

Dinner Bullet

Thankful to be in the South

To Pass

Vidalia Onion Tarts Smoked Candied Bacon

Main Buffet

Maple Pomegranate Salad-Fresh Spinach, Pomegranate Seeds, Toasted Almonds, Manchego Cheese & Maple Balsamic Vinaigrette Braised Spinach with Crispy Shallots, Mushrooms & Butter Goat Cheese & Sundried Tomato Mousse Served with Assorted Crackers Marinated & Grilled Flank-Thinly Sliced & Accompanied by Horseradish Cream, Green Peppercorn Aioli & Yeast Rolls Fried Green Tomato Topped with Pimiento Cheese Maple Pecan Chicken Cranberry Orange Chutney Potatoes Au Gratin

Dessert

Gooey Pumpkin Brownies Coconut Lemon Cake Shooters & Pecan Pie Shooters

\$55.00 per person

Dinner Bullet Thanksgiving: A Cornucopia of Food

HOR D'OEUVRE

Croque Monsieur Mini Paninis with Lingonberry Spicy Crab stuffed Mushroom Caps

MAIN BUFFET

White Wine Pear Salad, Crispy Prosciutto, Parmesan, Toasted Walnuts & White Balsamic Vinegar Stuffed Eggplant Dip with Shrimp and Crab on Garlic French Bread Swiss Chard with Shallots and Bacon Bourbon Marinated Sirloin of Beef with Wild Mushroom & Cipollini Onion Fricassee, Blue Cheese, Green Pepper Corn Aioli Warm Turducken with A Mushroom Demi-Glaze with sliced French **Bread & Pomegranate Chutney**

DESSERT

Creme Brûlée Spoons Chocolate Mint Pot de Creme Fruit Tart with Almond Pastry Cream & Apricot Glaze Spiced Pumpkin Roll

\$65 per person

Cachtail Parties

Winter Wonderland

Candied Smoked Bacon Mini Crab Cakes with Lime Jalapeno Corn Butter Chickpea, Spinach & Onion Fritter with Harissa Aioli Dates wrapped in Applewood Bacon and stuffed with Blue Cheese Marinated Artichoke Hearts with Pancetta Sesame Ginger Tuna Tartare on Lotus Wonton Chip Lamb Chop with Tarragon Béarnaise Shrimp Casino Lobster Mac & Cheese

DESSERT

Peppermint Chocolate Shooters Almond & Coconut Macaroons

All items will be passed butler style to your guest.

\$50 per person

Packtail Parties



HOR D'OEUVRE TABLE

Grilled Beef Tenderloin with Horseradish Sauce & Yeast Rolls Thinly Sliced Smoked Breast of Turkey served with Dijon, Cranberry Aioli & Sweet Potato Cheddar Biscuits Traditional Crudité with Spinach Artichoke Dip & Hummus Hot Deviled Crab Dip with Tortilla Chips Baked Brie filled with Apricot, Bourbon Brown Sugar and Pecans

DESSERT

Crisp Red & Green Apple Slices with Warm Caramel Dipping Sauce Peppermint Bark

\$46 per person

Ocktail Parties



Smoked Candied Bacon Savannah Crab & Shrimp Strudel

BUFFET TABLE

Roasted Asparagus with capers Charleston Shrimp & Grits with Stone-Ground Smoked Tomato Grits Served with buttered hit yeast rolls

DESSERT

New Orleans Praline Cake Dates, Walnuts & Spices, Brown Sugar Frosting & Caramel Drizzle

\$40 per person

Optional: Holiday Turkey Stuffed with spinach, sundried tomatoes and pine nuts

\$55 per Person

Packtail Parties





Mini crispy Beef Empanada with Cilantro Lime Crema Blackened Tuna Tostados with Pico de Gallo & Guacamole

