



“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 Caterer® by the Green Restaurant Association ~ a national organization dedicated to helping food service establishments be more sustainable.





Wedding Menus

Passed Hors d'Oeuvres

Caramelized Brie Tartlets with Fig and Prosciutto

Roasted Tomato and Mozzarella Bruschetta with Fresh Basil

Seared Beef Tenderloin Bruschetta with Caramelized Onions

Parmesan Cheese Cups with Goat Cheese and Sun-dried Tomatoes

Lobster Salad in Wonton Cups with Fresh Dill

Tuna Ceviche on Tortilla Chips with Avocado and Pico de Gallo

Shrimp on Cornbread with Avocado Crème Fraiche

Shrimp on Cornbread with Chipotle Sauce

Tarragon Chicken Salad in Cucumber Cups

Spinach and Feta Cheese Spanakopita's

Mediterranean White Bean Crostini

Pimento Cheese Crostini

Seared Pepper Tuna on Cucumber Rounds

Salmon Gravlax on Cucumber Rounds with Cream Cheese Dill

Warm Artichoke Bottoms with Goat Cheese and Wild Mushrooms

... Seasonal Hors d'Oeuvres Available



Stationary Table Hors d' Oeuvres

Warm Bourbon Meatballs

Warm Crab Jarlsberg 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

Imported and Domestic Cheese Platter

Antipasto Platter with Local Charcuterie, Meats and Cheese

Vegetarian Antipasto Platter with Artichoke Hearts, Roasted Red Pepper, Mushrooms and Olives

Hummus with Pita Slices

Vegetarian Thai Spring Rolls with Ginger Dipping Sauce (add \$1)

Mushroom Caps filled with "Riverview Farms" Sausage

Vegetable Stuffed Mushroom Caps

New Potatoes with Broccoli and Asiago Cheese

Fresh Fruit Platter with Chocolate Grand Marnier Sauce

Jerk Chicken Skewers with Raspberry Dipping Sauce

... Additional and Seasonal Hors d' Oeuvres Available



Dinner Buffet

Choice of Salad

Served with Assortment of Dressings

Mixed Organic Field Green Salad with Cherry Tomatoes and Cucumbers

House Salad of Romaine and Green Leaf Lettuce with
Cherry Tomatoes, Carrots, Cabbage and Cucumbers

Caesar Salad with Shaved Parmesan Cheese

Blue Cheese and Iceberg Salad

Wedges of Iceberg Lettuce with Crumbled Blue Cheese and Tomatoes

Local, Organic Mixed Field Green Salad with Dried Cranberries, Candied Walnuts,
Red Onion and Crumbled Blue Cheese

Sides

Rice Pilaf • Wild Rice with Toasted Pecans • Garlic Smashed New Potatoes

Oven Roasted New Potatoes • Twice Baked Potatoes • Three Cheese Potatoes

Tomato and Zucchini Gratin • Seasonal Locally Grown Vegetable Medley

Grilled or Oven Roasted • Sautéed Green Beans • Steamed or Grilled Asparagus

Grilled Vegetable Platter with Balsamic Glaze • Macaroni and Cheese

Chef's Choice Seasonal Vegetable Selection • Oven Roasted Sweet Potato Fries

... Seasonal Salads and Side Items Available

Entrées

Sautéed Tenderloin Tips with Pearl Onions and Mushrooms Served in a Red Wine Sauce

Sliced Grilled Flank Steak on Petite Rolls Served with Horseradish Dressing

Pork Tenderloin on Sweet Potato Biscuits Served with Guava Jelly

Marinated Loin of Pork Served with Sautéed Apples

Lemon Pecan Chicken with Honey Mustard Sauce

Almond Chicken with Raspberry Dipping Sauce

Grilled Lemon Rosemary Chicken

Chicken Caprese – Breaded Chicken Breast Topped with Basil,
Sliced Tomato and Fresh Mozzarella

Grilled Salmon with Cucumber Dill Sauce

Thai Glazed Salmon Platter with Sesame Noodles

Salmon Coulubiatic – Salmon in Puff Pastry with Rice and Mushrooms

Horseradish Bread Crumb Topped Tilapia

Shrimp Jambalaya

GA Shrimp Over Riverview Farms Grits (Served with One Additional Side)

Braised Grass Fed Beef Brisket with Onions and Carrots – Market

Oven Roasted Beef Tenderloin with Mushroom Demi-Glace – Market

Miso and Sake Glazed Sea Bass Served over Asian Vegetables – Market

Seasonal Fish Selection – Market Price

Grilled Leg of Lamb with Blackberry Price Jus – Market

Hangar Steak in a Merlot Reduction with Mushrooms – Market

..Seasonal Entrées Available



MENU ONE	MENU TWO	MENU THREE
<p>Cocktail Selection:</p> <p>Two Passed Hors D'Oeuvres</p> <p>Dinner Selections:</p> <p>Six Hors D'Oeuvres Buffet</p>	<p>Cocktail Selections:</p> <p>Two Passed Hors D'Oeuvres Three Hors D'Oeuvres Buffet</p> <p>Dinner Selections:</p> <p>Choice of Salad Rolls and Butter Two Entrées Two Sides</p>	<p>Cocktail Selections:</p> <p>Two Passed Hors D'Oeuvres Three Hors D'Oeuvres Buffet</p> <p>Dinner Selections:</p> <p>Choice of Salad Rolls and Butter Three Entrées Three Sides</p>

Cake Cutting and Service Available

Custom Menus, Brunch and Lunch Menus Available



Chef Attended Stations

Our uniformed Chef will attend the station and serve your guests - \$120 and up

The stations listed below are priced per person.

Carving Stations

Oven Roasted Loin of Pork Served with Assorted Mustards and Chutney \$8

Steamship Round Served with Horseradish Dressing and Jus \$8

Oven Roasted Breast of Turkey Served with Assorted Mustards \$7

Salmon Coulibiac \$11

Oven Roasted Beef Tenderloin with Horseradish Dressing
and Warm Gorgonzola Sauce \$MKT

Pork Tenderloin Served with Sour Cherry Chutney
or Assorted Mustards \$MKT

Rack of Lamb Served with Blackberry Jus \$MKT

Grilled Flank Steak - Prepared: BBQ, Chimichurri or Teriyaki \$MKT

Hangar Steak in a Merlot Reduction with Mushrooms \$MKT

Pasta Stations- \$8

Pasta Station with Homemade Pesto, Marinara or Alfredo
Tossed with Choice of: Chicken, Grilled Vegetables, Shrimp (add\$2)

Mashed Potato Bar - \$7

With Bacon, Sour Cream, Chives, Steamed Broccoli, Butter and Cheese

Additional Action Stations Available