

ATLANTA CONVENTION CENTER AT AMERICASMART

MIX CATERING MENU

Meet Senior Executive Chef Isaiah Simon

Senior Executive Chef /Aramark/ Americas Mart, ANDMORE / Atlanta, Georgia / International Home & Furniture Center / High Point, North Carolina

American Culinary Federation Atlanta Chapter Board of Directors

American Culinary Federation President's Award Recipient

Chaine des Rotisseurs Board of Directors, Atlanta Chapter

Chaine des Rotisseurs Conseiller Culinaire Provincial / South Central Region Chapter

Silver Star of Excellence Recipient

Bronze Star of Excellence Recipient

L'Académie Brillat Savarin Académie Inductee

L'Académie Brillat Savarin Medal of Merit Recipient

L'Académie Brillat Savarin Chairman's Medal Recipient, Stirling Silver Ring



A native of the U.S. Virgin Island, St. Thomas, Chef Isaiah Simon relocated to Orlando Florida in 1997 to further his passion for cooking and culinary. Chef Isaiah worked for several major hotel flagships before making a home at The Prestigious Country Club of Orlando of which he was hired by Dr. Reimund D. Pitz, C.E.C, C.C.E, A.A.C, W.C.M.C, whom at the time was the National President of The American Culinary Federation. Under the watchful eye and tutelage of Chef Pitz, Chef Isaiah graduated top of his class at the American Culinary Federation Accredited Apprenticeship at Mid Florida Technical College. After joining the A.C.F, Chef Isaiah began to serve on the Board of Directors at the Central Florida Chapter in which he was the recipient of The Prestigious President's Award. Having participated in numerous A.C.F and non-A.C.F. culinary competitions, Chef Isaiah has won various prestigious Gold, Silver and Bronze Medals.

In addition to garnering various culinary accolades, Chef Isaiah began to initiate, organize and conduct many culinary educational seminars for students, current members as well as potential members. Volunteering for organizations such as "Give Kids The World"," The Ronald McDonald House", "Taste of Compassion Street Party" which benefits The Central Care Mission and The Compassion Corner along with "The Feed The Homeless Thanksgiving Day Initiative" have become hallmarks of Chef Isaiah's storied career. In 2003, Chef Isaiah was selected to serve on a panel of just (100) one hundred Chef's representing Team U.S.A. to participate in "The world Cooks Tour For Hunger" which was held in Johannesburg and Cape Town, South Africa in which he was honored by the late Dr. Bill Gallagher and The South African Chefs Association.

In 2013, he accepted the Banquet Chef position at The Georgia World Congress Center in Atlanta, Georgia. Within two months, he was then promoted to Executive Sous Chef, a position he then held for the next four years. Noted "While in that position, it was a humbling experience to be a part of team that hosted The Alpha Kappa Alpha Grand Boule in which we executed a record setting plated event of 23,000+". He added "Definitely a wonderful experience from the countless hours of planning to the execution". In 2017, with the success garnered from the GWCC, Chef Isaiah was contacted by Dawn Sullivan, now the General Manager for Aramark at The AmericasMart with a great opportunity to join her as the new Executive Chef at AmericasMart in Atlanta. After joining the Aramark team as the Executive Chef at AmericasMart, he was able to rejoin The American Culinary Federation Atlanta Chapter of which he currently sits on The Board of Directors.

In 2018, he was inducted into The Chaine Des Rotisseurs, the oldest food and wine society in existence containing some of the industry's top certified Master Chef's, Executive Chef's & certified Master Sommelier's. Chef Isaiah currently serves on the Board of Directors & holds the position of Conseiller Culinaire Provincial for the South-Central Provence. Isaiah also serves as a Culinary Kitchen Judge and a Culinary Tasting Judge for the prestigious 'Chaine Des Rotisseurs National Jeunes Chef Culinary Competition' held annually. Chef Isaiah was also inducted into The Prestigious L'Académie Brillat Savarin in the spring of 2021. In just three years, Chef Isaiah was honored to learn that he was being promoted to Aramark's Senior Executive Chef. "I'm absolutely and positively sure that I made the right decision because of the wonderful culture and company core values that not only Aramark, but our client, AndMore has implemented, lives and holds truth to", he added. In closing, Chef Isaiah mentioned that his future plans are not only to remain with Aramark & AndMore, but to grow and be an instrumental part of their continued success.



BREAKFAST BUFFETS

 \Rightarrow Buffet dishes are prepared with cage free eggs and served with cranberry and orange juices, freshly brewed regular & decaffeinated coffee, and assorted herbal teas.

