

RE

ROSENDALE
EVENTS



**SOUTHERN
EXCHANGE
BALLROOMS**

OUR AWARD-WINNING TEAM
IS READY TO SHARE
OUR AWARD-WINNING CUISINE
WITH YOU

200 PEACHTREE STREET NW
ATLANTA, GA 30303

PH: 404 . 522 . 5522

SOUTHERNEXCHANGEATL.COM





WELCOME

RICH ROSENDALE

*Certified Master Chef,
Rosendale Events at Southern Exchange Ballrooms*

Chef Rosendale was born in Pennsylvania where his love for cooking came early, nurtured by both his Italian and German grandmothers. From shucking peas and tasting cured bacon in his grandmothers' kitchens to traveling across Northern Italy, Germany, Luxembourg, Switzerland, Norway, France and Michelin-rated kitchens in the United States, Rosendale's hunger to refine his craft only grows more ravenous.

Completing culinary schooling right after high school, Chef Rosendale has since become one of only 72 Certified Master Chefs in the country. However, as an American celebrity Chef with over 25 years of elite industry service, Rosendale is best known as the youngest chef to compete in the most prestigious and challenging culinary competitions in the world: The Bocuse D'or, held in Lyon, France.

Chef Rosendale's resume also includes overseeing a total of 18 kitchens as Executive Chef and Director of Food and Beverage at The Greenbrier resort, starring on Recipe Rehab, opening his restaurant, Roots 657, in Virginia, and establishing his two culinary training programs - Rosendale Collective and Rosendale Online.

Rosendale's distinctive culinary and management style has earned him the reputation of being a prideful, dedicated and focused leader. His natural talent to pay attention to detail ensures that every experience, whether it includes culinary action stations or a plated dinner, is artistically presented and breathtaking.

Rosendale officially help forge Rosendale Events at Southern Exchange Ballrooms in March of 2019.

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WELCOME

STEVEN HALLIDAY

*Executive Chef,
Rosendale Events at Southern Exchange Ballrooms*

Native of Southwest Pennsylvania began his early training in vocational school, continuing his education at the Le Cordon Bleu Program at Pennsylvania Culinary Institute (PCI) in Pittsburgh, PA. He accredits the most flourishing experience of his culinary youth to the renowned Culinary Apprenticeship Program at The Greenbrier, under Chef Peter Timmins, CMC.

Steven continued his career becoming a part of the opening team of the notable "Volt" restaurant; serving as Sous Chef for award winning Chef Bryan Voltaggio (a finalist on Bravo's hit TV show "Top Chef" and "Top Chef Masters").

Following the success of Volt, Steven returned to The Greenbrier with Chef Richard Rosendale, CMC, over-seeing the renovation of Prime 44 West as the Sous Chef. In 2012, Steven took over the legendary 100 year old Main Dining Room, incorporating the freshest seasonal ingredients in his cuisine.

From 2014 to 2016 Steven served as Executive Sous Chef for Chef Bryan Skelding at The Greenbrier before operating the Food and Beverage program as Executive Chef and Director at Adventures on the Gorge located on the rim of the New River Gorge from 2016 to 2019.

Halliday officially joined Rosendale Events at Southern Exchange Ballrooms as Executive Chef in March of 2019.

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WELCOME

DREW TULL

*President and Owner,
Southern Exchange Ballrooms*



Drew Tull, on the surface, is an extremely accomplished hospitality executive at Southern Exchange Ballrooms located on historic Peachtree Street with 20 years' experience ranging all over the country. He considers himself a bit of a “surgical visionary” who can take a situation, diagnose it, rehabilitate it and make an endurance athlete out of it. As such, he has produced healthy, enduring results for high echelon ventures including major hospitality properties such as The Greenbrier, Georgia Aquarium, Chateau Elan Winery & Resort and Grand View Lodge Resort. But more than just an analyst, Mr. Tull is a person who influences and persuades the top ranking people; whose opinion is highly sought after; and whose judgement is respected and trusted.

While Mr. Tull has called Atlanta home for most of the past 15 years it was in his birth state of Minnesota where his passion for the hospitality industry was born. After college he rose through the ranks of the catering sales and event planning roles to reach Director of Sales position before the age of 30. From there stops from The Greenbrier to the Georgia Aquarium to being named to the board of directors for the Atlanta Convention and Visitors bureau have kept him rooted in the south, with Atlanta being his home he gets to enjoy with his wife and four children.

During his most recent six-year tenure in the hospitality industry, Mr. Tull has fed his insatiable interest in Atlanta hospitality market at Southern Exchange Ballrooms where the property located at the historic 200 Peachtree address has seen tremendous growth. Prior to opening Rosendale Events at Southern Exchange Ballrooms, Mr. Tull has opened SEAV, a full-service audio visual company, and added more square footage to the entire special event venue that features 6 unique spaces in one building totaling 110,000 square feet of space. With more growth on the horizon for the expanding hospitality venture, Mr. Tull can see new ventures on the horizon to make Southern Exchange Ballrooms and Rosendale Events trendsetters in the industry in Atlanta and throughout the country.

200 PEACHTREE STREET NW, ATLANTA, GA 30303

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Thank you for choosing Rosendale Event at Southern Exchange Ballrooms, Atlanta's Premier Ballrooms to set your table.

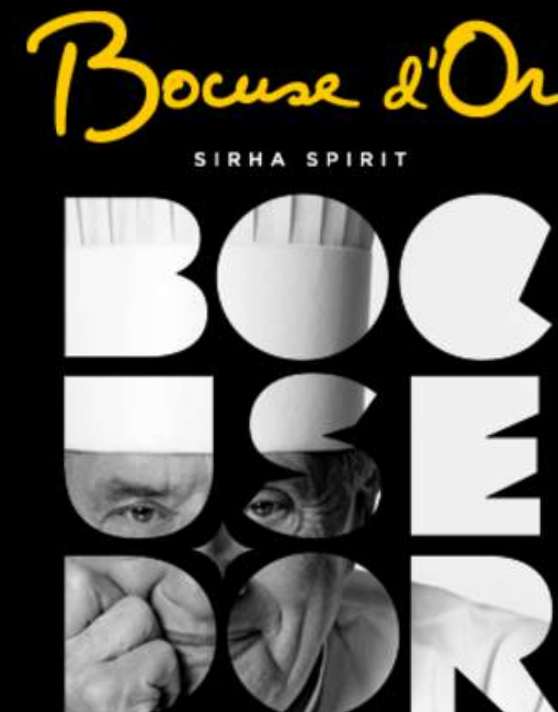
OUR PROFESSIONAL TEAM OF CATERERS AND CHEFS IS AT YOUR SERVICE TO CREATE AND EXECUTE A MEMORABLE AFFAIR FOR YOU AND YOUR GUESTS.

In the culinary industry, and around the world, Rich Rosendale is synonymous with prestigious accolades and accomplishments. He has competed in over 50 cooking competitions, including the world's most demanding, the Bocuse d'Or. He was also the youngest member and Captain of the 2004 and 2008 U.S. Culinary Olympic Team. In 2006, at the World Cup Expogast in Luxembourg, he received a rare perfect score and two gold medals. At the World Master's Basel in Switzerland in 2005, he received 2 Gold Medals in his first international competition.



Becoming a Certified Master Chef (CMC®) is the highest level of certification a chef can achieve. Chefs holding the CMC® certification have demonstrated the pinnacle of professionalism and skill.

Candidates must pass an eight day and nearly 90 hour cooking exam. As of now, only 72 chefs have successfully passed the American Culinary Federation CMC® exam and only 67 of these being currently certified - CMC Rich Rosendale being one of them.



In 2012, CMC Rich Rosendale competed in The Culinary Institute of America's cooking competition in Hyde Park, NY, the Bocuse d'Or USA, to determine the next candidate to represent the United States at the world's most demanding and prestigious cooking competition, the Bocuse d'Or.

Winning the competition in Hyde Park, Rosendale and his team went on to represent the United States in the Bocuse d'Or as the youngest chef that the renowned competition has ever seen.

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The following menus have been honed and tested to ensure your event's success and your sure satisfaction.

SHOULD YOUR EVENT REQUIRE CUSTOM MENUS, OUR TEAM OF CATERING PROFESSIONALS IS READY TO ASSIST YOU

Banquet Policies	Breakfast	Breaks	Lunch	Reception	Dinner	Beverages
1	2	9	12	23	31	43



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[GENERAL INFORMATION]:

Since its inception, Southern Exchange Ballrooms has earned a reputation built on excellence. Our historic legacy is alive and well today as we strive to continually set the benchmark. Please allow our Event Services team to assist you in customizing options that work specifically for your meeting and dining needs. We look forward to serving you.

[SPECIAL DIETARY INFORMATION]:

We are a "gluten-friendly" kitchen, as all meals are prepared in the same vicinity. However, we can accommodate most dietary needs and restrictions including gluten free, vegetarian or vegan dishes with advanced notice. Any advanced information pertaining to dietary needs of your attendees, please share with your Event Sales Manager to ensure a safe and enjoyable time at Southern Exchange Ballrooms. Special Orders that are not declared on the guaranteed BEO will be served on a first come, first serve basis as they are prepared.

[MENU SELECTIONS]:

To ensure the best execution of your event, we kindly request that all menu selections be made 45 days prior to the scheduled functions. Please note that Southern Exchange Ballrooms reserves the right to select a menu for your group should your selections not be made within 15 days of the scheduled functions.

*All food and alcoholic beverages consumed on property must be purchased through Southern Exchange Ballrooms.

*There is a one time \$500 fee for our Chefs to write custom menus. Simple menu changes that include our normal offerings will not be part of this fee. You will be responsible for this charge upon the booking of your event.

*All in-house china, flatware and glassware are included in menu pricing.

[GUARANTEES]:

In order to properly document your event, a separate banquet event order will indicate the anticipated attendance number. We require an update of this guaranteed number by 11:00 a.m., fourteen (14) business days prior to each specific event. In the event this update is not received as scheduled, the anticipated attendance number will be used as the guarantee. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater.

*Catered food events, requested within the 72 hours prior to your event, will be charged at 1.5 times the menu pricing and will be based on availability.

[MINIMUMS]:

Food and Beverage menus require a minimum number of guests. In the event that the number in your party does not meet the minimum, a charge equal to the difference will be made at the menu price.

[RECEPTIONS & COCKTAIL PARTIES]:

Southern Exchange Ballrooms service personnel are required for all receptions and hospitality functions scheduled in public areas throughout the property. For all receptions or functions scheduled where 30 or more guests are in attendance, Southern Exchange Ballrooms service personnel are required. Contact your Event Services Manager for more information regarding hospitality offerings.

[ADDITIONAL SERVICES]:

Southern Exchange Ballrooms will provide prints of an event's personalized menu for a flat fee of \$100 for up to 500 guests; Custom orders also available.

A top-down view of a breakfast meal on a white plate. The meal includes a sunny-side-up egg with a runny yolk, a slice of ham, a potato slice, and a small portion of green salad. The word "BREAKFAST" is overlaid in a large, black, serif font within a yellow rectangular frame.

