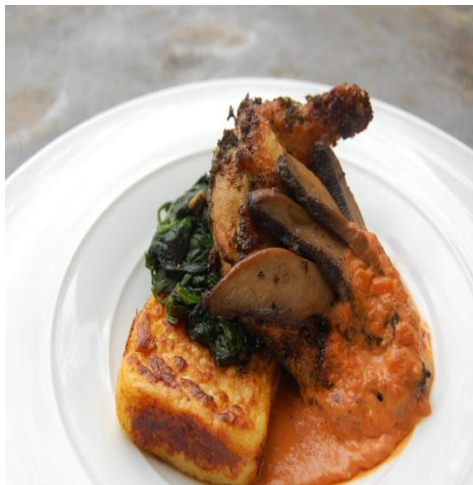


# A DIVINE EVENT

## WICKEDLY DELICIOUS

### Sample Menus



### Fall Winter Collection

1420 Dunwoody Village Parkway 770.587.9117 [www.adivineevent.com](http://www.adivineevent.com)



## Light Cocktail Reception

For Networking, Meet & Greet, and Pre-Function Style Events  
Includes white square cocktail plates, forks and cocktail napkins  
Minimum guest count of 25 required

### Pub

**Beer Cheese Fondue** Toast Points, Vegetable Crudités  
**Shepherd's Pie** Beef, Mashed Potatoes, Peas, Carrots  
**Buttermilk Fried Chicken Tenderloins** Honey Dijon Sauce

### Fish n' Chips

Cornmeal Encrusted Catfish Strips, Jalapeño Tartar Sauce  
House-Made Potato Chips, Blue Cheese Dressing

### Happy Hour

#### **Moroccan Chicken Satays**

**Mini Beef Wellingtons** Horseradish Crème Fraîche

**Trio of Spreads** Parmesan Artichoke, Roasted Garlic Hummus, Pesto Goat Cheese, Artisanal Breads, Baguettes

**Gourmet Pinwheel Wraps** Roast Beef & Swiss, Oven Roasted Turkey & Provolone or Black Forest Ham & Cheddar

**Grilled Vegetables** Grilled Asparagus, Portobello Mushrooms, Yellow Squash, Zucchini, Sun-dried Tomato Vinaigrette

#### **Assorted Mini Sweets**

### Greek

**Spanakopita**

**Eggplant Tartlets**

**Skewered Chicken Slouvaki**

**Greek Spreads** Tzatziki, Roasted Red Pepper Hummus, Greek Olive Tapenade, Flatbreads, Pita Chips

**Tabbouleh Salad** Parsley, Tomatoes, Onions, Mint, Olive Oil, Lemon

#### **Assorted Greek Cookies**

### Comfort Food

**Buttermilk Fried Chicken Tenderloins** Honey Dijon Sauce

**Sliced Peppercorn Crusted Hanger Steak** Horseradish Crème Fraîche, Button Rolls

**Fried Mac & Cheese Bites**

**Domestic Cheese Board** Nuts, Gourmet Crackers, Sliced Baguettes

**Crudités** Seasonal Vegetables, Green Goddess Dip

#### **Assorted Mini Sweets**

### Latin

**Brisket Barbacoa Tacos** Flour Tortilla, Peppers, Onions, Queso Fresco, Salsa Verde

**Spicy Jerk Chicken** Black Bean Cilantro Relish, Grilled Pineapple, Raspberry Drizzle

**Southwestern Salad** Mixed Greens, Roasted Corn, Diced Peppers, Red Onion, Black Olives, Mixed Cheese, Grape Tomatoes, Tri-color Corn Chips, Lime Cream Vinaigrette

**Southwest Spring Rolls** Chipotle Aioli

**Chihuahua Cheese Queso & Trio of Salsas** Verde, Puya Pepper and Fire Roasted, Tri-color Chips

**Key Lime Pie**

### Taste of Brazil

**Churrasco Grilled Bacon Wrapped Chicken**

**Churrasco Grilled Seasoned Sirloin**

**Feijoada Style Collards**

**Seasonal Fresh Fruit** Honey-Lime Yogurt

**Black Bean and Rice Salad** Red and Green Pepper, Tomatoes, Cilantro, Red Wine Vinaigrette

**Chocolate Chip Banana Bread** Ganache Drizzle

Light Cocktail Reception Continued

**Garden Party**

**Smoked Salmon Board** Capers, Chives, Sour Cream, Baguettes, Crackers  
**Grilled Vegetables** Sun-dried Tomato Vinaigrette  
**Assorted Tea Sandwiches** Tarragon Almond Chicken Salad, Albacore Tuna Salad, Pimento Cheese  
**Sun-dried Tomato & Herb Pesto Goat Cheese Torte** Stone Ground Crackers  
**Northern Italian Antipasto** Assorted Meats, Cheeses, Roasted Peppers, Stuffed Olives,  
Marinated Mushrooms, Grilled Vegetables, Crackers  
**Seasonal Fresh Fruit Display** Honey-Lime Yogurt  
**Assorted Mini Sweets**

**Tuscan Sunset**

**Vegetable Strudel** Parmesan, Marinara  
**Traditional Chicken Piccata** Lemon Caper Sauce  
**Bruschetta Three Ways** Tomato, Garlic & Basil; Greek Olive Tapenade; Parmesan & Artichoke;  
Garlic Baguettes, Artisanal Breads  
**Northern Italian Antipasto** Assorted Meats, Cheeses, Roasted Peppers, Stuffed Olives, Marinated Mushrooms,  
Grilled Vegetables, Crackers  
**Seasonal Fresh Fruit Bowl** Ginger Syrup  
**Assorted Mini Sweets**

**Southern**

**Local Organic Stone Ground Smoked Cheddar Grit-"tinis"** Andouille Sausage Etouffée  
**Sliced Brown Sugar Glazed Virginia Ham** Honey Mustard, Button Rolls  
**Crudités** Seasonal Vegetables, Buttermilk Ranch and Green Goddess Dips  
**Hand-Crafted Crab Cakes** Lemon Aioli  
**Pecan Crusted Cheddar and Roquefort Cheese Ball** Assorted Club Crackers  
**Assorted Mini Sweets**

