



Hors d'Oeuvres Packages

Diamond Cut

Carving Station

Herb Rubbed Tenderloin of Beef with Peppercorn Aioli Grainy Mustard, Mayonnaise, Horseradish Sauce, Silver Dollar Rolls

Butlered Cold Hors d'Oeuvres

Choose Two:

Sour Cream and Caviar Stuffed New Potatoes
Fig and Mascarpone Bundles
Smoked Salmon Rolls with Herb Crème Fraiche
Prosciutto Wrapped Grilled Pineapple
Cherry Tomatoes, Mini Buffalo Mozzarella and Basil Skewers

Butlered Hot Hors d'Oeuvres

Choose Two:

Lobster Mac and Cheese Bites
Tomato Soup Shooter with Shaved Parmesan
Wild Mushroom Tart
Poached Scallops with Carrot Juice

Display Hors d'Oeuvres

Choose Four:

Crab and Avocado Dip with White and Blue Tortilla Chips
Imported Cheese and Fruit Display
Antipasto Display
Spiced Olives
Skewered Grilled Lemon Basil Shrimp
Roasted Red Pepper Hummus on a Cucumber Chip
Lollipop Lamb Chops with Rosemary and Mint Coulis
Mushrooms Stuffed with Boursin

Guava Punch, Cranberry Spritzer, or Orange Blossom Punch, Water

\$48.00 per Guest

White Gold

Carving Station

Top Round of Beef with Gorgonzola Horseradish Cream Sauce
Grainy Mustard, Mayonnaise, Silver Dollar Rolls

OR

Maple Glazed Turkey Breast with Peach Compote, Honey Mustard,
Mayonnaise, Silver Dollar Rolls

Butler Passed Cold Hors D'oeuvres

Choose Two:

Herbed Cream Cheese on a Cucumber Chip
Mango Curry Chicken Salad in Phyllo Cup
Tomato Basil Crostini
Prosciutto Wrapped Asparagus or Seasonal Melon
Antipasto Skewer

Butler Passed Hot Hors D'oeuvres

Choose Two:

Jalapeno Grit Cake topped with Caramelized Onion Relish
Fig and Caramelized Onion Puff
Miniature French Bread Pizzas
Thai Chicken Satay with Peanut Sauce
Teriyaki Beef Kabob
Mushrooms Stuffed with Boursin

Display Hors D'oeuvres

Choose Three:

Spicy Mango Shrimp Salsa with Blue Tortilla Chips
Jumbo Shrimp with Cocktail and Remoulade Sauces
Olive Tapenade with Toast Points
Domestic Cheese Board with Assorted Crackers
Roasted Vegetable Display with Pesto Aioli
Seasonal Fruit Skewers
Smoked Salmon with Cream Cheese, Onions, Egg, Tomatoes
Capers and Party Breads

Guava Punch, Cranberry Spritzer, or Orange Blossom Punch, Water

\$41.00 per Guest

Eternity

Carving Station

Brown Sugar Basted Ham with Honey Mustard, Grainy Mustard,
Mayonnaise, Silver Dollar Rolls

OR

Boneless Smoked Turkey Breast with Honey Mustard, Grainy
Mustard, Mayonnaise, Silver Dollar Rolls

Display Hors D'oeuvre

Choose Seven:

Prosciutto Wrapped Asparagus or Seasonal Melon
Cheese Tort

Vegetable Crudités Display

Miniature Chicken Wellington

Miniature Olive and Feta Tarts

Spinach and Artichoke Dip

Bruschetta

Spanakopita

Roasted Beet and Goat Cheese Crostini

Herb Crème Fraiche in New Potato Boule

Coconut Shrimp with Firecracker Sauce

Mango Curry Chicken Salad in Phyllo Cups

Miniature French Bread Pizzas

Guava Punch, Cranberry Spritzer, or Orange Blossom Punch, Water

\$28.95 per Guest

Buffets

(May be selected as Plated Meals for a nominal additional cost)

Mediterranean Fair

Tomato, Mozzarella and Basil Salad
Roasted Red Pepper Hummus, Garlic Hummus, and Pesto Hummus
Pita and Mediterranean Flat Bread
Tuscan Chicken
Medallions of Beef Tenderloin with Caramelized Leeks & Onions, and
Green
Peppercorn Sauce
Mushroom and Parmesan Risotto
Asparagus with Maitre D' Butter

\$34.00 per Guest

Spring Feast

Spinach Salad with Sun-Dried Cranberries, Spiced Pecans and
Honey Mustard
Orzo salad with Feta and Marinated Shitake Mushrooms
Artisan Bread
Lemon Garlic Grilled Chicken with Whole Grain Mustard
Savory Molasses Glazed Roasted Pork Loin with Apple Wood
Smoked Bacon

OR

Cedar Smoked Salmon
Sweet Potato Soufflé
Broccoli

\$28.00 per Guest

Add Two Petit Fours per person for only \$2.50 per Guest

Italian Buffet

Caesar Salad
Focaccia Bread
Chef Selection of Vegetables
Chicken Parmesan
(Vegetarian options are available)

Choose One:

Cheese Tortellini with Shitake Mushrooms
Whole Wheat Ravioli
Spinach Fettuccini

Choose Two:

Creamy Romano Sauce
Vodka Cream
Bolognese Sauce
Marinara Sauce

\$22.00 per Guest

Add Two Petit Fours per person for only \$2.50 per Guest

Plated & Served

The Bridal Bouquet

Tomato Soup Shooter

Roasted Portobello Salad:

Balsamic Marinated Portobello Mushrooms, Roasted Red Peppers, Crumbled Bleu Cheese, and House Vinaigrette over Mixed Greens

Fresh Baked Artisan Breads

Petit Filet with Bordelaise Demi-Glace and a Jumbo Lump Crab Cake with Fennel Slaw and Roasted Tomato Cream Served with a Jumbo Shrimp Skewer

Dauphinoise Potatoes

Asparagus and Malibu Carrot Medley

\$45.00 per Guest

Mother of the Bride

Boston Bibb and Radicchio Salad with Julienne Vegetable and Creamy Tomato Dressing

Fresh Baked Dinner Rolls

Chicken Stuffed with Spinach, Artichokes and Pine Nuts over Basil Cream Sauce

Petit Filet with Sherry Mushroom Sauce

OR

Petit Filet with Chianti Demi-Glace
Sautéed Shrimp in Sherry Cream Sauce

Chef's Choice Starch and Vegetable

\$33.00 per Guest

The Ring Bearer

Iceberg Lettuce Wedge with Tomatoes, Bacon, and Crumbled Bleu
Cheese

Dinner Rolls

Oven Roasted Salmon with Fresh Mango Pico

OR

Chicken Veronique

Garlic Mashed Potatoes
Fresh Green Beans

\$25.75 per Guest

Georgia Tech Catering Policies to Help You Plan Your Wedding

Planning your event:

Thank you for choosing Georgia Tech Catering to provide you and your guests with a most memorable event. We are here to assist you with the planning of your event and welcome your request for a chef designed menu.

Catering orders must be received no later than two (2) weeks prior to the date of your event. Once you have received your contract, please review, sign, and return it to us at least five (5) business days prior to your event. Final guest counts and any changes must be finalized five (5) business days prior to your event.

Changes made within five (5) business days of your wedding will incur additional fees.

To ensure timely delivery, set up, and pick up of your event, please have all facilities open at least three (3) hours prior to your event.

Georgia Tech Catering does not provide tables or chairs for events. Please contact the individual facilities managers to arrange for buffet and guest tables.

Catering orders that are cancelled within five (5) business days of the scheduled event, will incur the charge of the full amount of the food and beverage and all other associated costs.

A 20% service charge will be applied to all orders to cover the cost of set-up, breakdown, and gratuity.

Staffing:

Your event manager determines the number of servers that will be needed for your event based on pre-established guidelines.

Servers are available for \$150.00 per server for a minimum of service three hours.

Chef Attendants are required for action and carving stations and are available for \$175.00 per chef for a minimum of three service hours.

Additional charges will be applied if the event time is extended. Staff will be billed at an hourly rate of \$50.00 per hour per server.

Service Upgrades:

Unless otherwise noted, Georgia Tech Catering will provide high quality disposables for all catered events.

To enhance your guest experience, we offer numerous service upgrades, including, but not limited to those listed below. Georgia Tech Catering partners with a variety of floral designers, rental companies, and event designers that can accommodate any request.

Please contact the Catering Director to discuss your requests.

China Service:

China may be added to any meal event for an additional fee of \$4.00 per guest.

Service Staff is required at all china events using chinaware.

China barware is available for \$3.00 per guest.

Table Linens:

Georgia Tech Catering can provide linens in a variety of colors and styles for virtually every table type. Linens are available for buffet stations; bars and beverage stations; and guest tables. The cost will be determined by the type and style that you chose for your wedding.

Please contact our Events Planning Office to obtain samples and prices.

Floral:

Georgia Tech Catering can arrange for your buffet or guest table centerpieces. We will work with our floral designers to provide you beautiful arrangements that match your décor, theme, and color.

Georgia Tech Catering can also provide non-floral centerpieces for a nominal fee.

Alcohol Policy:

In keeping with the Georgia Institute of Technology's Alcohol policy, a Georgia Tech Catering bartender is required to be present at all events where alcohol is served.

All events with alcohol service must be approved through your department head. You, the client, are responsible for obtaining all licenses and permits necessary to host alcohol service.

Georgia Tech Catering does not have a permit to purchase or transport alcoholic beverages. The purchase, deliver, and remove of all alcohol from your event is the responsibility of client.

Bartenders are available for \$150.00 for a minimum of three service hours.

All alcoholic beverages must be served by our personnel and consumed only in designated areas.

Events that require a full bar package, Georgia Tech Catering offers all appropriate mixers and garnishes for an additional charge of \$3.00 per guest. Georgia Tech Catering will not provide any equipment, glassware, or service ware for any event where a Georgia Tech Catering bartender is not present.

Proof of age will be required and is the responsibility of the Client.

Georgia Tech Catering and Sodexo reserve the right to refuse service of alcoholic beverages to any person.

Payment:

Payment information is required at the time of booking your event. A 50% deposit is required five (5) business days prior to your wedding. The balance of your payment is required the day prior to your event. We accept Visa, MasterCard, Discover, and American Express. Please indicate to your event specialist or on your order form the method of payment you will be using. A receipt will be sent to the address on your contract within one (1) week following your event.

**GEORGIA TECH CATERING DOES NOT ACCEPT
PERSONAL CHECKS OR TRAVELERS CHECKS.**

Contact Us:

Thank you for considering Georgia Tech Catering for your special day. Please feel free to contact us if we may be of assistance.

You may reach us by calling 404-894-2383 or email us through our web site at www.gatechdining.com/catering



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