BREAKFAST

BREAKFAST selections

3

CONTINENTAL BREAKFAST

[lighten up]

- Chilled Natalie's Orange Juice
- Fresh Ripened Fruit Salad with Seasonal Berries
- Selection of individual Yogurt and Granola
- Variety of Individual Boxed Cereal With Whole, 2%, And Skim Milk
- Assorted Muffins and Pastries from our Bakeshop with Creamery Butter, Jams and Honey
- Freshly Brewed Southern Exchange Coffee Blend, Decaffeinated Coffee and Tea Selections

[southern exchange continental]

- Chilled Natalie's Juice Selection: Orange Pineapple, Grapefruit, and Carrot Ginger
- Housemade Agua Fresca: Watermelon Lime and Cucumber Basil
- Fresh Ripened Fruit Salad with Seasonal Berries
- Selection of individual Yogurt and Granola
- Strawberry-Banana Smoothie with Almond Milk
- Assorted Muffins and Pastries from our Bakeshop with Creamery Butter, Jams and Honey
- Freshly Brewed Southern Exchange Coffee Blend, Decaffeinated Coffee and Tea Selections

[peachtree continental]

- Chilled Natalie's Juice Selection: Peach Green Tea, Orange Mango, and Orange Pineapple
- Housemade Agua Fresca: Peach Basil and Watermelon Lime
- Georgia Peaches with Greek Yogurt, Granola and Candied Pecans
- Peach-Banana Smoothie with Almond Milk
- Sliced Brie and Shaved Ham with Peach Preserves, Vanilla Mascarpone and a Thyme Buttermilk Biscuit
- Assorted Muffins and Pastries from our Bakeshop with Creamery Butter, Jams and Honey
- Freshly Brewed Southern Exchange Coffee Blend, Decaffeinated Coffee and Tea Selections



WHEN YOU HAVE AN EARLY MORNING MEETING, SAVE TIME WITH A SELF-SERVICE CONTINENTAL BREAKFAST.

FOR THOSE MEETINGS WHERE CONTINUED COFFEE SERVICE IS REQUESTED, PLEASE CONTACT YOUR SALES REP. MAXIMUM OF THREE ADDITIONAL HOURS.

(MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE, LABOR NOT INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED.)

BREAKFAST selections



ALL PLATED BREAKFASTS SELECTIONS ARE SERVED
WITH: ASSORTED BREAKFAST PASTRIES, MUFFINS
AND BISCUITS FROM THE BAKESHOP, JAMS,
PRESERVES AND CREAMERY BUTTER.

(MINIMUM TWENTY FIVE GUESTS; PRICED PER
PERSON, LABOR NOT INCLUDED. 1 SERVER PER 20
GUESTS REQUIRED.)

PLATED BREAKFAST

4

[classic american breakfast]

Scrambled Eggs Light and Fluffy, Peppered Bacon, Marinated Tomatoes, Roasted Red Potatoes with Caramelized Onions and Herbs

[cheese blintzes](v)

Ricotta Cheese, Cream Cheese and Orange Zest Crepe Pillows topped with Cherries Jubilee Sauce

[classic american breakfast](v)

Eggs Baked with Vidalia Onions, Smoked Gouda Cheese and Confit Mushroom with Tomato Compote, Arugula and Breakfast Potatoes

[southern breakfast]

Country Style Scrambled Eggs, Sage Breakfast Sausage, Fried Green Tomatoes and White Cheddar Stone Ground Grits

[georgia peaches & cream french toast](v)

Brioche French Toast Filled with Peach Vanilla Mascarpone and White Chocolate with Raspberry Compote

ACCOMPANIMENTS & CHILLED JUICE

[select one]

1. Lime Infused Watermelon Salad
2. Grapefruit Brulee with Turbinado Sugar
3. Vanilla Infused Pineapple with Toasted Coconut
4. Marbled Strawberry Greek Yogurt Parfait with Honey Granola

[served with]

1. Chilled Natalie's Orange Juice
2. Coffee
3. Decaffeinated Coffee
4. Tea Selections

BREAKFAST
selections



ALL BREAKFAST BUFFETS ARE SERVED WITH: FRESHLY BREWED SOUTHERN EXCHANGE BALLROOMS COFFEE BLEND,
DECAFFEINATED COFFEE AND TEA SELECTIONS.
FOR MEETINGS OR EVENTS WHERE A COFFEE STATION IS PREFERRED, PLEASE ADD \$5.00 PER PERSON.
(MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE, LABOR NOT INCLUDED. 1 SERVER PER 20
GUESTS REQUIRED).

BREAKFAST BUFFET

[macy's breakfast]

- Chilled Natalie's Orange Juice
- Fresh Ripened Sliced Melon with Seasonal Berries
- Selection of individual Yogurt and Granola
- Scrambled Eggs Casserole with Potato, Boursin, Aged Cheddar and Chives
- Hot Apple and Flaxseed Oatmeal with Plumped Raisins and Brown Sugar
- Peppered Bacon
- Variety of individual Boxed Cereal with Whole, 2% and Skim Milk
- Assorted Muffins and Pastries from our Bakeshop with Creamery Butter, Jams and Honey

[morning delight on peachtree]

- Chilled Natalie's Juice Selection: Orange Pineapple, Grapefruit, and Carrot Ginger
- Fresh Ripened Sliced Melon with Seasonal Berries
- Country Style Scrambled Eggs with Sour Cream and Chives
- Scrambled Egg White Casserole with Peppers, Asparagus, Potatoes and Pepper Jack Cheese
- Crispy Hash Brown Potatoes
- Peppered Bacon and Pork Sausage
- Country Sausage Gravy with Buttermilk Biscuits
- Variety of individual Boxed Cereal with Whole, 2%, and Skim Milk
- Assorted Muffins and Pastries from our Bakeshop with Creamery Butter, Jams and Honey

[georgia sunrise breakfast]

- Chilled Natalie's Juice Selection: Peach Green Tea, Orange Mango, and Orange Pineapple
- Fresh Ripened Sliced Fruit with Seasonal Berries
- Georgia Peach and Greek Honey Parfait with Granola and Berries
- Kale, Pineapple and Banana Smoothie
- Georgia Peach, Vanilla Mascarpone and White Chocolate Crêpes with Raspberry Syrup
- Country Style Scrambled Farm Fresh Eggs
- Fresh Egg Whites with Peppers, Asparagus, Potatoes and Pepper Jack Cheese
- Crispy Hash Brown Potatoes
- Peppered Bacon, Pork Sausage and Sage Turkey Sausage
- Country Biscuits with Sausage Gravy
- Variety of individual Boxed Cereal with Whole, 2%, and Skim Milk
- Assorted Muffins and Pastries from our Bakeshop with Creamery Butter, Jams and Honey



[from our bakeshop]

- Assorted Breakfast Pastries
- Assorted Muffins
- Coffee Cake (12 Portions per Cake)
- English Muffins
- Glazed Donuts
- Buttermilk Biscuits
- Bagels, Toasted with Creamery Butter & Cream Cheese
- Cinnamon Rolls
- Chocolate Croissants
- Scones with Devonshire Cream

[from the griddle]

*Minimum 12 Guests

- Cheese Blintzes with Strawberry Sauce
- Brioche French Toast with Praline Pecan Syrup

[breakfast sandwiches]

- Country Sausage, Scrambled Egg Patty & Aged Cheddar Cheese on a Toasted English Muffin
- Sage Turkey Sausage, Scrambled Egg Patty, Smoked Gouda on a Whole Grain Flatbread
- Pecan Wood Smoked "Ham," Scrambled Egg Patty with Peach Jam on Rosemary Goat Cheese Biscuit
- Scrambled Egg Patty, American Cheese & Peppered Bacon on a Croissant
- (V) Vegan Burrito, Scrambled Tofu with Kimchi Slaw & Edamame Hummus in a Flour Tortilla
- Breakfast Burrito, Eggs, Cheddar Cheese, Green Chili Braised Pork, Potato & Salsa Roja in a Flour Tortilla

[meats & potatoes]

*Minimum 12 Guests

- Peppered Bacon
- Classic Canadian Bacon
- Sage Turkey Sausage
- Country Pork Sausage
- Hash Brown Potatoes
- Breakfast Country Style Bliss Potatoes with Caramelized Onions & Herbs

[fruits, oats & granola]

- Hot Quinoa "Oatmeal" with Peach Compote, Fresh Blueberries & Coconut
- Hot Apple & Flaxseed Oatmeal with Plumped Raisins & Brown Sugar
- Cream of Wheat with Peach Preserves & Whipped Cream
- Creamy Cheddar Cheese & Herb Grits with Black Pepper and Chive Cream
- Assorted Whole Fresh Fruit
- Assorted Dry Cereals with Whole & Skim Milk
- Granola Bars
- Healthy Grains Bars
- Selection of individual Fruit Yogurts with Bowl of Granola

BREAKFAST selections



BREAKFAST ENHANCEMENTS continued 7

[omelet station]

Fresh eggs cooked to order with the following accompaniments:

Honey Ham, Pork Sausage, Turkey Sausage, Peppered Bacon, Roasted Peppers, Fire-Roasted Tomatoes, Sautéed Mushrooms, Scallions, Red Onions, Sautéed Spinach, Salsa Roja, Sour Cream, Mozzarella, Smoked Gouda, Aged Cheddar Cheese

[hot griddle and waffle station]

Pancakes and Waffles made Fresh in Front of you, Serviced with the Following Toppings:

Fresh Berries, Basil Macerated Peaches, Whipped Vanilla Mascarpone Cream, Chocolate, Candied Pecans, Bananas Rum Raisin Sauce, Fruit Compotes and Syrups

[southern eggs benedict station]

English Muffins, Corn Grit Medallions, Fried Green Tomatoes, Sautéed Baby Kale, House Smoked Pork Loin, Flaked Black Pepper Atlantic Salmon, Poached Egg, Pickled Red Onion and Verjus Shallot Bearnaise Sauce

[the southern grits station]

Stone Ground Grits, Butter, Aged Cheddar Cheese, Smoked Gouda, Parmesan, Scallions, Stewed Tomato and Okra, Fire Roasted Corn, Bacon, Andouille Sausage and Shrimp

[carved smoked pork belly pastrami]

Goat Cheese and Rosemary Biscuits Complete with Sweet Beer Mustard and Onion Relish

OUR BREAKFAST ENHANCEMENTS MENU ITEMS ARE ALL
CHEF ATTENDED STATIONS.

(MINIMUM TWENTY FIVE GUESTS; TWO HOUR
MAXIMUM. PRICED PER PERSON, LABOR NOT INCLUDED.
1 CHEF ATTENDANT PER 100 GUESTS PER STATION
REQUIRED.)



GRAB AND GO BREAKFAST

8

Wondering where you're going to eat today?
Whether you're catching a flight, have another meeting to go to, or out for a drive, we want you to customize a meal to go and make your day a little easier to enjoy. Meals are designed for on the go, if seating is required additional charges apply.

Priced per Person, Labor Not Included. 1 Station Attendant per 100 Guests, per Station, Required.