**Fiesta**

**Chihuahua Cheese Queso & Trio of Salsas** Verde, Puya Pepper and Fire Roasted, Tri-color Chips  
**Esquite Salad** Roasted Corn, Cilantro, Fresh Lime, Cotija Cheese  
**Southwestern Salad** Mixed Greens, Diced Peppers, Red Onions, Black Olives, Grilled Pineapple,  
Tri-color Corn Strips, Fresh Cilantro, Lime Cream Vinaigrette  
**Mojo Marinated Beef Skirt Steak & Grilled Chicken Fajitas** Flour Tortillas, Grilled Peppers and Onions,  
Tomatoes, Cheddar Cheese, Sour Cream, Avocado Salsa  
**Pepper Jack Cheese & Bean Quesadillas**

**Pacific Rim**

**Samosas** Deep Fried Vegetable Turnovers, Spicy Tomato Chutney  
**Negimaki** Five-Spiced Meatballs, Asian Sauce  
**Teriyaki Chicken Skewers**  
**Black Rice Salad** Cranberries, Toasted Pecans, Green Onions, Raspberry Vinaigrette  
**Asian Salad** Napa, Romaine, Tri-Color Peppers, Fried Wontons, Carrots, Zucchini Strings, Asian Mushrooms, Green Onions,  
Shaved Radishes, Honey Roasted Peanuts, Sesame Ginger Dressing  
**Sweet Coconut Rice Pudding** Raisins



## Divine Decisions

### Design Your Own Light Cocktail Reception

For Networking, Meet & Greet, and Pre-Function Style Events.  
Includes white square cocktail plates, forks and cocktail napkins. Minimum guest count of 25 required.

#### Select Two

**Southwest Spring Rolls** Chipotle Aioli, Shot Glass  
**Cornmeal Encrusted Catfish Strips** Jalapeno Tartar  
**Buttermilk Fried Chicken Tenderloins** Honey Dijon Sauce  
**Moroccan Chicken Satays**  
**Teriyaki Chicken Skewers**  
**Mini Beef Wellingtons** Horseradish Crème Fraîche  
**Negimaki** Five-Spiced Meatballs, Asian Sauce  
**Local Organic Stone Ground Smoked Cheddar Grit-"finis"** Andouille Sausage Etouffée  
**Vegetable Strudel** Marinara, Parmesan  
**Traditional Chicken Piccata** Lemon Caper Sauce  
**Sliced Brown Sugar Glazed Virginia Ham** Honey Mustard, Button Rolls  
**Cajun Fried Boneless Turkey Breast** Orange Rosemary Aioli, Button Rolls  
**Gourmet Pinwheel Wraps** Roast Beef & Swiss, Roasted Turkey & Provolone, Black Forest Ham & Cheddar  
**Sliced Peppercorn Crusted Hanger Steak** Horseradish Crème Fraîche, Button Rolls  
**Brisket Barbacoa Tacos** Flour Tortilla, Peppers, Onions, Queso Fresco, Salsa Verde  
**Spicy Jerk Chicken** Black Bean Cilantro Relish, Grilled Pineapple, Raspberry Drizzle  
**Churrasco Grilled Bacon Wrapped Chicken**  
**Churrasco Grilled Seasoned Sirloin**  
**Shepherd's Pie** Beef, Mashed Potatoes, Peas, Carrots  
**Hand-Crafted Crab Cakes** Lemon Aioli

#### Select Three

**House-Made Potato Chips** Blue Cheese Dressing  
**Trio of Spreads** Parmesan Artichoke, Roasted Garlic Hummus, Pesto Goat Cheese, Artisanal Bread, Baguettes  
**Greek Spreads** Tzatziki, Roasted Red Pepper Hummus, Greek Olive Tapenade, Flatbreads, Pita Chips  
**Bruschetta Three Ways** Tomato, Garlic & Basil; Greek Olive Tapenade; Parmesan & Artichoke;  
Garlic Baguettes, Artisanal Breads  
**Hot Spinach Queso Dip** Tri-Colored Tortilla Chips  
**Domestic Cheese Board** Nuts, Gourmet Crackers, Sliced Baguettes  
**Fried Mac & Cheese Bites**  
**Beer Cheese Fondue** Toast Points, Vegetable Crudités  
**Eggplant Tartlets**  
**Baked Brie en Croute** Raspberry, Gingersnaps  
**Crudités** Seasonal Vegetables, Green Goddess Dip  
**Grilled Vegetables** Asparagus, Portobello Mushrooms, Yellow Squash, Zucchini, Sun-dried Tomato Vinaigrette  
**Tabbouleh Salad** Parsley, Tomatoes, Onions, Mint, Olive Oil, Lemon  
**Southwestern Salad** Mixed Greens, Roasted Corn, Diced Peppers, Red Onion, Black Olives, Mixed Cheese,  
Grape Tomatoes, Tri-color Corn Chips, Lime Cream Vinaigrette  
**Spinach Salad** Hard Boiled Egg, Shaved Mushrooms, Onion, Applewood Bacon, Croutons, Mustard Vinaigrette  
**Mediterranean Relish** Marinated Carrots, Mushrooms, Artichokes, Assorted Stuffed Olives,  
Roasted Peppers, Pepperoncini, Roma Tomatoes, Mozzarella, Basil, Balsamic Glaze  
**Northern Italian Antipasto** Assorted Meats, Cheeses, Roasted Peppers, Stuffed Olives,  
Marinated Mushrooms, Grilled Vegetables, Crackers  
**Sliced Seasonal Fresh Fruit** Honey-Lime Yogurt

#### Included

**Chef's Selection of Mini Sweets**





## A Divine Reception

### Cocktail Buffet style

Includes white square cocktail plates, cocktail napkins and flatware on buffet

### Seated Buffet style

Includes china dinner plates on the buffet, and linen napkins, flatware and a water glass at each setting

