



# MENU SELECTION

THE GEORGIAN TERRACE BY S<sup>T</sup>HERLY  
ATLANTA'S MODERN CLASSIC



BREAKFAST & BRUNCH

BREAKS

LUNCH

DINNER

HORS D'OEUVRES

DISPLAYS

CARVING STATIONS

ACTION STATIONS

RECEPTION PACKAGE

BAR BEVERAGES

(please note that items requiring a choice are in ***bold and italicized***)



THE GEORGIAN TERRACE BY SOTHERLY  
ATLANTA'S MODERN CLASSIC

# CONTINENTAL BREAKFAST

## Continental Breakfast | \$32

Orange, Cranberry Juices  
Sliced Seasonal Fruit and Berries  
Make your own Yogurt parfait with French Vanilla Granola,  
Berries, Candied Georgia Pecans  
Assorted Fresh Muffins, Danish & Croissants  
Bagels with Regular, Fruit and Low Fat Cream Cheeses  
Butter and Fruit Preserves  
*Add on Sausage Egg and Cheese biscuit, Spinach, Goat Cheese,  
and Egg White Quiche or Bacon Cheddar Croissants | \$5 per person*

## Traditional Buffet | \$36

Orange, and Cranberry Juices  
Sliced Fresh Fruit & Seasonal Berries  
Assorted Breakfast Breads, Danish & Croissants  
Cage Free Scrambled Eggs  
Apple Sage Chicken Sausage  
Roasted New Potatoes with Peppers and Onions  
Variety of Yogurts  
Applewood Smoked Bacon  
Country Sausage

## Southern Traditions Buffet | \$40

Orange, and Cranberry Juices  
Sliced Fresh Fruit & Seasonal Berries  
Assorted Breakfast Breads, Danish & Croissants  
Logan Turnpike Stone Ground Grits, Aged Cheddar  
Cracked Black Pepper Buttermilk Biscuits, Country Sausage Gravy  
Cage Free Scrambled Eggs  
Apple Sage Chicken Sausage  
Roasted New Potatoes with Peppers and Onions

## ENHANCEMENTS

### Omelet Station | \$15

Eggs any style with Ham, Sausage, Bacon, Smoked Turkey, Tomatoes,  
Mushrooms, Spinach, Sweet Onions, Jalapeños, Salsa, Cheese

### Pancakes, Waffles or Vanilla Bean French Toast (*pick one*) | \$12

Fruit Compote, Warm Maple Syrup

*Requires Chef | \$175.00*

### Oatmeal | \$8

Dried Fruit, Brown Sugar and Candied Walnuts

### Logan Turnpike Grits | \$8

Cheddar Cheese, Smoked Bacon, Scallions

### Bacon, Egg and Cheese Croissant | \$8 each

### Housemade Warm Biscuits | \$40 per dozen

Honey Butter & Seasonal Jams

### Egg White Frittatas with Local Goat Cheese and Spinach | \$8 each

### Smoked Salmon Display | \$15 per person

with Bagels, Cream Cheese and Capers

### Yogurt Parfait with Seasonal Berries and Greek Yogurt | \$ 8 each

Minimum 25 Guests



HOME

BREAKFAST BRUNCH

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## A LA CARTE

HOME

**Bottled Water | \$5 each**

BREAKFAST BRUNCH

**Assorted Soft Drinks | \$5 each**

**San Pellegrino Sparkling Water | \$6 each**

**Freshly Brewed Regular or Decaffeinated Coffee | \$100 per gallon**

**BREAKS**

**Assorted Teas | \$100 per gallon**

**Fruit Punch | \$70 per gallon**

LUNCH

**Iced Tea or Sweet Tea | \$70 per gallon**

DINNER

**Lemonade or Arnold Palmer | \$70 per gallon**

HORS D'OEUVRES

**Refreshment Breaks**

DISPLAYS

Half Day | \$22 per person

Full Day | \$37 per person

CARVING STATIONS

ACTION STATIONS

**AM Breather**

BAR BEVERAGES

**Beverage Service | \$15 per guest**

Service is based on 30 minutes and carries no minimum

Freshly brewed coffee, decaffeinated coffee, assorted hot teas and assorted soft drinks, still and sparkling water

