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**CONTINENTAL**

All continental breakfasts are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and selection of teas.

Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

**PREMIER CONTINENTAL**

Chilled fruit juices
Sliced seasonal fruit and berries
Selection of individual yogurts
Breakfast pastries
Jams, honey and sweet butter
Breakfast sandwich

*35 per person*

**ATLANTA CONTINENTAL**

Chilled fruit juices
Sliced seasonal fruits and berries
Selection of individual yogurts
Assorted grain cereals with milk
Breakfast pastries
Jams, honey and sweet butter
Assorted cured meats with local and imported cheeses
Smoked salmon, assorted bagels, capers, tomatoes, sieved egg and chives

**CHOICE OF ONE**

Sausage, eggs and cheddar biscuit
Ham, havarti cheese and egg croissant
Bacon, egg and Swiss cheese on an English muffin

*39 per person*

**ORGANIC CONTINENTAL**

Fresh orange and grapefruit juices
Organic sliced fruit and berries
Organic yogurt
Assorted organic cereals and milk
Whole-grain pastries and bread
Organic jams, honey and butter
Organic steel cut oatmeal
Organic seasonal pancakes

*37 per person*
BUFFETS

All breakfast buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, a selection of teas and chilled fruit juices. Our buffet menus are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of 5 per guest.

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CLASSIC BUFFET
Seasonal fruits and berries
Selection of individual yogurts
Breakfast pastries
Jams, honey and sweet butter
Scrambled eggs with salsa, cheddar and chives
Irish steel cut oatmeal
Applewood smoked bacon or country sausage
Sautéed breakfast potatoes
43 per person

SOUTHERN BUFFET
Seasonal fruits and berries
Selection of individual yogurts
Breakfast pastries
Jams, honey and sweet butter
Scrambled eggs
Biscuits and sausage gravy
Applewood smoked bacon or grilled ham
Southern potato hash
Grits served with cheddar
Omelet station
49 per person

ENHANCEMENTS

ORGANIC COLD CEREAL BAR
Organic cereals, fresh organic berries, organic dried fruits and assorted organic milks
6 per person

FRENCH TOAST
Cinnamon spiced pecans and warm maple syrup
6 per person

BACON, EGG AND CHEESE CROISSANT
6 each

OMELET STATION
Made-to-order omelets with ham, smoked bacon, sausage, bell peppers, mushrooms, spinach, tomatoes and cheese
10 per person

SMOKED SALMON AND BAGEL STATION
Diced eggs, cream cheese, capers, red onions, lemons and bagel chips
8 per person

IRISH STEEL CUT OATMEAL BAR
Fresh berries, almonds, sugared pecans, dried fruits, brown sugar and warm maple syrup
6 per person
PLATED

All plated breakfast are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and selection of teas.

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CLASSIC BREAKFAST

Chilled fruit juices
Breakfast pastries
Scrambled eggs
Applewood smoked bacon or sausage
Breakfast potatoes
32 per person

GARDEN VEGETABLE QUICHE

Chilled fruit juices
Breakfast pastries
Garden vegetable quiche
Applewood smoked bacon or sausage
Southern potato hash
34 per person

SOUTHERN FRENCH TOAST

Chilled fruit juices
Breakfast pastries
French toast with sugared pecans, fresh berries and maple syrup
Applewood smoked bacon or sausage
32 per person
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**CHOCOLATE LOVER**

**SNACKS**
White and milk chocolate fondue with marshmallows, strawberries and pound cake for dipping
Chocolate crème brûlée

**BEVERAGES**
Hot chocolate
Chocolate milk

23 per person

**MIX IT UP**

**SNACKS**
Assorted sweet and savory trail mix ingredients | Granola, nuts and candy

**BEVERAGES**
Red Hare root beer
Red Hare grapefruit soda

18 per person

**COFFEE HOUSE**

**SNACKS**
Coffee cake
Assorted cookies and biscotti
Coffee macaroons

**BEVERAGES**
Regular coffee, decaffeinated coffee and iced coffee

20 per person

**COOKIES, MUFFINS AND MILK**

Variety of cookie flavors, shapes and sizes with gluten free options
Assorted sweet and savory muffins with whole, chocolate and mocha milk

20 per person

**COKE BREAK**

**SNACKS**
Coca-Cola brownie and peanut brittle
Coca-Cola infused beef jerky

**BEVERAGES**
Assorted Coca-Cola sodas

18 per person

**POPCORN BREAK**

**SNACKS**
Chocolate covered, caramel and regular popcorn
Cracker Jacks
Assorted flavored salts

**BEVERAGES**
Assorted vintage sodas and bottled waters

18 per person

**DOUGHNUTS AND CRONUTS**

**SNACKS**
House made doughnuts, cronuts and doughnut holes with assorted glazes and a variety of toppings

**BEVERAGE**
Iced coffee

18 per person
À LA CARTE

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MORNING
Buttermilk biscuit with sausage, egg and cheese | 72 per dozen
Breakfast croissant with egg, ham and cheese | 72 per dozen
Cinnamon pull apart | 52 per dozen
Croissant | 52 per dozen
Assorted Danishes | 52 per dozen
Breakfast breads | 52 per dozen slices
Bagels with cream cheese | 54 per dozen
Greek yogurts | 60 per dozen
Whole fruits | 36 per dozen

