



CATERING MENU

VIEW:

BREAKS | BREAKFAST | BRUNCH | LUNCH
DINNER | RECEPTION

BREAKS

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Start the Day \$23++

Continental Breakfast

Orange, Apple and Cranberry Juices
Yogurt with Honey and Granola
Assorted Muffins, Danish and Croissants
Seasonal Sliced Fruit

Choose One Hot Breakfast Item

Smoke House Ham, Egg and Swiss Croissant

Southwestern Omelet, Cheddar and Pepperjack Cheese, Pico de Gallo and Sour Cream

New Yorker, Fried Egg, Bacon and Cheese
Served on a Bagel

Smoked Salmon in Place of Bacon on New Yorker
for a \$2++ per person upcharge

Stone Ground Grits with Toppings to Include:
Bacon Bits, Butter, Cheddar Cheese

Steel Cut Oat Meal with Brown Sugar and Cinnamon, Bananas, Dried Cranberries

Breakfast Biscuit, Egg, Andouille Sausage and Cheddar Cheese

Denver Omelet on an English Muffin

One Hour Serve Time

Includes Beverage Package

Morning Breaks \$11++

Coffee and Doughnuts

Iced Coffee, Warm Doughnuts, Chocolate Espresso Beans

Southern Favorite

Fresh Baked Cornbread, Honey Butter, Peach Jam, Sweet Tea

Very Berry

Chef's Selection of Seasonal Berries, Pound Cake, Whipped Cream

Get Fit and Healthy

Fresh Fruit with Agave Nectar, Peanut Butter and Celery, Green Tea

Just for Fun

Assorted Chips and Pretzels, Mini Candy Bars, Fruit Punch

Energy Boost

Granola Bars, Red Bull and Sugar Free Red Bull, Bananas and Apples

Choose One for 30 Minute Break

Includes Beverage Package

 **SONESTA**
GWINNETT PLACE ATLANTA

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BREAKS

BREAKS | BREAKFAST | BRUNCH | LUNCH | DINNER | RECEPTION



Afternoon Breaks \$11++

Fresh Cooked Tortilla Chips

Guacamole, Pico de Gallo, Warm Cheese Dip,
Pineapple and Honey

Root Beer Float

Ice Cream, Whipped Cream, Chocolate Chips,
Gummie Worms

Play Ball

Warm Pretzels with Spicy Mustard, Peanuts, Cracker Jack

Chocoholic

Chocolate Chip Cookies, Hot Chocolate,
Chocolate Milk, Chocolate Dipped Pretzels

Get Fit and Healthy Part Two

Vegetable Crudit , Dried Fruit, Spicy Mixed
Nuts and Yogurt

Just For Fun Part Two

Rice Krispy Treats, Assorted Cookies, Red
Velvet Cake, Lemonade

Choose One for 45 Minute Break

Includes Beverage Package

Continuous Beverage Package

Coffee and Tea Service

Hot Chocolate

Bottled Water

Assorted Sodas

Coke, Diet Coke, Sprite

\$16++ per person per day up to 8 hours

\$8++ per person per half day up to 4 hours

All Day Break Package

Start of the Day

Continuous Beverage Package

Morning Break

Afternoon Break

\$39++ per person

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BREAKFAST

BREAKS | **BREAKFAST** | BRUNCH | LUNCH | DINNER | RECEPTION



The Alternative \$16++

Assorted Chilled Juices
Chef's Selection of Fresh Baked Pastries
Assorted Bagels with Cream Cheese
Fresh Sliced Seasonal Fruit
Jellies, Preserves, Butter

The Boss \$19++

Assorted Chilled Juices
Chef's Selection of Fresh Baked Pastries
Assorted Bagels with Cream Cheese
Fresh Sliced Seasonal Fruit
Whole Fruit
Greek Yogurt with Fresh Berries, Honey and Granola
Jellies, Preserves and Butter

All Breakfast Selections Include Freshly Brewed Coffee, Tea, and Decaffeinated Coffee as well as a Selection of Flavored Teas.

