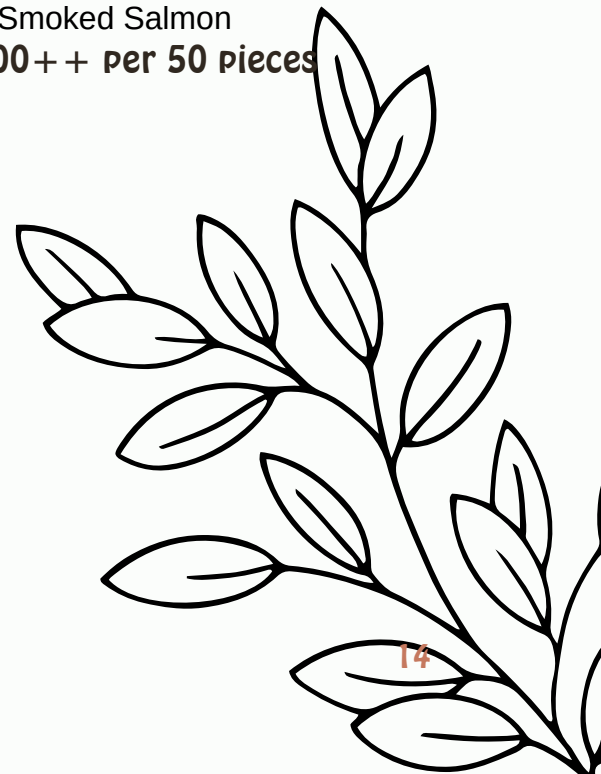
Creamy Buffalo Chicken Dip served in Wonton Cups
\$350++ per 50 pieces

Shrimp Taco Bites

Mini Taco Cups with Shrimp, Avocado, Sour Cream, & Cilantro
\$400++ per 50 pieces

Smoked Salmon & Goat Cheese Crostini

Toasted Baguette topped with Herbed Goat Cheese and Smoked Salmon
\$400++ per 50 pieces



Hot Hors D'Oeuvres

Hors d'oeuvres require a minimum of 50 pieces per order.

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

Mac-n-Cheese Bites

with Buffalo Sauce

\$300++ per 50 pieces

Breaded Artichoke Heart

with a Creamy Lemon Garlic Sauce

\$300++ per 50 pieces

Mini Chicken & Waffles

with Maple Syrup

\$350++ per 50 pieces

Coconut Crusted Shrimp

with Plum Sauce

\$350++ per 50 pieces

Pecan Crusted Chicken

with Dijon Honey Mayonnaise

\$350++ per 50 pieces

Shrimp & Lobster Quiche

with Creole Mayonnaise

\$400++ per 50 pieces

Mini Lump Crab Cake

with Chipotle Aioli

\$400++ per 50 pieces

Lamb chop Lollipops

with Mushroom Demi-Glace

\$450++ per 50 pieces

Vegetarian Spring Rolls

with Duck Sauce

\$300++ per 50 pieces

Curried Vegetable Samosa

served with a Spicy Yogurt Dip

\$300++ per 50 pieces

Chicken Quesadilla Trumpets

served with Fresh Salsa

\$350++ per 50 pieces

Beef Wellington

Beef Tenderloin, Mushroom Duxelle,

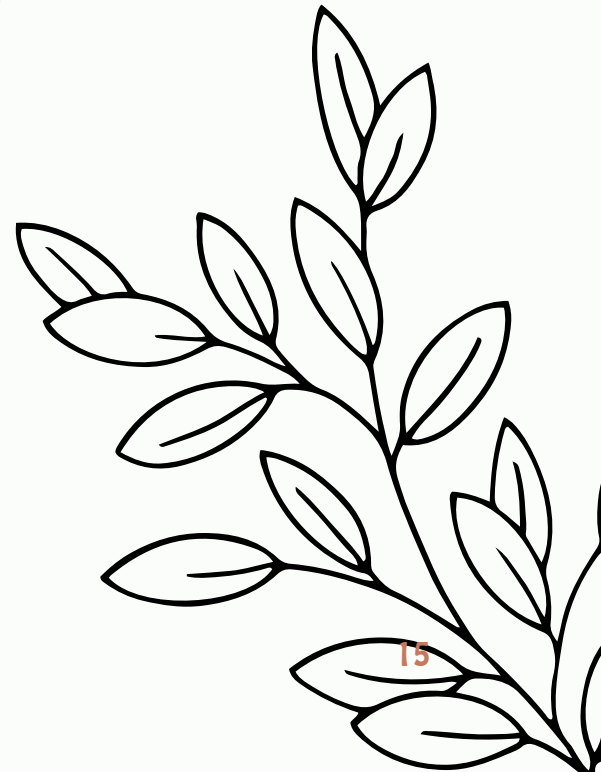
Wrapped in Puff Pastry

\$350++ per 50 pieces

Mini BBQ Pulled Pork Biscuits

topped with Carolina BBQ Sauce

\$350++ per 50 pieces



Stationed Displays

(25 person minimum)

Station pricing is based on a minimum order of 2 different stations. Individual station pricing is available upon request. Prices are subject to a 25% service charge & 8.9% sales tax. All menus and prices are subject to change.