AFTERNOON
Soft pretzels | 50 per dozen
Bagged chips and pretzels | 4 each
Assorted mixed nuts | 4 per person
Tortilla chips with salsa and guacamole | 5 per person
Chocolate chip, oatmeal and sugar cookies | 50 per dozen
Ice cream bars | 65 per dozen
Assorted brownies and blondies | 50 per dozen
Multi-grain and power bars | 5 each

BEVERAGES
Westrock regular and decaffeinated coffee | 110 per gallon
Assorted hot teas | 110 per gallon
Iced tea | 90 per gallon
House made lemonade | 90 per gallon
Soft drinks | 5.5 each
Still and sparkling water | 5.5 each
Red Hare root beer | 6.5 each
Red Hare grapefruit soda | 6.5 each
Iced Westrock coffee | 110 per gallon
Bottled juices | 7 each
BUFFETS

Served with soup of the day, chips and iced tea. Our lunch buffets are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of $5 per person.

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BUILD YOUR OWN DELI

SALADS | CHOICE OF TWO

Sun-dried tomato pasta salad
Seasonal field greens | Tomatoes, carrots, cucumbers, croutons, buttermilk ranch dressing and balsamic vinaigrette
Red potato salad | Black pepper and green onions
Caesar salad bar | Chopped romaine, Parmesan cheese, olives, grape tomatoes and Caesar dressing
Quinoa salad | Roasted peppers and tomatoes
Haricots verts salad | Grape tomatoes, toasted almonds and sour cream dressing
Wild rice salad | Dried cranberries, pecans, fresh herbs and citrus vinaigrette

SANDWICHES | CHOICE OF THREE

Roast beef, provolone and horseradish mayo served on focaccia
Oven roasted turkey, cranberry mayo and baby greens served on ciabatta
Honey ham, havarti cheese and Dijonnaise served on a croissant
Portobello mushrooms, aioli and mixed grilled vegetables wrap
Southern chicken salad served on a baguette
Salmon salad, lettuce and tomatoes served on sourdough

DESSERTS | CHOICE OF THREE

Lemon squares
Berry and fruit tartlets
Mini chocolate cream puffs
Mini cheesecake bites
Chocolate chip cookies
Pecan squares
Peach thumbprint cookies

59 per person
BUFFETS
Served with iced tea. Our lunch buffets are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of 5 per person.
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BUFFETS

BUFORD HIGHWAY

HOT AND SOUR SOUP
Shiitake mushrooms, shredded chicken, bamboo shoots, ginger and tofu

SEAWEED SALAD
Miso, soy, mirin and sesame

THAI CUCUMBER SALAD
Bell peppers, carrots, onions, cilantro and peanuts

VEGETARIAN SOBA NOODLES WITH CURRY
Snow peas, spinach, carrot ribbons and red cabbage

BEEF AND BROCCOLI
Soy, ginger and cashews

ORANGE CHICKEN
Orange zest, crushed peppers, ginger, soy and rice vinegar

SZECHUAN PORK
Sriracha, red bell peppers, green onions, ginger and tamari

VEGETABLE FRIED RICE
Carrots, peas, sesame oil, soy and eggs

SESAME GREEN BEANS
Shallots, garlic, sesame oil and soy

COCONUT RICE PUDDING
Sweetened coconut flakes, coconut milk and jasmine rice

GREEN TEA CAKE BITES
Matcha powder and vanilla
55 per person

INMAN PARK

SOUP STATION
Chef’s seasonal soup of the day

MINI SALAD STATION | CHOICE OF TWO
Artichokes, ricotta, golden beets and honeyed preserved lemon dressing
Baby gem lettuce, watermelon radish, shaved fennel, feta, capers, chilled Southern succotash parfait, blackberry yogurt, cornbread streusel and cumin vinaigrette
Roasted corn Hoppin’ John, baby kale, butter beans, Georgia flame peppers and maple vinaigrette

MINI SALAD STATION | CHOICE OF TWO
Shiitake mushrooms, shredded chicken, bamboo shoots, ginger and tofu

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Roasted corn Hoppin’ John, baby kale, butter beans, Georgia flame peppers and maple vinaigrette

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Roasted corn Hoppin’ John, baby kale, butter beans, Georgia flame peppers and maple vinaigrette

MINI SALAD STATION | CHOICE OF THREE
Pork confit, Vidalia onions and cherry jam served on sweet potato biscuits
Bourbon braised oxtail, Jack cheese and pimento yogurt served on a ciabatta loaf
Cold smoked ahi tuna, spicy lychee mayo and orchard slaw served on a brioche bun
Maple brined turkey, Muenster cheese, watercress, apple Dijon jelly, vegetable root chips, ancho chili dust and red currant dip served on a pretzel roll

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Maple brined turkey, Muenster cheese, watercress, apple Dijon jelly, vegetable root chips, ancho chili dust and red currant dip served on a pretzel roll
Served with rolls, butter and iced tea. Our lunch buffet menus are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of $5 per guest.

