

Proposal for Catering

Fusion

Fruit and Cheese Table

A Blend of Amish made Baby Swiss, Smoked Cheddar, Havarti, Brie, Stilton and Provolone
An Exciting Blend of Our Worlds Fresh Fruit, Yogurt and Cinnamon Dip, Chocolate Fondue

Rum Fire Prawns Seared in Smashed Garlic and Pickled Red Chili

House Poached Salmon, Fresh Lemon Aioli, Imported Crackers

Chicken Satè with Peanut Dipping Sauce, Roasted Red Peppers Over Sesame Napa Cabbage

Thai Lettuce Wraps with Chopped Chicken, Bamboo Shoots and Green Onion Chiffonade

Smoked Chipotle Marinated Chicken Quesadillas with Fire Roasted Peppers, Cilantro Sour
Cream

Grilled Spring Vegetables with Green Olive Pesto and Balsamic Drizzle

Carving Station

Fire Grilled Pork Loin with Tomato Mint Relish

Tuscan Marinated Breast of Turkey with Fresh Rosemary and Garlic, Champagne Mustard

Price is 18.50 per guest, plus tax and gratuity. Price includes culinary staff.

Rentals are additional.

20% deposit to hold date. Balance due at time of function. Price based on 150 guest.

"Add on"

Coffee and Dessert Bar

Selection of House Made Sweets with Chocolate Fountain

Freshly Brewed Senoia Coffee House Custom Blended Coffee
(4.00/guest)

Roux's Gourmet Catering, LLC

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