[bbq breakfast burrito]

Breakfast Burrito, Eggs, Cheddar Cheese, Bbq Pork Shoulder, Potato, and Salsa Roja, in Flour Tortilla

[country sausage biscuit]

Country Sausage, Scrambled Egg Patty and Aged Cheddar Cheese on a Buttermilk Biscuit

[ham & cheese croissant]

Scrambled Egg Patty, American Cheese and Shaved Honey Ham on a Croissant

[smoked bacon biscuit]

Pecan Wood Smoked Shoulder Bacon, Scrambled Egg Patty on a Rosemary Goat Cheese Biscuit

[tofu breakfast burrito](v)

Vegan Burrito, Tofu with Kimchi Slaw, Edamame Hummus, in Flour Tortilla

[turkey sausage sandwich]

Sage Turkey Sausage, Scrambled Egg Patty, Smoked Gouda on a Whole Grain Flatbread

* All Grab & Go Morning Selections also Include:

● Granola Bar ● Seasonal Berries ● Cinnamon Bun ● Individual Orange Juice

BREAKS



[coffee service / stations]

When your group needs a lift between meetings and meals, a coffee service or break fits right in. It's the best way to rejuvenate minds and refresh bodies.

THE BASICS

Coffee, Decaffeinated Coffee and Tea

4 Hour Service [OR] 8 Hour Service

Add Each Selection Below at \$2 per Person, per Selection :

- Iced Coffee
- Housemade Agua Fresca: Cucumber Basil & Housemade Agua Fresca: Watermelon Lime
- Fruit Juices
- Soft Drinks
- Red Bull & Sugar-Free Red Bull
- Gatorade

TOTAL REFRESH

Coffee, Decaffeinated Coffee, Tea, Assorted Soft Drinks, and Bottled Water or Housemade Agua Fresca: Watermelon-Lime and Cucumber Basil

4 Hour Service [OR] 8 Hour Service

Add Each Selection Below at \$2 per Person, per Selection :

- Iced Coffee
- Fruit Juices
- Red Bull & Sugar-Free Red Bull
- Gatorade

For meetings where continued coffee service is requested beyond the services offered, please ask your sales representative. Each coffee service will be checked regularly and refreshed.

IF YOUR MEETING SCHEDULE REQUIRES REFRESHMENT SERVICE FOR THE DURATION OF YOUR MORNING OR AFTERNOON MEETING, WE RECOMMEND ONE OF THE FOLLOWING OPTIONS.
(MINIMUM OF FIVE GUESTS;
PRICED PER PERSON FOR FOUR HOUR SERVICE, LABOR NOT INCLUDED.
1 STATION ATTENDANT PER 100 GUESTS, PER STATION, REQUIRED.)





[morning]

- Assorted Muffins
- Assorted Breakfast Pastries
- Coffee Cake (18 Servings)
- Whole, Seasonal-Selection Fresh Fruit including Apples, Pears, Oranges and Bananas
- Bagels with Whipped Butter and Cream Cheese
- Individual Yogurt Parfaits with Granola

[afternoon]

- Buttered & Salted Fresh Popcorn (1 Bowl per 25 People)
- Potato Chips and Onion Dip (1 Bowl per 25 People)
- Whole, Seasonal-Selection Fresh Fruit including Apples, Pears, Oranges and Bananas
- Assorted Candy Bars including Snickers, Hershey's, and Milky Way
- Individual Bags of Chips
- Individual Bags of Pretzels
- Mixed Nuts (1 Bowl per 25 People)
- Assorted French Macarons
- Assorted Cookies including Chocolate Chip, Oatmeal Raisin, Peanut Butter
- Granola Bars
- Rich Fudge Brownies
- Warm Soft Pretzels with Cheese Sauce and Yellow Mustard
- Healthy Granola Bars

Depending on the Event, 1 Station Attendant per 100 Guests, per Station, May Be Required.

BEVERAGES

[individual]

- Assorted Canned Sodas
- Bottled water including Spring and Sparkling
- Fruit Juices (Includes: Orange, Grapefruit and Cranberry Blend)
- Gatorade
- Sugar Free Red Bull and Red Bull
- O'Douls (Non-Alcoholic Beer)
- Domestic Beer
- Imported Beer
- Craft Beer

[group selection]

2.5 gallon self-serve containers (30 servings per container)

- Housemade Aqua Fresca: Cucumber Basil
- Housemade Agua Fresca: Watermelon Lime
- Freshly Brewed Coffee, Decaffeinated Coffee or Tea
- Chilled Strawberry Lemonade Dispenser
- Chilled Tropical Fruit Punch Dispenser
- Hot Mulled Apple Cider
- Hot Milk Chocolate
- Iced Sweet Tea Dispenser
- Chilled Natalie's Juice Selection: Orange Pineapple, Grapefruit, and Carrot Ginger



LUNCH

*All Plated Luncheon Selections are Served with: Freshly Brewed Southern Exchange Ballrooms Coffee Blend, Decaffeinated Coffee and Tea Selections.

Minimum Twelve Guests; Minimum Two Courses; Priced per Person, Labor Not Included. 1 Server per 20 Guests Required.



[soup]

BLUE CRAB AND CORN SOUP:
Roasted Tomatoes, Corn, Crab,
Old Bay and Seasonal Vegetables

CHILLED PEACH SOUP (V):
Vanilla Chantilly and Coconut
Macaroons

LOADED BAKED POTATO SOUP:
Chives, Bacon Lardon and Aged
Cheddar Cheese

SAN MARZANO TOMATO SOUP (V):
Puree of San Marzano Tomatoes
Topped with Parmesan Cheese

[side salad]

CLASSIC CAESAR SALAD:
Hearts of Romaine, Parmesan Focaccia Crostini and
Marinated Tomatoes with Creamy Garlic Emulsion

ICEBERG SALAD:
Bacon Lardon, Marinated Tomato and Cucumber with
Blue Cheese Mousse and Poppy Seed Vinaigrette

MIXED GREENS SALAD:
Field Greens, Tomatoes, Cucumber, Onions and
Parmesan Cheese with Cider Vinaigrette

ROMAINE AND ARUGULA SALAD:
Garlic Croutons, Marinated Tomatoes and Parmesan
with Cracked Black Pepper and Parmesan Dressing

[sandwiches]

*All Sandwich Offerings will be Served with
Homemade Sweet Potato Chips.

BEEF BARBACOA BURRITO:
Salsa Roja, Fresh Cilantro, Marinated
Red Onion and Chipotle Mayo in
Flour Tortilla

CILANTRO FRIED GREEN TOMATO:
Goat Cheese, Candied Bacon,
Spinach and Black Pepper Mayo on a
Pretzel Roll

HOUSED SMOKED TURKEY:
Roasted Red Bell Peppers, Arugula,
Tomato, Feta Cheese and Basil Pesto Mayo
on Ciabatta

SLOW ROASTED PORK SHOULDER:
Purple Sauerkraut, Manchego, Red
Onion and Cider Mayo on Ciabatta

VEGGIE FLATBREAD (V):
Roasted Portabella, Zucchini, Squash,
Peppers and Onion with Edamame
Hummus in a Whole Grain Flatbread



Please Refer to the Plated Luncheon Guidelines Provided on the Previous Menu Page for all Food Minimums, Labor Requirements and Additional Event Service Options for Plated Luncheons.

[salad entrées]

BABY KALE SALAD:

Pickled Shallots and Peruvian Peppers with a Creamy Lemon-Dill Emulsion

FARMER'S SALAD:

Asparagus, Tomato, Red Onion, Blue Cheese, Hard Cooked Egg and Red Wine Vinaigrette

GRILLED VEGETABLE SALAD:

Baby Iceberg, Asparagus, Seasonal Squash, Root Vegetables, Feta Cheese and Smoked Tomato Ranch

SOUTHERN STRAWBERRY SALAD:

Bibb, Spinach and Romaine Lettuce, Fresh Strawberries, Shaved Celery, Toasted Almonds, Sunflower Seeds, Parmesan Cheese and Lemonade Vinaigrette

GRILLED ROMAINE, PORTOBELLO & ASPARAGUS SALAD:

Complete with Parmesan Focaccia Crostini, Marinated Tomatoes and a Creamy Garlic Emulsion

ADD PROTEIN:

- Lemon Thyme Roasted Chicken Breast
- Spicy Sautéed Shrimp
- Blackened Flat Iron Steak



[hot entrées]

ROASTED VEGETABLES WITH GNOCCHI:

Basil Pesto and Shaved Parmesan Cheese

COUNTRY FRIED CHICKEN:

Braised Collards, Stone Ground Grits with Skillet Gravy

BALSAMIC MARINATED GRILLED SIRLOIN STEAK:

Herb Mashed Potatoes, Balsamic Grilled Vegetables with Béarnaise Sauce

HERB ROASTED CHICKEN BREAST:

Sautéed Seasonal Vegetables, Garlic Mashed Potatoes and Natural Jus

SHRIMP AND CRAB PASTA:

Arugula, Tomato, with Garlic Scampi Sauce and Corn Noodles

SOUTHERN JUMBO SHRIMP AND GRITS:

Garlic and Herb Stone Ground Grits with Tasso Ham Gravy

SLOW COOKED BEEF SHORT RIBS:

Rosemary Mascarpone Polenta, Shallot Confit and Red Wine Jus

[desserts]

GEORGIA PEACH COBBLER:

Brown Sugar Crisp, Vanilla Spiced Chantilly

GRAPEFRUIT PANNA COTTA:

Vanilla, Basil, Ruby Grapefruit Preserves

SOFT CHOCOLATE

MOUSSE:

Caramel Sauce, Praline Almond Crunch

VANILLA CHIA TAPIOCA:

Compressed Pineapple, Coconut Sorbet

SOUTHERN PECAN PIE:

Caramel Sauce, Spiced Whipped Cream



ALL BUFFET LUNCHEON SELECTIONS ARE SERVED WITH:
FRESHLY BREWED SOUTHERN EXCHANGE BALLROOMS COFFEE BLEND, DECAFFEINATED COFFEE AND
TEA SELECTIONS. FOR MEETINGS OR EVENTS WHERE A COFFEE STATION IS PREFERRED, PLEASE ADD
\$5.00 PER PERSON. (MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE,
LABOR NOT INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED).

