

THE BUCKHEAD PACKAGE

\$98.00 per person

(\$128.06 inclusive of tax and gratuity)

All packages include valet parking, a 15x15 ft hardwood dance floor, bartenders, and chef attendants. The Club also happily provides white table linens, with your choice of white or black napkins, tastefully elegant china, glassware, and flatware.

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**