**Enhancements ~ (we recommend three to four selections)**

**Sliced Seasonal Fruits & Berries | \$8 per person**

**Assortment of Freshly Made Artisan Breakfast Bakeries | \$8 per person**

**Assorted Health Bars | \$5 each**

**Fruit Yogurt Parfait with French Vanilla Granola and Berries | \$9 per person**

**Designer Trail Mix Station, Dried Fruits, Almonds, Mixed Nuts, Pretzels | \$8 per person**

**Warm House Made Cinnamon Rolls with Goey Cream Cheese Glaze | \$8 per person**

**Ripe and Delicious Hand Fruit | \$3 per person**



THE GEORGIAN TERRACE by SPINERLY  
ATLANTA'S MODERN CLASSIC

# REFRESHMENT BREAKS

HOME

## PM Pause

Half Day 1 \$22 per person

Full Day 1 \$37 per person

BREAKFAST BRUNCH

## BREAKS

LUNCH

## Beverage Service | \$15 per guest

Service is based on 30 minutes and carries no minimum

DINNER

HORS D'OEUVRES

Freshly brewed coffee, decaffeinated coffee, assorted hot teas, assorted soft drinks, still and sparkling water

DISPLAYS

CARVING STATIONS

**Enhancements** ~ *(we recommend 3 to 5 selections)*

ACTION STATIONS

**Sliced Seasonal Fruits & Berries | \$9 per person**

BAR BEVERAGES

**Ripe and Delicious Hand Fruit | \$3 per piece**

**Blend of Oven Roasted Nuts "Shooters" | \$4 per person**

**Miniature Assorted Candy Bars & Twizzlers | \$6 per person**

**Ghirardelli Milk Chocolate Brownies | \$7 per person**

**Pure and Natural Energy and Granola Bars | \$6 per piece**

**Designer Trail Mix Station, Dried Fruits, Almonds, Mixed Nuts, Pretzels | \$8 per person**

**Warm Ballpark Pretzels with Lusty Monk Mustard & Warm Beer Cheese | \$8 per person**

**Crudit  of Market Vegetables, Ranch Dip | \$7 per person**

**Hummus Dip with Grilled Pita Bread and Crisp Vegetables | \$8 per person**



THE GEORGIAN TERRACE by SHERIDAN  
ATLANTA'S MODERN CLASSIC

# LUNCH BUFFETS

HOME

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BAR BEVERAGES

## Simply Southern | \$68

Buttermilk Biscuits & Cornbread, Local Honey Butter, Peach Compote

Blackeyed Pea Salad

Local Baby Greens, Citrus Dressing, Cornbread Croutons, Baby Beets, Goat Cheese

Rosemary Brown Sugar Fried Boneless Chicken, Jalapeño Maple Syrup Glaze

Sweet Tea Brined Heritage Pork Loin, Sorghum Demi

Cavatappi Macaroni and Cheese

Roasted Fingerling Potatoes with Sage and Thyme Leaves

Brussel Sprouts with Butternut Squash and Sweet Onions

Pecan Diamonds with Chocolate Ganache

Buttermilk Tarts

## American Comfort | \$70

Deconstructed Chefs Salad with Chipotle Ranch, Balsamic and Raspberry Vinaigrette with Hard Boiled Eggs, Ham, Turkey, Grape Tomatoes, Bacon, Cheddar, Pickled

Bermuda Onions, & Swiss Cheese, Sour Dough Croutons

Southern Potato Salad with Chives, Mustard and Dukes Mayo

Braised Beef Short Ribs, Wild Mushrooms, Merlot Sauce

Seared Atlantic Salmon, Lemon Butter Sauce

Buttermilk Mashed Potatoes

Roasted Local and Seasonal Farm to Table Vegetables

Rolls and Butter

Devils Food Cake

Carrot Cake with Cream Cheese Icing

## Cold Lunch Buffet

### Farmers Produce Stand | \$60

Vegetarian Minestrone Soup, Parmesan Croutons

Deconstructed Greek Salad, Salad Greens with Feta, Kalamata Olives, Roma

Tomatoes, Cucumbers, Capers, Chicken Breasts, House Balsamic Vinaigrette

Tabbouleh Salad with Fresh Mint, Lemon, Cucumber and Parsley

Baby Kale Caesar Salad, Polenta Croutons, Shaved Parmesan

Grilled New York Sirloin, & Seared Herb Marinated Chicken Breast

Succotash with Sweet Red & Yellow Peppers, Fava Beans and Baby Cippolini Onions

Green Bean Salad, Meyer Lemon Vinaigrette

Rolls and Butter

Rocky Road Brownies

Meyer Lemon Layer Cake

*Build your own lunch buffet includes iced tea, freshly brewed Starbucks regular and decaffeinated coffee and Tazo select teas*

