

The Westin Atlanta Airport Catering Menu

ALL DAY MEETING PACKAGE

To simplify your meeting planning, we offer all day meeting break packages at a special price which include half-hour service continental breakfast, mid-morning and mid-afternoon break. Enhance your meeting package with the addition of either a lunch table or plated lunch from the selections below.

THE EXECUTIVE

\$51.99 per person without lunch
\$91.00 per person with lunch

CONTINENTAL BREAKFAST

Orange and grapefruit juice, sliced fresh seasonal fruit and melon, assorted whole grain cereals and granola, sliced bananas, raisins and whole strawberries, non-fat milk and low-fat fruit flavored yogurts, New York-style bagels and assorted muffins with margarine and cream cheese, freshly brewed Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas.

MID-MORNING

Freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo® teas, flavored iced teas, and regular, diet and caffeine free soft drinks, granola bars and sliced red and green apples with Nutella®.

MID-AFTERNOON

Freshly brewed Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas, flavored iced teas, and regular, diet and caffeine free soft drinks, assorted gourmet cookies and Naan flatbread with Tzatziki and a selection of seasonal whole fruit.

LUNCH BUFFET SELECTIONS*

That's Italian
Taste of Atlanta
Buckhead Deli
Green Goddess
Mother Nature's
Soup, Salad and Baked Potato Bar

PLATED LUNCH SELECTIONS*

Grilled Chicken Breast with Sweet Potato Hash
Herb Panko-Crusted Cod


ALL DAY PACKAGE ENHANCEMENTS

*Substitute Continental Breakfast
for Atlanta Breakfast Buffet: Add \$8 per person*

*Substitute Mid-Afternoon Break
for an Afternoon Specialty Break: Add \$7 per person*

ALL DAY BEVERAGE PACKAGE

\$25.00 per person
Bottled water, regular, diet and caffeine-free soft drinks, freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo® teas and flavored iced teas.

 "These nutritional powerhouse foods can help extend your health span – the extent of time you have to be healthy, vigorous and vital."
– Dr. Steven Pratt, author of *SuperFoodsRx: Fourteen Foods That Will Change Your Life*.

We make high-quality, conscientious cuisine prepared from locally foraged and sourced ingredients whenever possible.

All pricing is per person unless otherwise noted. All food and beverages are subject to a 19.1% taxable banquet service charge and 4.9% taxable banquet administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The service charge will be distributed as a gratuity for those who provide service to the guests.

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CONTINENTAL BREAKFAST

Continental breakfasts are limited to half-hour service and include freshly brewed Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas.

MEETING CONTINENTAL

\$28.99 per person

Orange and grapefruit juices, sliced fresh seasonal fruits and melon, breakfast pastries, bagels and cream cheese, assorted muffins with butter, margarine and preserves.

GREEN CONTINENTAL BREAKFAST

\$30.00 per person

Orange and cranberry juices, raisin bran, blueberry and orange cranberry muffins, plain yogurt, Swiss muesli, seasonal sliced fruits and melons, steel cut cinnamon scented oatmeal with raw sugar and dried fruits and margarine, soy milk.

BOARD ROOM CONTINENTAL

\$30.00 per person

Orange and grapefruit juices, sliced fresh seasonal fruits and melon, assorted whole grain cereals and granola with bananas, raisins and strawberries, non-fat milk and low-fat fruit-flavored yogurts, New York-style bagels and assorted muffins with butter, margarine and cream cheese.

CONTINENTAL BREAKFAST ENHANCEMENTS

Chicken biscuits

Add \$7.00 each

Fluffy scrambled eggs, ham and cheese croissants

Add \$6.00 each

Classic Eggs Benedict

Add \$7.00 per person

Sausage, egg and cheese breakfast burrito

Add \$6.00 each

Country fresh scrambled eggs

Add \$6.00 per person

Breakfast potatoes

Add \$6.00 per person

Scrambled egg whites with chives

Add \$6.00 per person

Biscuits and sausage gravy

Add \$6.00 per person

Selection of one breakfast meat:

Apple cider cured bacon, pork sausage, chicken and apple sausage, turkey sausage or turkey bacon

Add \$7.00 per person

Sliced fresh fruit and melon

Add \$10.99 per person


Smoked sliced salmon with diced Bermuda onions, capers and lemon wedges, bagels and cream cheese

Add \$14.00 per person

MADE-TO-ORDER OMELET STATION

\$10.99 per person, plus \$125 attendant fee per 50 people to prepare omelets

Ham, cheese, onions, tomatoes, peppers, mushrooms and picante sauce

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PLATED BREAKFAST

Plated breakfasts are served with orange juice, breakfast pastries, assorted muffins, biscuits, freshly brewed Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas.

SOUTHERN-STYLE FRENCH TOAST

\$26.99 per person

Served with cinnamon apples, whipped butter, maple syrup and a selection of one of the following: rashers of apple cider cured bacon*, sausage* or grilled country ham.

COUNTRY FRESH SCRAMBLED EGGS

\$27.99 per person

Served with breakfast potatoes and a selection of one of the following: rashers of apple cider cured bacon*, sausage* or grilled country ham.