[salad]

MIXED GREENS SALAD:
Diced Cucumbers, Carrots, Tomatoes, and Sliced Red Radishes
with Ranch Dressing and White Wine Vinaigrette

*Add a Daily Inspired Soup Selection
for \$5 per Person

[sandwiches]

BEEF BARBACOA
BURRITO:
Fresh Cilantro, Marinated
Red Onion and Chipotle
Mayo in a Flour Tortilla with
Salsa Roja

CILANTRO FRIED
GREEN TOMATO:
Goat Cheese, Candied
Bacon, Spinach and Black
Pepper Mayo on a Pretzel
Roll

HAM & CHEESE:
Pimento cheese and
Shaved Black Forest
Ham on a Cheddar
Biscuit

HOUSE SMOKED
TURKEY:
Roasted Red Bell Peppers,
Arugula, Tomato, Feta
Cheese and Basil Pesto
Mayo on Ciabatta

VEGGIE FLATBREAD
(V):
Roasted Portabella, Zucchini,
Squash, Peppers and Onion
with Edamame Hummus in
Whole Grain Flatbread

[desserts]

ASSORTED COOKIES:
Chocolate Chip, Oatmeal Raisin and Sugar Cookies

RASPBERRY BARS
Raspberry Jam on Pastry Dough topped with Streusel and Confectioners Sugar

[soups & salads]

HAM HOCK &
HOMINY SOUP:

Hominy, Collard Greens
and Tomatoes in
Chicken Broth

FRESH CUCUMBER
& TOMATO SALAD:

Julienne Red Onion and Fresh
Dill tossed with
Apple Cider Vinaigrette

LETTUCE MEDLEY
SALAD:

Bibb, Spinach and Romaine Lettuce,
Roasted Sweet Potatoes, Sunflower
Seeds, Cheddar Cheese, Cornbread
Croutons and Lemonade Vinaigrette

[entrées & sides]

MEDLEY OF SEASONAL
VEGETABLES:

Fresh Basil Pesto Butter

PEACH TEA RUBBED CHICKEN
THIGHS:

Peach Bourbon Barbeque Sauce

PULLED SMOKED BRISKET:

Caramelized Onions and a Mustard
BBQ Sauce Brioche Bun

SWEET CORN PUDDING:

Rosendale Event's Spin on the Classic
Spoonable Creamy Corn

[desserts]

CHERRY COBBLER:

Vanilla Whipped Cream and White
Chocolate

S'MORES TEXAS SHEET CAKE:

Topped with Nutella Icing, Toasted
Meringue, Graham Cracker and Chocolate
Shavings



ALL BUFFET LUNCHEON SELECTIONS ARE SERVED WITH:
FRESHLY BREWED SOUTHERN EXCHANGE BALLROOMS COFFEE BLEND, DECAFFEINATED COFFEE AND TEA
SELECTIONS. FOR MEETINGS OR EVENTS WHERE A COFFEE STATION IS PREFERRED, PLEASE ADD \$5.00 PER
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INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED).



[salads]

DELI POTATO SALAD:
Russet Potatoes tossed in Mayo, Grainy
Mustard, Red Onions, Diced Celery,
Pickles and Parsley

ELBOW PASTA SALAD:
Crispy Bacon, English Sweet Peas,
Sweet Onion and Creamy Apple Cider
Dressing

TOSSED GREEN SALAD:
Diced Cucumbers, Carrots, Tomatoes,
and Sliced Red Radishes with Ranch
Dressing and White Wine Vinaigrette

[deli salads]

CLASSIC EGG SALAD

CLASSIC TUNA SALAD
Made with sustainable Albacore
Tuna

[meats & cheeses]

DISPLAY OF MEATS AND
CHEESES TO INCLUDE:
Corned Beef, Black Forest Ham,
House-Made Roast Beef and Turkey.
Swiss, Havarti, Cheddar, Provolone
and Fresh Mozzarella.

[condiments]

BREADING:
Selection of Assorted Rolls and
Sliced Bread

CONDIMENTS:
Pig Cave Black Mustard, Stone
Ground Mustard and Classic Mayo

EXTRAS:
Calabrese Peppers, Kosher Dill
Pickle Spears, Cherry Pepper and
Pearl Onions

GREENERY:
Platters of Bibb Lettuce, Red Onions,
Sliced Tomatoes and Sliced
Cucumbers

[desserts]

ASSORTED COOKIES:
Chocolate Chip, Oatmeal Raisin,
Sugar Cookies

STRAWBERRY SHORTBREAD:
Topped with Vanilla Chantilly

*Add a Daily Inspired Soup Selection
for \$5 per Person

ALL BUFFET LUNCHEON SELECTIONS ARE SERVED WITH:
FRESHLY BREWED SOUTHERN EXCHANGE BALLROOMS COFFEE BLEND, DECAFFEINATED COFFEE AND TEA
SELECTIONS. FOR MEETINGS OR EVENTS WHERE A COFFEE STATION IS PREFERRED, PLEASE ADD \$5.00 PER
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[soups & salads]

SMOKED TOMATO
& TORTILLA SOUP:
Charred Vegetables,
Chipotle, Topped with
Avocado Crema

SHRIMP TEX MEX
PASTA SALAD:
Fire Roasted Corn, Black
Beans, Tomatoes and
Creamy Poblano Dressing

SOUTHWESTERN
CORN & CABBAGE
SLAW:
Jalapeño Lime Dressing

[entrées & sides]

BEEF BARBACOA:
Salsa Roja and Pickled Red Onions

PORK BRAISED IN GREEN
CHILES:
Corn Tortillas, Lime and Salsa Verde

COWBOY RANCH-STYLE
BEANS:
Chiles, Onions and Chopped Brisket

MEXICAN STREET CORN
SPOONBREAD:
Queso Fresco, Mayo, Chilis and Fresh
Cilantro

[desserts]

CHIMICHANGA DULCE
CHEESECAKE:
Dulce De Leche Sauce

SUGAR & CINNAMON
CHURROS:
Mexican Chocolate Dipping Sauce

ALL BUFFET LUNCHEON SELECTIONS ARE SERVED WITH:
FRESHLY BREWED SOUTHERN EXCHANGE BALLROOMS COFFEE BLEND, DECAFFEINATED COFFEE AND TEA
SELECTIONS. FOR MEETINGS OR EVENTS WHERE A COFFEE STATION IS PREFERRED, PLEASE ADD \$5.00 PER
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[soups & salads]

TUSCAN KALE
SOUP:
Baby Kale, Orzo and
Parmesan in a Light
Tomato Broth

FARM STAND
GREENS:
Sun-Dried Tomatoes,
Shaved Fennel, Carrots
and Buttermilk-Parmesan
Dressing

TOMATO MEDLEY:
Mozzarella, Julienne Onion
and Fresh Basil tossed with
Red Wine Vinaigrette

[entrées & sides]

CHICKEN CACCIATORE:
Seared Chicken Breast with Roasted
Peppers, Mushrooms, Olives, Capers
and Tomato

SLOW ROASTED GARLIC &
ROSEMARY RUBBED PORK
SHOULDER:
Cannellini Bean Ragout and Fennel-
Raisin Caponata

RED & WHITE QUINOA
"POLENTA":
Lemon Zest and Thyme Cream

ROASTED SEASONAL
SQUASH:
Tomato Relish, Capers and Parsley,
Drizzled with Balsamic Reduction

[desserts]

CLASSIC CANNOLI:
Fried Pastry dough filled with Almond
Ricotta Mousse and Semi-Sweet
Chocolate Chips

GRAPEFRUIT PANNA
COTTA:
Vanilla, Basil and Ruby Grapefruit
Preserves



ALL BUFFET LUNCHEON SELECTIONS ARE SERVED WITH:
FRESHLY BREWED SOUTHERN EXCHANGE BALLROOMS COFFEE BLEND, DECAFFEINATED COFFEE AND TEA
SELECTIONS. FOR MEETINGS OR EVENTS WHERE A COFFEE STATION IS PREFERRED, PLEASE ADD \$5.00 PER
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INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED).

[soups & salads]

KIMCHI SOUP:
Spicy Cabbage, Pork
Belly, Scallions and
Tofu in Ginger Chicken
Broth

GLASS NOODLE
SALAD:
Finished with Shaved
Vegetables, Shiso and
Thai Chili Vinaigrette

KALE & HEIRLOOM
CARROT SLAW:
Red Cabbage, Shaved Red
Onion, Pumpkin Seeds and
Creamy Miso Dressing

[entrées & sides]

SEARED ATLANTIC
SWORDFISH:
Israeli Couscous with Charred Red Onions,
Tomatoes and a Lemon Vinaigrette

SPICY GINGER SZECHUAN
BEEF:
Ginger-Soy Fried Skirt Steak with Carrots
and Green Onions over Jasmine Rice

BLACK LENTIL & SWEET
POTATO TIKKA MASALA:
Masala Sauce cooked with Cumin, Fresh
Ginger and Cilantro

CURRY ROASTED
CAULIFLOWER & ZUCCHINI:
Coconut and Coriander

[desserts]

TRADITIONAL INDIAN JALEBI
Crispy Fried Dough served with
Saffron Honey Syrup

VANILLA TAPIOCA:
Compressed Pineapple and
Coconut Chantilly



ALL BUFFET LUNCHEON SELECTIONS ARE SERVED WITH:
FRESHLY BREWED SOUTHERN EXCHANGE BALLROOMS COFFEE BLEND, DECAFFEINATED COFFEE AND TEA
SELECTIONS. FOR MEETINGS OR EVENTS WHERE A COFFEE STATION IS PREFERRED, PLEASE ADD \$5.00 PER
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INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED).

[soups & salads]

SMOKED TOMATO BISQUE:
Charred Vegetables and Chipotle topped
with Avocado Crema

TOSSED GREEN SALAD:
Diced Cucumbers, Carrots, Tomatoes, and Sliced
Red Radishes with Ranch Dressing and White
Wine Vinaigrette

CORNBREAD SALAD:
Toasted Cornbread, Pinto Beans, Green Onion,
Tomatoes, Shredded Cheddar Cheese, Roasted
Corn and Peppers bound together with Ranch
Dressing

[entrées & sides]

CORNMEAL FRIED SOUTHERN
GEORGIA CATFISH:
Horseradish Mayo and Lemon Wedges

CILANTRO FRIED GREEN
TOMATOES:
Creamy Poblano Avocado Dipping
Sauce

SWEET TEA & LEMON THYME
ROASTED PORK LOIN:
Confit Lemon and Pearl Onions

PIMENTO MAC & CHEESE:
Topped with Bacon and Fried Onions

[desserts]

PEACHY GRAHAM
CRACKER CUMBLE:
Cinnamon Whipped Cream

SALTED CHOCOLATE
BOURBON PECAN BARS



ALL BUFFET LUNCHEON SELECTIONS ARE SERVED WITH:
FRESHLY BREWED SOUTHERN EXCHANGE BALLROOMS COFFEE BLEND, DECAFFEINATED COFFEE AND TEA
SELECTIONS. FOR MEETINGS OR EVENTS WHERE A COFFEE STATION IS PREFERRED, PLEASE ADD \$5.00 PER
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GRAB AND GO LUNCH

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Wondering where you're going to eat today? Whether you're catching a flight, have another meeting to go to, or out for a drive, we want you to customize a meal to go and make your day a little easier to enjoy. Meals are designed for on the go, if seating is required additional charges apply.

Priced per Person, Labor Not Included. 1 Station Attendant per 100 Guests, per Station, Required.

[beef tenderloin sandwich]

Beef Tenderloin, Pickled Red Onion, Shredded Lettuce, Havarti and Pig Cave Mustard-brushed on Ciabatta

[fried chicken & goat cheese biscuit]

Duck Fat Fried Chicken with Spicy Honey Mayo on Rosemary Goat Cheese Biscuit

[ham & brie pretzel bun sandwich]

Honey Ham and Brie with Country-style Mustard and Arugula on Pretzel Bun

[tofu burrito](v)

Vegan Burrito, Tofu with Kimchi Slaw, Edamame Hummus, in Flour Tortilla

[smoked turkey sandwich]

Smoked Turkey, Roasted Red Bell Peppers, Arugula, Tomato, Feta Cheese, Basil Pesto Mayo on Ciabatta

[vegetable flatbread sandwich](v)

Breakfast Burrito, Eggs, Cheddar Cheese, Bbq Pork Shoulder, Potato, and Salsa Roja, in Flour Tortilla

* All Grab & Go Afternoon Selections also Include:

● Bag of Chips ● Apple ● Bottle of Water ● Chocolate Chip Cookie



RECEPTIONS

Priced per Piece, Labor Not Included. 1 Server per 20 Guests Required if Canapés are Passed; 1 Station Attendant per 100 Guests if Canapés are Displayed.