*Build your own lunch buffet is based on one hour and 30 minutes of service*

*Build your own lunch buffet has a minimum of 20 guests*

*Labor service fee of \$150 for Build your own lunch buffet with less than 25 guests*

*All Prices do not include 25% service charge or 8.5% sales tax and are extra*



THE GEORGIAN TERRACE BY STRIBERLY  
ATLANTA'S MODERN CLASSIC

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BAR BEVERAGES

### Simply Sandwiches | \$56

Chicken Noodle Soup  
Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan  
Tomato, Cucumber, Vidalia Onions, Fresh Basil, Red Wine Vinaigrette  
Honey Baked Ham & Cheddar on Pretzel Bun, Grain Mustard  
Smoked Turkey and Swiss on Ciabatta, Cranberry Aioli  
Roast Beef, Tillamook Cheddar, Horsey Sauce, Brioche Bun  
Grilled Vegetable Wrap with Hummus on Flour Tortilla  
Relish Tray with Olives, Pickles, Cherry Peppers  
House Made Potato Chips  
Lemon Cake  
Chocolate Brownies

### Salads

#### Terrace Salad

Organic Field Greens, Heirloom Tomatoes, Cucumber, Watermelon Radish, Carrots  
House Balsamic Vinaigrette

#### Southern Greens

Local Soft Lettuces, Fresh Berries, Goat Cheese Marshmallows, House-Made Apple  
Cider Vinaigrette

#### Traditional Caesar

Crisp Romaine Tossed with Dressing, Focaccia Croutons, Shaved Parmesan

#### Endive and Arugula Salad

Pickled Red Onions, Soft Australian Goat Feta, Marcona Almonds,  
Sherry Vinaigrette

## Plated Lunches

*All Plated Lunch Selections Include Artisan Dinner Rolls and Butter,  
Salad Starter and Dessert Selection  
Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas*

### Almond Crusted Faroe Island Salmon | \$62

Salmon Fillet Baked with Ginger-Almond Crust, Rich Red Wine Sauce,  
Potato Puree, Asparagus

### Sweet Tea Brined Ashley Farms Chicken Breast | \$60

Pan Seared Chicken, Sorghum Sage Glaze, Logan Turnpike Grits, Pole Bean Sauté

### Painted Farms Braised Short Ribs | \$64

Slow Cooked Beef Shortribs, Baby Pearl Onion Confit, Red Bliss Potato Cake,  
Organic Carrots

### White Oaks Farm Beef Tenderloin | \$72

Pan Seared Filet, Barley Risotto, Merlot Demi, Roasted Winter Vegetables

### Herb Marinated Organic Chicken Breast | \$60

Grilled Chicken Breast, Preserved Lemons, Rosemary, Fingerling Potatoes, Broccolini

*Deli lunch buffets includes iced  
tea, freshly brewed Starbuck's  
regular and decaffeinated coffee  
and Tazo select teas*

*Deli lunch buffets are based on  
one hour and 30 minutes of service*

*Deli lunch buffets have a  
minimum of 20 guests*

*All Prices do not include 25%  
service charge or 8.5% sales tax  
and are extra*



THE GEORGIAN TERRACE BY SUTHERLAND  
ATLANTA'S MODERN CLASSIC

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**Dessert Offerings**

Carrot Cake with Cream Cheese icing  
Double Chocolate Ganache Tart  
Southern Peanut Pie  
Seasonal Cheesecake, Creme Chantilly, Fresh Berries  
Red Velvet Cake

**Boxed Lunches | \$40**

*All Box Lunches are served with Orzo Salad, Fuji Apple, Potato Chips,  
House Baked Chocolate Chip Cookie and Bottled Water  
Limit 2 Sandwiches for groups 40 or less.  
Up to 4 Choices for Groups Larger Than 40*

