



## Design Your Own Plate

(Lunch portions will be reduced in size and priced accordingly)

### Cold Appetizers

<b>Gulf Shrimp Cocktail</b>	Candied Lemon, Petite Greens, Cocktail Sauce	\$12
<b>Smoked Nova Salmon</b>	Arugula, Lemon Caper Aioli, Sesame Lavash	\$12
<b>Jumbo Lump Crab Martini</b>	Peppers, Cilantro, Lime Vinaigrette, Tossed Coconut	\$14
<b>Local Cheese Plate</b>	Savannah Honey Comb, Balsamic Reduction, Candied Seasonal Fruit	\$11
<b>Prosciutto Wrapped Melon</b>	Aged Balsamic Vinegar, Herb Crustini	\$9
<b>Smoked Chicken &amp; Mango</b>	Whole Grain Mustard Remoulade	\$12

### Hot Appetizers

<b>Terrace Crab Cake</b>	Mesclun Greens, Creole Mustard Sauce	\$13
<b>Duck Confit Tatin</b>	Fig Syrup, Candied Spiced Pecans	\$12
<b>Seasonal Risotto</b>	Shaved Parmesan, Crispy Onion	\$10
<b>Georgia Shrimp &amp; Grits</b>	Wild Caught Georgia Shrimp, Andouille Sausage, Micro Greens	\$9
<b>Seared Sea Scallop</b>	Parsnip Silk, Red Pepper Gastrique, Confit Bacon	\$13

### Soups

<b>Traditional French Onion</b>	guyere crustini	\$7
<b>Puree of Carrot &amp; Ginger</b>	herbed crème fraiche, crispy carrot straws	\$7
<b>Cream of Parsnip</b>	herb oil, micro greens	\$7
<b>Chicken &amp; Noodle</b>	slow cooked vegetables	\$6
<b>Tomato &amp; Basil</b>	oven roasted pear tomatoes, lemon scented ricotta	\$7
<b>Wild Mushroom Broth</b>	mushroom terrine, sherry cream	\$8

### Salads

<b>Caesar</b>	anchovies, Provencal crouton, parmesan tuille	\$8
<b>Tomato and Mozzarella</b>	pickled red onion, balsamic reduction, petite greens	\$11
<b>Ellis Greens</b>	sliced carrot, cucumber and radish, house dressing	\$7
<b>Spinach &amp; Roasted Beet</b>	local blue cheese, candied pecan, house dressing	\$11
<b>Ellis Cobb</b>	Chicken, avocado, smoked bacon, tomato, Chopped Egg, blue cheese	\$11
<b>Classic Greek</b>	romaine, feta, cucumber, Kalamata olives, tomatoes, oregano vinaigrette	\$9
<b>Grilled Tuna Nicoise</b>	fingerling potatoes, eggs, nicoise olives, haricot verts, cherry tomatoes	\$16

*To add Grilled Chicken \$6 / Grilled Georgia Shrimp \$8 / Grilled Flat Iron Steak \$8*

## Entrée

(Served with your choice of starch & vegetables)

Roasted Georgia Mountain Trout	shellfish cream sauce	\$28
Grilled Salmon	Charred tomato Gravy	\$26
Seared Red Snapper	citrus salsa	\$24
Pan-Seared Amish Chicken	herb pan gravy	\$19
Stuffed Amish Chicken Breast	Dried Fruit and Boursin cheese	\$22
Grilled NY Strip	rosemary and garlic butter	\$30
Filet Mignon Crepinette	wild mushroom sauce	\$36
Grilled Flat Iron Steak	Chimmichurri sauce	\$27
Grilled Veal Chop	veal jus vinaigrette	\$34
Veal Scaloppini	marsala sauce	\$28
Oven-Roasted Rack of Lamb	duxelle glace	\$32
Slow Roasted Duck Breast	vanilla jus	\$32
Bourbon glazed Pork Chop		\$22
Citrus Marinated Grilled Tofu		\$16

