

Le **MERIDIEN**
ATLANTA PERIMETER

SPECIAL EVENT CATERING MENU



RECEPTION

Choose three (3) passed hors d'oeuvres.

All Hors d'oeuvres are sold at a 25 Piece Minimum. Le Méridien Perimeter recommends 6-8 pieces of Hors d'oeuvres per Guest per hour.

COLD CANAPES

Asian Duck with Thai Basil wrapped in Rice Paper, Wasabi Soy Sauce 6

Port Wine Pear + Gorgonzola on Walnut Bread 5

Chive-Potato Pancake with Caspian Caviar 6

Tuna Tartar in Black Sesame Cone with Avocado Mousse 6

Tomato Bruschetta with Olive Oil, Feta, Goat Cheese + Basil 5

Prosciutto wrapped Mango 7

Watermelon + Feta Cheese with Fig Balsamic Sauce 5

Yukon Gold Potato Cake, Smoked Salmon, Black Peppercorn + All Spice Aioli, Pepperpress 7

Black Olive Crostini with Roasted Garlic Foam, Sweet Dairy Grass Goat Cheese 7

Humboldt Fog Goat Cheese, Fennel Jam on Kalamata Olive Bread 5

Cold Calasparra Bomba Rice Roll, Smoked Tomato Pepper Relish 7

Charred Kona Kampachi, Fennel, Lemon and Olives, Extra Virgin Olive Oil 7

Sushi Rolls

Four pieces per person

California (fresh Crab, Avocado)

Spicy Tuna

Vegetarian 26

HOT CANAPES

Warm Tomato Bisque with Mini grilled Cheese Bites in Shooters 6

Goat Cheese + Spinach Quiche 6

Crispy Asian Peking Duck Spring Rolls, Sweet + Sour Pineapple Sauce 6

Miniature Beef Wellington 7

Malaysian Style Chicken Satay, Spicy Peanut Sauce 6

Seared Colorado Lamb Chop, English Mint Sauce 7

Vegetarian Deep-Fried Samosa with Cilantro Yogurt Dipping Sauce 5

Warm Goat Cheese Tart, Roasted Tomatoes, Caramelized Onions, Balsamic Reduction 6

Mini Kobe Beef Slider, Aged Cheddar, Chow-Chow Dressing, Brioche Bun 7

Choose one (1) displayed hors d'oeuvres.

Raw Vegetables of the Market / 14
Tapenade, Hummus, Five-Onion Dip
(Minimum of 20 Guests)

Roasted Vegetables of the Market / 16
Charred Asparagus, Artichokes, Roasted Peppers, Grilled Squash, Zucchini and Eggplant, Baby Carrots, Portobello Mushrooms
(Minimum of 20 Guests)

Mediterranean / 22

Mini Grilled Cured Meat and Cheese Panini's Assorted Olives, Roasted Eggplant Caviar, Garlic Crostini's
(Minimum of 20 Guests)

Artisan Cheese Display / 20

Variety of Boutique American Farmhouse and Imported Cheeses
Garnished with Nuts, Fresh and Dried Fruits, Jams and Chutney
Water Crackers, Lavosh French and Artesian Breads
(Minimum of 20 Guests)

Dim Sum / 26

Based on Three Pieces per Person
Vegetable, Chicken, Sweet Chili, Soy Sauce, Hot Mustard and Spicy Chili Sauces

Sushi Rolls / 26

Four Pieces per Person

California (Fresh Crab, Avocado), Spicy Tuna, Vegetarian

Nigiri Sushi

Tako (Octopus), Maguro (Tuna), Unagi (Eel), Sake (Salmon), Hamachi (Yellowtail), Tamago (Sweet Egg Omelette)

All Sushi Items Served with Wasabi, Pickled Ginger, and Soy Sauce

Choice of (3) Pieces per Guest 21

Choice of (6) Pieces per Guest 42



DINNER STATIONS

ADULT STATIONS | PLATED OR BUFFET

GEORGIA'S ARTISANAL DELI / \$39

Deli Platter

Black Forest Ham, Grilled Free-Range Chicken, Salami, Capicola, Hickory Smoked Turkey Breast, Pastrami, Corned Beef

Fresh Bread

White, Wheat, Sourdough, Rye, Multi-Grain

Sliced Domestic + Imported Cheeses

Aged Swiss, Aged Cheddar, Provolone

Condiments

Sliced Vine-Ripe Tomatoes, Cherry Tomatoes, Diced Cucumber, Bibb Lettuce, Sliced Red Onion, Pickles (3 types), Sweet Banana Peppers, Mustard (Pommery + Yellow), Mayonnaise, Ketchup, Balsamic Dressing, Ranch Dressing, Thousand Island Dressing