Rise and Shine

Assorted muffins and bagels, whipped cream cheese and seasonal whole fruit

22.75 per person

Morning Sunrise

Georgia grown, seasonal fresh fruit salad, assorted muffins, croissants, Danish and bagels, whipped cream cheese, individual flavored yogurt, assorted cereals and 2% milk

28.75 per person

Healthy Start

Hard boiled eggs, Greek yogurt, granola, and Georgia grown, seasonal fresh fruit salad

24.50 per person

Lox & Bagel Beginnings

Cured, Atlantic salmon, chopped free range eggs, capers, red onions, sliced tomato, cucumber, fresh arugula, and herbs. Cinnamon, plain, and everything bagels served with assorted cream cheeses, spreads, preserves and Georgia grown, seasonal fresh fruit

33.50 per person

Bacon and Eggs

Georgia grown, seasonal fresh fruit salad, fluffy

farm fresh cage free scrambled eggs, breakfast

skillet potatoes with onions and peppers,

Applewood smoked bacon or pork sausage

links, and country-style buttermilk biscuits

36.25 per person

Frittata

Assorted muffins, Danish, croissants, multigrain, whole wheat, and white toast, three cheese breakfast strata, Applewood smoked bacon, steel-cut oatmeal bar with Georgia grown pecans, golden sweet raisins, brown sugar, cinnamon, and 2% milk

46.25 per person

Chef Isaiah's Famous French Toast

French toast casserole, Georgia grown seasonal fresh fruit salad and local berries, maple syrup, fluffy farm fresh cage free scrambled eggs, Applewood smoked bacon or pork link sausages, assorted muffins, pastries, bagels, and whipped cream cheese

49.00 per person



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

À LA CARTE BREAKFAST ENHANCEMENTS

- \Rightarrow À la carte menus are designed for 50 or more guests with service up to two hours.
- \Rightarrow Beverages are sold separately for à la carte menus.
- \Rightarrow We suggest a minimum of one chef attendant per 50 guests.

Scrambled Eggs

Fluffy farm fresh cage free eggs

7.00 per person

Breakfast Meats

Applewood smoked bacon, turkey bacon, pork link sausage, pork sausage patty or chicken-apple breakfast sausage (3 pieces pp)

8.25 per person



Biscuits and Gravy

Country-style buttermilk biscuits with creamy pork sausage gravy and fresh sage

7.75 per person

Steel Cut Oatmeal Station

Steel cut oatmeal with Georgia grown pecans, golden sweet raisins, brown sugar, ground cinnamon, and 2% milk

7.50 per person

Southern Cast Iron Cooked Grits Station

Southern-style grits with sides of Tillamook shredded cheddar cheese, sweet cream butter, chopped Applewood smoked bacon and Georgia harvested honey

8.00 per person

Cereal Bowls

Assorted individual bowls of cereal with whole, 2% and non-fat milks

7.00 per person

Individual Breakfast Sandwiches

- •Cage free egg and Tillamook cheddar on buttermilk biscuit
- Free range chicken on buttermilk biscuit
 - Grilled black forest ham and cheese on a flaky croissant
 - •Cage free fluffy egg white, baby Swiss, and locally grown spinach on grilled flatbread

12.00 per person

Omelet Action Station

Cage free eggs or egg whites prepared to order, diced ham, chopped onions, peppers, spinach, tomatoes, mushrooms, and shredded Tillamook cheddar cheese

16.⁵⁰ per person

B R E A K F A S T E N T R É E S

⇒ Entrée dishes are prepared with cage free eggs and served with orange juice, freshly brewed regular and decaffeinated coffee, and assorted herbal teas.

 \Rightarrow Entrée menus are designed for 50 or more guests with service up to two hours.

Scrambled Eggs

Cage free fluffy scrambled eggs served with southern, skilletfried, diced breakfast potatoes with sautéed Vidalia onions, sweet locally grown peppers, and Nueske's Applewood smoked bacon

32.00 per person

Brioche French Toast

Hand cut thick brioche French toast with maple-pecan butter, cage free fluffy scrambled eggs, and cast iron seared, locally made, country Kielbasa sausage

28.75 per person

Frittata

Asparagus and peppadew pepper frittata with breakfast pork sausage links, brown butter sweet potato hash browns, and oven-dried herb Roma tomato

33.⁵⁰ person

Pancakes

Orange-granola and blueberry pancakes served with maple syrup, cage free scrambled eggs, and chicken-apple breakfast sausage links

30.⁷⁵ per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.





BEVERAGES

Hot Beverages (By the Gallon)

Fresh Brewed Coffee

Regular and decaffeinated, includes half and half, sugar, and sugar substitutes

80.00 per gallon

Starbucks Fresh Brewed Coffee

Regular and decaffeinated, includes half and half, sugar, and sugar substitutes

92.00 per gallon

Tazo Herbal Teas

Hot water, includes honey and lemon 80.25 per gallon

Hot Chocolate

House-made served with mini marshmallows, whipped cream, and chocolate chips

80.25 per gallon

Addt'l. for premium coffee toppings includes chocolate shavings, cinnamon, flavored syrup, and whipped cream. Cold Beverages (By the Gallon)