Traditional Antipasto

Grilled Sweet Bell Pepper, Sun Dried Tomatoes, Portobello Mushrooms, Artichoke Hearts, Olives, Baby Buffalo Mozzarella Cheese, Capicola, Prosciutto, Salami, and Pepperoni served with Ciabatta & Focaccia Breads

\$16.00++ per person

Imported & Domestic Cheese

European and American Cheese Displays and Assorted Marinated Olives served with Crackers & Rustic Breads

\$16.00++ per person

Smoked Salmon

Cold Smoked Salmon thinly sliced & Served with Capers, Hard Boiled Eggs, Sliced Onions, Cucumbers, Olives, Cream Cheese Dill, &

Toasted Baguette Crisps

\$18.00++ per person

Vegetable Crudite

Assorted Fresh Vegetables with Herbed Ranch, Roasted Carrot Hummus, & Avocado Dip

\$12.00++ per person

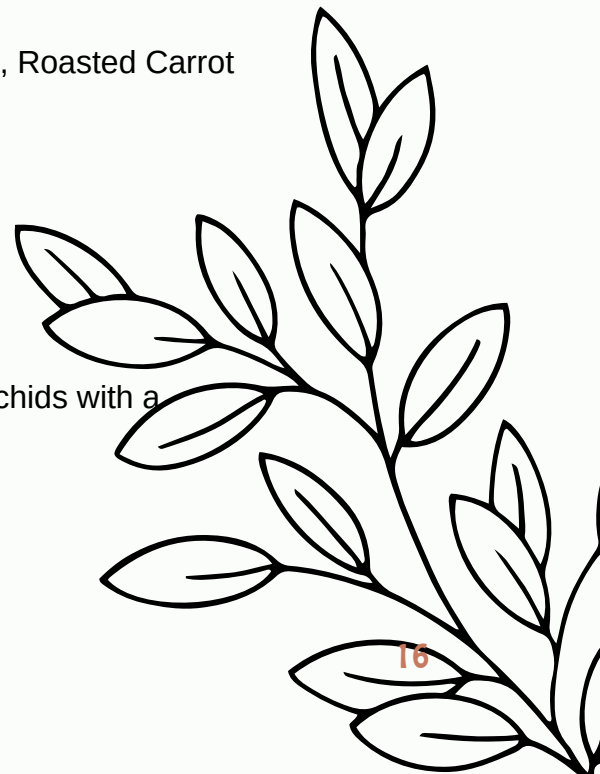
Fruit & Berries

Sliced Fresh Seasonal Fruits

Garnished with Fresh Berries & Edible Orchids with a

Honey Yogurt Dip

\$12.00++ per person



Stationed Displays

(25 person minimum)

Station pricing is based on a minimum order of 2 different stations. Individual station pricing is available upon request. Prices are subject to a 25% service charge & 8.9% sales tax. All menus and prices are subject to change.

Tea Sandwiches

Pimento Cheese, Roasted Vegetables, Salmon-Cucumber, & Smoked Trout Tea Sandwiches

\$14.00++ per person

Mediterranean Hummus Display

Assorted Fresh Vegetables with Herbed Ranch, Roasted Carrot Hummus, & Avocado Dip

\$20.00++ per person

Sushi Display

A Variety of Maki, Nigiri Sushi to include: Eel, Salmon, Shrimp, & Spicy Tuna

Station Served with Wasabi, Pickled Ginger, & Soy Sauce

\$26.00++ per person

Bayou Delta Seafood Display

Boiled Shrimp, Seasoned Crab Legs, Sauteed Black Mussels, Oysters on a Half Shell, Corn on the Cobb, & Potatoes

Served with Cocktail Sauce and Lemon Wedges

\$Current Market Pricing++

Popcorn Station

Popcorn Machine, Air-popped popcorn, Cheese Powder, Broken-up Pretzels, Roasted Chickpeas, Chocolate Chips, M&M's, Toffee bits, Heath bits, Mini Reese's, Dried Cranberries, Trix Mix

\$17.50++ per person

Georgia Barbecue Station

Slow Roasted Pulled Pork & Barbecue Pulled Chicken Served with Peach Cole Slaw, Mini Cornbread & Biscuits

Choice of Spicy, Peach, & Coca Cola Sauce

\$18.00++ per person

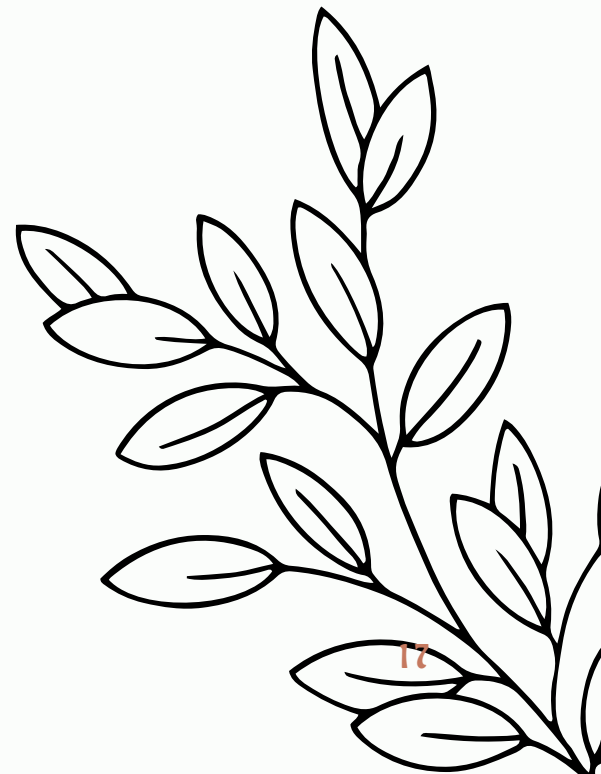
New Orleans BBQ Shrimp

Creamy New Orleans Cajun Butter

Shrimp, Fresh Garlic, Sun-Dried Tomatoes, Chopped Green Onions, & Crushed Red Peppers over a Toasted

Baguette

\$24.00++ per person



Live Stations

(25 person minimum)

Chef attendant is required for live stations. The chef attendant fee is \$120++, per attendant. One chef per every 100 guests. Station pricing is based on a minimum order of 2 different stations. Individual station pricing is available upon request. Prices are subject to a 25% service charge & 8.9% sales tax. All menus & prices are subject to change.