**Grilled Chicken**

Kale Pesto Aioli, Lettuce, Tomato, Fresh Mozzarella, Ciabatta Bun

**Black Forest Ham**

Lusty Monk Mustard, Swiss on Wheat Kaiser Bun

**Roast Beef**

Cheddar Cheese, Lettuce, Tomato and Horseradish Sauce

**Roasted Turkey Sandwich**

Swiss Cheese, Cranberry Aioli, Lettuce, Tomato Kaiser Bun

**Vegan Garden Wrap**

Hummus, Roasted Peppers, Mushrooms and Spinach Flour Tortilia

*SOthern and Healthy at Heart  
lunch buffets includes iced tea,  
freshly brewed Starbucks regular  
and decaffeinated  
coffee and Tazo select teas*

*SOthern and Healthy at Heart  
lunch buffets are based on one  
hour and 30 minutes of service*

*SOthern and Healthy at Heart  
lunch buffets have a minimum of  
20 guests*

*Labor service fee of \$150 for  
SOthern and Healthy at Heart  
lunch buffets with less than 25  
guests*

*All Prices do not include 25%  
service charge or 8.5% sales tax  
and are extra*



THE GEORGIAN TERRACE BY SOTHERLY  
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## PLATED DINNERS

*All Plated Dinner Selections Include Artisan Dinner Rolls and Butter,  
Salad Starter and Dessert Selection  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas*

HOME

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*Plated dinner includes iced  
tea, freshly brewed Starbucks  
regular and decaffeinated coffee,  
Tazo teas, and warm rolls and  
butter*

*Plated dinner is based on one hour  
and 30 minutes of service*

*All Prices do not include 25%  
service charge or 8.5% sales tax  
and are extra*

*Please note that multiple  
entrees require entree counts 2  
weeks prior to the event*

*Multiple entrees receive same  
starter course and dessert course*

*Client is required to provide  
entree placecards for each guest*

### **Roasted Alaskan Salmon | \$88**

Cast Iron Pan Seared Faroe Island Salmon with Potato Puree, Sautéed Baby French Beans, Lemon Butter Sauce

### **Merlot Braised Short Ribs | \$94**

Red Wine Braised Beef Short Ribs, Garlic Potato Puree, Cipollini Onions, Roasted Root Vegetables

### **Plated Duet | \$110**

Petite Filet Mignon paired with Herb Crusted Faroe Island Salmon, Yukon Gold Mashed Potato, and Grilled Jumbo Asparagus

### **Crab Crusted Pacific Halibut | \$86**

White Wine Braised Halibut, Potato Puree, Dill Glazed Baby Organic Carrots, Meyer Lemon Sauce

### **Painted Hills Filet Mignon | \$102**

Thyme Scented Beef Tenderloin, Potato Dauphinoise, Market Vegetables, Merlot Demi

### **Roasted Chicken Breast | \$82**

Herb Roasted Chicken, Preserved Lemons, Chili Blanched Broccolini, Lemon Rosemary Fingerling Potatoes

### **Dessert Offerings**

Carrot Cake with Cream Cheese icing

Double Chocolate Ganache Tart

Southern Peanut Pie

Seasonal Cheesecake, Creme Chantilly, Fresh Berries

Red Velvet Cake



THE GEORGIAN TERRACE BY STRIBERLY  
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# DINNER BUFFETS

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BAR BEVERAGES

## **Southern Buffet | \$78**

Cracked Pepper Biscuits, Sweet Cornbread, Honey Whipped Butter  
Georgia White Shrimp and Silver Queen Corn Chowder  
Organic Kale Medley Fresh Berries, Candied Walnuts, Apple Cider Vinaigrette  
Sweet Potato Salad with Chives, Sorghum and Dukes Mayo, Green Onions  
Fava Bean Succotash, Sweet Bell Peppers, Corn, Fingerling Potatoes  
Fried Green Tomatoes, Local Goat Cheese, Red Pepper Coulis  
Sweet Tea Brined Heritage Pork Loin, Sorghum Demi  
Honey Stung Crispy Boneless Buttermilk Chicken  
Roasted Yukon Gold Potatoes  
Red Velvet Whoopie Pies  
Buttermilk Tarts

## **Steakhouse Dinner Buffet | \$88**

Spinach and Artichoke Dip, Sliced French Bread  
Chopped Salad, Tomatoes, Cucumbers, Olives, Feta Cheese,  
Crisp Iceberg & Romaine  
Sliced Beefsteak Tomatoes, Bermuda Onions, Blue Cheese Dressing  
Grilled White and Green Asparagus, Roasted Red Peppers, Shaved  
Parmesan Lemon Chive Dressing  
Grilled Aged New York Sirloin, Peppercorn Sauce  
Woodfire Charred Salmon, Citrus Butter  
Smoked Cheddar Sour Cream Smashed Potatoes  
Chocolate Decadence Cake  
Bourbon Chocolate Pecan Pie