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### ANSLEY
- Tomato ciliegine salad | Basil and balsamic
- Salad niçoise | Fingerling potatoes, eggs, haricots verts, olives and tuna
- Orzo pasta salad | Spinach and lemon crème fraîche
- Chicken picatta served with caper butter
- Grilled salmon served with a saffron nage
- Three cheese tortellini alfredo
- Seasonal vegetables
- Pecan squares, lemon bars and chocolate mousse tartlets

$53 per person

### GRANT PARK
- Soup of the day
- Fruit and cheese
- Wheat berry salad | Raisins and pistachios
- Southern potato salad
- Baby mixed greens salad | Tomatoes, cucumbers, carrots and assorted dressings
- Chilled grilled sliced tenderloin served with a horseradish mayo
- Chilled herb roasted salmon served with a lemon vinaigrette
- Mini petit fours, fruit tartlets and chocolate torte bites

$51 per person

### PEACHTREE BATTLE
- Iceberg wedges, diced tomatoes, bacon, eggs, cucumbers, blue cheese and ranch dressing
- Southern potato salad
- Southern coleslaw
- Pulled pork served with a peach barbecue sauce
- Smoked roasted chicken quarters
- Cornmeal crusted catfish served with a Cajun rémoulade
- Collard greens
- Southern whipped potatoes
- Biscuits and cornbread
- Peach cobbler served with vanilla ice cream

$57 per person

### LINDBERGH
- Baby greens, charred tomatoes, roasted corn, roasted peppers, tortilla strips and cilantro vinaigrette
- Coastal shrimp salad | Tequila lime dressing
- Grilled mahi-mahi Veracruz
- Grilled marinated chicken served with red peppers and onions
- Chipotle rubbed skirt steak served with poblano peppers
- Assorted flour and corn tortillas
- Shredded cheddar and Jack cheese
- Sour cream, salsa and guacamole
- Achiote rice and black beans
- Tres leches cake and mango tartlets

$55 per person
HOT BUFFETS

*Served with rolls, butter and iced tea. Our lunch buffet menus are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of $5 per guest.*

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BUILD-YOUR-OWN

SOUPS
Chef’s seasonal soup of the day

SALAD | CHOICE OF TWO
Sun-dried tomato pasta salad
Seasonal field greens bar | Mixed lettuce, tomatoes, carrots, cucumbers, croutons, buttermilk dressing and balsamic vinaigrette
Red potato salad | Bacon, black pepper and green onions
Caesar salad bar | Chopped romaine, Parmesan cheese, olives, grape tomatoes and Caesar dressing
Quinoa salad | Roasted peppers and tomatoes
Haricots verts salad | Grape tomatoes, toasted almonds and sour cream dressing
Wild rice salad | Dried cranberries, pecans, fresh herbs and citrus vinaigrette

ENTRÉES | CHOICE OF TWO
Glazed salmon served with bok choy
Marinated grilled chicken with a herb jus
Petite filet with a red wine reduction
Roasted pork loin with a grainy mustard coulis
Stuffed squash with seasonal vegetables and wild rice

SIDES | CHOICE OF TWO
Oven roasted potatoes
Whipped potatoes
Dirty rice
Southern greens beans
Asparagus
Baby carrots

DESSERTS | CHOICE OF TWO
Fruit tartlets
Flourless chocolate cake
Lemon squares
Georgia pecan bars
Mississippi mud pie bites
Peach cheesecake squares

58 per person
Served with rolls, butter and iced tea. Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE
Caprese salad | Baby spinach, mozzarella, sliced tomatoes, balsamic vinaigrette and chiffonade of basil
Wedge salad | Iceberg lettuce, tomatoes, bacon, cucumbers, blue cheese and buttermilk ranch dressing
Mizuna salad | Dried cranberries, marcona almonds, shaved manchego and apple vinaigrette
Bibb lettuce salad | Fresh strawberries, toasted pecans, feta and citrus vinaigrette
Shaved fennel | Spinach, goat cheese, shaved red onions and balsamic vinaigrette
Watercress salad | Roasted asparagus, watermelon radish and herb vinaigrette

DESSERTS | CHOICE OF ONE
Flourless chocolate cake with a raspberry chocolate sauce
Triple berry tart with fresh pastry cream
Hummingbird cake with a white chocolate ganache
Red velvet cake with a chocolate sauce
Peach cheesecake with a lemon peach syrup

