

## ATLANTA CONVENTION CENTER AT AMERICASMART

MIX CATERING MENU

## Meet

## Executive Chef Isaiah Simon

Chaîne des Rôtisseurs<br>Maître Rôtisseur<br>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 $67^{\text {th }}$ Boule in which a record was broken for having the largest plated event. In July of 2017, Chef Isaiah Simon joined Aramark's MIX Catering Co. 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. Passionate about knowledge, Isaiah participated in numerous culinary competitions to enhance his skills; he won many silver and gold medals. Passionate about teaching, Isaiah initiated, organized, and conducted educational seminars for culinary students, ACF members, and anyone pondering a career in culinary. Passionate about giving back 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.


## BREAKFASTBUFFETS

$\Rightarrow$ 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

$$
16.25 \text { per person }
$$

## 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

## 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

$$
24.00 \text { per person }
$$

## 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

## 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

# À LA CARTE BREAKFAST ENHANCEMENTS 

$\Rightarrow$ À la carte menus are designed for 50 or more guests with service up to two hours.<br>$\Rightarrow$ Beverages are sold separately for à la carte menus.<br>$\Rightarrow \quad 150.00$ 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

$$
5.25 \text { per person }
$$

## 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

$$
5.75 \text { per person }
$$

## Cereal Bowls

Assorted individual bowls of cereal with whole, $2 \%$ and non-fat milks
5.00 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 grilled 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

## BREAKFAST <br> ENTRÉES

$\Rightarrow$ 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 souther, 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 Kiellbasa 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 bluebery pancakes served with maple syrup, cage free scrambled eggs, and chicken-apple breakfast sausage links

$$
22.00 \text { per person }
$$




## 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

[^0] flavored syrup, and whipped cream.
Cold Beverages
(By the Gallon)