## **Georgia BBQ Dinner Buffet | \$72**

Sweet Potato Biscuits, Corn Bread  
Brunswick Stew, Onions, Peppers, Celery, Garlic, Corn, Tomato, Chicken Thighs,  
Pulled Pork and Brisket  
Macaroni Salad with Market Vegetables, Dukes Mayo & Cheddar Cheese  
Local Baby Gem Lettuce, Chipotle Ranch Dressing  
Black Eye Pea Salad, Lemon Vinaigrette  
Carolina Style Smoked Pulled Pork  
BBQ Grilled Chicken Breast  
Smoked Brisket Natural Jus  
Ham Hock Collard Greens  
Peach Bread Pudding, Bourbon Anglaise  
Meyer Lemon Cake

*Build your own dinner buffet  
includes iced tea, freshly brewed  
Starbucks regular and  
decaffeinated coffee, Tazo select  
teas, warm rolls and butter*

*Build your own dinner buffet is  
based on one hour and 30 minutes  
of service*

*Build your own dinner buffet has  
a minimum of 50 guests*

*All Prices do not include 25%  
service charge or 8.5% sales tax  
and are extra*



THE GEORGIAN TERRACE BY STRIBERLY  
ATLANTA'S MODERN CLASSIC

# HORS D'OEUVRES

HOME

Selections are sold by the piece, in increments of 50 pieces. May be passed or displayed

BREAKFAST BRUNCH

BREAKS

## HOT~

Eastern Shore Lump Crab Cakes, Remoulade Sauce | \$7 per piece

LUNCH

Mini Shaved Beef and Cheese Philly Cheese Steak | \$6 per piece

DINNER

Chicken Lemongrass Potstickers, Sweet Soy Dipping Sauce | \$6 per piece

## HORS D'OEUVRES

Smoked Brisket Empanada Sriracha Mayo Dipping Sauce | \$5 per piece

DISPLAYS

Short Rib Cheddar, Sweet Onion Panini | \$6 per piece

Three Cheese Arancini, Romesco Dipping Sauce | \$5 per piece

CARVING STATIONS

Asparagus Wrapped in Crispy Filo, Lemon Aioli Dipping Sauce | \$5 per piece

Crispy Portabella Puff Pastry, Curry Aioli | \$5 per piece

ACTION STATIONS

Peking Duck Spring Rolls, Sweet Chili Dipping Sauce | \$6 per piece

Tasso and Collard Green Spring Roll, Smoked Tomato Aioli | \$5 per piece

BAR BEVERAGES

Lime Chili Salmon Satay, Honey Turmeric Glaze | \$6 per piece

## Cold~

Baby Heirloom Tomato Skewer, Fresh Mozzarella, Spiced Olive | \$5 per piece

*Hors D'oeuvres may be passed or displayed. **Please indicate your choice***

Searred Ahi Tuna with Togashari, Wasabi Aioli | \$7 per piece

Shrimp Sangrita Shooter | \$7 per piece

*Minimum order of 25 pieces per item selected*

Curried Chicken Salad with Raisins in Wonton Cup | \$6 per piece

Profiteroles Filled with Old Bay Crab Salad | \$7 per piece

Beef Tenderloin Crostini with Maytag Blue Cheese Mousse | \$7 per piece

Tomato Bruschetta, Opal Basil Ten Year Balsamic | \$5 per piece

*Quantities ordered should be sufficient for the expected / guaranteed attendance*

## Chef Selection~

Culinary Selection of three Hot Hors D'oeuvres and Imported, Local and Domestic Cheese

*All Prices do not include 25% service charge or 8.5% sales tax and are extra*

Display \$36 | person



THE GEORGIAN TERRACE BY STRIBERLY  
ATLANTA'S MODERN CLASSIC

# DISPLAYS

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**DISPLAYS**

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## **Artesian Cheese Display | 22 per person**

Local Crafted Artesian Cheeses with Flatbreads, Crackers, Breadsticks and Savory Marmalades

