



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

DINNER

103 WEST BUFFET

Please pre-select four cold and four hot items:

Five cold and five hot items:

(Minimum of 40 guests)

We separate the cold, hot and dessert sections for the guests to enjoy as three-course meal.

Cold Selections

103 West Chopped Salad

Crispy Lettuces, Blue Cheese, Peppers, Sweet Onion, Tomatoes, Eggs, Cucumbers
Creamy Basil Dressing

Caesar Salad

Parmesan Reggiano and Brioche Croutons

Orzo Pasta Salad

Oven Dried Tomatoes, Kalamata Olives, Artichokes and Sherry Vinaigrette

Tabouleh Salad

Bulgur Wheat, Cucumber, Tomato, Parsley, Mint, Lemon

Layered Salad

Boston Bibb Lettuce, English Peas, Egg, Prosciutto, Aged Cheddar, Scallions
Creamy Ranch Dressing

Vine-Ripe Tomatoes and Marinated Fresh Mozzarella

Micro Basil, Sherry Vinaigrette

Sweet and Savory Broccoli Salad with Aged Cheddar

Vegetables à la Grecque

Red Wine-Oregano Vinaigrette

Traditional Greek Salad

Vine Ripe Tomatoes, Cucumbers, Feta Cheese and Red Wine Vinaigrette

Bay Shrimp Louie



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103 WEST BUFFET CONTINUED...

Hot Selections

Tanglewood Farm Roasted Breast of Chicken

Wild Mushrooms, Shallot Spinach, Brandy Garlic Cream Sauce

Seared Beef Tenderloin

Sliced and served with Caramelized Onions, Portabella Mushrooms and Fingerling Potatoes

Roasted Florida Grouper

Julienne Seasonal Vegetables, Lemon-Caper Sauce

Maryland Jumbo Lump Crab Cakes

Rémoulade Sauce

Roasted Berkshire Pork Loin

Logan Turnpike Mill Grits with Vidalia Onion, Thyme Jus

Slow-Roasted Atlantic Salmon Gremolata

Seasonal Vegetable Medley

Seared Maine Diver Scallops

Sweet Corn Mash

Ricotta Ravioli with Tomato-Basil Sauce and Fresh Spinach

Slow-Cooked Beef Brisket

Natural Braising Juices, Roasted Garlic Potatoes

Crispy Cold Water Lobster Beignets

Honey Mustard Sauce

Campanelle Pasta with Creamy Alfredo Sauce, or Tomato Vodka Cream

Add Florida Shrimp

Please choose two accompaniments below.

Russet Potato Gratin Broccoli Polonaise
Panko-Crusted Four Cheese and Mac French Green Beans, Crispy Shallots
Steamed Fresh Green and White Asparagus, Hollandaise Sauce

Carved Meat Selections

(Incurs 125. Chef Attendant Fee. We recommend two Chefs over 100 guests)

Applewood Smoked Honey-Ginger Ham	Rosemary Roasted Pork Loin
Black Peppered Prime Rib, Horseradish Cream	Prime New York Strip Loin, Jus
Beef Tenderloin, Sauce Béarnaise	Rack of Lamb, Tzatziki Sauce

“Grande Display” of Petite European Pastries (Included in both options.)

Menus are seasonal and subject to change.

All prices include Pano’s Private Reserve Coffee, Select Teas and variety of BBC breads.

All menu prices are per person and are subject to a taxable 22% service charge and 8.9% sales tax.

Prices to be confirmed 30 days prior to the event.

Please inform us of special dietary needs 48 hours before the event. 04/19