BUFFET TABLE

Smoked Chicken Quesadilla with Pepperjack Cheese Cowboy Caviar with Housemade Tortilla Chips Stuffed Mushrooms with Chorizo, Bell Peppers & Onion Texas Style Steamed Shrimp with Cocktail Sauce and Red Remoulade Stone Ground Smoked Tomato Cheese Grits with Chipotle Ancho & Orange Marinated Smoked Brisket with Jalapeno Orange Marmalade

DESSERT

Key Lime Tarts Kahlua Brownies

\$55 per person

Cachtail Parties

Making Spirits Bright

HOR D'OEUVRE TABLE

Turkey Slider with Cranberry Orange Chutney, Homemade Durkee's Gravy, Mustard & Fried Onions "Grown Up" Pigs in a Blanket; Sausage wrapped in Puff Pastry with Yellow Mustard & Tomato Onion Jam Hot Spinach and Artichoke Dip with Tortilla Chips Spicy Buffalo Chicken Dip with Tortilla Chips Country Ham Sweet Potato Biscuits with Orange Marmalade Mustard Four Cheese Mac & Cheese Fritter

DESSERT

Ginger Snap Cookies Passionfruit Tarts

\$32 per person

Packtail Parties

Visions of Sugar Plums

HOR D'OEUVRE TABLE

Charcuterie Display: Cured Meats and Assorted Cheese, Dried Fruits, Mixed Nuts, Olives, Mustard, Cornichons & Fruit Preserves. Assortment of Fresh Crackers and Flat Breads.

Mediterranean Mezze Platter: Marinated Zucchini, Squash, Portabella, Carrot, Eggplant, Sweet Onion, Fennel, Peppers and Asparagus.

Ricotta Dip with Tomato, Basil, EVOO & Garlic French Bread Asparagus wrapped in Prosciutto with Peppery Dijon Sauce Salmon Skewers on a bed of Butternut Squash with Sage & Almonds Lemon Rosemary Chicken Skewers Mediterranean Lamb Meatballs with Mint Pesto Aioli Wild Mushroom Risotto with Red Wine Reduction

DESSERT

Festive Cannoli's Chocolate Cream Puffs

\$58 per person

Dinner Bullet Joy to the World

Candied Bacon Crab Cakes with Jalapeño Corn Butter Fried Pimento Cheese Fritters

MAIN TABLE

Christmas Salad: Endive, Orange, Apple, Roquefort & Walnut with Fresh Orange White Wine Vinaigrette Green Egg Grilled Strip Sirloin Pork Roast with Cranberry Apricot Glaze Sea Island Shrimp with Cocktail Sauce & Saltine Crackers Sweet Potato Biscuits with Cinnamon Butter Three Cheese Mac & Cheese

DESSERT

Hummingbird Cupcakes Lemon Meringue Tarts **Chocolate Mousse Shooter with Peppermint Whipped Cream**

\$70 per person

Dinner L

Traditional Yule Tide

Petit Beef Wellington in Puff Pastry with Tarragon Bearnaise Stuffed Mushrooms with Spinach, Artichoke & Parmesan

MAIN BUFFET

Winter Salad: Baby Kale & Mixed Greens, Pomegranate, Pecans, Goat Cheese & Caramelized Shallot Vinaigrette Roasted Carrots with Pecan & Goat Cheese Crispy Rosemary Garlic Potato Wedges Pickled Shrimp on Parmesan Rice Grits with Tomato Relish Chargrilled Tenderloin of Beef with Creamy Mushroom Sauce Roasted Holiday Turkey Breast with Cranberry Chutney, Mayonnaise & Yeast Rolls

DESSERT

Tiramisu in Mini Mason Jars Strawberry Shortcake in Mini Mason Jars

\$80 per person

Dinner Bullet Festival of Light

HOR D'OEUVRE

Antipasti Platter: Pate, Salami (beef), Kalamata Olives, Stuffed Olives, Pepperoncini's, Gorgonzola, Marinated Ciliegine, Pecorino, Hearty **Breads** Ricotta Dip with Blistered Tomato, Basil, EVOO & Garlic French Bread

MAIN BUFFET

Basil Caesar Salad with Croutons & Parmesan Cheesy Arancini with Marinara Sauce Cheesy Lasagna Rollups with Marinara Sauce Pesto Salmon Lemon Beurre Blanc, Couscous, Asparagus Tips & **Blistered Tomatoes** Italian Braised Short Ribs with Potato Puree

DESSERT

Festive Cannoli's Lemon Ricotta Cookies **Raspberry Tarts**

\$60 per person

Dinner Bullet

R inging in the N ew Y ear!

