



ATLANTA  
CONVENTION CENTER  
AT AMERICASMART

CLASSIC FARE CATERING MENU



# BREAKFAST

## **Continental Breakfast \$8.50 pp**

**Choice of three (3) of the following items:**

### **Fresh Baked Assorted Fruit Flavored Muffin Tops**

with sweet cream butter

### **Steel-Cut Oatmeal Bar**

with **Georgia Grown** pecans, golden sweet raisins, brown sugar, and ground cinnamon

### **Handmade Thick-Cut Brioche French Toast**

with sweet cream butter and Vermont maple syrup

### **French-Style Fruit Danishes and Flaky Pastries**

features an assortment of freshly baked desserts

### **Southern Cast Iron Cooked Grits Bar**

with sides of Tillamook shredded Cheddar cheese, sweet cream butter, chopped applewood smoked bacon, and Georgia harvested honey

### **Country-Style Buttermilk Biscuits**

with creamy pork sausage gravy and fresh sage

### **A Variety of Fruit Flavored and Wholegrain Individual Breakfast Cereals**

with whole, 2%, and skim milk

\*almond milk available at an additional cost

### **Individual Yogurt Parfait**

with local grown fresh fruits and berries

All prices are per person unless otherwise noted

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## **Breakfast Buffet**

**\$34.00 pp**

**Freshly Baked Fruit Muffins, Danishes,  
Pastries, and Croissants**

**Whole Wheat, Multigrain, and White Toast**

*with sweet cream butter and fruit reserves*

**Assorted Low-Fat Fruit Flavored Yogurts**

**Georgia Grown Sweet, Seasonal Sliced Fruits and Berries**

**Southern-Style Buttery Logan Turnpike Mill Grits**

**Cage-Free Fluffy Scrambled Eggs**

**Diced Breakfast Skillet Potatoes**

*with caramelized Vidalia onions and locally grown sweet peppers*

**Cast Iron Breakfast Pork link Sausages**

**Chilled Orange Juice, Cranberry Juice, Apple Juice, and  
Pink Grapefruit Juice**

**Coffee, Decaf Coffee, and Assorted Hot Teas**

**Whole Milk, 2% Milk, and Skim Milk**

## **Breakfast Buffet Substitutions \$7.00 pp**

**Fluffy Scrambled Egg Whites**

**Spinach and Baby Swiss Crustless Quiche**

**Scrambled Egg Substitute**

**Nueske's Applewood Smoked Bacon**

**Pork Sausage Patty**

**Turkey Bacon**

**Chicken-Apple Breakfast Sausage**

**Roasted Seasoned Red Bliss Potatoes**

**Fluffy Buttermilk Pancakes**

*with sweet cream butter, Vermont maple syrup, and  
sliced southern country ham*

**Cinnamon Scented Oatmeal**

*with California raisins and almond milk*

**House-Baked Sweet Potato Biscuits**



## **Individual Breakfast Sandwiches**

**\$8.50 pp**

**Cage-Free Egg and Tillamook Cheddar on a Freshly Made Buttermilk Biscuit**

**Free Range Chicken on a Biscuit**

*with peach-apricot preserve*

**Country Ham, Egg, and Cheese on a Butter Grilled English Muffin**

**Grilled Black Forest Ham and Cheese on a Flaky Croissant**

**Cage-Free Fluffy Egg White, Baby Swiss, and Locally Grown Spinach on Grilled Flatbread**

## **Made To Order Omelet Station**

**\$11.25 PP, 25 person minimum**

**Cage-Free Eggs, Egg Substitute, and Cage-Free Egg Whites**

**Shredded Tillamook Cheddar Cheese**

**Chopped Applewood Smoked Bacon**

**Diced Peppers**

**Chopped Onions**

**Chopped Fresh Spinach**

**Diced Roma Tomatoes**

**Diced Honey Ham**

**Sliced Green Onions**

**Chopped Jalapeño Peppers**

**Sliced Crimini Mushrooms**



## Plated Breakfast

**Cage-Free Fluffy Scrambled Eggs . . . . . \$23.00 pp**

with southern, skillet-fried, diced breakfast potatoes with sautéed Vidalia onions, sweet locally grown peppers, and Nueske's applewood smoked bacon.

