



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

COCKTAIL RECEPTION

(MINIMUM 75 GUESTS)

IMPRESSIVE SPECIALTY STATIONS

Host pre selects four stations.
Additional food stations recommended.

DISPLAY OF MEDITERRANEAN FAVORITES

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*

CHILLED FRESH SEAFOOD BAR

Iced Florida Jumbo Shrimp Cocktail Tower, Two Cocktail Sauces
Iced Virginia Oysters on a Half Shell, Sauce Mignonette
Iced Ceviché of Pristine Seafood, Fresh Mango, Citrus Juices, Honey, Cilantro & Jalapeño
AFM Sushi Chef Taisheng's Selection of Signature Sushi Rolls, Pickled Ginger, Wasabi, Soy Sauce

ASIAN STREET NOODLE SHOPPE

(Chef Attendant 125.)

Cantonese Egg Noodles and Rice Noodles, Stir-Fry Sauce
Host pre selects two "Meat" Toppings:
Curried Shrimp, Chicken Breast Strips Marinated in Chili and Lime
Szechwan Pork or Szechwan Beef Tenderloin
Vegetable Toppings:
Bok Choy, Green Onions, Carrots, Mushrooms, Cilantro, Lime Wedges



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IMPRESIVE SPECIALTY STATIONS

(Continued)

VARIETY OF FRESH PASTA

(Chef Attendant 125.)

Host pre selects two pastas:

- Orecchiette Pasta, Home-Made Italian Sausage, Broccolini, Ricotta Salata Cheese
- Large Shell Pasta Pomodoro, Cow's Milk Ricotta, Pecorino Cheese, Toasted Garlic Bread Crumbs
- Gemelli Pasta Alfredo, Spinach, Mushrooms and Tomatoes

Above Served with Classic Caesar Salad and Garlic Bread

FRIED CHICKEN, WAFFLES & MAC & CHEESE BAR

Chicken Toppings:

Special Sriracha Honey, Truffle Honey, Maple Syrup, Honey Mustard, Country Gravy with Bacon

Mac & Cheese Toppings:

Broccoli Florets, Chives, Fried Shallots, Toasted Garlic Panko, Bacon Crumbles

Additional Mac & Cheese Toppings (+2. each):

Andouille Sausage ● Georgia White Shrimp "Low Country" ● Lobster Morsels in Bisque

Above Served with Deviled Eggs and Augusta Pimiento Cheese Toast

CARVING STATION

(Chef Carver 125.)

Host pre selects two:

Roast Beef Tenderloin or Prime Ribs of Beef

Baked Organic Irish Salmon "En Croûte" with Spinach and Ricotta Cheese, in Puff Pastry

Double Breast of Tanglewood Farm Chicken, Filled with Wild Mushrooms

ADD Iced Florida Jumbo Shrimp Cocktail, Pink Brandy and Cocktail Sauces

Above Served with Chops® "Chopped" Salad and Baked Asiago Cheese Red Potatoes

**Brioche Rolls, Horseradish Crème Fraîche, Sauce Béarnaise*

"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...

One and Half Hour of Food Service.

For "dinner" set up, full seating available.

We recommend double station with two Chefs for 150 guests or more.

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

Menus are seasonal and subject to change. Prices to be confirmed 30 days prior to the event. 04/19