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BREAKS | BREAKFAST | BRUNCH | LUNCH | DINNER | RECEPTION



Plated Breakfast

Includes Choice of Fresh Fruit Cup, Orange Juice and Coffee or Hot Tea

Southern Scramble, Pepper and Onion Hash Browns, Cheddar Cheese, Scrambled Eggs and Sausage Gravy \$16++

The Classic Eggs Benedict, Poached Eggs, Canadian Bacon, Toasted English Muffin, Hollandaise Sauce, Home Fries \$20++

French Toast, Sliced Baguette, Fresh Berries, Butter, Maple Syrup, Choice of Bacon or Sausage \$18++

Chef's Delight, Omelet filled with Spinach, Goat Cheese and Tomato, Home Fries, Fresh Baked Biscuit \$17++

The Big Burrito, Scrambled Eggs, Bacon, Potatoes, Peppers, Onion, Jack Cheese in a Flour Tortilla with Pico de Gallo \$16++

Scallion and Cheese Scrambled Eggs, Hash Browned Potatoes, Grilled Ham Steak, Fresh Baked Biscuit \$17++

Quiche Lorraine, Pastry Shell Filled with Ham, Pepper, Onion, Swiss Cheese and Egg \$16++

Egg White Frittata, Open Faced Omelet with Spinach, Roasted Tomato, Fresh Mozzarella Cheese \$18++

Steak and Eggs, Seared Flatiron Steak, Scrambled Eggs, Home Fries and Buttermilk Biscuit \$24++

All Breakfast Selections Include Freshly Brewed Coffee, Tea, and Decaffeinated Coffee as well as a Selection of Flavored Teas.

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All American Buffet

Orange, Apple and Cranberry Juices
Assorted Muffins, Danish and Croissants
Seasonal Sliced Fruit
Yogurt with Honey and Granola
Fluffy Scrambled Eggs
Applewood Smoked Bacon and Sausage
Country Home Fried Potatoes with Onion Cheddar
Cheese Grits
Buttermilk Biscuits with Honey Butter

\$26++ Based on a Minimum of 25 People

Deluxe Buffet

Orange, Apple and Cranberry Juices
Assorted Muffins, Danish and Croissants
Assorted New York Style Bagels with Cream Cheese
Seasonal Sliced Fruit
Yogurt with Honey and Granola
Chef's Selection of Fresh Berries
Individual Boxes of Cereal with Milk
Assorted Flavored Oatmeal
Cheddar Cheese and Scallion Scrambled Eggs
Applewood Smoked Bacon and Sausage
Country Home Fried Potatoes with Onion
Creamy Grits with Butter
Buttermilk Biscuits with Sausage Gravy

\$29++ Based on a Minimum of 25 People

Georgia Brunch

Orange, Apple and Cranberry Juices
Assorted Muffins, Danish and Croissants
Assorted New York Style Bagels with Cream Cheese
Seasonal Sliced Fruit
Yogurt with Honey and Granola
Chef's Selection of Fresh Berries
Brown Sugar and Cinnamon Oatmeal
Whole Fresh Fruit, Apples and Bananas
Scrambled Eggs with Assorted Toppings to Include:
Cheddar Cheese, Bacon, Peppers, Onion, Tomato
Applewood Smoked Bacon, Sausage and Ham
Hash Brown Potatoes with Onion and Pepper
Goat Cheese and Chive Grits
Vanilla Scented French Toast and Maple Syrup
Broccoli Florets with Hollandaise Sauce
Lemon Grilled Chicken Breast with Garlic
and Rosemary Butter
Baked New England Style Cod with Roasted
Tomato Cream

\$39++ Based on a Minimum of 25 People

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Executive Brunch

Orange, Apple and Cranberry Juices
Assorted Muffins, Danish and Croissants
Assorted New York Style Bagels with Cream Cheese
Seasonal Sliced Fruit with Chef's Selection of
Fresh Berries
Yogurt with Honey and Granola
Domestic and Imported Cheese Display
Crudités of Fresh, Grilled and Roasted Vegetables
Chacuterie, Cured Olives and Seasoned Crostini
Dried Fruits and Candied Spicy Mixed Nuts
Eggs Benedict or Eggs Florentine
Applewood Smoked Bacon, Sausage, Ham
Yukon Gold Potato Croquette with Scallion Crème
Belgian Waffles with Assorted Toppings to Include:
White and Dark Chocolate Chips, Pecan Butter,
Peach Jam
Sliced Beef Tenderloin with Wild Mushroom Ragout
Ginger Rubbed Scottish Salmon with
Sweet Chili Sauce
Grilled Asparagus with Tarragon Beurre Blanc
\$49++ Based on a Minimum of 25 People

