



Georgia World
Congress Center
Authority



CATERING
MENU

2026



WELCOME TO ATLANTA

In the heart of Atlanta, the Georgia World Congress Center (GWCC) is the world's largest LEED-certified convention center. It encloses some 3.9 million feet of exhibition space and consists of three adjacent buildings, Buildings A, B, and C.

In total these buildings have twelve exhibit halls, 98 meeting rooms, and two ballrooms. GWCC hosts more than a million visitors each year and is the fourth-largest convention center in the United States.

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal and, one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy

YOUR EXECUTIVE CHEF, BILLY VELASQUEZ



Our Executive Chef, Billy Velasquez, combines fresh local ingredients with seasonal specialties from various regions worldwide to craft exquisite cuisine at the Georgia World Congress Center. Chef Billy has served guests at the Georgia World Congress Center since 2012. Chef Billy has played a pivotal role in orchestrating large-scale events including the world's largest plated meal and various benchmark sporting events.

Billy's dedication to sustainable cooking and collaboration with fellow chefs reflects his commitment to ushering GWCC into a new era of exceptional food and service. to a new era of great food and service.

ALL DAY BREAKS

SWEET

Assorted Breakfast Pastries / 50.00 dz

Chocolate and Butter Croissants, Fruit and Cheese Danish

Assorted Miffy's Muffins / 47.00 dz

Blueberry, Banana Nut, Cranberry and Chocolate

Assorted Gluten Free Muffins / 72.00 dz

Blueberry, Orange Cranberry, and Chocolate

Assorted Cookies / 47.00 dz

Chocolate Chip, Sugar, and, Oatmeal Raisin

Brownies / 47.00 dz**Cupcakes / 52.00 dz**

Chocolate and Vanilla

Cinnamon Sugar Pretzel Bites/ 8.00 pp

Sweet Bavarian pretzel bites served with vanilla bean glaze
Serving size, 3 bites per person

Whole Fruit (AG, VG) / 42.00 dz**Seasonal Sliced Fruit Platter (AG, VG) / 11.00 pp**

SAVORY

Ham & Cheese Savory Danish / 62.00 dz**Spinach and Cheese Savory Danish (V) / 62.00 dz****Potato Chips & French Onion Dip / 6.00 pp****Tortilla Chips & Salsa / 6.00 pp****Traditional Pretzel Bites/ 8.00 pp**

Salted Bavarian pretzel bites served with local IPA mustard
Serving size, 3 bites per person

INDIVIDUALLY PACKAGED SNACKS

Charcuterie Snack Packs / 120.00 dz

Featuring: Olli Salumeria
Choice of: Genoa, Pepperoni, Calabrese, Sopressata, Prosciutto, Chipotle Salami or Hot Pepper Salami

Charcuterie Snack Packs (AG) / 120.00 dz

Featuring: Olli Salumeria
Choice of: Pepperoni, Genoa, or Sopressata

Bagged Chips / 45.00 dz

Classic and Barbecue Lays, Nacho Cheese and Cool Ranch Doritos, Cheetos and Fritos

Housemade No Bake Oatmeal Energy Balls (AG, VG, N) / 72.00 dz

Oatmeal, Chia Seeds, Almond Butter, Cranberries and Natural Honey

Granola Bars / 40.00 dz

Individually packaged, Featuring: Nature Valley

Energy Bars / 68.00 dz

Featuring: Clif and Kind Bars

Dried Fruit & Nut Mix / 7.00 ea

Featuring: Truly Good Foods

Mixed Nuts / 7.00 ea

Featuring: Truly Good Foods

Yogurt (AG) / 5.00 ea

Includes Vanilla, Strawberry and Blueberry

Non Dairy Yogurt (AG, VG) / 6.00 ea

DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN
V - VEGETARIAN **N** - CONTAINS NUTS

A \$175 transfer fee will be applied if catering needs to be moved from one room to another

REFRESHMENTS

BY THE GALLON (3 GALLON MINIMUM)

Each beverage type (regular coffee, decaf, hot tea, sweet tea, unsweet tea, and lemonade) requires its own 3-gallon minimum. Types cannot be combined to meet the minimum.

- Coffee & Teas / 79.00 gal**
Freshly Brewed "Change Please" Regular Coffee
Decaffeinated Coffee
Hot Water and Assorted Tazo Teas
- Sweetened Iced Tea / 66.00 gal**
- Unsweetened Iced Tea / 66.00 gal**
- Lemonade / 66.00 gal**

INDIVIDUAL

- Assorted Soft Drinks / 5.00 ea**
12 oz. Coke products: Coke, Diet Coke, Sprite, and Coke Zero
- Assorted Juices / 5.00 ea**
12 oz. Minute Maid Juices
- Bottled Water / 5.00 ea**
12 oz. Dasani bottled water
- Topo-Chico Water / 6.00 ea**
Assorted Flavors
- Sparkling Water / 6.00 ea**
11 oz. Perrier bottle
- Gold Peak Sweetened Tea / 8.00 ea**
16.9 oz. Bottle
- Gold Peak Unsweetened Tea / 8.00 ea**
16.9 oz. Bottle
- Energy Drinks / 7.00 ea**
Energy Reign Storm or Monster Products
- Powerade / 6.00 ea**

PACKAGES

WATER COOLER RENTAL

Power requirements: 110V/20 amps (provided by client)

Includes Water Cooler & Cups
100.00 PER DAY

Dimensions: Length 13 in x Width 12.50 x Height 39.75
5 Gallon Water Jug / 42.00 ea

KEURIG MACHINE RENTAL

Power requirements: 110V/20 amps (provided by client)

100.00 PER DAY

Keurig Coffee Supplies / 125.00 ea
24 K-cup package with assorted flavors: regular, decaf, and tea. Three one-gallon water jugs, cups, napkins, stirrers, creamers, and sweeteners

ICE

Bagged Ice / 26.00 ea
20 lb. bag



DIETARY KEY

- AG - AVOIDING GLUTEN
- VG - VEGAN
- V - VEGETARIAN
- N - CONTAINS NUTS

CONTINENTAL BREAKFAST

Enjoy our signature fresh baked assorted pastries, market style whole fruit, water, orange juice, coffee, and assortment of hot teas

22.00 PER PERSON

CONTINENTAL ENHANCEMENTS

Enhancements are priced per person

Assorted Breakfast Breads / 6.00

Orange Cranberry, Lemon Blueberry, and Marble

Assorted Gluten Free Muffins (AG, V) / 6.00

Scrambled Eggs (AG, V) / 6.00

French Toast Casserole / 7.00

Served with Maple Syrup

Potato Hash (AG, V) / 5.00

Kale and Sweet Potato Hash (AG, VG) / 6.00

Asparagus & Peppadew Frittata (AG, V) / 9.00

Spinach & Cheese Crustless Quiche (AG, V) / 9.00

Bacon & Cheese Crustless Quiche (AG) / 9.00

Yukon Gold Potatoes (AG, V) / 4.00

Cheddar Stone Ground Grits (AG, V) / 5.00

Oatmeal (AG, VG) / 7.00

Served with brown sugar, walnuts, and raisins

Hard Cooked Eggs (AG, V) / 4.00

Two hard boiled eggs, peeled & ready to eat!

