



G L O R I O U S E V E N T S

Congratulations!

Weddings are truly “glorious events”

We are pleased to provide the attached menus for your review. Glorious Events has been serving the Atlanta wedding market for over 21 years. We believe in catering to you.

Please take a moment to look over the suggestions. If you would like help in customizing your menu just give me a call.

Sincerely,

Camile Fox  
Event Coordinator & Catering Sales Associate  
[www.gloriosevents.net](http://www.gloriosevents.net)  
cfox@gloriosevents.net  
678-205-3177  
[www.southernhospitalitymanagment.com](http://www.southernhospitalitymanagment.com)



G L O R I O U S   E V E N T S

## **Traditional Buffet**

### **Selection of Fine Imported and American Cheeses**

Garnished with Fresh Fruit

Served with Assorted Crackers and Sliced French bread

### **Caesar Salad**

Served with Croutons, Shaved Parmesan, Caesar Dressing

### **Bountiful Display of Roasted & Grilled Vegetables**

Asparagus Spears, Sweet Baby Carrots, Sunburst Squash, Pear Tomatoes, Haricot Vert,  
Marinated Mushrooms Drizzled with Extra Virgin Olive Oil

### **Tuscan Chicken Breast Orzo Salad**

Rosemary-Pesto Marinated Chicken Breast Grilled and Sliced on a Bed of Orzo  
Spiced with Olives and Roasted Peppers

## **CHEF ATTENDED CARVING STATION**

### **Butcher's Tenderloin of Beef**

Served with Tarragon Mustard and Horseradish Cream

Accompanied with sliced Dinner Rolls

## **CHOOSE ONE OF THE FOLLOWING CHEF ATTENDED ACTION STATIONS**

### **Mashed Potato Bar**

Our Famous Recipe of Creamed Idaho Potatoes Scooped into a Martini Glass  
Served with Beef Burgundy, Curried Chicken, and Mushroom Ragoût

**Or**

### **Penne with Tomato Vodka**

Sweet Italian Sausage with Tomato Cream Vodka Sauce

Tossed with Ferfalle Pasta

White Wine and Tender Basil

**Menu Price @ \$30.00 ++ p/person**



## **Mediterranean Buffet**

(The following are served on platters or as a display)

### **Platters of Red and Green Grapes with Assorted Cheeses and Crackers**

With Greek Yogurt served in a Martini glass topped with Honey and Dates

### **Greek Salad**

With Mixed Greens, Feta Cheese, Cherry Tomatoes, Cucumbers, Kalamata Olives and Red Onions, Lemon Oregano Vinaigrette

### **Chicken Souvlaki Skewers, Tzatziki Sauce and Roasted Vegetables**

Grilled Chicken Breast Served with Creamy Tzatziki Sauce

Accompanied by Roasted Eggplant, Red Onions, Potatoes, Bell Peppers and Zucchini

### **Grilled Lamb Skewer**

With Caponade

## **CHOOSE ONE OF THE FOLLOWING**

### **Mediterranean Couscous Salad**

Couscous with figs, apricots, pistachios  
Served with a Champagne Mint Vinaigrette

**Or**

### **Assortment of Dips, Spreads and Breads**

Baba Ghanoush, Tabbouleh and Hummus  
Pita Points, Gourmet Breads, and Assorted Crackers

**Or**

### **Seasoned Grilled Vegetable Platter**

## **CHOOSE ONE OF THE FOLLOWING CHEF ATTENDED STATION**

### **Sautéed Calamari**

With Tomato and Oregano

**Or**

### **Sautéed Shrimp**

with Lemon and Basil

**Menu price @\$29.00++/person**



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## **Georgia On My Mind Buffet**

**Mixed Greens with Port Poached Pears and Candied Pecans**

Served with a Balsamic-Port Dressing

### **CHOOSE ONE OF THE FOLLOWING ENTREES**

**Southern Buttermilk Fried Chicken**

Served with Country Gravy and Homemade Biscuits

**Georgia Catfish**

Pan Seared with Herbs and Lemon Juice On a bed of Spinach and Pecans

**Thick Center Cut Smokehouse Ham**

With Peach Chutney

**Turkey Breast**

Stuffed with Sausage and Fennel

### **Sides Included**

**Bourbon Mashed Sweet Potatoes**

Whipped and Sweetened with Molasses and Brown Sugar

**Indian Succotash**

Sweet Corn, Okra, Butter Beans, Tomatoes with Bacon and Seasonings

**Vidalia Onion Cornbread**

### **CHOOSE ONE OF THE FOLLOWING CHEF ATTENDED STATIONS**

**Butchers Tenderloin Au Poive**

With assorted rolls and condiments

**Or**

**Fried Green Tomatoes**

Fried Green Tomatoes with Georgia Goat Cheese and Smoked Bacon Bits

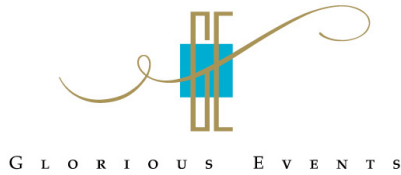
**SHRIMP AND GRITS STATION**

Stone Ground Gouda Cheese Grits

Topped with Savannah Shrimp Ragout

Scooped into Martini Glass

**Menu Price \$36.00++/person**



## **New Orleans Buffet**

**Cajun Spiced Chilled Tomato Soup**  
With Tomatillo and Red Pepper Gazpacho  
Served in shot glasses

**Crawfish Tomato Etouffee**  
Spicy Crawfish Gumbo

**Louisiana BBQ Shrimp and Steamed Rice**

**Waldorf Salad**  
A modern spin on the traditional Waldorf Salad  
Romaine Lettuce, Grapefruit, Pear, Green Apple, Grapes and Dates  
Citrus Dressing

## **SMALL PLATE PRESENTATION**

**Pan Seared Pork Tenderloin**  
Served with Sweet Potatoes and topped with Creole Sauce

**Pasta Jambalaya with Andouille Sausage and Chicken**  
Farfalle Pasta Topped with Bell Peppers, Onions, and Tomatoes

**Spicy Toasts Pints**

**Menu Price @\$21.00++ p/p**



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## **So “Soulful” Southern Buffet**

### **Black-Eyed Pea Salad**

Served with Roasted Bell Peppers and an Olive-oil Vinaigrette

### **Tomato and Cucumber Salad**

With Basil Vinaigrette

### **CHOOSE TWO ENTREES**

#### **Pecan Crusted Southern Fried Pork Loin**

Chicken Breasts dipped in a pecan batter and fried to a crispy golden brown

#### **Bourbon Roasted Pork Loin**

Sweetened with Brown Sugar and Ginger Glaze

#### **Southern Fried Catfish**

Catfish Fillets Crispy Fried with Garlic, Cayenne Pepper and Spices

### **CHOOSE TWO SIDES**

#### **Macaroni and Cheese**

The Ultimate Mac and Cheese with Gouda, Colby, Jack, Cheddar and Swiss Cheeses  
Topped with Bread Crumbs

#### **Southern Cooked Greens**

A Medley of Mustard Greens, Collard Greens, Turnip Greens, Kale and Spinach prepared  
with Dixie Beer, Molasses, Shallots and Garlic  
Topped with Crispy Fried Bacon

#### **Bourbon Mashed Sweet Potatoes**

Whipped with Cream and Sweetened with Molasses and Brown Sugar

#### **Vidalia Onion Cornbread**

Cornbread prepared with Sweet Vidalia Onions served Golden Brown  
&

#### **Buttermilk Cheddar Biscuits**

With Marmalade

**Menu price @\$24.00++p/p**