In order to provide your guest with a variety of canapés and to ensure an elaborate display, we recommends a minimum combination of three cold canapés and two hot canapés for an average of five pieces per person; ordered by the dozen.

OR, For Continuous Canapés Service, ask your sales representative.

[cold canapés]

MEAT

- Beef Tataki, Enoki and Hoisin on a Coconut Jasmine Rice Cake
- Ham and Pimento Cheese Pinwheel with Herb Sour Cream
- Smoked Chicken and Rosemary Oil Dressing Romaine wrapped in Rice Sheets with Parmesan Emulsion
- Duck Confit with Taleggio Cheese, Rosemary Blueberry Jam and Apple Slaw in Cornet
- Shaved Virginia Ham, Blue Cheese Biscuits, with Bourbon Pear Mostarda

SEAFOOD

- “New Bay Shrimp Cocktail,” Peach and Tomato Shooter
- Potato Tumbleweeds with Sterling Caviar and Crème Fraiche
- Ahi Tuna Tacos, Togarashi Wontons, Ginger and Avocado Crema
- Lobster and Grilled Pineapple Salad on Blini with Fresh Cilantro
- Vietnamese Blue Crab Summer Rolls with Mango, Cucumber and Cilantro with Sweet Chili Dipping Sauce

VEGETARIAN

- Edamame Hummus on Garlic Chile Naan with Greek Yogurt and Tikka Spice
- Heirloom Tomato and Watermelon Shooter with a Focaccia Parmesan Crisp
- Midori, Vanilla & Lime Lollipops
- “The Peach Tree”, Peach and Pecan Crusted Goat Cheese Truffles
- Vegetable Spring Rolls and Red Curry Peanut Sauce



Please Refer to the Social Receptions / Canapés Guidelines Provided on the Cold Canapés Menu for all Food Minimums, Labor Requirements and Additional Event Service Options for Hot Canapés.

[hot canapés]

MEAT

- Chicken and Waffle Cone with Creamy Maple Slaw and Hot Sauce
- Chicken Sausage Croquette with Peach Tea White BBQ
- Fried Chicken Bites on a Crisp Waffle with Honey-Sriracha Mayo
- Thai Curry Chicken Satay with Spicy Peanut Sauce
- Beef Samosa with Mint Chutney
- Coca-Cola Braised Beef Tacos with Chipotle Mayo and Vinegar Slaw
- Fried Green Tomato Slider with Smoked Bacon and Black Pepper Mayo
- Grilled Lamb Lollipops with a Raisin, Pine Nut Chutney

SEAFOOD

- Steamed Dim Sum with Sambal and Soy Dipping Sauce
- Shrimp Potstickers with Lemongrass Ponzu
- Maryland Style Mini Crab Cakes with Mango Brown Butter Sauce
- Lobster Burgers on Hawaiian Buns with Manchego & Truffle Mayo

VEGETARIAN

- Eggplant Provençal Stuffed Artichoke Hearts
- Crispy Cabbage Lumpia Roll with Yum-Yum Sauce
- Mozzarella Cheese and Sundried Tomato Flatbread
- Pimento Cheese Fritter with Piccalilli Relish
- Red Bliss Potatoes Soufflé with Horseradish and Parmesan
- Warm Brie Tartlet with Georgia Pecans and Peach Preserves
- Wild Mushroom Arancini with Parmesan Aioli





Minimum Twenty-five Guests; Priced per Person for One Hour Service, Labor Not Included. 1 Station Attendant per 100 Guests Required.

[fresh garden vegetable crudite]

Includes Baba Ghanoush, Hummus and Muhammara Dipping Sauces

[baked brie with mixed berry compote]

Warm Brie covered in Berry Sauce and Sliced Apples, Served with French Bread and Crackers

[display of seasonal fruits & berries]

Includes Strawberry Dip with Whipped Marshmallow and Strawberry Cream Cheese

[house salumi display]

Assorted Cured and Dried Meats with French Bread, Pig Cave Black Mustards and Pickled Vegetables

[southern pickle & cheese board]

Pimento Cheese, Colby Jack, Farmer's Cheddar, Smoked Gouda and Blue Cheese with Buttermilk Crackers, House Pickled Vegetables, Olives and Candied Pecans

[house smoked seafood display]

Peppered Smoked Salmon, Herb Shrimp and Brown Sugar Trout, Horseradish Cream, Capers, Red Onion, Lemon, Toast Points and Crackers

[chilled seafood display]

Jumbo Shrimp with Cocktail and Sauce Louis, Fresh Shucked Oysters on the Half Shell, Snow Crab Claws, Mussels, Crackers, Lemons, Mignonette and Tabasco Sauce

Enhance your reception with a Chef Attendant and add an action station so your guest can view the food being prepared right in front of their eyes.

Minimum Twenty-five Guests; Priced per Person for Two Hour Service, Labor Not Included. 1 Chef Attendant per 75 Guests, per Station, Required. For certain events, catering servers may apply as well.

[the garden station]

Includes:

- Tossed Romaine, Field Greens or Garden Spinach
- Caesar, Balsamic and Ranch Dressings
- Freshly Grated Parmesan Cheese, Herbs and Croutons
- Tomatoes, Onions, Carrots, Broccoli, Cucumbers, Chopped Eggs, Bacon and Mushrooms

[risotto station]

Includes:

- Saffron Risotto with Ham, Asparagus, Black Truffle, Diced Tomato and Shiitake Mushrooms
- Parmesan Risotto with Shrimp and Crab Meat, Roasted Lemon and Green Onions

[pasta station]

Includes:

"Italian Influence"

- Fresh Handmade Pastas
- Fresh Tomato Sauce, Garlic Parmesan Cream and Basil Pine Nut Pesto

[or]:

"Southern Comfort"

- Fresh Handmade Creste di Gallo Noodles
- Aged Cheddar Sauce

[buckshot grits station]

Includes:

- Hickory Cane and Bourbon Red Grits
- Butter, Aged Cheddar Cheese, Smoked Gouda and Parmesan
- Scallions, Stewed Tomato and Okra, Fire Roasted Corn, Bacon, Andouille Sausage and Shrimp

[taco station]

Includes:

- Beef Barbacoa
- Green Chile Braised Pork
- Mesquite Grilled Chicken
- Condiments: Salsa Roja, Salsa Verde, Pickled Red Onions, Guacamole, Fresh Limes
- Tortillas: Flour and Corn

[low country boil station]

Cooked to Order in Personal Tapas

Size Servings:

- Corn, Potatoes, Spicy Sausage and Shrimp
- Cocktail Sauce, Drawn Butter and Lemon on the side

[fried rice & dim sum station]

Includes:

- Lo Mein Noodles, Szechuan Shrimp, Mushrooms, Scallions, Peppers in a Ginger Soy Sauce
- Chicken Fried Rice, with Carrots, Broccoli, Shiitake and Sambal
- Steamed Pork BBQ Buns with Kimchi, Shrimp Shumai and Pineapple Ginger Dipping Sauce

[slider station]

Includes:

- BBQ Pork Sliders, Crispy Fried Onions and Shredded Cheddar Cheese
- Cheese Burger Slider, Smoked Ketchup, Shredded Lettuce, Tomato and Pickle
- Country Fried Slider, Honey Dijon Mayo, Shredded Lettuce and Pickle
- Kettle Chips with French Onion Dip and Sweet Potato Chips with Creamy BBQ Dip

[pacific poke station]

Includes:

- Forbidden Rice, Sweet Rice, Brown Rice
- Mirin Soaked Salmon, Tuna Poke, Sweet Crab, Shaved Vegetable
- Pickled Ginger, Wasabi, Sriracha Mayo, Scallions, Soy Sauce, Lime, Cilantro
- Togarashi Wontons with Sea Salt Nori
- Warm Edamame with Sea Salt & Sesame



Enhance your reception with a Chef Attendant and add an action station so your guest can view the food being prepared right in front of their eyes. *Minimum Twenty-five Guests; Priced per Person for Two Hour Service, Labor Not Included. 1 Chef Attendant per 75 Guests, per Station, Required. For certain events, catering servers may apply as well.*

[carving stations]

PEPPER SMOKED TURKEY BREAST

Sage Cornbread Dressing, Ginger Cherry Chutney

MISO GLAZED SALMON

Green Papaya, Vegetable Slaw and Forbidden Rice

STRAWBERRY BEAUJOLAIS GLAZED HAM

Vanilla Roasted Pineapple

PARMESAN CRUSTED RACK LAMB

White Bean Cassoulet, Arugula Pesto

18 HOUR. SMOKED BEEF BRISKET

Spoonbread, Bourbon Peach Barbecue

FIVE SPICED BEEF TENDERLOIN

Asian Noodle Salad, Marinated Bok Choy, Pickled Ginger

HORSERADISH CRUSTED ROAST BEEF

Herb and Garlic Scallop Potatoes, Watercress Salad, Truffle Vinaigrette

PEACH GLAZED ROAST PORK LOIN

Aged Cheddar Mac-n-Cheese, Southern Braised Collard Greens



Allow Our Bakery to Open Up After Hours to Service Your Guests After Dinner and Create a Special Confectionary Experience for an After Party.
Minimum Twenty-Five Guests. Priced per Person for Two Hour Service, Labor Not Included. 1 Server per 20 Guests Required.

[create your
own cobbler]

- Includes:
- Warm Peach Cobbler
 - Apple Cobbler
 - Cherry Cobbler
 - Streusel Topping
 - Whipped Cream
- * Add \$1.00 and Chef Attendant for Ice Cream

[classic cookies
& milk]

- Includes:
- "The Cookie Jar":
- Sugar, Oreo, Chocolate Chip, Lemon
 - Blueberry, Oatmeal, Snickerdoodle, Vanilla
 - Wafer, Chocolate covered Graham Crackers
- Chilled Chocolate and Whole Milk
- Dispensers

[sinfully sweet
bits]

- Miniature Pastires to Include:
(Select Three)
- Vanilla Cream Puff
 - Chocolate Éclair
 - Donut Pops with Vanilla Buttercream Icing and Sprinkles
 - Brownie and Whipped Cream Parfait
 - Berry Tart, Pastry Cream and Apricot Glaze
 - Peaches and Cream Shooter with Vanilla Wafer

[country
creations] ————— \$8

- Miniature Pastires to Include (Select Three):
- Salted Chocolate Bourbon Pecan Bars
 - Peachy Graham Cracker Crumble, Cinnamon Whipped Cream
 - Banana Pudding Parfait with Vanilla Wafers
 - Texas Sheet Cake, Topped with Buttermilk Chocolate Ganache, Pecan Caramel
 - Mixed Berry Mason Jar Parfait
 - Lime Compressed Watermelon and Basil Seed Shooter

[live fire
s'mores] ————— \$10

- Includes:
- Marshmallows
 - Graham Crackers
 - Chocolate covered Graham Crackers
 - Hershey Bars
 - Candied Bacon
 - Sliced Banana and Strawberries
 - Chocolate Hazelnut Spread
 - Peanut Butter Spread
- * Chef Attendant Required
- * Add \$1.00 for Ice Cream

[artisan
chocolatier] ——— \$11

- Specialty Chocolates to Include (Select Three):
- Locally-Sourced Macaroons
 - Handcrafted Bonbons
 - Array of Chocolate Truffles
 - Artisanal Chocolate Shards
 - White Chocolate Raspberry Filled Profiterole
 - Miniature Chocolate Pot de Crèmes
 - Chocolate Dipped Seasonal Fresh Fruits
 - Chocolate Covered Candied Fruits





DESSERT ACTION STATIONS

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Minimum Twenty-five Guests; Priced per Person for Two Hour Service, Labor Not Included. 1 Chef Attendant per 75 Guests, per Station, Required. For certain events, catering servers may apply as well.