Enhancements

\$8++ per person

*Made to Order Omelets with Bacon, Ham, Onion,
Peppers, Cheddar Cheese, Mushrooms, Spinach
Egg Whites and Egg Substitute Available
Upon Request

Smoked Salmon with Chopped Egg, Capers, Onion,
Tomato, Scallion and Cream Cheese / \$8++ per person

*Carved Ham, Turkey or Roast Beef with Fresh Rolls and
Appropriate Condiments / \$8++ per person

*Crepes with Raspberry, Blueberry, Pineapple, Sour
Cream and Chocolate / \$8++ per person

Mini Pastries, Petite Fours, Cheesecake Lollipops and
Cookies / \$10++ per person

*Requires a Station Attendant at \$150 per Station.

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LUNCH

BREAKS | BREAKFAST | BRUNCH | LUNCH | DINNER | RECEPTION



Picnic Deli \$31++

Chef's Selection of Soup
Red Bliss, Bacon and Blue Cheese Potato Salad
Creamy Cilantro Cole Slaw
Assorted Chips, Pretzels and Snacks
Ham, Swiss and Dijon with Brioche Kaiser Rolls
Tuna Salad or Chicken Salad and Cheddar
with Slider Buns
Sundried Tomato Wrap, Grilled Vegetables
and Hummus
Assorted House Baked Cookies
House Baked Deep Dish Peach Pie
Red Velvet Cake

American Classic \$36++

Iceberg Lettuce, Tomato, Cucumber and Onion
Ranch, Italian and French Dressings
Creamy Cole Slaw
Traditional Potato Salad
Oven Roasted Turkey Breast with Sage Jus
Classic Meatloaf with Mushroom Gravy
New England Baked Cod with Lemon Butter
Creamy Mashed Potatoes
Green Bean Casserole
Pound Cake with Berries and Whipped Cream
Apple Pie with Cheddar Cheese
Fresh Baked Rolls with Butter

Executive Deli Buffet \$36++

Chef's Selection of Soup
Roasted Brussel Sprouts, Craisins, Sherry Vinaigrette
Basmati Rice, Roasted Corn and Black Bean Salad
Fresh Cut Warm Potato Chips
Espresso Crusted Strip Loin of Beef
Truffle Aioli and Shitake Horseradish Salad
Rosemary Grilled Chicken Breast with Garlic Mayonnaise
Cajun Shrimp Salad with Red Pepper Remoulade
Oven Roasted and Grilled Vegetables with Hummus
Assorted Mini Pastries and Petit Fours
Chef's Selection of Flavored Cheesecake
Sweet Potato Rolls and Corn Muffins
Fresh Baked Baguette

A Taste of Italy \$36++

Caesar Salad, Romaine, Croutons, Parmesan
Mozzarella Caprese, Roma Tomato, Basil Leaves
Antipasto Pasta Salad
Rosemary and Garlic Rubbed Chicken Breast
Oven Braised Spinach with Lemon Cream
Pan Seared Salmon with Olives, Capers and Tomato
Penne Pasta with Sweet Sausage, Broccoli and Alfredo
Orange Scented Rice with Toasted Almonds
Seasonal Selection of Oven Roasted Vegetables
Chocolate Cannoli
Chef's Selection of Dessert
Fresh Fruit with Honey, Basil and Mint
Warm Focaccia with Garlic Butter

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Tex-Mex \$36++

Vegetarian Black Bean Chili
Field Greens, Roasted Corn, Tomatoes,
Tortilla Straws
Cilantro Vinaigrette and Chipotle Ranch
Shrimp and Seasonal Fish Ceviche
Southwestern Egg Rolls
Tequila Lime Chicken with Peppers and Onion
Chipotle Rubbed Pork Shoulder
Spanish Saffron Rice
Flour Tortillas, Guacamole and Traditional
Taco Toppings
Cinnamon and Sugar Churros
Chocolate Rice Pudding with Vanilla Sauce

