





# Welcome

*Emory Catering provides the Emory community with exquisite cuisine and event orchestration.*

*As the campus dining provider, our sole commitment is to Emory and offering hand-crafted, contemporary cuisine and thoughtful service. Our high energy and standards insure a commitment to excellence and maximum value for our clients.*

*We offer our knowledge and assistance for all aspects of event planning: from menu design and beverage selection, to site selection, rental equipment, service, staff and décor. We pride ourselves in fulfilling our clients' needs by listening, envisioning and creating events that meet your personal style and budget.*

*Whether an intimate dinner party, lavish buffet, elegant wedding or large reception, our seasoned event specialists will assist you in making your event seamless and memorable for your guests.  
Emory Catering looks forward to serving you!*

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# Breakfast Selections

## EAGLE EYE OPENER BUFFET

*Price is based on a minimum of 15 guests.*

Perfect for early morning meetings. Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Seasonal Fruit Tray and Selection of Pastries (1½ pieces per guest)

### Choose One:

Einstein's Bagels with Cream Cheese, Butter and Jelly  
Cinnamon Buns • Freshly Baked Fruit Mini Cake  
Assorted Cream Cheese and Fruit Danish  
Croissants with Butter and Jelly • Scones with Butter  
Banana Nut Bread • Crumb Coffee Cake

### Choose One:

Selection of Freshly Baked Muffins  
Petit Fruit and Cream Cheese Danish  
Petit Croissants with Butter and Jelly  
Buttermilk Biscuits with Butter and Jelly  
Cinnamon Raisin Biscuits

## CREATE YOUR OWN BREAKFAST BUFFET

*Price is based on a minimum of 20 guests.*

Breakfast Buffet includes Orange Juice, Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Hot Tea and Assorted Breakfast Pastries

### Fresh Start: (Choose One)

Sliced Melon • Fresh Fruit Salad

### Entrées: (Choose One)

Scrambled Eggs • Bacon and Egg Strata  
Garden Vegetable Quiche

### Sides: (Choose Two)

Crispy Bacon • Sausage Links or Patties  
Turkey Sausage • Hash Brown Potatoes  
Potatoes O'Brien • Creamy Grits

## BREAKFAST SANDWICH BREAK

Choose from Sausage Biscuit, Ham and Cheddar Mini Croissant, Mini Black Forrest Ham Bagel, or Turkey Sausage Biscuit  
Cheese Grits Soufflé Casserole • Fresh Fruit Salad • Freshly Brewed Coffee and Decaffeinated Coffee

## BREAKFAST BURRITO BREAK

Warm Flour Tortillas accompanied by Scrambled Eggs, Sautéed Peppers and Onions, Shredded Cheddar Cheese and Salsa  
Smoked Breakfast Sausage  
Fresh Fruit Tray  
Freshly Brewed Coffee and Decaffeinated Coffee

## OXFORD BREAKFAST BREAK

Assorted Scones with Butter and Preserves  
Banana Nut and Date Nut Fingers with Whipped Honey Cream Cheese  
Layered Breakfast Trifle – Fresh Sliced Fruit is Layered with Yogurt and Berries and Topped with Oatbran Granola Crumble  
Hot Tea with Honey and Lemon  
Freshly Brewed Coffee and Decaffeinated Coffee

# Custom Breakfast Selections

## BAKERY SELECTIONS

Einstein Bros® Bagels with Assorted Schmears  
Freshly Baked Muffins  
Freshly Baked Mega Muffins  
Danish – Assorted Cream Cheese and Fruit  
Petit Danish – Assorted Cream Cheese and Fruit  
Krispy Kreme Doughnuts  
Banana Nut or Date Nut Bread  
Croissants with Butter and Jam  
Petit Croissants with Butter and Jam  
Chocolate, Strawberry or Cheese Croissants  
Freshly Baked Scones with Butter and Jam  
Freshly Baked Mini Cakes with Fruit Cobbler,  
Pecan or Crumb Topping  
Sourdough Raisin Walnut Roll with Butter and Jam  
Brioche Roll with Butter and Jam

