

# ATLANTA CONVENTION CENTER AT AMERICASMART

CLASSIC FARE CATERING MENU

## Meet Executive Chef Isaiah Simon

Chaîne des Rôtisseurs Maître Rôtisseur American Culinary Federation



Chef Isaiah Simon is a native of the beautiful island of St. Thomas, Virgin Islands. In 1997 Isaiah relocated to Orlando, FL to pursue a career in culinary. After working for several major hotels, a former National President of the American Culinary Federation asked Isaiah to make the Country Club of Orlando his new home. While under the tutelage of Chef Pitz, Isaiah was able to complete a four year American Culinary Federation (ACF) accredited apprenticeship at Mid Florida Technical College, graduating top of his class. Following graduation Isaiah joined ACF and served on the Central Florida Chapter Board of Directors, during his tenure he received the President's Award. Recognized for his passion, Isaiah was selected to represent Team USA in South Africa at "The World Cooks Tour for Hunger".

In March of 2013 Isaiah relocated to Atlanta, GA to accept a position at the Georgia World Congress Center. After a few months he was promoted into a position he would hold for the next four years executing massive events such as Microsoft Ignite and Alpha Kappa Alpha 67<sup>th</sup> Boule in which a record was broken for having the largest plated event. In July of 2017, Chef Isaiah Simon joined Aramark's Classic Fare Catering Team at the AmericasMart as the Executive Chef.

In 2018, Isaiah was inducted into the Confrérie de la Chaîne des Rôtisseurs, the oldest and largest food and wine society in existence. On account of Isaiah's contributions towards the continued success, development, and education of the Chaîne des Rôtisseurs he was awarded the prestigious Bronze Star of Excellence in October 2020.

During the past twenty-four years Isaiah not only exceled in his career, moving through the ranks of Sous Chef to Executive Chef, he showed the culinary world that he was passionate. <u>Passionate about knowledge</u>, Isaiah participated in numerous culinary competitions to enhance his skills; he won many silver and gold medals. <u>Passionate about teaching</u>, Isaiah initiated, organized, and conducted educational seminars for culinary students, ACF members, and anyone pondering a career in culinary. <u>Passionate about giving back</u> to the community, Isaiah volunteered his skills to organizations like at the Ronald McDonald House, Give Kids the World, and Taste of Compassion Street Party. Chef Isaiah Simon is passionate about culinary excellence.

Book a tasting today and experience passion.



## 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.

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

#### **Rise and Shine**

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

16.25 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

20.50 per person

#### **Healthy Start**

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

17.50 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

24.00 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

25.75 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

33.00 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

35.00 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.
- $\Rightarrow$  150.00 per chef attendant for a minimum four hour shift for all action stations—we suggest a minimum of one chef attendant per 50 guests.

### **Scrambled Eggs**

Fluffy farm fresh cage free eggs 5.00 per person

## **Breakfast Meats**

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

6.00 per person

### **Biscuits and Gravy**

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

5.50 per person

### **Steel Cut Oatmeal Station**

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

5.25 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

5.75 per person

#### **Cereal Bowls**

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

5<sup>.00</sup> each

#### **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 arilled flatbread

8.50 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

11.25 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

23.00 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

20.50 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

24.00 per person

#### Pancakes

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

22.00 per person





# BEVERAGES

Hot Beverages (By the Gallon)

#### **Fresh Brewed Coffee**

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

65.00 per gallon

### Starbucks Fresh Brewed Coffee

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

75.00 per gallon

#### **Tazo Herbal Teas**

Hot water, includes honey and lemon 65.00 per gallon

## **Hot Chocolate**

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

65.00 per gallon

Addt'l. 5.00 per gallon 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 35.00 per aglion

### Fresh Brewed Iced Tea

Served with sugar, sugar substitutes, and lemons 35.00 per gallon

#### **Arnold Palmer**

Served with sugar, sugar substitutes, and lemons 35<sup>.00</sup> per gallon

## **Infused Water**

Lemon-thyme cucumber, rosemarycitrus or pineapple-ginger and basil 35.00 per gallon

