

A DIVINE EVENT

WICKEDLY DELICIOUS



Congratulations! As a division of Magic Moments, we are proud to be the exclusive caterer at each of our beautiful venues. We are an award-winning caterer with over a decade of experience. Our goal is to exceed your expectations.



Locally inspired and internationally influenced, A Divine Event is passionate about food, from preparation to presentation. Guided by Sandra Moyers, our Chef de Cuisine, our menus will always be crafted with fresh, seasonal food (much sourced locally). We pledge to offer culinary treats that you will find scandalously scrumptious, one sinfully sensational bite at a time.



On this most divine day of days, why risk serving anything less than heavenly food that is wickedly delicious? Having catered more weddings than we can count, the team at A Divine Event is uniquely qualified to grace your special day with our brand of mischievously mouthwatering cuisine.

Best Wishes from A DIVINE EVENT!



Menus from our Fall & Winter Collection

2825 Pacific Drive, Norcross, GA 30071 770.587.9117 www.adivineevent.com



A Divine Day Reception

Cocktail Buffet style

Includes white square china cocktail plates, napkins and flatware on buffet

Seated Buffet style

Includes china dinner plates on the buffet with a linen napkin, flatware and water glass at each setting

The Hors d'oeuvre Table

Domestic Cheese Board with Artfully Presented Garden Fresh

Vegetables & Gourmet Spreads

Smiths Farmstead Smoked Gouda Cow, Winchendon, MA

Belle Chevré Goat, Elkmont, AL

Buttermilk Blue Roth Kase Cow, WI

Cabot Tomato Basil Cow, Cabot, VT

Cabot White Sharp Cheddar Cow, Cabot, VT

Gourmet Spreads

Pesto Goat

Roasted Garlic Hummus

Parmesan & Artichoke

Served with Seasonal Vegetable Crudités and Artisanal Breads

The Passed Hors d'oeuvre

Select Two

Spanakopita

Greek Olive Tapenade with Hummus On Crisps

Brie Tartlets Almonds, Apricot Chutney

Cheeseburger Sliders Tomato-Mustard Sauce, Dill Pickle

Pulled BBQ Pork Mini biscuits, Vidalia Onion Marmalade, Dill Pickle

Wild Mushroom and Boursin Tartlets

Smoked Salmon Flower Dill Cream Cheese, Atop European Cucumbers*

Seared Ahi Tuna Wasabi Sauce, On Wonton Chips*

Vegetable Spring Rolls Peanut Sauce

Tomato & Mozzarella Bruschetta Fresh Basil

Sesame Beef Skewers

Spicy Thai Beef on Endive

Blue Cheese Mousse on Endive Cranberries, Hazelnuts

Jalapeño Pimento Cheese Atop European Cucumbers

Hand-Crafted Crab Cakes Lemon Aioli*

Mini Beef Wellingtons Horseradish Crème Fraiche*

The Chef Attended Table

Select One

Smashed Potato "Martinis" Two Mixers: Mushroom Ragout, Beef Bourguignonne

Smithfield Baked Virginia Ham & Honey Roasted Turkey Honey Mustard, Orange Rosemary Aioli,

Cranberry Mayo, Button Rolls

Local Organic Stone Ground Smoked Cheddar Grit"tinis" Andouille Sausage Etouffée, Pickled Okra, Pepper Curl Garnish*

Local Organic Stone Ground Smoked Cheddar Grit"tinis" Gumbo Style Sautéed Shrimp, Pickled Okra, Pepper Curl Garnish*

Bourbon Peppercorn Flank Steak Horseradish Dijon Sauce, Balsamic Glaze, Button Rolls*

The Main Table

Select One

- Baked Ziti** Mozzarella, Tomato Cream Sauce
Bowtie Pasta Classic Alfredo Sauce, Fresh Basil, Grape Tomatoes
Baked Vegetable Ratatouille Mozzarella
Gemelli Pasta with Wilted Spinach Sun-dried Tomatoes, Roasted Garlic Mushroom Cream Sauce
Roasted Red Pepper Baked Polenta Crumbled Goat Cheese
Flaky Vegetable Strudel Roasted Red Peppers, Eggplant, Plum Tomatoes, Artichokes, Zucchini, Olives, Marinara, Parmesan
Butternut Squash Ravioli Wild Mushroom Ragout*

All served with Fresh Italian and Country Breads, Rosemary Olive Oil & Parmesan Reggiano Cheese

Select One

- Grilled Teriyaki Sesame Chicken** Sugar Snaps
Herb Grilled Chicken Wild Mushrooms, Champagne Sauce
Spicy Jerk Chicken Black Bean and Corn Cilantro Relish, Grilled Pineapple, Raspberry Drizzle
Tuscan Grilled Chicken Grilled Mixed Peppers, Spinach, Kalamata Olives, Orzo, Feta, Lemon Velouté
Portobello Stir Fry Baby Bok Choy, Tofu, Tri-color Peppers, Onions, Sugar Snaps, Carrots, Ginger, Garlic-Ginger Sauce, Crisp Noodles
Mediterranean Sautéed Chicken Kalamata Olives, Marinated Artichokes, Sun-dried Tomatoes, White Wine Garlic Sauce, Buffalo Mozzarella, Prosciutto*

