

reception



cold hors d'oeuvres

all cold selections are handmade by the westin peachtree plaza culinary team
all items are suitable for passing
minimum order of 100 pieces per item

silver selections

495 / hundred pieces

roasted vegetable focaccia

zucchini, yellow squash and red peppers roasted with olive oil on focaccia bread

bleu cheese

mini brioche with italian honey and gorgonzola cheese

fresh mozzarella mini cakes

fresh mozzarella cheese, prosciutto and basil leaves stacked in baked focaccia with balsamic spread

mini mushroom burgers

portobello mushroom, sundried tomatoes and goat cheese on petit squares of focaccia bread

red and yellow bruschetta

red and yellow tomatoes tossed with julienne basil and extra virgin olive oil on crisp baguette slices

smoked ham roll-ups

smoked ham, sprouts and boursin cheese wrapped in an herb and spinach tortilla and sliced

gold selections

550 / hundred pieces

atlantic smoked salmon sandwiches

lightly smoked salmon slices with lemon cream

shrimp toast points

marinated floridian baby shrimp with remoulade and dusted with lemon zest

spicy tuna tartare

on toasted croutons with dijon aioli

pattypan with smoked trout

smoked trout with horseradish and crème fraiche

caribbean crabmeat

mouthwatering lump crabmeat tossed in island mango ginger juice and served on a mini spoon

rich potatoes and cream

chilled fingerling potatoes stuffed with american caviar topped with chive cream

tenderloin crostini

slow-roasted herb beef tenderloin on a boursin cheese crostini sprinkled with rosemary and roasted garlic

platinum selections

650 / hundred pieces

pattypan squash

with saffron vegetables and fresh maine lobster

sea scallops

ceviche of sea scallops with lime and mango



hot hors d'oeuvres

minimum order of 100 pieces per item

silver selections

475 / hundred pieces

georgia drumettes

plump breaded chicken tossed in a zesty georgia barbecue sauce topped with crushed peanuts

hot-lanta wings

spicy hot wings with blue cheese dipping sauce and celery sticks

international meatballs

have them southern style with barbecue sauce or in the swedish tradition with sour cream

demi sauce and fresh chopped herbs

chorizo sausage calzone

half-moon calzone pastry filled with chorizo and monterey jack cheese

vietnamese springroll with sweet plum sauce

fresh spring vegetables, black mushrooms and chicken flavored with asian seasonings

miniature quiche

monterey, florentine, lorraine and mushroom quiches

spanikopita

flaky triangle phyllo pastry filled with spinach, zesty feta cheese and spices

gold selections

525 / hundred pieces

thai peanut chicken satay

chicken tenderloin marinated with peanuts and thai spices

spinach pesto flatbread

fire-roasted vegetables, spinach pesto and rosette of goat cheese

pecan chicken with bourbon cream sauce

juicy chicken tenders dipped in pecan batter and rolled in toasted pecan pieces

beef satay with roasted peanut sauce

strips of beef marinated in ginger, soy and garlic on a skewer

curry chicken in phyllo

chicken combined with curry, peppers and walnuts in a phyllo triangle pastry



platinum selections

625 / hundred pieces

florida shrimp

breaded florida shrimp with coconut and mango salsa

herb lamb chops

crusted herb lamb chops with dijon tarragon drizzle

crab cakes

handmade crab cakes with roasted red pepper coulis aioli

panang shrimp with sweet chile sambal

hand-rolled teriyaki marinated shrimp in a crispy spring roll

peking duck

mini peking duck spring roll with hoisin sauce

beef and crayfish skewer

beef tenderloin and crayfish skewer with morel mushroom sauce



reception

display stations

all stations require a chef attendant at an additional charge of 75 per attendant
each station must serve a minimum of 50 guests

for the sushi lover 22 / person
(four pieces per person)

assorted sushi and sashimi to include california rolls, salmon, vegetable, spicy tuna, nigiri and sashimi
accompanied by soy sauce, wasabi and pickled ginger

risotto magnifico 13.75 / person

a selection of the following risottos made to order:
shrimp with tomato and saffron
roast chicken and garlic with peppers and parmesan cheese
spinach, cremini mushrooms and herb vegetables
served with chiabatta, bread sticks and focaccia