ENTRÉES | CHOICE OF ONE
ROASTED FREE RANGE CHICKEN
Wild mushroom risotto and roasted asparagus served with a lemon thyme demi-glace
45 per person
GRILLED CHICKEN
Wild rice and wilted spinach served with a tomato vinaigrette
43 per person
SEARED MAHI-MAHI
Toasted almond couscous and seasonal vegetables served with a lemon jus
47 per person
GRILLED SALMON OVER CELERIAC POTATO PURÉE
Fennel slaw served with a tomato coulis
47 per person
STRIP STEAK
Roasted garlic potatoes and seasonal vegetables served with a syrah reduction
49 per person
BEEF TENDERLOIN
Smashed potatoes and seasonal vegetables served with a peppercorn demi-glace
55 per person
BABY EGGPLANT
Stuffed with squash, tomatoes, wild rice and mixed herbs with fingerling potatoes and seasonal vegetables
45 per person
HORS D’OEUVRES

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CHILLED HORS D’OEUVRES

Watermelon bites with feta, balsamic and micro mint | 8 per piece
Sugar glazed fig with blue cheese | 8 per piece
Shrimp and cucumber with serrano peppers and red onions | 8 per piece
Seared ahi tuna with avocado and togarashi on a wonton | 8 per piece
Purple potato with caviar, lemon sour cream and chives | 8 per piece
Beef tartare with shallots, chives, eggs and micro arugula | 8 per piece
Prosciutto wrapped asparagus | 7 per piece
Avocado stuffed cherry tomato | 7 per piece
Crab meat salad with pepper jewels on endive | 7 per piece

HOT HORS D’OEUVRES

Shiitake arancini with arborio rice and sun-dried tomatoes | 8 per piece
Potato and pea samosa with mango chutney | 8 per piece
Brussels sprouts with charred pear and saba | 8 per piece
Mini crab cake with Sriracha aïoli and cilantro | 8 per piece
Seared scallop with red potatoes and parsley purée | 8 per piece
Bacon-wrapped pork loin with pickled mustard | 8 per piece
Chicken with prosciutto, basil and tomato aïoli | 8 per piece
Mini beef wellington with horseradish crème fraîche | 7 per piece
Vegetable spring roll with sweet and sour sauce | 7 per piece
Spanakopita with lemon-mint yogurt | 7 per piece
BUFFETS

Pasta Station and Carving Station attendant required at 175 each. Carving station offerings include artisan rolls. Reception buffets are not seated. Our reception buffet menus are designed for groups of 50 guests or more.

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VIRGINIA-HIGHLAND PACKAGE

CHARCUTERIE DISPLAY
Capicola, rosemary ham, speck, soppressata, mortadella, salami Piedmontese, house made pickles and assorted mustards with artisan baguettes

FARM CHEESE DISPLAY
Imported and local cheeses, macerated apricots and marcona almonds with artisan baguettes and crostini

SALAD | CHOICE OF THREE
Caesar salad | Chopped romaine, Parmigiano-Reggiano, rosemary croutons, white anchovy and Caesar dressing

Campanelle pasta salad | Sun-dried tomatoes and capers

Arugula and frisée salad | Crumbled goat cheese, pickled pears and white balsamic vinaigrette

Artisan baby greens salad | Apples, golden raisins, sliced almonds and apricot-ginger vinaigrette

PASTA STATION | CHOICE OF TWO
Rigatoni | Smoked chicken, walnuts, spinach and blue cheese cream

Penne | Porcini beef bolognese

Cheese Tortellini | Sun-dried tomatoes, pesto and pine nuts

Campanelle | Smoked bacon, peas, Pecorino Romano

Gemelli | tomatoes, Niçoise olives, capers, anchovies

Cavatappi | Shrimp and green asparagus

CARVING STATION | CHOICE OF TWO
Herb crusted leg of lamb with Dijon mustard
Peppercorn beef tenderloin with béarnaise sauce
Prime rib of beef with horseradish and natural jus
Roast turkey with cranberry compote and gravy
Fennel crusted pork loin with apple-peach relish

DESSERT STATION | CHOICE OF FIVE
Fig and custard tartlets
Blueberry cheesecake bites
Dark chocolate pots de crème
Mini strawberry shortcakes
Meyer lemon bars
Berries and vanilla scented honey shooters
Mini éclairs
Linzer torte bites

110 per person
BUFFETS

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KIRKWOOD PACKAGE

LOCAL VEGETABLE DISPLAY
Grilled and raw asparagus, bell peppers, zucchini, yellow squash, baby carrots, radishes, tomatoes, broccoli, cauliflower, cucumbers and portobello mushrooms served with ranch

FARM CHEESE DISPLAY
Imported and local cheeses, macerated apricots and marcona almonds with artisan baguettes and crostini

SALAD AND BRUSCHETTA STATION
Bruschetta bar | Avocado mash, tapenade, tomato and basil chiffonade, burrata and olive oil, mushroom and white truffle oil
Celeriac and apple salad
Baby mozzarella and tomatoes with balsamic and basil
Grilled baby romaine with shrimp, chicken, shaved Parmesan cheese and lemon vinaigrette

CARVING STATION
Grilled flank steak with chimichurri sauce
Salmon en crûte with dill aïoli
Grilled asparagus with black truffle vinaigrette
Yukon Gold potato mash

PASTA STATION
Penne with chicken, tomatoes, pancetta and onions
Bucatini with shrimp, zucchini and mint
Vegetable ratatouille

DESSERT STATION
Apple cobbler bites
Chocolate cake petit fours
Peach cheesecake squares
Vanilla brûlée
Madeleines
115 per person
BUFFETS

Seafood Station and Carving Station attendant required at 175 each. Carving station offerings include artisan rolls. Reception buffets are not seated. Our reception buffet menus are designed for groups of 50 guests or more.