Select Two

(Additional selections may be purchased for an additional cost)

- Autumn** Mesclun Greens, Cranberries, Toasted Pecans, Green Onions, Goat Cheese, Raspberry Vinaigrette
Simple Salad Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, Shaved Red Onion, Mushrooms, Toasted Almonds, Croutons, Champagne Vinaigrette
Grilled Seasonal Vegetables Sun-dried Tomato Vinaigrette
Baked Vegetable Ratatouille Mozzarella
Garlic & Rosemary Roasted New Potatoes
Sun-dried Tomato & Herbed Goat Cheese Torte Pesto, Stone Ground Crackers
Hot Spinach & Artichoke Fondue Corn Tortilla Chips, Vegetable Root Chips
Chihuahua Cheese Queso & Trio of Salsas (Verde, Puya Pepper, Fire Roasted) Tri-color Chips

For Children Ages 4 and Under, Children Ages 5-10 *Please see your Event Planner for details





A Classic Reception

Cocktail Buffet Style

Includes white square china cocktail plates, napkins and flatware on buffet

Seated Buffet Style

Includes china dinner plates on the buffet with a linen napkin, flatware and water glass at each setting

The Hors d'oeuvre Table

Domestic Cheese Board with Artfully Presented Garden Fresh Vegetables & Gourmet Spreads

Smiths Farmstead Smoked Gouda Cow, Winchendon, MA

Belle Chevré Goat, Elkmont, AL

Buttermilk Blue Roth Kase Cow, WI

Cabot Tomato Basil Cow, Cabot, VT

Cabot White Sharp Cheddar Cow, Cabot, VT

Gourmet Spreads

Pesto Goat

Roasted Garlic Hummus

Parmesan & Artichoke

Served with Seasonal Vegetable Crudités and Artisanal Breads

Northern Italian Antipasto Display Spanish and Italian Cured Meats, Roasted Peppers, Assorted Olives, Marinated Mushrooms, Cheeses, Artichokes, Pepperoncini, Assorted Crackers*

The Passed Hors d'oeuvre

Select Two

Spanakopita

Pulled BBQ Pork Mini Biscuit, Vidalia Onion Marmalade, Dill Pickle

Southwest Spring Rolls Chorizo, Chipotle Aioli, In Shot Glasses

Jalapeño Pimento Cheese Atop European Cucumbers

Smoked Salmon Flower Dill Cream Cheese, Atop European Cucumbers*

Seared Ahi Tuna Wasabi Sauce, On Wonton Chips*

Hand-Crafted Crab Cakes Lemon Aioli*

Lobster Salad Chive Bow, On Purple Endive*

Tomato & Mozzarella Bruschetta Fresh Basil

Greek Olive Tapenade with Hummus On Crisps

Vegetable Spring Rolls Peanut Sauce

Brie Tartlets Almonds, Apricot Chutney

Blue Cheese Mousse on Endive Cranberries, Hazelnuts

Cheeseburger Sliders Tomato-Mustard Sauce, Dill Pickle

Eggplant Tartlet Pine Nuts, Sun-dried Tomatoes, Feta

Spicy Thai Beef on Endive

Mini Beef Wellingtons Horseradish Crème Fraîche*

The Chef Attended Table

Select One

***Smashed Potato "Martinis"** select two "mixers"

Wild Mushroom Ragout, Beef Bourguignonne, Roasted Vegetable Ratatouille, Curried Chicken

Bourbon Peppercorn Flank Steak Horseradish Dijon Sauce, Balsamic Glaze, Button Rolls

Escabeche Tilapia Tacos Hot Pressed Flour Tortilla, Jalapeño Slaw, Cilantro Cream Sauce, Puya Pepper Salsa, Fire Roasted Salsa

Salmon en Croute Saffron Risotto, Sautéed Vegetables, Lemon Aioli, Dill Crème Fraîche*

Herb & Garlic Crusted Beef Tenderloin Horseradish Crème Fraîche, Button Rolls*

Coffee Braised Short Ribs Roasted Corn Ancho Smashed Red Potatoes, Green Tomato Avocado Relish*

Peppercorn Beef Tenderloin Au Gratin Potatoes, Sautéed Spinach, Balsamic Reduction Drizzle*

Gourmet Gruyere Mac & Cheese Sautéed Wild Mushroom, Leeks, Pancetta, Gruyere Cheese Sauce, Toasted Panko Crumbs*