Chef's Sandwich Board \$32++

Chef's Selection of Soup
Sundried Tomato, Artichoke, Creamy Parmesan
Pasta Salad
Baby Arugula, Romaine, Mushroom, Red
Wine Vinaigrette
Fresh Cut Warm Potato Chips
Roast Beef, Havarti with Dill, Horsey Slaw,
Pretzel Roll
Smoked Turkey, Avocado Aioli, Roasted Pepper
on Focaccia
Fresh Mozzarella, Tomato, Caramelized Onion
Carrot Cake with Cream Cheese Frosting
Pecan Pie with Chocolate Bourbon Sauce
Fresh Fruit with Honey, Basil and Mint

Southern Comfort \$36++

Spinach, Blue Cheese Toasted Pecans,
Honey Mustard
Deviled Egg Potato Salad
Roasted Corn, Andouille, Peppers, Onion
Buttermilk Fried Chicken
Blackened Catfish with Red Pepper Cream
Slow Roasted Pulled Pork
Macaroni and Cheese
Corn and Lima Bean Succotash
Biscuits and Corn Muffins
Peach and Berry Cobbler
Pecan Pie with Bourbon Chocolate Sauce
Red Velvet Cake

Asian Delight \$36++

Hot and Sour Mushroom Soup
Teriyaki, Peanut, Cabbage and Noodle Salad
Wakame Seaweed Salad
Steamed Pork Pot Stickers
Vietnamese Spring Rolls and Duck Sauce
General Tso's Chicken
Beef and Broccoli
Egg Fried Rice
Steamed Snow Peas
Green Tea Rice Pudding
Fried Bananas with Chocolate

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Plated Lunch

Plated Selections Include Fresh Rolls and Butter and Choice of First Course, Entrée* and Dessert

First Course Options PLEASE SELECT ONE

Chef's Daily Soup Creation

Baby Mesclun Salad, Grape Tomatoes, Carrots, Cucumber, Radish, Croutons and Ranch Dressing

Iceberg Wedge, Fresh Lettuce, Bacon, Crumbled Blue Cheese, Tomato, Buttermilk Dill Dressing

Spinach and Beet Salad, Toasted Sweet Walnuts, Goat Cheese, Balsamic Vinaigrette

Baby Caesar Salad, Romaine Wedge, Grape Tomato, Croutons, Shaved Parmesan, Caesar Dressing

Cold Entrées PLEASE SELECT ONE

Cold Smoked Chicken Breast, Deviled Egg Potato Salad, Grilled Asparagus, Peach Barbecue Sauce \$24++

Seared Ahi Tuna Salad Nicoise, Sliced Tuna, Baby Greens, Red Potatoes, Haricot Vert, Hard Cooked Egg, Chianti Vinaigrette \$26++

Poached Shrimp, Basmati Rice Salad, Toasted Broccoli, Red Pepper Remoulade, Charred Lemon \$26++

Grilled Cobb Salad, Romaine Wedge, Grilled Chicken, Tomato, Blue Cheese, Chopped Egg, Avocado, Buttermilk Dill Dressing \$25++

Chili Rubbed Strip Loin, Roasted Potato Wedges, Corn and Black Bean Relish, Chipotle Ranch Dipping Sauce \$27++

Hot Entrées PLEASE SELECT ONE

Chicken Francaise, Dipped in Parmesan Egg Batter, Mushroom Risotto, Asparagus, Lemon Caper Butter \$28++

Rosemary and Garlic Rubbed Chicken, Roasted Potato Wedges, Broccoli Florets, Red Pepper Cream \$28++

Pan Seared Strip Loin of Beef, Garlic Mashed Potatoes, Haricot Vert, Port Wine Demi-Glace \$33++

Ginger Rubbed Salmon, Toasted Basmati Rice, Asparagus, Sweet Thai Chili Sauce, Scallion \$32++

Cajun Crab Cake, Lump Crab Meat, Fried Green Tomato, Black Eyed Pea Salad, Red Pepper Remoulade \$34++

Portobello Napoleon, Mushroom, Zucchini, Squash, Roasted Pepper, Spinach Basmati Rice, Balsamic Reduction \$26++

*Limited to two (2) entrée selections plus a vegetarian selection. If choosing two (2) entrées of different price, all entrees will be charged at higher price.

