



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

LUNCH MENU I

THREE COURSE LUNCH

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

APPETIZER

(We recommend pre-setting salad and dessert for business presentations)

Chilled Heirloom Tomato Gazpacho, Basil Essence

Chilled Avocado "Vichyssoise", Pico de Gallo, Crema

Summer Corn Velouté Soup

Boston Bibb Lettuces and Endive

Blue Cheese, Candied Walnuts, Balsamic Strawberries, Pommery Mustard Vinaigrette

Ashland Farm Greens and Roasted Grapes

Feta Cheese, Toasted Almonds, Vinaigrette

Loaded Iceberg Lettuce Wedge with Vine-Ripe Grape Tomatoes

Applewood Smoked Bacon, Chives, Egg, Creamy Blue Cheese Dressing

Caesar Salad

Egg-less Caesar Dressing, Parmesan-Reggiano, Brioche Croutons

ENTRÉE

All entrées are complemented with fresh seasonal vegetables as selected by our Executive Chef Jeff Riedel.

Roast Sliced Beef Tenderloin

Caramelized Onion, Natural Jus

Tanglewood Farm Chicken Breast à la Française

Lemon Caper Butter Sauce

Seared Tanglewood Farm Chicken Breast with Portabella Ragoût

Natural Jus

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

Sauce Béarnaise

Dijon Crusted Tanglewood Farm Chicken Breast

Thyme Jus

Grilled Filet Mignon, 6 oz.

Natural Jus

Roast Double Breast of Chicken Filled with Spinach and Feta

San Marzano Tomato Sauce

Capt. Rick's Day Boat Fish

Citrus Vegetable Quinoa or Yukon Potato Purée, Tomato-Sherry Sauce

Linguini alla Panna with Florida Shrimp or Chicken Breast (choose one)

Slow-Roasted Organic Irish Salmon

"Sicilian Gremolata", Citrus Vegetable Cous Cous or Yukon Potato Purée

Variety of BBC Artisanal Breads and Butter



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LUNCH MENU II

TWO COURSE LUNCH

(Host pre-selects one combo entrée salad and one dessert)

COMBO ENTRÉE SALAD PLATTER

(We recommend pre-setting the dessert for business presentation)

Strudel of Braised Beef Brisket and Fontina Cheese

Bibb, Vine-Ripe Tomato, Hass Avocado Salad

Slow-Roasted Organic Irish Salmon

Couscous Salad of Pear Tomatoes, Cucumber, Olives and Arugula, Red Wine Vinaigrette

Grilled Beef Tenderloin (sliced) and Loaded Iceberg Lettuce Wedge

Vine-Ripe Tomato, Red Onion, Bacon, Danish Blue Cheese
Creamy Buttermilk Dressing

Seared Tanglewood Farm Chicken Breast (sliced)

Orzo Pasta Salad with Sweet Onion, Egg, Blue Cheese, Hearts of Palm,
Avocado, Garbanzo Beans, Sweet Peppers, Basil Vinaigrette

Parmesan Crusted Tanglewood Farm Chicken Breast

Baby Spinach Salad with Kalamata Olives, Artichokes, Tomato, Cucumber and Pastini Pasta
Red Wine Vinaigrette

Maryland Jumbo Lump Crab Cake, ¼ pound, Tartar Sauce, Lemon

Served over Ashley Farm Mesclun Lettuces, Pommery Mustard Vinaigrette

Variety of BBC Artisanal Breads and Butter

DESSERT

Raspberry-Chocolate Parfait, Crème Chantilly

Dark Chocolate Mousse Cake, Raspberry-Vanilla Swirl

Fresh Raspberry Éclair, Vanilla Whipped Cream

Meyer Lemon Tart, Citrus Coulis

Fresh Berries with Crème Chantilly

103 West Cheese Cake

Fresh Georgia Peach (in season) or Strawberry Napoleon

Pano's "Private Reserve" Coffee and Select Teas

Menus are seasonal and subject to change.

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

For smaller parties a minimum \$150 Service Charge applies. Prices to be confirmed 30 days prior to the event.

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