The Main Table

Select One

Baked Ziti Mozzarella, Tomato Cream Sauce
Bowtie Pasta Classic Alfredo Sauce, Fresh Basil, Grape Tomatoes
Baked Vegetable Ratatouille Mozzarella
Gemelli Pasta with Wilted Spinach Sun-dried Tomatoes, Roasted Garlic Mushroom Cream Sauce
Roasted Red Pepper Baked Polenta Crumbled Goat Cheese
Flaky Vegetable Strudel Roasted Red Peppers, Eggplant, Plum Tomatoes, Artichokes, Zucchini, Olives, Marinara, Parmesan
Butternut Squash Ravioli Wild Mushroom Ragout*
(Pastas are served with Fresh Italian and Country Breads, Rosemary Olive Oil & Parmesan-Reggiano Cheese)

***Parmigiano-Reggiano Wheel** Butternut Squash, Pecans & Arugula Risotto*
***Parmigiano-Reggiano Wheel** Sun-dried Tomato, Truffle Oil & Roasted Garlic Risotto*
***Parmigiano-Reggiano Wheel Lobster Mac & Cheese** Baby Peas, Prosciutto, Capers, Fried Basil*
(*Indicates Additional Chef Required)

Select One

Traditional Chicken Piccata Onions, Mushrooms, Capers, White Wine Lemon Sauce
Spicy Jerk Chicken Black Bean and Corn Cilantro Relish, Grilled Pineapple, Raspberry Drizzle
Herb Grilled Chicken Wild Mushrooms, Champagne Sauce
Tuscan Grilled Chicken Grilled Mixed Peppers, Spinach, Kalamata Olives, Orzo, Feta, Lemon Velouté
Grilled Salmon Fillet Honey BBQ Glaze, Toasted Sesames
Parmesan Crusted Chicken Lemon Cream Sauce, Artichoke & Wild Mushroom Sauté
Grilled Teriyaki Sesame Chicken Sugar Snaps
Portobello Stir Fry Baby Bok Choy, Tofu, Tri-color Peppers, Onions, Sugar Snaps, Carrots, Ginger, Garlic-Ginger Sauce, Crisp Noodles
Classic Swedish Meatballs Stroganoff Sauce, Lingonberry Relish, Red Jacket Mash, Sugar Snap Peas
Mediterranean Sautéed Chicken Kalamata Olives, Marinated Artichokes, Sun-dried Tomatoes, White Wine Garlic Sauce, Buffalo Mozzarella, Prosciutto*

Select Two

(Additional selections may be purchased for an additional cost)

Autumn Mesclun Greens, Cranberries, Toasted Pecans, Green Onions, Goat Cheese, Raspberry Vinaigrette
Simple Salad Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, Shaved Red Onion, Mushrooms, Toasted Almonds, Croutons, Champagne Vinaigrette
Roasted Red Pepper Infused Baked Polenta Crumbled Goat Cheese
Grilled Seasonal Vegetables Sun-dried Tomato Vinaigrette
Pepper Jelly Cream Cheese Torte Artisan Cracker Medley
Chihuahua Cheese Queso & Trio of Salsas (Verde, Puya Pepper, Fire Roasted) Tri-color Chips
Crab Fondue Assorted Crostini
Hot Spinach & Artichoke Fondue Corn Tortilla Chips, Vegetable Root Chips
Garlic & Rosemary Roasted New Potatoes
Red Jacket New Potatoes Asiago Cream Cheese, Chives, Bacon
Seared Ahi Tuna Napa Slaw, Wasabi Mayo, Fried Wontons*

For Children Ages 4 and Under, Children Ages 5-10 *Please see your Event Planner for details



"Southern Expressions" Buffet

Cocktail Buffet Style

Includes white square china cocktail plates, napkins and flatware on buffet

Seated Buffet

Includes china dinner plates on the buffet, flatware and water glass at each setting

Passed Hors d'oeuvre

Select Three

Brie Tartlets Almonds, Apricot Chutney

Pulled BBQ Pork Mini Biscuits, Vidalia Onion Marmalade, Dill Pickle Chip

Jalapeño Pimento Cheese Atop Artisan Cracker, B & B Pickle Chip

Mini Corn Muffins with Vermont Goat Cheese Raspberry Purée

Country Ham Petite Biscuits, Georgia Churned Peach Butter

Fried Mac N' Cheese Fritter

Southern BLT Bacon, Lettuce, Fried Green Tomato, Chipotle Aioli, Petite Ciabatta Roll

Chicken & Waffle Bites Maple Syrup Drizzle*

Pickled Shrimp in a petite mason jar*

Crab Cake Slider Jicama Slaw*

Salads

Select One

Southern Buttermilk Cole Slaw

Three Bean Salad

Layered Cornbread Salad

Green Onions, Tomatoes, Cheese, Corn, Peas, Peppers, Cornbread, Herb Sour Cream Dressing