**Client to provide quantity of each chosen entrée five (5) business days prior to the event.

continued >

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LUNCH

BREAKS | BREAKFAST | BRUNCH | LUNCH | DINNER | RECEPTION



Dessert Options PLEASE SELECT ONE

Chocolate Layer Cake with Whipped Cream and Berries

Carrot Cake with Cream Cheese Frosting

Praline and Chocolate Bread Pudding with Crème Anglaise

Key Lime Pie with Strawberry Sauce and Whipped Cream

Chef's Seasonal Selection of Cheesecake

Pecan Pie with Chocolate Bourbon Sauce

Red Velvet Cake with Whipped Cream and Berries

Fresh Seasonal Fruit with Honey, Balsamic and Mint

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DINNER

BREAKS | BREAKFAST | BRUNCH | LUNCH | **DINNER** | RECEPTION



Dinner Buffets

At Home Comfort \$47++

Iceberg Lettuce, Tomato, Cucumber and Onion Ranch, Italian and French Dressings
Creamy Cole Slaw
Traditional Potato Salad
Macaroni Salad with Cheese
Roasted Flank Steak with Mushroom and Onion
New England Baked Cod with Lemon Butter
Chicken Pot Pie with Puffed Pastry
Cheddar and Scallion Mashed Potatoes
Green Bean Casserole
Strawberry Shortcake and Whipped Cream
Caramel Apple Pie
Fresh Rolls and Butter

Taste of Italy \$49++

Caesar Salad, Romaine, Croutons, Parmesan
Mozzarella Caprese, Roma Tomato, Basil Leaves
Antipasto Pasta Salad
Rosemary and Garlic Rubbed Chicken Breast
Over Braised Spinach with Lemon Cream
Pan Seared Salmon with Olives, Capers and Tomato
Penne Pasta with Sweet Sausage, Broccoli
and Alfredo
Four Cheese Ravioli with Roasted Tomato Sauce

Wild Mushroom Risotto
Seasonal Selection of Oven Roasted Vegetables
Chocolate Cannoli
Chef's Select of Panna Cotta
Fresh Fruit with Honey, Basil and Mint
Warm Focaccia with Garlic Butter

Gwinnett Barbecue \$47++

Spinach, Blue Cheese Toasted Pecans,
Honey Mustard
Deviled Egg Potato Salad
Cabbage and Kale Sweet Vinegar Slaw
Buttermilk Fried Chicken Breast
Blackened Catfish with Red Pepper Cream
Slow Roasted Beef Brisket
Macaroni and Cheese
Black Eyed Peas with Ham
Creamy Corn Pudding
Biscuits and Corn Muffins
Peach and Berry Cobbler
Pecan Pie with Bourbon Chocolate Sauce
Peanut Butter Pie

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BREAKS | BREAKFAST | BRUNCH | LUNCH | **DINNER** | RECEPTION



Build Your Own Buffet \$50++

Please Choose From Each Category

Tossed Salads PLEASE SELECT ONE

Sonesta Salad, Selected Seasonal Greens, Grape Tomato, English Cucumber, Red Cabbage, Carrot, Croutons, Balsamic Vinaigrette and Ranch Dressings

Classic Caesar Salad, Shaved Romaine Hearts, Garlic Herb Croutons, Parmesan Cheese, Housemade Creamy Caesar Dressing

Baby Spinach Salad, Red Cabbage, Diced Apple, Crispy Bacon, Tomato, Mushrooms, Red Wine Vinaigrette and Honey Mustard Dressings

Composed Salads PLEASE SELECT TWO

Roasted Potato Salad, Yukon Gold Potatoes, Bacon, Blue Cheese, Tarragon Dill Dressing

Sundried Tomato and Artichoke Pasta Salad with Creamy Peppercorn Parmesan Dressing

Basmati Rice Salad, Roasted Corn, Black Beans, Peppers, Onion, Tomato Vinaigrette

Cabbage and Kale Slaw, Shredded Cabbage and Kale, Carrots, Red Onion, Sweet Vinegar Dressing

Cous Cous Salad, Roasted Eggplant, Tomato, Parsley, Garlic, Lemon Parsley Vinaigrette

Asian Noodle Salad, Soba Noodles, Peppers, Onion, Cabbage, Peanuts, Sesame Soy Dressing

Broccoli Rice Salad, Broccoli Florets, Rice, Cheddar Cheese, Red Onion, Bacon, Ranch Dressing

