



PRIVATE EVENTS BY BUCKHEAD LIFE  
WEST PACES FERRY ROAD • BUCKHEAD

## LUNCH

### 103 WEST BUFFET

Please pre-select three cold and three hot items:

Four cold and four hot items:

(Minimum of 40 guests; additional charges may apply for smaller parties.)

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

#### Caesar Salad

Parmesan Reggiano and Brioche Croutons

#### Campanelle Pasta Salad

Oven Dried Tomatoes, Kalamata Olives, Artichokes and Sherry Vinaigrette

#### Vegetables à la Grecque

Red Wine-Oregano Vinaigrette

#### Baby Spinach Salad

White Mushrooms, Bean Sprouts, Eggs and Warm Applewood Smoked Bacon Dressing

#### Seasonal Fresh Fruit and Berries

~~~~~

#### Tanglewood Farm All-Natural Roasted Breast of Chicken

Wild Mushrooms, Shallot Spinach and Rosemary Cream

#### Maine Lemon Sole Filet

Israeli Couscous with Seasonal Vegetables, Lemon Brown Butter Sauce

#### Roasted Berkshire Pork Loin

Logan Turnpike Mill Grits and Vidalia Onions, Thyme Jus

#### Slow-Roasted Atlantic Salmon Gremolata

Chive Mashed Potatoes

#### Seared Beef Tenderloin

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

#### Seared George's Bank Cod

Fingerling Potatoes, Sweet Corn and Vidalia Onion, Vin Blanc

#### Tanglewood Farm All-Natural Chicken Breast Medallions à la Française

Julienne Vegetables, Caper Butter Sauce

#### Ricotta Ravioli with Tomato Basil Sauce and Baby Spinach

Eggplant & Parmesan Reggiano Lasagnette

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

(Included in both options.)

Menus are seasonal and subject to change.

All prices include Pamo'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