Old Fashioned Lemonade

Served with sugar, sugar substitutes, and lemons

45.00 per gallon

Fresh Brewed Iced Tea

Served with sugar, sugar substitutes, and lemons 45.00 per gallon

Arnold Palmer

Served with sugar, sugar substitutes, and lemons 48.⁵⁰ per gallon

Infused Water

Lemon-thyme cucumber, rosemarycitrus or pineapple-ginger and basil 45.00 per gallon

Juice

Orange, cranberry, apple, grapefruit 50.00 per gallon

Chilled Beverages (Individual)

20oz Bottled Water Dasani & Aquafina 4.⁰⁰ each

Assorted Canned Soft Drinks Coca-Cola & Pepsi products 4.⁰⁰ each

La Croix

Assorted flavors 3.⁷⁵ each

10oz Bottled Tropicana Juice

Orange, cranberry, apple, grapefruit 4.⁰⁰ each Sparkling Water Perrier

6.00 each

Sports & Energy Drinks

Monster, Red Bull, Gatorade 6.⁵⁰ each

11oz Starbucks Cold Brew

Black, cocoa & honey or vanilla & fig. 7.⁵⁰ each

1 Liter Acqua Panna Water

100% natural spring water 7.⁵⁰ each



Healthy

Kashi Health Bars 4.⁵⁰ each

Cliff Energy Bars 4.⁵⁰ each

Kind Bars 5.⁵⁰ each

Think Thin Bars 5.⁵⁰ each

Garden Veggie, 5oz with Ranch Dressing or Hummus 5.⁵⁰ each

> Fresh Fruit, 5oz 5.⁵⁰ each

Chobani Yogurt 5.00 each

Local Fresh Whole Fruit Apples, oranges, pears, and seasonal item 4.00 each Sweet

Hershey's Miniature Chocolate Bars 36.⁵⁰ per pound

Assorted Full Size Candy Bars 4.²⁵ each

Oreo, Nutter Butter Cookies 3.⁷⁵ each

Mini Pretzels, 2oz Yogurt or chocolate covered 6.⁰⁰ each

> **GF Mini Cookies**, 1oz 6.⁰⁰ each

Novelty Ice Cream Bars 6.²⁵ each

Jeni's Ice Cream or Sorbet

Savory

Assorted Gourmet Trail Mix, 3.5oz

Ask your salesperson for variety options 7.²⁵ each

Krave Beef Jerky, 1oz Sweet Chipotle, Chili Lime, Sea Salt 6.⁰⁰ each

> Almonds, Cashews or Pistachios, 2oz 6.⁰⁰ each

Skinny Pop Popcorn Original, Sweet & Salty, Cheddar 4.²⁵ each

Kettle Chips Original, BBQ, Jalapeño, Salt & Vinegar 4.²⁵ each

> Veggie Straws Sea Salt, Ranch 4.²⁵ each

Assorted Lays Chips 4.00 each

Chex Mix 4.00 each

SNACKS

⇒ All snack items are packaged individually and priced by the piece, except where noted. Minimum order of one dozen per item.

Shared

German Pretzel Bites Dijon mustard and dark beer cheese sauce 8.²⁵ per person

House-Made Kettle Chips Ranch and French onion dips 5.⁵⁰ per person

Tortilla Chips with Salsa 5.⁵⁰ per person

Add Guacamole 4.²⁵ each

Greek-Style Hummus Extra virgin olive oil and pita chips 7.²⁵ per person

Farm Fresh Seasonal Crudités and Ranch Dip 6.⁷⁵ per person

Seasonal Sliced Fruit 7.00 per person

MEETING BREAKS

⇒ Break packages have a minimum of 50 per order for service up to two hours. Bakery selections are priced per two dozen, except where noted.

Break Packages

Build Your Own Trail Mix Bar

Mini chocolate chips, honey roasted pecans, flax seeds, assorted dried fruits, mini pretzels, pepitas and toasted almonds, served with assorted La Croix and Life Water

18.00 per person

Fresh Popped Popcorn

Attendant popped buttery popcorn with assorted popcorn seasonings served with bottled water and canned sodas

14.00 per person

South of the Border

House-made, warm queso dip, guacamole, pico de gallo, salsa roja, sliced jalapeños, and tortilla chips served with margarita mocktails and citrus bliss infused water

20.00 per person

The Mediterranean

Traditional hummus, roasted red pepper hummus, spinach and artichoke dip, tzatziki, fresh crudités, pita chips, toasted pita, grilled naan, and cracked assortment served with fig and rosemary infused water and lemonade

21.25 per person

Peach Paradise

Peach crumb bars, Georgia peach pound cake, peach shortbread cookies, peach infused iced tea and peach lemonade

18.00 per person

Happy Hour

Stuffed jalapeño poppers and tempura chicken bites tossed in sweet & spicy plum sauce, buffalo style sauce, and Sweet Baby Ray's barbecue sauce. Served with celery sticks, carrots, ranch and blue cheese. Served with Arnold palmer and iced tea

20.00 per person

Ask your salesperson about adding a mocktail/0.0% ABV bar.