#### Juice

Orange, cranberry, apple, grapefruit 45.00 per gallon

#### Chilled Beverages (Individual)

20oz Bottled Water Dasani & Aquafina 3<sup>.00</sup> each

Assorted Canned Soft Drinks Coca-Cola & Pepsi products 3.00 each

> La Croix Assorted flavors 3<sup>.00</sup> each

## 10oz Bottled Tropicana Juice

Orange, cranberry, apple, grapefruit 3.00 each

## Sparkling Water

Perrier 5<sup>.00</sup> each

## Sports & Energy Drinks

Monster, Red Bull, Gatorade  $5^{.00}$  each

## 11oz Starbucks Cold Brew

Black, cocoa & honey or vanilla & fig. 6<sup>.00</sup> each

## 1 Liter Acqua Panna Water

100% natural spring water 10.00 each



## Healthy

Kashi Health Bars 3<sup>.75</sup> each

Cliff Energy Bars 3.75 each

> Kind Bars 4<sup>.50</sup> each

**Think Thin Bars** 4<sup>.50</sup> each

**Garden Veggie, 5oz** with Ranch Dressing or Hummus 4<sup>.50</sup> each

> Fresh Fruit, 5oz 4<sup>.50</sup> each

**Chobani Yogurt** 4<sup>.00</sup> each

Local Fresh Whole Fruit Apples, oranges, pears, and seasonal item

2.50 each

Sweet

Hershey's Miniature Chocolate Bars 30.00 per pound

Assorted Full Size Candy Bars 3.50 each

Oreo, Nutter Butter Cookies 3.00 each

**Mini Pretzels, 2oz** Yogurt or chocolate covered 5<sup>.00</sup> each

> GF Mini Cookies, 1oz 4<sup>.50</sup> each

Novelty Ice Cream Bars 5.00 each

Jeni's Ice Cream or Sorbet 6<sup>.00</sup> each Savory

Assorted Gourmet Trail Mix, 3.5oz

Ask your salesperson for variety options 6<sup>.00</sup> each

**Krave Beef Jerky, 1oz** Sweet Chipotle, Chili Lime, Sea Salt 5<sup>.00</sup> each

Almonds, Cashews or Pistachios, 2oz

Skinny Pop Popcorn Original, Sweet & Salty, Cheddar 3<sup>.50</sup> each

Kettle Chips Original, BBQ, Jalapeño, Salt & Vinegar 3<sup>.50</sup> each

> Veggie Straws Sea Salt, Ranch 3<sup>.50</sup> each

Assorted Lays Chips 3.00 each

> Chex Mix 3.25 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 6<sup>.75</sup> per person

House-Made Kettle Chips Ranch and French onion dips 4<sup>.50</sup> per person

**Tortilla Chips with Salsa** 4.50 per person

Add Guacamole 3.50 per person

**Greek-Style Hummus** Extra virgin olive oil and pita chips 6.00 per person

Farm Fresh Seasonal Crudités and Ranch Dip 5.50 per person

Seasonal Sliced Fruit 5.50 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 14.00 per person

## Fresh Popped Popcorn

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

11.00 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 16.00 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 17.00 per person

#### **Peach Paradise**

Peach crumb bars, Georgia peach pound cake, peach shortbread cookies, peach infused iced tea and peach lemonade 14.00 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 16.00 per person

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

## Bakery Selections

Assorted Bagel with Cream cheese 90.00 per 2 dozen

Assorted Mini Muffins, Danish, Croissants 65.00 per 2 dozen

> **Cinnamon-Apple Oatmeal Flan** 80.00 per 2 dozen

Artisan Scones 76.00 per 2 dozen

Assorted Donuts 84.00 per 2 dozen

Normandy Apple Tart 80.00 per 2 dozen **Double chocolate Brownies** 80.00 per 2 dozen