Minimum guest count of 25 required

### The Passed Hors d'oeuvre

Select Three

**Brie Tartlet** Almonds, Apricot Chutney  
**Pulled BBQ Pork** Vidalia Onion Marmalade, Dill Pickle, Mini Biscuit  
**Cornmeal Encrusted Catfish Bites** Jalapeño Tartar Sauce, Petite Fork  
**Mini Corn Muffins** Vermont Goat Cheese, Raspberry Puree  
**Country Ham** Georgia Churned Apple Butter, Petite Biscuit  
**Red and Golden Beets** Endive, Spicy Pecans, Goat Cheese  
**Andouille Sausage and Smoked Cheddar Stuffed Mushrooms**  
**Cheeseburger Sliders** Tomato-Mustard Sauce, Dill Pickle

**Vegetable Spring Roll** Peanut Sauce  
**Buffalo Chicken Spring Rolls** Blue Cheese Sauce  
**Sesame Beef Skewers**  
**Spicy Thai Beef** Endive  
**Vegetable Panini** Roasted Red Peppers, Sun-dried Tomatoes,  
Shaved Red Onions, Monterey Jack, Chipotle Aioli  
**Blue Cheese Mousse** Endive, Cranberries, Hazelnuts  
**Greek Olive Tapenade** on a Crisp

### The Main Table

#### Buffet Hors D'oeuvre

Select Two

**Trio of Spreads** Parmesan Artichoke, Roasted Garlic Hummus, Pesto Goat Cheese, Artisanal Bread, Baguettes  
**Bruschetta Three Ways** Tomato-Basil & Garlic, Greek Olive Tapenade, Parmesan & Artichoke, Garlic Baguettes, Flatbread  
**Domestic Cheese Board** Nuts, Gourmet Crackers, Sliced Baguettes  
**Sun-dried Tomato and Herbed Goat Cheese Torte** Pesto, Stone Ground Crackers  
**Hot Spinach and Artichoke Fondue** Blue Corn Tortilla Chips, Vegetable Root Chips  
**Beer Cheese Fondue** Toasted Points, Crudités  
**Chihuahua Cheese Queso & Trio of Salsas** Verde, Puya Pepper and Fire Roasted, Tri-color Chips  
**Crab Fondue** Ciabatta Croutons  
**Spanakopita**  
**Baked Ratatouille** Mozzarella  
**Seasonal Fruit Bowl** Ginger Syrup

#### Pasta

Select One

**Deluxe Manchego Mac & Cheese** Caramelized Onions, Wild Mushrooms, Manchego Cheese, Toasted Panko Crumbs  
**Penne Pasta with Asparagus Tips** Melted Grape Tomatoes, Fresh Grated Parmesan, Toasted Pecans, White Wine Garlic Sauce  
**Gemelli Pasta with Wilted Spinach** Sundried Tomatoes, Roasted Garlic Mushroom Cream Sauce  
**Gemelli Pasta with Wild Mushrooms** Garlic, Truffle Oil, EVOO  
**Penne Primavera** Broccoli, Carrots, Squash, Zucchini, Peas, Grape Tomatoes, Classic Alfredo Sauce  
**Butternut Squash Ravioli** Wild Mushroom Ragout  
**Tri-Color Cheese Ravioli** Fresh Parmesan, Vodka Cream Sauce, Prosciutto Crisp Garnish  
**\*Parmigiano-Reggiano Wheel** Wild Mushrooms, Leek & Roasted Tomato Risotto  
**\*Parmigiano-Reggiano Wheel** Sun-dried Tomato, Truffle Oil & Roasted Garlic Risotto  
**\*Parmigiano-Reggiano Wheel** Lobster Mac & Cheese Baby Peas, Prosciutto, Capers, Cheese Crisp, Fried Basil

## A Divine Reception Continued

### Salad

Select Two

**Greek Salad** Iceberg, Escarole, Cucumbers, Radishes, Greek Olives, Peppadews, Feta Wedge, Greek Red Wine Vinaigrette

**Caesar Salad** Romaine, Fresh Grated Parmesan, Sun-dried Tomatoes, Black Olives, Traditional Caesar Dressing

**Spinach Salad** Egg, Mushrooms, Red Onions, Applewood Bacon, Croutons, Mustard Vinaigrette

**Simple Salad** Baby Field Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, Shaved Red Onion, Mushrooms, Toasted Almonds, Croutons, Champagne Vinaigrette

**Southwestern Salad** Mixed Greens, Diced Peppers, Red Onions, Black Olives, Grilled Pineapple, Tri-colored Corn Strips, Fresh Cilantro, Lime Cream Vinaigrette

**Asian Salad** Napa, Romaine, Tri-color Peppers, Fried Wontons, Carrots, Zucchini Strings, Asian Mushrooms, Green Onions, Shaved Radishes, Honey Roasted Peanuts, Sesame Ginger Dressing

**Grilled Seasonal Vegetables** Sun-dried Tomato Vinaigrette

**Mediterranean Relish** Marinated Carrots, Mushrooms, Artichokes, Assorted Stuffed Olives, Roasted Peppers, Pepperoncini, Roma Tomatoes, Mozzarella, Basil, Balsamic Glaze

**Northern Italian Antipasto** Spanish and Italian Cured Meats, Roasted Peppers, Assorted Olives, Marinated Mushrooms

**Sliced Seasonal Fresh Fruit** Honey-Lime Yogurt

### Entree

Select One

**Chicken Tikka Masala** Basmati Rice

**Parmesan Crusted Chicken** Artichoke, Wild Mushroom, Lemon Caper Sauce

**Chicken Saltimbocca** Sage, Prosciutto, Marsala Wine Sauce

**Herb Grilled Chicken** Wild Mushrooms, Champagne Sauce

**Spicy Jerk Chicken** Black Bean and Corn Cilantro Relish, Grilled Pineapple, Raspberry Drizzle

**Southern Country Captain Chicken** Yellow Raisins, Almonds, Curry Tomato Sauce

**Pesto Chicken** Pine Nuts, Pesto Cream Sauce

**Traditional Chicken Piccata** Onions, Mushrooms, Capers, White Wine Lemon Sauce

**Tuscan Grilled Chicken** Grilled Mixed Peppers, Spinach, Kalamata Olives, Orzo, Feta, Lemon Velouté Sauce

### Chef Attended Station

(Chef not included, Additional charges apply.)