## BREAKFAST SELECTIONS

Sausage, Bacon, Black Forest Ham or  
Turkey Sausage Biscuits  
Chicken Breast Biscuit  
Buttermilk Biscuits with Butter and Jam  
Cinnamon Raisin Biscuits with Butter  
Mini Ham and Cheddar, Sausage and Cheddar  
or Bacon and Cheddar Croissants

**Breakfast Frittata** (pan serves 25):  
Gouda and Black Forrest Ham  
Garden Vegetable

Smoked Chicken Breast with Vermont Cheddar  
Orange Blossom French Toast Miniature Croissants  
With Warm Syrup and Butter  
Hash Brown “Muffins”  
Ham and Yukon Gold Potato Triangles  
Cereal with Milk  
Fresh Fruit Tray  
Whole Fresh Fruit  
Fresh Fruit Salad  
Breakfast Bars, Granola or Nutrigrain Fruit Bars  
Yogurt by the Cup

## BEVERAGE SELECTIONS

Freshly Brewed Starbucks Regular or Decaffeinated Coffee  
Signature Teas with Lemon and Honey  
or Carafe with 5 Tea Bags  
Minute Maid Bottled Juices: Orange, Apple and Grapefruit  
Orange or Apple Juice by the Gallon  
Bottled Spring Water  
Canned Sodas  
Hot Chocolate Packets

# Specialty Breaks

*Pricing is per person based on a minimum of 12 guests.*

## DOOLEY'S TREATS

Assorted Miniature-Sized Candy Bars  
Cracker Jacks  
Popcorn (Butter and Cheese)  
Gummie Bears  
Canned Soda and Water

## SOUTHERN HOSPITALITY

Assorted Finger Sandwiches  
Cheese Straws  
Bite-Sized Pecan Brownies  
Minted Iced Tea

## SOUTH OF THE BORDER

Salsa and Tri-Color Tortilla Chips  
Seven Layer Dip  
Chili Con Queso with Warm Flour Tortillas  
Chilled Limeade

## EAGLE SNACK PACK

Goldfish Crackers  
Pretzel Snack Mix  
Selection of Otis Spunkmeyer Cookies  
Fresh Lemonade

## BAKERY PLATTER

Assorted Otis Spunkmeyer Gourmet Cookies  
Bite-Sized Fudge Nut Brownies  
Bite-Sized Lemon Bars, Raspberry Shortbread, Bourbon Pecan Bars and Melt Away Bars  
Canned Soda and Bottled Water

# Luncheon Buffets

*Pricing is per person based on a minimum of 15 guests.*

## DOOLEY'S BUFFET

Accompanied by Fresh Breads and Rolls, Lettuce, Tomatoes, Pickles, Potato Chips, Condiments,  
Assorted Canned Sodas and Bottled Water and Your Choice of Cookies or Brownies.

### **Boar's Head Meats**

Smoked Turkey Breast  
Black Forrest Ham  
Oven Roasted Beef Served Medium Rare

### **Boar's Head Sliced Cheeses**

Swiss  
Vermont Cheddar  
Provolone

## SALAD SELECTION

*(Choose One)*

Greek Pasta Salad  
Old Fashioned Macaroni Salad  
Broccoli Coleslaw  
Country Dill Potato Salad  
Seasonal Fresh Fruit Salad  
Garden Field Greens with Choice of Ranch and Fat Free Italian Dressing  
Balsamic Marinated Roma Tomatoes with Fresh Basil

*Select an Additional Salad for \$1.50 per Guest*

# Theme Buffets

*Pricing is per person based on a minimum of 25 Guests. All Buffets Include Iced Tea, Water and Coffee.*

## LITTLE ITALY

Traditional Caesar Salad  
Zesty Meat Lasagna  
Choice of Vegetable Lasagna or  
Vegan Pasta with Roasted Garlic Marinara and Sautéed Squash  
Vegetable Sauté with Basil • Home Baked Italian Bread  
Amaretto Bread Pudding