Assorted Cereals / 5.00

Served with 2% milk

Yogurt (AG) / 5.00

Vanilla, Strawberry and Blueberry

Non Dairy Yogurt (AG, VG) / 6.00

Housemade Overnight Oats (AG, VG) / 7.00

Pork Sausage Links (AG) / 6.00

Turkey Sausage Links (AG) / 6.00

Chicken Sausage (AG) / 7.00

Plant Based Breakfast Patty (AG, VG) / 6.00

Hickory Smoked Bacon (AG) / 8.00

Spinach, Egg and Cheese Empanada (V) / 9.00

Sausage, Egg and Cheese Empanada / 9.00

GIANT CINNAMON ROLL CARVERY

Chef Attendant Required 300.00

Cream Cheese Icing, Toasted Pecans, Cinnamon Simple Syrup (V, N)

12.00 PER PERSON

BREAKFAST SANDWICHES

Breakfast sandwiches are individually wrapped in compostable bags

Southern Chicken Biscuit / 11.00

Southern Breaded Chicken Breast, Scrambled Egg, and Cheddar Cheese on a Buttermilk Biscuit

Egg & Spinach English Muffin (V) / 11.00

Egg White cooked with Sautéed Spinach served on a Toasted English Muffin with Roasted Red Peppers and Boursin Cheese

Bacon & Egg Croissant / 11.00

Applewood Smoked Bacon, Scrambled Egg, and Pimento Cheese on a Buttered Croissant

Sausage & Egg Croissant / 11.00

Whole-hog Sausage Patty with Scrambled Egg and Cheddar Cheese on a Buttered Croissant

Black Bean & Tofu Burrito (VG) / 11.00

Black Beans, Tofu, Pico de Gallo

Select breakfast sandwiches are available gluten-free upon request and are priced at market value. Please ask your Sales Manager for current options and availability.

PLATED BREAKFAST

All plated breakfasts are served with freshly baked pastries, whipped butter, water, juice, and coffee

Selection 1 / 36.00

Traditional Vegetable Quiche with Mushrooms, Peppers, Onions, Spinach, and Mozzarella (V) served with Breakfast Potatoes (AG, VG) and Chicken Sausage (AG)

Selection 2 / 32.00

Farm Fresh Scrambled Eggs (V) served with Potato Hash (AG, VG) and Applewood Smoked Bacon (AG)

Selection 3 / 36.00

Hardwood Smoked Bacon Frittata with Jack cheese (AG) served with Yukon Gold Potatoes (AG, VG), and Turkey Sausage links (AG)

Selection 4 / 36.00

Asparagus & Peppadew Frittata (V, AG) served with Chicken Sausage (AG) and Roasted Fingerling Potatoes (AG, VG)

Selection 5 / 42.00

Brioche French Toast, Banana Filling, Orange-Chocolate Ganache, Fresh Berries (V)

DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN

V - VEGETARIAN **N** - CONTAINS NUTS

Groups under 50 people will be charged \$250 for service



Please note: Boxed Lunches and Bento Bags use different packaging and cannot be combined in a single order.

Minimum of 10 types per item

CHEF'S BEST BOXED LUNCH (COLD)

Choose one sandwich or one salad

Boxed Lunches include a sandwich or salad entrée of choice, two sides, and an individual beverage (bottled water or soda). Each box must contain the same sides.

37.00 PER PERSON

SANDWICH OPTIONS

Buckhead Turkey Club Hoagie

Turkey, Bacon, Romaine Lettuce, Tomato, and Garlic Aioli on Whole Wheat Hoagie Roll

Georgia Peach Turkey

Turkey, Georgia Peach Chutney and Caramelized Onions on Artisan Hoagie Roll

Pesto Chicken on Focaccia

Grilled Chicken, Pesto Aioli, and Tomato on Focaccia

Roast Beef & Herb Baguette

Roast Beef, Horseradish Aioli, Baby Arugula, Caramelized Onions, and Tomato on Herb Baguette

Ham & Swiss on Pretzel Roll

Honey Glazed Ham, Swiss Cheese, Arugula, and Honey Mustard on Pretzel Roll

Greek Veggie Wrap (VG)

Hummus, Cucumber, Tomato, Kalamata Olives, Red Onion, and Romaine in Spinach Tortilla Wrap

SALAD OPTIONS

Add chicken to any salad +2.00.

GWCC Signature House Salad (AG, VG)

Georgia Grown Artisan Greens, Grape Tomatoes, Cucumber, Carrot, Pickled Onion, Sunflower Seeds, Fresh Herbs, Maple Vinaigrette

Caesar (V)

Romaine, Shredded Parmesan, Garlic Croutons, and Creamy Caesar Dressing

SIDE OPTIONS

Choose two. All box lunches must have the same two sides.

Fruit Salad (AG, VG)

Kettle Chips (AG, V)

Harvest Grain Couscous and Quinoa Salad (VG)

Pasta Salad (V)

Individually Wrapped Cookie

Individually Wrapped Brownie (AG)



DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN

V - VEGETARIAN **N** - CONTAINS NUTS

Please note: Boxed Lunches and Bento Bags use different packaging and cannot be combined in a single order.

Minimum of 10 types per item

CHEF'S LUNCH TO GO - BENTO BAGS (HOT)

Bento Bags are served with two sides, and an individual beverage (bottled water or soda)

44.00 PER PERSON

ENTREE OPTIONS

Ancho Spiced Chicken Bento Box (AG)

Yellow Saffron Rice, Chipotle Cream, Roasted Corn Relish, Sweet Plantains

Korean BBQ Beef Bento Box (AG)

Korean BBQ Beef, Jasmine Rice, Asian Cabbage

Mediterranean Falafel Bento Box (AG, VG)

Falafel, Quinoa and Brown Rice Pilaf, Roasted Sweet Potatoes and Tahini

Teriyaki Chicken Bento Box (AG)

Jasmine Rice, Vegetables and Bok Choy, Teriyaki Glaze

Thai Noodle Salad Bento Box (AG)

Toasted Tofu, Edamame, Shiitake Mushrooms, Chilled Glass Noodles, Teriyaki Sauce and Shaved Chow Chow Slaw

Plant Based Bento Box (AG)

Saffron Rice, Roasted Corn Relish Sweet Plantains

Teriyaki Vegetable Bento Box (AG)

Jasmine Rice, Vegetables and Bok Choy, Teriyaki Glaze

SIDE OPTIONS

Choose two. All box lunches must have the same two sides.

Fruit Salad (AG, VG)

Kettle Chips (AG, V)

Harvest Grain Couscous and Quinoa Salad (VG)

Pasta Salad (V)

Individually Wrapped Cookie

Individually Wrapped Brownie (AG)

DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN

V - VEGETARIAN **N** - CONTAINS NUTS



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, whipped butter and Chef's choice of seasonal vegetable, iced tea, and water.

SALADS

GWCC Signature House Salad (AG, VG) / 8.00

Georgia Grown Artisan Greens, Grape Tomatoes, Cucumber, Carrot, Pickled Onion, Sunflower Seeds, Fresh Herbs, Maple Vinaigrette

Caesar (V) / 8.00

Romaine Spears, Shaved Parmesan, Garlic Croutons and Lemon Caesar Dressing

Southern (AG, V, N) / 9.00

Baby Greens, Mixed Berries, Spiced Pecans, and Goat Cheese with White Balsamic Vinaigrette

Citrus Fennel (AG, VG, N) / 9.00

Mixed Greens, Orange Segments, Shaved Fennel and Toasted Almonds

Arugula & Pear (V, N) / 8.00

Baby Arugula, Sliced Pear, Crumbled Blue Cheese and Candied Walnuts with Balsamic Vinaigrette

Roasted Beet & Burrata (AG, V) / 9.00

Roasted Gold and Red Beets with Creamy Burrata Cheese, Micro Arugula, Basil Oil and Sundried Tomatoes

Melon & Mozzarella (AG, V) / 9.00

Fresh Mozzarella with Seasonal Melon, Olive Oil and Balsamic Drizzle

Green Tomato (AG, V) / 8.00

Green Tomatoes and Pickled Red Onion with Honey Mustard Vinaigrette

Thai Shrimp (AG) / 8.00

Chilled Rice Noodles and Shrimp with Spicy Peanut Lime Dressing

ENTREES

Rosemary Lemon Chicken (AG) / 40.00

Garlic Herb Grilled Chicken Breast with Lemon Rosemary Jus served with Au Gratin Potatoes