Stir Fry Station

Broccoli, Cauliflower, Red Onions, Snap Peas, Napa Cabbage, Bok Choy, Green Onion, and Mung Bean Sprouts Served over Jasmine Rice

\$20.00++ per person

Risotto Station

Creamy Risotto with Assorted Toppings to include Crispy Bacon, Mushrooms, Sweet Peas, Sundried Tomatoes and Spinach

\$22.00++ per person

Street Taco Station

Sriracha Salmon, Carnitas Pork, Barbacoa Shredded Beef Served with Pickled Shredded Cabbage, Guacamole, Shredded Cheddar Cheese, Sour Cream, Pico Sauce, Cilantro, Lime Wedges, Shredded Lettuce, Jalapeno Pepper, Hard Taco Shells, & Soft Flour Tortillas

\$24.00++ per person

Shrimp & Grits Station

Creamy White Cheddar Grits topped with Sauteed Georgia Gulf Shrimp & Andouille Sausage in a Cajun Cream Sauce Garnished with your choice of Smoked Bacon, Chives,

Shredded Cheese, or Sun-dried Tomatoes

\$24.00++ per person

Mac 'n Cheese Station

Creamy 4-Cheese Sauce, Ditali Pasta, Roasted Red Peppers, Bleu Cheese Crumbles, Diced Chicken, Roasted Mushrooms, Caramelized Onions, Shredded Cheese, & Leeks

\$20.00++ per person

Pasta Station

Fusilli and Tri-Color Tortellini with Alfredo & Marinara Sauce Cooked to Order with Mushrooms, Squash, Zucchini, Sun-Dried Tomatoes, Green Onions, & Parmesan Cheese

Served with Italian Bread

\$22.00++ per person

Philly Cheese Station

Julienned red & green pepper, onions, mushrooms, jalapeno pepper, Blue Cheese, Swiss Cheese, Provolone Cheese

Served with Shaved Steak & Chicken

\$24.00++ per person

Add Chicken, Beef, or Shrimp for an additional \$2++ per person, per item

Carving Stations

Chef attendant required at \$120++ per chef. One chef per 100 people.

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

Whole Grain Crusted Prime Rib

Creamy Horseradish, Grainy Mustard and Roasted Shallot Au Jus Soft Dinner Rolls

\$550.00++ per order

(each order serves 30)

Blackened Beef Tenderloin

Peppercorn Demi-Glace, Creamy Horseradish, Soft Dinner Rolls

\$450++ per order

(each order serves 20)

Salmon En Croute

Marinated Salmon filled with Crab and baked in a Puff Pastry Shell, Dill

Mayonnaise, & Light Dijon Cream Sauce

Served with Mini Muffins

\$425++ per order

(each order serves 30)

Deep Fried Whole Red Snapper

Toppings include Pickled Shredded Cabbage, Fresh Guacamole, Sour

Cream, Pico Sauce, Cilantro, & Jalapeno Pepper

Soft Dinner Rolls

\$450++ per order

(each order serves 20)

Add On Menu:

Fingerling Potatoes

OR

Garlic Mashed Potatoes

\$50++ per order

Whole Turkey (Baked or Deep Fried)

Buttermilk Biscuits & Cornbread

\$400++ per order

(each order serves 30)



Dessert Stations

Some stations require a chef attendant. The chef attendant fee is \$120++, per attendant. One chef per every 100 guests.

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Emory Sweet Treats

Georgia Peach Bread Pudding, Assorted Miniature Cakes, Petit

Fours, Tarts, & French Macaroons

\$18++ per person

Georgia Flambe Station

(Requires a Chef Attendant)

Fresh Bananas, Georgia Peaches or Pineapples, Sauteed with Brown Sugar, & Spiced Rum

Served with French Vanilla Ice Cream

\$20++ per person

Rich Chocolate Table Display

Decorated Chocolate Truffles, Chocolate Covered Strawberries,

Rosemary Raspberry Truffle Square, Chocolate Truffle Cookies,

Chocolate Bombs, Assortment of Chocolate Candies, Epic Triple

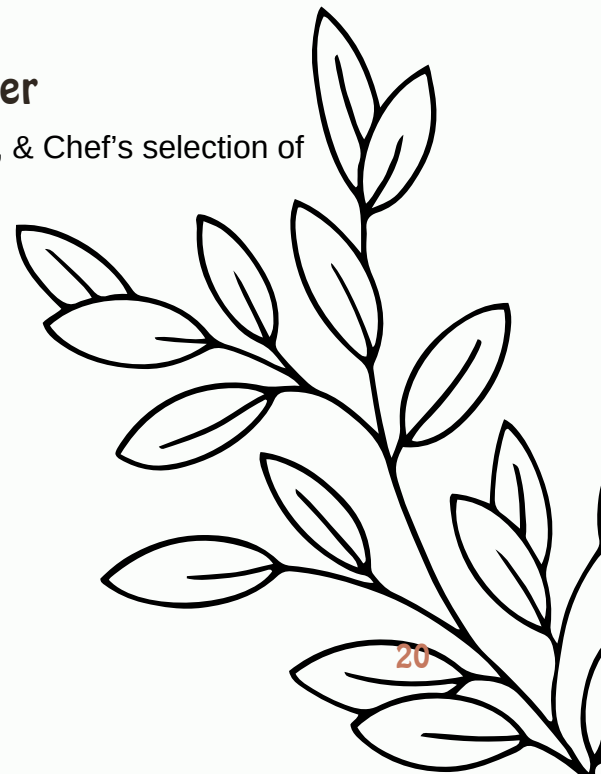
Chocolate Cake, Chocolate Cupcakes, & Chocolate Covered Pretzels

