



Wedding & Special Events Menu

Appetizers & Hors D'oeuvres Packages

LIGHT BITES 16.50

Choose five (5) smaller portioned appetizers. Ideal for cocktail hours followed by a full meal.
Forty (40) person minimum

HEAVY HORS D'OEUVRES 30

Choose five (5) larger portioned appetizers. Perfect for the mingle style occasion or reception style wedding. Includes a collection of appetizers crafted to keep your guests socializing.

Jerk Salmon Rolls

Pineapple Cilantro Aioli

Sweet Chili Meatballs

Beef, Chili Cranberry Sauce

Wings

Jerk, Cajun, Lemon Pepper, or Buffalo

The Fruit Spread

An Assortment of Fresh Fruits

The Meat & Cheese Spread

Meats, Cheese, Crackers

Spinach and Artichoke Dip

Warm w/ Chips or Pita

Spinach and Artichoke Dip

Warm w/ Chips or Pita

Jerk Chicken Kabobs

Jerk BBQ w/Pineapple

The Veggie Spread

An Arrangement of Fresh Veggies

Grilled Chimichurri Veggie Platter

Fresh Tangy Argentinian Sauce

Antipasto Skewers

Tortellini, Olives, Cherry Tomatoes,
Mozzarella, Spinach, Balsamic Glaze

Reception Displays

Woo your guests in extravagant fashion on your special day! Accompanying that exquisite Artistic Soul signature flavor are the stunning visuals of your Reception Display specially tailored for you and yours!

Crudités 8

Broccoli, Zucchini, Cucumber, Bell Peppers, Carrots, Cauliflower & Cherry Tomato Presented w/ Buttermilk Ranch Dip

Argentinian Picada 10

Selection of Cheeses and Cold Cuts, Fresh & Dried Fruits, Mixed Nuts, Boiled Eggs, Fresh Vegetables & Crackers

Smoked Salmon 11

Smoked Canadian Salmon w/ Capers, Red Onions, Cream Cheese, Crackers & Mini Bagels

Seasonal Fruit 8

Locally sourced Fresh Melons, Pineapple, Grapes, Citrus Fruits & Seasonal Berries

Gourmet Cheese 9

Imported & Local Cheeses w/ Crusty Bread & Crackers

Grilled Vegetable 10

Marinated & Grilled Artichokes & Zucchini, Yellow Squash, Asparagus, Roasted Peppers, Eggplant & Marinated Mushrooms

Shrimp Cocktail 12

Marinated Jumbo Gulf Tail-On White Shrimp Presented w/ Lemons, Cocktail Sauce

Gourmet Dip 14

Spinach & Artichoke Dip, Crab Dip, Salsa Criolla, Bruschetta Served with Blue Corn Chips, Pita Chips & Crostini

Carving & Action Stations

All Carving/Action Stations Require Attendant Fees. Can also be enhanced with Sides. Selections listed are at Market Price. Contact us for a quote.

CARVING & ACTION STATIONS

Maple, Citrus & Apple Brined Turkey

Turkey Gravy, Cranberry Sauce

Beef Wellington

Red Wine Sauce

Leg of Lamb

Garlic Rosemary Crust

Jerk Roasted Chicken

Jerk Au Jus, Jerk Bbq Sauce

Prime Rib

Garlic Rosemary Crust, Horseradish Cream, Au Jus

Brown Sugar & Bourbon Glazed Ham

Spicy Dijon Mustard

Salmon En Croute (Wellington)

Spinach & Herb Creamed Filling, Lemon Butter Sauce

Soups & Side Salads

French Onion Soup 4.95

Beef Stock, Onion, French Bread, Gruyere

Lobster Bisque (Market Price)