#### Dessert Bars

Georgia pecan or tangy lemon 80.00 per 2 dozen

#### **Crave Worthy Cookies**

Chocolate chunk, white chocolate macadamia or oatmeal raisin 80.00 per 2 dozen

Parisian Macarons (GF) Pistachio, raspberry, lemon, chocolate, vanilla or coffee 92.00 per 36 pieces

Assorted Dessert Shooters 89.00 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
36.00 per person	37.00 per person	35.00 per person	34.00 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, Black Bean and Sweet Bell Pepper
Smashed Buttermilk Red Skinned Potatoes	Slow Roasted Herb Marinated Rotisserie Style Chicken	Creamy Tillamook Cheddar Mac and Cheese	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	Tangy Lemon Dessert Bars	10-Hour Dry Spice Rub Smoked Pulled Pork	Chicken Fajitas
Roasted Pork Loin	Georgia Pecan Dessert Bars	Bourbon and Brown	Beef Fajitas
Assorted Mini Dessert Shooters	Coorgia i coari Dossori Dais	Sugar Peach Cobbler	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 22.00 per person

#### **Cage Free Oven Roasted Turkey** and Creamy Havarti Cheese

with cranberry-orange and cracked black pepper spread on artisan rustic ciabatta 23.00 per person

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

with sun-dried tomato pesto spread on asiago focaccia 25.00 per person

#### **Grilled Chicken Caprese**

with arilled marinated chicken, sliced vine ripe tomatoes, fresh mozzarella, and fresh basil on ciabatta 24.00 per person

## **Tomato and Fresh Mozzarella**

with mill cracked black pepper and house-made basil pesto spread on brioche 21.00 per person

#### The Ultimate Vegan "B.L.T."

Egaplant bacon, beefsteak tomato, artisan leaf lettuce with chickpea, tahini, and almond milk mayo on aluten-free bread. 25.00 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 23.00 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. 46.00 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. 49.00 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. 47.00 per person

#### Pan Seared Sea Scallops

Sea scallops with citrus rind risotto and garlic-scented sautéed haricot verts. 53.00 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. 49.00 per person

#### **Grass Fed Beef Short Rib**

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

51.00 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.



## RECEPTIONS

 $\Rightarrow$  For action and carving stations, there is a 150.00 fee per chef attendant, for a minimum four hour shift.

## Carving & Action Stations

#### Prime Rib of Beef

Wet-aged, grass fed, smoked alder wood sea salt roasted prime rib of beef with horseradish cream. 529.00 serves 30-35 people

#### **Marinated Pork Loin**

Lime Mojo and fresh cilantro marinated pork loin with a black bean and fire roasted corn relish with cumin. 445.00 serves 30-35 people

#### **Oven Roasted Turkey**

Citrus-brined, five spiced rubbed, oven roasted turkey with natural pan jus. 345.00 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. 490.00 serves 35-40 people

#### **Beef Filet**

Himalayan sea salt and black peppercorn crusted beef filet with a merlot and wild mushroom ragout. 570.00 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. 529.00 serves 30-35 people

#### Atlantic King Salmon

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

390.00 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. 14.95 per person

#### Risotto Action Stations\*\*\*

#### Caramelized Georgia Vidalia Onion and Cremini Mushroom Risotto

with black truffle oil and cabernet braised beef short rib. 15.49 per person

#### Butter, Garlic, and Thyme Poached Sweet Maine Lobster

with light Spanish saffron and English pea risotto. 17.00 per person

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

with a sauvignon blanc essence. 16.49 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**

14.98 per person

## Aged New York Strip

14.98 per person

## Loin of Colorado West Lope Lamb

15.45 per person

Whole Bone-In Muscovy Duck 13.45 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 23.00 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.

8.00 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.

