



Wedding & Special Events Menu

Appetizers & Hors D'oeuvres

Jerk Salmon Rolls

Pineapple Cilantro Aioli

Cajun Seafood Dip

Shrimp, Crab, Cream Cheese

Sweet Chili Meatballs

Beef, Chili Cranberry Sauce

Skirt Steak Skewers

w/ Chimichurri Sauce

Wings

Jerk, Cajun, Lemon Pepper, Garlic Rotisserie, Tandoori, or Buffalo

Jerk Chicken Kabobs

Jerk BBQ w/Pineapple

Jerk Chicken Dip

Red Onion, Red Peppers, Havarti, Pineapple

The Meat & Cheese Spread

Meats, Cheese, Crackers

Jamaican Patties

Beef, Chicken, Veggie

Antipasto Skewers

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

Grilled Chimichurri Veggie Platter

Fresh Tangy Argentinian Sauce

The Veggie Spread
An Arrangement of Fresh Veggies

Spinach and Artichoke Dip
Warm w/ Chips or Pita

The Fruit Spread
An Assortment of Fresh Fruits

Appetizer Packages

LIGHT BITES 15

Five (5) smaller portioned appetizers. Ideal for cocktail hours followed by a full meal. Replenished and refreshed for 1.5 hours maximum.

HEAVY HORS D'OEUVRES 28

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 and moving about the venue.

Reception Displays

Crudités 7

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

Argentinian Picada 9

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 8

Imported & Local Cheeses w/ Crusty Bread & Crackers

Grilled Vegetable 9

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

Shrimp Cocktail 11

Marinated Jumbo Gulf Tail-On White Shrimp Presented w/ Lemon Crowns, Bloody Mary Cocktail Sauce

Display Trio 9

Choice of Three Displays- Seasonal Fruit, Vegetable Crudités, Grilled Vegetables & Cheese

Gourmet Dip 8

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

Carving & Action Stations

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

CARVING STATIONS

Maple, Citrus & Apple Brined Turkey
Giblet Gravy, Pineapple Cinnamon Cranberry
Sauce

Jerk Roasted Chicken
Jerk Au Jus, Jerk Bbq Sauce
Pineapple Slaw

Whole Roasted Beef Tenderloin
Truffled Red Wine Sauce

All Natural Prime Rib
Garlic Rosemary Crust, Horseradish Cream

Leg of Lamb
Garlic Rosemary Crust, Spicy Lime Yogurt Sauce

Brown Sugar & Bourbon Glazed Ham
Spicy Dijon Mustard

ACTION STATIONS

Action Stations are available upon request. They are priced per person and require attendant fees. Please inquire with the Special Events Catering Manager for meal options and quote.

Soups & Side Salads

French Onion Soup 4.95
Beef Stock, Onion, French Bread, Gruyere

Seafood Bisque (Market Price)
Shrimp, Lobster, Tomato Base

Caribbean Black Bean Soup 4.95
Jalapeno, Sweet Potato, Cilantro

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

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

17.95

House Salad

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

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

ENTREES D'EXCELLENCE

22.95

Most Preferred

Caesar Salad

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 atop Thin Spaghetti

Calypso Lime Roasted Chicken

Horseradish Ginger Rub, Mashed Sweet Potatoes, Kale & Collards

Chicken Marsala

Farfalle, Silky Marsala Mushroom Gravy

Shrimp & Grits

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

Bayou Gumbo

Plethora of Crab, Andouille, Shrimp, Holy Trinity Vegetables & Steamed Rice

SELECTIONS SUPREME

27.95

Raspberry Citrus Salad

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

Pan-Roasted Swordfish*

Macadamia Couscous, Blistered Grape Tomatoes, Basil, Lime Peppercorn Butter Sauce

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

Lasagna

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

**Cajun Smothered Pork
Chops**

Steamed Rice, Stir Fry Cabbage,
Onions & Gravy

**New Orleans Style Barbeque
Shrimp**

Butter, Cayenne, Basil, Aromatic
Basmati Rice, Vegetable Medley,
Crusty French Bread

Crispy Salmon Carbonara

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

Seared Flank Steak

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

Bourbon Ribeye Steak

Redskin Garlic Mashed Potatoes,
Broccolini, Onions & Mushrooms

Jamaican Oxtail Stew

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

Rosemary Thyme Lamb

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

*Side Items***3.50**

Garlic Redskin Mashed Potatoes

Sweet Potato Casserole

Four Cheese Macaroni

Rice & Peas

Dirty Rice

Fried Green Tomatoes

Fresh Sautéed Green Beans

Vegetable Medley

Sautéed Spinach

Jamaican Stir-Fry Cabbage

4.00

Roasted Fingerling Potatoes

Truffle Mac N' Cheese

Truffle Mashed Potatoes

Pineapple Coleslaw

Roasted Asparagus

Collards and Kale

Garlic Buttered Broccolini

Sautéed Julienned Summer Vegetables

Cinnamon Butter Rainbow Carrots

Sautéed Haricot Verts

Sweet Potato Crunch

Themed Buffets

Includes 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 **34**

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 **45**

JAZZ ON THE BAYOU

Shrimp Po-Boy Sliders, Crab Toast, Caesar Salad,
Blackened Cajun Catfish, Shrimp Etouffee, Dirty Rice, Vegetable Medley, Fried Okra, Garlic
Bread & Bananas Foster Cheesecake **42**

#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 **45**

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 **38**

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 **30**

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.



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