Lobster, Tomato Base

House Salad 3.50

Spring Mix, Tomato, Cucumber, Red Onion, Cheddar

Caesar Salad 3.50

Romaine, Parmesan, Croutons, Cracked Pepper

Citrus Raspberry Salad 4.95

Kale, Spinach, Citrus Raspberry Vinaigrette, Red Onions, Almonds

Side Items

3.50

Garlic Redskin Mashed Potatoes

Sweet Potato Casserole

Four Cheese Macaroni

Rice & Peas

Collards

Fresh Sautéed Green Beans

Vegetable Medley

Sautéed Spinach

Jamaican Stir-Fry Cabbage

4.00

Roasted Fingerling Potatoes

Truffle Mac N' Cheese

Truffle Mashed Potatoes

Dirty Rice

Roasted Asparagus

Fried Green Tomatoes

Garlic Buttered Broccolini

Sautéed Haricot Verts

Sweet Potato Crunch

Dinner Buffet

Dinner Buffets with Salad, 2 Side Items & Rolls. Items shown w/ suggested pairings. Pasta & Bowl dishes served w/ Salad & Garlic Bread.

Indicates Market Price

LA PALETTE PREMIUM

19.95

Vegan Alfredo

Rich Cashew Almond Sauce on a bed of Vegetable Medley & Fettuccini

Vegetable Lasagna

Wild Mushroom Sauce in layers of Pasta, Cheeses & Garden Vegetables

Chicken Herbs de Provence

Succulent Chicken in a Fragrant Sauce, Steamed Rice, Vegetable Medley

Jamaican Curry Chicken

Rice & Peas, Cinnamon Butter Baked Carrots, Ginger, Allspice w/ Fried Sweet Plantains

Artistic Soul Creole Linguine Alfredo

Chicken, Shrimp, Bell Peppers, Onions & Cherry Tomatoes

Jerk Chicken & Shrimp Penne Pasta

Bell Peppers, Red Onions, Blistered Cherry Tomatoes topped w/ Aged Parmesan

Maple, Citrus & Apple Brined Turkey

Turkey Gravy, Cranberry Sauce, Redskin Garlic Mashed Potatoes, Vegetable Medley

ENTREES D'EXCELLENCE

24.95

Most Preferred

Portobello Steak

Chimichurri Avocado, Rice and Peas, Sautéed Green Beans

Curried Vegetable Pot Pie

Wholesome Garden Vegetables, Indian Curry & in a Flaky Crust

Eggplant Parmesan

Hearty Tomato Sauce, Fresh Mozzarella, Shaved Parmesan, Spaghetti

Calypso Lime Roasted Chicken

Horseradish Ginger Rub, Mashed Sweet Potatoes, Kale & Collards

Chicken Marsala

Pasta, Silky Marsala Mushroom Gravy

Shrimp & Grits

Bold Seasonings in Chicken Andouille Sausage, Bacon, Cheddar, Jalapenos & Onions over Steamy Grits

Salmon Carbonara

Linguine, Garlic Sautéed Spinach, Lemon Butter Sauce, Tomato, Fresh Basil

SELECTIONS SUPREME

29.95

Vegan Crab Cakes

Crispy Baked Patties of Flaky Artichoke, Vegan Mashed Potatoes, Fresh Sautéed Green Beans

Cajun Blackened Catfish

Dirty Rice, Broccoli, Shrimp, topped w/ Seafood Pontchartrain Sauce

Jamaican Snapper Escovitch

In Sweet Sauce, Steamed Rice, Sautéed Julienne Vegetables

Jumbo Lump Crab Cakes*

Redskin Garlic Mashed Potatoes, Roasted Asparagus, drizzled w/ Spicy Remoulade Sauce

Bayou Gumbo

Crab, Andouille, Shrimp, Steamed Rice

Baked Halibut*

Rosemary Fingerling Potatoes, Garlic Sautéed Spinach, Lemon Caper Pan Sauce

Creole Crab Stuffed Salmon w/ Shrimp

Truffle Mac N' Cheese, Tender Haricots Verts

Scratch Made Meatloaf

Redskin Garlic Mashed Potatoes,
Fresh Sautéed Green Beans,
Home-style Beef Gravy

Seared Flank Steak

Top w/ Tangy Chimichurri Sauce,
Mashed Sweet Potatoes, Fresh
Sautéed Green Beans

Ribeye Steak*

(Bourbon Marinade Optional)
Redskin Garlic Mashed Potatoes,
Broccolini, Onions & Mushrooms