## SALAD EXTRAVAGANZA

Homemade Soup-of-the-Day  
Tossed Greek Salad • Sesame Beef Salad  
Chicken Salad with Grapes and Almonds  
Fresh Fruit Salad with Poppy Seed Dressing  
Flatbread and Rolls • Gourmet Dessert Bars

## A SOUTHERN SAMPLER

Tossed Salad with Herb Dressing  
Shoe Peg Corn Salad • Buttermilk Fried Chicken  
Creamery Mashed Potatoes with Gravy  
Sautéed Greens • Corn Bread with Butter  
Peach Cobbler

## SOUTHWESTERN OLÉ

Black Bean Salad on a Bed of Greens with Herb Vinaigrette  
Flour and Corn Tortillas  
Baja Style Spicy Chicken or Seasoned Beef  
Assorted Toppings (Guacamole, Cheese, Sour Cream, Lettuce,  
Salsa, Onion and Jalapenos)  
Southwestern Vegetarian Red Beans  
Spanish Rice  
Tortilla Chips with Salsa and Guacamole  
Cinnamon Crisps

## THE MIGHTY EAGLE

Marinated Tomato and Cucumber Salad  
Hamburgers  
Hebrew National Hot Dogs  
Veggie Burgers (for 5% of guests)  
Old-Fashioned Macaroni Salad  
Potato Chips  
Relish Tray and Condiment Tray  
Watermelon Slices or Brownies

## FARMER'S MARKET BUFFET

Platters of Beef Steak Tomatoes  
Beet Salad with Fresh Green Beans  
Sesame Encrusted Chicken with Red Pepper and Corn Relish  
Scalloped Sweet and Yukon Gold Potatoes  
Display of Artesian Breads  
Display of Farmer's Cheeses: Vermont  
Cheddar, Cypress Grove Goat Cheese  
Brie and Chive Croustade with Arugula  
Apple Pan Dowdy

## NORTHERN ITALIAN BUFFET

Caprese Salad on a Bed of Mesclun Greens with Herb Vinaigrette  
Grilled Balsamic Chicken  
Eggplant Parmesan  
Parmesan Risotto  
Garlic Broccolini  
Focaccia Pull Aparts  
Tiramisu

# Luncheon Specialties

*Prices are per person and are based on a minimum of 15 guests. Please limit your selection to three varieties.*

Our Luncheon Specialties can be served as a “to go” meal, china cold plate or as a prepared sandwich buffet with disposable or china wares. “To go” meals are provided in individual containers with appropriate condiments. Sandwich Specialties include a choice of one side (fresh fruit salad, coleslaw, Greek pasta salad, potato chips or dill potato salad) and a choice of gourmet cookies or homemade Dutch brownie. Salad Specialties are prepared with a snowflake roll with butter and choice of gourmet cookies or homemade fudge nut brownie.

## Sandwich Specialties

### EAGLE LANDING

Boar's Head Sliced Breast of Turkey, Crisp Bacon, Avocado, Lettuce, Tomato and Red Onion  
Served on Seven Grain Bread or a Crusted Baguette

### EMORY CROISSANT

Choice of Honey Almond Chicken Salad, or Classic Club Sandwich Served on a Flaky Croissant with Green Leaf Lettuce and Beef Steak Tomato Slices

### THE ITALIANO

Grilled Boneless Breast of Chicken with Fontina Cheese and Roasted Red Pepper Mayonnaise on a Focaccia Roll with Leaf Lettuce and Tomato

### VEGETARIAN ITALIANO

Grilled Vegetables with Fontina Cheese and Roasted Red Pepper Mayonnaise on a Focaccia Roll with Leaf Lettuce and Tomato