Salads

Artisanal Mixed Green Salad
Le Méridien Potato Salad

APPALACHIAN TRAIL / \$46

Artisan Salad
Tomme (GreenHill Farm), Green Beans, Roasted Corn

Roasted Beet Salad

Shallots, Parsley, Candied Pecans

Entrees

Choose Two Proteins

Roasted Chicken, Lemon + Thyme Jus

Seared Salmon, Herbs + Spinach Beurre Blanc

Served With

Corn on the Cob

Roasted Potatoes + Parsley

Corn Bread

BUFORD MARKET / \$46 - \$51

Asian Salad
Chopped Napa Cabbage, Carrot Julienne, Edamame, Scallions, Ginger + Pecan Vinaigrette

Thai Glass Noodle Salad
Lettuce, Thai Chili, Cilantro, Lime

Entrees

Choose Two Proteins

Chicken Stir Fry, Georgia Peanut

Salmon Teriyaki

Add a Third Protein (+\$5 pp)

Soy + Ginger Beef Short Ribs

Served With

Jasmine Rice

Steamed Bok Choy + Carrot

PIEDMONT PARK / \$44 - \$49

Wedge Salad
Iceberg Lettuce, Cherry Tomatoes, Cucumber, Carrot, Ranch + Bleu Cheese Dressing

Roasted Corn Salad
Bell Pepper, Tomatoes, Chipotle Ranch Dressing

Entrees

Choose Two Proteins

Grilled Angus Beef Burger

Citrus Marinated Chicken Breast

Blackened Salmon Steak

Add a Third Protein (+\$5 pp)

Kobe Beef Patties

Served With

Roasted Potatoes

Broccoli Gratin

Artisanal Bun, Ketchup, Mayonnaise, Yellow

Mustard, Assorted Pickles

Choose Three Sandwiches

Reuben Sandwich Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, served on Rye Bread

Panini (Vegetarian) Grilled Zucchini, Yellow Squash, Sun-Dried Tomatoes, Fresh Mozzarella, Basil Pesto, served on Herb Focaccia

Greek Gyros Roasted Chicken, Feta Cheese, Fresh Tomatoes, Onion, Tzatziki Sauce, served on Pita Bread

Croque Monsieur French Ham, Comte Cheese, Dijon Mustard, served on Pain de Mie Toast

Bahn Mi Sautéed Chicken Breast, Daikon, Carrot, Jalapeño, Onion, Cilantro, Lettuce, served on Baguette

Served With

Le Méridien Potato Salad

Artisan Mix Greens, Cucumber, Tomato, Ranch + Balsamic

GONE WITH THE WIND / \$47 - \$52

Starters

Flavored Deviled Eggs

Mason Jars of Assorted Pickled Vegetables

Artisan Salad Mix + Condiments

Main

Southern Style Dry Rub Chicken or Salmon

Red Mill's Farm Grits

Green Bean Casserole + Toasted Pecans

Add an Additional Main (+\$5 pp)

Dave's Low Country Boil

Turkey Sausage, Potatoes, Corn

TWEEN STATIONS

BEVERAGE STATION

(in event color)

Served in Beautiful Beverage Containers

Specialty Beverage Options
Soft Drink Bar: \$5.00 additional
Custom Mocktails: \$5.00 Additional
Custom Glassware: Available

RECEPTION

Displayed Hors D'oeuvres

(Please Choose One)

Chips & Dip Station
Popcorn Station

Passed Hors D'oeuvres

(Please Choose One)

Beef Pigs in a Blanket
Mac & Cheese Bites
Mini Soft Pretzels with Mustard Dipping Sauce

DINNER STATIONS

AMERICAN / \$34.00

Mini Beef Sliders Served on Slider Buns
All Beef Hot Dogs
Blown Out Fry Bar
Curly Fries served in individual containers
Trio of Sauces for Dipping:
Traditional Ketchup, Ranch and Honey Mustard

TEX MEX / \$34.00

Grilled Beef or Chicken Taco Bar
Soft Flour Tortillas and Hard Corn Shells
Spanish Rice
Traditional Toppings
Mounds of Tortilla Chips

ITALIAN / \$34.00

Caesar Salad with Caesar Dressing**
Penne Pasta with Marinara and
Traditional Alfredo Sauces
Parmesean Cheese
Bread Sticks

