

{palate}

catering | design



CULINARY SELECTIONS

Fall / Winter Menu

Hand Passed

Priced Per Piece

Vegetarian

- Samosa** Curried Vegetable, Cilantro-Mint Chutney \$4
- Spring Roll** 5 Spice Vegetable, Apricot Chili Sauce \$3
- Crostini** Triple Crème Brie, Chipotle Raspberry Jam \$4
- Tart** Wild Mushroom, Caramelized Leek \$4
- Peppadew** Herb Marinated Mozzarella \$3

Chicken

- Shredded Chicken Tostada** Roma Tomato, Pickled Jalapeno, Crema \$3
- Chicken Bite** Waffle, Maple Syrup, Mesquite Smoked Salt \$3
- Chicken Meatball** Bourbon Glazed Microgreens \$4
- Fried Chicken** Maple Chipotle Syrup Drizzle \$4
- Jerk Chicken Satay** Berry Reduction \$4
- Chicken Spring Roll** Peanut Sauce \$4

Beef & Lamb

- Classic Beef Slider** Smoked Cheddar, Caramelized Onions, Dijonnaise, H&F Bun \$4
- Short Rib** Crispy Onion, Gruyère, Toast \$4
- Taco** Grilled Steak, Queso Fresco, Pico De Gallo \$4
- En Croute** Wagyu Beef, Tarragon Mustard \$4
- Jamaican Beef Patty** Mango Chutney \$4
- Wellington** Demi Glace \$5
- Sweet & Spicy Hoisin Beef Satay** \$4

Pork

- Southern BLT** Fried Green Tomato, Bacon, \$3
- Pulled Pork Slider** Golden Honey BBQ, Pickled Okra \$4
- Pork Belly** Mandarin Orange Glaze, Crispy Wonton \$4

Seafood

- Smoked Salmon** Herbed Goat Cheese, Capers, Sourdough Crostini \$4
- Ceviche** Shrimp, Scallop, Lobster, Peach, Serrano Pepper \$5
- Tartare** Tuna, English Cucumber, Sesame Soy Sauce \$4
- Lollipop** Blackened Shrimp, Wildberry Jam \$4
- Seared Tuna** Sesame, Crisp Wonton, Ginger Soy \$5
- Deviled Egg** Lump Crab, Pickled Okra \$5
- Crab Cake** Meyer Lemon Aioli \$5
- Lobster Fritter** Tomato Reduction \$5

Stationary Hors d'oeuvres Displays

Bar Snacks

White Cheddar Popcorn | Caramel Popcorn | Assorted Spiced Nuts | Wasabi Peas | Pretzel Sticks
\$8

Classic Cheese Tasting Display

Chef's Selection of Local & International Cheeses | Fig Spread | Fresh & Dried Fruit | Crackers | Assorted Flatbreads
\$10

Charcuterie Display

Assorted Italian Meats | Domestic & International Cheeses | Assorted Pickled Vegetables | Crackers | Flatbreads
\$15

Deconstructed Antipasto Display

Italian Meats | Hard Cheeses | Grilled Vegetables | Assorted Olives | Marinated Mushrooms | Artisan Breads
\$12

Deconstructed Garden Antipasto Display

Hard Cheeses | Grilled Vegetables | Assorted Olives | Marinated Mushrooms | Artisan Crackers
\$9

Dip Display

Hummus | Smoked Pimento Cheese & Candied Bacon Crumbles | Spinach & Artichoke | Buffalo Bleu Cheese
Garlic Crostini | Sundried Tomato Focaccia | Raw Root Vegetables
\$9

Flatbread Station

Select Three

BBQ Chicken, Smoked Gouda, Tomatillo & Cilantro | Shrimp, Arugula Pesto & Romano |
Blackened Tenderloin, Caramelized Onion, Maytag Bleu Cheese & Horseradish Creme |
Pepperoni | Sundried Tomato, Basil & Fresh Mozzarella |
\$10

Grilled Kabob

Select Two

Curry Chicken | Greek Style Lamb | Marinated Beef & Vegetable |
Shrimp & Cipollini Onion | Herb Marinated Vegetables
Served with Smoky Red Pepper Hummus & Greek Salad, Roasted Garlic Aioli & Horseradish Dip
\$12

Stationary Hors d'oeuvres Displays Cont.