**Smashed Potato "Martinis"** choice of two "mixers" combinations:

Wild Mushroom Ragout, Beef Bourguignonne, Roasted Vegetable Ratatouille, Curried Chicken

**Bourbon Peppercorn Flank Steak** Horseradish Dijon Sauce, Herbed Mayonnaise, Button Rolls

**Herb Rubbed Pork Loin** Blueberry BBQ Sauce, Button Rolls

**Salmon en Croute** Saffron Risotto, Sautéed Vegetables, Lemon Aioli, Dill Crème Fraîche

**Herb & Garlic Crusted Beef Tenderloin** Horseradish Crème Fraîche, Button Rolls

**Roasted Prime Rib** Rosemary Au Jus, Horseradish Crème Fraîche, Button Rolls

**Peppercorn Beef Tenderloin** Au Gratin Potatoes, Sautéed Spinach, Balsamic Reduction Drizzle

**Coffee Braised Short Ribs** Roasted Corn Ancho Smashed Red Potatoes, Green Tomato Avocado Relish

**Escabeche Tilapia Tacos** Hot Pressed Flour Tortilla, Jalapeno Slaw, Cilantro Cream Sauce, Puya Pepper Salsa, Traditional Salsa

### Dessert

**Chef's Selection of Mini Sweets**







## Southern-Style Reception

### Cocktail Buffet Style

Includes white square china cocktail plates, napkins and flatware on buffet

### Seated Buffet Style

Includes china dinner plates on the buffet with linen napkins, flatware and water glasses at each setting

### Passed Hors d'oeuvre

Select Three

**Brie Tartlet** Almonds, Apricot Chutney  
**Pulled BBQ Pork** Vidalia Onion Marmalade, Dill Pickle Slice, Mini Biscuit  
**Cornmeal Encrusted Catfish Bites** Jalapeño Tartar Sauce, Petite Fork  
**Jalapeño Pimento Cheese** European Cucumber  
**Mini Corn Muffins** Vermont Goat Cheese, Raspberry Puree  
**Fried Mac & Cheese Bites**  
**Tarragon Almond Chicken Salad Sliders**  
**Country Ham** Georgia Churned Apple Butter, Petite Biscuit  
**Roasted Tomato Soup Sip** Vodka Cream Garnish

### The Main Table

Select Three

**Spinach Salad** Egg, Mushrooms, Red Onions, Applewood Bacon, Croutons, Mustard Vinaigrette  
**Simple Salad** Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, Shaved Red Onion, Mushrooms, Toasted Almonds, Croutons, Champagne Vinaigrette  
**Black Rice Salad** Cranberries, Toasted Pecans, Green Onion, Raspberry Vinaigrette  
**Seven-Layer Cornbread Salad**  
**Southern Mac & Cheese** Panko Bread Crumbs  
**Squash Casserole**  
**Broccoli Gratin**  
**Fire Roasted Tomato Fondue** Georgia Goat Cheese, Roasted Garlic Bruschetta  
**Southern Green Beans** Ham, Onions  
**Candied Butternut Squash** Pecans, Cranberries

Select One

**Local Organic Stone Ground Smoked Cheddar Grit-"tinis"** Gumbo Style Sautéed Shrimp, Pepper Curls, Pickled Okra  
**Southern Country Captain Chicken** Yellow Raisins, Almonds, Curry Tomato Sauce  
**Maple Brown Sugar Glazed Virginia Ham** Honey Dijon Mustard, Country Bread

Served with Cornbread Muffins and Whipped Honey Butter

### The Chef Attended Table\*

**Cajun Fried Boneless Turkey Breast** Orange Rosemary Aioli, Button Rolls  
**Southern Braised Pot Roast** Roasted Garlic Mashed Potatoes, Stir Fried Collard Greens  
**Escabeche Tilapia Tacos** Hot Pressed Flour Tortilla, Jalapeño Slaw, Cilantro Cream, Puya Pepper Salsa, Fire Roasted Salsa  
**Coffee Braised Short Ribs** Roasted Corn Ancho Smashed Red Potatoes, Green Tomato Avocado Relish  
**Cedar Planked Salmon Sides** Blueberry Compote

### Dessert

Chef's Selection of Mini Sweets

# Buffet Enhancements

Minimum 30 required

## Displays

**Honey Roasted Salmon Sides** Lemon Dill Sauce  
**Large Tail-on Gulf Shrimp** Cajun Remoulade, Cajun Cocktail Sauce  
**Snow Crab Claws** Cajun Remoulade, Cajun Cocktail Sauce  
**Whole Poached Salmon** Capers, Red Onion, Chopped Egg, Crème Fraîche, Lavosh  
**Smoked Fish Board** Smoked Trout, Assorted Hot and Cold Smoked Salmons, White Fish Salad, Smoked Salmon Salad, Toasted Breads, Gourmet Crackers, Lemons, Dill Sauce

## Parmigiano-Reggiano Wheel

**Wild Mushrooms, Leek & Roasted Tomato Risotto**  
**Sun-dried Tomato, Truffle Oil & Roasted Garlic Risotto**  
**Butternut Squash, Pecans & Arugula Risotto**  
**Lobster Mac & Cheese** Lobster, Baby Peas, Shallots, Prosciutto, Capers, Cheese Crisp, Fried Basil

## Action Stations

**Coffee Braised Short Ribs** Roasted Corn Ancho Smashed Red Potatoes, Green Tomato Avocado Relish  
**Peppercorn Beef Tenderloin** Balsamic Reduction, Au Gratin Potatoes, Sautéed Spinach, Shallots  
**Pan Seared Crab Cakes** Cajun Remoulade, Jalapeño Tartar Sauce, Jicama Slaw  
**Seared Sea Scallops** Leek and Fennel Fondue, Brunoise of Red Pepper  
**Seared Lamb Chops** Greek Salad, Feta, Lemon Essence Israeli Couscous, Pine Nuts, Melted Grape Tomatoes  
**Escabeche Tilapia Tacos** Hot Pressed Flour Tortilla, Jalapeno Slaw, Cilantro Cream Sauce, Puya Pepper Salsa, Fire Roasted Salsa  
**Beef Tenderloin Panini Station** Shaved Red Onions, Tri-color Peppers, Wild Mushrooms, Fontina Cheese, Oven Roasted Tomatoes, Aioli, Ciabatta  
**Guacamole Station** Tequila, Tri-color Chips  
**Tostones** Fried Plantains, Grilled Pineapple Relish  
**Gourmet Gruyere Mac & Cheese** Sautéed Wild Mushroom, Leeks, Pancetta, Gruyere Cheese Sauce, Toasted Panko Crumbs

