



**CENTER FOR CIVIL
AND HUMAN RIGHTS**

CATERING MENUS

BREAKFAST

CLASSIC CONTINENTAL BREAKFAST

Croissants, Cinnamon Rolls, Banana Nut Bread and Coffee Cake
Butter and Preserves
Fresh Fruits and Berries
Homemade Granola
Vanilla Yogurt
Orange and Cranberry Juice
Assorted Hot Herbal Teas
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners

ENHANCED CONTINENTAL BREAKFAST

Breakfast Burrito, Scrambled Eggs, Chicken Apple Sausage, Salsa Fresca and Sour Cream
Croissants, Cinnamon Rolls, Banana Nut Bread and Coffee Cake
Butter and Preserves
Fresh Fruits and Berries
Homemade Granola
Vanilla Yogurt
Orange and Cranberry Juice
Assorted Hot Herbal Teas
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners

GEORGIA ON MY MIND BREAKFAST

Scrambled Eggs with Farmer's Cheese
Applewood Smoked Bacon
Country Style Potatoes with Peppers and Onions
Black Pepper Biscuits and Sausage Gravy
Creamy Stone Ground Grits
Fresh Fruits and Berries
Warm Cinnamon and Raisin Sticky Buns
Butter and Preserves
Orange and Cranberry Juice
Assorted Hot Herbal Teas
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners

Prices are subject to a 24% administrative fee and 8% local sales tax

BREAKFAST BUFFET

Sourdough French Toast with Powdered Sugar and Maple Syrup
Wild Mushroom Quiche with Sautéed Spinach and Vermont Cheddar Cheese
Scrambled Eggs with Fresh Basil and Tomatoes
Smoked Wild Salmon Platter with Sliced Onions, Sliced Tomatoes and Capers
Fresh Fruits and Berries
Cream Cheese, Butter and Preserves
Orange and Cranberry Juice
Assorted Hot Herbal Teas
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners

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LUNCH

BISTRO LUNCH BUFFET

Greek Salad
Red Onions, Feta Cheese, Kalamata Olives, Garlic Shrimp with Classic Vinaigrette

Vegetarian Lasagna
Ricotta, Mascarpone, Mozzarella and Parmesan Cheeses

Roasted Chicken
Fresh Mushrooms and Rosemary

Sautéed Zucchini Squash Ribbons

Italian Orzo "Mac-n-Cheese"

Assorted Wolfgang Puck Breads and Butter

DESSERT
Assorted Individual Pastries

BEVERAGE
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners

CLASSIC LUNCH BUFFET

SALAD

Traditional Caesar Salad with Aged Parmesan

MAIN

Pan Roasted Chicken with Rosemary Jus
Roasted Pork Loin with Peach Chutney
Potato Purée
Sautéed Seasonal Vegetables
Assorted Wolfgang Puck Breads and Butter

DESSERT

House Baked Cookies and Brownies

BEVERAGE

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners
Freshly Brewed Iced Tea with Lemon

SALAD AND SANDWICH LUNCH BUFFET

SALADS

Baby Mixed Greens with Tomatoes, Endive and House Vinaigrette
Pasta Salad with Rapini, Roasted Peppers, Red Onion, Tomatoes and Fresh Herbs

DELI PLATTER

Glazed Ham, Smoked Turkey, Roast Beef, Sliced Cheddar, Swiss and Provolone Cheese
Assorted Wolfgang Puck Breads and Rolls
Assorted Mustards including Deli and Dijon, Mayonnaise
Sliced Tomatoes, Pickles and Shaved Lettuce

SWEETS

Seasonal Fruit and Berries
Assorted Freshly Baked Cookies and Brownies

BEVERAGE

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners
Freshly Brewed Iced Tea with Lemon

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BREAKS

MORNING BREAK

Individual Plain & Fruit Flavored Yogurts

Assorted Granola and Power Bars

Fruit Skewers with Yogurt Dip

Whole Fruit including:

Bananas

Apples

Grapes

Sliced Breakfast Breads:

Cinnamon Swirl

Lemon-Poppyseed

Banana Nut

Smoked Salmon with Mini Bagels and
Cream Cheese

Freshly Brewed Dark Roast Regular
and Decaffeinated Coffee
Cream and Sweeteners

Freshly Brewed Iced Tea with
Lemon and Sweeteners

AFTERNOON BREAK

Vegetable Crudités with Roquefort Dip

Trail Mix in Individual bags

Chips, Salsa Fresca and Guacamole

Granny Smith Apples with Peanut Butter

Prices are subject to a 24% administrative fee and 8% local sales tax

Jumbo Cookies:
Chocolate Chip, Lemon-Ginger,
White Chocolate and Dried Cherries,
Chocolate-Chocolate Chunk,
Peanut Butter and Oatmeal Raisin