### Choice of One Vegetables

Fresh seasonal vegetable medley  
Herb roasted root vegetables  
Sautéed Broccoli Rabe  
Haricot Vert Amandine  
Pan Roasted Corn  
Steamed broccoli florets  
Collard Greens  
Black Eyed Peas  
Squash casserole  
Ratatouille  
Creamed Spinach  
Sautéed Squash medley

### Choice of One Starch

Rice Pilaf  
Roasted Garlic Mashed Potatoes  
Mac & Cheese  
Mascarpone Polenta  
Dauphinoise Potatoes  
Hoppin' John  
Farro & Seasonal Vegetable  
Creamy Logan Turnpike Mill Grits  
Mediterranean Couscous  
Roasted Sweet potatoes  
Fettuccini Alfredo  
Black Pepper & Parmesan Orzo  
Wild Mushroom Risotto

### Dessert

Traditional Crème Brulee	\$7
Seasonal Fruit Cobbler	\$7
Buttermilk Panna Cotta	\$8
Chocolate Indulgence	\$7
Warm Pear Bread Pudding	\$8
Warm Peach Shortcake	\$9
Carrot Cake	\$8
Red Velvet Cake	\$8
Pecan Pie	\$8
Fresh Fruit Sabayon	\$8
Tiramisu	\$8
Chocolate Mousse	\$8

# Chef Stations

*Requires a Uniformed Chef at \$50.00 for 2 hours  
(Add to any dinner or stand alone)*

## Mashed Potato Bar

Wild Mushroom Volute  
Broccoli Cheese Sauce  
Sherried Chicken with Applewood Bacon  
**\$10.00pp**

## Southern Grit Bar

Spiced Georgia Shrimp  
BBQ Pulled Pork  
Wild Mushroom Fondue  
**\$12.00pp**

## Beef Tenderloin Carving Station

Sliced Beef Tenderloin  
Rosemary & Thyme Bread Pudding  
Crispy Horseradish Chips  
Red Wine Jus  
**\$18.00pp**



## Reception Menu

Hors de Oeuvres

*Each Hors de Oeuvres selection is 20 piece minimum*

### Cold

- Melon Wrapped Prosciutto with a Balsamic Reduction \$3/Piece
- Chevre & Wild Mushroom Tarts \$3 /Piece
- Smoked Salmon Crepe with Herbed Cheese and Caviar \$4 / Piece
- Grilled Pear & Blue Cheese Crustini \$3 / Piece
- Caprese Skewers - Fresh Mozzarella & Cherry Tomatoes with Balsamic Basil Reduction \$3 / Piece
- Seared Tuna Wonton Cups with Asian Slaw & Wasabi Aioli \$4 / Piece
- Fingerling Potatoes stuffed with Smoked Salmon Mousse \$4/Piece

### Hot

- Goat Cheese Fritter with Candied Fig Compote \$3/Piece
- Spanakopita with Baby Spinach and Feta Crumbles \$3/Piece
- Mini Beef Sliders \$3/Piece
- Mini Truffled Grilled Cheese Sandwich \$3/Piece
- Bacon Wrapped Scallops \$4 / Piece
- Margherita and Pesto Flatbread \$3/Piece
- Crispy Risotto & Goat Cheese \$3/Piece
- Sugar Cane Skewered Pineapple Shrimp \$4 / Piece
- Pulled Pork on a Sweet Potato Crisp with Mango Salsa \$3/Piece
- Crimini Mushroom Cap filled with Boursin Cheese & Garlic Shrimp 3.5/Piece
- Assorted Mini Quiche \$3/Piece
- Smoked Duck & Wild Mushroom Tartlet \$4.5/ Piece
- Herb Crusted Dijon Lamb Lollipop with Black Currant Demi \$4.5/ Piece
- Mini Beef Wellington with Dijon Cream Sauce \$4 / Piece
- Mini Crab Cakes with Cajun Rémolade \$4.5/ Piece
- Mini Twice Baked Red Potatoes \$3/Piece
- Mini Chicken Wellingtons with a Tarragon Cream Sauce \$4 / Piece
- Buffalo Wings with Bleu Cheese Dressing \$2 / Piece
- Fried Ravioli with Pesto Dipping Sauce \$3/Piece
- Mini Polenta Cake with Grilled N.Y. Strip & Sweet Onion Confit \$4 / Piece