Bakery Selections

Assorted Bagel with Cream cheese 115.00 per 2 dozen

Assorted Mini Muffins, Danish, Croissants 80.00 per 2 dozen

Cinnamon-Apple Oatmeal Flan 97.⁵⁰ per 2 dozen

Artisan Scones 93.²⁵ per 2 dozen

Assorted Donuts 103.25 per 2 dozen

Normandy Apple Tart 98.00 per 2 dozen **Double chocolate Brownies** 97.⁵⁰ per 2 dozen

Dessert Bars Georgia pecan or tangy lemon 98.⁵⁰ per 2 dozen

Crave Worthy Cookies

Chocolate chunk, white chocolate macadamia or oatmeal raisin 98.⁵⁰ per 2 dozen

Parisian Macarons (GF) Pistachio, raspberry, lemon, chocolate, vanilla or coffee 114.00 per 2 dozen

Assorted Dessert Shooters 109.50 per 2 dozen





BUFFET LUNCHES

 \Rightarrow Lunch buffet menus include iced tea and water station. Lunch buffet menus are designed for 50 or more people with service for up to two hours.

Hot Buffets

The Mart	The Market	Taste of the South	Southwest Tex-Mex
48.00 per person	49. ²⁵ per person	45.25 per person	43. ²⁵ per person
Includes the following:	Includes the following:	Includes the following:	Includes the following:
Heirloom Grape Tomato and European Cucumber Salad	Grape Tomatoes and Fresh Baby Mozzarella	Southern Style Potato Salad Tangy Cole Slaw	Warm Flour Tortilla and Yellow Corn Tortilla Shells
Wheat Berry, Fresh Kale, Sea Salt Roasted Broccoli and Cauliflower Salad	Cheese Stuffed Tortellini Salad Potato Gratin Dauphinois	Fresh Georgia Sweetcorn Succotash	Shredded Iceberg Lettuce, Shredded Cheddar Cheese, Sour Cream, Salsa Roja,
Steamed Haricot Verts	Georgia Grown Vegetable Ratatouille	Camp Fire Cast Iron Skillet Whiskey Baked Beans	Pico de Gallo Fire Roasted Yellow Corn,
Smashed Buttermilk Red Skinned Potatoes	Slow Roasted Herb Marinated Rotisserie Style Chicken	Creamy Tillamook Cheddar Mac and Cheese	Black Bean and Sweet Bell Pepper Steamed Southwest Flavored Rice
Red Burgundy Braised French-Style Airline Chicken Coq Au Vin	Rosemary Infused Grass Fed Sirloin of Beef	Oak Smoked Tender 8-Cut Barbecue Chicken	Toasted Cumin Refried Pinto Beans
Rosemary Dijon and Locally Harvested Honey Slow Roasted Pork Loin	Tangy Lemon Dessert Bars	10-Hour Dry Spice Rub Smoked Pulled Pork	Chicken Fajitas
Assorted Mini Dessert Shooters	Georgia Pecan Dessert Bars	Bourbon and Brown Sugar Peach Cobbler	Beef Fajitas Cinnamon-Sugar Dusted Churros
Normandy Apple Tart		House-Baked Assorted Cookies and Brownies	Dulce de Leche Angel Food Cake
			Chocolate Cake

BOXED LUNCHES

 \Rightarrow Boxed lunches include a composed side salad, whole seasonal fresh fruit, bagged chips, house-baked cookie, Andes mint, utensils/napkin, mayonnaise, and mustard.

Boxed lunch menus are designed for 50 or more people with Grab N' Go drop off service for up to two hours. Service staff are not provided for Grab N' Go services. \Rightarrow

Sandwiches & Salads

Black Forest Honey Roasted Deli- Vine Ripened Heirloom Beefsteak Style Ham and Baby Swiss Cheese

with Dijon grain mustard on a salted pretzel bun

27.⁵⁰ per person

Cage Free Oven Roasted Turkey and Creamy Havarti Cheese

with cranberry-orange and cracked black pepper spread on artisan rustic ciabatta

30.00 per person

Sicilian Deli of Genoa Salami. Pepperoni, Hot Capicola Ham, and Provolone Cheese

with sun-dried tomato pesto spread on asiago focaccia

32.00 per person

Grilled Chicken Caprese

with arilled marinated chicken, sliced vine ripe tomatoes, fresh mozzarella, and fresh basil on ciabatta

31.²⁵ per person

Tomato and Fresh Mozzarella

with mill cracked black pepper and house-made basil pesto spread on brioche

27.25 per person

The Ultimate Vegan "B.L.T."

Eggplant bacon, beefsteak tomato, artisan leaf lettuce with chickpea, tahini, and almond milk mayo on gluten-free bread.