### TUNA SALAD CIABATTA

Albacore Tuna Salad with Wasabi Mayonnaise and Fresh Arugula

### VEGETARIAN CIABATTA

Gruyere, Arugula and Sliced Tomato with Caramelized Onion and Tapenade

### SPECIALTY PINWHEEL SANDWICHES

A Soft Flour Tortilla Wraps our Custom Selections

**Wrap it Up** — Smoked Turkey and Smoked Bacon with Leaf Lettuce, Tomato and Herb Mayonnaise

**Vegetarian Wrap It Up** — Grilled Portobello Mushroom with Fresh Spinach, Vine-Ripened Tomato, Asiago Cheese and Balsamic Vinaigrette

**Hummus Pinwheel** — House Made Hummus Wrapped with Green Leaf Lettuce; Salsa on the Side

**Grilled Chicken Caesar Pinwheel** — Romaine Lettuce, Grilled Chicken, and Creamy Parmesan Caesar Cheese Spread; Caesar Dressing on the Side

**Southwestern Flank Steak Pinwheel** — Grilled Flank Steak Rolled with Leaf Lettuce, Corn Relish and Mild Chipotle Cheese Spread

**Grilled Chicken Cobb Pinwheel** — Grilled Chicken Wrapped with Iceberg Lettuce, Diced Roma Tomato, Sliced Scallion, Diced Smoked Bacon, and Crumbled Blue Cheese with an Avocado Spread; Herb Vinaigrette on the Side

# Emory Classic Lunch

Choose Smoked Turkey Breast, Honey Ham, Tuna Salad or Grilled Vegetables on Roll with Leaf Lettuce and Tomato  
Frito Lay Assorted Chips  
Gourmet Cookies  
Canned Soda

## Entrée Salad Specialties

*(low fat and fat free dressings are available as alternatives to selected dressings)*

### CAESAR SALAD

Fresh Romaine Lettuce is Served with Grilled Chicken, Garlic Asiago Crostini Croutons, Shaved Parmesan and Creamy Caesar Dressing

### COBB SALAD

Mixed Greens are Topped with Grilled Chicken, Shredded Vermont Cheddar Cheese, Sliced Scallions, Diced Tomato, Crumbled Smoked Bacon and Bleu Cheese. Accompanied by Vidalia Onion Vinaigrette

### MANDARIN BEEF SALAD

Strips of Seared Citrus Flank Steak on Bed of Rice Noodles with Orange Sections and Matchstick Peppers Served with Butter Lettuce for Wrapping and Citrus Poppy Dressing. Sesame Tofu Can be Substituted for Flank Steak

### EMORY SPINACH SALAD

Grilled Chicken Breast is Served Atop Mounds of Fresh Baby Spinach with Grilled Peaches, Praline Bacon and Honey Balsamic Dressing

### SOY SALMON SALAD

Hoison Glazed Salmon Filet is Served on Bed of Black Bean Soba Noodles with Sesame Vegetable Slaw

### BEVERAGE SELECTIONS

Canned Sodas and Bottled Waters are Available at Discounted Rates when Ordering From our Luncheon Specialty Menu

# Signature Entrées

*Prices are based on a minimum of 15 guests.*

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes: choice of fresh salad, fresh baked parker house rolls or crusty banquet rolls, butter, iced tea, water, freshly brewed regular and decaffeinated coffee. Dessert selections are listed separately. Signature Entrees require china service; your sales coordinator will assign the appropriate service personnel and china fees to your function.

## SALAD SELECTION

*(Choose One)*

### ICEBERG LETTUCE WEDGE

with Roma Tomatoes, Crumbled Bacon and Choice of Bleu Cheese or Ranch Dressing

### HOUSE CAESAR SALAD

with Fresh Romaine Lettuce, Shaved Parmesan, Asiago Crostini Croutons and Caesar Dressing

### MESCLUN GREENS SALAD

with Toasted Walnuts, Mandarin Oranges and Honey Balsamic Vinaigrette

### BABY SPINACH SALAD

with Sliced Mushrooms, Bermuda Onion and Poppy Seed Dressing

## PROVENÇAL CHICKEN

Chicken Breast Marinated in Herbes de Provence with an Olive, Garlic and Tomato Ragout served with Herb Rice and Ratatouille