Slider Bar

Black Bean & Corn, Red Pepper Aioli, Sea Salt & Cracked Pepper Bun
Crispy Spicy Chicken Pimento Cheese, Citrus Glaze, Sesame Seed Bun
Bolognese Meatball, Mozzarella, Marinara Sauce, Rosemary Bun
Served with Assorted Housemade Kettle Chip & Gherkin Pickles
\$14

Street Tacos

Select Three

Adobo Braised Pulled Chicken | Chimichurri Sirloin | Portobello Mushroom | Roasted Shrimp
Ancho Braised Brisket | Chipotle Smoked Honey Salmon
Served Pico de Gallo, Smoked Tomato Salsa, Avocado Creme
Tortilla Chips, Spanish Style Rice, Borracho Pinto Beans & Mango Salsa
\$14

Southwestern Quesadilla

Select Three

Marinated Steak, Peppers, Onion & Jalapeño | Shredded Chicken, Corn & Black Bean Salsa |
Grilled Shrimp, Chipotle Cheddar &, Spinach | Balsamic Marinated Vegetables, Basil & Mozzarella
Served with Pico de Gallo, Roasted Tomato Salsa, Sour Cream & Guacamole
\$14

Salad Bar

Select Two

Garden Greens Grilled Peaches, Candied Pecans, Goat Cheese, Champagne Vinaigrette

Thai Beef Ramen Noodles, Red Pepper, Green Onion, Sweet Chili Dressing

Arugula & Pear House Made Herb Ricotta, Pomegranate Vinaigrette

Chilled Crab & Avocado Martini Crab & Lemon Dressing

Caprese Heirloom Tomatoes, Local Basil, Fresh Mozzarella

Served in Stemless Martini Glasses

\$12



Chef In Motion Stations

Chicken & Waffle

Buttermilk Fried Chicken, Waffle, Tupelo Honey Syrup, Smoked Salt
\$10

Shrimp & Grits

Gulf Shrimp, Andouille Sausage, Peppers, Garlic
Logan Turnpike Stone Ground Grits, Crumbled Bacon, Scallions, Cheddar Cheese
\$11
(Stationary Display \$15)

Mini Gourmet Grilled Cheeses

Select Three

Brie, Basil, Fig & Balsamic Reduction | Gruyère, Granny Smith Apple & Thyme |
Monterey Jack, Jalapeño & Candied Bacon | Maytag Blue Cheese, Pear & Toasted Pecans | Prosciutto, Fontina
& Sage
\$8

Tuscan Countryside

Select Two

Ravioli | Penne | Gemelli | Tortellini | Butterfly | Cavatelli | Campanelle

Select Two

Chardonnay Herb Sauce | Marinara | Pesto | Roasted Garlic Cream | Lemon Caper Butter | Chipotle Cream

Select Two

Grilled Chicken | Beef Meatball | Grilled Vegetables | Roasted Shrimp | Sweet Italian Sausage
Served with Basil, Shredded Parmesan, Garlic Focaccia & Tuscan Breads
\$10

Sweetwater "Sweet Georgia Brown" Braised Short Rib

Crispy Brussel Sprouts, Summer Corn Succotash
\$11

Balsamic & Rosemary Glazed Flat Iron Steak

Rosemary Roasted Potatoes, Sautéed Green Beans
\$12

Herb Roasted Chicken

Pan Jus, Rosemary Mashed Potato, Sautéed Broccoli
\$10

Braised Beef Brisket

Apple Cider BBQ Sauce, Cheddar Mashed Potatoes, Patty Pan Squash
\$13

Grilled Portobello Mushrooms

Blackeyed Pea Hoppin John, Sautéed Asparagus Tips
\$9

Blackened Shrimp

Sweet Summer Corn Hoecake, Sautéed Spinach, Creole Sauce
\$14

Black Pepper Crusted Beef Tenderloin

Truffled Goat Cheese Mashed Potatoes, Roasted Asparagus, Cabernet Demi
\$16

Crab Cake

Creamed Corn, Roasted Red Pepper Coulis
\$15



Comforting Dinner Buffet:

Option One

Mixed Field Greens Grape Tomatoes, Cucumbers, Candied Georgia Pecans, Balsamic Vinaigrette
Sautéed Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Smoked Gouda Mac & Cheese
Rosemary Garlic Chicken, Pan Jus
Chimichurri Marinated Tri Tip Sirloin, Fire Roasted Tomato Compote
Served With Artisan Rolls & Whipped Butter
\$40

Option Two

Crisp Romaine, Shredded Parmesan Cheese, Herb Crouton, Creamy Caesar Dressing and
Greek Salad with Feta, black olives, pepperoncini, red onion
Tuscan Vegetables
Baked Ziti with Fire Roasted Tomatoes
Homestyle Beef Lasagna
Classic Chicken Piccata
Served with Italian Breads, Grated Parmesan Cheese, Olive Oil & Whipped Butter

OR

Garden Greens Salad with Grilled Peaches, Candied Pecans, Goat Cheese, Champagne Vinaigrette
Mediterranean Orzo
Roasted Rosemary Potatoes
Balsamic Glazed Vegetables
Tarragon Baked Salmon, Whole Grain Creme
Apricot Glazed Chicken roasted with sherry wine and herbs
Served with Artisan Rolls & Whipped Butter

OR

Salad with Arugula & Pear, House Made Herb Ricotta, Pomegranate Vinaigrette
Sautéed Haricot Vert
Creamy Mashed Potato
Roasted Brussel Sprouts with parmesan Cheese
Herb Marinated Bistro Steak, Sautéed Creminis & Zinfandel Demi
Southern Crabcakes with Meyer lemon aioli
Served with Artisan Rolls & Whipped Butter
\$45

Option Three

Mixed Field Greens, Grape Tomatoes, Cucumbers, Candied Georgia Pecans, Sherry Vinaigrette
Smoked Gouda Mac & Cheese
Southern Style Green Beans
Coffee Braised Short Ribs
with
Shrimp & Grits Station including
Gulf Shrimp, Andouille Sausage, Peppers, Garlic
Logan Turnpike Stone Ground Grits
Crumbled Bacon, Scallions, Cheddar Cheese
And
Sautéed Seasonal Vegetables
Creole Roasted Corn
Smoked Pulled Chicken & Pulled Pork
Carolina Tangy & Sweet Georgia Brown Sauce
Served with Mini Corn Muffins & Honey Whipped Butter
\$50

Option Four

Baby Spinach, Strawberries, Feta Cheese, Toasted Almonds, Balsamic Vinaigrette and Arugula, Pickled Yellow & Red Beets, Spiced Walnuts, Goat Cheese, Citrus Vinaigrette

Truffled Fingerling Potatoes

Roasted Asparagus

Herbed Wild Rice

Sautéed Seasonal Vegetables

Herb Roasted Chicken, Pan Jus

Cornmeal Dusted Snapper, Creole Tomato Gravy

Bourbon Glazed Flat Iron Steak

Served with Herb Button Rolls and whipped Butter

\$55



Stylish Seat & Serve

Served With Artisan Rolls & Whipped Butter

Plated Salad

- Crisp Iceberg Wedge** Bleu Cheese, Peppered Bacon Lardons, Avocado, Thyme Buttermilk Dressing \$6
- Field Greens** Grape Tomatoes, Cucumbers, Candied Pecans, Cranberry Vinaigrette \$5
- Baby Spinach** Strawberries, Spiced Pecans, Bleu Cheese, Balsamic Vinaigrette \$6
- Crisp Romaine** Parmesan Cheese, Herb Croutons, Creamy Caesar \$5
- Arugula** Pears, House Made Herb Ricotta, Pomegranate Vinaigrette \$7

Garden Vegetable Entrée

- Roasted Poblano Enchilada** Guajillo Cheese, Grilled Roma Tomatoes, Verde Sauce \$20
- Southwestern Style Stuffed Red Pepper** Couscous, Roasted Corn, Bean Salsa \$21
- Roasted Vegetable Manicotti** Roasted Tomato Cream, Fresh Basil \$21
- Polenta Cake** Asparagus Tips, Wild Mushroom Ragout \$19
- Vegetable Napoleon** Citrus Couscous \$18