\$22++ per person

Assorted Cupcake Platter

An assortment of Vanilla, Chocolate, Red Velvet, & Chef's selection of seasonal flavors.

\$16++ per person



Plated Dinner

All plated dinners are served with assorted rolls and butter, water, iced tea, freshly brewed coffee, decaffeinated coffee, & an assortment of hot teas.

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

Salads | Choose One

Emory Garden Salad

Mixed Greens, English Cucumber, Teardrop Tomatoes, & Herb Croutons

Spinach Salad

Cherry Tomatoes, Bleu Cheese, Glazed Pecans

Recommended with Warm Bacon Dressing

Arugula Salad

Beets, Shaved Fennel, Candied Walnuts, Orange Zest, & Goat Cheese

Recommended with Balsamic Vinaigrette

Classic Caesar

Herbed Croutons & Shaved Parmesan Cheese

Recommended with Caesar Dressing

Caprese Salad

Heirloom Tomatoes & Fresh Mozzarella Cheese with Basil & Balsamic Reduction

Recommended with Balsamic Glaze

Poached Pear Salad

Sherry Poached Pear with Baby Lettuce, Shaved Almonds, Strawberries, Tomatoes, & Goat Cheese

Recommended with Strawberry Vinaigrette

Salad Dressings | Choose up to Two

Oil & Vinegar, Balsamic Vinaigrette, Balsamic Glaze, Herb Vinaigrette, Strawberry

Vinaigrette, Ranch Dressing, Italian Dressing, Caesar Dressing, & Warm Bacon Dressing

Desserts | Choose One

Crème Brûlée

Lemon Mousse Cake with Fresh Blueberry Compote

Tiramisu

Jack Daniel's Chocolate Cake

Fresh Berries in a White Chocolate Cup

Red Velvet Cake

Cheesecake

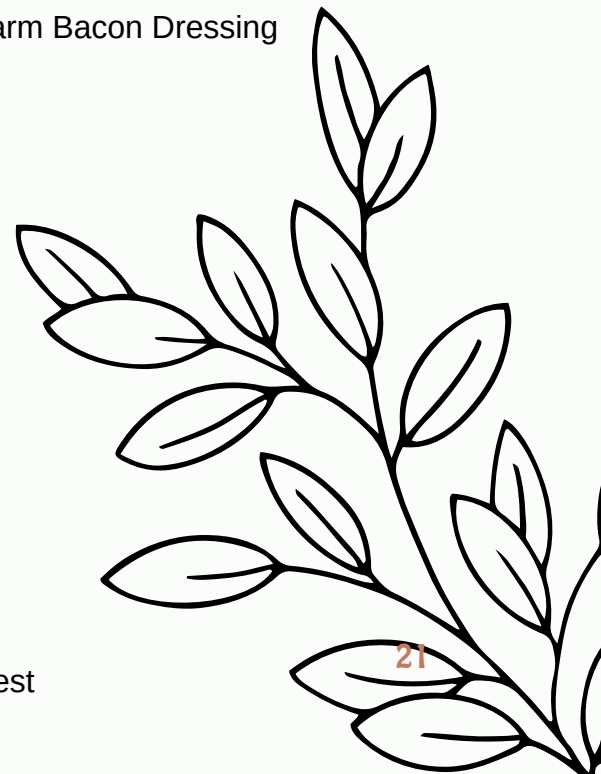
Fruit Cup

Vegan Cheesecake

Gluten-Free Cheesecake

DESSERT DUO (+ \$6++ per person)

Choose Any two of the above listed desserts to be served to each guest



Plated Dinner Entrees

Plated dinners are served with assorted rolls and butter, water, iced tea, freshly brewed coffee, decaffeinated coffee, & an assortment of hot teas.

You may offer up to (3) three different entrees. Group less than 20 may offer 2 entree selections. Higher entree price prevails for all selections. If you have special requests or allergies, chef can prepare a special third entree that will accomodate the major allergies/ dietary restrictions such as vegan, vegetarian, gluten-free, nut-free, and/or dairy free.