HOR D'OEUVRES

Steamed Shrimp on Ice with White Remoulade Smoked Salmon Mousse rolled in Parsley & Pecan Topping, Herbed Flatbread Oysters on the Half Shell with Lemon and Cocktail Sauce

MAIN BUFFET

Pear Salad with Mixed Greens, Goat Cheese, Pomegranate, Candied Pecans & Champagne Balsamic Dressing Caramelized Scalloped Potatoes with Thyme & Rosemary Grilled Zucchini & Wild Mushrooms with Garlic Butter Shrimp Scampi with Linguine Grilled Petit Filet of Beef with Blue Cheese on a bed of Caramelized Onions.

DESSERT

Mini Chocolate Cream Puffs Eggnog Shooters Mini Lemon Meringue Tarts

\$75 per person

Hars D'aeuvre A' la Carte

Vegetarian

Dirty Martini Spread in Giant Martini Glass with Bread Sticks \$4 Vegetable Quiche with Spinach, Feta, Asparagus & Lemon \$4 Baked Brie filled with Apricot, Bourbon Brown Sugar and Pecans \$4 Charcuterie Wreath \$8 Crudité Wreath with Spinach & Artichoke Dip \$4 Italian Cheese Torte with Black Olive, Pesto & Sun-Dried Tomato, Lavosh \$4

Degan

BBQ Jackfruit Sliders with Pickles \$6 Avocado Black Bean Quesadilla \$4 Cowboy Caviar with Homemade Corn Tortilla Chips \$4

Seafood

Hot Deviled Crab Dip with Tortilla Chips \$5 Lobster Mac & Cheese \$8 Fresh Smoked Trout Filet on Bed of Lemon & Dill with White Remoulade, Crackers \$6 Raw Oysters on Half Shell with Mignonette & Cocktail Sauce \$10 Classic Shrimp Cocktail with Cocktail Sauce, Lemons & Saltine Crackers \$10

Meat & Poultry

Mini Yeast Rolls with Beef Tenderloin & Horseradish \$5 Mini Sweet Potato Biscuits with Ham & Joes Mustard \$4 Mini Biscuits with Tangy BBQ & Pickles \$4 Queso Fundido with House-made Tortilla Chips \$5 Quiche Lorraine with Bacon & Gruyere \$4 Italian Meatball Calzone Skewer with Marinara Dipping Sauce \$5 Churrasco Tenderloin Kabobs with Chimichurri \$6 Bite size Prime Rib Skewers with Brie & Balsamic marinated Cipollini Onions \$6 Beef Wellington with Béarnaise \$6 Chicken Wellington with Béarnaise \$6 Moroccan Dates filled with Blue Saga Cheese & wrapped in Crispy Bacon \$4 Mini Stuffed Potatoes with Cheddar, Bacon & Chives \$4 Candied Smoked Bacon \$5 Mini Caprese & Prosciutto Skewers \$4 Mushrooms stuffed with Sausage & Sundried Wild Cherries \$4 Asian Chicken Sate with Peanut Dipping Sauce \$6 Beef Wellington with Béarnaise \$6 Chicken Wellington with Béarnaise \$6 Dijon Crusted Baby Lamb Chop, Mint Jus \$8.5 Moroccan Lamb Meatballs \$7