## BLACKENED CHICKEN

Served with Cheddar Cream, Andouille Sausage Relish, Cajun Dirty Rice and Chef's Vegetable

## LEMON GARLIC CHICKEN

Grilled Chicken Breast with Fresh Lemon and Capers paired with Basil Risotto, Parmesan Asparagus and Oven Dried Tomatoes

## CORNISH GAME HEN

With Port Jus, Fingerling Potatoes and Sage Butter Baby Carrots

## MARSALA CHICKEN

Chicken Breast Pan Seared and served with a Marsala Wine Sauce; Broccoli Rapini and Roasted Garlic Smashed Red Potatoes

## MEDALLIONS OF PAN SEARED PORK

With Granny Smith Apple Calvados Demi Stacked on Savory Bread Pudding; Haricot Vert and Spinach Blend

# Signature Entrées (continued)

## BLACK ANGUS WHOLE PRIME RIB

Slow Roasted with a Salt Crust and Garlic Rosemary Jus, Horseradish Mashed Potato and Chef's Vegetable

## OVEN ROASTED FILET OF BEEF

With a Brandy Three Peppercorn Cream, Porcini Mushroom Mash and Grilled Asparagus

## HERB ENCRUSTED SIRLOIN

With Burgundy Demi Glace, Parslied Red Bliss Potato and Roasted Garlic and Shallot Broccolini

## SALMON FILET

With Dill Tomato Relish; Beurre Blanc and Chive Oil Drizzle, served with Flash Fried Spinach and Aromatic Rice

## CORNMEAL DUSTED CATFISH

Mounded on Cajun Coush- Coush Cakes with Okra Tomato Ragout

## GRILLED SWORDFISH

With Scallion Ginger Hoisin Glaze, Paired with Grilled Bok Choy and Red and Yellow Peppers

## GRILLED CURRIED SHRIMP

With a Spicy Mango Chutney Cream, Served in a Rice Noodle Nest with Mung Bean Sprouts and Snow Pea Stir Fry

## PAN SEARED ARTIC CHARR

With Lemon Caper and Crab Gremolata  
Chive Mashed Potato and Chef's Vegetable

## SAUTÉED JUMBO SCALLOPS

With Avocado Mash, Jalapeno Cilantro Cream and Tortilla Straw

## ALLUMETTE OF PINTO BEAN MASH

Southwestern Pinto Bean Mash, Goat Cheese and Roasted Poblano Pepper  
With Chipotle Cream and Roasted Corn Salsa

## ENVELOPE OF GRILLED VEGETABLES

Layered with Buffalo Mozzarella, and Topped with Sundried Tomato Coulis  
with Extra Virgin Olive Oil Drizzle

## PESTO VEGETABLE MEDLEY STUFFED TOMATO

On Bed of Lemon Thyme Basmati Rice, Wilted Spinach  
and Lemon Caper Butter

# Special Endings Dessert Selections

*Prices are per person based on a minimum of 15 guests.*

Golden Chocolate Layer Cake: Yellow Cake with Chocolate Fudge Icing  
Carrot Spice Layer Cake with Cream Cheese Frosting  
Lemon Chiffon Layer Cake with Raspberry Sauce  
Tiramisu  
Pound Cake with Fresh Berries  
Chocolate Mousse Cake  
Crème Brule Cheesecake  
New York Cheese Cake with Berry or Chocolate Sauce  
Pumpkin Cheesecake  
Baby Chocolate Bundt Cake with Chocolate Glaze  
Key Lime Pie  
Peanut Butter and Chocolate Pie  
Apple Crunch Torte  
Sour Cherry and Peach Torte  
Decadent Flourless Chocolate Cake