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OLD FOURTH WARD PACKAGE

ANTIPASTO DISPLAY
Assorted cured meats including prosciutto, soppressata, salami, grilled asparagus, marinated cippolini, roasted red peppers, portobello mushrooms, assorted olives and rustic breads

FARM CHEESE DISPLAY
Imported and local cheeses, macerated apricots and marcona almonds with artisan baguettes and crostini

MEDITERRANEAN STATION
Vichyssoise shooters (served warm in winter)
Mixed artisan greens with yellow teardrop tomatoes, avocado, candied walnuts, feta cheese and balsamic vinaigrette
Humus, tapenade and baba ganoush
Assorted flatbread, ciabatta and olive loaf

SEAFOOD STATION
Market oysters with mignonette sauce
Cocktail crab claws with creole aioli
Little neck clams
Diver scallop ceviche
Fig and goat cheese crostini

CARVING STATION
Roasted Niman Ranch beef tenderloin with sautéed seasonal mushrooms, pancetta and greens
Grilled side of mahi-mahi
Horseradish mash
Baby squash and baby carrot mélange

SUSHI STATION
Assorted maki, nigiri, seaweed salad, wasabi, pickled ginger, soy and ponzu (five pieces per guest)

DESSERT STATION
Dark chocolate pots de crème
Citrus supreme shooters with sabayon and shortbread crumble
Fruit and berry tartlets
Creme puffs
Vanilla and chocolate meringues
125 per person
BUFFETS

Roasted Carving Station, Seafood Station and Smoked Carving Station attendant required at 175 each. Carving station offerings include artisan rolls. Reception buffets are not seated. Our reception buffet menus are designed for groups of 50 guests or more.

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TASTE OF ATLANTA PACKAGE

CHARCUTERIE DISPLAY
Capicola, rosemary ham, speck, soppressata, mortadella, salami piedmontese, house made pickles and assorted mustards with artisan baguettes

FARM CHEESE DISPLAY
Imported and local cheeses, macerated apricots and marcona almonds with artisan baguettes and crostini

ROASTED CARVING STATION
Whole roasted and salt rubbed pig with pepper jelly
Wilted collard greens
Tomato and cucumber salad
Cornbread muffins

SEAFOOD STATION
Local shrimp and hominy grits with chopped bacon, red peppers and green onions
Baked lobster mac and triple cheese
Black-eyed and field pea salad
Southern style purple slaw

SMOKED CARVING STATION
Barbecue beef brisket with peach barbecue sauce
Sweet tea brined smoked turkey
Whipped bourbon sweet potatoes
Watermelon chowchow
Fried green tomatoes
Southern biscuits

DESSERT STATION
Pecan tartlets
Red velvet cake petit fours
Peach cheesecake bars
Mississippi mud pie bites
120 per person

BUFFETS
BUFFETS

Sushi Station and Carving Station attendant required at 175 each. Carving station offerings include artisan rolls. Reception buffets are not seated. Our reception buffet menus are designed for groups of 50 guests or more.

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MIDTOWN PACKAGE

SUSHI STATION
Assorted nigiri and maki with wasabi, pickled ginger and soy sauce
Assorted poke to include ahi tuna, salmon and tofu
Steamed brown rice
Shoyu, ponzu, sweet chili and sesame oil
Green onions, sesame seeds, shredded carrots, cucumber, kale and edamame
Avocado, peanuts, masago and fresh ginger

SALAD AND GRAIN BOWL STATION
Grains | Farro, quinoa and red rice
Hydro garden | Pea shoots, arugula, radish, kale and mixed lettuces
Protein | Lemon grilled chicken, grilled skirt steak, local shrimp and tofu
Raw vegetables | Carrots, bell peppers, romanesco, cauliflower, cucumbers and roasted corn
Cheese | Shaved Parmesan, goat and blue
Dressing | Citrus vinaigrette and creamy herb

FARM AND SEA STATION
Miso grouper with shiitake relish
Braised chicken with olives and capers
Sautéed Russian kale with shallots
Roasted carrot purée with pepitas

CARVING STATION
Eye of ribeye with horseradish

DESSERT STATION
Blueberry almond tartlets
S’mores bites
Cheesecake lollipops
French macarons
White and dark chocolate dipped strawberries
130 per person
STATIONS

Station attendant required at 175 each.
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ARTISAN CHEESE DISPLAY
Local and regional cheeses, assorted fresh and dried fruits, sugared pecans, sliced breads and crostini
18 per person

RAW BAR
Market oysters, cocktail crab claws, little neck clams, diver scallop ceviche, mussels
30 per person

SUSHI STATION
Assorted maki, nigiri, seaweed salad, wasabi, pickled ginger, soy and ponzu
30 per person, 5 pieces per person

