

## AN IHG® HOTEL

### ATLANTA PERIMETER AT RAVINIA

#### Sample Wedding Plated Dinner Package

#### Reception

California Chicken Salad Cups
Cheddar Biscuit and Pulled Pork Slider
Tenderloin Crostini with Horseradish Cream

#### Plated Dinner Salad

Mixed Garden Greens, Slow Roasted Fresh Strawberries, Crumbled Goat Cheese, Candied Pecans, Drizzled with Balsamic Glaze and Served with Lemon Herb Vinaigrettes Dressing

#### Guest Choice of Entrées

Roasted Joyce Farms Breast of Chicken served with Sautéed Mushrooms and Rich Creamy Marsala Sauce Smashed Red Bliss Potatoes and Roasted Asparagus

Or

Pan Seared Salmon with Sweet Thai Chili Glaze Wild Rice Pilaf and Crisp Broccolini sautéed with Fresh Garlic

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Wood Grilled Filet Mignon with cognac peppercorn sauce Herb Roasted Tri Colored Fingerling Potatoes and French Baby Glazed Carrots

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All dinner entrees are served with Artisan Breads and Whipped Butter Freshly Brewed Iced Tea and Batdorf & Bronson Locally roasted coffee and assorted Numi organic hot teas

> With Filet Mignon \$95.00++Teres Major (Shoulder Tenderloin) - \$85.00++Chicken and Fish - \$75.00++Chicken or Fish - \$70.00++Duel entrée – add \$10.00++-\$12.00++ per person pending protein selection

#### Sample Buffet Dinner Package

#### Reception

California Chicken Salad Cups Cheddar Biscuit and Pulled Pork Slider Tenderloin Crostini with Horseradish Cream

#### **Dinner Buffet**

#### **Choice of 2 Starters:**

Sweet potato and corn chowder, pancetta crisp

Tuscan white bean soup - Roasted fennel, wilted kale and parmesan crostini

Butternut squash bisque with crispy onions

Little gem salad with manchego, roasted tomatoes and peppers, olive oil croutons and lemon vinaigrette

Citrus roasted beet salad with arugula, candied pecans, goat cheese and White balsamic vinaigrette

Market green salad with feta, walnuts, grape tomatoes, cucumber, radish and Vidalia vinaigrette

Thai citrus salad with Napa cabbage, snow peas, cilantro, mandarin oranges,

cashews and toasted sesame vinaigrette

Classic Caesar salad - Shaved parmesan, creamy anchovy dressing and bread sticks

#### Choice of Two Sides:

Sweet potato gratin—Roasted seasonal vegetables—Garlic snap beans—
Grilled jumbo asparagus—Roasted fingerling potatoes—
Yukon gold mashed potatoes

#### Choice of Two Entrees:

Eggplant lasagna Roasted tomato, ricotta, tomato basil
Hickory smoked roasted pork loin Mustard bbq and golden pineapple salsa
Pan seared Georgia red fish Orange beurre blanc, balsamic reduction
Chicken piccata Lemon caper butter sauce, tomato basil tapenade
Pan roasted salmon Butter braised radishes, salsa verde
Roasted beef tenderloin Maytag blue cheese, pine nuts, baby spinach, red wine demi

All Buffet Dinners come with Artisan breads and butter, Water, Freshly Brewed Iced Tea and Batdorf & Bronson™ locally roasted coffee and assorted Numi organic hot teas™

\$ 110.00++

# Heavy Hors D'oeuvres Receptions Reception

California Chicken Salad Cups Cheddar Biscuit and Pulled Pork Slider Tenderloin Crostini with Horseradish Cream

#### **Dinner Stations:**

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#### Deconstructed Paella Bar

Saffron arborio rice, Wood grilled chicken Littleneck clams and mussels, Gulf prawns Seasonal roasted vegetables Traditional sauces and accompaniments

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#### Taco Truck

Pork shoulder, Skirt steak, Grilled achiote chicken
Spanish rice, Refried beans
Pico de gallo, salsa verde, guacamole, cotija cheese, jack cheese,
cilantro, onions and shredded cabbage
Corn and flour tortillas

#### **CARVING STATIONS**

All carving stations served with artisan dinner rolls
Chef attendant required with each station—\$150 per attendant

#### Herb Roasted Prime rib

Creamy horseradish

#### Cedar plank salmon

Citrus glaze and lemon aoli

#### Coffee and Tea with Dessert

Batdorf & Bronson™ locally roasted coffee, assorted Numi organic hot teas™
Chocolate shavings, cinnamon sticks, orange zest, rock candy sticks,
whipped cream and flavored syrups

\$130.00 per person