## Carving Stations

**Cajun Fried Boneless Turkey Breast** Orange Rosemary Aioli, Button Rolls  
**Baked Virginia Ham & Honey Roasted Turkey** Honey Mustard, Orange Rosemary Aioli, Cranberry Mayo, Button Rolls  
**Herb Rubbed Pork Loin** Blueberry Barbecue Sauce, Button Rolls  
**Pecan Crusted Stuffed Pork Tenderloin** Cranberry Mayo, Button Rolls  
**Flank Steak** Asian Soy Barbecue, Button Rolls  
**Bourbon Peppercorn Flank Steak** Horseradish Dijon, Balsamic Glaze, Button Rolls

## Martini Bars

**Smashed Potato "Martinis"** choice of two "mixers"  
Wild Mushroom Ragout, Beef Bourguignon, Curried Chicken, Roasted Vegetable Ratatouille  
**Local Organic Stone Ground Grit-"Tinis"** Select One "Mixer"  
Smoked Cheddar, Andouille Sausage Etouffée, Gumbo Style Sautéed Shrimp

## Passed Soup Sips

**Baked Potato Soup** Shredded Cheddar, Bacon  
**Charleston She Crab**  
**Coconut Thai Lemongrass**  
**Roasted Tomato** Vodka Cream Garnish  
**Cauliflower Bisque**  
**Roasted Butternut Squash & Banana**  
**Beer Cheese**





# Culinary Expressions

## Cocktail Buffet Style

Includes white square china cocktail plates, napkins and flatware on buffet

When tasted together certain foods enhance each other creating an unforgettable culinary encounter, the goal of any great meal. In this spirit, our Chef de Cuisine presents Culinary Expressions, a collection of carefully selected small plate parings, allowing guests to savor every well-crafted bite. This chef-driven experience offers a series of three individual buffet tables, each a study in the art of blending flavors. Instead of one entrée, guests enjoy three - all perfectly paired with its ideal accompaniments.

### The Passed Hors d'oeuvre

Select Three

**Greek Olive Tapenade** on a Crisp  
**Lamb Sliders** Cucumber Yogurt  
**Spicy Thai Beef** Endive  
**Roasted Butternut Squash & Banana Soup Sip**  
**Coconut Thai Lemongrass Soup Sip**  
**Southwest Spring Rolls** Chorizo, Chipotle Aioli, Shot Glass  
**Pulled BBQ Pork** Vidalia Onion Marmalade, Dill Pickle, Mini Biscuit  
**Blue Cheese Mousse** Endive, Cranberries, Hazelnuts  
**Smoked Salmon Flowers** Dill Cream Cheese, European Cucumber  
**Cheeseburger Sliders** Tomato-Mustard Sauce, Dill Pickle  
**Mini Beef Wellingtons** Horseradish Crème Fraîche  
**Eggplant Tartlet**  
**Hand-Crafted Crab Cakes** Lemon Aioli

### Table One: Chef Attended

Select One

**Seared Scallops** Leek and Fennel Fondue, Red Pepper Brunoise  
**Pan Seared Crab Cakes** Cajun Remoulade, Jalapeño Tartar Sauce, Jicama Slaw  
**Local Organic Stone Ground Grit-"Tinis"** Smoked Cheddar, Gumbo Style Sautéed Shrimp, Pepper Curls, Pickled Okra  
**Escabeche Tilapia Tacos** Hot Pressed Flour Tortillas, Jalapeno Slaw, Cilantro Cream Sauce, Puya Pepper Salsa, Fire Roasted Salsa  
**Peppercorn Beef Tenderloin** Au Gratin Potatoes, Sautéed Spinach, Balsamic Reduction Drizzle  
**Five Spice Pork Tenderloin** Stir Fried Snow Peas, Asian Mushrooms and Bok Choy, Cranberry Ginger Relish  
**Southern Braised Chuck Roast** Roasted Garlic Mashed Potatoes, Stir Fried Collard Greens  
**Coffee Braised Short Ribs** Roasted Corn Ancho Smashed Red Potatoes, Green Tomato Avocado Relish  
**Parmigiano-Reggiano Wheel** Wild Mushroom, Leek & Roasted Tomato Risotto  
**Gourmet Gruyere Mac & Cheese** Sautéed Wild Mushroom, Leeks, Pancetta, Gruyere Cheese Sauce, Toasted Panko Crumbs  
**Parmigiano-Reggiano Wheel** Butternut Squash, Pecans & Arugula Risotto

### Our Signature "Graffiti" Station

Paint your plate with our Wickedly Delicious Asian Glazes with choices of

**Balsamic Teriyaki Glaze, Ginger Syrup, Blueberry BBQ Sauce, Sweet Chili Sauce, Pineapple Mandarin Coulis, Plum Sauce, Curried Thai Honey Mustard, Hoisin Sauce, Peanut Sauce, Wasabi Oil, Sriracha, Mustard Oil**

The Chef will then build your plate with

**Asian Vegetable Salad, Sesame Ponzu Dressing, Sweet and Sour Tropical Fruit Salad, Crispy Rice Noodles, Lotus Root Chips**

and finish with tableside pan seared

**Orange Glazed Pork Belly, Sesame Seared Ahi Tuna or both**

**Table Two: Pasta**

Select One Group

**Pastas are served with Fresh Italian and Country Breads, Rosemary Olive Oil & Parmesan-Reggiano Cheese**

Penne

**Penne Pasta with Asparagus Tips** Melted Grape Tomatoes, Fresh Grated Parmesan, Toasted Pecans, White Wine Garlic Sauce

**Caesar Salad** Romaine, Parmesan, Sun-dried Tomatoes, Black Olives, Garlic Croutons, Traditional Caesar Dressing

**Northern Italian Antipasto** Spanish and Italian Cured Meats, Roasted Peppers, Assorted Olives, Assorted Cheeses,  
Marinated Mushrooms, Grilled Vegetables