[sweet treat stations]

ICE CREAM & SODA FLOATS

- Root Beer, Coca-Cola Classic, Cherry Coke and Fanta Orange
- Vanilla Ice Cream
- Whipped Cream, Maraschino Cherries, Chocolate Sauce and Caramel Sauce

*Inquire About our Alcohol Infused Ice Cream Bar

BANANA FOSTER STATION

Fresh Cut Bananas Sautéed with Butter, Brown Sugar, Cinnamon and Nutmeg, Deglazed with Jamaican Rum Served over Vanilla Bean Ice Cream

CHERRIES JUBILEE STATION

Tart Cherries cooked with Turbinado Sugar, Orange Juice and Zest and Butter, Deglazed with Brandy Served over Vanilla Bean Ice Cream

DONUT SHOP

- Fresh Fried Yeast Rise Donuts dipped in Honey Glaze
- Toppings to Include Rainbow Sprinkles, Chocolate Shavings and Candied Bacon

*Add 3.00 to flambé donuts infused in Jamaican Rum or Kentucky Bourbon

ICE CREAM SUNDAE BAR

- Select Three Flavors:
Vanilla, Chocolate, Strawberry, Peach, Butter Pecan, Cookies and Cream, Salted Caramel, or Cinnamon
- Toppings to Include:
Chocolate Chips, Sprinkles, Marshmallow, M&Ms, Reese's Pieces, Fresh Berries, Cherries, Crushed Oreos, Shredded Coconut, Whipped Cream, Chocolate Sauce, Raspberry Sauce, Caramel Sauce



DINNER

All Plated Dinner Selections are Served with: Freshly Brewed Southern Exchange Ballrooms Coffee Blend, Decaffeinated Coffee and Tea Selections.

Minimum Twelve Guests; Minimum Two Courses; Priced per Person, Labor Not Included. 1 Server per 20 Guests Required.

[soup]

CHILLED PEACH SOUP
(V):
Vanilla Chantilly and Coconut
Macaroons

SAN MARZANO TOMATO
SOUP (V):
Puree of San Marzano Tomatoes
topped with Parmesan Cheese

LOADED BAKED
POTATO SOUP:
Chives, Bacon Lardon, Aged
Cheddar Cheese

SIX ONION CREAM
SOUP:
Crispy Shallots and Shaved
Chives

MARYLAND CORN &
CRAB SOUP:
Old Bay, Crab, Corn and
Tomato

TRADITIONAL
WEDDING SOUP:
Veal Meatballs and Acini di Pepe

[salad]

BABY ICEBERG SALAD:
Bacon Lardon, Tomatoes, Red
Onions, Gorgonzola Crumble,
Candied Pecans, Fresh Chives and
Blue Cheese Dressing

WATERCRESS &
ROASTED BEET SALAD:
Red and Yellow Beets, Watercress,
Goat Cheese Panna Cotta and Candied
Pecans with Pink Peppercorn
Vinaigrette

CLASSIC CAESAR
SALAD:
Hearts of Romaine, Parmesan
Focaccia Crostini, Marinated
Tomatoes with Creamy Garlic
Emulsion

BIBB LETTUCE
SALAD:
Avocado, Radishes, Pickled Shallots
and Peruvian Peppers, Feta Cheese
and Creamy Lemon-dill Emulsion

EVERYTHING ICEBERG
SALAD:
Tomatoes, Pickled Red Onions,
Gorgonzola Crumble, Everything
Topping, Fresh Chives and
Buttermilk Dressing

BRANDY POACHED
APPLES & BABY KALE:
Blue Cheese, Prosciutto Chips and
Pistachio-biscotti Croutons with
Honey Dijon Vinaigrette

[cold appetizers]

CHILLED CUCUMBER &
CAULIFLOWER VICHYSOISE (V):
Dill-Cucumber Gelee, Grated Cauliflower
and Parmesan Crisp

COMPRESSED MELON &
PIQUITO CRAB SALAD:
Prosciutto Chips and Topped with a Brown
Butter Mango Vinaigrette

SOUTHERN CAPRESE (V):
Burrata Cheese, Basil Macerated Georgia
Peach, Arugula, Balsamic Coriander
Reduction, Focaccia Crostini

SPICY ANISE SEARED AHI TUNA:
Fennel Golden Raisin Caponata, Marinated
Artichokes, Rosemary Olive Sourdough
Crisp, Basil Oil

[hot appetizers]

GARGANELLI PASTA (V):
Gorgonzola Cream, Spinach, Peas, Peruvian
Peppers and Prosciutto

SLOW-SMOKED PACIFIC SALMON:
Confit Fingerling Potato, Leek Fondue,
Avruga Caviar and Egg Yolk

FRIED GREEN TOMATO (V):
Herb Salad with Vidalia Onion Dressing, Chèvre
Cheese, Pimento Rouille

SEARED DIVER SEA SCALLOP:
Creamy Fregola "Risotto," Pancetta,
Asparagus Tips and Truffle Demi Glace





[entrées]

*Priced per Person

SOUTHERN CHICKEN DUO:
Herb Roast Breast and Buttermilk Fried
Thigh, Country Ham and Corn
Spoonbread, Creamy Collard Greens,
Shallot Confit, Sautéed Mushrooms and
Bourbon Demi Glace

HERB ROASTED PORK
LOIN & CRISPY BELLY:
Soft Polenta, Stewed Tomato, Crispy
Pork Rinds, Natural Pork Jus

LIGHTLY SMOKED
VERLASSO SALMON:
Parmesan Farro Risotto, Romanesco,
Green Garlic Puree, Tomato Chutney,
Nori Tuile

ROASTED COFFEE RUBBED
FILET MIGNON:
Parsnip Purée, Broccolini, Sweet Potato
and Fennel Dauphinoise, Blue Cheese
Fondue and Demi-Glace

CHICKPEA PANISSE
MEDALLIONS (V):
Edamame and Cilantro Rice, Carrot and
Ginger Purée, Zaatar Roasted
Vegetables and Soy Vegetable Jus

HERB ROASTED CHICKEN
BREAST:
Sautéed Seasonal Vegetables,
Garlic Mashed Potatoes and
Natural Jus

SMOKED CENTER CUT
PORK CHOP:
Sweet Potatoes Gratin with Pecan
Praline, Sautéed Brussels Sprouts,
Cabbage and Red Eye Gravy

OVEN ROASTED MIRIN
SOAKED SEA BASS:
Kombu Broth, Shrimp Dumplings,
Leeks, Carrots, Enoki Mushrooms and
Napa Cabbage

GARLIC & SEA SALT
CRUSTED BEEF
TENDERLOIN:
Wild Mushroom Sorghum Pilaf, Glazed
Beets, Herb Tuile, Carrots, Red Wine
Sauce

PISTACHIO CRUSTED
AVOCADO WITH CHÈVRE
CHEESE (V):
Tomato Chutney, White Asparagus,
Frisée, Ruby Grapefruit, Citrus Sauce

CHICKEN & DUMPLING:
Fennel Dusted Chicken Breast with
Shrimp Dumpling, Basil Edamame,
Ginger Carrot and Umami Jus

PARMESAN & PANKO
CRUSTED RACK OF LAMB:
Cannellini Bean Ragout, French Beans
with Caramelized Shallots and Lardon,
Garlic Jus, Chive Oil

48 HOUR BEEF SHORT RIB:
Crushed Parmesan Potatoes, Wilted
Spinach, Pickled Red Onions and
Glazed Carrots, Red Wine Jus

SEARED BEEF TENDERLOIN
& SMOKED SHRIMP:
Tomato Braised Escarole, Polenta Fries,
Red Wine and Balsamic Glazed Cipollini
Onions and Truffle Beef Jus

EGGPLANT & SPINACH
CANNELLONI (V):
Marinated Artichokes, Lemon Olive
Tapenade, Roasted Tomato, Bell Pepper
Coulis



[desserts]

CARROT MANGO
CAKE:

Cream Cheese Lime
Frosting, Spiced Meringue
Chips

INDIAN JALEBI:

Saffron Crème Anglaise,
Green Apple Puree, Gold
Leaf

PISTACHIO CREME
BRÛLÉE:

Frangelico Macerated
Berries

STICKY TOFFEE
PUDDING:

Warm Caramel, Vanilla
Ice Cream

CHOCOLATE
GANACHE CAKE:

Raspberry Preserves,
Meringue, Chocolate
Shavings

LEMON CURD:

Crushed Raspberries,
Ginger Ice Cream,
Toasted Meringue

SOFT CHOCOLATE
MOUSSE:

Caramel Sauce, Praline
Almond Crunch

VANILLA TAPIOCA:

Compressed Pineapple,
Coconut Sorbet, Vanilla
Rum Caramel

GRAPEFRUIT
PANNA COTTA:

Vanilla, Basil, Ruby
Grapefruit Preserves

PEACH COBBLER:

Brown Sugar Crisp,
Vanilla Spiced Chantilly

SOUTHERN POUND
CAKE:

Peaches, Lemon Frosting,
Warm Berry Sauce

WARM DARK
CHOCOLATE LAVA
CAKE:

Amarena Cherry
Compote, Pistachio Gelato

[salads]

CORNBREAD SALAD:

Toasted Cornbread, Pinto Beans,
Green Onion, Tomatoes, Shredded
Cheddar Cheese, Roasted Corn and
Peppers with Ranch Dressing

TOSSED GREEN SALAD:

Diced Cucumbers, Carrots, Tomatoes
and Sliced Red Radishes with Ranch
Dressing and Cider Vinaigrette

[entrées & sides]

CORNMEAL FRIED SOUTHERN
GEORGIA CATFISH:

Horseradish Mayo and Lemon
Wedges

SWEET TEA & LEMON THYME
ROASTED PORK LOIN :

Confit Lemon and Pearl Onions

CILANTRO FRIED GREEN
TOMATOES:

Creamy Poblano Avocado Dipping
Sauce

PIMENTO MAC & CHEESE:

Topped with Bacon and Fried
Onions

[desserts]

BANANA PUDDING
PARFAIT:

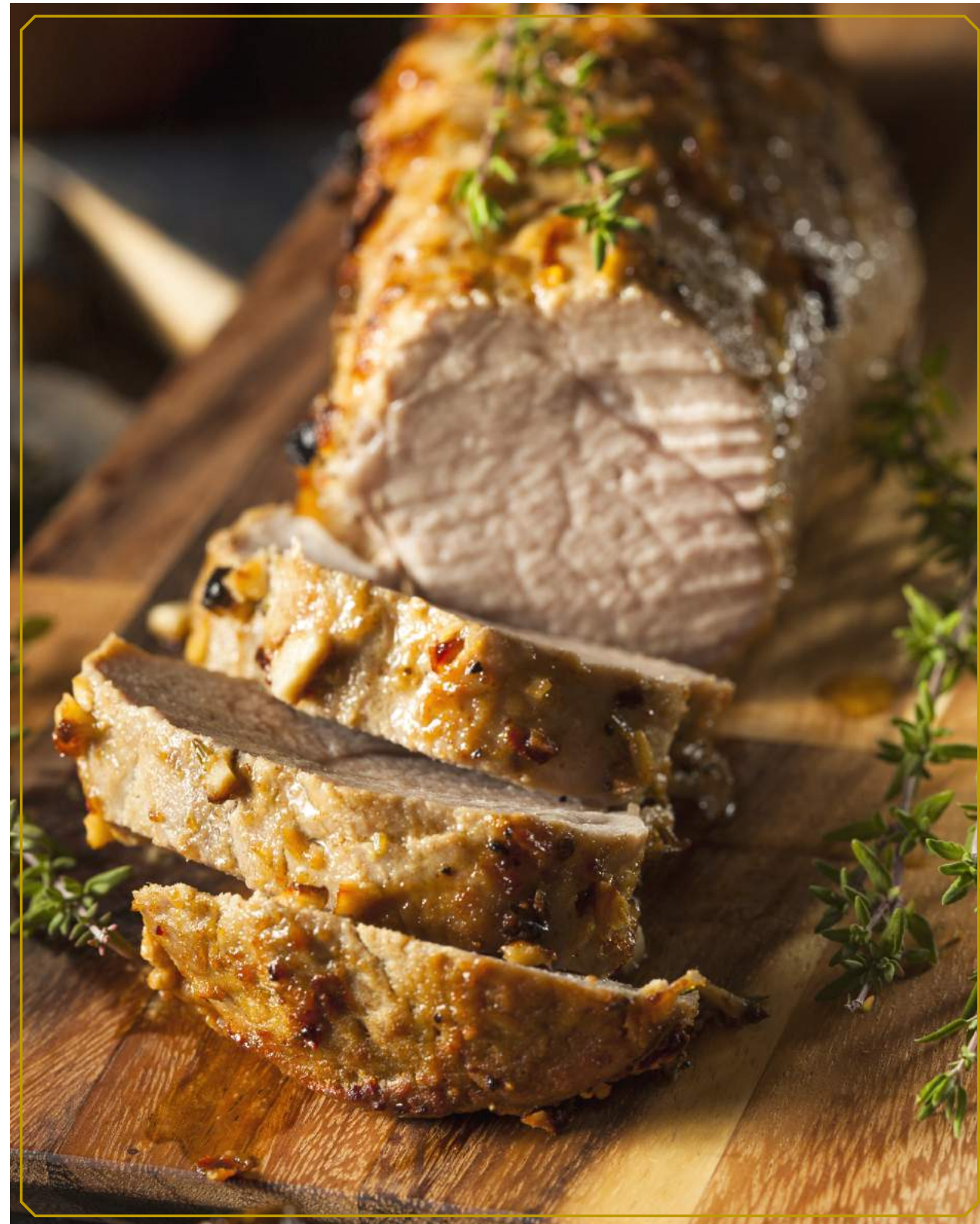
Vanilla Wafers

PEACHY GRAHAM
CRACKER CRUMBLE:

Cinnamon Whipped
Cream

TURTLE TEXAS
SHEET CAKE:

Nutella Chocolate
Ganache and Pecan
Caramel



ALL BUFFET DINNER SELECTIONS ARE SERVED WITH:
FRESHLY BREWED SOUTHERN EXCHANGE BALLROOMS COFFEE BLEND, DECAFFEINATED COFFEE AND TEA
SELECTIONS. *MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE, LABOR NOT
INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED.*

[salads]

FARMER'S GARDEN SALAD:
Sliced Radishes, Cucumber, Celery,
Tomatoes, Feta Cheese and
Sunflower Seeds with Pink
Peppercorn Vinaigrette

ROOT VEGETABLE SALAD:
Turnips, Parsnips and Beets and
Pumpkin Seeds tossed with Honey
Mustard Vinaigrette over a Bed of
Arugula

[entrées & sides]

GARLIC ROSEMARY
ROASTED SIRLOIN:
Demi-Glace with Pearl Onions,
Bacon and Mashed Potatoes

PORTABELLA MUSHROOM
RAVIOLI:
Brown Butter, Toasted Walnuts,
Garlic and Chives

LEMON THYME ROASTED
CHICKEN:
Olives, Tomato, Lemon Zest and
Thyme Cream

CARROTS VICHY:
Glazed Carrots Tossed with
Olive Oil and Parsley

[desserts]

LEMON CHESS
PIE:
Whipped Crème
Fraîche

PISTACHIO
CREME BRÛLÉE:
Frangelico Macerated
Berries

SOFT BERRY
CHEESECAKE:
Strawberry Compote



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TEA SELECTIONS. *MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE,
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[salads]

TOMATO CUCUMBER SALAD:
Tomatoes, Cucumber, Red Onion,
Fresh Herbs, Extra Virgin Olive Oil
and White Balsamic Vinegar

TOSSED GREEN SALAD:
Diced Cucumbers, Carrots, Tomatoes
and Sliced Red Radishes with Ranch
Dressing and Cider Vinaigrette

[entrées & sides]

DUCK-FAT FRIED CHICKEN:
Hot Sauce and Rosemary Goat
Cheese Biscuits

PULLED PORK SHOULDER:
Carolina Barbeque Sauce and
Chopped Slaw

BRAISED COLLARD GREENS:
Onions and Bacon

SCALLOPED POTATOES:
Melted Cheddar Cheese, Sour Cream
and Chives

SWEET CORN CASSEROLE:
Rosendale Event's Spin on the Classic
Spoonable Creamy Corn

[desserts]

BANANA PUDDING
PARFAIT:
Vanilla Wafers,
Butterscotch

LEMON ICED
POUND CAKE:
Berry Compote

WARM APPLE
CRISP:
Cinnamon Whipped
Cream



ALL BUFFET DINNER SELECTIONS ARE SERVED WITH:
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TEA SELECTIONS. *MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE,
LABOR NOT INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED.*

[salads]

GRILLED CAESAR SALAD:

Grilled Romaine Lettuce, Grana
Padano Cheese and Creamy
Poblano Avocado Dressing

ROASTED SWEET CORN SALAD:

Shredded Cabbage and Cilantro,
Tossed with Jalapeño Lime
Dressing

[entrées & sides]

COCA-COLA & CHIPOTLE

BRAISED BEEF BRISKET:

Served with Grilled Tortillas, Avocado
Corn Relish and Salsa Roja

HONEY-LIME GLAZED

MESQUITE SMOKED CHICKEN:

Hominy and Black Bean Salsa

MEXICAN-STYLE

SPOONBREAD:

Queso Fresco, Mayo, Chilis and Fresh
Cilantro

GRILLED ZUCCHINI &

RED ONIONS:

Cilantro Pesto

RICE & QUINOA CASSEROLE:

Blister Tomatoes and Lime Zest

[desserts]

CHEESECAKE

CHIMICHANGA

DULCE:

Dulce De Leche Sauce

TRES LECHE

CAKE:

Mango Compote and
Toasted Coconut

WARM RUM RAISIN

RICE PUDDING:

Vanilla Brown Sugar
Roasted Pineapple



ALL BUFFET DINNER SELECTIONS ARE SERVED WITH:
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TEA SELECTIONS. *MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE,
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[salads]

FRESH GARDEN VEGETABLE
CRUDITÉS:
Cucumber, Tomatoes, Carrot, Radish, Red
Onion and Cilantro with Muhammara Dip

MAGGI BHEL PURI:
Puffed Rice, Cucumber, Tomato, Red
Onion, Green Chilies, Coriander Leaves,
Tamarind Date Chutney and Roasted
Peanuts

[entrées & sides]

BUTTER CHICKEN:
Steamed Basmati Rice and Cilantro
Naan

LAMB SAMOSAS:
Cilantro Mint Chutney

VEGAN MALAI KOFTA:
Dumplings in Curry Tomato Coconut
Cream Sauce

BLACK LENTIL & SWEET
POTATO TIKKA MASALA:
Masala Sauce cooked with Cumin,
Fresh Ginger and Cilantro

CURRY ROASTED
CAULIFLOWER & CHICPEAS:
Extra Virgin Olive Oil and Fresh Herbs

[desserts]

JALEBI:
Crispy Fried Dough
served with Saffron
Honey Syrup

RAS MALAI:
Milk, Almond,
Pistachio, Lemon,
Sugar and Cardamom

WARM SEMIYA
PAYASAM:
Vermicelli with Sweetened
Condensed Milk, Cardamom,
Saffron, Cashews and Pistachio



ALL BUFFET DINNER SELECTIONS ARE SERVED WITH:
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TEA SELECTIONS. *MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE,
LABOR NOT INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED.*

[salads]

FARM STAND GREENS:
Sun-Dried Tomatoes, Shaved
Fennel, Carrots and Buttermilk-
Parmesan Dressing

TOMATO MEDLEY:
Mozzarella, Julienne Onion and
Fresh Basil tossed with Red
Wine Vinaigrette

[entrées & sides]

SLOW-COOKED BEEF
SHORT RIB:
Red Wine Sauce with Pearl Onions,
Tomatoes, Pancetta, Rosemary Polenta

TRADITIONAL CHICKEN
MARSALA:
Sauteed Mushrooms, Garlic and
Shallots, Marsala Wine Sauce

PASTA FRUTTI di MARE:
Clams, Mussels, Shrimp, Squid,
Spaghetti, with Arrabbiata Tomato
Sauce and Basil

GNOCCHI ALLA ROMANA:
Semolina Gnocchi baked with
Parmesan Cheese, Milk and Butter

ROASTED ZUCCHINI & PEPPERS:
Capers and Parsley, Drizzled with
Balsamic Reduction

[desserts]

GRAPEFRUIT
PANNA COTTA:
Vanilla, Basil, Ruby
Grapefruit Preserves

MARSCAPONE
MOUSSE:
Raspberry Compote
and Vanilla Wafer

TIRAMISU PARFAIT:
Lady Fingers Dipped
in Coffee with
Mascarpone Mousse
Layers and Cocoa



ALL BUFFET DINNER SELECTIONS ARE SERVED WITH:
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TEA SELECTIONS. *MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE,
LABOR NOT INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED.*



[salads]

KALE & SORGHUM SALAD:
Cucumber, Tomato and Red Onions
with Vidalia Onion Dressing

SPINACH & STRAWBERRY
SALAD:
Red Onion, Strawberries, Candied
Pecans, Chèvre Cheese and
Honey Dijon Vinaigrette

[entrées & sides]

CORN-CRUSTED RAINBOW
TROUT FILLET:
Blistered Tomatoes and Cilantro-Lime
Beurre Blanc

GRILLED BEEF SIRLOIN:
Garlic Chive Butter and Steamed
Green Beans

SMOKED CENTER-CUT PORK
LOIN:
Smashed Sweet Potatoes with Pecan
Praline and Red Eye Gravy

TRUFFLED MAC & CHEESE:
White Cheddar, Parmesan
Cheese and Black Truffles

SAUTÉED BRUSSEL SPROUTS:
Brown Butter, Season, Thyme
and Balsamic

[desserts]