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

Butternut Squash Ravioli

Red Pepper Coulis Tofu, Arugula, & Parmesan Cheese drizzled
with Truffle Oil

\$45++ per person

Soy Braised Tofu

Baby Bok Choy, Jasmine Rice, & Miso Sauce

\$45++ per person

Portabella Rockefeller

Roasted Red Pepper Coulis

Spinach, Yellow Squash, Zucchini, Mushroom, Tofu, & Asparagus

\$45++ per person

Parmesan Chicken Breast

Duchess Potatoes & Broccoli with marinara

\$50++ per person

Honey Ale Roasted Chicken

Mashed potatoes & Southern Green Beans

Thyme Jus

\$50++ per person

Blackened King Salmon

Roasted Fingerling Potatoes & Green Beans

Cajun Creme Corn Maque Choux

\$54++ per person



Plated Dinner Entrees Cont

Bourbon Glazed Salmon

Sweet Chili Sauce

Basmati Rice & Asian Vegetables

\$54++ per person

Braised Short Ribs

Red Wine Sauce

Crispy Potato Wedges, Roasted Tomato, & Asparagus Bundle

\$56++ per person

Cast Iron Seared New York Strip Steak

with Wild Mushroom Jus, Roasted Baby Potatoes, Brussel Sprouts, &

Roman Carrots

\$58++ per person

Grilled Bistro Tender Filet

Kosher Salt, Cracked Pepper, and Burgundy Demi-Glace

Cheddar Cheese Au Gratin Potatoes & Sage Roasted

\$60++ per person

DUAL ENTREE PLATED

Select two entrees

Add \$16 per person to the highest entree price

Surf & Turf

4oz Petit Filet and a 4oz Lobster Tail with a red wine sauce, truffle potato crisps, roasted Roma tomato, and Asparagus Bundle

\$74++ per person



Buffet Dinner

Dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee & an assortment of hot teas. Buffets require a minimum of 20 people. For groups under 20, an additional service fee of \$200++ will apply. Serve time is 90 minutes. Prices are subject to a 25% service charge and 8.9% sales tax. All menus & prices are subject to change.

BUILD YOUR OWN DINNER

BUFFET:

Houston Dinner Buffet

Choice of 2 Entrees, 3 Sides, & 2 Desserts

Emory Salad

\$60++ per person

Wright Dinner Buffet

Choice of 3 Entrees, 4 Sides, & 3 Desserts

Emory Salad

\$70++ per person

Emory Salad

Mixed Greens, English Cucumber, Teardrop Tomatoes, & Herb Croutons

served with Balsamic Vinaigrette and Ranch Dressing

Entrees

Butternut Squash Ravioli with Sage Cream Sauce

Trout Meuniere

Creole Grilled King Salmon with Cajun Creme

Garlic Parmesan Flounder

Paprika Chicken with Sweet Onion Jam

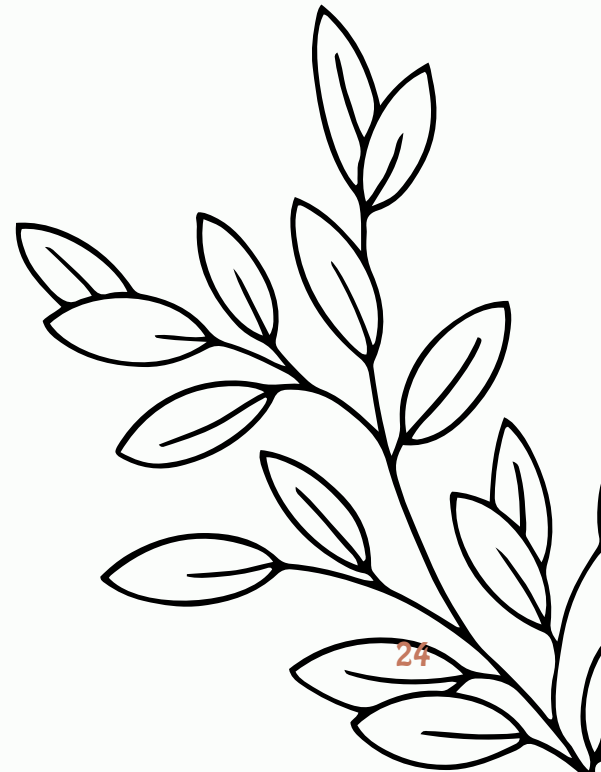
Bourbon Glazed Chicken

Pan Seared Chicken Marsala

Coca-Cola Braised Beef Short Ribs

London Broil with Mushroom Jus

Sliced Strip Lion with Garlic Compound Butter



Hot Sides

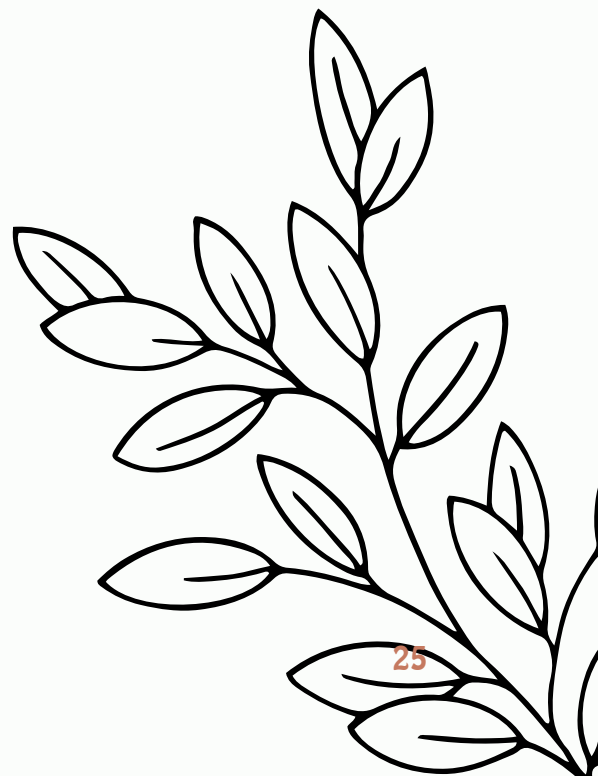
Braised Collard Greens
Swiss Chard with Garlic
Grilled Broccolini & Roasted Red Pepper
Southern Green Beans
Lemon Pepper Asparagus
Whipped Sweet Potatoes
Scented Fingerling Potatoes
Smoked Gouda Mashed Potatoes
Almond Ginger Rice Pilaf
Sweet Corn & Basil Risotto
Cheese Tortellini in Pesto Cream Sauce
Triple Cheese Macaroni & Cheese

