

Banquet Menu



Breakfast

“I’ll eat some breakfast, then
change the world.”

-Hairspray



Buffet Breakfast

The Stimulus

Sliced seasonal fruit yogurt parfaits
Breakfast breads & pastries, sweet whipped butter, preserves
Fresh fruit juices
Skim, soy and almond milks
Gourmet coffee and assorted Numi organic hot teas™
\$28 per guest

The Benefit

Create your own Greek yogurt parfaits house made granola, yogurt, seasonal berries, and local honey
Low-Fat breakfast breads carrot, zucchini
Exotic fresh fruit smoothies strawberry-banana-acai, raspberry-basil-orange, pineapple-spinach-flax seed
Skim, soy and almond milks
Fresh fruit juices
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™
\$33 per guest

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The Achiever

Assorted dry cereals
Sliced seasonal fruits and fresh fruit juices
Breakfast breads & pastries sweet whipped butter, preserves
Skim, soy and almond milks
Gourmet coffee and assorted Numi organic hot teas™
Scrambled eggs, bacon, chicken sausage, breakfast potatoes
\$38 per guest

El Mariachi

Sliced seasonal fruits and fresh fruit juices
Breakfast breads & pastries sweet whipped butter, preserves
Skim, soy and almond milks
Gourmet coffee and selection of teas
Huevos verdes crema scrambled eggs, diced avocado, tomato, cilantro, onion salsa, sour cream, and fresh tortillas
Chorizo sausage tomatillo verde salsa, black beans, queso fresco
\$42 per guest

The Southerly

Sliced seasonal fruits and fresh fruit juices
Breakfast breads & pastries sweet whipped butter, preserves
Skim, soy and almond milks
Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™
Free range scrambled eggs, oxtail hash, cheddar grits, andouille sausage, buttermilk biscuits, red eye gravy
\$42 per guest



CROWNE PLAZA

AN IHG® HOTEL

ATLANTA PERIMETER AT RAVINIA

Breakfast

Americana Plated Breakfast

Seasonal fruit salad and fresh juices
Selection of freshly baked pastries whipped butter, preserves
Greek yogurt, berry and granola parfaits
Farm fresh scramble
Applewood smoked bacon or chicken apple sausage
Herbed breakfast potatoes
Gourmet coffees and assorted Numi organic hot teas™
Fresh fruit juices
\$32 per guest

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Complement Your Breakfast

Mixed grain grits
cheddar cheese, roasted tomato
\$7 per guest

Breakfast tacos
brisket-egg-cheddar; bacon-egg-cheddar with corn pico
and cotija cheese
\$8 per guest

Egg white frittata
butternut squash, baby kale, dried
tomato
\$8 per guest

Croissant sandwich
egg-ham-cheddar
\$8 per guest

Thick cut French toast
maple syrup, seasonal fruit
\$8 per guest

Rolled oats oatmeal
butter, brown sugar, roasted nuts,
berries, golden raisins, maple syrup
\$8 per guest

Sheep's milk yogurt
granola, seasonal berries, local honey,
bee pollen
\$10 per guest

Avocado toast
Smashed has avocados, lemon zest, extra virgin olive oil
\$8 per guest

Omelet Station
eggs, egg white, bacon, ham, sausage,
onion, mushroom, bell peppers, tomato,
jalapeno, spinach, aged cheddar, hot
hot sauce, house made salsa
***requires chef attendant (\$150 per hour)**
\$14 per guest

Plated Breakfast

Served with 'Americana' supporting cast of tableside family style breakfast breads,
fresh fruit salad, breakfast potatoes, gourmet coffee, selection of teas and fresh fruit
juices

Eggs in purgatory
poached eggs baked in tomato stew with crispy grilled bread
\$26 per guest

Market frittata
turkey sausage, baby kale, butternut
squash, tomato
\$32 per guest

Yard bird and waffle
buttermilk fried chicken & spiced
maple syrup
\$34 per guest

Shrimp and grits
poached shrimp, Anson Mills grits,
aged cheddar, andouille sausage
\$36 per guest

Southbound and down
oxtail benedict, creole hollandaise,
Anson Mills cheddar grits
\$36 per guest

Gravalax
Georgia maple cured salmon, veggie
cream cheese, capers, pickled red
onion, everything bagel
\$36 per guest

Four bagger
thick cut French toast, scrambled
eggs, Nueske's slab bacon, roasted
breakfast potatoes
\$38 per guest

Breaks

“I don't know about everyone else, but I really loved recess because it was an opportunity to get carried away with your imagination.”