**Cajun Smothered Pork
Chops**

Steamed Rice, Stir Fry Cabbage,
Onions & Gravy

Lasagna

Beef, Roma Tomatoes, Basil, Fennel,
Mozzarella, Ricotta Cheese, Parmesan

Jamaican Oxtail Stew

Rice & Peas, Stir-fry Cabbage, Fried
Sweet Plantains

Rosemary Thyme Lamb Chops

Truffle Mashed Potatoes,
Cinnamon Butter Carrots, Red Wine
Gravy & Mushrooms

Themed Buffets

Includes non-alcoholic beverages. Priced per Person

SMOKY BBQ FEAST

Hickory Smoked Meatballs, Deviled Eggs, Mixed Greens Salad
Choice of two: Barbeque Pulled Pork, Beef Brisket, Pulled Chicken or Jackfruit "Pulled Pork"
Served with Potato Salad, Grilled Vegetable Kabobs, Pineapple Coleslaw, Rolls, Traditional &
Artistic Soul Jerk BBQ Sauces & Pecan Pie **36**

A NIGHT IN NEGRIL

Scotch Bonnet Chicken Kabobs w/ Sorrel Reduction, Veggie Patties, Caribbean Chopped Salad
Jamaican Jerk Roasted Lamb paired w/ Jerk Salmon, Rice & Peas, Stir Fry Cabbage, Fried
Plantain, Roti & Candied Sweet Potato Cheesecake **47**

JAZZ ON THE BAYOU

Shrimp Po-Boy Sliders, Crab Toast, Caesar Salad,
Blackened Cajun Catfish, Shrimp Étouffée, Dirty Rice, Vegetable Medley, Fried Okra, Garlic
Bread & Bananas Foster Cheesecake **44**

#ONELOVE

Mango Pineapple Salsa and Cassava Chips, Jerk Salmon Rolls, Caribbean Black Bean Soup,
Coconut Curry Tuna & Passion Fruit Shrimp, Aromatic Basmati Rice, Sautéed Julienned
Summer Vegetables, Fried Plantain, Roti & Tropical Fruit Mousse Cake **47**

THE JESSIE MAE SUPREME

Fried Green Tomatoes, Creole Shrimp Deviled Eggs, Mixed Greens Salad,
Fried Chicken, Fried Catfish, Four Cheese Macaroni, Sweet Potato Crunch, Collards, Honey
Cornbread & Red Velvet Cheesecake **40**

LET'S DO BRUNCH

Fresh Fruit Skewers w/ Dip, Sweet Chili Meatballs, Citrus Raspberry Salad,
Shrimp & Grits, Chicken & Waffles, Scrambled Eggs & Breakfast Meats, Breakfast Potatoes,
Assorted Breakfast Breads, Salted Caramel Brownies & Strawberry Shortcake **32**

Beverages

1.95 per Person

LEMONADE STATION

Original, Rosemary, Basil, Spiced, Strawberry, Pineapple

ICED TEA STATION

Sweetened, Unsweetened, Chai

ARTISTIC SOUL PUNCH

Tropical Sorrel

FRESH BREWED COFFEE STATION

Regular & Decaffeinated

BOTTLED / ICED WATER

ALCOHOLIC BEVERAGES

Bartending services are available upon request.

Wedding and Custom Cakes

ASC's sister company True Joy Bakery provides custom couture cakes and confections. TJB brings your cake vision to fruition with flavor, creativity and a commitment to quality. Ask about catering and cake savings packages!



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Wedding and Event Planning

ASC is a proud partner of Atlanta Wedding & Event Professionals (AWEP). Please contact AtlantaWEP for your planning needs.



www.atlantawep.com | info@atlantawep.com | 800-316-7816

Alcoholic Beverage Catering

Alcohol Heroes is Georgia's leading licensed and insured alcohol caterer offering cutting edge bar services and premium hospitality staff for all special events.



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