Cold Sides

Broccoli Cranberry Slaw with Red Cabbage, Sliced Almonds & Carrots
Tomato & Avocado Salad with Red Onion & Cilantro
Marinated Tomato & Cucumber Salad
Grilled Creole Vegetables with Aged Balsamic Reduction
Orzo Pasta with Sun-Dried Tomatoes & Green Onions
Southern Potato Salad

Desserts

Banana Cream Pie
Warm Peach Cobbler
Deep Dish Apple Pie
Lemon Meringue Pie
Bourbon Pecan Pie with Caramel Sauce
Bread Pudding with Rum Cream Sauce
Red Velvet with Cream Cheese Frosting
New York Cheesecake with Salted Caramel Drizzle
Four Layer Chocolate Torte with Strawberry Coulis
Tropical Fruit Display with a Honey Yogurt Dip



Taste of Atlanta Buffet

Emory Salad

Mixed Greens, English Cucumber, Teardrop Tomatoes, & Herb Croutons
served with Balsamic Vinaigrette and Ranch Dressing

Handmade Salads | Choose 2

Black-eyed Pea Salad

Potato Salad

Pasta Salad

Peach Coleslaw

Hot Entree

Marinated Catfish

Southern Fried Chicken

BBQ Pulled Pork

Vegetables | Choose 2

Southern Style Collard Greens

Southern Style Green Beans

Starch | Choose 1

Creamy Cheese and Garlic Mashed Potatoes

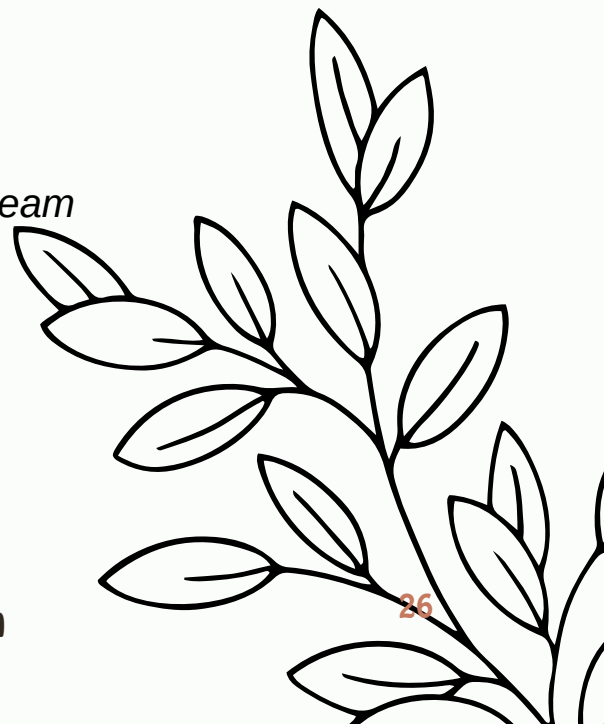
Gouda Mac & Cheese

Dessert

Homemade Peach Cobbler *with Chantilly Whipped Cream*

Pecan Pie

\$50++ per person



New Orleans Buffet

Emory Salad

Mixed Greens, English Cucumber, Teardrop Tomatoes, & Herb Croutons
served with Balsamic Vinaigrette and Ranch Dressing

Handmade Salads | Choose 2

Creole Potato Salad

Shrimp Pasta Salad

New Orleans Muffuletta Olive Salad

New Orleans Chicken Salad

Hot Entree

Red Beans & Rice

Blackened Catfish

Seared Chicken with Crabmeat and Cajun Cream Sauce

Vegetables | Choose 1

Fried Okra

Cajun Corn Manque Choux

Mixed Vegetables

Starch | Choose 1

Jambalaya

Dirty Rice

Cajun Creole Potatoes

New Orleans Mac & Cheese

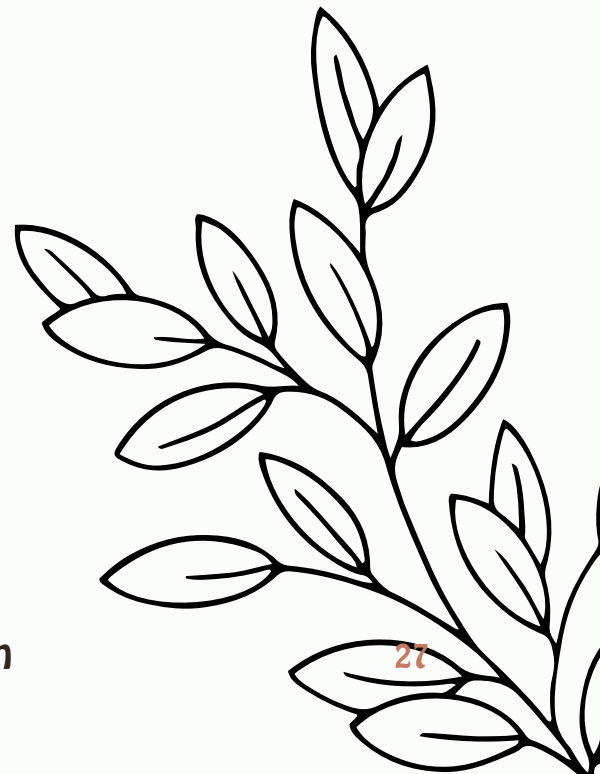
Dessert

Bread pudding with Praline Sauce

Bourbon Pecan Pie

Beginets

\$65++ per person



Bar Packages

HOSTED HOURLY BAR OPTIONS A BARTENDER FEE OF \$120.00 PER BARTENDER APPLIES TO ALL BAR OPTIONS \$25 PER EACH ADDITIONAL HOUR, AFTER 4 HOURS (1 PER 100 GUESTS SUGGESTED).