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Ravioli

**Butternut Squash Ravioli** Wild Mushroom Ragout

**Chicken Saltimbocca** Sage, Prosciutto, Marsala Wine Sauce

**Black Rice Salad** Cranberries, Toasted Pecans, Green Onion, Raspberry Vinaigrette

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Mac & Cheese

**Lobster Mac & Cheese** Lobster, Classic Cream Sauce

**Grilled Seasonal Vegetable** Sun-dried Tomato Vinaigrette

**Herb & Garlic Crusted Bistro Tender of Beef** Horseradish Crème Fraîche, Button Rolls

**Table Three: International**

Select One Group

Asian

**Asian Salad** Napa, Romaine, Tri-color Peppers, Fried Wontons, Carrots, Zucchini Strings, Mushrooms, Green Onions,  
Shaved Radishes, Honey Roasted Peanuts, Sesame Ginger Dressing

**Seared Ahi Tuna** Napa Slaw, Wasabi Mayo, Fried Wontons

**Asian Lollipops** Sesame Glazed Tenderloin, Spring Onions

\*

Mediterranean

**Greek Spreads** Tzatziki, Roasted Red Pepper Hummus, Greek Olive Tapenade, Flatbreads, Pita Chips

**Mixed Greens Salad** Cucumbers, Feta Cheese, Black Olives, Lemon Vinaigrette

**Marinated Petite Lamb Chops** Lemon Essence Israeli Couscous, Pine Nuts

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Spanish

**Mixed Greens Salad** Roasted Peppers, Olives, Tomatoes, Lemon Vinaigrette

**Portobello Rellenos** Spinach, Manchego, Spanish Sherry Drizzle

**Grilled Catch of the Day** Chef's Accompaniments

\*

Authentic Mexican

**Trio of Table Salsas** Verde, Puya Pepper, Fire Roasted, Tri-color Tortilla Chips

**Chorizo and Potato Sopos**

**Chopped Brisket Barbacoa Tacos** Hot Pressed Flour Tortilla, Grilled Peppers and Onions, Queso Fresco, Salsa Verde, Chipotle Aioli

**Esquite Salad** Roasted Corn, Cilantro, Lime, Cotija Cheese

\*

Southern

**Seven-Layer Cornbread Salad**

**Candied Butternut Squash** Pecans, Cranberries

**Maple Brown Sugar Glazed Virginia Ham** Honey Dijon Mustard, Country Bread



## Signature Desserts

Minimum of 30. Pricing does not apply to dessert only receptions. See your event planner for pricing.

### The "Cup" Cake

For the trendiest fashion in cake design or as a fun chic dessert, our signature "Cup" Cakes rock. When stacked, they deliver the expected grandness of a tiered cake, but the flavor comes as a total surprise. Individual trifles served in cups, with layers of wickedly delicious enhancements and topped with whipped cream are sure to indulge your cake cravings.

**Traditional Banana Pudding** Bananas, Vanilla Wafers, Custard, Whipped Cream, Mint Sprig  
**Chocolate Brownie Mousse** Brownies, Chocolate Mousse, Whipped Cream, Chocolate Curls, Mint Sprig  
**Guinness Stout Cake** Heath Bar Crumbles, Toffee Sauce, Whipped Cream, Chocolate Curls, Mint Sprig  
**Sticky Toffee Pudding Cake** Toffee Sauce, Toffee Bits, Whipped Cream, Chocolate Stick, Mint Sprig  
**Tiramisu** Coffee Soaked Lady Fingers, Sweet Mascarpone, Whipped Cream, Chocolate Curls, Mint Sprig  
**Strawberry Shortcake** Strawberries, Poppy Seed Shortcake, Strawberry Sauce, Whipped Cream, Mint Sprig (seasonal)

### Chocolate Decadence

The name says it all. This lavish, multi-tier presentation offers a rich, creamy assortment of chocolate delights from cookies to candies providing a trend-setting alternative to the traditional groom's cake. Chocolate cups filled with peanut butter mousse, chocolate iced cream cheese brownies, biscotti, mixed chocolate truffles, pirouettes, fresh strawberries dipped in chocolate, white and dark chocolate bark and chocolate sprinkles create the ultimate chocolate lovers' dessert.

### "Fire and Ice" Cream

It's smokin'! As dry ice packed around ice cream begins to evaporate, the unexpected theatrics draw an amused crowd toward a chef performing magic. A quick slight of hand turns ordinary ice cream (blended with a selection of fresh ingredients) into a gourmet, one-of-a-kind creation scooped into a crispy, sweet waffle bowl. Additional toppings, limited only by the imagination, allow guests to participate in the act. Spooned, slathered or dolloped – warm caramel, hot fudge and whipped cream complete the transformation. For a grateful audience, a cherry on top brings down the house.

### Sinful Indulgence

To the good life with a cherry on top! Imagine a lavish tabletop laden with an outrageous display of time-honored desserts from truffles and pastries to cakes and candies topped off with an avalanche of hand dipped chocolate covered strawberries. Multi-tiers of silver trays shimmer in the candlelight cast by a unique crystal table stand reminiscent of an old world chandelier, the perfect accent for an opulent Viennese style dessert presentation designed to impress.

Table includes:

Chocolate Cups Filled with Peanut Butter Mousse, Chocolate Cups filled with Key Lime Mousse, Biscotti Cookies, Assorted Chocolate Truffles, Strawberries dipped in Chocolate, Mini Carrot Cakes, Iced Chocolate Cream Cheese Brownies, White Chocolate Cheesecake Bars, Pecan Tassies, Mini Red Velvet Cakes, Mini Fudge Cakes, Mini Berry Truffles, White and Dark Chocolate Bark & Shavings

### Sticks, Spoons & Shooters

#### Sticks

**Peanut Butter Rice Kristy Pops**  
**Raspberry Balsamic Truffles**  
**Divine's Salted Caramel** Chocolate Drizzle

#### Spoons

**Key Lime Mousse** Pistachio Graham  
**Chocolate Pot de Crème** Cayenne Cream  
**Dulce de Leche** Chocolate Covered Espresso Beans

#### Shooters

**Pineapple Coconut**  
**Strawberry Mint Lassi**  
**Chocolate Martini**

## Signature Dessert Continued

### Divine Gelato

Minimum of 80 Guests

From hot raspberry to cool lime, strut your stuff. What could be more fun than treating your guests to a luscious scoop of satiny smooth Gelato that "tastefully" coordinates with your color scheme. Each hand-crafted flavor boasts its own unique color. So, for a wedding with pink and brown accents, surprise everyone with strawberry and chocolate Gelato. Yummy! What flavors define you? See your event planner for flavors and details. Custom flavors welcome.

