



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

HORS D'OEUVRES

Half an hour pre-dinner reception.

One hour pre-dinner reception.

Host pre-selects five hors d'oeuvres passed butler-style.
(additional hors d'oeuvre selection)

SNACKS "AT THE BAR"

Warm Artichoke and Spinach Spread, Lavosh Cracker Bread

Lemon-Fennel Marinated Olives

Sea Salty and Sweet Nut Mix

Caramelized Vidalia Onion Dip, Lavosh Cracker Bread

COLD HORS D'OEUVRES

Yellow Fin Tuna Tartar 2-Ways, in Crispy Wonton Cup

Vermont Goat Cheese Canapé, Mediterranean Garniture

Cool Vegetable or Shrimp Summer Roll with Peanut Sauce (select one)

Chilled Jumbo Florida Shrimp, Pink Brandy and Red Cocktail Sauces

Caprese Bruschetta, Petit Mozzarella, Grape Tomato, Pesto

Smoked Irish Salmon on Brioche Toast, Crème Fraîche, Caviar Garnish

Mini Chicken Taco, Fresh Guacamole

Sushi Chef Taisheng's Three Selections, California Roll, Spicy Tuna Roll, Salmon Roll

HOT HORS D'OEUVRES

Braised Beef Brisket Roll, House-Made BBQ Sauce

Chicken Satay, Spicy Peanut Dip

Seared Prime Beef Sirloin, Chimichurri

103 West Spanakopita, Spinach-Leek-Feta Filling

Tempura of Florida Shrimp, Thai Sweet and Spicy Sauce

Crispy Triple Cream Brie Fritter, Apricot Glaze

Crispy Coconut Shrimp, Sweet Chili-Lime Sauce

Creamy Maryland Crab Fritter, Rémoulade

Wild Mushroom Ragoût "en Gougères" with Black Truffle Essence

Steamed Pork and Leek Dumpling, Ginger Soy Sesame Sauce

Steamed Chicken and Leek Dumpling, Ginger Soy Sesame Sauce

Roasted Mini Lamb Chop, Tzatziki Sauce

Australian Cold Water Lobster Beignet, Honey Mustard

All menu prices are subject to a taxable 22% service charge and 8.9% sales tax.
For smaller parties a minimum 250. service charge applies. 04/19