The Main Table

Select Three

Classic Mac & Cheese Panko Bread Crumbs

Yellow Squash Casserole

Broccoli Gratin Casserole

Southern Style Green Beans Ham, Onions

Red Jacket Potato Mash

Sweet Potato Mash Brown Sugar Toasted Pecans

Roasted Fingerling Potato Salad Bacon, Chives

BBQ Baked Beans

Braised Collard Greens

Sautéed Seasonal Vegetables

Select Three

Savannah Country Captain Chicken Yellow Raisins, Almonds, Curry Tomato Sauce, Rice

Maple Brown Sugar Glazed Virginia Ham

Home-style Braised Chuck Pot Roast Brown Gravy, Carrots, Onion

Cajun Fried Boneless Turkey Breast

Pulled Pork Barbecue Georgia Peach BBQ, Kansas City Classic, & St. Louis Original Sauces

BBQ Rub Sliced Flank Steak Georgia, North Carolina & Texas Sauces

Biscuit Bar Buttermilk & Sweet Potato Biscuits, Milk Gravy, Assorted Homemade Jams, Honey, Peach Butter, Honey Butter, Cola Glazed Ham, Country Style Sausage, Fried Chicken Biscuit*

***Local Organic Stone Ground Smoked Cheddar Grit"tinis"** Gumbo Style with Sautéed Shrimp* (chef required)

Served with Cornbread Muffins & Whipped Honey Butter



Enhancements

Minimum 50, Half the Guest Count Required

Individual Buffet Seafood Displays

- Honey Roasted Salmon Sides** Lemon Dill Sauce
- Large Tail-on Gulf Shrimp** Cajun Remoulade, Cajun Cocktail Sauce (3 pieces)
- Snow Crab Claws** Cajun Remoulade, Cajun Cocktail Sauce
- Whole Poached Salmon** Capers, Red Onion, Chopped Egg, Crème Fraîche, Lavosh (serves 100)

Bountiful Seafood Display On Ice To Include:

- Petite Snow Crab Claws**
- Large Tail-on Shrimp**
- New Zealand Mussels** Sauce Ravigote
- Cajun Remoulade, Cajun Cocktail Sauce, Lemon Wedges**

Sushi - Maki & Nigiri Chef's Selection of Creative Rolls including California, Spicy Tuna, Salmon, & Vegetable
Accompanied by Wasabi, Pickled Ginger, Soy Sauce, Spicy Mayo & Spiced Radish Slaw (6 pieces pp)

Martini Food Bars Minimum 75 Guests (Chef Performance)

- Smashed Potato "Martinis"** choice of two "mixers":
 - Wild Mushroom Ragout
 - Beef Bourguignon
 - Cheese, Bacon, Chives, Sour Cream
- Local Organic Stone Ground Smoked Cheddar Grit"tinis"** choose one "mixer"
 - Andouille Sausage Etouffée, Pickled Okra, Pepper Curl Garnish
 - Gumbo Style Sautéed Shrimp, Pickled Okra, Pepper Curl Garnish

The Burger Bar (1 per person for each selection chosen) (Passed or Chef Performance)

- South of the Border** Pepper Jack Cheese, Jalapeno Bacon, Avocado Salsa
- All American** Cheddar, Tomato, Mustard, Pickles, Onions, Bacon, Lettuce
- Hangover** Cheddar, Onions, Yellow Mustard, Chili

Gourmet Grilled Cheese (Choose One) (Passed or Chef Performance)

- Cheddar & Gruyere on Sourdough
- Fontina, Arugula, Fig Plum Compote on Raisin Bread
- Jalapeño Pimento Cheese on Sourdough
- Tillamook Cheddar, Granny Smith Apple Slices on Pumppernickel

Mini Philly Cheese Steaks Shaved Steak, Sautéed Peppers & Onions, Whiz and Provolone Cheese Sauce (Chef Performance)

Chicken & Waffles Mini Buttermilk Fried Chicken Tenders, Fluffy Waffles, Pure Maple Syrup (Chef Performance)

Cheeseburger Sliders & Mini Corn Dogs Tomato-Mustard Sauce, Dill Pickles (Passed or Self-Serve)

Gourmet Gruyere Mac & Cheese Sautéed Wild Mushroom, Leeks, Pancetta, Gruyere Cheese Sauce, Toasted Panko Crumbs (Chef Performance)

Street Tacos Pulled Smoked Pork, BBQ sauce & Jalapeno Cole Slaw; Fried Tilapia, Tartar Sauce & Pickled Jalapeño slices; Fried Chicken with Lime Jalapeño Mayo, Lettuce & Tomato (Choose one) (Chef Performance)

Chicago Dogs All Beef Hot Dogs, Freshly Baked Buns, House-Made Chili, Pickle Spears, Onions, Peppers, Tomato Slices, Relish, Mustard, Ketchup, Sauerkraut (Passed, Self-Serve or Chef Performance)