ANTIPASTO STATION
Assorted cured meats including prosciutto, soppressata, salami, grilled asparagus, marinated cippolini, roasted red peppers, portobello mushrooms, assorted olives and rustic breads
21 per person

SOUTHERN STATION
Stone-ground grits, shrimp, Vidalia onions, pulled pork sandwiches, fried green tomatoes and black-eyed pea relish
22 per person

STIR FRY STATION
Soba noodles, jasmine rice, chicken, beef, shrimp, ginger, teriyaki, lemon grass broth, red curry, sprouts, green onions, peanuts, eggs and steamed shumai
24 per person

PAELLA STATION
Shrimp, chicken, andouille sausage, clams, onions, peppers, garlic, cilantro and saffron rice
20 per person

PASTA STATION
Lobster and scallop ravioli, duck ravioli, bolognese, lobster cognac and Parmesan cheese
24 per person
CARVING STATIONS

Station attendant required at 175 each.
Prices are subject to service charge of 25% and sales tax of 8.9%.
All menus and prices are subject to change.

PEACH GLAZED PORK LOIN
Slow roasted pork served with a mustard cream sauce and pork jus
Silver dollar rolls
500 each (serves 35)

HONEY GLAZED PIT HAM
Served with chutney
Assorted rolls
500 each (serves 40)

ROASTED TURKEY
Served with a whole cranberry-orange sauce and natural jus
Yeast rolls
475 each (serves 40)

PRIME RIB OF BEEF
Served with a horseradish sauce and au jus
Silver dollar rolls
650 each (serves 35)

STEAMSHIP OF BEEF
Served with a green peppercorn-red wine reduction, horseradish and grainy mustard sauce
Silver dollar rolls
950 each (serves 100)
DESSERT

Station attendant required at 175 each. Liquid Nitrogen Sundae Station requires two attendants per 100 people.
Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

BANANAS FOSTER ACTION STATION
House made banana bread served with brown sugar, butter, cinnamon, banana liqueur, dark rum and vanilla ice cream
17 per person

CRÊPE STATION
Apples, bananas, berries, Nutella, chocolate, caramel, strawberry sauces, cinnamon whipped cream, chopped pecans and sliced almonds
17 per person

PIES, TARTLETS AND COBBLER
Apple, cherry and coconut pies
Blueberry and peach cobblers
Sweet potato and pecan tartlets
Served with whipped cream and vanilla ice cream
17 per person

LIQUID NITROGEN SUNDAE STATION
Crème anglaise
Fresh berries, peaches, chocolate chips, toffee crumbles, coffee, raspberry, coffee liqueur and cognac
Liquid nitrogen
Mini cones
20 per person
BUFFETS

Served with rolls and butter. Our dinner buffets are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of $5 per guest.

Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

BUILD-YOUR-OWN DINNER

SOUPS
Chef's seasonal soup of the day

SALADS | CHOICE OF TWO
Red quinoa salad | Roasted vegetables, pine nuts and tarragon vinaigrette
Baby lettuce salad | Tomatoes, cucumbers, carrots and choice of dressing
Spinach salad | Pears, candied pecans, blue cheese and pear vinaigrette
Southern ambrosia salad | Citrus sections and assorted fruit

ENTRÉES | CHOICE OF TWO
Pan roasted chicken served with a lemon rosemary jus
Grilled salmon served with a herb butter sauce
Roasted pork loin served with a Southern peach chutney
Medallions of beef served with a wild mushroom reduction
Emerald risotto served with snap peas, broccoli, green beans and parsley

SIDES | CHOICE OF TWO
Citrus glazed carrots
Buttered broccoli
French green beans
Caramelized Brussels sprouts
Southern mac and cheese
Wild mushroom couscous
Creamy mashed potatoes
Potatoes dauphinoise

DESSERTS
Lemon squares
Berry and fruit tartlets
Mini chocolate cream puffs

92 per person
BUFFETS

Served with rolls and butter. Our dinner buffets are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of $5 per guest.

Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

BUCKHEAD

STARTERS
Brunswick stew
Sweet and sour slaw
Citrus section ambrosia

ENTRÉES
Barbecue grilled chicken
Peach glazed pork ribs

SIDES
Southern potato salad
Three cheese mac and cheese
Southern green beans with bacon and red onions
Cheddar spoon bread

DESSERTS
Pecan tartlets
Sweet potato pie bites
Peach cheesecake bites

84 per person

PEACHTREE

STARTERS
Red oak and frisée salad | Grape tomatoes, shaved fennel, watermelon radish and sherry vinaigrette

ENTRÉES
Seared chicken served with a herb jus
Grilled salmon served with a fresh peach salsa

SIDES
Grilled vegetable display
Green bean salad with shallots, almonds and ham lardons
Roasted sweet potatoes
Baby squash
Artisan rolls

DESSERTS
Peach meringue bites
Pecan tartlets
Mississippi mud pie bites

86 per person
BUFFETS

Served with rolls and butter. Our dinner buffets are designed for groups of 30 guests or more. Buffets can be prepared for smaller groups for a fee of $5 per guest.

Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

PIEDMONT

STARTERS
Spring greens salad | Tomatoes, cucumbers, red onions and lemon vinaigrette
Artichoke salad | Red onions, spinach, mixed herbs and lemon vinaigrette
Bulgur salad | Edamame and tomatoes

ENTRÉES
Grilled petite filet served with sautéed onions, mushrooms and red wine reduction
Herb crusted mahi-mahi served with a citrus butter

SIDES
Garlic roasted bliss potatoes
Mélange of seasonal vegetables
Artisan rolls

DESSERTS
Flourless chocolate bites
Mini strawberry shortcakes
Key lime tartlets
90 per person
Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

SOUPS
Butternut squash bisque
Cream of forest mushroom

SALADS
Wedge salad | Blue cheese, bacon, tomatoes and buttermilk dressing
Caprese salad | Vine ripe tomatoes, mozzarella, baby greens and balsamic vinaigrette
Bibb lettuce salad | Strawberries, pecans, goat cheese and citrus vinaigrette
Mixed baby greens salad | Tomatoes, carrots, olives, cucumbers and herbed croutons

DESSERTS | CHOICE OF ONE

Flourless chocolate torte with a raspberry chocolate sauce
Triple berry tart with a fresh pastry cream
Hummingbird cake with a white chocolate ganache
Red velvet cake with a chocolate sauce
Peach cheesecake with a lemon peach syrup

ENTRÉES | CHOICE OF ONE

SEARED CHICKEN STUFFED WITH WILD MUSHROOM DUXELLES
Served with seasonal vegetables and baby red smashed potatoes
69 per person

GRILLED CHICKEN
Served with vidalia onion jus, Southern succotash and seasonal vegetables
69 per person

GRILLED SCOTTISH SALMON
Served with a tomato basil coulis, seasonal vegetables and garlic Parmesan cheese roasted fingerling potatoes
72 per person

SEARED MAHI-MAHI
Served with a lemon thyme butter, seasonal vegetables and sweet potato purée
74 per person

ROASTED BEEF TENDERLOIN
Served with a red wine mushroom reduction, seasonal vegetables and roasted garlic whipped potatoes
82 per person

BLUE CHEESE CRUSTED GRILLED NEW YORK STRIP
Served with a natural jus, seasonal vegetables and chive mashed potatoes
80 per person
(add 8 per person to higher priced entrée for dual-entrée plate)
 Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

The planner will select one starter, one salad, one dessert and four entrées in advance. A custom printed menu featuring the four entrée selections will be placed at each table setting. Guests will place their entrée orders tableside.

STARTERS | CHOICE OF ONE
Smoked salmon | Asparagus, hearts of palm, herb oil and caviar
Prawn mac and cheese | Organic pasta, black truffle and manchego cheese
Seared scallops | Chanterelle, corn and prosciutto ragout
Lobster salad | Foie gras, butternut squash and fennel vinaigrette

SALADS | CHOICE OF ONE
Roasted delicata squash salad | Gem lettuce, wild blackberries, burrata cheese and a pomegranate dressing
Cassava root slaw | Watermelon radish, baby carrots, fava beans and a peach cranberry pudding
Petite arugula and fennel salad | Crisp lotus root, heirloom apple and a sour cherry vinaigrette
Cold smoked ahi tuna salad | Pickled dragon fruit, hydrated ginger root, sweet potato noodles, snap pea vinaigrette and a wasabi dust

ENTRÉES | CHOICE OF FOUR
Striped bass served with butternut squash hash, kohlrabi slaw and blood orange vinaigrette
Seared red snapper served with smoked peach quinoa and fennel crab salad with huckleberry vinaigrette
Hickory smoked Cornish hen served with braised fingerling potatoes, corn, chard, butter beans, onions and a Wild Heaven ‘Ode to Mercy’ beer broth
Peach tea brined chicken served with a virgin mint oil, parsnip mash and chanterelle mushrooms
Grilled beef tenderloin served with marrow root potato purée and warm golden beet salad
Cervena venison served with a warm blueberry jelly, fire roasted carrot purée and baby vegetables
Vegan cassoulet served with northern beans, Swiss chard and truffle
Charred tomato and artichoke served with tricolored fingerling potatoes, baby vegetables and a tomato coulis

DESSERTS | CHOICE OF ONE
Blackberry cheesecake with candied ginger and eggnog anglaise
Boston cream pie with charred banana chips and coco fudge
Chilled chocolate lasagna with mint sabayon
Rhubarb cobbler with butter brickle whip and Omni Select bourbon syrup
Chocolate and scotch soufflé with sorghum cream
Butternut squash flan with wild berry preserve and ginger snap crumbs
120 per person
BEVERAGES

Hosted bar per drink charges based on consumption. One bartender per 100 guests required at $175 each.
Prices are subject to service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

BEVERAGE SELECTION

PREMIUM BRANDS
Gin | Bombay Sapphire
Vodka | Breckenridge
Rum | Bacardi Reserva 8 Year
Bourbon | Woodford Reserve
Scotch | GlenDronach
Whiskey | Jack Daniels Single Barrel
Tequila | Herradura Silver