-Dichen Lachman



ALL DAY COFFEE & PASTRIES

Chef's mid-morning pastries

Coffee cake

Assorted bottled fruit juices

Gourmet coffee and assorted Numi organic hot teas™

Assorted soft drinks & bottled water

\$18 per guest – includes all day product 'touch up'

JUMP START

Assorted mixed nuts & candies

House made trail mix

Assorted power & protein bars

Chocolate covered espresso beans

Assorted whole fresh fruit

Assorted bottled fruit juices

Gourmet coffee & assorted Numi organic hot teas™

\$19 per guest

HEALTHY CHOICE

Crispy apple chips

Hummus and pita

Seasonal market fruit platter

Seasonal fresh fruit smoothies

Batforf and Bronson™ locally roasted coffees and assorted Numi organic hot teas™

\$21 per guest

UPSTREAM SALMON BAR

Georgia maple cured salmon veggie cream cheese, pickled red onion, sliced tomato, dill, capers, everything bagel chips

Batforf and Bronson™ locally roasted coffees and selection of organic teas

\$21 per guest

TWISTED PRETZEL BAR

Hot pretzel and house made garlic knots beer cheese, yellow mustard, spicy mustard, marinara sauce

Chocolate dipped pretzel rods

Assorted soda & bottled water

\$18 per guest

Note: Beverages will be charged based on consumption

WIDESCREEN BREAK

Assorted spiced popcorn, soft pretzels, movie box candies, mini corn dogs with ketchup and mustard

Assorted soft drinks & bottled water

\$22 per guest

Note: Beverages will be charged based on consumption

AFTERNOON DELIGHT

Espresso brownies with powdered sugar

Classic French macarons

Assorted sweet truffles raspberry, champagne, mocha, Bavarian cream, salted caramel, coconut

Gourmet coffee & assorted Numi organic hot teas™

\$24 per guest

Note: Beverages will be charged based on consumption

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CROWNE PLAZA

AN IHG® HOTEL

ATLANTA PERIMETER AT RAVINIA

Lunch

“Food is not just eating energy.
It’s an experience.”

-Guy Fieri



BUFFET AND BOXED LUNCHES

BOX IT UP

Fresh whole fruit & kettle chips
Freshly baked cookie & bottled water

Choice of sandwiches:

Smoked turkey or black forest ham gruyere, dijonaise lettuce, tomato
Grilled chicken white cheddar, smoked onion remoulade, butter lettuce, tomato
Rivera tuna wrap chia bread, greens, black olive tapenade
Classic BLT applewood smoked bacon, romaine, tomato, aioli, sourdough
Falafel wrap spiced yogurt, feta, romaine, tomato, pickled red onion, cucumber

Choice of two (2) sandwiches - \$25 per guest

Choice of three (3) sandwiches - \$32 per guest

MARKET DELI

Fresh whole fruit & kettle chips
Freshly brewed iced tea & lemonade

Choice of two salads:

Kale caesar baby kale, sourdough croutons, grana padano
Thai citrus salad napa cabbage, beans sprouts, cilantro, cashews, sesame lime vinaigrette
Market salad feta, walnuts, cucumber, radish, lemon herb vinaigrette
Broccoli date crunch broccoli, farro, dates, red pepper, celery, ricotta salata, hazelnut vinaigrette

Pre-Set market sandwich display
Turkey or black forest ham gruyere, dijonaise, lettuce, tomato, wheat ciabatta
Avocado & piquillo pepper romesco, endive lettuce, tomato, wheat ciabatta
Grilled chicken white cheddar, smoked onion remoulade, butter lettuce, tomato, rustic rolls
Classic BLT applewood smoked bacon, romaine, tomato, aioli, sourdough

Choice of two (2) sandwiches - \$38 per guest

Choice of three (3) sandwiches - \$46 per guest

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GARDEN AND BROTH

Artisan breads & butter
Freshly brewed iced teas & lemonade

Choice of proteins:

Chilled chicken
Atlantic salmon
Poached shrimp
Skirt steam
Marinated tofu

Choice of two soups:

Cucumber, red onion, cherry tomatoes, strawberries, black olives, avocado, bean sprouts, sunflower seeds, sesame sticks, spiced pepitas, almonds, walnuts, pecans
feta, parmesan, manchego

Keep it protein free - \$30 per guest

Choice of two (2) proteins - \$46 per guest

Choice of three (3) proteins - \$51 per guest

OTP

Artisan breads & butter
Freshly brewed iced teas & lemonade

Choice of two salads and two sides:

Roasted beet salad citrus roasted beets, arugula, pecans
Market salad feta, walnuts, cucumber, radish, lemon herb vinaigrette
Kale caesar baby kale, sourdough croutons, grana padano
Cold pasta salad
Roasted market carrots
Grilled jumbo asparagus
Roasted seasonal vegetables

Choice of two (2) salads \$38 per guest

Choice of three (3) sandwiches \$46 per guest

PLATED LUNCH

Artisan breads and butter
Gourmet coffees, iced tea and water

STARTER

Choose one:

Seasonal soup
chef's daily selection

Classic Caesar
romaine, parmesan, house made croutons and creamy Caesar dressing

Baby spinach salad
roasted peppers, red onion, orange segments and balsamic vinaigrette

Arugula and beet salad
avocado, red onion, sherry vinegar, watercress

Traditional wedge
tomatoes, bleu cheese crumbles, bacon crumbles, bleu cheese dressing

Organic green salad
radish, tomato, herbs, cucumber, lemon herb vinaigrette

DESSERT

Choose one:

Flourless chocolate cake
toasted meringue, salted caramel

Citrus sponge cake
ginger stewed blueberries, whipped crème

Seasonal fruit crisp

NY style cheesecake
berry coulis

Assorted dessert buffet
seasonal selections

ENTRÉE

Choose one:

Anson mills farro verde stuffed savoy cabbage
Sunchoke puree, baby carrots, sea beans, morel mushroom sauce
\$38 per person

Potato gnocchi
sweet corn sauce, roasted tomato, basil pesto, whipped ricotta
\$40 per person

Eggplant lasagna
roasted tomato, ricotta, torn basil
\$40 per person

Swordfish
treviso, charred lemon, romesco
\$50 per person

Grilled heritage pork loin
Anson Mills cheddar grits, roasted market vegetables
\$48 per person

Chargrilled hangar steak
coffee crusted, crushed yukon gold potatoes, garlic broccolini, red wine sauce
\$50 per person

Orange crusted chicken breast
green beans, blistered tomatoes, chicken jus
\$46 per person

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Receptions

“The more you praise and celebrate your life, the more there is in life to celebrate.”

- Oprah Winfrey



HOT BITES

Wild mushroom spring roll
rice noodle, carrot, pickled ginger dipping sauce
\$5 each

Cheddar biscuit and pulled pork slider
\$5 each

Sweet corn hushpuppies
candied jalapeno marmalade
\$5 each

Blue corn & lobster fritter
black garlic aioli
\$6 each

Parmesan-fontina arancini
crispy risotto cakes with romesco sauce
\$5 each

Steak & potato bite
beef tenderloin, horseradish cream on a crispy potato cake
\$6 each

Short rib baker
mini baked potato with short rib & mushroom gravy
\$6 each

Seared flat iron
sour cherry mustard
\$6 each

Beef satay
peanut sauce
\$6 each

Spiced lamb
tzatziki, sumac, lemon
\$6 each

Moroccan spiced lamb meatballs
roasted tomato, harissa aioli
\$6 each

Grilled fig (seasonal)
bleu cheese mousse & balsamic glaze
\$5 each

Petite falafel
lettuce cup, roasted pepper, tahini, Armenian relish
\$5 each

Mini crab cakes
saffron aioli
\$6 each

Jerk spiced chicken bite
fresh thyme & smoked ginger sauce
\$5 each

Marinated chicken skewer
Thai pesto
\$5 each

Bite sized twice baked potato
sour cream, bacon, chives
\$5 each

Italian meatball
all beef with san Marzano tomato sauce, ricotta, parmesan
\$5 each

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CHILLED BITES

Spanish manchego
olive oil marinade, quince paste, marcona almond, sherry vinegar
\$5 each