Mini Hot Pressed Patty Melt Wheat Bone Bread with Caramelized Onions, Cheese, and Special House Sauce (Passed or Chef Performance)

Buffalo Chicken Drumsticks Celery & Carrot Julienne, Blue Cheese Dip (Passed or Self-Serve)

Dessert Popcorn in Paper Cones Cookies & Cream; Snickers; Salted Caramel Select 1 (Passed or Self-Serve)

Savory Popcorn in Paper Cones Cajun or Chili-Cheese Select 1 (Passed or Self-Serve)

Milk & Cookies Shot Glass of White or Chocolate Milk with Mini Chocolate Chip Cookie (Passed or Self-Serve)

Milkshakes Chocolate, Strawberry or Vanilla (Passed)

(Chef Performance)





Signature Desserts

Minimum of 50, Two-thirds Guest Count Required

Pricing does not apply to dessert only receptions. See your event planner for pricing.

Grooms Last Choice

Select 1 Topper and 5 Minis

It's a fun way to incorporate your guy's favorite dessert in a unique presentation that will have all your guests talking. Crowned with a cake of his choice for the bride and groom to share, an impressive tiered, iron and glass stand offers an assortment of pickup desserts. As the groom's official last choice, this station creates a lighthearted display that is sure to satisfy any sweet tooth!

Grooms Cake Toppers

Caramel Apple Torte - Italian Cream Cake - White Chocolate Buttercream Cake - German Chocolate Cake - Red Velvet Cake - Carrot Cake - Chocolate Midnight Torte - Tuxedo Cake - Caramel Cake

Grooms Pie Toppers

Chocolate Peanut Butter Pie - Key Lime Pie - Deep Dish Pecan Pie - Coconut Cream Pie

Grooms Cheesecake Toppers

New York Style - Oreo - Strawberry - Turtle

Mini Selections for Grooms Last Choice

Select Five

Apple Crumb Bars - Carrot Cake - Red Velvet Cake - Individual Berry Trifles - Coconut Truffles - Raspberry Balsamic Truffles - Chocolate Tarts - Fruit Tarts - Key Lime Mousse Cups - Peanut Butter Mousse Cups - Chocolate Covered Strawberries - Mini Chocolate Chip Cookies - Pecan Tassies - Iced Chocolate Cream Cheese Brownies - Lemon Bars - Chilled Chocolate Soup



Chocolate Decadence

The name says it all. This lavish, multi-tier presentation offers a rich, creamy assortment of chocolate delights from cookies to candies providing a trend-setting alternative to the traditional groom's cake. Chocolate cups filled with peanut butter mousse, chocolate iced cream cheese brownies, biscotti, mixed chocolate truffles, pirouettes, fresh strawberries dipped in chocolate, white and dark chocolate bark and chocolate sprinkles create the ultimate chocolate lovers' dessert.



Sinful Indulgence

Imagine a lavish tabletop laden with an outrageous display of time-honored desserts from truffles and pastries to cakes and candies topped off with an avalanche of hand dipped chocolate covered strawberries. Multi-tiers of silver trays shimmer in the candlelight cast by a collection of classic crystal and mercury candlesticks. Both satin and sheer dark chocolate linens provide a luscious backdrop for this opulent Viennese style dessert presentation designed to impress.

Table includes:

Chocolate Cups Filled with Peanut Butter Mousse, Chocolate Cups filled with Key Lime Mousse, Biscotti Cookies, Assorted Chocolate Truffles, Strawberries dipped in Chocolate, Mini Carrot Cakes, Iced Chocolate Cream Cheese Brownies, White Chocolate Cheesecake Bars, Pecan Tassies, Mini Red Velvet Cakes, Mini Fudge Cakes, Mini Berry Trifles, White and Dark Chocolate Bark & Shavings



The "Cup" Cake

For the trendiest fashion in wedding cake design or as a fun chic dessert, our signature "Cup" Cakes rock. When stacked, they deliver the expected grandness of a tiered cake, but the flavor comes as a total surprise. Individual trifles served in cups, with layers of wickedly delicious enhancements and topped with whipped cream are sure to indulge your cake cravings.

Traditional Banana Pudding Bananas, Vanilla Wafers, Custard, Whipped Cream, Mint Sprig
Chocolate Brownie Mousse Brownies, Chocolate Mousse, Whipped Cream, Chocolate Curls, Mint Sprig
Guinness Stout Cake Heath Bar Crumbles, Toffee Sauce, Whipped Cream, Chocolate Curls, Mint Sprig
Sticky Toffee Pudding Cake Toffee Sauce, Toffee Bits, Whipped Cream, Chocolate Stick, Mint Sprig
Tiramisu Coffee Soaked Lady Fingers, Sweet Mascarpone, Whipped Cream, Chocolate Curls, Mint Sprig
Strawberry Shortcake Strawberries, Poppy Seed Shortcake, Strawberry Sauce, Whipped Cream, Mint Sprig (seasonal)



Divine Wedding Cakes

(Note: Wedding Cakes Do Not Apply to Catering Minimum and are ordered through A Divine Event Design Studio)

For pricing and samples of our wedding cake offerings, please contact our Divine Design Studio for an appointment.