# Displays

## Baked Brie En Croute

Topped with Apricot Preserves & Baked in Puff Pastry

**\$18.00pp**

## Smoked Salmon Display

Thinly Sliced Smoked Salmon with Capers, Red Onions, Chopped Eggs,  
Sliced Lemons, Herbed Cream Cheese, Crème Fraiche, Crunchy Flatbreads

**\$25.00pp**

## Antipasti Display

Prosciutto, Genoa Salami, Ham, Soprasetta, Pepperoni  
Artichoke Hearts, Olives, Marinated Mushrooms, Roasted Red Peppers  
Basil Infused Olive Oil with Crushed Red Pepper and Garlic

Caprese Salad

Sliced Italian Loaf Bread

**\$28.00pp**

## Farmer's Crudités Display

A selection of Marinated, Grilled Farm Fresh Vegetables

Lemon Aioli & Chipotle Cream

Chopped Tomato Herbed Bruchetta

Crunchy French Bread Slices

**\$18.00pp**

## Fresh Sliced Seasonal & Tropical Fruit Display

A Beautiful Presentation of Seasonal & Tropical Fruits

Honey-Mint Yogurt Dipping Sauce

**\$12.00pp**



## Dessert Tables

### Chef's Pastry Table

An Assortment of Pastries and Delicious Sweets

**\$16.00pp**

### Strawberry Fields

Glazed Fresh Strawberries, Lemon Cream, Vanilla Pastry Cream  
Strawberry Coulis, Whipped Cream, and Buttery Shortcakes

**\$18.00pp**

## Dessert Chef Stations

*Requires a Uniformed Chef at \$50.00 for 2 hours*

### Bananas- Jubilee

Traditional Banana's Foster and Cherries Jubilee  
Homemade Vanilla Bean Ice Cream

**\$10.00pp**

### Crepe Connection

Fresh Crepes Topped  
Mixed Berry's and Grand Mariner Cream  
Crème Fraiche

**\$10.00pp**



## Beverage Menu

### Regular Coffee Service

Coffee & Decaf  
Selection of Hot Teas with Lemon & Honey  
Sugar, Sweet n Low, Splenda  
Half & Half  
**\$6.00pp**

### Gourmet Coffee Service

Organic Free Trade Coffee & Decaf  
Selection of loose leaf teas with flow through tea pots  
Sliced Lemons & Honey  
Natura Bottled Water  
Rock Candy Swizzle Sticks  
Cubed Sugar, Cubed Raw Sugar, Sweet n Low, Splenda  
Vanilla & Hazelnut Syrups  
Gourmet Hot Chocolate Mix  
White Chocolate and Milk Chocolate Chips  
Scones & Tea Cookies  
**\$16.00pp**

### Soda Fountain

Selection of Assorted Sodas to Include  
Coke, Diet Coke, Sprite  
**\$6.00pp**

### Soda Display

Collection of Specialty, Micro Brew,  
& Traditional Sodas  
**\$12.00pp**



## Bar Services

Bar services are available as either hosted or cash events.

### Wines

Our Wine Menu Changes Seasonally..