do the mashed potato 12 / person

mashed idaho potatoes with sour cream and butter
whipped sweet potatoes with butter and honey
served in individual martini glasses with a selection of toppings including:
chives, crumbled bacon, roasted garlic, cheddar cheese, herb cheese sauce, sour cream, chicken gravy and brown sugar

lotsa' pasta 14.25 / person

assorted pastas made with fresh basil, extra virgin olive oil and parmigiano-reggiano
wild mushroom triangoli tossed with creamy gorgonzola sauce
tri-color tortellini with pesto goat cheese sauce
fusilli pasta with roasted tomatoes, peppers, onions and asparagus
served with chiabatta, bread sticks and focaccia

caribbean paella 15.5 / person

a traditional west indian dish made with chorizo, shrimp, chicken and clams with garlic, tomatoes, peppers, cilantro, sherry and saffron rice

viva la fiesta! fajitas and nachos 14.25 / person

spicy chicken and marinated beef sautéed with onions and peppers
served with warm stone ground flour tortillas, yellow and blue corn tortilla chips, fresh cilantro salsa, guacamole, sour cream, jalapenos, jack cheese, refried beans and mexican rice

panda panda 13.25 / person

stir fry of pork and chicken tossed in soy ginger glaze with bamboo shoots, bok choy, baby corn, water chestnuts, peppers, cashews and snow peas
served with steamed white rice, fortune cookies and chopsticks



carving stations

all stations require a chef attendant at an additional charge of 75 per attendant

<p>peppercorn crusted tenderloin of beef whole tenderloin with robust peppercorn coating lightly sautéed then slow-roasted served with grated horseradish and cabernet sauce mini herb french rolls serves 25-30 people</p>	465 / each
<p>roasted whole glazed turkey breast slowly oven-roasted whole turkey breast with traditional seasonings and glazed with a light honey spread served with georgia gravy and cranberry spread corn muffins serves 40-50 people</p>	375 / each
<p>steamship round of beef oven-roasted beef with a light herb rub of thyme and rosemary served with fresh horseradish, whole grain mustard and natural jus silver dollar rolls serves 175 people</p>	950 / each
<p>roast leg of lamb herbed leg of lamb roasted with thyme served with pesto aioli and rosemary jus ciabatta rolls serves 25-30 people</p>	360 / each
<p>roasted sirloin of beef bourbon-marinated beef sirloin rubbed with olive oil, lightly coated with peppercorns and oven-roasted served with bourbon peppercorn sauce onion rolls serves 40 people</p>	495 / each
<p>coca-cola glazed country ham country ham marinated and glazed with coca-cola and honey then slow-cooked served with dijon, creole and yellow mustards petite french rolls serves 40-50 people</p>	425 / each
<p>honey pecan pork loin honey-marinated and roasted pork loin finished with crunchy pecan coating served with dijon mustard sauce silver dollar rolls serves 40 people</p>	425 / each
<p>salmon en croûte side of fresh salmon filled with spinach and mushrooms wrapped and baked in a puff pastry served with beurre nantais of white wine, butter and shallots serves 30-35 people</p>	440 / each



reception packages

package 1

26.5 / person

ham roulade

ham and cheese roulade served on a parmesan crostini

georgian chicken salad

georgian mustard chicken salad atop a tortilla chip

bleu cheese mousse

grapes and bleu cheese mousse on a slice of seven grain bread

assorted deep dish pizzas

four delicious varieties: sausage, pepperoni, mushrooms and mozzarella cheese

chicken dijon in pastry

tangy dijon mustard blended with chicken, cream cheese and garlic inside flaky puff pastry dough

beef empanadas

a mixture of shredded beef, cheddar cheese and jalapenos with exotic spices wrapped in corn masa pastry

package includes six total pieces per person

package 2

46 / person

garden fresh crudité

crisp, seasonal vegetables displayed and served with an herb dipping sauce

domestic and imported cheese display

soft, hard and bold cheeses displayed with crisp seasoned crackers and french bread, garnished with grapes and berries