Brownies, Blondies, Lemon Bars
and Pecan Bars

Assorted Sodas and Bottled Water

SNACK BREAK SELECTION

Cookies and Milk
Chocolate Chip, Oatmeal Raisin, White Chocolate and Cherry Cookies
Rich Chocolate Brownies and Peanut Butter Blondies
Regular and Chocolate Milk, Two Percent and Skim

Game Day
Warm Jumbo Pretzels with German Mustard
Spicy Mixed Nuts
Classic Boxes of CrackerJacks
Freshly Popped Popcorn and Old Bay Spiced Potato Chips

Energy Burst
House Made Trail Mix
Fresh Granola and Yogurt Parfaits
Assorted Granola and Energy Bars
Spiced Chips
Organic Fresh Cut Fruit

All Day Beverage Service
Continuous beverage service for up to four hours
Assorted Sodas and Bottled Water
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners

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BUTLER PASSED HORS D'OEUVRES

Bacon en Croute with Maple Glaze and Tomato Jam

Tandoori Chicken Skewers with Mint Feta Cream

Assorted Wolfgang Puck Gourmet Pizzas

Beef Satay with Thai Chili Sauce

Curried Chicken Salad in a Crispy Wonton

Mediterranean Onion Tart with Tomato Confit and Black Olive Puree

Mini Pulled Pork Sandwiches with Dill Chip and Cole Slaw

Panko Chicken Schnitzel Slider

Tomato Basil Bruschetta

Vegetable Empanadas with Avocado Salsa

Chicken Satay Peanut Sauce

Beef London Broil Skewers with Horseradish Cream and Fresh Chives

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RECEPTION DISPLAYS

Cheese and Crudite

Garden Vegetable Crudités with Herb Dip
Assorted Cheese, Crackers and Sliced Baguette and Fruit Garnish

Assorted Grilled Bruschetta

Tomato and Basil
Roasted Pepper and Goat Cheese
White Bean and Prosciutto
Served with Sliced Baguette

Dips and Spreads

Hummus, Cool Herb, Salsas, Tapenade
Pita Chips and Flatbread

Tex-Mex Station

Tortilla Chips, Queso, Guacamole, Sour Cream
Black Bean Cumin Dip, Tomatillo Ranch, Roasted Tomato Salsa, Mango Pineapple Salsa
Blackened Grilled Sliced Chicken Breast
Roasted Corn, Queso Fresco, Hot Sauce, Chili Lime Butter

Antipasti Station

Domestic Cheeses and Assorted Italian Meats
Tomato and Mozzarella Skewers, Basil Aioli
Roasted Peppers, Olive Oil, Garlic and Fresh Basil
Breads, Crackers and Lavosh

Mediterranean Station

Hummus, Baba Ganous, Tzatziki, Toasted Pita Bread
Assorted Olives and Marcona Almonds
Orzo Paella, Fresh Basil, Feta Cheese, Roasted Tomatoes, Lemon Garlic Dressing
Traditional Herbed Gyro Beef

DINNER STATIONS

SELECTION OF TWO STATIONS

1.5 HOURS OF SERVICE

ICE TEA, LEMONADE AND WATER STATION

PASTA

Penne Pasta Puttanesca -Tomato, Basil, Capers, Anchovy Green and Black Olives
Rigatoni Bolognese
Caesar Salad with Cornbread Croutons and Shaved Parmesan
Garlic Bread

TASTE OF LATIN AMERICA

"Street Side" Tacos- Choice of Carnitas, Flame Grilled Chicken, Ropa Vieja or Grilled Vegetables
Served with Onions and Cilantro
Choice of Flour or Corn Tortillas
Slow Cooked Seasoned Black Beans with Cotija Cheese
Cilantro Rice
Seven Layer Salad, Greens, Black Beans, Tortillas, Cheese, Corn, Roasted Salsa, Cilantro
Vinaigrette

CLASSIC BISTRO

Lemon Herb Marinated Chicken
Garlic Potato Puree
Steamed Mixed Organic Vegetables
Butter Lettuce, Oranges, Roquefort cheese, Olives, Walnuts, Balsamic Vinaigrette
Dinner Rolls

SOUTHERN FLARE

Potato Salad
"Honey Stung" Fried Chicken
Black Eyed Peas
Baby Greens with South Carolina Goat Cheese, Candied Pecans, and Creamy Peppercorn
Dressing
Corn Bread Muffins and Honey Butter