Fresh tomato & goat cheese tartlet
nicoise olives, thyme
\$5 each

Caesar salad bites
mini caesar in parmesan tulip cups
\$5 each

Star anise & citrus cured gravalax
avocado mousse, rye cracker, pickled radish
\$6 each

Rustic avocado toast
radish sprouts & citrus oil
\$5 each

Tenderloin crostini
horseradish cream
\$6 each

BLT crostini
crispy bacon, romaine, heirloom tomato
\$5 each

Marinated shrimp
dill, fennel, lemon, bloody mary sauce
\$6 each

Hamachi crudo
coconut, fresnos, charred pineapple
\$6 each

Tequila marinated seafood ceviche
\$6 each

Ahi poke
lava salt, passionfruit, crispy wonton
\$6 each

Prosciutto wrapped melon cube
tuscan fig syrup
\$5 each

Sweet tomato caprese skewer
bloomed basil seed & pesto
\$5 each

Tuna tartare
petite sesame cones, wasabi caviar
\$6 each

Deviled egg
with crispy country ham
\$5 each

California chicken salad cups
pulled chicken, apples, pecans, grapes, little gem lettuce
\$5 each

Bite sized twice baked potato
sour cream, bacon, chives
\$5 each

Italian meatball
all beef with san Marzano tomato sauce, ricotta, parmesan
\$5 each

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FULL DISPLAY PLATTERS

Cheese counter selection of foreign & domestic cheese with assorted spreads, grilled vegetables, candied nuts, fresh & dried fruits, seasonal mostarda, honeycomb, assorted breads & crackers
\$16 per guest

Country ham display selection of local country ham sliced thin with flatbreads, house pickles, and house made pimento cheese
\$16 per guest

Hummus display flatbreads, vegetable crudité, crackers, classic hummus, pesto hummus, almond-chipotle hummus, citrus hummus
\$14 per guest

Farmer's market assorted seasonal vegetables, fruit crudité, whipped boursin cheese, hummus, salsa verde, calabrian sofrito, spiced yogurt
\$20 per guest

Artisan charcuterie artisan sliced cured meats, local and domestic cheeses, dried fruit and nuts, citrus marinated olives, preserves, crackers and artisan breads
\$18 per guest

Raw bar on ice oysters on the half shell, poached shrimp, seasonal ceviche, king crab claws, lobster tail
\$28 per guest

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STATIONED APPETIZERS

PAELLA BAR*

Joyce farms chicken
paella saffron, pimento

Spanish chorizo
artichoke

Littleneck clams & gulf prawns
zucchini, blue lake beans

Traditional sauces and accompaniments

\$28 per guest

TACO TRUCK*

Pork shoulder

Skirt steak

Grilled achiote chicken

Salsa verde, guacamole, lime, cotija cheese, pico de gallo, shredded cheddar, cilantro, onions, mexican rice, refried beans, queso fresco, house made chips

\$34 per guest

Dinner

“Eating words has never given me indigestion.”

-Winston Churchill



Dinner

BYO BUFFET DINNER

Artisan breads and butter
Gourmet coffees and assorted Numi organic hot teas™

Choice of two starters

Seasonal pureed soup with garnish
Chef's daily selection

Red bean soup
carolina gold rice & pulled pork

Little gem salad
yuzu vinaigrette, marinated manchego, fine herbs, & olive oil croutons

Salt & citrus beet
toasted pecan agrodolce, ricotta salata, candied pecans

Traditional wedge
pickled red onion, maytag bleu cheese crumbles, nueske's bacon crumbles,
shaved egg, bleu cheese dressing

Market salad
feta cheese, walnuts, cucumber, radish, lemon herb vinaigrette

Italian burrata
creamy imported mozzarella, heirloom tomatoes, basil pesto, ciabatta

Thai citrus salad
napa cabbage, bean sprouts, cilantro, cashews, sesame lime vinaigrette

Classic Ccesar salad
creamy anchovy dressing & bread sticks

Choice of two sides

Penne gratin + Roasted seasonal vegetables + Yukon gold mash +
Wild rice pilaf + Herb garlic roasted steak fries + Grilled jumbo asparagus +
Black eyed pea succotash

Choice of two entrees:

Eggplant lasagna
roasted tomato, ricotta, torn basil

Roasted joyce farms chicken breast stuffed with
herb butter

Orange crusted chicken breast mandarin orange &
chicken jus

Grilled heritage pork loin
country ham jus

Roasted red fish
blood orange beurre blanc

Pan roasted salmon
butter braised radishes, lemon fingerling potatoes,
salsa verde