Peppered Balsamic Chicken (AG) / 40.00

Balsamic Pepper Marinated Chicken Breast served with Roasted New Potatoes, Blistered Grape Tomatoes, and Pommerey Cream Sauce

Ancho Spiced Chicken Breast / 40.00

Saffron Rice, Blistered Corn Relish and Lemon Jus

Pesto Garlic Chicken (AG) / 40.00

Parmesan Crusted New Potatoes and Basil Cream Sauce

Beef Tenderloin (AG) / 47.00

Espresso Crusted Filet Mignon served with Pomme Puree and Kahlua Demiglace

Short-Rib (AG) / 43.00

Braised Short-Rib served with Local Gouda & Corn Grits, Cremini Mushrooms and Red-Wine Reduction

Miso Glazed Salmon (AG) / 45.00

Miso glazed salmon served with coconut jasmine rice and baby bok choy

Seared Seabass / 70.00

Sautéed Fennel, Buttered Risotto & Citrus Cream

Portabella Vegetable Stack (AG, VG) / 43.00

Herb Marinated Grilled Portabella Mushrooms, Squashes, Peppers, Onions, and Spinach Served over Rich Marinara Sauce

5-Spice Tofu (AG, VG) / 43.00

Chinese 5-spiced Tofu served with Coconut Jasmine Rice, Baby Bok Choy, Shiitake Mushrooms, and Red Bell Peppers

Vegetable Lasagna Roll (V) / 44.00

Roasted Vegetables, Mozzarella, and Seasoned Ricotta Rolled in Pasta Served over Tomato Basil Compote

DUET ENTREES

Grilled Petite Filet + Pan Seared Lemon Rosemary Chicken Breast (AG) / 55.00

Served with Roasted Garlic infused Mashed Potatoes and Caramelized Shallot Jus

Caribbean Chicken Breast + Jumbo Shrimp (AG) / 61.00

Served with Caribbean-Style Rice, Citrus Glaze and Pineapple Relish

Espresso Crusted Petit Filet + Seared Salmon (AG) / 57.00

Served with Herbed Risotto, Kahlua Demi

CHILLED ENTREES

Tri-Colored Quinoa & Plant Based Citrus Chicken Salad (AG) / 34.00

Vegetable Quinoa, Blanched Kale, Sundried Tomatoes, Shaved Carrots, Green Goddess Dressing

Chophouse Bistro Steak Salad (AG) / 40.00

Char-Fired Bistro Steaks, Wood-Roasted Mushrooms, Artichokes, Grilled Peppers, and Balsamic Vinaigrette,

Antipasti Salad (AG) / 34.00

Romaine Hearts Wrapped in Prosciutto, Pesto Chicken, Fresh Mozzarella, Grilled Olives, Oven-Dried Tomatoes, Balsamic Reduction, and Lemon Basil Oil

Chilled Soy-Ginger Salmon (AG) / 40.00

Glazed Salmon, Thai Spiced Rice Noodles, Bok Choy and Red Peppers and Sweet Chile Glaze

Coffee may be added to any plated meal for \$3.00 per person

DESSERTS

Coffee service included with all desserts

Red Velvet Cake / 9.00

Topped with Cream Cheese Frosting

New York Style Cheesecake / 9.00

Topped with Strawberry Sauce

Carrot Cake (N) / 9.00

Topped with Cream Cheese Frosting and Toasted Walnuts.

Rustic Apple Tart / 9.00

Topped with Cinnamon Custard Sauce

Tiramisu Glass / 9.00

Chili Lime Fruit & Berries (AG, VG) / 9.00

A Vibrant Medley of Fresh Seasonal Fruit and Berries, Tossed with Lime Juice and Finished with a Hint of Tajin

Coppa 3 Chocolates (AG, V, N) / 9.00

Delicious combination of Silky Dark, Milk, and White Chocolate Creams with a layer of Hazelnut Crunch

Coppa Mascarpone & Fragole (V) / 9.00

A Sponge Cake Base topped with Mascarpone Cream, Studded with Chocolate Chips, topped with Wild Strawberries, and Strawberry Sauce

Creme Brûlée & Berries (AG, V) / 9.00

A Layer of Raspberry Sauce topped with a Creamy Custard and decorated with Mixed Berries coated in Caramel

Chocolate Mousse Glass (AG, V) / 9.00

Rich Chocolate Mousse with a heart of Zabaione, topped with Chocolate Curls



DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN
V - VEGETARIAN **N** - CONTAINS NUTS

Groups under 50 people will be charged \$250 for service

THE STEAKHOUSE TABLE

Includes water, lemonade, and iced tea

Iceberg Wedge Salad (AG)

Iceberg Wedge, Grape Tomatoes, Red Onions, Crisp Bacon, and Creamy Blue Cheese Dressing

Caesar Salad (V)

Crisp Romaine, Parmesan, and Garlic Croutons with Classic Caesar Dressing

New York Strip Loin Cutlets (AG)

Herb Crusted Grilled New York Strip Steak with Red Wine Demi Glacé topped with Roasted Mushrooms & Caramelized Shallots

Roasted Lemon-Garlic Chicken (AG)

Served with Natural Jus

Grilled Salmon (AG)

Served with Braised Spinach and Leek Confit

Sautéed Green Beans (AG, VG)

Served with Herbed Tomatoes

Loaded Mashed Potatoes (AG)

Served with Bacon, Cheddar, and Green Onions

Traditional Bread Pudding (V)

Served with Warm Caramel Sauce

Mixed Berry Fruit Crisp (AG, V)

Served with Vanilla Whipped Cream

58.00 PER PERSON

MEDITERRANEAN MILE

Includes water, lemonade, and iced tea.

Pita Bread (V)

Hummus (VG) and Tzatziki (AG, V)

Greek Salad (AG, V)

Tomatoes, Cucumber, Olives, Feta, Romaine Lettuce, and Red Wine Vinaigrette

Cucumber and Chickpea Salad (AG, VG)

Radicchio, Bell Pepper, Tomato, toasted Sesame Seeds, and Lemon Tahini Dressing

Chicken Shawarma (AG)

Roasted Chicken Thighs Served with Preserved Lemon and Herbs

Baked Salmon (AG)

Served with Cherry Tomatoes, Olives, Capers and Fresh Herbs

Mediterranean Yellow Saffron Rice (AG, VG)

Served with Apricots and Dried Cranberries

Grilled Vegetables with Za'atar (AG, VG)

Baklava Bites (V, N)

Pistachio and Walnut Filling

Key Lime Mini Cheesecake (V)

50.00 PER PERSON

PAN ASIAN FLAVORS

Includes water, lemonade, and iced tea.

Thai Rice Noodle Salad (AG, VG)

Shredded Napa Cabbage, Carrots, Cilantro, Tri Color Peppers and Sweet Chili Vinaigrette

Chopped Salad (AG, VG, N)

Blended Romaine Mix, Carrots, Edamame, Cilantro, Red Onions, Mandarin Oranges, Toasted Almonds and Ginger Soy Vinaigrette
*Contains Tamari

Soy-Ginger Glazed Chicken Thighs (AG)

Boneless, Skinless Chicken Thighs Marinated in Soy Sauce, Ginger, Garlic, Sesame Oil, and Scallions. Finished With a Rich Soy-Ginger Glaze Garnished With Scallions and Sesame Seeds
*Contains Tamari

Sticky Hoisin-Glazed Pork Ribs (AG)

Pork Ribs Slow-Roasted, Glazed with a Sweet and Savory Sauce Made from Hoisin, Soy Sauce, Honey, Garlic, Ginger, and a Splash of Rice Vinegar
*Contains Tamari

Jasmin Coconut Steamed Rice (AG, VG)

Toasted Coconut Flakes

Stir Fried Vegetables (AG, VG)

Napa Cabbage, Bok Choy, Shitake Mushrooms, Peppers and Carrots

Classic Fortune Cookies

Matcha Mini Cupcakes (V)