TASTE OF ASIA

Lemongrass Chicken with Mild Chilies
Sesame Seeds and Green Onions
Miso Marinated Black Cod with Miso Aioli, Citrus and Scallion
Steamed Jasmine Rice
Wok Charred Vegetables with Ginger and Sweet Soy
Chinese Chicken Salad with Fried Wontons and House Made Sesame Honey Dressing
Chinese Five Spice Chocolate Tarts

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ITALIAN STYLE

Chicken Cacciatore
Charred Eggplant with Fresh Basil
Parmesan and Crispy Spinach
Creamy Polenta
House Made Turkey Meatballs with Fresh Tomato Sauce
Grilled Asparagus
Heirloom Tomato Salad, Basil Aioli, Balsamic, Burrata Cheese
House Baked Rolls

GRILL CLASSICS

Pan Roasted Chicken Breast "Nicoise" with Roasted Potatoes, Green Beans and Olive Pistou
Turkey Meatloaf with Caramelized Brown Sugar Tomato Glaze
Potato Puree
Seasonal Vegetables with Lemon and Garlic
Kale and Apple Salad with Manchego and Preserved Lemon Vinaigrette

TEXAS BBQ

Texas Braised Brisket with Pickled red onion
Honey Orange BBQ Chicken
Roasted Corn Salsa
Smashed Potatoes with Roasted Garlic
Green Beans with Toasted Almonds
Romaine Salad with Avocado, Grape Tomato, Red Onion, Cilantro Lime Dressing
Southern Style Corn Bread with Sweet Butter

ATLANTA FAVORITES

Slow Braised Short Rib, Mustard and Caramelized Shallot Glaze
BBQ Shrimp, Cheddar Cheese Grits
Roasted Seasonal Vegetables
Braised Collard Greens
Spinach Salad, Candied Pecans, Grape Tomatoes, Carrots, Bacon Confit Vinaigrette
Artisan Dinner Rolls with Sweet Butter

SWEETS

DESSERT BAR

House Made Jumbo Cookies
House Made Brownies
House Made Blondies

ASSORTED MINI DESSERT STATION

INCLUDES COFFEE STATION

Choose Three Desserts
Caramelized Meyer Lemon Tarts
Chocolate Cheesecake "Truffles"
New York Style covered in Dark Chocolate and Caramel
French Butter Apple Tarts
Chocolate Decadence, Red Berry Sauce
Miniature Pecan Pies
Seasonal Fruit Tarts
Assorted Cupcakes

COBBLER STATION

INCLUDES COFFEE STATION

Cobbler Station
Peach, Cherry, Apple with Fresh Cream

COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Teas

BAR PACKAGES

PREMIUM BAR

Premium Spirits:
Vodka, Gin, Rum, Bourbon, Whiskey, Scotch and Tequila
Premium House Wine:
Selection will vary based on availability
Imported and Domestic Beers
Bars include Assorted Sodas and Bottled Water, Mixers, and Garnish

EXECUTIVE BAR

House Spirits:
Vodka, Gin, Rum, Bourbon, Whiskey, Scotch and Tequila
House Wine:
Selection will vary based on availability
Imported and Domestic Beers
Bars include Assorted Sodas and Bottled Water, Mixers, and Garnish

BEER & WINE

Beer and Wine Bar includes:
Premium White and Red House Wine, Imported and Domestic Beers,
Assorted Sodas and Bottled Water

CASH BAR

Premium Cocktails
Executive Cocktails
House Wine
Domestic Beer
Imported Beer
Cordials
Assorted Sodas
Bottled Water

1 Bartender per 75 guests
1 Cashier per 100 guests

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FAMILY REUNIONS

Southern Buffet

Field Greens Salad, Balsamic Vinaigrette
Honey Stung Fried Chicken or Southern Style Roasted Chicken
Vermont Cheddar Baked Macaroni and Cheese
Braised Collard Greens
Assorted Desserts

Pasta Buffet

Traditional Caesar Salad
Baked Ziti
Penne Bolognese
Garlic Bread
Assorted Cookies & Brownies

Executive Boxed Lunch

Chef Selection of Three Sandwiches
Honey Glazed Spiral Ham, Gruyere and Whole Grain Mustard on Pretzel Bread
Hummus, Cucumber, Tomatoes, Sprouts on a Wrap with a Tahini Spread
Curry Chicken Salad with Beefsteak Tomatoes with Mixed Greens on a Croissant Roll
Oven Roasted Herbed Turkey, Mixed Greens, Cranberry Aioli, Roasted Tomatoes on Roll
Rare Roast Beef with Chinese Mustard and Arugula on Herb Focaccia
Pasta Salad
Individual Bags of Potato Chips
Fresh Whole Fruit
House Baked Cookie
Bottled Water

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