



"Fresh Creative Cuisine"

Parsley's Catering is our on-site full-service catering company. They are a family owned business that has been serving the Atlanta area since 1985.

Known for their custom approach to menu design, Parsley's Catering sources many of its ingredients from local and organic farmers and producers to create their "fresh, creative cuisine".

Parsley's Catering is proud to announce that they have been designated a 2 Star Certified Green Restaurant® by the Green Restaurant Association - a national organization dedicated to helping food service establishments be more sustainable.





Sample Dinner Menus

Listed below are sample dinner menus.

We will be happy to create a customized menu tailored to your specific needs.

Elegant Silver Buffet One

Tossed Salad with Assorted Dressings

Petit Rolls with Whipped Butter

Lemon Pecan Chicken with Honey Mustard Sauce

Sliced Grilled Flank Steak Platter with Horseradish Dressing

Rice Pilaf

Seasonal Vegetable Medley

Assortment of Miniature Sweets and Tartlets



Elegant Silver Buffet Two

Caesar Salad with Croutons and Dressing

Lemon Grilled Chicken Fettuccini with Pinenuts and Feta Cheese

Three Cheese and Beef Lasagna

Sautéed Green Beans, Garlic Bread

Fresh Tomato and Mozzarella Salad with Balsamic Vinegar

Cheesecake with Fresh Fruit



Elegant Silver Buffet Three

Mixed Field Green Salad with Assorted Dressings

Assorted Rolls and Whipped Butter

Sautéed Tenderloin Tips with Pearl Onions and Mushrooms

Grilled Salmon with Cucumber Dill Sauce

Garlic Smashed New Potatoes

Seasonal Vegetable Medley

Assortment of Cakes



Elegant Silver Buffet Four

Mixed Organic Field Greens with Candied Walnuts, Red Onion,
Crumbled Blue Cheese and Served with Assorted Dressings

Sliced Breads, Rolls and Whipped Butter

Lemon Pecan Chicken with Honey Mustard Sauce

Grilled Salmon with Cucumber Dill Sauce

Rice Pilaf and Oven Roasted Seasonal Vegetable Medley

Assortment of Miniature Sweets and Desserts



Elegant Silver Buffet Five

Parsley's Greek Salad with Assorted Dressings

Sliced Breads, Rolls and Whipped Butter

Chicken Picatta Served over Linguini

New Zealand OR Sequatchie Cove Farms Lamb Chops
Served with a Blackberry Jus

Orzo Pasta with Fresh Herbs

Baked Cheese Topped Tomatoes

Grilled Asparagus with Fresh Herbs

Assortment of Miniature Sweets and Desserts



Elegant Silver Buffet Six

Tossed Garden Salad with Assorted Dressings

Sliced Breads, Rolls and Whipped Butter

Chicken Caprese – Pan Seared All-Natural Chicken
Topped with Organic Basil, Tomatoes and Fresh Mozzarella

Oven Roasted Beef Tenderloin in a Mushroom Demi Glace
Topped with Sautéed Arugula

Garlic Smashed New Potatoes

Grilled Seasonal Vegetable Medley

Assortment of Miniature Sweets and Desserts



Southern BBQ Buffet

Entrées

Please select two

Chicken Quarters • Pulled Smoked Organic Pork Shoulder

Pulled Chicken • Grass Fed Smoked Beef Brisket

Low Country Shrimp Boil *(includes two sides)*

Sides

Please select three

Potato Salad, Seasonal Vegetable Medley, Seasonal Fruit or Fruit Salad
Corn on the Cob, Broccoli Casserole, Cole Slaw, Macaroni and Cheese

Dessert

Banana Pudding

Peach Cobbler

Beverages

Sweet Tea & Unsweet Tea

Lemonade

Ask About our Chef's Specials and Seasonal Offerings





Create Your Own Menu Option

Please see attached chart for pricing and menu selection quantities.

Passed Hors D' Oeuvres

Roasted Tomato and Mozzarella Bruschetta with Fresh Basil
Parmesan Cheese Cups with Goat Cheese and Sundried Tomatoes
Mini Chopped Chicken Caesar Salad in Parmesan Cheese Cups
Chicken Liver Pate on French Bread with Micro Greens
Seared Beef Tenderloin Bruschetta with Caramelized Onions
American Caviar on Blini with Crème Fraîche
Caramelized Brie Tartlets with Fig and Prosciutto
Lobster Salad in Wonton Cups with Fresh Dill
Tarragon Chicken Salad in Cucumber Cups or with Carrot Bread
Shrimp Canapé with Spicy Chipotle Sauce
Spinach and Feta Cheese Spanakopitas
Mediterranean White Bean Crostini
Deviled Eggs

... Additional Seasonal Items Available Upon Request

Hors D' Oeuvres Buffet A

Warm Bourbon Meatballs
Warm Crab Jarsberg with Lavosh Crackers
Warm Spinach and Artichoke Dip Served with Tortilla Chips
Crudités of Seasonal and Locally Grown Vegetables
Served with a Roasted Red Pepper Dip
Tortellini Pasta Skewers with Parmesan Dipping Sauce
Cheddar Cheese and Chutney Spread Served with Ginger Snaps
Oven Roasted Eggplant Dip with Pita Slices
Hummus with Pita Slices
Deviled Eggs