## **Crudit ~Hummus | 16 per person**

Local Farmed Vegetables Served with Chipotle Ranch, Red Pepper Hummus with Grilled Naan Bread

## **Charcuterie | 24 per person**

Assorted Artesian Crafted Meats with Olive Tapenade, Pickled Red Onions, Lusty Monk Mustard, Flatbreads, Grilled Ciabatta

## **Sliced Seasonal Fruit | 9 per person**

Sliced Ripe Seasonal Fruits and Berries, Savannah Bee Company Honey Yogurt Dipping Sauce

## **Grilled Antipasto Display | 18 per person**

Grilled Asparagus, Portobello, Sweet Red Pepper, Baby Carrots & Squashes. Greek Olives, Peperonata, Shaved Parm, Fresh Mozzarella, Grilled Baguettes & Breadsticks

## **Seafood Display | MKT**

Jonah Crab Claws 3 pcs

Poached Jumbo Shrimp 3pcs

Seasonal Oysters on Half Shell 3 pcs

With Crackers, Cocktail Sauce, Lemon Wedges, Horseradish, Tabasco, Shallot Mignonette

*Displays are based on one hour and 30 minutes of service*

*Displays must be ordered for the expected / guaranteed number of guests*

*All Prices do not include 25% service charge or 8.5% sales tax and are extra*



THE GEORGIAN TERRACE BY STRIBERLY  
ATLANTA'S MODERN CLASSIC

# CARVING STATIONS

HOME

**Requires Chef Attendant | \$225**

BREAKFAST BRUNCH

BREAKS

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**Rosemary Citrus Brined Turkey Breast~ | \$26 person**

Carved Belle & Evans Farms Turkey accompanied with Brioche Rolls, Cranberry Aioli |

DINNER

Serves 40

HORS D'OEUVRES

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**Herb Roasted Painted Hills Beef Tenderloin | \$29 person**

**CARVING STATIONS**

Creamy Horseradish Sauce, Soft Button Rolls, Grainy Mustard | Serves 24

ACTION STATIONS

BAR BEVERAGES

**Sweet Tea Brined Pork Loin | \$26 person**

Kurabuta Pork Loin Brined 24 hours in Sweet Tea, Rosemary Aioli, Soft Brioche Rolls |

Serves 30

*Carving stations are based on one hour and 30 minutes of service*

**Pepper Crusted Beef Rib Eye | \$33 person**

*Carving stations must be ordered for the expected / guaranteed number of guests*

Slow Roasted White Oak Pasture Farm, Dijon Mustard, Horseradish Cream, Button Rolls |

Serves 30

*Chef attendant fee of \$225 per carving station*

**Cedar Planked Salmon | \$30 person**

*All Prices do not include 25% service charge or 8.5% sales tax and are extra*

Faroe Island Salmon Filet, Apricot Chili Rub, Green Apple Horseradish Sauce, Lavosh |

Serves 15



THE GEORGIAN TERRACE BY SHERIDAN  
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# ACTION STATIONS

**Requires Chef Attendant | \$225**

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**Pasta Station ~ | \$28 (select two pastas)**

Cheese Tortellini, Sweet Red Pepper Parmesan Cream

Penne Primavera, Selection of Vegetables and Mushrooms, Walnut Arugula Pesto

Butternut Squash Ravioli, Bourbon Cream, Fried Sage and Candied Pecans Gemelli with Roasted Garlic Tomato Bolognese Meat Sauce. (Non meat marinara available upon request.)

Cavatappi with Italian Sausage, Broccoli, Garlic Oil & Chili Flakes

Focaccia Bread, Shaved Parm, EVOO, Red Pepper Chili Flakes

**Organic Grains Station~ | \$22 person**

Cooked Grains Including Red and Brown Rice, Farro, Barley and Lentils, Brussel

Sprouts, Snow Peas, Roasted Red Peppers

Add Chicken | \$5 per person

Add Shrimp | \$8 per person

**BBQ Sliders Station~ | \$29 person**

Smoked Brisket Slider, Horseradish Aioli, Crispy Tobacco Onions,

Carolina Gold BBQ Grilled Chicken, Hawaiian Bun

Citrus BBQ Pulled Pork, Southern Slaw Served with Soft Brioche Bun, House Pickles

