



Ellis Holiday Reception and Plated Dinner Package

Discounted Menu Price before October 1, 2018!

Butler Passed Hors d'oeuvres

HOT HORS D'OEUVRES

- Mini Cola Braised Pulled Pork Sandwiches
- Grilled Cheese Sandwiches V
- Spanakopita with Baby Spinach and Feta Crumbles V
- Beef Sliders-Roast Angus, Arugula, Whole Grain Mustard
- Chicken Skewers, Roasted Pineapple, Chile Sauce
- Goat Cheese Fritter, Dried Fig Compote V
- Vegetable Spring Roll, Sweet Chile Sauce V

COLD HORS D'OEUVRES

- Caprese Skewers - Fresh Mozzarella & Cherry Tomatoes with Balsamic Basil Reduction V
- Smoked Salmon Canape, Capers, Cream Cheese, Lemon, Free Dill Pickled Peach, Crecenza Cheese Tartlet, Candied Pecan V
- Chicken Salad Canape, Peach Marmalade, Toasted Almonds, Gluten Free BLFGT-Candied Smoked Bacon, Fried Green Tomato, Micro Greens, Potato Roll

Selection of four (4) Butler Passed Hors d'oeuvres for one hour

PLATED DINNER MENU

Plated Dinners are served with starter, baked rolls and butter & dessert selection.
Freshly Brewed Coffee, Decaf, Selection of Hot Tea, Spiced Apple Cider, Hot Chocolate and Egg Nog.

FIRST COURSE

Choose One

Terrace Green Salad
Mixed Greens, Cucumber, Breakfast Radish, Julienne Carrot,
Cherry Tomato, Champagne Vinaigrette

Roasted Tomato Bisque
Goat Cheese, Olive Oil

Spinach Salad
Toasted Walnuts, Goat Cheese, Apples, Sherry Vinaigrette

Tuscan Kale and White Bean Soup
Basil Pesto

Caesar Salad
Crisp Romaine, Garlic Croutons, Parmesan Cheese

Roasted Butternut Squash Bisque
Candied Walnuts,

ENTREES

Choose One

Beef Tender & Fries
8oz. Beef Tender, Demi-Glace Sauce
Truffle-Parmesan Fries, Arugula Salad

Braised Lamb Shank
Demi-Glace Sauce
Sweet Potato Mash, Braised Greens

Ricotta, Romano Cheese Ravioli
Vodka Sauce, Fresh Herbs, Seasonal Vegetables

Seared Scottish Salmon
Sesame Ginger Glaze
Wild Rice Blend, Seasonal Vegetables

Cider Brined Grilled Chicken Breast
Apple Cider Thyme Reduction
Fingerling Potatoes, Seasonal Vegetables

Grilled Vegetarian
Thyme Infused Tofu served with Portobello Mushroom, Yellow
Squash, Zucchini, Red Peppers, Angel Hair Pasta

HOLIDAY DESSERT STATION

Yule Log

Assorted Holiday Mini Pastries, Holiday Cookies, Chocolate Dipped Strawberries

Package Price is \$75 per person plus tax and gratuity and includes one hour Butler Passed Hors d'oeuvres, one first course, one entrée and dessert station.

SALE Package Price is \$65 per person plus tax and gratuity, if you confirm your Holiday Party BEFORE October 1, 2018. This includes one hour Butler Passed Hors d'oeuvres, one first course, one entrée and dessert station.

\$9 per person for each additional hour Butler Passed Hors d'oeuvres

20 person minimum

Service Charges & Tax

All room rental, food and beverage prices are subject to a taxable service charge of 24%.
All applicable taxes will be added in accordance with Georgia state law and local ordinance. Room rental may apply.