Entrées PLEASE SELECT TWO

Chili Rubbed Salmon, Sweet Thai Chili Sauce, Charred Onions

Tea Smoked Chicken Breast, Peach and Vidalia Onion Relish, Toasted Peanuts

Espresso Rubbed Strip Loin, Wild Mushroom Ragout, Port Wine Demi-Glace

Chicken Francaise, Egg and Parmesan Dipped Chicken Breast, Lemon Capers Butter

Garlic and Rosemary Rubbed Chicken Breast, Seared Spinach, Lemon Cream

Pan Seared Salmon, Capers and Olives

New England Baked Cod, Parsley, Bread Crumbs, White Wine, Garlic

Roasted Flank Steak, Red Wine Jus, Balsamic Roasted Onion

Cider Brined Pork Loin, Apple Brandy Cream Sauce

continued >

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DINNER

BREAKS | BREAKFAST | BRUNCH | LUNCH | **DINNER** | RECEPTION



Side Dishes PLEASE SELECT TWO

Oven Roasted Red Bliss with Rosemary and Garlic

Sour Cream and Chive Mashed Potatoes

Oven Roasted Yukon Gold Potatoes with
Parmesan and Parsley

Basmati Rice Pilaf, Celery, Carrot, Onion,
Fresh Herbs

Lemon and Parsley Scented Cous Cous

Penne Pasta with Broccoli and Alfredo

Haricot Vert, Baby Green Beans with Mushrooms

Steamed Broccoli with Roasted Garlic and
Orange Zest

Glazed Baby Carrots with Honey and Cinnamon

Oven Roasted Corn with Peppers and Onion

Candied Sweet Potatoes with Crunchy Walnuts

All Dinner Buffets Include Rolls and Butter
plus Beverages.

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Plated Dinner

All Entrées Include Chef's Selection of Starch, Vegetable, Beverages, Rolls and Butter

Appetizer and Salads PLEASE SELECT ONE

Sonesta Salad, Selected Seasonal Greens, Grape Tomato, English Cucumber, Red Cabbage, Carrot, Croutons, Balsamic Vinaigrette or Ranch Dressing

Classic Caesar Salad, Shaved Romaine Hearts, Garlic Herb Croutons, Parmesan Cheese, Housemade Creamy Caesar Dressing

Baby Spinach Salad, Red Cabbage, Diced Apple, Crispy Bacon, Tomato, Mushrooms, Red Wine Vinaigrette or Honey Mustard Dressing

Wedge Salad, Iceberg Lettuce, Plum Tomato, Bacon, Crumbled Blue Cheese, Buttermilk Dressing

Baby Arugula Salad, Roasted Mushrooms, Red Onion, and Diced Roma Tomato, Truffle Vinaigrette /\$3++ additional charge per person

Caprese Napoleon, Heirloom Tomato, Fresh Mozzarella, Sweet Basil, Roasted Pepper, Balsamic Reduction and EVOO/\$3++ additional charge per person

Wild Mushroom Bisque with Puffed Pastry and Herb Oil/\$3++ additional charge per person

Maryland Style Crab Cake with Red Pepper Remoulade and Charred Citrus/ \$8++ additional charge per person

Butternut Squash Risotto, Shitake Mushrooms, Toasted Pepitas/ \$6++ additional charge per person

Entrées PLEASE SELECT ONE

Chili Rubbed Salmon, Sweet Thai Chili Sauce, Charred Onions \$40++

Tea Smoked Chicken Breast, Peach and Vidalia Onion, Toasted Peanuts \$35++

Gorgonzola Cheese Crusted Tenderloin, Wild Mushroom and Bacon Ragout, Port Wine Demi-Glace \$45++

Chicken Francaise, Egg and Parmesan Dipped Chicken Breast, Lemon Capers Butter \$37++

Garlic and Rosemary Rubbed Chicken Breast, Seared Spinach, Lemon Cream \$36++

Pan Seared Salmon, Capers and Olives \$42++

Miso Glazed Cod, Sesame, Scallion and Lime \$38++

New York Strip Steak, Red Wine Jus, Balsamic Roasted Onion \$42++

Cider Brined Pork Loin, Apple Brandy Cream Sauce \$37++

Maryland Style Crab Cakes with Red Pepper Remoulade \$45++

Petit Filet and Shrimp, Port Wine Demi-Glace, Lemon Butter \$55++

Petit Filet and Crab Cake, Port Wine Demi-Glace, Red Pepper Butter \$58++

Chef's Seasonal Selection of Fish Market Price

Seared Flatiron Steak, Truffled Demi-Glace \$39++

Seared Chicken Breast and Crispy Skin Salmon, Red Pepper Coulis, Citrus Beurre Blanc \$49++