Please contact your Catering Manager for Our Current List & Pricing

### Premium Bar

*The Ellis Hotel reserves that right to make comparable brand substitutions at our discretion*

Kettle One Vodka, Bombay Sapphire Gin, Appleton Estates Dark Rum, Patron Tequila,  
Glenlivet Scotch, Maker's Mark Bourbon, Kahlua, Bailey's, Peach Schnapps  
Dry Vermouth, Sweet Vermouth, House Wine, Domestic & Imported Beer  
Coke, Diet Coke, Sprite, OJ, Cranberry, Sweet & Sour, Bloody Mary Mix, Tonic, Soda  
**Domestic Beer \$6.00 Imported Beer \$7.00 House Wine \$7.00 Premium Drinks \$8.00**

### Call Bar

*The Ellis Hotel reserves that right to make comparable brand substitutions at our discretion*

Stoli Vodka, Tanqueray Gin, Bacardi Rum, Luna Zual Tequilla, Dewar's Scotch, Jack Daniels Whiskey,  
Dry Vermouth, Sweet Vermouth, House Wine, Domestic Beer  
Coke, Diet Coke, Sprite, OJ, Cranberry, Sweet & Sour, Bloody Mary Mix, Tonic, Soda  
**Domestic Beer \$6.00 House Wine \$7.00 Call Drinks \$7.00**

### Beer & Wine

Domestic & House

2 Domestic Beer Selections and Our House Wine

**Domestic Beer \$6.00 Imported Beer \$7.00 House Wine \$7.00**

## Specialty Bars

### Bloody Mary Bar

Selection of Vodkas and Our Homemade Bloody Mary Mix

Olives, Peppercorn, Celery, Limes, Lemons, Horseradish, Tabasco, Lemon Pepper,  
Pickled Jalapeños, Celery Salt, Black Pepper, Cherry Tomatoes, Cocktail Onions

**\$16.00pp per hour**

### Mimosa & Poinsettia Bar

Our House Champagne Mixed with Orange Juice or Cranberry Juice

**\$12.00pp per hour**

### Martini Bar

A selection of Vodkas and Gin featuring:

Classic Martini's, Cosmo's, Appletini's, Lemon Drops,  
Georgia Peachtini's & Milk Chocolate Martini's

**\$18.00pp per hour**

**Rita Rocks Bar**

Top Shelf Tequilas, Cointreau, Grand Mariner, Pisco Brandy

Orange Juice, Fresh Lime Juice, Sangria

Simple Syrup, Limes, Olives

**\$18.00pp per hour**



## Essential Details at the Ellis

### Menu & Beverage Selection

All food and beverage selections must be made two weeks prior to your event. The Ellis Hotel is the sole licensed provider of all food and beverages served in hotel meeting and event spaces.

When alcohol is being served in licensed areas, it is the policy of the hotel that it be served by trained, certified bartenders and servers.

### Guaranteed Attendance

Please inform your event sales manager of the final number of guests attending your event three business days before the date of your event. After this time, you may increase your count but it cannot be decreased. If a guarantee is not provided, the original estimated attendance on the contract will be considered the final guarantee.

### Service Charges & Tax

All room rental, food and beverage prices are subject to a taxable service charge of 20%. All applicable taxes will be added in accordance with Georgia state law and local ordinance.

### Audio Visual

We can make A/V arrangements for you as needed

### Signs & Displays

Signage is permitted in registration and private function areas only and must be approved by the hotel.

In the event that signs are attached to walls or other surfaces without authorization which causes damage, the cost of repair or replacement will be charged to the client.

### Special Accommodations

The Ellis Hotel will assist in arranging transportation, salon and spa services, group outings and any other special needs that are requested. Please contact your Sales Representative for assistance.

### Shipping Policy

All parcels sent to the Hotel should be addressed as follows:  
The Ellis Hotel • 176 Peachtree St N.W. • Atlanta, Ga. 30303  
Attention: Name of your Sales Representative

Hold For: Group Name and Date

Clients are responsible for the cost of re-packing and arranging return shipments of materials and/or equipment.

Handling charges will be assessed for the storage and movement of boxes and/or equipment.

### Cancellation

Please see your contract

### Liability

The Ellis Hotel is not responsible for losses or damages to equipment, decorations, etc. brought in prior to or left after your event.

All items should be removed immediately after your event unless prior approval is received from your Sales Representative.