BARTENDERS ARE REQUIRED FOR ALL BANQUET BARS. WINE MAY BE SERVED WITH ANY MEAL BY THE BOTTLE BASED ON CONSUMPTION. WINE MAY BE SERVED BY THE GLASS FOR HOUSE WINES ONLY.

BAR PACKAGES ARE PRICED PER PERSON PER HOUR PLUS SERVICE CHARGE & SALES TAXES.

Beer & Wine Bar *1st Hour \$12 per person- \$6 per additional hour*

Beer: Miller Lite, Sweetwater 420, Blue Moon, Corona, Yuengling, Heineken

Upgrade (\$4 more) with Craft Beers to include: Creature Comforts Tropicalia, 3 Taverns Prince of Pilsner

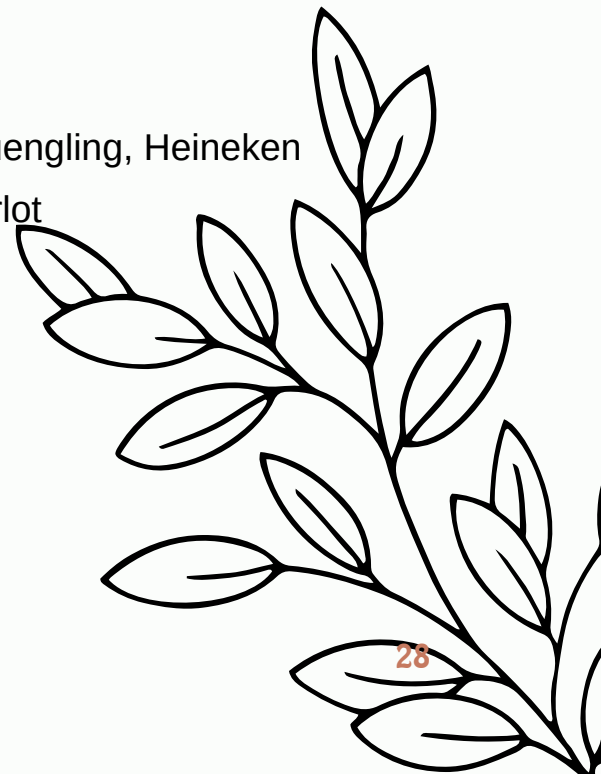
Wine: Robert Mondavi Chardonnay, Cabernet, Pinot Grigio, Merlot

Classic Bar *1st Hour \$16 per person- \$8 per additional hour*

- Smirnoff Vodka
- Beefeaters Gin
- Cruzan Rum
- Jose Cuervo Gold Tequila
- Jim Beam White Label Bourbon
- Dewar's White Label Scotch

Beers: Miller Lite, Sweetwater 420, Blue Moon, Corona, Yuengling, Heineken

Robert Mondavi: Chardonnay, Cabernet, Pinot Grigio, Merlot



Bar Packages Cont.

Luxury Bar *1st Hour \$22 per person- \$10 per additional hour*

- Titos Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- 1800 Reposado Tequila
- Jack Daniels Bourbon
- Crown Royal
- Johnnie Walker Red Label Scotch

Beers: Miller Lite, Sweetwater 420, Blue Moon, Corona, Yuengling, Heineken

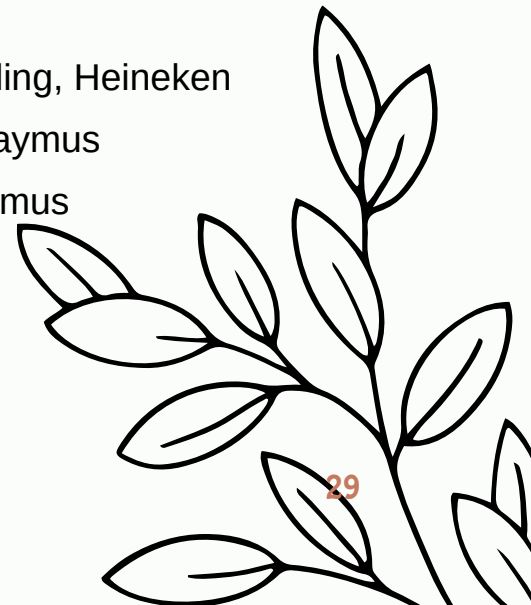
Upgraded Wines: Chateau St Michelle Indian Wells Chardonnay, Cabernet, Merlot

Premium Bar *1st Hour \$28 per person- \$14 per additional hour*

- Grey Goose Vodka
- Bombay Sapphire Gin
- Captain Morgan Rum
- Patron Blanco Tequila
- Bulliet Bourbon
- Crown Royal Whiskey
- Johnnie Walker Black Label Scotch.

Beers: Miller Lite, Sweetwater 420, Blue Moon, Corona, Yuengling, Heineken

Caymus Wines: Conundrum by Caymus White, Bonanza by Caymus Cabernet, Conundrum by Caymus Red Blend, Sea Side by Caymus Chardonnay



Bar Packages Cont.