TASTE OF ATLANTA BRANDS
Gin | Old Fourth Distillery
Vodka | Old Fourth Distillery
Bourbon | American Spirit Works Fiddler Unison
Whiskey | American Spirit Works Resurgens Rye
Malted Whiskey | American Spirit Works Duality Double Malt

HOSTED BAR

PREMIUM BRANDS
Cocktails | $11 per drink
Domestic beers | $8 per drink
Premium and import beers | $9 per drink
Premium house wines | $10 per glass
Mineral water, juice and soft drinks | $5.5 per drink
Cordials | $14 per drink
Martinis and specialty cocktails | $13 per drink

TASTE OF ATLANTA
Cocktails | $12 per drink
Premium and local craft beer | $9 per drink
Premium house wines | $10 per glass
Mineral water, juice and soft drinks | $5.5 per drink
Martinis and specialty cocktails | $14 per drink

HOST BAR PACKAGES

PREMIUM SELECTION
First hour | $25 per person
Second hour | $14 per person
Each additional hour | $11 per person

TASTE OF ATLANTA SELECTION
First hour | $26 per person
Second hour | $15 per person
Each additional hour | $12 per person
One bartender per 100 guests required at 175 each. A minimum of 300 in non-hosted bar revenue is required. Any difference will be billed to the client’s master account. Non-hosted bars accept all major credit cards and do not accept cash.

Non-hosted prices include service charge of 25% and sales tax of 8.9%. All menus and prices are subject to change.

NON-HOSTED BAR

PREMIUM BRANDS
Cocktails | 12 per drink
Domestic beers | 8 per drink
Premium and import beers | 9 per drink
Premium house wines | 11 per glass
Mineral water, juice and soft drinks | 5.5 per drink
Martinis and specialty cocktails | 14 per drink

TASTE OF ATLANTA BRANDS
Cocktails | 13 per drink
Domestic beers | 8 per drink
Premium and import beers | 9 per drink
Premium house wines | 11 per glass
Mineral water, juice and soft drinks | 5.5 per drink
Martinis and specialty cocktails | 15 per drink
All bottles are 750 ml unless otherwise noted.
Prices are subject to service charge of 25% and sales tax of 8.9%.
All menus and prices are subject to change.

**PREMIUM**

Wente Hayes Ranch, California, chardonnay
11 per glass, 48 per bottle
Wente Hayes Ranch, California, merlot
11 per glass, 48 per bottle
Wente Hayes Ranch, California, cabernet sauvignon
11 per glass, 48 per bottle
Highway 12 Winery, California, cabernet sauvignon
12 per glass, 52 per bottle
Carneros Highway, California, chardonnay
12 per glass, 52 per bottle
Carneros Highway, California, pinot noir
12 per glass, 52 per bottle

**SUPER PREMIUM**

Franciscan, California, chardonnay
Franciscan, California, merlot
Franciscan, California, cabernet sauvignon
14 per glass, 62 per bottle

**CHARDONNAY**

MAN, Coastal Region, South Africa, chardonnay
38 per bottle
Wente Hayes Ranch, California, chardonnay
48 per bottle
Kendall Jackson, Vintner’s Reserve, California, chardonnay | 42 per bottle
Franciscan, California, chardonnay | 45 per bottle
Sonoma Cutrer, California, chardonnay | 60 per bottle

**CHAMPAGNE & SPARKLING WINE**

Moët & Chandon Imperial Champagne, France
135 per bottle
Domaine Chandon Classic, California | 62 per bottle
Ruffino, Italy, prosecco | 38 per bottle

**OTHER WHITE VARIETALS**

Beringer, California, white zinfandel | 35 per bottle
Veramonte, Reserva, Chile, sauvignon blanc
40 per bottle
Kris, Artist Cuvée, Italy, pinot grigio | 36 per bottle
Chateau Ste. Michelle, Washington, riesling
38 per bottle
Kim Crawford, New Zealand, sauvignon blanc
46 per bottle
WINES

All bottles are 750 ml unless otherwise noted.
Prices are subject to service charge of 25% and sales tax of 8.9%.
All menus and prices are subject to change.

CABERNET

MAN, South Africa, cabernet sauvignon | 38 per bottle
Wente Hayes Ranch, California, cabernet sauvignon 48 per bottle
Highway 12, California, cabernet sauvignon 50 per bottle
Louis M. Martini, California, cabernet sauvignon 48 per bottle
Beaulieu Vineyard, California, cabernet sauvignon 45 per bottle
Franciscan, California, cabernet sauvignon 62 per bottle

MERLOT

MAN, South Africa, merlot | 38 per bottle
Franciscan, California, merlot | 62 per bottle

OTHER RED VARIETALS

La Crema, California, pinot noir | 56 per bottle
McWilliam’s, Australia, shiraz | 38 per bottle
Estancia, California, pinot noir | 48 per bottle
Cain Vineyard and Winery, California | 78 per bottle
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