



### Proposal for Catering

#### Fruit and Cheese Display

A Blend of Amish made Baby Swiss, Smoked Cheddar, Havarti, Brie, Stilton and Provolone

An Exciting Blend of Our World's Fresh Fruit  
Served with Yogurt and Cinnamon Dip, Carmel and Chocolate Fondue

#### Fire and Ice Seafood Display

A Complete Ice Table Glacier of Chilled Mussels, Oysters  
Rum Fire Prawns Seared in Smashed Garlic and Pickled Red Chili  
Whole Poached Salmon Display  
Fresh Lemon Aioli, Pepper Crackers and Crostini

#### A Taste of Thailand

Pad Thai Noodles with Fresh Vegetables in Spicy Peanut Sauce served in Oriental To Go Boxes  
Peanuts, Roasted Red Peppers & Chicken Satè Over Sesame Napa Cabbage  
Vietnamese Lettuce Wraps with Chopped Chicken, Bamboo Shoots and Green Onion Chiffonade

#### Fire and Ice Fajita Bar

Fire Roasted Steak, Chicken and Pork Fajita Bar  
Sour Cream, Guacamole and Pico de Gallo - Flour Tortillas, Pickled Jalapenos, & Shredded Cheese  
Smoked Chicken Quesadillas with Fire Roasted Peppers

#### Carvers Table

Fire Grilled Pork Loin with Tomato Mint Relish  
Tuscan Marinated Breast of Turkey with Fresh Rosemary and Garlic

#### Fire and Ice Dessert Bar

Bananas Foster Flambè Over Vanilla Bean Ice Cream  
Chocolate Fountain with a Selection of House Made Sweets  
Freshly Brewed Senoia Coffee House Custom Blended Coffee

Price is 27.93 per guest, plus tax and gratuity. Price includes culinary staff. 20% deposit to hold date. Balance due at time of function. Rentals are additional.