



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

**SUMMER SPECIAL
THREE COURSE DINNER 54.**
A 15% FOOD DISCOUNT OFF REGULAR MENU PRICE OF 62.

- Host pre-selects one appetizer, one entrée and one dessert.
Option
- Host pre-selects **one appetizer, two entrées** (for guests to select from) and **one dessert**.
(Host provides a final entrée count three business days prior to the event)

APPETIZER

Summer Corn Velouté, Bacon Lardon

Chilled Heirloom Tomato Gazpacho

Ashland Farm Greens, Grape Tomatoes

Feta Cheese, Kalamata Olive Croutons, Aged Sherry-Pommery Vinaigrette

Hammock Hollow Greens, Crispy Vermont Goat Cheese

Roasted Georgia Peach, Candied Walnuts, Aged Sherry-Orange Vinaigrette

Boston Bibb Lettuces and Endive

Blue Cheese, Candied Walnuts, Apple, Citrus Vinaigrette

103 West "Chopped" Salad

Crispy Romaine Lettuce, Tomatoes, Hearts of Palm, Blue Cheese, Eggs
Sweet Onions, Peppers, Cucumbers, Garbanzo Beans, Creamy Basil Dressing

Caesar Salad

Egg-less Caesar Dressing, Parmesan-Reggiano, Brioche Croutons

Iceberg Lettuce Wedge and Vine-Ripe Grape Tomato

Applewood Smoked Bacon, Chives, Egg, Creamy Blue Cheese Dressing

SUMMER SPECIAL THREE COURSE DINNER 54. (CONTINUED)

ENTRÉE

Gulf Coast Grouper, St. George's Banks Cod or Organic Irish Salmon (select one)
Tomato-Shallot Butter Sauce

Maine Lemon Sole Sautéed "Meunière"
Brown Lemon Butter

Grilled Center Cut Filet Mignon, 6oz.
Wild Mushrooms, Jus

Seared Lamb Sirloin "Cushion" Persillé
Creamy Organic Polenta

Roasted or Grilled Tanglewood Farm Chicken Breast
Hunter Style Mushroom Sauce

Double Breast of Tanglewood Farm Chicken Filled with Wild Mushrooms
Shallot Spinach, Brandy Cream Sauce

"Combo Entrées" (+5.)

Grilled Petite Filet Mignon and Slow-Roasted Organic Irish Salmon "Gremolata"

Grilled Petite Filet Mignon and Mushroom Filled Breast of Chicken
Brandy Cream Sauce

Variety of BBC Artisanal Breads and Butter

All entrées are complemented with seasonal vegetable and potato as selected by our Executive Chef Jeff Riedel

DESSERT

Buttermilk Panna Cotta
White Chocolate Shavings, Chantilly Cream

Fresh Georgia Peach Tart
Strawberry Coulis, Whipped Cream

103 West Cheesecake
Hayden Mango, Meyer Lemon or NY Style (select one)

Weiss Chocolate Molten Soufflé Cake
Vanilla Bean Ice Cream

103 West Crème Brûlée
Dark Chocolate, Milk Chocolate or Classic Vanilla Bean (select one)

Pano's Private Reserve Coffee and Select Teas

Discount applies to new bookings only. May not be combined with any other promotion.
Events must be held during **June, July, August and September 2019.**

Please inform us of special dietary needs 48 hours before the event.
All menu prices are subject to a taxable 22 % service charge and 8.9% sales tax.