Braised short ribs
celery root puree & red wine reduction

Beef filet grilled and served with cognac &
peppercorn sauce

\$70 per guest

MEAL COMPLEMENTS

Add third starter
\$10 per guest

Add third side
\$8 per guest

Add third entree
\$22 per guest

CARVING STATIONS ENHANCEMENTS

Served with artisan dinner rolls
Minimum 25 guests

Bourbon glazed country ham*
apple compote & grain mustard
\$400

House roasted turkey*
truffle-black pepper gravy
\$425

Prime rib*
creamy horseradish
\$625

Preserved lemon chicken*
and rosemary
\$525

Whole roasted stuffed salmon*
orange, lemon, butter, mushrooms
\$575

Beef filet*
bernaise
\$675

*requires uniformed chef attendant
\$150 per attendant per hour

DESSERT

Choose of two desserts:

Flourless chocolate cake toasted meringue salted caramel

Carrot-date cake orange carrot crème

Seasonal fruit crisp

Assorted dessert buffet
seasonal selections

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FOCUSED BUFFETS

SOUTHERN COMFORT

Cornbread & honey butter
Freshly brewed iced tea, lemonade
Mixed greens *fresh strawberries, goat cheese, walnuts*
In house smoked brisket
Buttermilk fried chicken
Signature macaroni & cheese
Baked beans
Slow simmered collard greens
Gourmet coffees

\$68 per guest

OAXACA TO ACAPULCO

Tortilla chips & house made salsa
Freshly brewed iced tea, lemonade, agua fresca
Vegetarian tortilla soup
Achiote grilled chicken
Mexican street corn
Mexican rice
Roasted salsa, pico, lime, cabbage, sour cream, guacamole, shredded jack cheese, corn tortillas
Gourmet coffees

\$64 per guest

LO STIVALE

Artisan garlic bread & butter
Fresh brewed iced tea, lemonade
Tuscan bean soup
Wild arugula salad *crispy prosciutto, shaved parmesan, lemon oregano vinaigrette*
Penne pasta *peppers, onions, Italian sausage, arabiatta*
Roasted snapper *lemon cream, shaved fennel, citrus supremes*
Eggplant parmesan casserole
Mini cannolis
Gourmet coffees

\$68 per guest

FAR EAST

Artisan breads and butter
Fresh brewed iced tea, lemonade, non-alcoholic sake
Pad thai salad *lime chiles, cilantro*
Sweet hot grilled chicken
Steamed white rice
Szechuan green beans
Wonton cheese bites
Green tea lavender cakes
Almond cookies
Gourmet coffees

\$62 per guest

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PLATED LUNCH

Artisan breads and butter
Gourmet coffees, iced tea and water

STARTER

Choose one:

Seasonal soup
chef's daily selection

Classic Caesar
romaine, parmesan, house made croutons and creamy Caesar dressing

Baby spinach salad
roasted peppers, red onion, orange segments and balsamic vinaigrette

Arugula and beet salad
avocado, red onion, sherry vinegar, watercress

Traditional wedge
tomatoes, bleu cheese crumbles, bacon crumbles, bleu cheese dressing

Organic green salad
radish, tomato, herbs, cucumber, lemon herb vinaigrette

DESSERT

Choose one:

Flourless chocolate cake
toasted meringue, salted caramel

Citrus sponge cake
ginger stewed blueberries, whipped crème

Seasonal fruit crisp

ENTRÉE

Choose one:

Roasted Joyce Farms chicken
herbed potatoes, swiss chard, buttermilk fried onions
\$54 per person

Roasted salmon
black-eyed pea succotash, maple butter
\$59 per person

Chilean sea bass
cauliflower, brussel sprouts, pomegranate citrus
\$64 per person

Braised short ribs
roasted sweet potatoes, parsnips, crispy shallot, basil, red wine reduction
\$58 per person

Beef filet
smoked potatoes, glazed carrots, cognac & peppercorn sauce
\$64 per person

Jerk crusted lamb chops
sweet potato smash, caramelized fennel, thyme, ginger
\$62 per person

Duet plate
four ounce filet, Dijon demi-glace, baked salmon, scarlet orange reduction, whipped Yukon gold potatoes, grilled asparagus
\$78 per person

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Complete Meeting Packages

“Alone we can do so little,
Together we can do so much.”