**Hand Cut Thick Brioche French toast . . . . . \$20.50 pp**

with maple-pecan butter, cage-free fluffy scrambled eggs, and cast iron-seared locally made country Kielbasa sausage.

**Asparagus and Peppadew Pepper Frittata . . . . \$24.00 pp**

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

**Orange-Granola and Blue Berry Pancakes . . . . . \$22.00 pp**

with cage-free scrambled eggs and chicken-apple breakfast sausage links and maple syrup

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## **A.M. Break \$12.00 pp**

**Choice of four (4) of the following items:**

**Açaí Berry and Greek Yogurt Parfaits**

**Warm Cinnamon-Apple Oatmeal Flan**

**B.L.T. Flavored Deviled Eggs**

**An Assortment of Fresh, Locally Grown Whole Fruit**

**Muesli Bar**

with dried cranberries, golden raisins, dried apricots, and sliced almonds.

**Assorted Bagels**

with Philadelphia cream cheese and fruit preserves.

**Fresh Baked Fruit Danishes, Muffins and Croissants**

with sweet cream butter and fruit spreads.

**Soft, Glazed Krispy Kreme Donuts.**

**Freshly Baked Fruit-Flavored Scones.**

**Cured Atlantic Salmon Lox Board**

with chopped free-range eggs, capers, red onions, and dill-flavored cream cheese.





# LUNCH

## Buffet-Style Salads \$10.50 pp

### Market-Style Bistro Salad of Locally Grown Mesclun Greens

with shredded carrots, European cucumbers, sweet seasonal berries, and candied Georgian pecans. Accompanied by buttermilk ranch dressing and aged Balsamic vinaigrette dressing

### Southwest Romaine and Baby Arugula Salad

with fire roasted corn, sweet bell peppers, grape tomatoes, shredded carrots, crisp cucumbers, fried tortilla strips, and chipotle-avocado ranch dressing

### Traditional-Style Caesar Salad

with crisp Romaine lettuce, shredded Parmesan Reggiano cheese, garlic-herb croutons, and creamy Caesar dressing

### Harvest Salad of Local Grown Assorted Greens

with dried cranberries, grape tomatoes, shredded carrots, sliced cucumbers, Mandarin orange segments, sliced hearts of palms, and toasted pumpkin seeds. Served with a tangy poppy seed and orange vinaigrette

## Themed Buffets

The Market ..... \$33.00 pp

### Grape Tomatoes and Fresh Baby Mozzarella

with house-made basil pesto, extra virgin olive oil, and aged balsamic reduction

### Cheese Stuffed Tortellini Salad

with sun-dried tomato aioli, shredded Parmesan Reggiano, basil, and oregano.

### Slow-Roasted Herb Marinated Rotisserie-Style Chicken

with charred cherry tomato gastrique.

### Rosemary Infused Grass Fed Sirloin of Beef

with a Cabernet, black truffle, and forest mushroom glace de viande

### Potato Gratin Dauphinois

### Georgia Grown Vegetable Ratatouille

### Assorted Dessert Bars



## Themed Buffets

**The Mart** . . . . . \$34.00 pp

### **Heirloom Grape Tomatoes and European Cucumber Salad**

with pickled red onions, crumbled feta cheese, fresh cracked black pepper, Italian emulsion, and chiffonade basil

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

with sun-dried cranberries, sunflower seeds, roasted red pepper, flat leaf parsley, and citrus essence

