



PRIVATE EVENTS BY BUCKHEAD LIFE  
WEST PACES FERRY ROAD • BUCKHEAD

## DINNER MENU

### **Custom-design your own three or four course menu**

#### **THREE COURSE:**

- Host pre-selects one appetizer (or one salad), one entrée and one dessert.

#### **FOUR COURSE:**

- Host pre-selects one appetizer, one salad (or a second appetizer in place of salad course), one entrée and one dessert.

*Our Executive Chef Jeff Riedel will be delighted to assist with your selections.  
Our Sommelier is also ready to assist with your wine selections.*

#### ***Above dinner menus with a choice of two Entrées, up to 120 guests.***

- Host pre-selects one appetizer and/or one salad, two entrées and one dessert.
- Host provides an actual number for each entrée three business days prior to the event.
  - Cost will be based on the higher priced entrée selected.

#### ***Four course menu with your guests selecting from three Entrées, up to 50 guests. (Guests choose their entrée at the table)***

- Host pre-selects one appetizer, one salad, three entrées and one dessert.
  - Custom printed menu will be provided for your guests at each setting.
- Our friendly professional servers take your guests' entrée order after they are seated.
  - Cost will be based on the higher priced entrée selected.



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## APPETIZER

### **Florida Jumbo Shrimp Cocktail**

Hayden Mango Vinaigrette

### **House-Made Organic Irish Salmon "Pastrami" Gravlox**

Potato Blini, Chives, Lemon Crème Fraîche, Egg

### **Maryland Fresh Jumbo Lump Crab Cake**

Pommery Lemon Butter Sauce, Micro Celery

### **Ricotta Ravioli**

Fresh peas, Forest Mushrooms, Beurre Blanc

### **Seared Maple Leaf Duck Breast and Leg Confit Spring Roll**

Asian Slaw, Sherry Gastrique

### **Seared Maine Diver Scallops**

Corn Mash, Bacon Gastrique

### **Braised Beef Short Rib "Ravioli"**

Buttery Braising Jus

### **Pano's Signature Cold Water Baby Lobster Tail**

Thin Batter, Flash-Fried, Honey Mustard Sauce, Drawn Butter

### **Florida Jumbo Shrimp and Lump Crab Cocktail "Combo"**

Pink Brandy and Traditional Red Cocktail Sauces

### **Jumbo Lump Crab "Ravioli"**

Tomato-Sherry Butter Sauce

## SOUP

**Maine Lobster Bisque**, Cognac Crème

**Summer Corn Velouté**, Bacon Lardon

**Chilled Avocado "Vichyssoise"**, Pico de Gallo, Crema

**Chilled Heirloom Tomato Gazpacho**, Basil Essence

## SALAD

### **Ashland Farm Greens and 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

### **Golden Quinoa Salad**

Spring Peas, Asparagus, Arugula, Grape Tomato, Citrus Vinaigrette



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## DINNER MENU

### ENTRÉE

*All Entrées are complemented with fresh seasonal vegetable and potato as selected by our Executive Chef Jeff Riedel.*

#### Seafood and Chicken

**Gulf Coast Grouper • St. George's Banks Cod • Organic Irish Salmon • Block Island Swordfish** (select one)  
Tomato-Shallot Butter Sauce

**Maine Lemon Sole Sautéed "Meunière"**  
Lemon Brown Butter

**\*\*Combo" Sautéed Jumbo Florida Shrimp and Maine Diver Scallops**  
Lemon-Parsley Butter

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

**Roasted or Grilled Tanglewood Farm Chicken Breast**  
Hunter Style Mushroom Sauce

#### Steaks, Chops and Lobster

**Pano's Signature Cold Water Lobster Tails**  
Thin Batter Flash-Fried, Honey Mustard Sauce, Drawn Butter

**"Combo" Grilled Petite Filet Mignon and Pano's Signature Cold Water Lobster Tail**  
Thin Batter, Flash Fried, Honey Mustard Sauce, Drawn Butter

**Prime Aged New York Strip, 12 oz.**  
Natural Jus

**Roasted Rack of Colorado Lamb**  
Boulangère Potato, Bordelaise Sauce

**\*\*Filet Mignon au Poivre, 8 oz.**  
Mushrooms, Port Wine Braised Shallot, Brandy Green Peppercorn Sauce

**Grilled Filet Mignon, 8 oz.**  
Wild Mushrooms, Jus

#### \*\*Combination Entrées

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

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

**Grilled Petite Filet Mignon and Butter-Poached Jumbo Shrimp**

**Grilled Petite Filet Mignon and Seared Diver Scallops**

*(\*\*denoted entrées are not available for guest selections "at the table")*



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## DINNER MENU

### DESSERT

#### **“Grande” Display of European Pastries**

(Minimum of 50 guests required)

Fruit Tarts, Chocolate Éclair, Opera Cake, Chocolate Dipped Strawberry  
Lemon Meringue Tart, Crème Brûlée, White and Dark Chocolate Mousse Cake

#### **Buttermilk Panna Cotta**

White Chocolate Shavings, Chantilly Cream

#### **Fresh Georgia Peach Tart**

Strawberry Coulis, Chantilly Cream

#### **103 West Cheesecake**

Select one: Hayden Mango • NY Style

#### **Grand Marnier Soufflé**

Vanilla Anglaise (50 or fewer guests)

#### **Almond Tulip Basket**

Assorted Hurst Farm Berries  
Chambord Whipped Cream (100 or fewer guests)

#### **Weiss Chocolate Molten Soufflé Cake**

Vanilla Bean Ice Cream

#### **Callebaut Dark Chocolate Mousse Cake**

Vanilla Sauce, Chantilly Cream

#### **103 West Crème Brûlée**

Dark Chocolate • Milk Chocolate • Classic Vanilla Bean (select one)

#### **Pastry Chef Joseph’s Trio Plate**

Dark Chocolate Mousse Cake  
Classic Vanilla Bean Crème Brûlée  
Fresh Fruit Tart (120 or fewer guests)

***We recommend chilled San Pellegrino or Panna mineral water with your dinner***

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

All prices are per person. Menus are seasonal and subject to change.

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

Prices to be confirmed 30 days prior to the event. For smaller parties a minimum 250. service charge applies.

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



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## **DINNER ENHANCEMENTS**

### **RECOMMENDED BY OUR EXECUTIVE CHEF**

#### **Intermezzo**

(Served between appetizer and entrée)

Choose one of the following flavors of Sorbet:  
Meyer Lemon, Champagne, Mango, Raspberry

#### **Cheese Course**

Sweet Grass Dairy Farm Cheese Collection  
A Selection of Three Cheeses, Pecan Ficelle Chips and Quince  
or  
Roquefort Cheesecake  
Candied Walnuts, French Ficelle  
or  
St. Nectaire Cheese  
Fig Preserve and Multigrain Toast

#### **Mignardises**

Assortment of Chocolate Truffles, Pâté de Fruits and Cookies  
or White and Dark Chocolate Dipped Strawberries  
served with coffee service

#### **Café 103 West**

Pano's Private Reserve Coffee Garnished with  
Crème Chantilly, Lindt Chocolate Shavings and Cinnamon Sticks  
(Served family-style at the tables)

#### **Café 103 West and Cordial Bar**

Selected Cordials from our Cordial Cart or Stationery Bar (Charged on Consumption)  
Crème Chantilly, Lindt Chocolate Shavings and Cinnamon Sticks  
Pano's Private Reserve Coffee