ASIAN / \$34.00

Veggie Spring Roll
Chicken Satay with Teriyaki Glaze
Takeout boxes of lomein and stir fry veggies

****\$15.00 pp to add an additional station**

** Can be served in individual containers
with child's logo.

DESSERT STATIONS

ULTIMATE ICE CREAM STATION

Chocolate and Vanilla Ice Cream
Waffle Cones, Assorted Sprinkles, M&Ms,
Chocolate Sauce, Cherries + Whipped Cream

COKE FLOAT STATION

Ice Cream and Assorted Toppings
Classic Coke, Root Beer and Sprite

DONUT STATION

Brightly Colored Donuts in Assorted Flavors
Toppings to Include: Assorted Sprinkles, M&Ms,
Chocolate Sauce, Cherries + Whipped Cream

COOKIE BAR

Mounds of Sugar, Chocolate Chip and
Chocolate Chocolate Chip Cookies
Ice Cream and Assorted Toppings



BAR ARRANGEMENTS

PREMIERE – four hour

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
1800 Reposado Tequila
Johnnie Walker Black Scotch
Makers Mark Bourbon
Crown Royal Whiskey
Hennessey VSOP
\$55

STANDARD – four hour

Skyy Vodka
Tanqueray Gin
Cruzan Rum
Jose Cuervo Gold Tequila
Dewers White Label Scotch
Jack Daniel's Bourbon
Canadian Club Whiskey
Hennessey VS
\$45

HOST BAR

Premiere **\$12**
Standard **\$10**
Wine
Magnolia Grove Cabernet Sauvignon +
Chardonnay **\$10**
Selection of imported beer **\$7**
Selection of domestic beer **\$6**
Fiji bottled water **\$6**
LM Brand water **\$5**
Assorted soft drinks **\$5**

CORDIALS

Kahlua, Frangelico, Grand Marnier, Irish Cream, Sherry and Tawny Port
\$11

PLAN YOUR OWN JOURNEY

Premiere – 2nd hour **\$21**
each additional package hour **\$15**
Standard – 2nd hour **\$17**
each additional package hour **\$15**
Bar snacks - peanuts, trail mix and pretzels **\$5**

Please contact your Catering/Convention Services Manager for a customized specialty drink for your event

SPARKLING INSPIRATION

Freshly Poured Glasses filled with Champagne
and Non-Alcoholic Sparkling Beverages
Assortment of Syrups, Shrubs, Bitters and Garnishes
\$14 per drink

CRAFT COCKTAIL STATION

Create your own:
Hand Crafted Vodka or Bourbon libation
Ice Spheres, Herbs, Assorted Bitters and Garnishes
\$12-14 per drink



*1.5oz pour for regular drinks

Beverages may be charged on an actual per drink arrangement or on a package per person arrangement.
A hosted bar will require one bartender per 75 guests at \$100 for up to two hours with \$50 for each hour thereafter.
For each \$500 in liquor consumption, one bartender fee shall be waived.

BAR ARRANGEMENTS

Cash Bars will require one bartender per 75 guests at \$100 for up to two hours with \$50 for each hour thereafter. Cash Bars also will require one cashier per 100 guests at \$100 for up to two hours with \$50 for each hour thereafter.

CASH BAR

Bar beverages below are based on consumption

PREMIERE

Mixed drink **\$15 per drink**

Cordial **\$15 per drink**

Wine

Magnolia grove cabernet sauvignon +
Chardonnay **\$12**

Selection of imported beer **\$9**

Selection of domestic beer **\$8**

Fiji bottled water **\$7**

LM Brand water **\$6**

Assorted soft drinks **\$6**

STANDARD

Mixed drink **\$12 per drink**

Cordial **\$15 per drink**

Wine

Magnolia Grove Cabernet Sauvignon +
Chardonnay **\$12**

Selection of imported beer **\$7**

Selection of domestic beer **\$6**

Fiji bottled water **\$7**

LM Brand water **\$6**

Assorted soft drinks **\$6**

*1.5oz pour for regular drinks

BAR ARRANGEMENTS

REDS

CABERNET SAUVIGNON

Magnolia Grove, California **38**
Matchbook, Lake County, California **43**
Newton Red Label, Napa Valley, California **52**

MERLOT

Bv Merlot, California **40**
Hahn Meritage, California **55**
Mantanzas, Sonoma County, California, **68**