Plated Entrée

- Stuffed Garlic & Lime Chicken** Honey, Sweet Coconut Rice, Sautéed Green Bean, Smashed Fried Plantain \$24
- Rosemary Garlic Chicken** Pan Jus, Melted Tomatoes, Parmesan Mashed Potato, Vegetable Sauté \$24
- Pimento Cheese Stuffed Chicken** Red Pepper Coulis, Garlic Mashed Potatoes, Brussel Sprouts \$22
- Herb Chicken** Pan Jus, New Potatoes, Roasted Seasonal Vegetables \$22
- Ancho Braised Beef Short Rib** Roasted Lemon Zested Fingerlings, Heirloom Carrots \$32
- Peppercorn Filet** Cabernet Demi, Roasted Garlic Fingerlings, Rainbow Swiss Chard \$34
- Black & Bleu Filet** Horseradish Mashed Potato, Sautéed Seasonal Vegetables \$34
- Seared Filet** Shallot Marmalade, Roasted Fingerling Potatoes, Asparagus \$34
- Filet Crab** Bearnaise Sauce, Peruvian Potatoes, Soy Glazed Brussels Sprouts \$35
- Grilled Filet** Duchess Potatoes, Spinach Almondine \$36
- Panko Crusted Salmon** Sesame Soy Reduction, Roasted Garlic Broccoli, Jasmine Rice Cake \$30
- Lobster Ravioli** Roasted Garlic Cream, Asparagus Tips, Roma Tomatoes \$30
- Grilled Sea Bass** Honey Lime Butter, Garden Vegetables, Basmati Rice \$MP
- Crab Stuffed Salmon** Remoulade Butter, Roasted Baby Carrots \$34
- Seared Tuna** Sriracha Aioli, Bok Choy, Wasabi Mashed Potatoes \$30

Entrée Duos

- Grilled Filet & Blackened Shrimp** Cabernet Demi-Glace, Mashed Potatoes, Red Pepper, Spinach \$38
- Grilled Filet & Herb Roasted Chicken** Horseradish Butter, Garlic Mashed Potatoes, Seasonal Vegetables \$36
- Blackened Filet & Maine Lobster Tail** Drawn Butter, Whipped Yukon Gold Potatoes, Haricot Verts \$MP
- Grilled Filet & Panko Crusted Cod** Sesame Soy Syrup, Ginger Baby Bok Choy, Jasmine Rice \$MP
- Seared Filet & Crab Cake** Caper Remoulade, Wild Mushroom Sauté, Polenta Cake, Asparagus \$MP
- Rosemary Garlic Chicken & Grilled Salmon** Lemon Beurre Blanc, Herb Couscous, Asparagus \$34
- Chimichurri Filet & Herb Grilled Chicken** Pan Jus, Au Gratin Potatoes, Grilled Asparagus \$36
- Seared Filet & Tarragon Mustard Salmon** Truffled Fingerling Potatoes, Broccoli \$40



Chef In Motion Dessert Stations

Banana Split

Pineapple Compote | Roasted Strawberries | Salted Caramel | Chocolate Sauce |
Chopped Nuts | Chantilly | Vanilla Bean Ice Cream

\$8

Cobbler

Select Two

Peach | Mixed Berry | Apple | Strawberry Rhubarb | Cherry

Served with Vanilla Bean Ice Cream

\$8

Crepes Station

Nutella | Strawberries | Blueberries | Chantilly | Caramel Sauce | Chocolate Sauce

\$8

Plated Desserts

Peaches & Cream Turnover
Caramel Sauce & Whipped Chantilly
\$6

Ganache Torte
White Chocolate, Seasonal Berry Sauce
\$5

Cheesecake Trio
Strawberry | Salted Caramel | Vanilla Bean
\$5

Brûléed Pound Cake
Roasted Peaches & Candied Pecans
\$5

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Ask Your Sales Manager For Assistance With The Following:

Customizing Menus
Venue Options
Specialty Rentals
Decor Enhancements
Additional Event Services

The Fine Print:

All Menu Items And Pricing Are Subject To Change Based On Availability
21% Production And Appropriate Sales Tax Will Be Added To All Orders
This Menu Packet Is Designed For Full Service Events Only
Labor Charges Are Additional.
Pricing Is Based On 3 Hours.