### **Red Burgundy Braised French-Style Airline Chicken Coq Au Vin**

with crimini mushrooms, garlic, vegetable aromatics, and veal stock

### **Rosemary-Dijon and Locally Harvested Honey Slow-Roasted Pork Loin**

with natural pan jus, and smashed buttermilk red skinned potatoes with fresh chopped Italian parsley

### **Steamed Haricot Verts**

with Plugrá European-style butter and French's fried onions

### **Assorted Mini Dessert Shooters**

### **Normandy Apple Tart**

with vanilla cream and fresh seasonal berries

**Southwest Tex-Mex** . . . . . \$29.00 pp

### **Warm Soft Flour Tortilla, Yellow Corn Tortilla Taco Shells**

**Shredded Iceberg Lettuce, Shredded Cheddar Cheese, Sour Cream, Fresh In-House-Made Salsa, and House-Made Pico de Gallo**

### **Steamed Southwest Flavored Rice**

with tomato, chili, onion, and cumin

### **Fire Roasted Yellow Corn, Black Bean and Sweet Bell Pepper**

with smoked paprika

### **Toasted Cumin Refried Pinto Beans**

### **Chicken Fajitas**

with peppers, onions, and fresh chopped cilantro.

### **Beef Fajitas**

with peppers, onions and fresh chopped cilantro.

### **Chocolate Cake**

dusted with cocoa powder with a hint of cayenne pepper

### **Dulce de Leche Angel Food Cake**

with caramel sauce, whipped cream, and fresh berries

### **Cinnamon-Sugar Dusted Churros**



## Themed Buffet

**Taste of the South.....\$32.00 pp**

### **Southern-Style Potato Salad**

with celery, chopped free-range hard boiled eggs, green onions, and a hint of yellow mustard

### **Tangy Cole Slaw**

### **Oak Smoked Tender 8-Cut Barbecue Chicken**

### **10-Hour Dry Spice Rub Smoked Pulled Pork**

### **Camp Fire Cast Iron Skillet Whiskey Baked Beans**

### **Creamy Tillamook Cheddar Mac and Cheese**

### **Fresh Georgia Sweetcorn Succotash**

### **Bourbon and Brown Sugar Peach Cobbler**

### **House-Baked Assorted Cookies and Brownies**

## Afternoon Break \$12.00 pp

**Soft Glazed Krispy Kreme Donuts . . . . . \$45 per dozen**

**Assorted KIND Energy and Granola Bars . . . \$52 per dozen**

**Locally Grown Season Fresh Whole Fruit. . . \$48 per dozen**

**German Pretzel Bites . . . . . \$6.75 pp**  
with Dijon mustard and dark beer cheese sauce

**Mini Hershey Chocolate Candy Bars . . . . . \$5.25 pp**  
featuring an assortment

**Deluxe Mixed Nuts . . . . . \$42 per pound**

**Individual Assortment of Bagged Chips . . . . . \$4.95 pp**

**Artisan Cheese Board . . . . . \$6.95 pp**  
with fresh fruit, honey comb, flat breads, and crackers

**Charcuterie Meats. . . . . \$6.95 pp**  
with pickled vegetables and French baguettes

**Fresh Vegetable Crudité Platter. . . . . \$5.50 pp**  
with creamy buttermilk ranch dip

**Authentic Greek-Style Hummus. . . . . \$5.95 pp**  
with extra virgin olive oil and pita chips



# BOXED LUNCHES

## Boxed Lunches \$21.00 PP

50 Guest Minimum

All Boxed Lunches will include The Following:

*Andy's Candy, Whole Seasonal Fresh Fruit, Bagged Chips, Composed Salad, House-Baked Cookies, Utensils/Napkin and Condiments, Mayo and Mustard Packets.*

### **Black Forest Honey Roasted Deli-Style Ham and Baby Swiss Cheese**

with Dijon grain mustard on a salted pretzel bun

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

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

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

with a sun-dried tomato-pesto spread on Asiago focaccia

### **Free Range Roasted Chicken Caesar Salad**

with local grown red leaf Romaine lettuce, grated Parmesan cheese, and garlic-herb croûtons on an artisan French-style baguette

