

THE BUCKHEAD PACKAGE

\$102.00 per person

(\$134.40 inclusive of tax and gratuity)

All packages include valet parking, a hardwood dance floor, bartenders, attendants & venue rental fee. The Club also happily provides white table linens, white or black napkins, tastefully elegant china, glassware, flatware & votive candles.

FOUR HOUR WELL BRAND BAR

Featuring Well Brand Liquor, Imported and Domestic Beers, House Wines, Sodas, Juices, and Bottled Waters

BUTLER PASSED HORS D'OEUVRES

(Cocktail Hour Select 3)

- Coconut Shrimp with Vanilla Mango Sauce
- Vegetable Spring Roll with Spicy Dipping Sauce
- Scallop Lollipops
- Petite Biscuit with pulled BBQ Pork or Chicken
- Marinated Grilled Chicken Skewers
- Maryland Style Crab Cakes
- Spanakopita
- Sesame Beef Skewers

HEAVY HORS D'OEUVRES DINNER

SALADS

Choose One

Mixed Green Salad with Croutons, Tomatoes, Cucumbers, Parmesan Cheese, and House Balsamic Vinaigrette

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Traditional Caesar Salad with Croutons, Parmesan Cheese, and House Caesar Dressing

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Spinach Salad with Artichoke Hearts, Parmesan Cheese, Croutons, and Red Wine Vinaigrette

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Tomato & Mozzarella Salad with Julienne Basil, Olive Oil, and Salt & Pepper

COLD DISPLAYS

Choose One

Chilled Salmon Garnished with Cucumbers, Dill Cream Cheese, Lemons, Capers, and Toasted Pita Points

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Italian Meat & Cheese Platter Including Fontina, Provolone, Gorgonzola, Fresh Mozzarella, Prosciutto, Salami, Soppasta, and Mortadella. Garnished with Pepperachini, Herb Tomatoes, and Olives

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Roasted Vegetables Including Seasonal Vegetables, Fresh Peppers, and Portabella Mushrooms

ACTION STATIONS

Choose One

Asian Stir Fry; Steamed Rice Served with Asian Vegetables, Shrimp, Chicken, and Beef

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Sautéed Beef with Red Wine and Mushrooms

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Italian Chicken Marsala

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Risotto Topped with Shrimp, Chicken, and/or Vegetable Limoncello

CARVING STATIONS

Choose Two

Prime Rib of Beef with Natural Au Jus, Yorkshire Pudding, Horseradish Sauce, and Served with Petite Rolls

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Ham en Croute; Spiral Baked Ham wrapped in a Rich Brioche Dough with Honey Mustard and Coca Cola Sauce and Served with Petite Rolls or Mini Biscuits

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Salmon en Croute; Atlantic Salmon wrapped in a Rich Brioche Dough with Sour Cream Dill Sauce and Served with Petite Rolls

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Herb Roasted Breast of Turkey with Herb Mayonnaise and Mustard Served with Petite Rolls

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Tenderloin of Beef with Herb Mayonnaise, Horseradish, and Mustard (*additional \$3.00 per person*)

SIDE DISHES

Choose Two

Mashed Potato Bar with Cheddar Cheese, Green Onions, Sour Cream, Fried Onions, and Bacon Crumbles (*add Chicken Marsala, Beef Tips Cooked in Red Wine, or Pork Cheeks for an additional \$3.50 per person*)

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Garlic Roasted Potatoes

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Wild Rice Pilaf

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Sautéed Broccoli with Red Peppers and Onions

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Steamed Asparagus with Brown Butter

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Roasted Carrots with Honey Glaze

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Seasonal Vegetable Medley

VEGETABLE ENTREES

Choose One

Half Moon Portabella Stuffed Ravioli

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Cheese Manicotti

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Stuffed Shells with Cheese

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Potato Gnocchi

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Penne Pasta

*(All Pastas are served with Your Choice of Sauce: Spinach Sauce, Parmesan Cream Sauce,
Tomato Cream Sauce, Tomato Marinara.)*

***ASSORTED MINIATURE DESSERT DISPLAY
INCLUDED**