## ICE CREAM SUNDAE BAR

*(minimum of 25 guests)*

Choice of Vanilla Bean or Chocolate Ice Cream  
Strawberry, Caramel and Chocolate Syrups  
Crumbled Oreos, M&M Pieces, Rainbow Sprinkles, Crumbled Butterfinger and Nut Toppings  
Whipped Cream

## SHORTCAKE BAR

*(minimum of 20 guests)*

Butter Pound Cake and Fudge Brownies  
Served with Fresh Seasonal Berries  
Strawberry Sauce, Chocolate Sauce and Whipped Cream

## CUPCAKE TOWER

*(minimum of 20 guests)*

Selection of Double Fudge Chocolate, Toasted Coconut and Carrot Spice Cupcakes Displayed on Dessert Tower

# Create Your Own Buffet

*Pricing is per person based on a minimum of 20 guests.*

*All selections include salad, two accompaniments, dessert, rolls with butter and beverage station with iced tea and water.*

## ENTRÉE SELECTION

London Broil with Sherry Mushroom Sauce  
Marinated Sirloin Tips with Braised Mushrooms  
Cumin Roasted Pork Loin  
Chicken Marsala  
Chicken Piccata  
Georgian Pecan Chicken with Dijon Sauce

Balsamic and Herb Grilled Chicken  
Oven Roasted Turkey Breast  
Traditional Lasagna  
Vegetarian Lasagna  
Fusilli with Roasted Squash in Mascarpone Cream Sauce

## ACCOMPANIMENTS

*(Choose Two)*

Red Skin Smashed Potatoes  
Baked Potato  
Oven Roasted Red Jacket Potatoes  
Potato and Herb Tart  
Wild Rice Pilaf  
Steamed Lemon Rice  
Basmati Scallion Rice

Pesto Orzo  
Citrus Glazed Baby Carrots  
Garlic and Shallot Broccolini  
Asparagus with Lemon Butter  
Freshly Sautéed Green Beans  
Vegetable Medley

## SALAD SELECTION

*(Choose One)*

Caesar Salad  
Mixed Field Greens with Selection of Dressings

Tossed Garden Salad with Sliced Roma  
Tomatoes and Cucumber

## DESSERT SELECTION

*(Choose One)*

Peach or Blackberry Cobbler  
Apple Crisp with Bourbon Sauce  
Brioche Bread Pudding with Caramel Sauce

Golden Layer Cake  
Carrot Cake with Cream Cheese Frosting  
Lemon Chiffon Layer Cake

# Reception Packages, Displays & Stations

*Pricing is per person based on a minimum of 25 guests.*

Our Reception Packages feature an array of Emory favorites. You may choose to add to your package from our selection of Hot and Cold Hors d' Oeuvres or add a Personal Chef Package to make your event truly memorable.

## THE GOLDEN EAGLE CLASSIC

Fresh Vegetable Crudite with Buttermilk Herb Dip  
Fresh Fruit and Cheeses to include Vermont Cheddar, Swiss and Provolone with an Assortment of Crackers  
Ranch Chicken Bites with Honey Mustard Dip  
Swedish Meatballs  
Luscious Lemon Bites, Raspberry Shortbread Bites and Melt Away Bites

## FISHBURNE GARDEN RECEPTION

Grilled Vegetable Platter with Basil Oil  
Dried Fruits and Granola Topped Brie Napoleon  
Served with French Bread Slices • Hummus with Pita Points  
Warm Spinach and Artichoke Dip with Crackle Chips

Assortment of Baguette Finger Sandwiches:  
Smoked Turkey, Cucumber and Provolone  
Honey Ham with Muenster and Dijon Butter  
Roast Beef and Horseradish Cheddar with Caramelized Onion and Radicchio

## CARLOS BUTLERED RECEPTION

### **Savory Station Featuring:**

Basil, Sundried Tomato and Goat Cheese Torta with Croccantini  
Fire Roasted Roma Tomato Bruschetta  
Black Olive Tapenade with Sliced Rosemary Baguettes  
Baby Crudite' Platter with Asparagus Tips, Baby Carrots, Haricot Vert and Baby Squash  
With Green Onion Dip