CONSUMPTION HOSTED BAR OPTION CHARGES ARE BASED ON THE ACTUAL NUMBER OF DRINKS CONSUMED, PLUS SERVICE CHARGE & SALES TAXES.

Host Bar

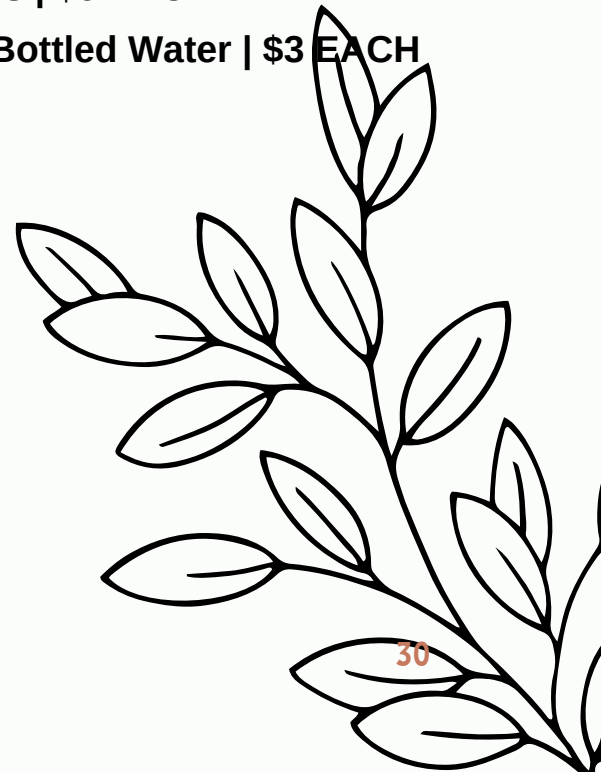
- Classic Bar Brand Liquors | \$8 EACH
- Luxury Bar Brand Liquors | \$12 EACH
- Premium Liquors | \$14 EACH
- House Wine | \$10 EACH
- Luxury Wine | \$12 EACH
- Premium Wine | \$14 EACH
- Imported Beers | \$7 EACH
- Premium/Craft Beers | \$8 EACH
- Domestic Beers | \$6 EACH
- Soft Drinks & Bottled Water | \$3 EACH

HOST BAR ENHANCEMENTS:

UPGRADED BEER \$8- Local Craft Beers & Ciders

Cash Bar **Cash Bar Prices are Inclusive of (8.9%) Sales Tax and (3%) Georgia Alcohol Tax*

- Classic Bar Brand Liquors | \$9 EACH
- Luxury Bar Brand Liquors | \$12 EACH
- Premium Liquors | \$14 EACH
- House Wine | \$10 EACH
- Luxury Wine | \$12 Each
- Premium Wine | \$14 EACH
- Imported Beers | \$7 EACH
- Premium / Craft Beers | \$8 EACH
- Domestic Beers | \$6 EACH
- Soft Drinks & Bottled Water | \$3 EACH



Bar Packages Cont.

Domestic Beers:

Sweet Water 420

Miller Lite

Sam Adams

Yuengling

Blue Moon

Imported Beers:

Corona

Heineken

Wine List

Classic Bar: Robert Mondavi
Cabernet | Chardonnay | Pinot Grigio

Luxury Bar: Chateau St. Michelle Indian Wells
Cabernet | Chardonnay | Merlot

Premium Bar: Caymus Wines

Conundrum by Caymus White | Bonanza by Caymus Cabernet |

Conundrum by Caymus Red Blend | Sea Side by Caymus

Chardonnay

BANQUET BEVERAGES ADDITIONAL INFORMATION CASH BAR PRICES ARE INCLUSIVE OF APPLICABLE TAXES FOR ALL OPTIONS OPEN, HOSTED, OR CASH A BARTENDER FEE OF \$120.00 PER BARTENDER APPLIES. PER GEORGIA ALCOHOL SALES RULES: ALCOHOL CANNOT BE SERVED BEFORE 12:30 PM ON SUNDAYS. ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE, 8.9% SALES TAX, AND 3% GEORGIA ALCOHOL TAX.



Bar Packages Cont.

**** All Cocktail Names can be changed to suit themes or Company Brands****

Signature Cocktails

Tropical Tiki | \$12

Spiced Rum, light rum, Amaretto, Pineapple Juice, Lime Juice

Cucumber Refreshner | \$16

Gin, St. Germaine, Muddled Cucumbers

The "404" (PEACH MINT JULEP) | \$14

Bourbon, Mint, Peach Schnapps, Simple Syrup

Pineapple Jalapeno Margarita | \$12

Pineapples, jalapenos, Tequila, lime juice, simple syrup

Georgia Peach Mule | \$12

Vodka, PEACH, ginger beer

Eagle Blue Martini | \$12

Vodka, Blue Curacao, Orgeat Syrup, Lemon Juice, Mint

Smoky Old Fashioned | \$14

Whiskey, Bitters, Simple Syrup

Bellini: Blackberry, Kiwi, or Strawberry | \$14

Sparkling Wine, Fruit Puree

Signature Mocktails

Cucumber Mint Lemonade

Peach Basil Sweet Tea

PRICES BASED ON CONSUMPTION. SPECIALTY COCKTAIL CHARGES ARE BASED ON THE ACTUAL NUMBER OF DRINKS MADE. ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND 8.9% SALES TAX.