-Helen Keller



Complete Meeting Packages

HEALTHY DISCUSSION

BREAKFAST BUFFET

Egg white frittata butternut squash, baby kale, dried tomato
Seasonal sliced fruit
House-made granola organic Greek yogurt
Sliced tomato and cottage cheese
Steel cut oats soy and almond milk, nuts and dried fruit
Fresh fruit juices
Gourmet coffees and assorted Numi organic hot teas™

LUNCH BUFFET

Artisan bread & butter
Seasonal soup
Kale caesar baby kale, sourdough croutons, grana Padano
Eggplant lasagna roasted tomato, ricotta, torn basil
Roasted joyce farms chicken breast stuffed with herb butter
Chef's seasonal dessert
Gourmet coffee, iced tea and water

WELLNESS BREAK

Build-your-own trail mix bar
Fresh assorted fruit smoothies

ALL-DAY BEVERAGES

Gourmet coffees and assorted Numi organic hot teas™
Coconut water
Assorted canned sodas and bottled water

\$92 per guest

CHANGE THE WORLD

BREAKFAST BUFFET

Selection of freshly baked pastries whipped butter, preserves
Seasonal sliced fruit
Herbed breakfast potatoes
Classic French toast traditional condiments
Shrimp and grits poached shrimp, Anson Mills grits, aged cheddar, andouille sausage
Choice of bacon or sausage
Fresh fruit juices
Gourmet coffees and assorted Numi organic hot teas™

LUNCH BUFFET

Artisan bread & butter
Market salad feta cheese, walnuts, cucumber, radish, lemon herb vinaigrette
Little gem salad yuzu vinaigrette, marinated manchego, fine herbs, & olive oil croutons
Herb roasted chicken white wine mustard jus
Pan roasted salmon citrus honey glaze
Seasonal vegetables
Garlic and herb roasted potatoes
Chef's seasonal dessert
Gourmet coffee, iced tea and water

AFTERNOON BREAK

Locally inspired popcorn
House pickled veggies with assorted dips

ALL-DAY BEVERAGES

Gourmet coffees and assorted Numi organic hot teas™
Coconut water
Assorted canned sodas and bottled water

\$118 per guest

Pick & Choose

Gourmet coffees
\$80 per gallon

Assorted Numi organic teas™
\$56 per gallon

Freshly brewed iced tea
\$46 per gallon

Assorted soft drinks
\$5 each

Bottled juices or iced teas
\$5 each

Bottled domestic still water
\$4 each

Bottled domestic sparkling water
\$4 each

Coconut water
\$5 each

Nespresso machine
\$125 each

Red bull regular/sugar free
\$6 each

Assorted bottled milk
\$4 each

Whole fresh fruit
\$3 each

Assorted energy & power bars
\$5 each

Assorted specialty bagged chips
\$4 each

Assorted bagged popcorn
\$3 each

Assorted bagged trail mix
\$3 each

Assorted bagged dried fruit
\$4 each

Assorted kind bars
\$4 each

Freshly baked jumbo cookies
\$48 dozen

Fresh baked brownies
\$48 dozen

Fresh baked lemon bars
\$40 dozen

Yogurt, granola, fruit parfait
\$6 each

Choice of two snacks:

- Buttered popcorn
smoked paprika
- Pimento cheese bar
pickled vegetables
- House chips
salsa fresca, salsa verde
- House breads
italian hummus, calabrian
chiles, tapenade

Pick two: \$24 per guest

All food and beverage charges shall be subject to a 25% service charge plus state sales tax. Please advise catering of any food allergies prior to event.

Beverage

“Let us celebrate the occasion with wine and sweet words.”