## Old Fashioned Lemonade

Served with sugar, sugar substitutes, and lemons

$$
35.00 \text { per gallon }
$$

## Fresh Brewed Iced Tea

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

## Arnold Palmer

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

## Infused Water

Lemon-thyme cucumber, rosemarycitrus or pineapple-ginger and basil

$$
35.00 \text { per gallon }
$$

## Juice

Orange, cranberry, apple, grapefruit 45.00 per gallon

## Chilled Beverages (Individual)

## 20oz Bottled Water

Dasani \& Aquafina 3.00 each

Sparkling Water
Perrier
5.00 each

## Assorted Canned Soft

 DrinksCoca-Cola \& Pepsi products 3.00 each

La Croix
Assorted flavors
3.00 each

10oz Bottled Tropicana Juice
Orange, cranberry, apple, grapefruit 3.00 each

## Sports \& Energy Drinks

Monster, Red Bull, Gatorade 5.00 each

## $110 z$ Starbucks Cold <br> Brew

Black, cocoa \& honey or vanilla \& fig 6.00 each

## 1 Liter Acqua Panna

 Water100\% natural spring water 10.00 each


## Healthy

Kashi Health Bars
3.75 each

Cliff Energy Bars
3.75 each

Kind Bars
4.50 each

Think Thin Bars
4.50 each

## Garden Veggie, 50z

with Ranch Dressing or Hummus 4.50 each

Fresh Fruit, 50z 4.50 each

Chobani Yogurt
4.00 each

## Local Fresh Whole Fruit

Apples, oranges, pears, and seasonal item


Sweet

## Hershey's Miniature

## Chocolate Bars

30.00 per pound

## Assorted Full Size Candy Bars <br> 3.50 each

## Oreo, Nutter Butter

Cookies
3.00 each

## Mini Pretzels, $20 z$

Yogurt or chocolate covered 5.00 each

GF Mini Cookies, $10 z$
4.50 each

Novelty Ice Cream Bars
5.00 each

Jeni's Ice Cream or Sorbet
6.00 each

Savory

## Assorted Gourmet

## Trail Mix, 3.5oz

Ask your salesperson
for variety options 6.00 each

## Krave Beef Jerky, $10 z$

Sweet Chipotle, Chili Lime, Sea
Salt

$$
5.00 \text { each }
$$

## Almonds, Cashews or

Pistachios, 2oz
5.00 each

## Skinny Pop Popcorn

Original, Sweet \& Salty,
Cheddar
3.50 each

## Kettle Chips

Original, BBQ, Jalapeño,
Salt \& Vinegar
3.50 each

## Veggie Straws

Sea Salt, Ranch
3.50 each

## Assorted Lays Chips

3.00 each

Chex Mix
3.25 each

## SNACKS

$\Rightarrow$ 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 6.75 per person

## House-Made Kettle Chips

Ranch and French onion dips 4.50 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 <br> BREAKS

$\Rightarrow$ 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

$$
11.00 \text { per person }
$$

## 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

$$
16.00 \text { per person }
$$

## 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

$$
\begin{aligned}
& \text { lemonade } \\
& 17.00 \text { per person }
\end{aligned}
$$

## Peach Paradise

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

$$
14.00 \text { per person }
$$

## 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

$$
16.00 \text { per person }
$$

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 Flan80.00 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
36.00 per person
Includes the following:
Heirloom Grape Tomato and
European Cucumber Salad

Wheat Berry, Fresh Kale, Sea Salt Roasted Broccoli and Cauliflower Salad

Steamed Haricot Verts
Smashed Buttermilk Red Skinned Potatoes

Red Burgundy Braised French-Style Airline Chicken Coq Au Vin

Rosemary Dijon and Locally Harvested Honey Slow Roasted Pork Loin

Assorted Mini Dessert Shooters
Normandy Apple Tart

## The Market

37.00 per person

Includes the following:
Grape Tomatoes and Fresh Baby Mozzarella

Cheese Stuffed Tortellini Salad

Potato Gratin Dauphinois
Georgia Grown Vegetable Ratatouille

Slow Roasted Herb Marinated Rotisserie Style Chicken

Rosemary Infused Grass Fed Sirloin of Beef

Tangy Lemon Dessert Bars
Georgia Pecan Dessert Bars

## Taste of the South

35.00 per person

Includes the following:
Southern Style Potato Salad
Tangy Cole Slaw
Fresh Georgia Sweetcorn
Succotash

Camp Fire Cast Iron Skillet
Whiskey Baked Beans
Creamy Tillamook Cheddar Mac and Cheese

Oak Smoked Tender
8-Cut Barbecue Chicken
10-Hour Dry Spice Rub
Smoked Pulled Pork

Bourbon and Brown
Sugar Peach Cobbler
House-Baked Assorted Cookies and Brownies

## Southwest Tex-Mex

34.00 per person

Includes the following:
Warm Flour Tortilla and Yellow Corn Tortilla Shells

Shredded Iceberg Lettuce, Shredded Cheddar Cheese,

Sour Cream, Salsa Roja,
Pico de Gallo
Fire Roasted Yellow Corn, Black Bean and Sweet Bell Pepper

Steamed Southwest Flavored Rice
Toasted Cumin Refried Pinto Beans

> Chicken Fajitas
> Beef Fajitas

Cinnamon-Sugar Dusted Churros

Dulce de Leche Angel Food Cake
Chocolate Cake

## B○XED 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.
$\Rightarrow$ 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.

## Sandwiches \& Salads

Black Forest Honey Roasted Deli- Vine Ripened Heirloom Beefsteak Style Ham and Baby Swiss Tomato and Fresh Mozzarella

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

Composed<br>Georgia Grown Sweet Diced Fruit Salad<br>with chiffonade mint<br>Italian-Style Herb Tomato and Cucumber Salad<br>with Kalamata olives and crumbled feta cheese

The Ultimate Vegan "B.L.T."
Eggplant bacon, beefsteak tomato, artisan leaf lettuce with chickpea, tahini, and almond milk mayo on gluten-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


## DINNER ENTRÉES

$\Rightarrow$ 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.