Moist Green Tea Matcha Sponge, Light Whipped Cream

Key Lime Yuzu Cheesecake Bites (V)

55.00 PER PERSON

SOUP, SALADS & SANDWICHES

Includes water, lemonade, and iced tea

Soup of Choice

Choose from Tomato Bisque, Broccoli Cheddar, Minestrone (VG) or Sausage, Fennel and White Bean (AG)

GWCC Signature House Salad (AG, VG)

Tender Georgia-grown artisan lettuces with grape tomatoes, shaved cucumber, julienned carrots, and pickled red onions, sunflower seeds, Balsamic Dressing

Southern Potato Salad (AG, V)

Roasted Baby Potatoes, Sweet Pickle Relish, pimentos, Eggs, Sweet Onions, and Herb-Mustard Vinaigrette

Georgia Peach Turkey

Turkey, Georgia Peach Chutney and Caramelized Onions on Artisan Hoagie Roll

Roast Beef Sandwich

Roast Beef, Horseradish Aioli, Baby Arugula, Sweet Dill Pickles, and Smoked Gouda on Herbed Baguette

All American Combo

Salami, Pepperoni, Mortadella, Provolone, Shredded Lettuce, Tomato, and Italian Dressing on a Demi Baguette

Greek Veggie Wrap (VG)

Hummus, Cucumber, Tomato, Kalamata Olives, Red Onion, and Romaine in Spinach Tortilla Wrap

Kettle-Style Potato Chips (V)

Chocolate Chip Cookies (V)

Assorted Brownies (V)

44.00 PER PERSON

DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN
V - VEGETARIAN **N** - CONTAINS NUTS

Groups under 50 people will be charged \$250 for service



TEX MEX CHEF TABLE

Includes water, lemonade, and iced tea.

Our Mexican themed Chef's Table presented with Warm Flour Tortillas, Tortilla Chips, Salsa, Sour Cream, and Guacamole.

49.00 PER PERSON

ENTREES

Firecracker Chicken (AG)

Ancho Adobo Marinated Chicken Thighs with Grilled Peppers and Onions

Firecracker Steak (AG)

Ancho Adobo Marinated Skirt Steak with Grilled Peppers and Onions

Elote Grilled Cauliflower (AG, VG)

Elote Style Grilled Cauliflower, Tajin Spiced Chile Lime, Cilantro, Red Peppers

SIDES

Southwestern Salad (AG, V)

Corn, black beans, pico de gallo, tortilla strips and a chipotle honey dressing

Charro Beans (AG, VG)

Pinto Beans with Sautéed Peppers and Onions, Tomato, Oregano

Fire Roasted Tomato Rice (AG, VG)

Sautéed Onion, Fire Roasted Tomatoes, Cilantro

DESSERTS

Apple Cinnamon Empanadas (V)

Tequila Lime Cheesecake (V)

ITALIAN BISTRO CHEF TABLE

Includes water, lemonade, and iced tea.

Explore the artisanal side of Italy with expertly curated menus complete with Rustic Bread and butter.

48.00 PER PERSON

ENTREES

Garlic Herb Grilled Chicken Breast (AG)

Served with Lemon Rosemary Jus

Italian Sausage with Bell Peppers and Onions (AG)

Served with Marinara Sauce

Pennette Putanesca (VG)

Penne Pasta in a Light Herb Tomato Broth with Artichokes, Capers, Olives, Roasted Tomatoes

SIDES

Caesar Salad

Romaine, Lemon Caesar Dressing, Shaved Parmesan, and Garlic Croutons

Caprese Salad (AG, V)

Ciliegine Mozzarella, Grape Tomato, Pesto, Arugula

Herb-Roasted Bistro Vegetables (AG, VG)

Chef's Selection of Seasonal Vegetables Marinated with Herbs and Garlic then Grilled and Roasted

DESSERTS

Tiramisu (V)

Chocolate Chip Canolis (V)

SOUTHERN HOSPITALITY

Includes water, lemonade, and iced tea.

Get a taste of the low country with our hickory wood smoked meats, served with southern cornbread and honey butter.

47.00 PER PERSON

ENTREES

Slow-Smoked Brisket (AG)

Served with Molasses BBQ

BBQ Spiced Grilled Chicken (AG)

Served with Bourbon Coca-Cola Glaze

Southern Sweet Potato Hash (AG, VG)

Sweet Potato, Fingerling Potato, Caramelized Onions, Roasted Peppers

SIDES

Garden Salad (AG, VG)

Local Georgia Lettuces with Cucumber, Grape Tomato, Red Onion, and Carrot, Served with House-made Ranch and Balsamic Vinaigrette Dressings

Creamy 3 Cheese Mac (V)

Cavatappi Noodles Smothered in a Rich, Creamy Three Cheese Sauce

Southern Style Green Beans (AG, VG)

Garlic Herb Green Beans Sautéed with Onions

DESSERTS

Peach Cobbler (V)

Served with fresh whipped cream.

Double Chocolate Bread Pudding (V)



DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN
V - VEGETARIAN **N** - CONTAINS NUTS

Groups under 50 people will be charged \$250 for service

PASSED HORS D'OEUVRES

Want your chosen hors d'oeuvres passed to your guests? Butler passers are available.

Your Catering Manager can recommend the right number of passers for your group.

250.00 FOR 4 HOURS

After the first 4 hours, additional hours are charged at 65.00 each.

ALL HORS D'OEUVRES ARE PRICED PER PIECE

25-Piece minimum per item

CHICKEN HORS D'OEUVRES

Chicken Cordon Blue / 7.00

Chicken Quesadilla / 7.00

Served with Avocado Crema

Pecan Chicken (AG, N) / 8.00

Served with Peach Chutney

Tandori Chicken Satay (AG) / 8.00

Served with Mango Salsa

Mini Adobo Chicken Empanada / 7.00

Chicken Lemongrass Pot Sticker / 7.00

Served with Soy Dipping Sauce

Buffalo Chicken Spring Roll / 7.00

Served with Avocado Ranch

BEEF HORS D'OEUVRES

Mini Argentine Beef Empanada / 7.00

Beef Wellington / 9.00

Served with Horseradish Cream

Beef Satay (AG) / 8.00

Served with Ginger Soy Glaze

Beef Tartare / 9.00

Served on a Crisp Crostini

PORK HORS D'OEUVRES

Char Siu Pork Bao / 8.00

Pork Pot Sticker / 7.00

Served with Soy and Sweet Chili

LAMB HORS D'OEUVRES

Ancho Chili Lamb Chop (AG) / 9.00

Served with Jalapeno Citrus Salsa

VEGETABLE HORS D'OEUVRES

Vegetable Spring Roll (VG) / 7.00

Served with Sweet Soy

Wild Mushroom Beggars Purse (V) / 7.00

Tuscan Ratatouille Tart (V) / 7.00

Vegetable Pot Sticker (VG) / 7.00

Served with Soy Dipping Sauce

Caprese Skewer (AG, V) / 7.00

Topped with Basil and Balsamic Drizzle

Brie en Croute with Raspberry (V) / 7.00

Vegetable Samosa (VG) / 7.00

Spanikopita (V) / 8.00

Pimento Mac N' Cheese Fritter (V) / 7.00

Mini Pinto Bean Empanada (VG) / 7.00

Chilled Tomato Gazpacho Shooter (VG) / 7.00

Avocado Smash Crisps (VG) / 8.00

Sesame seed spiced crostini, avocado, micro cilantro, shaved radishes, pickled red onions