-Plautus



CONSUMPTION BARS*

PREMIUM BRANDS

Smirnoff Vodka
Beefeater Gin
Jim Beam Bourbon
Bacardi Light Rum
Crown Royal Whisky
El Jimador Tequila
Courvoisier VS Cognac
Johnnie Walker Red Scotch
\$10 per drink

SUPER PREMIUM BRANDS

Absolut Vodka
Tanqueray Gin
Maker's Mark Bourbon
Flor de Cana Rum
1800 Silver Tequila
Courvoisier VSOP Cognac
Johnnie Walker Black Scotch
Glenlivet 12 yr.
Single Malt Scotch
\$12 per drink

* Requires (1) bartender per 75 guests
\$150 Per Bartender

HOSTED BARS*

2-HOUR HOSTED PREMIUM PACKAGE

Smirnoff Vodka
Beefeater Gin
Jim Beam Bourbon
Bacardi Light Rum
Crown Royal Whisky
El Jimador Tequila
Courvoisier VS Cognac
Johnnie Walker Red Scotch
Domestic and Imported Beer
Fever Tree Tonics
House Wines
Assorted Soft Drinks
\$22 per person per hour
\$10 per person each additional hour

2-HOUR HOSTED SUPER PREMIUM PACKAGE

Absolut Vodka
Tanqueray Gin
Maker's Mark Bourbon
Flor de Cana Rum
1800 Silver Tequila
Courvoisier VSOP Cognac
Johnnie Walker Black Scotch
Glenlivet 12 yr.
Single Malt Scotch
Domestic and Imported Beer
Fever Tree Tonics
Premium Wines
Assorted Soft Drinks
\$28 Per Person
\$13 each additional hour

* Requires (1) bartender per 75 guests
\$150 per bartender

COMPLEMENT YOUR BAR

WELLNESS

Superberry fizz
Beefeater gin, lemon, Canton ginger
liqueur, simple syrup, blueberries
\$14 per drink

Organic agave margarita
El Jimador Reposado tequila, organic agave nectar, fresh lime juice
\$14 per drink

Red dawn
Portland 88, limoncello, lemon juice,
pomegranate grenadine
\$14 per drink

On Taylor
Tanqueray 10 gin, Lustau East India sherry,
honey syrup
\$14 per drink

Cable Car
Captain Morgan spiced rum, orange Curacao, fresh lemon juice, simple syrup
\$14 per drink

La Perla
Sauza hornitos, Manzanilla sherry, Mathilde Pear Liqueur
\$14 per drink

Beverage

BEER & WINE

BEER

assorted domestic and imported beers, seasonal microbrews-

Miller High Life, Coors Banquet, Stella, Peroni, Anchor Steam, Harpoon UFO White, Harpoon IPA

\$7 each

HOUSE WINE

Chardonnay & Cabernet Sauvignon

\$40 per bottle

\$9 per glass

PREMIUM WINES

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

\$58 per bottle

\$13 per glass

SUPER PREMIUM WINES

Chardonnay, Sauvignon Blanc,

Pinot Grigio, Cabernet Sauvignon, Pinot Noir

\$72 per bottle

\$15 per glass

HOUSE SPARKLING WINE

\$46 per bottle

*All bars require bartender

\$150 per bartender

NON-ALCOHOLIC BEVERAGES

Assorted soft drinks

\$5 per guest

Bottled domestic still + sparkling water

\$5 per guest

“SPIKE IT” STATIONS + LITERARY CLASSICS

COLLINS STAND

Fresh lemonade, ice teas, aromatic syrups and flavors, fruits, additional fruit purees and juices

Bourbon, gin, St. Germain

\$36 per guest (2 hours)

COLOR MY BUBBLES

Juices and purees, assorted herbs

Sparkling wine, liqueurs

\$28 per guest (2 hours)

STORE FRONT COFFEE CART

fresh brewed coffee and decaf coffee, house made syrups, flavored whipped cream, sprinkles, little cookies

Bailey's, Frangelico, Irish coffee setup, Kahlua

\$28 per guest (2 hours)

BLOODY MARY BAR

Tomato juice, clamato, hot sauces, horse radish, worcestershire, pepper, salt, pickled vegetables, spices

Smirnoff vodka, Beefeater gin

\$24 per guest (2 hours)

LITERARY CLASSICS

Hemingway house dry martini tanqueray gin, noilly pratt dry vermouth

\$14 per drink

Steinbeck Manhattan bulleit bourbon, martini & rossi sweet vermouth, Angostura bitters, brandied cherries

\$14 per drink

F. Scott old fashioned maker's mark, lemon peel, simple syrup, angostura bitters

\$14 per drink

Padura mojito Bacardi, lime juice, simple syrup, mint leaves, soda

\$12 per drink



CROWNE PLAZA

AN IHG® HOTEL

ATLANTA PERIMETER AT RAVINIA