

BUFFET STATIONS

Please choose from the following items.

Buffet Stations are for a minimum of 30 persons and may be served for less than the minimum for an additional charge of 2.99 per person. Includes iced tea and iced water.

SOUTHERN FAVORITES

Celery Seed Cole Slaw

Ice Fried Chicken with Spicy Honey

Hickory Pulled Pork Carolina Mustard Sauce

Bakery Fresh Buns

Smoked Gouda Mac N Cheese

Caramelized Vidalia Onion Mashed Potatoes

Southern Collard Greens

Georgia Peach Cobbler

Mini Pecan Tarts

34.99/person

ITALIAN FEAST

Market Fresh Caesar Salad Shaved Parmesan, Housemade Croutons, Roman Dressing

Caprese Roasted Chicken

Fire Roasted Tomatoes, Fresh Mozzarella, Basil

Classic Beef Lasagna

Charred Broccolini with Pimento

Garlic Breadsticks

Tiramisu & Macerated Berries & Whipped Cream Parfait

35.99/person



TASTE OF GWINNETT

Seasonal Greens Salad Balsamic Vinaigrette, Buttermilk Ranch

Honey Thyme Chicken Apple Cider Rosemary Jus

Grilled Tri Tip Steak Roasted Shallot Demi

Roasted Garlic Mashed Yukon Potatoes

Wild Rice Pilaf

Grilled Asparagus with Roasted Heirloom Carrots

House Baked Bread

Whipped Butter

Lemon Blueberry Bars

Red Velvet Shooter with Cream Cheese Icing

38.99/person

SOUTHWEST FAJITA BAR

Street Corn Salad

Sweet Peppers, Cotija, Scallions, Chili Lime

Ancho Grilled Sirloin

Grilled Achiote Chicken

Grilled Peppers & Onions

Fiesta Rice

Smashed Borracha Pinto Beans

Pico De Gallo, Salsa Roja, Jalapeno, Sour Cream, Queso Fresca

Green Chili

House Fried Corn Chips with Queso

Flour Tortillas

Tres Leches Cake Shooters

Cinnamon Sugar Churros

35.99/person







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THE EXECUTIVE

Very Berry Salad

Pop Greens, Seasonal Berries, Candied Pecans, Local Goat Cheese, Balsamic Vinaigrette

Drunken Mustard Roasted Salmon Honey Drizzle

Grilled Flat Iron Steak Cabernet Demi, Caramelized Shallots

Truffle Roasted Fingerling Potatoes

Balsamic Roasted Brussels Sprouts with Dried Cranberries

House Baked Butter Whipped Butter

Caramelized Lemon Pound Cake Fresh Berries, Chantilly

Chocolate Mousse Martini

39.99/person

THE ULTIMATE SALAD BAR

Seasonal Greens Selection Artisan, Crisp Romaine, Arugula

Protein Selection

Herb Grilled Chicken Breast, Pinot Noir Grilled Tri-Tip Steak, Crispy Teriyaki Tofu

Cold Salad Toppings

Tomato, Cucumber, Carrot, Edamame, Cheddar Cheese, Feta, Shaved Parmesan, Egg, Herb Crouton, Candied Pecan, Pepito's, Sunflower Seeds

Dressings

Balsamic Vinaigrette, Red Wine Vinaigrette, Buttermilk Ranch, Blue Cheese, Caesar, Oil & Vinegar

Composed Salads

Option 1: Marinated Cucumber, Red Onion, Tomato,

Option 2: Fresh Mozzarella, Basil, Tomato, Balsamic Glaze

House Baked Rolls Whipped Herb Butter

33.99/person