Holiday A' la Carte

Holiday Entrees

Turkey (10-12lb \$115.00ea) (18-20lb \$150.00 Ea) Each To Include 2 Qtrs. Turkey Gravy (Additional Gravy \$20.00 Per Qt) Mediterranean Herb Rotisserie Turkey Cajun Spiced Fried Turkey Smoked Applewood Turkey Rotisserie Turkey Breast (\$150.00 around10lb) Organic Turkey

Coca-Cola Smoked & Glazed Spiral Ham & Orange Garnish or Jerk Ham with Rum Spiced Marinade (\$90.00 around 10lb)

A Wood Grilled Tenderloin with choice of Horseradish, Béarnaise, Or Mushroom Demi Glaze \$20 per person

Porchetta – Rolled Pork Loin Stuffed with Beautiful Things with Savory Gravy \$15 per person

Holiday Casserole Dinners

Foil Disposable Pan Will Serve 10 people \$150.00 White Chicken Lasagna Florentine with Artichokes & Spinach Classic Meat Lasagna with Three Cheeses and a Tuscan Marinara Sauce Chicken Azalea – Southwestern Spiced Chicken Breast with Roasted Peppers and Onions with Rigatoni in a creamy Alfredo Sauce Chicken Piccata over Bowtie Pasta with a Lemon Caper sauce Turkey Tetrazzini - Roasted Breast of Turkey with Sautéed Mushrooms, Spaghetti, Parmesan and Cheddar Cheeses Vegetarian White Lasagna Florentine with Spinach, Mushrooms and Three Cheese Baked Ziti with Italian Sausage in a Marinara Sauce Southwestern Chicken over Rice with Roasted Peppers & Tomatoes Chicken Francaise- Spaghetti, Sauteed Mushrooms, Garlic, Parmesan, & EVOO

Holiday A' la Carte

Stuffing /Dressing

1/2 Foil Disposable Pan Will Serve 12-15 people \$46.00
Southern Traditional Cornbread Sage Dressing with Celery & Onions Sundried Cranberries, Pecan & Granny Smith Apple Dressing "Jimmy Dean" Sausage & Sage Dressing Wild Rice & Sausage Stuffing Fennel & Fresh Oyster Stuffing Corn & Cheese Spoon Bread Sweet Potato & Corn Spoon Bread Wild Mushroom & Artichoke Risotto

Salads

All Salad's \$7.00 per person Waldorf Salad- Roasted Pumpkin, Arugula, Toasted Almonds, Goat Cheese & Balsamic Glazed Dressing White Wine Pear Salad- Butter Lettuce, White Wine. Poached Sliced Pears, Crispy Prosciutto Parmesan Cheese and Toasted Walnuts with White Balsamic Vinegar Classic Basil Caesar Salad- Homemade Crouton's & Shaved Parmesan "Bluegrass Salad"-Mixed Greens, Local Ellijay Apples & Fresh Blue Cheese, Candied Walnuts, White Balsamic Vinaigrette Maple Pomegranate Salad- Fresh Spinach, Pomegranate Seeds, Toasted Almonds, Manchego Cheese &

Maple Balsamic Vinaigrette

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Cakes & Pies

CAKES ARE 10" AND SERVE 14-16. PIES ARE 12" AND SERVED 12-14

Coconut Cake with Lemon Curd, Whip Cream & Toasted Coconut \$45.00 Traditional Red Velvet Cake \$45.00 Orange Crunch Cake \$45.00 Granny's Caramel Cake \$45.00 Carrot Cake \$45.00 Chocolate Cake with Chocolate Ganache Icing \$45.00 Traditional Pecan Pie \$40.00 Bourbon Pecan Chocolate Pie \$40.00 Pumpkin Pie \$35.00 Apple Pie \$35.00 Pumpkin Cheesecake with Gingersnap Crust \$50.00 Chocolate Brioche Bread Pudding \$40.00 Apple Crisp \$35.00 Krispy Kream Bread Pudding, Caramel Sauce & Cinnamon Whipped Cream \$45.00