32.00 per person

Free Range Roasted Chicken **Caesar Salad**

with local grown red leaf romaine lettuce, grated parmesan cheese, garlic-herb croutons, and creamy Caesar dressing

30.00 per person

Composed Salads

Georgia Grown Sweet Diced Fruit Salad

with chiffonade mint

Italian-Style Herb Tomato and Cucumber Salad

with Kalamata olives and crumbled feta cheese

Southern Sweet Potato Salad

with local candied pecans

Orzo Salad of Grape Tomatoes, Artichoke Harts, Pepperoncini, and Fresh Spinach

with parmesan cheese and extra virgin olive oil





DINNER ENTRÉES

- ⇒ Dinner entrées include fresh baked bread assortment and creamy butter, salad and dessert, iced tea and iced water, fresh brewed regular and decaffeinated coffee and assorted herbal teas upon request.
- \Rightarrow Dinner entrées are designed for 50 or more people with service for up to two hours.

Salads

Classic Red Leaf Romaine Caesar Salad

Crisp baby red leaf Romaine lettuce gently tossed with handcrafted Caesar dressing, shredded parmesan Reggiano, and garlic-herb croutons, then topped with anchovy filets.

Assorted Seasonal Mixed Greens Salad

Georgia grown, farm to table mixed field greens paired with heirloom grape tomatoes, shredded carrots, European cucumbers, crumbled feta cheese, and house made candied local pecans, then finished with a Georgia caramelized peach and cider vinaigrette.

Tomato and Fresh Burrata Salad

Georgia grown vine ripened heirloom beefsteak tomato paired with Burrata cheese, frisée lettuce, extra virgin olive oil, house-made basil pesto, and fresh cracked black pepper.

The B.L.T. Salad

Crisp blend of baby arugula, frisée lettuce and spinach, Applewood smoked pork belly, cage free boiled egg, sweet baby grape tomatoes, pickled red onions, and toasted sunflower seeds, then dressed with a house made Maytag Blue Cheese vinaigrette.

Entrées

Airline Chicken Breast

Herb and parmesan crusted chicken served with potato au gratin and brown butter and Tennessee bourbon glazed baby carrots.

58.00 per person

Grass Fed Sirloin of Beef

Rosemary infused with roasted shallot smashed Yukon gold potatoes and balsamic glazed asparagus. Finished with a merlot infused glace de viande.

61.50 per person

Niman Ranch Pork Loin

Georgia pecan and Vermont maple crusted pork loin with sweet potato soufflé and slow roasted Brussels sprouts with caramelized shallots and natural pan jus.

60.25 per person

Pan Seared Sea Scallops

Sea scallops with citrus rind risotto and garlic-scented sautéed haricot verts.

66.00 per person

Alaskan King Salmon

Miso and plum glazed salmon with green tea and hibiscus infused steamed jasmine rice, sautéed baby bok choy, and a lemongrass and ginger emulsion.

61.00 per person

Grass Fed Beef Short Rib

Cabernet-braised grass fed beef short ribs with roasted broccolini and creamy Asiago and herb polenta.

64.00 per person

Vegetarian

Choose one option to accompany your entrée selection for vegetarian guests.

Roasted Vegetarian Lasagna Roll

Eggplant Parmesan

Desserts

Forest Berry Tart

with French style pastry cream in a flaky shortbread crust with ruby peach and fib balsamic glaze finished with fresh mint and whipped cream.

Flourless Chocolate Cake

with raspberry coulis, fresh whipped cream, and wild berry garnish.

French-Style Apple Tart

with fresh cream, cocoa dust, fresh locally grown berries, and caramel.

Georgia's Own Sweet Potato Cheesecake

with cinnamon-infused whipped cream, candied pecans, and fresh mint.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



RECEPTIONS

 \Rightarrow For action and carving stations, a chef attendant is required.

Carving & Action Stations

Prime Rib of Beef

Wet-aged, grass fed, smoked alder wood sea salt roasted prime rib of beef with horseradish cream.

Serves 30-35 people

675.00 serves 30-50 people Marinated Pork Loin

Lime Mojo and fresh cilantro marinated pork loin with a black bean and fire roasted corn relish with cumin.

Serves 30-35 people

583.00 serves 30-35 people

Oven Roasted Turkey

Citrus-brined, five spiced rubbed, oven roasted turkey with natural pan jus. Serves 25-30 people

451.00 serves 25-30 people Nueske's Pork Belly

Pineapple and brown sugar whiskey glazed Applewood smoked Nueske's pork belly with cloves and spiced apple chutney.

Serves 35-40 people

625.00 serves 35-40 people Beef Filet

Himalayan sea salt and black peppercorn crusted beef filet with a merlot and wild mushroom ragout.

710.00 serves 25-30 people

Prime Rib of Beef

Wet-aged, grass fed, smoked alder wood sea salt roasted prime rib of beef with horseradish cream.