**Shrimp & Grits Station~ | \$30 person**

Logan Turnpike Stone Ground Grits with Pink Georgia Shrimp, Sides include: Aged

Cheddar, Crisp Pork Belly, Green Onions, and Sweet Red Peppers

**Mac & Cheese Station~ | \$25 person**

Cavatappi Pasta with Fontina, Cheddar and Gruyere Toppings Include: Crispy Pork

Belly, Fried Onions Strips, Scallions and Roasted Sweet Red Peppers

Add Chicken | \$5 per person

Add Shrimp | \$8 per person

*Action stations are based on one hour and 30 minutes of service*

*Action Stations have a minimum of 50 guests*

*Minimum of 3 stations ordered*

*Action stations must be ordered for the expected / guaranteed number of guests*

*Culinarian service fee of \$225 for each action station*

*All Prices do not include 25% service charge or 8.5% sales tax and are extra*



THE GEORGIAN TERRACE BY SUTHERLAND  
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# BAR BEVERAGES

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## HOSTED BAR PACKAGES - (priced per person per hour)

*Inclusive of liquor, domestic & import beers, house wines, soft drinks, juices, bottled water  
Minimum of \$750 in beverage sales is required per bar.*

Georgian	Piedmont	Georgian/Piedmont Beer and Wine Only
One Hour \$40	One Hour \$37	One Hr \$32/\$34
Two Hours \$54	Two Hours \$51	Two Hr \$39/\$41
Three Hours \$70	Three Hours \$65	Three Hr \$52/\$54
Four Hours \$80	Four Hours \$75	Four Hr \$62/\$65

	Georgian	Piedmont
<b>Vodka</b>	Grey Goose	Tito's
<b>Gin</b>	Bombay Sapphire	Hayman's
<b>Scotch</b>	Chivas Regal	Famous Grouse
<b>Bourbon</b>	Makers Mark	Jack Daniels
<b>Whiskey</b>	Crown Royal	Seagram's VO
<b>Rum</b>	Myers Dark	Bacardi Silver
<b>Tequila</b>	Corazon Reposado	Corazon Blanco
<b>Cordials</b>	Kahlua	Bailey's Irish Cream

*All hosted bar prices are subject to a customary current taxable service charge of 25%, applicable sales tax and liquor tax*

*Cash bar prices are inclusive of service charge and applicable taxes.*

*\$150 fee per bartender up to 4 hours*

*\$150 fee per cashier up to 4 hours*



THE GEORGIAN TERRACE BY SUTHERLAND  
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**HOSTED CONSUMPTION BAR- (priced per drink)**

*Requires one bartender per 75 guests  
Minimum of \$750 in beverage sales is required per bar.*

HOME	Georgian	\$15 per drink
	Piedmont	\$13 per drink
BREAKFAST BRUNCH	Imported Beer	\$8.5 per drink
	Domestic Beer	\$7.5 per drink
BREAKS	Wine	\$12 per bottle
	Cordials	\$14 per drink
LUNCH	Soft Drinks & Juices	\$5 per drink
	Bottled Water	\$5 per drink

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**BAR BEVERAGES**

**CASH BAR- (priced per drink)**

*Requires one bartender & one cashier per 75 guests  
Minimum of \$750 in beverage sales is required per bar.*

Georgian	\$17 per drink
Piedmont	\$15 per drink
Imported Beer	\$9 per drink
Domestic Beer	\$9 per drink
Wine	\$14 per drink
Cordials	\$14 per drink
Soft Drinks & Juices	\$5 per drink
Bottled Water	\$5 per drink

	Georgian	Piedmont
<b>Vodka</b>	Grey Goose	Tito's
<b>Gin</b>	Bombay Sapphire	Hayman's
<b>Scotch</b>	Chivas Regal	Famous Grouse
<b>Bourbon</b>	Makers Mark	Jack Daniels
<b>Whiskey</b>	Crown Royal	Seagram's VO
<b>Rum</b>	Myers Dark	Bacardi Silver
<b>Tequila</b>	Corazon Reposado	Corazon Blanco
<b>Cordials</b>	Kahlua	Balieu's Irish Cream

*All hosted bar prices are subject to a customary current taxable service charge of 25%, applicable sales tax and liquor tax*

*Cash bar prices are inclusive of service charge and applicable taxes.*

*\$150 fee per bartender up to 4 hours*

*\$150 fee per cashier up to 4 hours*



THE GEORGIAN TERRACE BY SOTTERLEY  
ATLANTA'S MODERN CLASSIC