### **Vine Ripened Heirloom Beefsteak Tomato and Fresh Mozzarella**

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

### **Composed Salads:**

#### **Italian-Style Herb Tomato and Cucumber Salad**

with Kalamata olives and crumbled feta cheese

#### **Georgia Grown Sweet Diced Fruit Salad**

with chiffonade mint

#### **Southern Sweet Potato Salad**

with local candied pecans

#### **Orzo Salad of Grape Tomatoes, Artichoke Hearts, Pepperoncini, and Fresh Spinach**

with Parmesan cheese and extra virgin olive oil





# PLATED COURSES

## Plated Handcrafted Salads

**\$9.00 pp**

### 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 Green 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

## Plated Entrées

**Per Person**

### Airline Chicken Breast . . . . . \$26.00 pp

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

### Grass Fed Sirloin of Beef . . . . . \$30.00 pp

rosemary infused with roasted shallot smashed Yukon Gold potatoes and balsamic-glazed asparagus. Finished with a merlot-infused glace de viande

### Niman Ranch Pork Loin . . . . . \$28.00 pp

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

### Alaskan King Salmon . . . . . \$29.00 pp

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

### Grass Fed Beef Short Rib . . . . . \$32.00 pp

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

### Pan Seared Sea Scallops . . . . . \$34.00 pp

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

## **Plated Desserts \$9.99 pp**

### **French-Style Apple Tart**

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

### **Georgia's Own Sweet Potato Cheese Cake**

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

### **Flourless Chocolate Cake**

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

### **Forest Berry Tart**

with French-style pastry cream in a flaky shortbread crust with ruby peach and fig balsamic glaze. Finished with fresh mint and whipped cream







# ACTION STATIONS

## Carving Stations

Attendant Required

### Prime Rib of Beef ..... \$529.00

- Wet-aged, grass-fed, smoked alderwood sea salt-roasted prime rib of beef with horseradish cream.
- Serves 30-35 people

### Marinated Pork Loin ..... \$445.00

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

### Oven Roasted Turkey ..... \$345.00

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

### Nueske's Pork Belly ..... \$490.00

- Pineapple and brown sugar whiskey glazed applewood smoked Nueske's pork belly with cloves and spiced apple chutney
- Serves 35-40 people

### Beef Filet ..... \$570.00

- Himalayan sea salt and black peppercorn-crusting beef filet with a merlot and wild mushroom ragout
- Serves 25-30 people

### Atlantic King Salmon ..... \$390.00

- Caramelized leeks and garlic scented sautéed spinach stuffed Atlantic king salmon with dill cream
- Serves 20-25 people





## Brazilian Churrascaria

Attendant Required

75 Person Minimum

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

<b>Grass-Fed Sirloin of Beef . . . . .</b>	<b>\$14.98 pp</b>
<b>Aged New York Strip . . . . .</b>	<b>\$14.98 pp</b>
<b>Loin of Colorado West Lope Lamb . . . . .</b>	<b>\$15.45 pp</b>
<b>Whole Bone-In Muscovy Duck . . . . .</b>	<b>\$13.45 pp</b>

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## **Risotto Action Station \$15.49 pp**

Attendant Required  
75 Person Minimum

### **Caramelized Georgia Vidalia Onion and Crimini Mushroom Risotto**

with black truffle oil and cabernet braised beef short rib

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

with light Spanish saffron and English pea risotto.

### **Fresh Spinach, Re-hydrated tomatoes, sweet peas, asparagus, and Oyster mushroom risotto**

with a sauvignon blanc essence.