### **Butlered Selections:**

Croustade with Sliced Pear, Candied Pecan and Crumbled Gorgonzola Cheese  
Rosemary and Herb Encrusted Baby Lamb Chops with Mint Pesto  
Lemon Grass Grilled Chicken Sate with Creamy Peanut Sauce

## EMORY TAPAS RECEPTION

Manchego Cheese with Quince Spread served with assorted Crackers  
Mushroom Purse  
Sizzling Chorizo Sausage with Sherry  
Chilled Marinated Shrimp Romesco  
Savory Meatballs in Tomato Garlic Sauce

## INTERNATIONAL CHEESE DISPLAY

Cream Havarti, Brie, Tillamook Cheddar, Boursin, and Stilton served with Grapes, Dried Figs and Pistachios; Sliced Breads and Carr's Cheese Biscuits

## ANTIPASTO DISPLAY

Traditional Italian Meats, Olives, Peppers, Cheeses and Accompaniments;  
Served with Freshly Baked Italian Bread

## MEDITERRANEAN STATION

Grand Display of Mediterranean Favorites including Hummus, Tabbouleh, Calamata Olives, Toasted Pita, Cucumber Slices and Feta Cheese

## THE BUTCHER BLOCK

Served with Silver Dollar Rolls and Appropriate Condiments. The Butcher Block can be Served Chilled and Pre-Sliced, or a Chef Attendant can be Provided for an Additional Fee

Grilled Beef Tenderloin (serves 20-25)  
Sage Roasted Turkey Breast (serves 50)  
Maple Glazed Ham (serves 60)  
Dijon Herb Encrusted Pork Loin (serves 50)

# Personal Chef Packages

Our chefs create grand performances before your eyes. Great aromas tantalize your guests as we prepare the perfect accompaniment to your reception. Personal Chef Packages require a chef attendant at an additional charge.

## PEKING DUCK STATION

Slow Roasted Duck Wrapped in an Asian Pancake with Scallions, Cilantro and Hoison Sauce; Accompanied by Crispy Wonton Chips

## ITALIAN PERSONAL CHEF STATION

*(Choose Two)*

Plum Tomatoes, Fresh Basil and Crimini Mushrooms Tossed with Farfelle Pasta

Fresh Spinach and Vodka Sauce Tossed with Penne Pasta

Fettucine with Creamy Alfredo Sauce

Served with Focaccia Crostini

*Add Grilled Chicken*

*Add Sautéed Garlic Shrimp*

## SUSHI AND FLASH SEARED AHI TUNA LOIN

Selection of Nigiri and Futomaki Sushi Served with Pickled Ginger, Soy Sauce and Wasabi.

Seared Tuna Loin with Soy Dipping Sauce and Wasabi Mayonnaise. Accompanied by Cucumber Rounds and Sesame Crackers

# Hors D' Oeuvres

*Priced per dozen based on a minimum of 3 dozen per selection.*

## HOT

Mini Southwestern Black Bean Egg Rolls  
Skewered Asian Beef with Pea Pods  
Spanikopita  
Assorted Mini Quiche  
Crab Rangoon with Plum Sauce  
Vegetable Spring Roll with Asian Hot and Sour Sauce  
Bite Sized Beef Wellington  
Risotto Crab Cake  
Bay Scallops Wrapped in Bacon with Creole Honey Mustard  
Maryland Crab Cakes with Spicy Remoulade  
Spicy Salmon Sate with Jerk Dip

Coconut Chicken Skewers with Mango Salsa  
Cajun Grilled Chicken Bites with Roasted Red Pepper Dip  
Chicken Tenders with Honey Mustard Sauce  
Mini Olive and Feta Tart  
Croustade with Brie and Caramelized Pecans  
Curry Vegetable Samosas  
Salmon Cake with Dill Aioli  
Vietnamese Spring Roll with Hot and Sweet Sauce  
Sesame Chicken Tenders with Cumberland Sauce  
Chicken Wings (Buffalo, Honey or Teriyaki) Served with Dipping Sauce  
Roasted Red Pepper and Goat Cheese Fondue

