



PRIVATE EVENTS BY BUCKHEAD LIFE  
WEST PACES FERRY ROAD • BUCKHEAD

## **SUMMER SPECIAL COCKTAIL RECEPTION**

**A 15% FOOD DISCOUNT OF REGULAR MENU PRICE LISTED BELOW**

**Designed for 50 guests or more for one hour (when no dinner service is scheduled)**

Host pre-selects two food stations plus five hors d'oeuvres for passing butler style, **52.** per person  
(each additional hors d'oeuvre selection is **3.** per person - an additional food station is **18.** per person)

### **MEDITERRANEAN STATION**

Regional Artisanal Salamis and Hams, Eggplant Stack, Bulgar Salad  
Truffle Mushroom Flat Bread - Braised Baby Artichokes & Giant Lima Bean Salad  
Chef's Specialty Broccoli and Cheddar Salad - Vine-Ripe Tomato with Fresh Mozzarella  
Three Mediterranean Spreads, Assorted Marinated Olives  
Roasted Stuffed Piquillo Peppers  
Five Selected Artisanal Cheeses  
*French Ficelle Bread, Lavosh Cracker Bread*

### **FRESH HAND-MADE PASTA STATION**

*(With Chef Attendant, 100.)*

*Host pre selects two pastas:*

Orecchiette Pasta with Home-Made Italian Fennel Sausage, Broccolini, Ricotta Salata Cheese  
Large Shell Pasta Pomodoro with Cow's Milk Ricotta, Pecorino Cheese, Toasted Garlic Bread Crumbs  
Gemelli Pasta alla Alfredo with Spinach, Mushrooms and Tomatoes  
*Above Station Served with Classic Caesar Salad and Garlic Bread*

### **OUR SUSHI CHEF TAISHENG'S DISPLAY - STATION**

Platters of Selected Sushi Rolls and Nigiri

*Pickled Ginger, Wasabi, Soy Sauce*

### **PASTRY CHEF JOSEPH'S "GRANDE DISPLAY" OF EUROPEAN PASTRIES**

Fruit Tarts, Chocolate & Vanilla Éclairs, Opera Cake, Lemon Meringue Tart, Crème Brûlée,  
White and Dark Chocolate Mousse Cake, Chocolate Dipped Strawberry and more...

*(Pano's Private Reserve Coffee and Select Tea Service)*



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## COCKTAIL RECEPTION MENU

(CONTINUED)

### HOST PRE SELECTS SIX HORS D'OEUVRES FOR PASSING BUTLER STYLE

Chilled Jumbo Florida Shrimp, Pink Brandy and Red Cocktail Sauces (+4. per person)  
Yellow Fin Tuna Tartar 2-Ways, in Crispy Wonton Cups  
Smoked Irish Salmon on Potato Blini, Crème Fraîche, Caviar Garnish  
Braised BBQ Beef Brisket Roll, House-Made BBQ Sauce  
Tempura of Florida Shrimp, Thai Sweet and Spicy Sauce  
Mini Kobe Beef Sliders with Pimiento Cheese and Slider Sauce  
Steamed Pork and Leek Dumpling, Ginger Sesame Soy Sauce  
Chicken and Leek Dumpling, Ginger Sesame Soy Sauce  
Tempura Zucchini Fritter, Saffron Yogurt Sauce  
Chicken Satay, Spicy Peanut Dipping Sauce  
Seared Prime Beef Strip Sirloin, Chimichurri  
Sautéed Maine Diver Scallop, Corn Mash, Crispy Speck  
Flash Fried Chicken Breast on Buttermilk Biscuit, Bread & Butter Pickles, Honey-Mustard

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

Menus are seasonal and subject to change.  
All prices are per person and are subject to a taxable 22% service charge and 8.9% sales tax.  
For smaller parties a minimum service charge of 250. will apply.  
Prices to be confirmed 30 days prior to the event.