Mini Desserts

Apple Crumb Bars - Carrot Cake - Red Velvet Cake - Individual Berry Trifles - Coconut Truffles - Raspberry Balsamic Truffles - Chocolate Tart - Fruit Tarts - Key Lime Mousse Cups - Peanut Butter Mousse Cups - Chocolate Covered Strawberries - Mini Chocolate Chip Cookies - Pecan Tassies - Iced Chocolate Cream Cheese Brownies - Lemon Bars - Chilled Chocolate Soup



Fire and Ice" Cream

Hot meets cold in both presentation and ingredients as Fire & Ice combine to create this over-the-top Ice Cream Sundae Bar. Candlelight, votives in glass squares, and red up-lighting set this station o fire. Used as risers, frosted cubes lit from within cool it down. A clear acrylic shelf supported by shimmering silver vases serves as a bar where guests step up an place their orders. On a cold marble slab set atop a custom fitted aluminum table cover, our Chef turns ordinary ice cream mixed with a choice of fresh ingredients into a gourmet treat scooped into a crispy, sweet waffle bowl. Whether spooned, slathered or dolloped, toppings such as warm caramel, hot chocolate fudge and whipped cream allow your guests to participate in the action. Don't forget the cherry on top!



Divine Gelato

Minimum of 80 Guests

From hot raspberry to cool lime, strut your stuff. What could be more fun than treating your guests to a luscious scoop of satiny smooth Gelato that "tastefully" coordinates with your color scheme. Each hand-crafted flavor boasts its own unique color. So, for a wedding with pink and brown accents, surprise everyone with strawberry and chocolate Gelato. Yummy! What flavors define you? See your event planner for flavors and details. Custom flavors welcome.



Hot Cobblers and Specialty

Peach Cobbler Whipped Cream
Blueberry Cobbler Whipped Cream
Challah Bread Pudding Whiskey Cream Sauce





Seated Served Dinner Receptions

Courses Priced A La Carte
Additional Staffing Fees Apply

Passed Hors d'oeuvre

Priced Per Person for One Hour Service

Chicken

Tarragon Almond Chicken Salad Sliders
Skewered Tandoori Chicken Spicy Mango Chutney
Tikka Glazed Chicken Kebabs
Jerk Chicken Satay Raspberry Drizzle
Moroccan Chicken Satays
Curried Cashew Chicken Salad In Chocolate Glazed Tart Shells
Chicken Empanadas

Lamb

Lamb Sliders Cucumber, Yogurt Sauce
Lamb Brochettes Potato, Red Pepper
Grilled Marinated Petite Lamb Chop

Beef

Mini Rueben on Rye Corned Beef, Swiss, Sauerkraut, Thousand Island
Cheeseburger Sliders Dill Pickle, Tomato-Mustard Sauce
Cheeseburger Sliders Melted Pimento Cheese
Sesame Beef Skewers
Mini Beef Wellingtons Horseradish Crème Fraiche
Asian Beef Wrapped Asparagus Tips
Spicy Thai Beef on Endive
Nigerian Suya Kabobs Ground Peanuts, Spices, Onion

Pork

Southwest Spring Rolls Chorizo, Chipotle Aioli, In Shot Glasses
Cuban Sliders Avocado Salsa
Country Ham Petite Biscuit, Georgia Churned Apple Butter
Pulled BBQ Pork Mini Biscuit, Vidalia Onion Marmalade, Dill Pickle Slice
Smoked Cheddar & Andouille Sausage Stuffed Mushrooms
Asian Pork Loin Skewer Bites
Deviled Eggs Prosciutto, Tomato Confit, Fresh Herbs
Filled Purple Endive Caesar Toasted Bread Crumbs, Fried Prosciutto Bits



Vegetarian

Brie Tartlets Almonds, Apricot Chutney
Wild Mushroom and Boursin Tartlets
Eggplant Tartlets Pine Nuts, Sun-dried Tomatoes, Feta
Mini Corn Muffins with Vermont Goat Cheese Raspberry Purée
Red and Golden Beets on Endive Spicy Pecans, Herbed Goat Cheese
Blue Cheese Mousse on Endive Toasted Hazelnuts, Cranberries
Asparagus Puff Pastry Boursin Cheese Filling
Jalapeno Pimento Cheese Atop European Cucumbers
Vegetable Spring Rolls Peanut Sauce
Vegetable Panini Roasted Red Peppers, Sun-dried Tomatoes, Shaved Red Onions, Chipotle Aioli
Indian Samosas Mango Chutney
Spanakopita

