



"Fresh Creative Cuisine"

Parsley's Catering is a full-service catering company located in Marietta GA. We 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- Market Price May Vary

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 – Market Price May Vary

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 • Smoked Beef Brisket – Add \$3 per person

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 Fraiche
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 Spanakopita
Mediterranean White Bean Crostini
Deviled Rise N Shine 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
Marinated Eggplant Wrapped Asparagus
Vegetable or "Riverview Farms" Sausage Stuffed Mushroom Caps
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

Antipasto Platter with Smoked Meats and Cheese
Featuring Heywood's Charcuterie and Sequatchie Cove Cheeses
Flank Steak Negimaki with Sweet Chili Dipping Sauce
Grass Fed Homemade Corned Beef Sliders with Spicy Cole Slaw
Steamed Shrimp with Three Sauces
Warm Artichoke Bottoms with Goat Cheese and Wild Mushrooms
Thai Glazed Salmon Platter with Asian Crackers
Pork Tenderloin on Sweet Potato Biscuit with Guava Jelly
Sliced Grilled Flank Steak Platter Served
with Horseradish Dressing and Petit Rolls – Market Price
Flank Steak Roulade with Arugula and Red Pepper Coulis – Market Price
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

Minimum 25 Guests

	<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> <small>PLUS, TAX</small>
1.	TWO	THREE	XXX	
2.	THREE	THREE	XXX	
3.	THREE	FOUR	XXX	
4.	THREE	FOUR	ONE	
5	THREE	FOUR	TWO	
THREE PASSED				
TWO PASSED				

**** Add Miniature Sweets \$4.50 ****

Miniature Sweets Include: Bars, Tarts and Cookies

Specialty and Custom Desserts Available

Service Fee – 23%
\$400 Minimum for Three Hour Staffed Event Offsite

Includes: Staff, Disposable Plates and Utensils,
Chafers and Serving Pieces, Decorative Linen for Buffett

China, Silverware and Barware Available

Delivery – TBD
Based on Distance and Event Logistics

Contact Information

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Parsley's
custom catering



the GARDENS
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