## COLD

Deviled Eggs  
Tomato-Basil Crostini  
Shrimp Cocktail  
Savory Tortes served with assorted crackers (serves 24):  
Sundried Tomato and Basil  
Smoked Salmon  
Pesto

Skewered Antipasto  
Endive Stuffed with Cranberry Boursin and Pistachios  
Cucumber, Avocado and Carrot Roll with Pickled Ginger and Wasabi  
California Roll with Wasabi and Pickled Ginger  
Asiago and Prosciutto Wrapped Asparagus  
Smoked Salmon Mousse on Sliced English Cucumbers  
Black Pepper Biscuits with Cheddar

# Party Trays, Dips & Spreads

*A small tray serves 25-30 people and a large tray serves 45-50.*

Fresh Seasonal Fruit Tray  
Fresh Vegetable Tray with Dip  
Grilled Marinated Vegetable Tray with Herb Dip  
Antipasto Platter  
Imported Cheese Platter with Assorted Crackers  
Domestic Cheese Platter with Assorted Crackers  
Fruit and Domestic Cheese Platter with Crackers  
Mexican Seven Layer Dip with Tortilla Chips  
Hummus and Pita Chips

## **Pinwheel Platter**

Chipotle Smoked Tomato Cheese Spread with Roasted Peppers, Olives and Green Leaf Lettuce  
Blanched Asparagus Tips with Shredded Carrot and Herb Boursin  
House Made Hummus with Green Leaf Lettuce

Artichoke, Bacon and Crab Dip with Garlic Crackle Bread (serves 50)  
Warm Shrimp and Asiago Dip with Focaccia Crostini (serves 50)

# Meeting Services

## BEVERAGES

Starbucks Regular and Decaffeinated Coffee  
Emory Regular and Decaffeinated Coffee  
Signature Teas  
Hot Chocolate Packets  
Lemonade  
Freshly Brewed Iced Tea

Hot Spiced Cider  
Canned Soda  
Bottled Soda  
Bottled Juice  
Bottled Waters

**Party Punches:**  
Fruit Punch  
Southern Iced Tea Punch  
Citrus Punch  
Lemon Almond Punch

## BAKERY

Cookies  
Dutch Brownies  
Bite-Sized Dutch Brownies

Petit Fours  
Mini Assorted Cheesecakes  
Mini Gourmet Dessert Bars

Tea Cookies  
Lemon Bars  
Rice Krispy Treats

## SAVORY SNACKS

Tri-Colored Tortilla Chips with Salsa  
Potato Chips with Onion Dip  
Pretzels  
Goldfish Crackers

Pretzel Snack Mix  
Sweet Tooth Snack Mix  
Hi-Energy Mix

Hard Candy Basket  
Mint Candy Basket  
Mini Candy Bars

## MEETING SNACK PACKAGES

*Prices are per guest and based on a minimum of 12 people.*

### SNACK BASKET

Selection of Packaged Chips, Crackers, Cookies, Candy Bars, Granola Bars,  
Cereal Bars and Whole Fruit.  
Served with Soda and Bottled Water

### HEALTHY BREAK

Grape Bundles and Fresh Strawberries served with Yogurt Covered Pretzels and  
California Trail Mix; Served with Juices and Bottled Spring Water

### BAKERY PLATTER BREAK

Assortment of Otis Spunkmeyer Cookies paired with Bite-Sized Brownies,  
Lemon Bars, Raspberry Shortbread and Melt Away Bars:  
Served with Soda and Bottled Water.

### BEVERAGE REFRESHMENT BREAK

Freshly Brewed Regular and Decaffeinated Coffee served with Soda and Bottled  
Water (provides a total of one hot and one cold drink per guest;  
recommended for mid-morning or afternoon breaks)