Seafood

Cilantro Lime Butterfly Shrimp On Petite Forks
Blackened Butterfly Shrimp On Petite Forks
Indian Inspired Sautéed Butterfly Shrimp Ginger, Garlic, On Petite Forks
Grilled Tandoori Shrimp On Petite Forks
Blackened Shrimp Chipotle Aioli, Atop European Cucumbers
Smoked Salmon Flowers Dill Cream Cheese, Atop European Cucumbers
Coconut Shrimp Thai Chili Sauce, In Tiny Saucepans
Hand-crafted Crab Cakes Wasabi Mayo
Hand-crafted Crab Cakes Lemon Aioli
Seared Ahi Tuna Wonton Crisp, Wasabi Sauce
Shrimp Cocktail In Mini Martini Glasses, Celery Salt Rim
Tuna Tartar Apples, Avocado, Sesames, On Lavosh Crackers
Smoked Salmon on Potato Cakes Goat Cheese, Red Onions, Capers, Dill



Seated Served Dinner Continued

Plated Salad Selections

Signature

Bitter Greens, Belle Chevré Stuffed Peppadews, Bosc Pears, Toasted Walnuts, Mostarda Vicentina Dressing

Autumn

Mesclun Greens, Cranberries, Toasted Pecans, Green Onions, Goat Cheese, Raspberry Vinaigrette

Winter Pear

Baby Greens, Butter Leaf, Red Leaf, Poached Pears, Blue Cheese, Citrus Cream Vinaigrette

California

Artisan Greens, Champagne Poached Bartlett Pears, Grape Tomatoes, Goat Cheese, Toasted Walnuts, Balsamic Vinaigrette

Spinach

Egg, Mushrooms, Red Onions, Applewood Bacon, Croutons, Dijon Vinaigrette

Simple

Mixed Seasonal Farmer Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, Shaved Red Onion, Mushrooms, Toasted Almonds, Croutons, Champagne Vinaigrette

Baby Bleu

Boston Bibb, Bleu Cheese, Grape Tomatoes, Sweet & Spicy Pecans, Cranberries, Citrus Vinaigrette (Cannot be pre-set)

Greek

Escarole, Iceberg, Cucumbers, Peppadews, Radishes, Feta Wedge, Greek Olives, Greek Red Wine Vinaigrette

Chopped

Hardy Mesclun Greens, Julienne Cucumbers, Red Onions, Julienne Radishes, Hearts of Palm, Grape Tomatoes, Pepperoncini, Sweet Vinaigrette (Cannot be pre-set)

Includes Assorted Artisan Rolls and Whipped Butter



Plated Entrée Selections

Dual Entrée

Peppercorn Crusted Bistro Tender (4oz) & French Cut Chicken Marsala (7oz)

Sage Infused Mashed Potatoes, Matchstick Carrots, Garnished with Fried Sage

Grilled Butterfly Jumbo Prawns (3) & Country Captain Style French Cut Chicken (7oz)

Herb Infused Curry Tomato Sauce with Almonds and Raisins, Rainbow Swiss Chard, Local Organic Stone Ground Grits Cake

Filet Mignon (4oz) with Sherry Peppercorn Sauce & Pan Seared French Cut Chicken Breast (7oz)

Rosemary Infused Whipped Potatoes, Seasonal Petite Vegetables

Chimichurri Bistro Tenderloin (4oz) & Grilled Salmon (3oz)

Feijoada Style Collard Greens, Roasted Corn Ancho Smashed Red Potatoes, Grilled Red and Yellow Pepper

Peppercorn Crusted Filet Mignon (4oz) & Sea Bass (3oz)

Root Vegetable Mash, Sauté Brussels Sprouts, Hard Cider Reduction

Filet Mignon (4oz) & Blackened Skewered Jumbo Prawns (3)

Leek and Corn Infused Organic Stone Ground Grits, Sautéed Collard Greens, Melted Herbed Butter, Demi-Glace

Bourbon Peppercorn Filet Mignon (4oz) & Horseradish Encrusted Salmon (3oz)

Grilled Asparagus, Crispy Fingerling Potatoes, Lemon Dill Sauce

Filet Mignon (4oz) with Balsamic Drizzle & Lump Crab Cake (3oz) with Lemon Dill Sauce

Horseradish Mashed Potatoes, Seasonal Petite Vegetables

Filet Mignon (4oz) with Balsamic Drizzle & Halibut (3oz) with Citrus Beurre Blanc

Sweet Potato and Potato Gratin, Seasonal Petite Vegetables, Melted Grape Tomatoes

Filet Mignon (4oz) & Pan Seared Sea Bass (3oz)

Buttered Leeks, White Truffle Mashed Potatoes, Haricot Vert, Petite Carrots with Tops, Balsamic Drizzle



Seated Served Dinner Continued

Ashley Farms Poultry

(9 ounce portion)

