Breakfast

The Great Start
Deconstructed Low fat organic yogurt bar with Berries and Fresh fruit
House Made Herb Garden and Chicken Sausage Frittatas
*Whole Grain Muffins and Breakfast breads
Freshly Brewed Organic Counter Culture Coffee
Herbal Teas
Assorted Fruit Juice
$16 per person

The Bake Shop
Fresh Fruit Scones, Croissants, Assorted
Muffins and Bagels
Butter, Cream Cheese, and
Fruit Preserves
Freshly Brewed Organic Counter Culture Coffee
Herbal Teas
$12 per person
**Rise and Shine**
- Freshly Baked Banana Bread
- Sliced Seasonal Fruits and Berries
- Mixed Fruit and Greek Yogurt Parfait
- Oven Roasted Tomato and Egg White Scramble
- Steel Cut Oatmeal with Brown Dried Cherries
- All Natural Chicken Sausage
- Assorted Fruit Juices
- Freshly Brewed Organic Counter Culture Coffee
- Herbal Teas

$22 per person

**The Auburn**
- Scrambled Egg Bar with Chives, Cheddar Cheese, Diced Peppers
- Chicken Sausage and Country Bacon
- Creamy Stone Ground Cheese Grits
- Souther Style Potatoes with Diced Peppers and Onions
- Buttermilk Biscuits
- Butter and Preserves
- Assorted Fruit Juices
- Freshly Brewed Organic Counter Culture Coffee
- Herbal Teas

$22 per person
The Peachtree
Cinnamon French Toast
Warm Berry Compote, Maple Syrup, Lemon Cream
Scrambled Egg Bar with Chives, Cheddar Cheese, Diced Pepper
Souther Style Potatoes with Diced Peppers and Onions
Chicken Sausage and Country Bacon
Buttermilk Biscuits
Butter and Preserves
Assorted Fruit Juices
Freshly Brewed Organic Counter Culture Coffee
Herbal Teas

$22 per person

Enhancements
$5
Buckwheat Pancakes, Agave Nectar
Quinoa Scones
Morning Maple Cranberry Pecan Oat Bars
Fresh Fruit Smoothies with Low Fat Yogurt
Tofu Scramble with Salsa and Avocado (Vegan)
Oatmeal with Dried Fruits and Brown Sugar (Vegan)
Arden’s Garden Fruit and Veggie Juices
Greek Yogurt Parfaits with Granola and Mixed Fruit
Egg, Smoked Turkey+ Spinach and Gruyere Cheese Croissants
Seasonal Fruit Skewers
Freshly Brewed Coffee $40 per gallon
Soft Drinks $2.00
Bottled Water $2.50
Chef Attended Stations
Designed to compliment any breakfast buffet
(Minimum 25 guests)

Omelets Station
Fluffy Omelets Made to Order
Tomatoes, Mushrooms, Cheese, Peppers Onions and Hams
$7 per person

Belgian Waffle Station
Made to order Belgian Waffles, Blueberry Compote, Fresh Strawberries, Chocolate Chips, Toasted Pecans, Maple Syrup and Whipped Cream
$6 per person

Fresh Oatmeal Bar
Original and Flavored Oatmeal, Raisins, Cinnamon, Maple Syrup, Brown Sugar, Chocolate Chips, Bananas, Fresh Strawberries, Blueberries and Pecans
$5 per person

Shrimp & Grits
Low Country Shrimp and Stone Ground Grits
$7 per person
Lunch

Sandwich Buffet
Specialty Hand Crafted Sandwich, house made potato chips, fresh salad freshly Baked Cookies, Assorted Soft Drinks and Bottled Water
$16

Sandwiches and Wraps

Sliced Turkey, Ham and Swiss Club Sandwich
Bakery Fresh Brioche Bun with Green Leaf Lettuce Sliced Tomato and Whole Grain Mustard

Peppered Turkey and Smoked Gouda
Sun Dried Tomato Hummus, Micro Greens and Cucumber Slices Grilled Focaccia Bun

Roast Beef and Crumbled Goat Cheese,
Romaine Lettuce and Spicy Aioli on Grilled Baguette

Spicy Tuna Salad with Shredded Parmesan Cheese
Vine Ripe Tomato and Baby Spinach on Fresh Baked Croissant

Herb Infused Chicken Salad on Sun Dried tomato Focaccia
with Plum Tomato, Mixed Field Greens & Sliced Bermuda Onion

Chicken Caesar Salad Wrap
on Spinach Tortilla
Tarragon Grilled Chicken on Focaccia Roll
Tomato and Basil Mayonnaise

Grilled Vegetable Wrap: Zucchini, Squash, Cucumber, Spinach,
Shredded Carrots and Herbed Boursin Spread Wrapped in Spinach Tortilla

Tomato, Cucumber, Hummus, Feta Cheese
on a Spinach Tortilla

Fresh Mozzarella, Tomato, Basil, Arugula on Focaccia

Box Salads
$16

Baby Green Salad with Cherry Tomato, Grilled Chicken
Garlic Croutons, Sliced Cucumber, Ranch or Balsamic Vinaigrette

Grilled Chicken Caesar with Chopped Romaine, Garlic Croutons
Shredded Parmesan Cheese and Caesar Dressing