Serves 30-35 people

675.⁰⁰ serves 30-35 people Atlantic King Salmon

Caramelized leeks and garlic scented sautéed spinach stuffed Atlantic king salmon with dill cream.

500.00 serves 20-25 people

Authentic Spanish Paella**

Saffron Simmered Rice

with Andouille sausage, free range diced chicken, jumbo tiger shrimp, mussels, little neck clams, and cumin. Finished with freshly chopped cilantro. **20.²⁵ per person**

Risotto Action Stations***

Caramelized Georgia Vidalia Onion and Cremini Mushroom Risotto

with black truffle oil and cabernet braised beef short rib.

21.00 per person

Butter, Garlic, and Thyme Poached Sweet Maine Lobster

with light Spanish saffron and English pea risotto. 23.⁵⁰ per person

Fresh Spinach, Rehydrated Tomatoes, Sweet Peas, Asparagus, and Oyster Mushroom Risotto

with a sauvignon blanc essence. 23.⁰⁰ per person

Brazilian Churrascaria***

Items are hand-rubbed with a marinade of chili, fresh lime juice, garlic, cilantro, and cracked black peppercorns, then roasted slowly over an open pit spit fire.

All are served with house made chimichurri sauce and locally grown tomato-garlic vinaigrette.

Grass Fed Sirloin of Beef

20.00 per person

Aged New York Strip

21.75 per person

Loin of Colorado West Lope Lamb

20.50 per person

Whole Bone-In Muscovy Duck 18.⁷⁵ per person

RECEPTIONS

 \Rightarrow Choose from our reception displays for a unique eating experience.

Assorted Hand Rolled Sushi & Sashimi

Four (4) pieces per person 75 person minimum 30.00 per person

California Rolls

Spicy Tuna Rolls

Vegetable Rolls

Salmon Rolls

Sashimi and Nigiri

All served with soy sauce, pickled ginger, wasabi, and ponzu.

Ask your salesperson about a full attendant sushi station.

Reception Displays

Domestic Cheese Table**

Cubed cheddar, pepper jack, and Swiss cheese, Pimento cheese spread, and honey comb. Garnished with berries, red seedless grapes, and dried apricots served with a cracker assortment.

7.50 per person

International Cheese Table

Local sweet grass blue cheese, brie boursin, smoked gouda, chèvre goat manchego, honey comb, dried fruit, local berries, and fig & almond cake served with lavosh and cracker assortment.

10.75 per person

Chef's Charcuterie Table

Prosciutto, cappicola, salami, mortadella, and pepperoni served with a cracker assortment. 13.00 per person

Roasted Crudités

Zucchini, yellow squash, portabella mushrooms, carrots, roasted peppers, and asparagus. 10.50 per person



PASSED HORS D'OEUVRES

 \Rightarrow This is just a tasting of what we have to offer, ask your salesperson for more options. Minimum of 50 pieces per item. Butler passed available for 125.00 per butler.



Hors d'c 375.ºº per		Specialty Hors d'oeuvres
Mushroom Vol Au Vent	Mini Roasted Pork Bao Buns	Coconut Lobster Tails 430. ⁰⁰ per 50 pieces
Feta Cheese and Sun- Dried Tomato in Phyllo	Pork Pot Stickers	Mini Beef Wellington
Vietnamese Vegetable Spring Rolls	Maryland-Style Lump Crab Cakes	380. ⁰⁰ per 50 pieces Rosemary Infused Lamb Chops
Chicken Lemongrass Pot Stickers	Tomato and Basil Bruschetta	495.00 per 50 pieces
Mediterranean Chicken with Fig and Tomato	Blueberry and Goat Cheese Crostini	Bacon Wrapped Scallops 375.00 per 50 pieces
Chicken Santa Fe Beggar's Purse	Antipasti Skewers	Crab Rangoon 380.00 per 50 pieces
Beef Satay	Apple Cinnamon Empanadas	
Sausage Stuffed Mushrooms	Brie en Croute with Raspberry	
Beef Empanadas	Almond, Pear and Brie Tart	



RECEPTION BEVERAGES

Standard bar offerings to include: HOUSE DELUXE LIQUOR: Svedka Vodka, Bombay Gin, Bacardi Superior Rum, El Jimador Tequila, Jim Beam Bourbon, Canadian Club Whisky, Dewar's Scotch. HOUSE PREMIUM LIQUOR: Crop Organic Artisanal Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Patron Tequila, Maker's Mark Bourbon, Jack Daniel's Whiskey, Johnnie Walker Red Label Scotch. HOUSE DOMESTIC BEER: Budweiser, Bud Light, Michelob Ultra, Miller Lite. HOUSE SPECIALTY BEER: Heineken, Stella Artois, Corona. LOCAL CRAFT BREWERIES: Wild Heaven Brewery, Sweet Water Brewery, Monday Night Brewery. HOUSE DELUXE WINE: Tunnel of Elms. HOUSE PREMIUM WINE: La Crema, Oberon.