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GWINNETT PLACE ATLANTA

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continued >



Dessert Options PLEASE SELECT ONE

Flourless Chocolate Torte with Whipped Cream and Berries

Carrot Cake with Cream Cheese Frosting

Praline and Chocolate Bread Pudding with Crème Anglaise

Peanut Butter Pie with Chocolate Ganache

Key Lime Pie with Strawberry Sauce and Whipped Cream

Triple Chocolate Mousse Cake with Raspberries

Pecan Tart with Chocolate Bourbon Sauce

Classic Tiramisu, Espresso Sponge Cake and Mascarpone Cheese

Chef's Seasonal Selection of Cheesecake

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Display Hors D'oeuvres

All displays are for a minimum of 30 people and based on a per person price.

Chef's Selection of Domestic and Imported Cheeses with Seasonal Berries, Crostini, Assorted Crackers and Flatbread \$8++

Grilled, Roasted and Fresh Vegetable Crudités with Chef's Selection of Dipping Sauces \$7++

Assorted Breads and Dipping Sauces, Pita, Toasted French Bread, Tortillas, Roasted Garlic Hummus, Olive Tapenade, Pesto, Roasted Red Pepper and Feta Yogurt \$7++

Seasonal Selection of Fresh Fruit \$8++

Artisanal Cheese Presentation and Dipping Sauces to Include the Following:

Aged Sharp Vermont White Cheddar, Maytag Bleu, Grana Padano, Coach Farm Goat, Blackberry Current Jam, Apricot Marmalade, Jalapeno Honey, Date Chutney, Candied Nuts and Dipping Sauce \$10++

Antipasto and Fresh Baked Focaccia Display to Include the Following Chef's Selection of:

Fine Italian Meats, Imported Cheeses, Roasted Vegetables, Cured Olives, and Breads \$9++

Dessert Station, Chef's Selection of Pies, Cakes and Cookies \$9++

French Patisserie, Mini Pastries, Petite Fours, Cheesecake Lollipops and Cookies \$12++

Smoked Salmon Display to Include the Following Accoutrements: Red Onion, Capers, Hard Cooked Egg, Scallion Cream Cheese, Dill Sour Cream, Pumpernickel Bread, Bagel Chips and Baked Flatbread \$9++

Chilled Roasted Sirloin of Beef to Include the Following: Rosemary Marinated Mushrooms, Roasted Balsamic Onions, Fresh Baked Baguette, Horseradish Sauce, Housemade Steak Sauce \$9++

Baked Brie En Croute to Include the Following: Blackberry Current Jam, Dried Apricots, Candied Nuts, French Bread \$8++

Build Your Own Macaroni and Cheese Station to Include: Bacon Bits, Roasted Mushrooms, Jalapeno Peppers, Pico de Gallo
Additional Items May be Added for an Additional Charge \$8++

Add Chicken, Shrimp or Sausage for \$3++ or All Three for \$8++

Baked Pimento Cheese, Toasted French Bread, Crackers, Flatbread, Pita \$7++

Buffalo Chicken Dip, Grilled Baguette, Tortilla Chips, Pita Bread \$7++

continued >

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Action Stations

All stations are for a minimum of 30 people and are based on a per person price for one hour. Station attendant is required \$150 per station.

Create Your Own Pasta, Penne and Gemelli Pasta, Marinara, Alfredo and Pesto Sauces, Peppers, Artichoke Hearts, Sweet Peas, Wild Mushroom Blend, Balsamic Onions, Baby Spinach, Black Olives, Roasted Garlic, Fresh Focaccia \$10++

Add Chicken, Shrimp or Sausage for \$3 or All Three for \$8++

Stir Fry Station, Fried Rice and Soba Noodles, Teriyaki and Garlic Black Bean Sauce, Peppers, Cabbage, Scallion, Snow Peas, Carrot, Onion, Peanuts, Sriracha \$11++

Add Chicken, Shrimp or Sausage for \$3++ or All Three for \$8++

Chopped Salad, Crispy Romaine and Mesclun Greens, Tomato, Cucumber, Onion, Pepper, Mushroom, Toasted Pepitas, Blue Cheese, Cheddar Cheese, Bacon Bits, Croutons, Assorted Dressings, Warm Dinner Rolls \$9++

Carving Stations

All stations are for a minimum of 30 people and are based on a per person price for one hour. Station attendant is required \$150 per station.