French Cut Herb Grilled Chicken

Rosemary Infused Mashed Potatoes, Seasonal Vegetables, Wild Mushroom Sauté, Chicken Jus

French Cut Pan Seared Chicken with Portobello Mushrooms

Sautéed Spinach, Baked Fontina Polenta, Tomato Cream Sauce

Maple Glazed French Cut Chicken

Haricot Vert, Sweet Potato Mash, Brown Sugar, Toasted Pecans, Chicken Velouté

French Cut Chicken Marsala

Sage Infused Mashed Potatoes, Matchstick Carrots, Braised Cipollini Onion, Fried Prosciutto Crisp



Pork

(7 ounce portion)

Brined Eden Farms Berkshire Pork

Herb Infused Farro, Asparagus, Grape Tomatoes, Dijon Sauce

Jerk Bone-In French Pork Chop

Blackberry-Calvados Reduction, Sautéed Brussels Sprouts, Pink Eyed Pea Succotash, Fried Plantain Curls

Five Spiced Pork Tenderloin

Stir Fried Vegetables, Asian Mushrooms, Fingerling Potatoes, Cranberry Ginger Relish, Crispy Noodles

Eden Farms Berkshire Pork

Roasted Root Vegetable Confetti, Fresh Herbs, Toasted Hazelnuts, Granny Smith Apple Tarte Tatin, Sautéed Rainbow Swiss Chard



Seated Served Dinner Continued

Beef

(7 ounce portion)

Asiago Encrusted Filet Mignon

Roasted Garlic Mashed Potatoes, Julienne Vegetables, Red Pepper Butter, Balsamic Drizzle

Grilled Filet Mignon with Forest Mushroom Ragout

Seasonal Vegetables, White Truffle Mashed Potatoes, Potato Crisp

Braised Short Ribs

Duchesse Potatoes, Braised Swiss Chard, Baby Carrots with Tops

Coffee Braised Short Ribs

Ancho Smashed Red Potatoes, Green Tomato and Avocado Relish, Tortilla Strips

Grilled Filet Mignon with Balsamic Drizzle

Sautéed Haricot Vert & Baby Carrots with Tops, Baked Fontina Polenta, Warm Italian Herb Tomato Compote

Chimichurri Filet Mignon

Feijoada Style Sautéed Collard Greens, Roasted Corn Ancho Smashed Red Potatoes, Grilled Red and Yellow Peppers



Veal and Lamb

(10 ounce portion)

Rosemary Garlic Veal Chop

Double Cream Mashed Potatoes, Asparagus

Veal Osso Bucco

Petite Carrots, Asparagus, Smoked Gouda Polenta

Seared Marinated Lamb Chops

Lemon Essence Israeli Couscous, Pine Nuts, Melted Grape Tomatoes, Asparagus



Seated Served Dinner Continued

Fish

(7 ounce portion)

Honey Soy BBQ Glazed Grilled Salmon

Basmati Rice, Green Onions, Mixed Asian Vegetables, Toasted Sesame Seeds

Blackened Salmon

Corn Succotash, Ancho Smashed Red Potatoes, Key Lime Drizzle, Micro Greens, Tortilla Strips

Grilled Salmon with Coconut Red Curry Sauce

Snow Peas, Carrots, Jasmine Rice, Cilantro

Ahi Tuna*

Baby Bok Choy, Shiitake Mushrooms, Wasabi Infused Mashed Potatoes, Orange Ginger Sauce, Fried Wontons

Pan Seared Halibut

Sweet Potato and Potato Gratin, Melted Grape Tomatoes, Seasonal Baby Vegetables, Citrus Beurre Blanc

Sea Bass with Coconut Lemongrass Sauce

Baby Bok Choy, Matchstick Carrots, Shiitake Mushrooms, Jasmine Rice, Coconut Lemongrass Sauce Crisp Egg Noodles

Sea Bass with Sweet Chili Sauce

Sticky Coconut Rice, Long Beans, Matchstick Carrots



Vegetarian

Vegetable Strudel in a Puff Pastry

Parmesan, Marinara

Wild Mushroom Beggars Purse with Boursin Cheese

Melted Grape Tomatoes, Haricot Vert, Toasted Almonds, Mushroom Jus

Eggplant Parmesan "Cannelloni"

Ricotta, Marinara, Angel Hair Pasta

Vegan Vegetable Lasagna (Gluten Free)

Additional charges apply for multiple entrée selections and multiple accompaniments.
Please see your Event Planner for additional details.

Our *D*ivine Awards!

THE INTERNATIONAL SPECIAL EVENTS SOCIETY
&
THE NATIONAL ASSOCIATION OF CATERING EXECUTIVES'



Best Buffet/Reception Menu
Best Dessert Presentation
Best Corporate Event, under \$10k
Best Non-Floral Design
Best Use of Decorative Linens
Best Menu on a Budget



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Best Buffet Presentation
Best Hors d'oeuvre

