



PRIVATE EVENTS BY BUCKHEAD LIFE  
WEST PACES FERRY ROAD • BUCKHEAD

## RECEPTION

### COCKTAILS AND SMALL APPETIZERS

**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.  
(additional hors d'oeuvres – additional food stations)

#### **MEDITERRANEAN STATION**

Regional 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, 125.)*

*Host pre-selects two pastas:*

- Orecchiette Pasta, 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 Served with Classic Caesar Salad and Garlic Bread*

#### **ASSORTED SUSHI DISPLAY - STATION**

AFM Sushi Chef Taisheng's Selection  
Platters of Selected Sushi Rolls and Nigiri  
*Pickled Ginger, Wasabi, Soy Sauce*

#### **“GRANDE DISPLAY” OF PETITE 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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### COCKTAILS AND SMALL APPETIZERS (CONTINUED)

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

Chilled Jumbo Florida Shrimp, Pink Brandy and Red Cocktail Sauces  
Yellow Fin Tuna Tartar 2-Ways, in Crispy Wonton Cup  
Smoked Irish Salmon on Potato Blini, Crème Fraîche, Caviar Garnish  
Braised Beef Brisket Roll, House-Made BBQ Sauce  
Wild Mushroom Vol-au-vent with Truffle Essence in Puff Pastry  
Tempura of Florida Shrimp, Thai Sweet and Spicy Sauce  
Mini Kobe Beef Sliders with Pimiento Cheese and Caramelized Onions, Slider Sauce  
Steamed Pork and Leek Dumpling, Ginger Sesame Soy Sauce  
Steamed Chicken and Leek Dumpling, Ginger Sesame Soy Sauce  
Tempura Zucchini Fritter, Saffron Yogurt Sauce  
Roasted Mini Lamb Chop, Tzatziki Sauce  
Chicken Satay, Spicy Peanut Dip  
Seared Prime Beef Strip Sirloin, Chimichurri  
Crispy Coconut Shrimp  
Sautéed Maine Diver Scallop, Corn Mash, Crispy Speck  
Pano's Signature Crispy Cold Water Split Lobster Tail, Honey Mustard  
Flash Fried Chicken Breast on Buttermilk Biscuit, Bread & Butter Pickles, Honey Mustard

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 250. service charge applies.

Prices to be confirmed 30 days prior to the event. 04/19