Oven Roasted Turkey Breast with Orange Cranberry Relish \$250++

Honey Glazed Ham with Apricot Dijon Mustard \$275++

Pepper and Rosemary Crusted Strip Loin of Beef with Horseradish Sauce \$325++

Chili Rubbed Pork Loin with Roasted Apple Jam \$250++

 **SONESTA**
GWINNETT PLACE ATLANTA

A customary 24% service charge and applicable sales tax will be added to the above pricing.

RECEPTION

BREAKS | BREAKFAST | BRUNCH | LUNCH | DINNER | RECEPTION



Display Hors D'oeuvres

All passed items are based on a minimum of 50 pieces and a per piece price.

\$3++ Per Piece

Chicken Tenders with Ranch Dressing*
Cheese and Spinach Stuffed Mushrooms*
Spanakopita Lemon Yogurt*
Franks in a Blanket with Spicy Mustard*
Portobello and Gorgonzola Crostini*
Tomato and Mozzarella Caprese Balsamic Reduction
Potato Pancake with Sour Cream and Chive*
Vegetable Spring Roll and Mango Duck Sauce*
Baked Pita Chip with Tapenade and Hummus

\$4++ Per Piece

Smoked Gouda and Red Pepper Tarts*
Buffalo Wings with Blue Cheese*
Southwest Chicken Chopstick*
Smoked Seafood Toast Point
Spinach and Brie Cheese Tartlet*
Veal and Ricotta Meatball*
Chicken or Beef Satay with Spicy Peanut Sauce*
Cheeseburger Sliders with Chipotle Ranch Aioli*

\$4.50++ Per Piece

Petite Beef Wellington*
Seared Ahi Tuna with Wasabi Cream and Pea Shoots on
Crispy Won Ton
Fig and Goat Cheese Crostini with Balsamic Reduction
Potato Pancake with Smoked Salmon and Dill
Crème Fraiche
Tempura Shrimp with Thai Chili Sauce*
Sherry Lobster Tart*
Mini Crab Cake with Caper and Chive Remoulade*
Bacon Wrapped Scallop with Soy Ginger Reduction*
Mushroom Arancini de Riso, Rice, Mushroom and
Cheese Croquette*
Peppered Sirloin of Beef with Chimmichurri Sauce
Chicken Wrapped in Prosciutto with Garlic Aioli*
Chicken Liver Pate, with Cherry, Apricot and
Pistachio Chutney
Roasted Duck Taco with Manchego Cheese, Salsa Verde,
Cilantro Aioli*
Mozzarella Carozza with Tomato Caper Relish*
Crab Louis, Lump Crab, Sauce Louis in a Phyllo Tartlet Shell

continued >

**Indicates Hot Hors D'oeuvres Selection*

 **SONESTA**
GWINNETT PLACE ATLANTA

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RECEPTION

BREAKS | BREAKFAST | BRUNCH | LUNCH | DINNER | RECEPTION



Passed Hors D'oeuvres

All passed items are based on a minimum of 50 pieces and a per piece price.

\$6.50++ Per Piece

Lamb Lollipop Chops with Mint Tomato Marmalade*

Truffle Deviled Eggs with Lobster Medallion

Croque Monsieur, Brie Cheese, Applewood Smoked Bacon, Heirloom Tomato, Tarragon Aioli*

Short Rib Sliders, Port Wine Onion Confit, Foie Gras Butter*

Savory Beignets, Andouille Sausage and Crayfish with Jalapeño Aioli

Sushi Rolls, Spicy Tuna, Smoked Salmon, Crab Stick and Avocado

Seared Tenderloin of Beef Crostini, Mushroom Paste, Truffle Chive Aioli

Oysters on the Half Shell with Sauce Mignonette

**Indicates Hot Hors D'oeuvres Selection*

 **SONESTA**
GWINNETT PLACE ATLANTA

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