Gelato Station for 80 - 119 Guests: Select Two Flavors / Select Three Flavors

Gelato Station for 120+ Guests: Select Three Flavors / Select Four Flavors

Gelato Cart Rental, Three Flavor Minimum

### "Ice Cream" Sports Bar

Belly up - the bar is open! A dazzling array of bar glasses inspire on-the-spot, individually prepared desserts sharing ice cream as a common ingredient. A chest-high bar with a custom made oak top serves as a backdrop for a fun display of sports memorabilia. From logo and team colors to pennants and bobble-heads, all are displayed to promote the favored team. The bartender stirs, shakes, blends and serves each spirit-enhanced concoction in its appropriate glass. Two or three bar stools add an inviting touch.

**Chateau Shiraz** Vanilla Bean Ice Cream, Raspberry Shiraz Sauce, Raspberry Balsamic Truffle, Red Wine Glass

**Boilermaker** Ginger Stout Cake, Vanilla Bean Ice Cream, Jack Daniels Sauce, Pilsner Glass

**Island Pineapple** Pineapple Cake, Vanilla Bean Ice Cream, Spiced Rum Sauce, Rocks Glass

**Cappuccino Tiramisu** Lady Fingers, Cappuccino Gelato, Bailey's Irish Cream Sauce, Irish Mug

**Key Lime Margarita** Ginger Snaps, Pistachio Ice Cream, Key Lime Liqueur Sauce, Whipped Cream, Margarita Glass

**Chocolate Martini** Chocolate Cheesecake Brownie, Chocolate Ice Cream, Godiva White Chocolate Sauce, Martini Glass

**Bellini** Peach Trifle, Champagne Sauce, Champagne Glass

### Smoothie Station

**Southern Classics** Banana, Strawberry and Peach, all Loaded with Whipped Cream

**Caribbean Craze** Very Berry, Tropical Sunrise, and Mango Madness, all Topped with an Umbrella and Cherry

**Peanut Express** Peanut Butter & Jelly, Peanut Butter Cup, and Peanut Butter Banana, all Topped with Reese's Cups

**Sum of This Sum of That** Strawberry Cheesecake, Key Lime Pie, and Cherries Jubilee, all Topped with Graham Crackers

### Mini Desserts

Apple Crumb Bars - Carrot Cake - Red Velvet Cake - Individual Berry Trifles - Coconut Truffles - Raspberry Balsamic Truffles -  
Chocolate Tart - Fruit Tarts - Key Lime Mousse Cups - Peanut Butter Mousse Cups - Chocolate Covered Strawberries - Mini Chocolate  
Chip Cookies - Pecan Tassies - Iced Chocolate Cream Cheese Brownies - Lemon Bars - Chilled Chocolate Soup

### Hot Cobblers and Specialty

**Peach Cobbler** Whipped Cream

**Blueberry Cobbler** Whipped Cream

**Challah Bread Pudding** Whiskey Cream Sauce

### Dessert Action Stations

**Cherries Jubilee** Cognac, Vanilla Bean Ice Cream

**Bananas Foster** Meyers Rum, Amaretto, Pineapple Juice, Brown Sugar, Vanilla Bean Ice Cream

**Georgia Peaches** Jack Daniels, Brown Sugar, Vanilla Bean Ice Cream

**Coffee Frappe Bar** Vanilla Ice Cream

**Coke Floats and Root Beer Floats**

## Seated Served Dinner Receptions

Courses Priced A La Carte    Additional Staffing Fees Apply  
Served with Assorted Breads and Whipped Butter

### Passed Hors d'oeuvres Selections

**Spanakopita**  
**Spicy Thai Beef** Endive  
**Greek Olive Tapenade** on a Crisp  
**Blue Cheese Mousse** Endive, Cranberries, Hazelnuts  
**Cornmeal Encrusted Catfish Bites** Jalapeño Tartar Sauce, Petite Fork  
**Cauliflower Bisque Soup Sip**  
**Brie Tartlet** Almonds, Apricot Chutney  
**Jalapeño Pimento Cheese** European Cucumber  
**Pulled BBQ Pork** Vidalia Onion Marmalade, Dill Pickle, Mini Biscuit  
**Roasted Butternut Squash & Banana Soup Sip**  
**Southwest Spring Rolls** Chipotle Aioli, in Shot Glass  
**Smoked Salmon Flower** Dill Cream Cheese, European Cucumber  
**Cheeseburger Sliders** Tomato-Mustard Sauce, Dill Pickle  
**Hand-Crafted Crab Cakes** Lemon Aioli  
**Seared Ahi Tuna** Wasabi Sauce, Wonton Chip  
**Mini Beef Wellingtons** Horseradish Crème Fraîche

### Plated Salad Selections

#### Caesar Salad

Romaine, Parmesan, Sun-dried Tomatoes, Black Olives, Garlic Croutons, Traditional Caesar Dressing

#### Simple

Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, Shaved Red Onion, Mushrooms,  
Toasted Almonds, Croutons, Champagne Vinaigrette

#### Greek

Escarole, Iceberg, Cucumbers, Peppadews, Radishes, Feta Wedge, Greek Olives, Greek Red Wine Vinaigrette

#### Baby Bleu

Boston Bibb, Bleu Cheese, Grape Tomatoes, Sweet & Spicy Pecans, Cranberries, Citrus Vinaigrette

#### Chopped

Hardy Mesclun Greens, Julienne Cucumbers, Red Onions, Julienne Radishes, Hearts of Palm, Grape Tomatoes,  
Pepperoncini, Sweet Vinaigrette