Elote Corn Cup (AG, V) / 9.00

Roasted elotes, cotija, Tajín, lime crema

SEAFOOD HORS D'OEUVRES

Crab Cake / 9.00

Topped with Lemon Aioli

Seared Sesame Tuna Wonton / 8.00

Served with Seaweed Salad and Topped with Wasabi Cream

Smoked Salmon Cracker / 8.00

Served with Crème Fraiche Capers and Red Onion

Blackened Shrimp Shooter (AG) / 9.00

Served with Cajun Remoulade



DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN

V - VEGETARIAN **N** - CONTAINS NUTS

GEORGIA CHEESE TASTING BOARD

Chef's Selection of Local Cheeses

Georgia Bee Honey

Dried Fruit Garnish

Pecans & Almonds

Assorted Water Crackers

23.00 PER PERSON

LITTLE ITALY SAMPLER

Cured Meats

Marinated Vegetables (AG, VG)

Basil Pesto (VG, AG)

Flatbreads & Crackers

23.00 PER PERSON

JARCUTERIE (AG)

Served in an individual glass jar

Imported Cured Meats Skewered

Domestic & Imported Cheese

Marinated Vegetables & Grissini

18.00 EACH

GARDEN FRESH CRUDITÉ OF VEGETABLES

Chef's Selection of Fresh Vegetables (AG, VG)

Buttermilk Ranch Dip (AG, V)

Traditional Hummus (AG, VG)

Fresh Basil Pesto (AG, V)

Crackers & Breadsticks

11.00 PER PERSON

BRUSCHETTA ITALIA STATION

Tomato Basil (AG, VG)

Topped with Parmesan and Extra Virgin Olive Oil

Kalamata Olive Tapenade (AG, V)

Topped with Chevre Cheese

Roasted Wild Mushroom (AG, V)

Topped with Gorgonzola Cheese

Crackers & Crostini

11.00 PER PERSON

PITA CHIP BAR

Pita Chips (V)

Traditional Hummus (AG, VG)

Pimento Cheese (AG, V)

Spinach & Artichoke (AG, V)

10.00 PER PERSON

GOURMET NACHO & SALSA BAR

Crispy Corn Tortilla Chips (AG)

Zesty Beef Chili (AG)

Spicy Queso (AG, V)

House Made Salsa Verde & Roja (AG, VG)

14.00 PER PERSON

ATL SLIDER BAR

Buttermilk Fried Chicken

Peach Slaw, Mini Bun

Brisket

Coca-Cola Glaze, Fresh Slaw, Mini Bun

Impossible Beef Slider (VG)

Cajun Remoulade

25.00 PER PERSON

CHICKEN TENDER & COLLARD GREENS

Crispy Chicken Tenders

Southern Collard Greens (AG, VG)

Jalapeno Aioli (V)

18.00 PER PERSON

MAC & CHEESE TRIO

Lobster Mac & Cheese

Creamy Cheddar Blend with Succulent Roasted Lobster and Roasted Tomato

Smoky Brisket Mac

Sharp Cheddar & Chive Mac Topped with Tender Smoked Georgia Brisket Finished with Tangy GA BBQ Glaze

Spinach & Artichoke Mac (V)

Rich Creamy Mac with Fresh Spinach and Artichoke Hearts

32.00 PER PERSON

TATER TOT BAR

Crispy Golden Tater Tots (VG)

Shredded Cheddar Cheese (AG, V)

Parmesan Cheese (AG, V)

Crumbled Applewood Smoked Bacon (AG)

Sour Crème

Green Onions (VG)

Pico de Gallo (VG)

Spicy Mayo (V)

BBQ Ketchup (V)

22.00 PER PERSON

FLAT BREAD BITES

Proscuitto & Arugula

Mushroom Truffle (V)

Margherita (V)

20.00 PER PERSON



DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN
V - VEGETARIAN **N** - CONTAINS NUTS

Groups under 50 people will be charged \$250 for service

CHEF ATTENDED STATIONS

All stations require a minimum of 50 guests and a chef attendant.

300.00 FOR 3 HOURS

After the first 3 hours, additional hours are charged at 70.00 each.

CARVED TURKEY

- Carved Turkey (AG)
- Sweet & Sour Coleslaw (AG, VG)
- Fingerling Potatoes (AG, VG)
- Cranberry Chutney (AG, VG)
- House-Made Dinner Rolls

27.00 PER PERSON

CARVED BRISKET

- Brisket with Bourbon Coca-Cola Glaze (AG)
- Pineapple, Jicama & Cucumber Slaw (AG, VG)
- Mac & Cheese (V)
- Texas Toast

27.00 PER PERSON



CARVED SMOKED BEEF TENDERLOIN

- Beef Tenderloin (AG)
- Creamed Spinach (AG, V)
- Horseradish (AG, V)
- Red Wine Demi Glaze (AG, V)
- House-Made Dinner Rolls

33.00 PER PERSON

SHRIMP & GRITS

- Blackened Jumbo Shrimp (AG)
- Southern Style Shrimp Gravy (AG)
- Smoked Gouda Grits (AG, V)

29.00 PER PERSON



SOUL PABELLA (AG)

- Cajun Chicken
- Andouille Sausage
- Gulf Shrimp
- Red Rice
- Peppers & Onions
- Simmered with bold spices and finished with fresh herbs

Prepared live in Chef's Paella Pan

35.00 PER PERSON

ATL WINGS

Choice of (2) Flavors

- Lemon Pepper Zest
- Classic Buffalo
- Smoky BBQ
- Salt & Pepper (Plain)
- Served with Celery, Carrot Sticks and House-Made Ranch

Serving size, (4) wings per person

22.00 PER PERSON



DIETARY KEY

- AG** - AVOIDING GLUTEN
- VG** - VEGAN
- V** - VEGETARIAN
- N** - CONTAINS NUTS

DOLCE VIDA

Chocolate Chip Cannoli
Assorted Italian Cookies
Mini Cream & Hazelnut Bomboloni

13.00 PER PERSON

FRENCH RIVIERA

Custard Eclairs
Creme Puffs
Assorted French Style Macarons

11.00 PER PERSON

AMERICANA

Fruit Filled Hand Pies
Cheesecake Bites
Chocolate Chip Cookies

10.00 PER PERSON

SIGNATURE DESSERTS

Carrot Cake
Red Velvet Cake
New York-Style Classic Cheesecake Bites
Toffee and Chocolate Dessert Bars

15.00 PER PERSON

MINI DONUT HOLES

Traditional Glazed
Green Tea Matcha
Chocolate Dipped

12.00 PER PERSON

GLOBAL SWEETS STREET

Dulce de Leche Cake Cup
Matcha Glazed Cookie
Tropical Cheesecake Bites

13.00 PER PERSON

MIDNIGHT MUNCHIES

Espresso Brownie Bite
Chocolate Dipped Pretzel Rods
Mini Donut Holes

13.00 PER PERSON

PEACHY KEEN

Mini Peach State Pies
Sweet Tea Macarons
Southern Comfort Pecan Tart

13.00 PER PERSON

TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

Half Sheet / 129.00 ea

Serves approximately 40 to 45 guests.