Holiday Patisserie

Chocolate Mint Yule Log: Devil's Food Cake with Chocolate Mint Essence & Whipped Cream, covered in Chocolate Ganache Frosting \$45 Coconut Tall Cake with a "Snow" of White Chocolate Curls \$45 Holiday Orange Slice Cake & Sugar Glaze Drizzle \$45 Marjolaine Torte \$45 Apple Cobbler with Cinnamon Whipped Cream \$40 Chocolate Peppermint Pots de Crème Shooters \$4 Paris Brest Wreath with White Chocolate & Pistachio \$40

Pookies

Cranberry, Toffee, Oatmeal Cookies, Gingerbread, Chewy Ginger Cookies, Pumpkin Chocolate Butterscotch Chip, White Chocolate Peppermint, Wedding Cookies, Maple Brown Sugar, Almond Macaron, Lemon Ricotta, Pecan Sandies, Snickerdoodles, Peanut Butter Blossom, Shortbread, Oatmeal Raisin, Double Chocolate Chip, Linzer \$3

Mini Sweets

Banana Pudding Pumpkin Pie Mudslide **Bailey's Chocolate Mousse** Dulce De Leche Dark Chocolate Mousse with Cherries & Kirsch Whipped Cream Limoncello Mint Oreo Creme de Menthe Tiramisu Eggnog White Chocolate Peppermint Pots de Crème Gingerbread **Champagne Chantilly** \$5.00

Shooters

Pumpkin Cheesecake **Peppermint White Chocolate** Cheesecake **Cappuccino Chocolate Chip** Cheesecake **Peppermint Bark** Mint Oreo Fudge Bar Pecan Pie Truffles **Chocolate Walnut Brownie with Santa** Hat **Chocolate Pumpkin Brownie** Mini Chocolate & Vanilla Cream Puffs Chocolate Chip Cannoli's Gingerbread Bar with Cream Cheese lcing **Chocolate Covered Strawberries** Butterscotch Cream Cheese Bar **Rum Balls** \$4.00

Holiday Menus

Additional Charges & Enhancements

Service Staff for Cocktail Buffet \$200.00 each We recommend 1 server for every 15-20 guests, and 1 bartender for every 50 guests. The \$200.00 charge is based on an 8-hour period that includes the time to drive to the site and set-up the event, no more than 4 hours for the event, and time to breakdown, clean, and drive back to our facility. Each additional hour is billed at an additional \$30.00 per server, per hour. A Captain placed on all events that have 3 or more staff at \$250.00 each.

Full China, Silver Place Settings & cloth napkin \$ 5.00 each
 Silver Place Settings with cloth napkins \$ 3.00 each
 China Cocktail plates, silver forks & paper napkins \$ 2.00 each
 Paper & plastics \$ 2.50 per person

Bar Set-Ups \$5.00 per person

Includes all-purpose glasses, wine glasses, pitchers, Coca-Cola products, tonic water, club soda, orange juice, cranberry juice, cocktail napkins, ice bowl with scoop, cooler of ice, and lemons and limes,

Bar Set-Ups with Plastics \$ 5.00 per person Bar set up cost for specialty bar or extra type of glasses \$8.00 per person Ice is \$1.00 per person if no bar set up is needed. *C. Parks Catering bartender required with all set-ups 12-ounce bottled water \$2.00 each Bar Table with Cloth \$ 35.00 each Linens for Tables \$ 22.00 and up Specialty Linens and Overlays \$30 and up Seating Tables/Buffet Tables \$ 12.00 and up White Padded Wood Folding Chairs \$5.00 each Furniture Delivery \$ 75.00+ (minimum)

Hot Beverage Station (coffee, hot spiked cider, hot chocolate) with Silver Urn & China Mugs \$5.00 per person *Minimum 50 guests *Additional silver urn for \$100.00 Buffet Centerpieces starting at \$200.00 each Seating Table Centerpieces starting at \$35.00 each

8.9% Georgia sales tax & 20% Production Management fee will be added to all orders