## En†rées

## 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 merlo $\dagger$ 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

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, 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 mush-
room 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

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

Ask your salesperson about a full attendant sushi station.
Four (4) pieces per person
75 person minimum
23.00 per person
California Rolls
Spicy Tuna Rolls
Vegetable Rolls
Salmon Rolls

Sashimi and Nigiri

```
Assorted Hand
```

Assorted Hand
Rolled Sushi
Rolled Sushi
\& Sashimi

```
        & Sashimi
```

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

California Rolls
Spicy Tuna Rolls
Vegetable Rolls
Salmon Rolls

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

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.

$$
16.00 \text { per person }
$$

## Roasted Crudités

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

$$
8.00 \text { per person }
$$



[^1]
## 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 275.00 per 50 pieces

Mushroom Vol Au Vent

Feta Cheese and SunDried Tomato in Phyllo

## Vietnamese Vegetable Spring Rolls

Chicken Lemongrass Pot Stickers

Mediterranean Chicken with Fig and Tomato

Chicken Santa Fe
Beggar's Purse
Beef Satay

Sausage Stuffed Mushrooms

Beef Empanadas

Mini Roasted Pork Bao Buns

Pork Pot Stickers

Maryland-Style Lump Crab Cakes

Tomato and Basil Bruschetta

Blueberry and Goat Cheese Crostini

Antipasti Skewers

Apple Cinnamon Empanadas

Brie en Croute with Raspberry

Almond, Pear and Brie Tart

Specialty Hors d'oeuvres

Coconut Lobster Tails 335.00 per 50 pieces

Mini Beef Wellington 300.00 per 50 pieces

Rosemary Infused Lamb Chops
390.00 per 50 pieces

## Bacon Wrapped Scallops

290.00 per 50 pieces

Crab Rangoon
290.00 per 50 pieces


## RECEPTION BEVERAGES






| Cash Bar | Hosted Bar <br> Priced on Consumption | Hosted Bar <br> Priced Per Person |  | Kegs* |
| :---: | :---: | :---: | :---: | :---: |
| Premium Mixed Drinks | Premium Mixed Drinks | Premium |  | Domestic: |
| 10.00 | 10.00 | 1 hr | 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 |  |  |
|  |  | 1 hr | 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 <br> 7.00 | Specialty \& Craft Beer $7.00$ | Add'l hr | 7.00 | 600.00 each, includes Kegerator |
| $7.00$ | $7.00$ | Beer, Wine, Soda |  | Please inquire with your sales manager for craft keg |
| Domestic Beer | Domestic Beer | 1 hr | 19.00 |  |
| 6.00 | 6.00 | 2hr | 23.00 |  |
|  |  | 3hr | 27.00 | Frozen Drinks** |
| Bottled Water | Bottled Water | 4hr | 31.00 |  |
| 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 |
|  |  |  |  |  |
|  | serve 100-16oz pour. **Frozen drink machine serves 15 drinks per gallon. |  |  | 75.00 Machine Rental |
|  |  |  |  | per Day |
| ders are charged at $\$ 200.00$ per 4 hours of service, $\$ 31 \cdot 25$ per hour/per bartender will apply thereafter. vices are provided using disposable ware, additional charges will be applied for china service. |  |  |  |  |



## 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

## 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

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 furn, 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 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, 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. equa 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 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 6 ft 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 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



## MIX Catering

Experience Passion
For all your catering needs please contact:

Shannon Hunt, Director of Catering \& Sales
shunt@imcenters.com
P (404)-220-2258
F (404)-220-2270

MIX Catering
250 Ted Turner Drive NW
Atlanta, GA 30303


[^0]:    Addt'l. 5.00 per gallon for premium coffee toppings includes chocolate shavings, cinnamon,

[^1]:    *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **50 person minimum.

