



# Wedding & Special Events Menu

## *Appetizers & Hors D'oeuvres*

### **Jerk Salmon Rolls**

Pineapple Cilantro Aioli

### **Cheesesteak Rolls**

Sirloin, Onions, White Cheddar

### **Sweet Chili Meatballs**

Beef, Chili Cranberry Sauce

### **Flank Steak Sliders**

Chimichurri Sauce, Avocado, Feta

### **Wings**

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

### **Antipasto Skewers**

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

### **Grilled Chimichurri Veggie Platter**

Fresh Tangy Argentinian Sauce

### **Jerk Chicken Sliders**

Jerk BBQ w/Pineapple Coleslaw

### **Salsa Criolla and Chips**

Fresh Zesty Salsa in Chip Cups

### **The Ultimate Spread**

Meats, Cheese, Fruit and Veggie platter, Crackers

### **Spinach and Artichoke Dip**

Warm w/ Chips or Pita

**Jerk Chicken & Waffle Bites**

Scallions, Maple Syrup

**Crab Cake Bites**

Remoulade, Lemon Garnish

**Greek Quesadillas**

Spinach, Red Onions, Olives, Cherry Tomatoes, Roasted Red Peppers, Feta, Harissa, Tzatziki

**Jerk Chicken Quesadillas**

Red Onion, Red Peppers, Havarti, Pineapple Salsa

**Cajun Seafood Quesadillas**

Shrimps, Crab, Cream Sauce, Cheddar Cheese, Pico de Gallo

**Jamaican Patties**

Beef, Chicken, Veggie

*Appetizer Packages*

**LIGHT BITES**

Smaller portioned appetizers. Ideal for cocktail hours followed by a full meal.  
Replenished and refreshed for 1.5 hours maximum.

**Cinq Choix**

Choice of five (5) appetizers **15**

**HEAVY HORS D'OEUVRES**

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.

**The Big Four Starter Combo**

Choice of four (4) appetizers **22.95**

**The Hi-Five**

Choice of four (5) appetizers **27.95**

**The Six Fix**

Choice of six (6) appetizers **32.95**

## 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. Contact us for a quote.

### **CARVING STATIONS**

#### **Maple, Citrus & Apple Brined Turkey**

Giblet Gravy, Pineapple Cinnamon Cranberry  
Sauce

#### **Whole Roasted Beef Tenderloin**

Truffled Red Wine Sauce

#### **Leg of Lamb**

Garlic Rosemary Crust, Spicy Lime Yogurt Sauce

#### **Jerk Roasted Chicken**

Jerk Au Jus, Jerk Bbq Sauce  
Pineapple Slaw

#### **All Natural Prime Rib**

Garlic Rosemary Crust, Horseradish Cream

#### **Brown Sugar & Bourbon Glazed Ham**

Spicy Dijon Mustard

**ENHANCE YOUR CARVING STATION w/ SIDES**

Priced per Person

**3.50**

Garlic Redskin Mashed Potatoes  
Mashed Sweet Potatoes  
Four Cheese Macaroni  
Rice & Peas  
Dirty Rice  
Fried Green Tomatoes  
Fresh Sautéed Green Beans  
Vegetable Medley  
Mixed Greens or Caesar Salad  
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  
Citrus Raspberry Salad  
Cinnamon Butter Rainbow Carrots  
Sautéed Haricot Verts

**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.

# Dinner Buffet

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

## 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

### **Calypso Lime Roasted Chicken**

Horseradish Ginger Rub, Mashed Sweet Potatoes, Kale & Collards

### **Chicken Marsala**

Farfalle, Silky Marsala Mushroom Gravy

### **Cajun Blackened Catfish**

Dirty Rice, Broccoli, Shrimp, topped w/ Seafood 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

### **Eggplant Parmesan**

Hearty Tomato Sauce, Fresh Mozzarella, Shaved Parmesan atop Thin Spaghetti

### **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 Orlean 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,  
Broccoli, Onions & Mushrooms

**Jamaican Oxtail Stew**

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

**Rosemary Thyme Lamb**

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

*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 **38**

**#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**

**ARTISTIC SOUL SUPREME**

Fried Green Tomatoes, Crab Cake Bites, Mixed Greens Salad  
Fried Chicken, Fried Snapper, Four Cheese Macaroni, Mashed Sweet Potatoes, Collards and  
Kale, Honey Cornbread & Red Velvet Cheesecake **34**

**LET'S DO BRUNCH**

Fresh Fruit Skewers w/ Dip, Sweet Chili Meatballs, Raspberry Citrus Salad  
Shrimp & Grits, Flank Steak Sliders, Scrambled Eggs & Breakfast Meats, Breakfast Potatoes,  
Assorted Breakfast Breads, Salted Caramel Brownies & Strawberry Shortcake **26**

# *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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