12.00 per person

#### Chef's Charcuterie Table

Prosciutto, cappicola, salami, mortadella, and pepperoni served with a cracker assortment. 16.00 per person

#### **Roasted Crudités**

Zucchini, yellow squash, portabella mushrooms, carrots, roasted peppers, and asparagus. 8.00 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'oeuvres 275 <sup>.00</sup> per 50 pieces		Specialty Hors d'oeuvres	
Mushroom Vol Au Vent	Mini Roasted Pork Bao Buns	<b>Coconut Lobster Tails</b> 335.00 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	300.00 per 50 pieces Rosemary Infused Lamb Chops	
Chicken Lemongrass Pot Stickers	Tomato and Basil Bruschetta	390 <sup>.00</sup> per 50 pieces	
		Bacon Wrapped Scallops	
Mediterranean Chicken with Fig and Tomato	Blueberry and Goat Cheese Crostini	290.00 per 50 pieces	
		Crab Rangoon	
Chicken Santa Fe Beggar's Purse	Antipasti Skewers	290 <sup>.00</sup> 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 Priced on Consumption	Hosted Bar Priced Per Person		Kegs*
Premium Mixed Drinks	Premium Mixed Drinks	Premium		Domestic:
10.00	10.00	1hr	27.00	Budweiser
		2hr	34.00	Bud Light
Deluxe Mixed Drinks	Deluxe Mixed Drinks	3hr	41.00	Michelob Ultra
8.00	8.00	4hr	48.00	Miller Lite
		Add'l hr	7.00	450.00 each, includes
Premium Wine	Premium Wine			Kegerator
9.00	9.00	Deluxe		
		1hr	22.00	Local Craft Breweries:
Deluxe Wine	Deluxe Wine	2hr	27.00	Wild Heaven
7.00	7.00	3hr	34.00	Sweet Water
		4hr	41.00	Monday Night
Specialty & Craft Beer	Specialty & Craft Beer	Add'l hr	7.00	600 <sup>.00</sup> each, includes
7.00	7.00			Kegerator
		Beer, Wine, Soda		Please inquire with your sales manager for craft keg
Domestic Beer	Domestic Beer	1hr	19.00	options.
6.00	6.00	2hr	23.00	
		3hr	27.00	Frozen Drinks**
Bottled Water	Bottled Water	4hr	31.00	FIOZEII DIIIKS
3.00	3.00	Add'l hr	4.00	Frozen Margarita
				Frozen Strawberry Daiquiri
Soft Drinks (Coca-Cola)	Soft Drinks (Coca-Cola)			Frozen Pina Colada
3.00	3.00			Frosé

Frosé 120<sup>.00</sup> per Gallon & 75<sup>.00</sup> Machine Rental

per Day

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

Each cash bar has a \$500<sup>00</sup> minimum . Should actual sales fall below \$500<sup>00</sup> 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. Bartenders are charged at \$200<sup>00</sup> per 4 hours of service, \$31<sup>25</sup> per hour/per bartender will apply thereafter. All services are provided using disposable ware, additional charges will be applied for china service.

## Classic Fare Catering Experience Passion

# 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

#### **Ching 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 quests. 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

## Bar Guarantee

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

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.



# CATERING GUIDELINES

## Preferred Caterer

Classic Fare Catering 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 Classic Fare Catering.

## 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. Classic Fare Catering 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 Fees and Meal Function 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.

## Taxes & Service Charge

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, Classic Fare Catering 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. Classic Fare Catering 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 Classic Fare Catering Sales Manager. Any cancellation received less than 21 days of the first scheduled event will result in a fee payable to Classic Fare Catering 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 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 GUIDELINES

## Amenities and Menu Services

#### **Table Standards**

The Classic Fare Catering 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 Classic Fare Catering 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 Classic Fare Catering 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 Classic Fare Catering 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 Timetable 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



## Classic Fare Catering Experience Passion

For all your catering needs please contact:

#### Shannon Hunt, Director of Catering & Sales

shunt@americasmart.com P (404)-220-2258 F (404)-220-2270

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