# HORS D'OEUVRES

## Vegetable Hors d'oeuvres

**\$4.98 per Piece**

Minimum 50 pieces

Vegetable Empanada

Mushroom Vol Au Vent

Crispy Asparagus Asiago Roll

Feta Cheese and Sun-dried Tomato in Phyllo

Raspberry and Brie En Croute

Edamame Pot Stickers

Vietnamese Vegetable Spring Roll

Cheese Quesada Trumpet

Vegetable Punjabi Samosa

Stuffed Parmesan-Breaded Peppadew Pepper

## Poultry Hors d'oeuvres

**\$5.00 per Piece (\*unless noted)**

Minimum 50 pieces

\*Mini Chicken Wellington .....\$5.49

Ropa Viejas Chicken Empanada

Mediterranean Chicken with Fig and Tomato

Chicken Lemongrass Pot Sticker

Mini Verde Chicken Tamale

Tuscan Chicken Fontina Bites

Butter Pecan Chicken Tender

Chicken Marsala and Mushroom Pot Pie

Chicken Santa Fe Beggar's Purse

Peking Duck Spring Roll

Thai Peanut Chicken Satay

## Beef/Pork Hors d'oeuvres

**\$5.25 per Piece (\*unless noted)**

Minimum 50 pieces

\*Mini Beef Wellington .....\$5.65

\*Rosemary Infused Lamb Chops .....\$7.70

Beef Bourguignon

Smoked Beef Brisket Peccadillo Empanadas

Beef Empanadas

Beef Satay

Pork Pot Stickers

Sausage-Stuffed Mushrooms

Mini Roasted Pork Bao Buns

Steak Chilito

Jamaican Beef Patty

Mini Franks in Blankets

## Seafood Hors d'oeuvres

**\$5.65 per Piece**

Minimum 50 pieces

Ahi Tuna and Avocado Poke on Crisp Wonton

Bacon-Wrapped Scallops

Shrimp Casino

Maryland-Style Lump Crab Cake

Coconut Shrimp

Lobster Empanadas

Scallop Ceviche

Butter Pecan Shrimp

Crab Rangoon

Cozy Shrimp

Coconut Lobster Tails

Honey Dijon Salmon and Asparagus Tulip

## **On The Other Hand Hors d'oeuvres**

**\$4.98 per Piece**

Minimum 50 pieces

**Apple Cinnamon Empanadas**

**Brie En Croute with Raspberry**

**Guava-Apple Empanadas**

**Fig and Caramelized Onion Petit Puff**

**Cinnamon Sweet Potato Puff**

**Almond, Pear, and Brie Tart**

**Fig and Goat Cheese Flatbread**

**Margherita Flatbread**

**Fig and Mascarpone Beggar's Purse**





## **Assorted Hand Roll Sushi and Sashimi \$26.00 pp**

Four (4) Pieces Per Person  
75 Person Minimum

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

**California Rolls**

**Spicy Tuna Rolls**

**Vegetable Rolls**

**Salmon Rolls**

**Sashimi and Nigiri**

Full attendant sushi station also available.

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## **Authentic Spanish Paella Station \$14.95 pp**

Attendant Required

50 Person Minimum

### **Saffron Simmered Rice**

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





# BEVERAGES

**Regular and Decaf Coffee** ..... \$65.00 per gallon

Freshly brewed

**20 oz. Bottled Coke Products, Assorted.** ..... \$3.00 each

**20 oz. Bottled water** ..... \$3.00 each

**Sports and Energy Drinks** ..... \$4.89 each

Monster, Red Bull, Gatorade

**Sweet or Unsweetened Tea.** ..... \$35.00 per gallon

Premium house-brewed

**Refreshing Lemonade** ..... \$35.00 per gallon

**Hershey's Hot Chocolate or Malted Milk** ..... \$48.00 per gallon

**Infused Re-hydration** ..... \$32.00 per gallon

Lemon-thyme cucumber, rosemary-citrus, pineapple-ginger and basil

**Assorted 10 oz. Bottle Fruit Juices** ..... \$3.00 each





**FRESH AND  
DELICIOUS  
FOOD TAILORED  
JUST FOR YOU.**