BERRY ROTE
GRÜTZE:
Seasonal Berry
Compote with Vanilla
Whipped Cream

CHILLED PEACHES
& WHIPPED CREAM:
Lemon Wafers

WHITE CHOCOLATE &
MACADAMIA NUT
BREAD PUDDING:
Warm Coconut
Anglaise

ALL BUFFET DINNER SELECTIONS ARE SERVED WITH:
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TEA SELECTIONS. *MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE,
LABOR NOT INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED.*

[salads]

CRISP FRISÉE & ROMAINE
LETTUCE SALAD:
Apples, Strawberries, Roasted
Walnuts, Chèvre Cheese and Lemon
Poppy Seed Dressing

NICOISE VEGETABLE
CRUDITÉS:
Hard Cooked Eggs, Tomatoes, Olives,
Green Beans, Red Onion, Capers and
Marinated Fingerling Potatoes with
Sparkling Wine Vinaigrette

[entrées & sides]

GARLIC ROASTED FILET OF
BEEF:
Creamy Cognac Mushroom Jus,
Pommes Purée and Chives

PAN-SEARED HALIBUT
FILLET:
Champagne and Pink Peppercorn
Sauce over Crab and Asparagus Orzo

SAUTÉED HARICOTS VERTS:
Butter, Shallots, Fresh Herbs
and Lemon Zest

GEMELLI PASTA:
Sun-Dried Tomato Pesto, Asparagus,
Roasted Summer Squash and Fresh
Herbs

CAULIFLOWER AU GRATIN:
Béchamel, Horseradish and
Parmesan Cheese

[desserts]

LEMON CHESH
PIE:
Whipped Creme
Fraiche

PROFITEROLES:
Grand Marnier
Chantilly and
Chocolate Ganache

VANILLA BEAN
CREME BRÛLÉE:
Coconut Madeleine



ALL BUFFET DINNER SELECTIONS ARE SERVED WITH:
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TEA SELECTIONS. *MINIMUM TWENTY FIVE GUESTS; PRICED PER PERSON FOR TWO HOUR SERVICE,
LABOR NOT INCLUDED. 1 SERVER PER 20 GUESTS REQUIRED.*



BEVERAGES



BAR PACKAGES

*Each Bar Package is Per Person for a Four (4) Hour Service; Labor, Tax & Service Charges Not Included. 1 Bartender per 100 Guests Required. 1 Cashier Required for Each Double Bar Location.

*Each (+/-) Denotes Price Change per Bar Package for Additional/Lesser Hours.

[LUXURY PACKAGE]

Luxury Spirits:

- Vodka, Gin, Rum, Bourbon, Whiskey, Scotch and Tequila

House Wine:

- Selection will vary based on availability

Imported, Seasonal (Craft) and Domestic Beers

[PREMIUM PACKAGE]

Premium Spirits:

- Vodka, Gin, Rum, Bourbon, Whiskey, Scotch and Tequila

House Wine:

- Selection will vary based on availability

Imported, Seasonal (Craft) and Domestic Beers

[EXECUTIVE PACKAGE]

Executive Spirits:

- Vodka, Gin, Rum, Bourbon, Whiskey, Scotch and Tequila

House Wine:

- Selection will vary based on availability

Imported and Domestic Beers

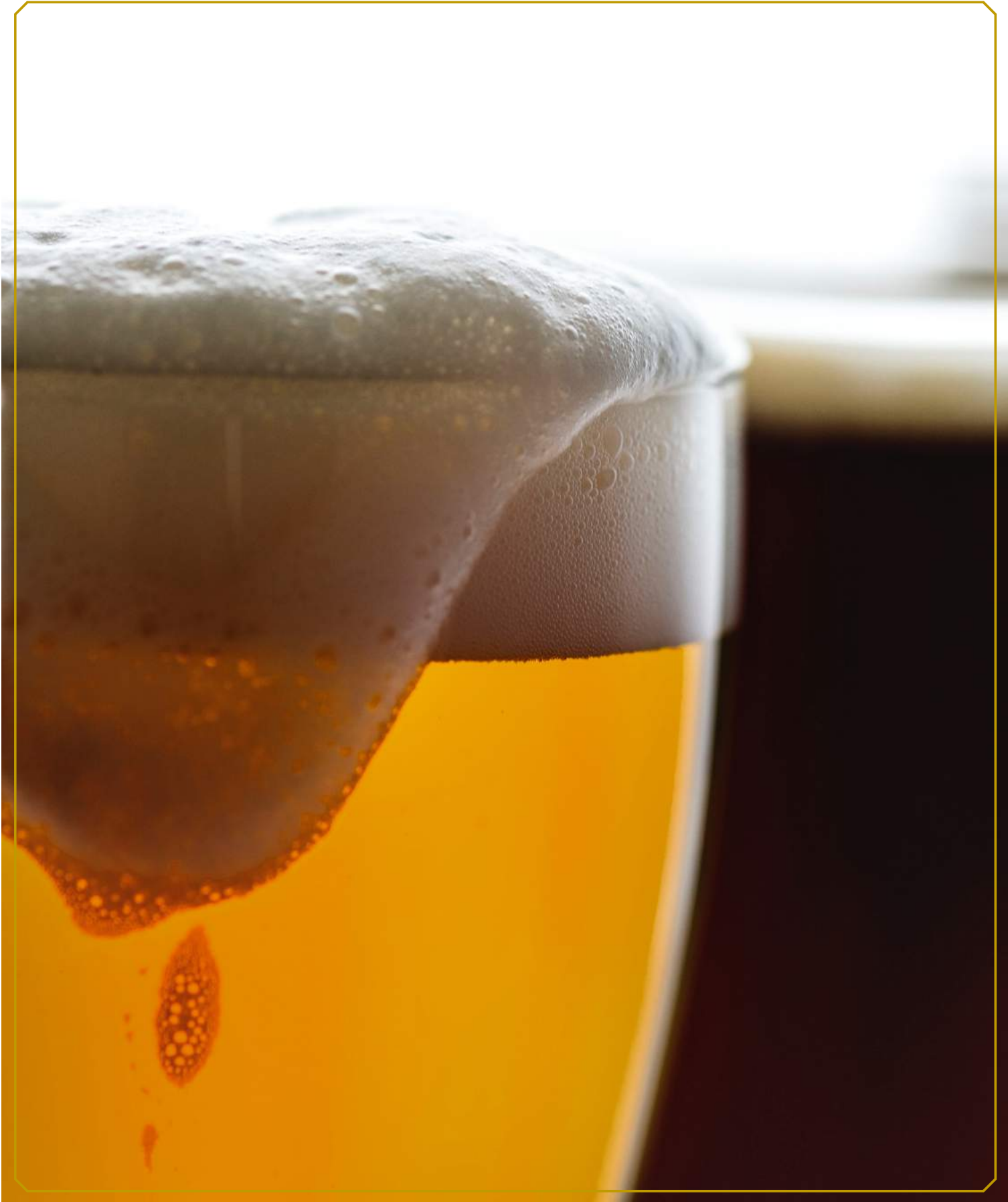
[BEER & WINE PACKAGE]

Includes:

- Red and White House Wine
- Imported and Domestic Beers

*Additional Bar Information:

- Each Beverage Package Includes Coca-Cola Products, Water, Juice, Mixers, Ice and Glassware
- Sparkling Wine or Champagne Toast can be added to Any Package for \$5 per Person



ADDITIONAL BAR OPTION

[hosted bar on consumption]

- Luxury House Liquor
- Premium House Liquor
- Executive House Liquor
- House Wine
- Imported Beer
- Craft Beer
- Domestic Beer
- Soft Drinks, Still and Sparkling Water
- Energy Drink - Red Bull
- Cordials

[cash bar]

- Luxury House Liquor
- Premium House Liquor
- Executive House Liquor
- House Wine
- Imported Beer
- Craft Beer
- Domestic Beer
- Soft Drinks, Still and Sparkling Water
- Energy Drink - Red Bull
- Cordials

[cordial enhancements]

- | | | |
|------------------------|--------------------|------------------------|
| - Bailey's Irish Cream | - Cointreau | *note: Red Bull |
| - Grand Marnier | - Southern Comfort | (regular and sugar- |
| - Kahlúa | - Frangelico | free) and Gluten- |
| - Disaronno Amaretto | - Drambuie | Free Spirits available |
| - Romana Sambuca | - Campari | upon request as well |

*Products are subject to change with comparable products at Venue's discretion
*Hosted Package and Consumption Prices Do Not Include Tax and Service Charge
*Special Order, or By-The-Bottle, Purchases May Require a Quantity Minimum
*The Beverage Package Chosen Must Apply to the Whole Event; Packages Cannot be Combined.

*Donated Beverages are Not Permitted



[for the connoisseur]

- 1 - Very Vodka
 - An assortment of flavors including Orange, Citron, Cherry Noir and Pear
- 2 - Classic Martini Lounge
 - Let us mix you a Classic, Dirty, Sour Apple, Chocolate or Cosmopolitan using Vodka and Gin
- 3 - Southwestern Bar
 - Texas Gold Margaritas, House-Made Red and White Sangria, Corona Beer with Limes
- 4 - The Morning After
 - Vodka Bloody Mary, Orange Juice Mimosa, Tequila Sunrise, Virgin Bloody Mary

*Upgrade with an Ice Luge - \$450 Each

* Pricing for Fine Cognac, Single Barrel Bourbon and Single Malt Scotch are Available Upon Request

*Products are subject to change with comparable products at Venue's discretion



[sparkling wines]

- Villa Sandi Il Fresco Prosecco Treviso, Italy
- Weibel Vineyards Governors Stanford Cuvée Brut, California
- Chandon Sparkling, California

[sweet & light whites]

- Canyon Road, Moscato, California
- Charles de fere, Rose, France
- Anew, Riesling, Washington
- Eroica, Riesling, Washington

[medium-bodied whites]

- Chateau Ste. Michelle, Sauvignon Blanc, Washington
- Kim Crawford, Sauvignon Blanc, New Zealand
- Echo Bay, Sauvignon Blanc, New Zealand
- Ca'Donini, Pinot Grigio, Italy
- Bollini, Pinot Grigio, Italy
- Stellina di Note, Pinot Grigio, Italy
- Minuty, Rose, France

[full-bodied whites]

- Sycamore Lane, Chardonnay, California
- Magnolia Grove, Chardonnay, California
- Calina, Chardonnay, Chile
- Chateau Ste. Michelle Indian Wells, Chardonnay, Washington
- 14 Hands Hot to Trot, White Blend, Washington

[light-bodied reds]

- Mark West, Pinot Noir, California
- DeLoach, Pinot Noir, California
- MacMurray Estate, Pinot Noir, California

[medium-bodied reds]

- Glass Mountain, Merlot, Chile
- Beringer Founder's Estate, Merlot, California
- Wild Horse, Merlot, California
- Alamos, Malbec, Argentina

[full-bodied reds]

- Liberated, Cabernet Sauvignon, California
- Magnolia Grove, Cabernet Sauvignon, California
- Chateau St. Jean, Cabernet Sauvignon, California
- Alamos, Red Blend, Argentina
- Don Miguel Gascon Colossal, Red Blend, Argentina

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