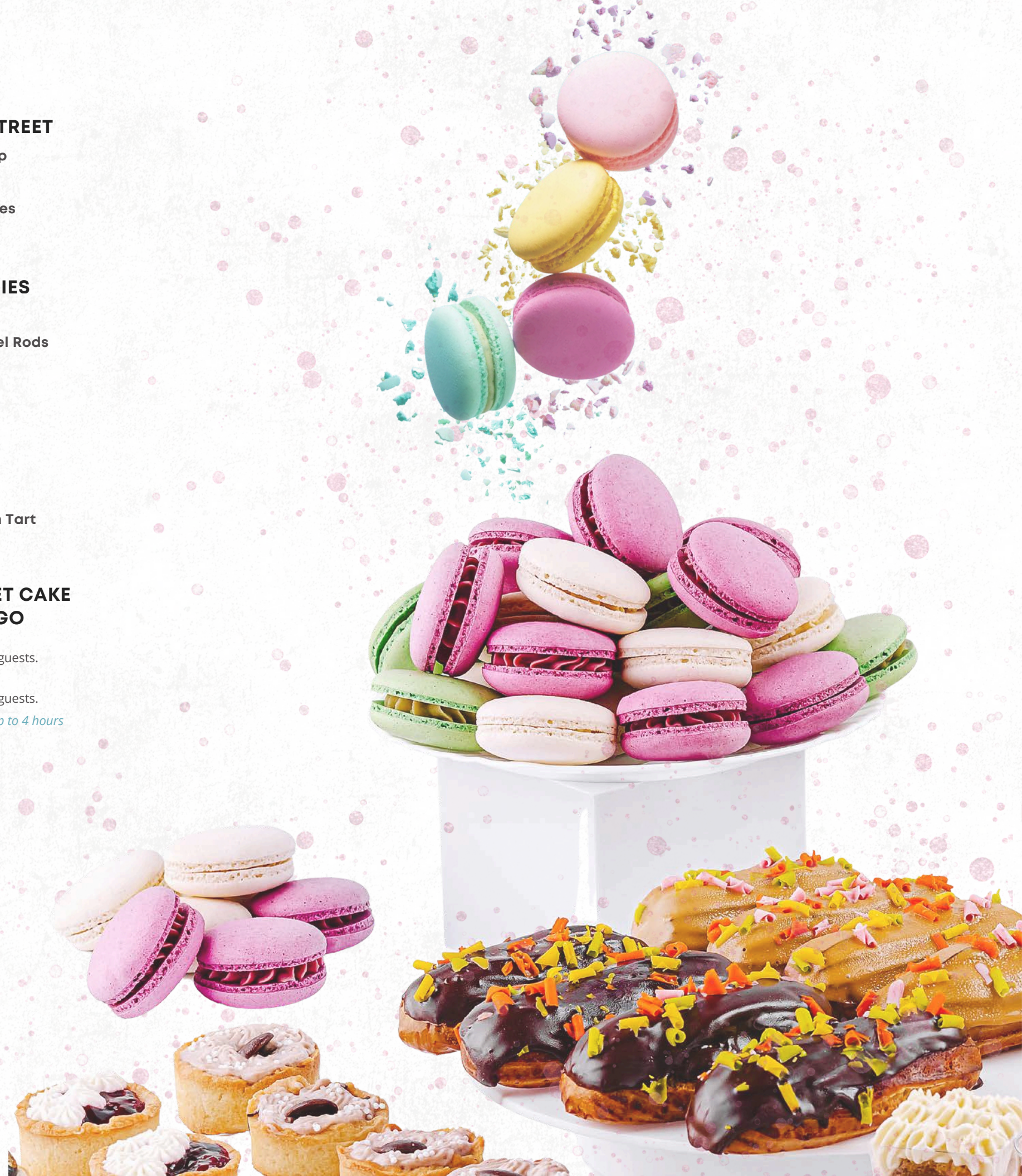
Whole Sheet / 258.00 ea

Serves approximately 75 to 90 guests.

Cake Cutting Attendant 240.00 up to 4 hours

DIETARY KEY

AG - AVOIDING GLUTEN VG - VEGAN
V - VEGETARIAN N - CONTAINS NUTS





ATLANTA'S HIGHLIGHT OFFERINGS

Savor Atlanta's southern charm with our menu featuring classic Georgia cuisine, infused with authentic Southern flair.

HOT HORS D'OEUVRES

Southern Comfort Chicken & Waffles / 9.00 ea
with Spicy Jalapeno Aioli & Local BEE DOWNTOWN Honey Drizzle

Country Style Adobo Chicken Hand Pies / 7.00 ea

HOTlanta Chicken Buffalo Rolls / 7.00 ea

Southern Pinto Bean Hand Pies (VG) / 7.00 ea

Dixieland Cuisine Pimento Cheese Bites (V) / 7.00 ea

Southern Blackened Shrimp Bites with Cajun Remoulade / 9.00 ea

COLD HORS D'OEUVRES

Atlanta Sampler Skewers (AG) / 10.00 ea
Antipasto and Charcuterie

Southern Edamame Potstickers (VG) / 7.00 ea

Chocolate Covered Southern Bacon Board (AG) / 15.00 pp

Georgia Peach & Watermelon Bites (VG, AG) / 7.00 ea

STATIONS

Low Country Guajillo Chicken Mole Skewer with Plantain (AG) / 9.00 per person

ATL Flair Mini Hotdogs on Pretzel Buns / 8.00 per person

ATL Biscuit Bar with Local Pimento Cheese Spread, Preserves and Gravy / 15.00 per person

Coca-Cola Molasses Shrimp & Grits / 29.00 per person

ATL Slider Station / 25.00 per person
Buttermilk Fried Chicken, Georgia Coca-Cola Glazed Brisket, Impossible Beef with Cajun Remoulade (VG)

DESSERTS

Southern Tiramisu Cake Cup (V) / 8.00 ea

Georgia Chocolate Cream Cake Cup (V) / 8.00 ea

ATL Red Velvet Cake Cup (V) / 8.00 ea

Southern Comfort Pecan Tart (V) / 7.00 ea

Mini Peach State Peach Pies (V) / 5.00 ea

Mini Southern Peach Cobblers (V) / 5.00 ea

Mini ATL Blueberry Cobblers (V) / 5.00 ea

LOCAL CRAFT BEER

8.00 EACH

404 ATL Lager

Chance IPA

Creature Comforts Tropicalia

SPECIALTY COCKTAILS

13.00 PER DRINK

Spiked Peach Iced Tea

Local Vodka, Peach Puree, Iced Tea, Lemon Garnish

Waffle House

Bourbon, Lemon Juice, Maple Syrup, Lemon Garnish

DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN
V - VEGETARIAN **N** - CONTAINS NUTS



HOSTED PLATINUM BAR COCKTAILS

Featuring Tito's Handmade Vodka, Bombay Sapphire, Maker's Mark, Jack Daniels, Woodford Reserve, Crown Royal, Captain Morgan, Flor de Cana ECO Rum 15yr, Casamigos Silver, Jameson, Johnnie Walker Black

10.50 PER DRINK

WINE

Priced by the glass.

Kendall Jackson Chardonnay / 9.00

Kim Crawford Sauvignon Blanc / 9.00

Louis Martini Cabernet Sauvignon / 9.00

Meomi Pinot Noir / 9.00

M Chapoutier Rose / 9.00

Korbel Brut / 9.00

BEER & SELTZERS

Imported / 8.00 ea

Stella, Blue Moon, Heineken, Sweetwater 420, Corona, Heineken 0 (NA)

Domestic / 7.50 ea

Miller Lite, Ultra, Bud Light, Coors Light

Craft / 8.00 ea

404 ATL Lager, Chance IPA, Creature Comforts Tropicalia

White Claw Seltzer / 8.00 ea

Black cherry and pineapple flavors available.

*Other flavors may be available upon request.
Contact your sales manager for the latest offerings.*

BEVERAGES

Bottled Water/ 5.00 ea

Soft Drinks / 5.00 ea

Juices / 5.00 ea

HOSTED GOLD BAR COCKTAILS

Featuring Local Wild Leap Vodka, Bombay, Glenmorangie, Jack Daniels, Jim Beam, Bacardi Superior, Jose Cuervo

8.50 PER DRINK

WINE

Priced by the glass.

Trinity Oaks Chardonnay / 8.00

Trinity Oaks Pinot Grigio / 8.00

Trinity Oaks Cabernet / 8.00

Trinity Oaks Merlot / 8.00

Trinity Oaks Pinot Noir / 8.00

Wycliff Brut & Rose / 8.00

BEER & SELTZERS

Imported / 8.00 ea

Stella, Blue Moon, Heineken, Sweetwater 420, Corona, Heineken 0 (NA)

Domestic / 7.50 ea

Miller Lite, Ultra, Bud Light, Coors Light

Craft / 8.00 ea

404 ATL Lager, Chance IPA, Creature Comforts Tropicalia

White Claw Seltzer / 8.00 ea

Black cherry and pineapple flavors available.