Hors D' Oeuvres Buffet B

Imported and Local Cheese Platter
Vegetable Sushi Rolls with Soy Sauce and Ginger
Warm Artichoke Bottoms with Goat Cheese and Wild Mushrooms
Marinated Eggplant Wrapped Asparagus
Vegetarian Thai Spring Rolls with Ginger Dipping Sauce
Vegetable or "Riverview Farms" Sausage Stuffed Mushroom Caps
Antipasto Platter with Smoked Meats and Cheese
Vegetarian Antipasto Platter with Artichoke Hearts,
Roasted Red Pepper, Mushrooms and Olives
New Potatoes with Broccoli and Asiago Cheese
Fresh Fruit Platter with Chocolate Grand Marnier Sauce
Sesame Chicken Satay with Peanut Dipping Sauce
Lemon Pecan Chicken Strips with Honey Mustard Sauce
Almond Chicken Strips with Raspberry Dipping Sauce
Chimichurri Chicken with Dipping Sauce
Jerk Chicken Skewers with Raspberry Sauce
Sliced Chicken with Artichoke Hearts and Sundried Tomato
Served with Pesto Mayonnaise
Chicken Caprese with Tomatoes and Fresh Mozzarella

Hors D' Oeuvres Buffet C

Flank Steak Negimaki with Sweet Chili Dipping Sauce
Sliced Grilled Flank Steak Platter Served
with Horseradish Dressing and Petit Rolls
Flank Steak Roulade with Arugula and Red Pepper Coulis
Grass Fed Housemade Corned Beef Sliders with Spicy Cole Slaw
Steamed Shrimp with Three Sauces
Thai Glazed Salmon Platter with Asian Crackers
Pork Tenderloin on Sweet Potato Biscuit with Guava Jelly
Grilled Hanger Steak with Merlot Demi Glace – MARKET PRICE
Salmon Coulibiac with Mushrooms – MARKET PRICE
Lamb "Lollipops" with Blackberry Jus – MARKET PRICE
Oven Roasted Beef Tenderloin Platter
Served with Horseradish Dressing and Petit Rolls – MARKET PRICE

... Additional Seasonal Items Available Upon Request



Create Your Own Menu

	<u>Hors d'oeuvres Buffet A</u>	<u>Hors d'oeuvres Buffet B</u>	<u>Hors d'oeuvres Buffet C</u>	<u>Price Per person</u> PLUS, TAX
1.	TWO	THREE	XXX	
2.	THREE	THREE	XXX	
3.	THREE	FOUR	XXX	
4.	THREE	FOUR	ONE	
5	THREE	FOUR	TWO	
THREE PASSED				
TWO PASSED				

**** INCLUDES MINIATURE SWEETS SELECTION ****

Miniature Sweets include: Bars, tarts and cookies.



the GARDENS
at kennesaw mountain

BAR SERVICE OPTIONS

The Gardens at Kennesaw Mountain offers two beer and wine service options.

STANDARD BEER AND WINE PACKAGE

For your convenience, The Gardens will be happy to provide the beer and wine for your event.

INCLUDES	PRICING
<ul style="list-style-type: none">• A selection of 3 beers (<i>domestic, imported, light</i>)• A selection of 2 House wines (<i>red and white</i>)• Additional Wines/ Beer and Custom Wines Available• Beverage set up and Ice• Beer and Wine Glassware• Soft Drinks	

BEER AND WINE PROVIDED BY THE CLIENT

If you prefer to furnish your own beer and wine for your event,
The Gardens will gladly accommodate you.

INCLUDES	PRICING
<ul style="list-style-type: none">• Beverage set up and Ice• Beer and Wine Glassware• Soft Drinks	

Staffing Your Event

At The Gardens, we want your special event to be a celebration to remember. To us, that means equipping your event with the proper amount of experienced staff to ensure a flawless execution.

When staffing your event, we take the following factors into consideration:

- Guest Count
- Event Logistics
- Menu Option
- Bar Option

Parking

The Gardens at Kennesaw Mountain has parking available onsite as well as directly across the street at the Shriner's building. Please ensure that guests do not park on the grass or in non-designated parking spots.

Smoking

The Gardens at Kennesaw Mountain has several designated smoking areas. There is smoking allowed directly adjacent to the ballroom as well as in the courtyard of the Hunt House. Please ensure that guests do not dispose of cigarette butts inappropriately. We take great pride in our grounds area and want to ensure the beauty of our natural areas.

Vendors

The Gardens requires all outside vendors including: entertainment, photography, videography, transportation, etc. to provide a current business license and liability insurance in order to perform services at our facility.

Frequently Asked Questions

Can we use an outside caterer?

We do not allow outside caterers unless there is a dietary restriction or an ethnic cuisine that we are unable to accommodate. In these circumstances, we will allow an outside caterer but they will need to meet certain requirements and be approved by The Gardens.

Can we provide our own Staff/Bartenders?

It is our policy that all of our staff/ bartenders go through training and become familiar with our facility and procedures before working an event. This will ensure that exceptional service is provided to you and your guests.

What is the rain plan if my event is held outside in the Pavilion?

In the event that it rains, we will be happy to accommodate your party into our Grand Ballroom free of charge with a 48 hour notice. After 48 hours, there will be a \$500 fee. This fee entails the additional time and labor required by our staff to rearrange, set up and revise the logistics of your event to establish a seamless transition.

Contact Information

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