Cash Bar	Hosted_Bar	Hosted Bar	Frozen Drinks**
Premium Mixed Drinks	Priced Per Person Premium Mixed Drinks	Priced Per Person Premium	Frozen Margarita
12.50	12.50	1hr 33. ⁰⁰	Frozen Strawberry Daiquiri Frozen Pina Colada
Deluxe Mixed Drinks	Deluxe Mixed Drinks	2hr 41 . ⁵⁰	Frosé
10.00	10.00	3hr 50.00	Priced per Gallon &
Premium Wine	Premium Wine	4hr 58. ⁵⁰	Per Day Machine
12.00	12.00	Add'l hr 8.50	Rental
Deluxe Wine	Deluxe Wine		550.00 each, includes
9.00	9.00	Deluxe	Kegerator
Specialty & Craft Beer	Specialty & Craft Beer	1hr 26 . ⁷⁵	Kegs*
8.50	8.50	2hr 33.00	Domestic:
Domestic Beer	Domestic Beer	3hr 41 . ⁵⁰	Budweiser
7.25	7.25	4hr 50.00	Bud Light
Bottled Water	Bottled Water	Add'l hr 8. 50	Michelob Ultra
4.00	4.00		Miller Lite
Soft Drinks (Coca-Cola)	Soft Drinks (Coca-Cola)	Beer, Wine, Soda	550.00 each
3. ⁷⁵		1hr 23. ²⁵	Includes Kegerator
5./0	3.75	2hr 28 . ⁰⁰	
		3hr 33 . ⁰⁰	Local Craft Breweries:
		4hr 37 . ⁷⁵	Wild Heaven
		Add'l hr 5.00	Sweet Water Monday Night

*Kegs serve 100-16
oz pour. **Frozen drink machine serves 15 drinks per gallon.

Each cash bar has a bar minimum . Should actual sales fall below bar minimum during 4-hr window, client will be responsible for the difference.

Cash Bars are staffed one bartender per 100 guests. Hosted bars are staffed one bartender per 125 guests.

Bartender fee required per 4 hours of service, additional fee per hour/per bartender will apply thereafter.

All services are provided using disposable ware, additional charges will be applied for china service.

Please inquire with your sales manager for craft keg options.

Monday Night 725.00 each Includes Kegerator

CATERING GUIDELINES

Amenities and Menu Services

Table Standards

The MIX Catering Co. minimum standard for a plated/seated meal is for the service at tables of ten (10) guests with one (1) server per 30 guests. For buffet meals, the MIX Catering Co. minimum standard is one (1) server per 50 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$31.25 per hour, per server with a four (4) hour minimum.

China Service

The standard for MIX Catering Co. is disposable service ware, this is including but not limited to beverage services, breaks, buffets, and bars. China and glassware are only a standard for plated meals not located within the exhibit halls. Clients requesting china and glassware within the exhibit halls or in place of disposables will be subject to the per person china fee, per function.

Table Top Service

Tables for seated meal functions are provided a mid-length (90x90) black linen. An assortment of house napkin colors is also provided for plated meals. Tables for buffet meals, beverage service or receptions include stainless steel table tops with spandex bottoms or 6ft tables with black linen and black skirting. Clients request tables through building services and are not provided by MIX Catering Co. unless otherwise noted.

Beverage & Alcohol Services

We serve Coca-Cola products. The Convention Center's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Georgia State Liquor Control Board regulations. In compliance with Georgia state law, all beer, wine, and liquor is supplied by the Convention Center's catering contractor. No alcoholic beverages may be removed from the Convention Center. Customer must comply will all applicable local and state liquor laws.

Aramark limetable for a Successful Event

60 Days: 10% Deposit and Signed Service Agreement/Contract Due
45 Days: Food and Beverage Specifications Due
30 Days: 50% Deposit and Signed Event Orders Due
10/7/5 Days: 100% of Total Payment and Guarantee Due



CATERING GUIDELINES

Preferred Caterer

MIX Catering Co. is the preferred provider of all food and beverage at the AmericasMart and Atlanta Convention Center. To meet food and beverage minimums for events client must order from MIX Catering Co..

Confirmation of Orders

The Catering Services Agreement (contract) outlines the specific agreement between the client and the AmericasMart Catering Department. The signed Catering Services Agreement and a deposit of 10% of the client's food and beverage minimum is due 60 days in advance of the first scheduled service.

Your catering sales manager will review your food and beverage specifications and, in turn, provide you with written confirmation of the services via separate event orders for each function. These event orders will form part of your contract and are to be confirmed, signed, and returned 30 days in advance of the first scheduled service.

Confirmation of Orders

Full payment is required prior to the commencement of service. 50% deposit due 30 days prior to event. MIX Catering Co. accepts company checks and money orders as payment for products and services in advance. Visa, MasterCard, and American Express are also an acceptable form of payment, charges above \$25,000.00 will be subject to 3% processing fee. Certified funds will be required for all payments received less than five (5) business days prior to the event. Non-certified check are not acceptable forms of payment within five (5) business days.