Tuna Niçoise Salad: Albacore Tuna, Olives, Hard Boiled Egg
Green Beans and Balsamic Dressing
Hot Lunch Themed Buffets
All Buffets are Served with Soft Drinks and Bottled Water

$24

**Mediterranean**
Chicken stuffed with Olives, Sun dried Tomatoes
Mozzarella with Basil Cream Sauce
Zucchini, Squash and Eggplant Blend
Rosemary Roasted Potatoes
Assorted Cookies and Brownies

**Italian**
Please select one main entree
- Chicken Parmesan
- Classic Beef Lasagna
- Lemon Chicken Picatta
- Parmesan-Crusted Tilapia Filet
- Chicken Marsala
- Vegetable Lasagna

Please choose two sides
- Spinach Baked Zitti with San Marzano Tomato Sauce
- Penne Arrabbiatta
- Sautéed Green Beans and Tomatoes
- Sautéed Spinach with Shallots
- Eggplant Parmesan
- Penne Primavera

**Dessert**
- House Made Tiramisu
Southern
Chicken Breast Pan Fried Golden Brown
Side Country Gravy
Macaroni and Cheese
Southern Style Green Beans
Corn Bread
Dessert
Freshly Baked Peach Cobbler

Southwestern
Please select one main entree
Fajita Style Chicken Breast with Sautéed Onions and Peppers
or
Chicken Oaxaca

Sides
Black Beans
Mexican Rice
Soft Flour and Crispy Corn Tortilla
Sour Cream, Pico De Gallo, Salsa
Shredded Cheese and Lettuce
Churros

Caribbean
Jerk Chicken Breast Fried Sweet Plantains
Steamed Cabbage
Coconut Rice with Black Beans
Pineapple upside down cake
Vegetarian

Please Select One Salads
Classic Caesar Salad, Toasted Croutons and Parmesan Cheese
Baby Spinach, Goat Cheese, Candied Almonds and Shallot Vinaigrette
Garden Greens, Carrots, Cucumbers, Tomatoes and Balsamic Vinaigrette
Classic Fetouch Salad
Tomato Caprese Salad

Please choose Two main course
Tri-Color Cheese Tortellini, Pesto Cream Sauce, Parmesan Cheese
Baked Penne Pasta, Roasted Vegetables, Marinara Sauce
Curried Tofu Stew, Peppers, Plum Tomatoes and Eggplants
Risotto with Green Peas and Pearl Onions
Vegetable Provencal: Layers of Roasted Eggplant and Sliced Tomatoes
Topped with Caramelized Onions, Olives, Herbs and Parmesan Cheese

Please select two sides
Roasted Root Vegetables | Cauliflower | Sautéed Swiss Chard
Glazed Baby Carrots | Red Bliss Potatoes | Braised Tuscan Kale, Roasted
Garlic and Shallots
Sautéed Spinach with Roasted Garlic and Caramelized Onion
Cheese Polenta | Thai Brussels Sprouts with Garlic and Chili |
Tunisian Chick Peas with Spinach, Paprika, Cumin and Garlic
Roasted Asparagus with Lemon Vinaigrette | Roasted Fennel and Plum
Tomatoes with Parmesan Reggiano | Steamed Cabbage | Broccoli Rabe with
Garlic Oil

Dessert
Assorted Cookies and Brownies
Design your Own Buffet

Choose Two

Barely Soup
Organic Turkish Lentils
Chilled Cucumber Soup
Veritable Vegetable Soup
Kale and Quinoa Salad with dried Cranberries and Beets

Green Love Salad
Spring Mixed Greens with Hearts of Palm, Cucumbers, Black Beans, Tomato, Mango with Cilantro Lime vinaigrette
Kale and Red Cabbage Slaw
Bulgar Tabouli
Mediterranean Farro Salad with Green Beans

Choose One

Sesame and Ginger Seared Wild Salmon
Blackened Tilapia
Chicken Piccata with Capers and Artichoke Hearts Marinated
Chicken Paillard with Squash and Spinach
Baked Seasonal White Fish with Sautéed Baby Spinach
White Beans in a fennel broth

Sides Choose Two

Tomato and Herbs Orzo
Grilled Asparagus
Cilantro Infused Basmati Rice with Green Peas
Roasted Cauliflower, Quinoa and Spiced Chick Peas
Roasted Potatoes with Mustard Seeds and Fine Herbs
Israeli Couscous with Asparagus, tomatoes and Lemon

Zucchini Noodles
Steamed Garlic Broccoli
**Take a Break**
Assorted Soft Drinks & Bottled Water
or
Lemonade & Cucumber Infused Water
$12

**Wellness Break**
Fresh Seasonal Fruit Kabobs with Honey & Yogurt
House Made Dried Fruit and Nut Mix: Cranberries, Apricots,
Green Peas, Sunflower Seeds, and Almonds

**Dip it In!**
Chick Pea Hummus with Pita Chips and Zaatar Flat Bread
Mango Salsa, Guacamole, and Blue Corn Tortilla Chips
Veggie Shooters with Ranch Dressing

**Cheese Board**
International and Boutique Domestic Cheeses with House Made
Crostinis & Flat Breads
Tomato Bruschetta
Olive Tapenade
Roasted Almond with Rosemary and Fleur de Sel

**Sweet Auburn Avenue**
Assorted Cupcakes: Chocolate, Red Velvet and Vanilla
Popcorn Trio: Sea Salt, Cheddar and Caramel