

PEACHTREE
& WARD

CATERING AND EVENTS

FALL SIT-DOWN DINNER
MENU

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Fall pumpkin soup in shooters

"Coffee & donuts:" mini risotto beignet w/ mushroom bisque for dipping

Smoked chicken salad w/ dried cherries served on Asian spoons

Jumbo lump crab "cigars" w/ lemon grass sauce

Cauliflower pakoras w/ coriander chutney

Cheeseburger sliders w/ caramelized onion & special sauce

STATIONARY HORS D'OEUVRES

Pastrami-style smoked salmon w/ blinis & accoutrements

DINNER

FIRST COURSE

Late harvest vegetable salad w/ balsamico

Artisan rolls & sweet creamery butter

ENTRÉE

Braised short-rib w/roasted shallot demi-glace

Celery root & parsnip puree

Charred brussel sprouts

Vegetarian option (Vegetable tagine tower w/ lentils & coconut-saffron sauce)

DESSERT

Apple-cranberry crisp in mini mason jars

Milk n' cookies: fresh-baked chocolate chip cookies w/ vanilla milk

Key lime pie

French press caffeinated & decaffeinated coffee & assorted fine teas