All events require a completed and signed Credit Card Authorization Form on file to facilitate any onsite orders or additions. All charges incurred onsite will be applied to the credit card at the closing of the event, unless paying by check, in which client has 30 days from bill date to pay remaining balance.

Delivery Lees and Meal Lunction Minimums

All catering orders or re-orders valued at less than \$100.00 "NET" will be subject to a \$25 delivery fee. There is a minimum guarantee of 50 people for all meal functions. If the guarantee is less than 50 people, a \$150 fee plus tax will apply.

Service Charge and Delivery Fees

This (Service/Delivery) charge is not intended to be a tip, gratuity or service charge for the benefit of employees. No portion of this amount is distributed to employees.

<u>Taxes & Service Charge</u>

All food and beverage items are subject to a 21% Service Charge and applicable Georgia Sales Tax, currently 8.9%. Liquor is taxed an additional 3%. Please note that Service Charges are taxable in the state of Georgia. Labor fees are not taxed nor require a service charge. Qualified non-profit 501 (c) (3) organizations requesting sales tax exemption status must provide a valid Georgia State Tax Exemption Form.

Catering Guidelines

Guarantees

To ensure the success of your event(s), it is necessary that we receive your "Final Guarantee" (confirmed attendance) for each meal function utilizing the following schedule:

- Events up to 500 people require a Final Guarantee five (5) business days prior to the first event.
- Events between 501-2,500 people require the Final Guarantee seven (7) business days prior to the first event.
- Events over 2,500 people require the Final Guarantee ten (10) business days prior to the first event.

Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted the count may not be decreased.

Overage

For every plated event, MIX Catering Co. shall be prepared to serve 5% over the final guarantee, up to a maximum of 50 meals. This excludes buffets, boxed lunches, and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. MIX Catering Co. will make every effort to accommodate increases to your count(s) after the final guarantee is due. However, any increases exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

Special Meals

Your catering sales manager is available to consult with you on special meal requests and pricing to serve vegetarian, gluten-free, vegan, kosher, halal, and other dietary restrictions. Such special requests are due 21 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

Cancellation Policy

Cancellation of any convention or individual event must be sent in writing to your designated MIX Catering Co. Sales Manager. Any cancellation received less than 21 days of the first scheduled event will result in a fee payable to MIX Catering Co. equal to 25% of the estimated food and beverage charges. Any cancellation received less than 14 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverages. Any cancellation received less than 14 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been received will result in a fee equal to 100% of the charges on the affected event order(s).

CATERING SERVICES

Staffing & Attendants

Butlers (1 per 75 guests) **Booth Service Attendants** Bartender (1 per 100 guests) Chef Attendant (1 per 100 guests) **Continuous Service Attendant Continuous Beverage Attendant**

\$125.00 each for a four (4) hour minimum (\$31.25 each additional hour).

Service Upgrades

Dedicated Captains

Fee applies to each captain \$150.00 per 4 hour shift, \$37.50 each additional hour

Greeters or Ushers \$125.00 per 4 hour shift

Item Placement

Menus, books, favors, etc. \$1.00 per item

All shifts are a minimum of four (4) hours, \$31.25 each additional hour, except where noted, All applicable taxes and service charges apply.

Additional Services

China Service Fee

\$3.50 per person

Small Meal Fee

Buffet or sit down less than 50 people \$150.00 per service

Room and Booth Service Delivery Fee Disposable services 10% of Net

Delivery Fee

Non-disposable services Small services less than \$100 net \$25.00 per service

Receiving & Handling Fees Ask your salesperson for details

Storage Fees

Ask your salesperson for details \$75.00 per day/flat, minimum

Rentals

Linens

Black 90x90 linens are available at no cost in rooms where food and beverage are being delivered/set up. Standard one linen per each table seating ten guests. Additional charges for linen when table standard is not being met. I.e., a room set for forty will receive four linens, one per each table seating ten guests. If room is set with five tables (eight guests per table) client must pay for additional linen.

Additional Black 90x90 Linen (Mid Length)

\$4.00 per linen

Black 132x132 Linen (Floor Length) \$10.00 per linen

Each bar has a \$500.00 minimum.

The sales of each bar must meet at least \$500.00. If sales fall below this amount, the difference between actual sales and the minimum will be charged to the client. Bar services of more than four (4) hours will be subject to an additional sales minimum of \$100.00 per hour, per bar.

Each bar requires a bartender fee of \$200.00 per four (4) hour shift.

Bar Guarantee



MIX Catering Experience Passion

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For all your catering needs please contact:

William Macfarlane Goldstein, Director of Catering & Sales

Mixcatering@andmore.com P (404)-450-1699

> MIX Catering 250 Ted Turner Dr. NW Atlanta, GA 30303