#### Spinach

Egg, Mushrooms, Red Onions, Applewood Bacon, Croutons, Mustard Vinaigrette

**Plated Entrée Selections**

**Ashley Farms Poultry**

**French Cut Herb Grilled Chicken**

Rosemary Infused Mashed Potatoes, Seasonal Vegetables, Wild Mushroom Sauté, Chicken Jus

**French Cut Pan Seared Chicken with Portobello Mushrooms**

Sautéed Spinach, Baked Fontina Polenta, Tomato Cream Sauce

**Maple Glazed French Cut Chicken**

Haricot Vert, Sweet Potato Mash, Brown Sugar, Toasted Pecans, Chicken Velouté

**Beef**

**Asiago Encrusted Filet Mignon**

Roasted Garlic Mashed Potatoes, Julienne Vegetables, Red Pepper Butter, Balsamic Drizzle

**Grilled Filet Mignon with Forest Mushroom Ragout**

Seasonal Vegetables, White Truffle Mashed Potatoes, Potato Crisp

**Braised Short Ribs**

Duchesse Potatoes, Braised Swiss Chard, Petite Carrots

**Grilled Filet Mignon with Balsamic Drizzle**

Sautéed Haricot Vert, Carrots, Baked Fontina Polenta

**Chimichurri Filet Mignon**

Feijoada Style Collard Greens, Roasted Corn Ancho Smashed Red Potatoes, Grilled Red and Yellow Peppers

**Pork**

**Brined Eden Farms Berkshire Pork**

Herb Infused Farro, Asparagus, Grape Tomatoes, Dijon Sauce

**Jerk Bone-In French Pork Chop**

Blackberry-Calvados Reduction, Sautéed Brussels Sprouts, Pink Eyed Pea Succotash, Fried Plantain Curls

**Five Spiced Pork Tenderloin**

Stir Fried Vegetables, Asian Mushrooms, Fingerling Potatoes, Cranberry Ginger Relish, Crispy Noodles



Seated Served Dinner Continued

Fish

**Blackened Salmon**

Corn Succotash, Ancho Mashed Red Potatoes, Key Lime Drizzle, Micro Greens, Tortilla Strips

**Ahi Tuna**

Baby Bok Choy, Shiitake Mushrooms, Wasabi Infused Mashed Potatoes, Orange Ginger Sauce, Fried Wontons

**Pan Seared Halibut**

Sweet Potato and Potato Gratin, Melted Grape Tomatoes, Seasonal Baby Vegetables, Citrus Beurre Blanc

**Honey Soy BBQ Glazed Grilled Salmon**

Basmati Rice, Green Onions, Mixed Asian Vegetables, Toasted Sesame Seeds

**Sea Bass**

Baby Bok Choy, Matchstick Carrots, Shiitake Mushrooms, Jasmine Rice, Coconut Lemon Grass Sauce, Crisp Egg Noodles

Veal and Lamb

**Rosemary Garlic Veal Chop**

Double Cream Mashed Potatoes, Asparagus

**Veal Osso Bucco**

Petite Carrots, Asparagus, Smoked Gouda Polenta

**Seared Marinated Lamb Chops**

Lemon Essence Israeli Couscous, Pine Nuts, Melted Grape Tomatoes, Asparagus

Vegetarian

**Vegetable Strudel in a Puff Pastry**

Parmesan, Marinara

**Wild Mushroom Beggars Purse with Boursin Cheese**

Melted Grape Tomatoes, Haricot Vert, Toasted Almonds, Mushroom Jus

**Eggplant Parmesan "Cannelloni"**

Ricotta, Marinara

Seated Served Dinner Continued

Dual Entrée

**Filet Mignon (4 oz) with Sherry Peppercorn Sauce & Pan Seared French Cut Chicken Breast (7 oz)**  
Rosemary Infused Whipped Potatoes, Seasonal Petite Vegetables

**Filet Mignon (4 oz) & Blackened Skewered Jumbo Prawns (3)**  
Leek and Corn Infused Organic Stone Ground Grits, Sautéed Collard Greens, Melted Herbed Butter, Demi Glaze

**Bourbon Peppercorn Filet Mignon (4 oz) & Horseradish Encrusted Salmon (3 oz)**  
Grilled Asparagus, Onions, Potatoes Galette, Horseradish Sauce

**Filet Mignon (4 oz) with Balsamic Drizzle & Crab Cake (3 oz) with Lemon Dill Sauce**  
Horseradish Mashed Potatoes, Seasonal Petite Vegetables

**Filet Mignon (4 oz) with Balsamic Drizzle & Halibut (3 oz) with Citrus Beurre Blanc**  
Sweet Potato and Potato Gratin, Seasonal Petite Vegetables, Melted Grape Tomatoes

**Filet Mignon (4 oz) & Pan Seared Sea Bass (3 oz)**  
Buttered Leeks, White Truffle Mashed Potatoes, Haricot Vert, Petite Carrots with Tops, Balsamic Drizzle

**Plated Desserts**

**Traditional Banana Pudding** Vanilla Bean Custard, Mason Jar

**Guinness Stout Cake** Heath Bar Bits, Warm Toffee Sauce, Whipped Cream

**Sticky Toffee Pudding** Warm Toffee Sauce, Vanilla Bean Ice Cream, Whipped Cream, Berries, Mint Sprig

**Blueberry Cobbler** Cinnamon Cream, Petite Cast Iron Skillet

**Nilla Bean Crème Brûlée** Chocolate Dipped Pistachio Tuille

**Chocolate Raspberry Tart** Whipped Goat Cheese, Mint Sprig

**Dark Chocolate Mousse Cake** Chocolate Ganache, Raspberry Drizzle, Fresh Raspberries, Pirouette Crisp, Mint Sprig

**Raspberry White Chocolate Cheesecake** Raspberry Drizzle, Butter Lace Tuille, Mint Sprig



# Our 2011 *D*ivine Awards!

The International Special Events Society  
and  
The National Association of Catering Executives'



Best Plated Menu Design

Best Buffet Reception Menu Design

Best Event Innovation for our Custom "Shadow Box" Buffet Tables

Best Creative Use of Decorative Linens

Best Event on a Shoestring

The International Caterers Association's



Best Main Course Plate Presentation

Best New Food Concept for "Cup" Cakes