*Other flavors may be available upon request.
Contact your sales manager for the latest offerings.*

BEVERAGES

Bottled Water/ 5.00 ea

Soft Drinks / 5.00 ea

Juices / 5.00 ea

SIGNATURE COCKTAIL BARS

BUBBLY BAR

A salute to a great glass!

Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Mimosa, Bellini, and Kir Royale

10.00 PER DRINK

BLOODY MARY BAR

A fabulous starting point!

Tito's Handmade Vodka, zesty bloody mary mix and a smorgasbord or garnishes including cucumbers, cheese, and sausage with Tajín Rim

13.00 PER DRINK

BOURBON LIST

Eagle Rare, 750 ml

Taste: Bold, dry, oaky flavors, candied almonds and cocoa
Finish: Dry and lingering

Buffalo Trace Single Barrel, 1 liter

Taste: Notes of brown sugar and spice that give way to oak, toffee, dark fruit and anise
Finish: Long and smooth with serious depth

EH Taylor Single Barrel, 750 ml

Taste: Sweetness balanced with tobacco and dark spices
Finish: Cinnamon, toasted marshmallow, mild heat

Blade and Bow, 750 ml

Taste: Dried apricot, ripe pear and a sweet roasted grain
Finish: Notes of charred oak and warm winter spices

Whistlepig 6 Year Piggyback Rye, 750 ml

Taste: Vanilla, lemongrass, and spiced milk chocolate
Finish: Classic Rye Spice, spearmint and clove

Uncle Nearest, 750 ml

Taste: Caramel balanced, with notes of chocolate, cigar leaf, nougat, and cinnamon
Finish: Long and smooth, with cinnamon lingering with dark chocolate

225.00 BOTTLE, LIMITED AVAILABILITY

SPECIALTY COCKTAILS

Blood Orange Margarita / 12.00 ea

Tequila, Triple Sec, Sweet & Sour, Blood Orange Syrup, Orange Slice Garnish

Vodka Blueberry Lemonade / 12.00 ea

Vodka, Lemonade, Blueberry Syrup, Lemon Garnish

Peach Mojito / 12.00 ea

Rum, Peach Purée, Lime Juice, Soda Water, Lime and Mint Garnish

Cucumber Cooler / 12.00 ea

Hendrick's Gin, Lemon Juice, Soda Water, Cucumber Wheel Garnish

Gold Rush / 12.00 ea

Whiskey, Honey Syrup, Lemon Juice, Lemon Garnish

SPECIALTY MOCKTAILS

Georgia Sunset / 8.00 ea

Pineapple Juice, Orange Juice, Sprite, Grenadine Orange Wheel Garnish

Blueberry Lemonade / 8.00 ea

Lemonade, Blueberry Syrup, Lemon Garnish

Strawberry Mockjito / 8.00 ea

Strawberry Syrup, Soda Water, Splash of Sprite and Mint Garnish

Cucumber Cooler / 8.00 ea

Sparkling Water, Cucumber Syrup, Lemon Juice, Cucumber Wheel Garnish

Orange Creamsicle / 8.00 ea

Orange Juice, Vanilla Syrup, Cream, Orange Wheel Garnish

Beer & Wine Bar 900.00 Minimum (Per Bar)
Beer, Wine, & Liquor Bar 1250.00 Minimum (Per Bar)

Bartender Labor 250.00 Minimum
Additional Hours 65.00 (Per Hour)

Rolling Bar Rental/ 250.00 ea

WHITE WINE

Priced by the bottle

Kim Crawford Marlborough New Zealand, Sauvignon Blanc / **61.00**

Bonterra, California Sauvignon Blanc *Organic / **48.00**

Benvolio, Italia Pinot Grigio / **60.00**

Rain Storm, Oregon Pinot Gris / **50.00**

Bonterra, California Pinot Gris *Organic / **48.00**

Kendall-Jackson 'Vintner's Reserve' California, Chardonnay / **55.00**

House of Brown, California Chardonnay / **72.00**

Bonterra Estate, California Chardonnay *Organic / **85.00**

La Crema Monterrey, California, Chardonnay / **65.00**

Bonterra, California Chardonnay *Organic / **48.00**

Josh, California Chardonnay / **50.00**

Chateau St. Michelle Washington State, Riesling / **37.00**

Seven Daughters, California, Moscato / **45.00**

Bonterra, California Rose *Organic / **48.00**

Conundrum, California White Blend / **50.00**

BUBBLY

Priced by the bottle

Lunetta Prosecco, Vento, Italy / **55.00**

Korbel Brut, California / **65.00**

Domaine Chandon Brut, California / **89.00**

J Vineyards Brut Cuvee / **100.00**

Veuve Cliquot "Yellow Label" Brut, Reims, France / **210.00**

*Beer & Wine Bar 900.00 Minimum (Per Bar)
Beer, Wine, & Liquor Bar 1250.00 Minimum (Per Bar)*

*Bartender Labor 250.00 Minimum
Additional Hours 65.00 (Per Hour)*

RED WINE

Priced by the bottle

La Crema, California Pinot Noir / **65.00**

Bonterra, California Pinot Noir *Organic / **48.00**

Mieomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir / **81.00**

Bonterra, California Merlot *Organic / **48.00**

14 Hands Washington State, Merlot / **45.00**

Gascon Mendoza, Argentina, Malbec / **42.00**

Justin, Paso Robles Cabernet Sauvignon / **99.00**

Louis Martini Sonoma California, Cabernet Sauvignon / **65.00**

Simi Alexander Valley, California, Cabernet Sauvignon / **58.00**

Bonterra, California Cabernet *Organic / **48.00**

Bonterra ESTATE, California Cabernet *Organic / **85.00**

Josh, California Cabernet / **50.00**

Intercept, Paso Robles Cabernet / **60.00**

Brancia Super Tuscan, Italy Red Blend / **85.00**

Conundrum, California Red Blend / **50.00**

Black Girl Magic, California, Red Blend / **85.00**



ESPRESSO EXPRESS

Power requirements: 208V/20 amps (provided by client)

Personal Barista

Enjoy personal barista service from our espresso cart in your booth. Beverage offerings include cappuccino, espresso, latte and mocha. (One Attendant Included)

300 (8 oz.) Beverage Cups

Service includes milk, sugar, sugar substitute, milk, cups, sleeves and stirrers.

2250.00 PER DAY

Pricing is for a maximum of 8 hours. Additional hours are charged at 200.00 per hour. No half day service.

ENHANCEMENTS

Ripple Machine / 600.00 PER DAY

Want your logo added to your cappuccinos? Ripple Machines are available to print your logo on to cappuccino foam with edible food dye.

Cold Brew Coffee/ 300.00 PER DAY

Pricing includes 50 cups

Almond Milk / 35.00 PER QUART

Additional 8 oz. Beverage Cups / 5.50 EACH

Billed on consumption

Additional Barista / 250.00 up to 4 hours

Price decreases to 65.00 per hour after 4 hours

SHAKE/SMOOTHIE BREAK

Power requirements: 110V/20 amps (provided by client)

Smoothies or Milkshakes

Fresh made-to-order smoothies or creamy milkshakes served from a cart. (One Attendant Included)

Smoothie flavors: Strawberry and Mango

Milkshake Flavors: Chocolate, Vanilla, and Strawberry

250 (9 oz.) Beverage Cups

2000.00 PER DAY

Pricing is for a maximum of 6 hours. Additional hours are charged at 200.00 per hour. No half day service

Additional 9 oz. Beverage Cups / 6.00 ea

POP-ABILITIES

Power requirements: 110V/20 amps (provided by client)

Popcorn - 250 (8 oz.) Cups

Bring the smell of fresh popcorn to your booth! Popcorn bags, scoop, and napkins included.

1050.00 PER DAY

Half day service not available.