asparagus wraps

fresh asparagus enclosed in smoked ham

goat cheese crostini

goat cheese and sundried tomato pesto on a baguette

beef roulade

sliced roast beef with cheese roulade

chicken empanadas

spicy chicken with cheddar cheese, jalapenos and mexican spices folded in a corn masa pastry

cozy shrimp

shrimp marinated in soy sauce, garlic and ginger in a crisp springroll wrapper

szechwan beef springroll

a mixture of beef and fresh julienne vegetables blended with a spicy szechwan sauce and rolled in a springroll wrapper

turkey carving

slow-basted whole turkey roasted golden brown and served with cranberry orange zest marmalade and miniature rolls

desserts

an elegant display of petite french pastries, cheesecake with strawberry compote, chocolate torte with raspberry coulis and chocolate drizzle pecan pie with bourbon cream

requires a chef attendant at an additional charge of 75

package not available for less than 50 guests

package includes six total pieces of hors d'oeuvres per person

reception packages

package 3

68 / person

garden fresh crudité

crisp, seasonal vegetables displayed and served with an herb dipping sauce

baked brie en croûte

wheel of brie cheese topped with orange marmalade and baked in a puff pastry

goat cheese crostini

goat cheese and sundried tomato pesto on a baguette

smoked salmon

smoked salmon tartar with lime served on a toast point

santa fe shrimp

roasted shrimp with tomato and corn salsa served on a tortilla chip

crab rangoon

a blend of crab meat, cream cheese and asian spices wrapped in a wonton skin

chicken dijon in pastry

tangy dijon mustard blended with chicken, cream cheese and garlic inside flaky puff pastry dough

mini beef kabob

tender pieces of beef sirloin nestled between red and green peppers and a pearl onion on a skewer



pasta station

fresh-made italian penne pasta and tri-color fettuccini sautéed with minced garlic and olive oil

served with pesto cream sauce and tomato basil marinara

add chicken

4.5 / person

add shrimp

6.5 / person

turkey carving

slow-basted whole turkey roasted golden brown and served with cranberry orange

zest marmalade and miniature rolls

sirloin carving

herb-roasted sirloin of beef served with roasted garlic aioli, stone mustard and warm

silver dollar rolls

desserts

assorted mini pastries including éclairs, cream puffs, chocolate mousse cups, cheesecakes

pecan tart and tri-layer chocolate cake with berry compote

requires two chef attendants at an additional charge of 75 each

package not available for less than 50 guests

package includes six total pieces of hors d'oeuvres per person

chilled and stationary hors d'oeuvres

imported and domestic aged cheeses

chef's selection of cheeses accompanied by fresh seasonal fruit garnish,
carr's water crackers and miniature rye and pumpernickel breads

large platter

825 / serves approx. 100 guests

small platter

440 / serves approx. 50 guests

wheel of brie

310 per wheel / serves approx. 40 guests

baked en croûte with apricot and walnut marmalade

garden fresh vegetable crudité

an array of fresh vegetables with cracked black pepper buttermilk dip and roasted garlic hummus

large platter

660 / serves approx. 100 guests

small platter

350 / serves approx. 50 guests

warm parmesan artichoke dip

275 per chafing dish / serves approx. 75 guests

a creamy blend of artichoke hearts, spinach and
parmesan cheese served with pita crisps

roasted and grilled antipasto

495 / serves approx. 50 guests

assorted italian meats and cheeses including proscuitto, salami,
provolone and boccancini, with fire-roasted red peppers, grilled zucchini,
eggplant and squash, marinated artichoke hearts, kalamata olives, roma tomatoes and wild mushrooms
served with miniature bread slices and bread sticks

fresh fruit display

sliced honeydew melon, cantaloupe, pineapple and the season's freshest berries

served with yogurt dip

large platter

775 / serves approx. 100 guests

small platter

395 / serves approx. 50 guests

*add white & dark chocolate fondue, whipped cream and brown sugar

7.5 / guest

sliced scotch cured smoked salmon

385 per side / serves approx. 30 guests

served with miniature deli rye bread, capers, red onions and tomatoes

chilled seafood display

600 / hundred pieces

please select from the following:

jumbo gulf shrimp

seasonal selection of oysters on the half shell

clams on the half shell

crab claws

ice carvings

add instant elegance to any function!

please consult with your catering manager for details and pricing