PINOT NOIR

Stoneleigh Marlborough, New Zealand, **46**
McMurray Sonoma Coast, California **54**
Hook And Ladder Russian River Valley, California, **69**

CHARDONNAY

Magnolia Grove, California **38**
Frei Brothers Russian River Valley, California, **46**
Chablis Jp &, B Drouin, Burgundy France **64**

SAUVIGNON BLANC

Brancott, Marlborough, New Zealand **42**
Whithaven Marlborough, New Zealand **46**
Cloudy Bay ,Marlborough, New Zealand **68**

OTHER WHITE VARIETALS

A To Z, Pinot Gris **42**
Ken Forrester, Chenin Blanc, Stellen Bosch, South Africa **39**
Joel Gott, Riesling, Columbia Valley, Washington, **40**

SPARKLING

Charles De Fere, France **46**
Mumm, California **60**



*wines are billed per bottle consumption
**specialty wines may be purchased upon request

WHITES

BREAKFAST COLLECTIONS

Breakfast Buffet

Le Méridien Continental / \$26.00 pp

Freshly Squeezed Juices to include Florida Orange and Ruby Red Grapefruit

Selection of Fruit with Vine-Ripened Berries

Freshly Baked Croissants, Danishes and Muffins
Whipped Butter, Selection of Fruit Preserves

Freshly Brewed Regular and Decaffeinated Coffee

Assortment of Fine Teas
Served with Whole, 2%, Skim, Cream, Honey and Lemon

Awake / \$34.00 pp

Selection of Fruit with Vine-Ripened Berries
Served with Assorted Yogurts

Freshly Baked Croissants, Bagels and Muffins
Whipped Butter, Selection of Fruit Preserves

Assorted Boxed Cereals
Served with Whole, 2%, Skim and Soy Milks

Farm Fresh Scrambled Eggs

Roasted Fingerling Breakfast Potatoes

Chicken Apple Sausage

Freshly Brewed Regular and Decaffeinated Coffee

Assortment of Fine Teas
Served with Whole, 2%, Skim, Cream, Honey and Lemon

Live Well / \$38.00 pp

Oatmeal (comes with traditional garnishes)

Juice Station (Carrot, Cucumber and Celery)

Yogurt Bar (Plain Greek Yogurt)

Berries Compote (Strawberries, and Blueberries)
Pineapple, Kiwi and Granola

Egg White Frittata
Potatoes, Spinach and Bell Pepper

Whole Wheat Pancake
Maple Syrup

French Connection / \$41.00 pp

Egg Station
Poached or Scrambled

Sauteed Mushrooms, Diced Tomatoes, Cheese
(Goat, Cheddar and Gruyere)

Sliced Potatoes

Assorted Breads and Croissants

Beignet's with Chocolate Sauce

Turkey Sausage, Sliced Meats, Smoked Salmon
(choice of two)

Brasstown / \$40.00 pp

Sliced Fresh Fruits

Assortment of Muffins and Fresh Biscuits

Local Jams and Honey

Chicken and Waffles

Scrambled Eggs

Grits

BREAKFAST COLLECTIONS

BREAKFAST ENHANCEMENTS

These Items May Be Ordered With Any of our Breakfast Collections

Individual Greek Yogurt
\$7 each

Assortment of Boxed Cereals
Served with Whole, 2%, Skim, Soy Milks
\$4.50 each

House Made Granola with Organic Sun Dried Fruits
\$10 per guest

Warm Biscuit with Choice of Chicken Sausage Patty or Vegetarian
Scrambled Eggs, Aged Cheddar
\$60 per dozen

New York Style Bagels with Regular and Lite Cream Cheese
\$54 per dozen

Scottish Smoked Salmon with Roma Tomatoes, Caper Berries, Shaved Vidalia
Sweet Onion
\$15 per guest

Hard Boiled Eggs
\$36 per dozen

Organic Smoothie Shooters
\$9 per guest

Traditional Eggs Benedict
\$60 per dozen

Buttermilk or "Lots of Blueberries" Pancakes, French Toast or Waffles
\$50 per dozen

Create Your Own Breakfast Burritos, Scrambled Eggs, Chorizo, Potatoes,
Peppers, Onions, Cheddar Cheese, Pico De Gallo, Guacamole, Sour Cream and
Lime
\$72 per dozen

Farm Fresh Scrambled Eggs, Aged Cheddar Cheese
\$10 per guest

Turkey Bacon
\$6 per per

additional fee for guarantees less than 25 guests ~ per meal period \$125

^consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.