Additional Popcorn Box (250 units) / 375.00 ea

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

YOM ICE CREAM POPS

Indulge in delicious frozen treats any time of day! Enjoy a premium custard ice cream push pop crafted in the heart of Atlanta from recipes perfected over 16 years. 20 per case, per flavor

150.00 PER CASE

10 case minimum

250.00 PER DAY CART RENTAL FEE

Cart rental required

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

No electrical needed / uses dry ice

BINDI ITALIAN GELATO CART

Established in Milan in 1946 Bindi Desserts provides authentic gelato in a variety of flavors. Choose two flavors from the following: Pistachio, Cappuccino, Vanilla, Chocolate, Sea Salt Caramel, Strawberry, and Raspberry Sorbetto (Dairy Free).

216 (3 oz.) Servings

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

1850.00 PER DAY

Includes cart rental

Additional Servings / 8.00 per cup

COTTON CANDY EXPERIENCE

Power requirements: 120V/1450W (provided by client)

Bring nostalgic joy to your event with fluffy, Live Action, made-to-order cotton candy in vibrant colors.

250 (3 oz.) Servings

Choice of: Strawberry, Blue Raspberry, Grape, Lime, Banana, Orange, or Cherry

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

1750.00 PER DAY

FRESHLY BAKED COOKIE BAR

Power requirements: 120V/1440W (provided by client)

Delight guests with the comforting aroma and taste of cookies baked fresh on-site.

160 Cookies Included

Choice of (1) Flavor: Chocolate Chunk, Oatmeal Raisin, Butter Brown Sugar

Attendant Required / 250.00 up to 4 hours

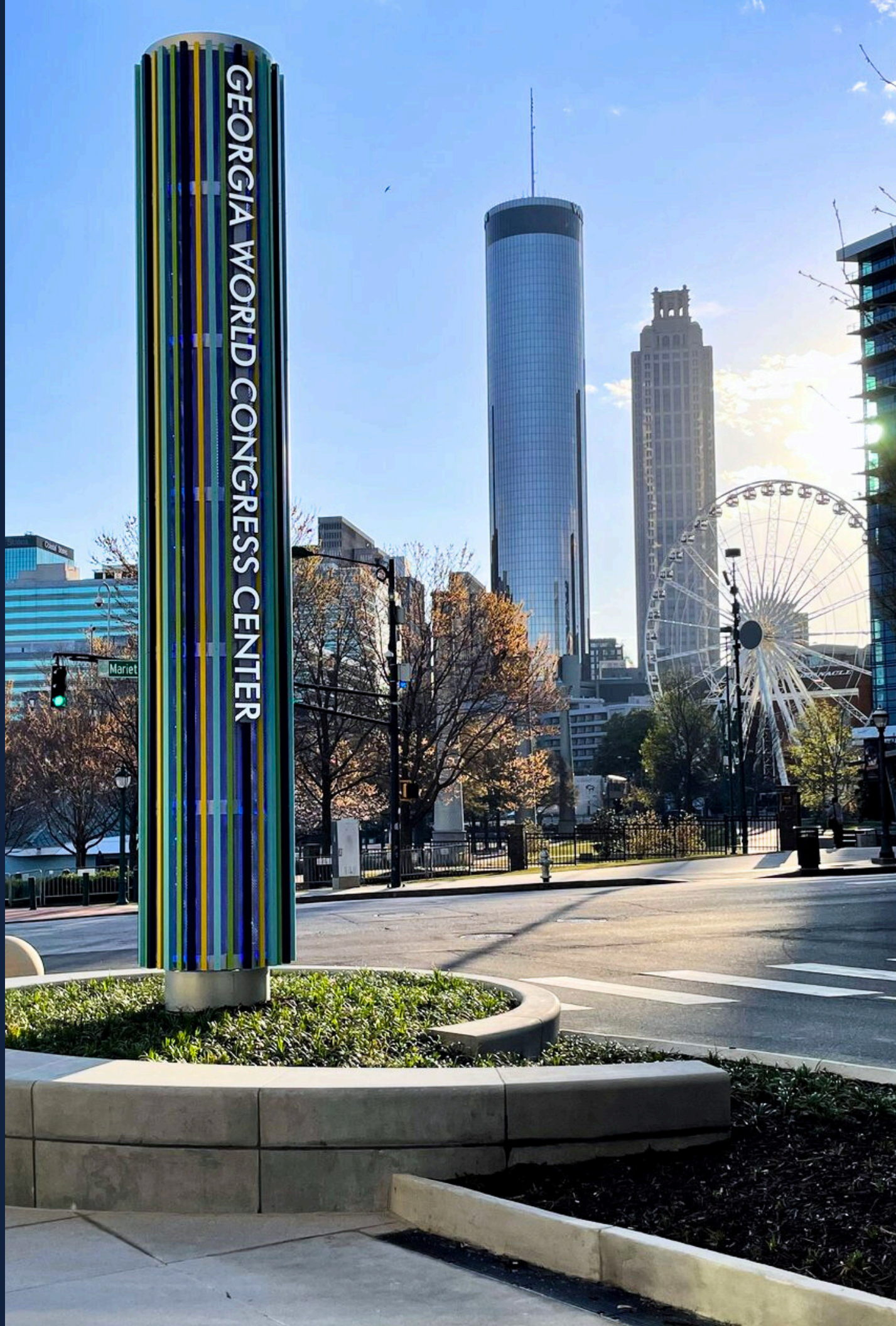
75.00 per hour each additional hour

950.00 PER DAY

Oven rental included

Additional Case of Cookies / 720.00 ea





GUARANTEES

To provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/ consumption.

CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable wear. China Service in Exhibit Halls is available for an additional charge of \$5.00 per piece and based on availability.

BAR SERVICE

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center.

PRICING

Levy Restaurants cannot guarantee pricing for longer than a 12-month period in advance. Pricing is based on market values and in-depth business analysis. Menu pricing typically does not increase more than 3% year over year.

LINEN/DÉCOR

Levy Restaurants provides black linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. Attendant service is priced at \$65.00 per hour, with a four-hour minimum charge of \$250.00. Charges for specialized services, such as carvers, chefs, bartenders, and cashiers are noted in the menu. There will be an additional 75.00 service charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events, or minimal revenue events may incur additional charges, please contact your Catering Sales Manager for additional information.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

PREMIUM SERVICE STANDARDS

Levy Restaurants has a standard set time of 30 minutes prior to the start time listed on the event order. Levy Restaurants recommends 1 double sided buffet line per 150 guests. Levy Restaurants recommends 1 server per 30 guests for all plated meals. Levy Restaurants recommends 1 bartender per 125 guests.

EXHIBITOR SERVICE STANDARDS

For all events contracted for an exhibitor booth, Levy Restaurants does NOT provide the following items- Tables, Bars, Trash Service or Electrical Drops. Levy Restaurants does have equipment items available for rent, or items can be rented from the shows' general services contractor. The exhibitor is also required to provide adequate space for all requested catering services. All service ware provided in an exhibitor booth is disposable, if china or glass service is requested there will be an additional fee of \$5.00 per service piece. There is a minimum order of \$250 per day for the exhibiting company, if the minimum is not met there will be a \$100 service fee assessed on the catering order.

SERVICE YIELDS

1 gallon equals 10-12 servings
1 pound equals 12-15 servings

RETAIL CONCEPTS

If retail concepts are requested by a customer to be set or opened for an event, there will be a minimum of \$1,200 per cart per day. Placement of the carts would be based on attendee flow and access to power and data lines. All Levy Restaurants retail and restaurant concepts are cashless. A pre guaranteed number of paper vouchers can be purchased through your catering sales manager for use at all food outlets inside the convention center. There are voucher requirements and vouchers are not sold on consumption, ask your catering sales manager for details.

SERVICE CHARGE / TAXES

All prices listed in this catering menu are not reflective of the 24% service charge and 8.9% tax.

GEORGIA WORLD CONGRESS CENTER



Georgia World
Congress Center
Authority