*Turkey bacon or turkey sausage may be substituted.

SOUTHWEST BREAKFAST BURRITO



\$25.00 per person

Whole wheat flour tortillas with scrambled egg beaters, smoked turkey, sharp cheddar cheese, roasted red pepper coulis and pico de gallo.

EGG WHITE FRITTATA



\$25.00 per person

Wild mushrooms, oven roasted Roma tomatoes, basil and parmesan cheese, fresh tomato sauce with grilled asparagus.

*Any of the above plated breakfasts may be served for less than 20 guests for an additional charge of \$75.

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BREAKFAST BUFFETS *MINIMUM OF 20 GUESTS*

Breakfast buffets limited to one hour service and are served with freshly brewed Starbucks[®] coffee, decaffeinated coffee and specialty Tazo[®] teas.

ATLANTA BREAKFAST

\$34.99 per person

Chilled orange and grapefruit juices, sliced seasonal fruit and melon, assorted muffins, breakfast pastries, butter croissants, assorted cold cereals, whole, skim and 2% milk, fluffy scrambled eggs, crisp apple cider cured bacon strips, buttered hominy grits and home fried potatoes.

ATLANTA BREAKFAST ENHANCEMENTS

Classic Eggs Benedict

Add \$7.00 per person

Sausage, egg and cheese breakfast burrito

Add \$6.00 each

Biscuits and sausage gravy

Add \$6.00 per person

Selection of one breakfast meat:

Pork sausage, chicken and apple sausage,

turkey sausage or turkey bacon

Add \$7.00 per person

*Smoked sliced salmon with diced Bermuda onions, capers
and lemon wedges, bagels and cream cheese*

Add \$14.00 per person

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SUPERFOOD **SPECIALTY BREAKS**

Specialty breaks limited to half-hour service and include freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo® teas, regular, diet and caffeine-free soft drinks and bottled water.

UPLIFT

\$21.99 per person

Orange mango cranberry smoothie
Smoked salmon, avocado and chives
on whole grain bread
Red and green apple wedges
with yogurt dip
Whole skin-on almonds

VITALIZE

\$17.99 per person

Pomegranate acai smoothie
Granola yogurt muesli with apples and berries
All natural turkey avocado, tomato,
whole wheat wrap

RENEW

\$17.99 per person

Dried apples, apricots, prunes and raisins
Warm almond, walnuts and cashews
Pomegranate orangeade

RETREAT

\$17.99 per person

Baked pita chips, black bean and red pepper hummus
Cucumber dill tzatziki
Grape tomato, low fat mozzarella bocconcini with olive
Strawberry Banana Smoothie

SUPERFOOD **SPECIALTY BREAKS ENHANCEMENTS**

BRAIN BOOST

Blueberries, purple grapes, raspberries and walnuts
\$14.00 per person

STRESS REDUCER

Assorted dried fruits and nuts
\$16.00 per person

LONGEVITY BOOST

Brewed green tea with honey and soy milk
\$5.00 per person

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ALL DAY BEVERAGE BREAK

\$25.00 per person

Bottled water, regular, diet and caffeine-free soft drinks, freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo® teas and flavored iced teas

MEXICO CITY

\$18.99 per person

Blue and corn tortilla chips, salsa and guacamole, cinnamon sugar churros with dulce de leche dip, warm queso dip with green chiles, tomatoes and ground beef

ICE CREAM MAN

\$18.99 per person

Ice cream sandwiches, strawberry shortcake bars, king cones and fruit bars

SEVENTH INNING STRETCH

\$24.00 per person

Mini corn dogs, warm soft pretzel with yellow mustard, dark ale mustard and beer cheese dip, popcorn, peanuts, cracker jacks, candy bars, iced lemonade, flavored iced teas

JACKSON SQUARE

\$21.99 per person

Café du monde beignets with powdered sugar, candied pecans, pecan pralines and chocolates, flavored iced teas

REFRESHING ALTERNATIVE

\$23.00 per person

Assorted apples, whole bananas and bunches of grapes, chocolate fondue, fresh strawberries, cantaloupe, honeydew melon pound cake cubes, fresh vegetable crudités with spinach dip, banana nut bread, flavored iced teas

**Enhancement: Assorted tea sandwiches @ \$3 per person*

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MID-MORNING BREAK

\$13.00 per person

Sliced red and green apples with Nutella®, granola bars, flavored teas

MID-AFTERNOON BREAK

\$16.00 per person

Naan flatbread with tzatziki, brownies, flavored teas

SPECIALTY BREAK ENHANCEMENTS

Assorted Mini Cupcakes

\$69.00 per dozen

Assorted Mini Cheesecakes

\$48.00 per dozen

French Petit Fours

\$48.00 per dozen

Assorted Cookies

\$48.00 per dozen

Brownies and Blondies

\$48.00 per dozen

Granola Bars

\$2.00 each

Power Bars

\$7.00 each

Kind Bars

\$7.00 each

Assorted Yogurts

\$5.00 each

Chips & Pretzels

\$2.00 per bag

Trail Mix

\$3.99 per bag

Smart Foods® Popcorn, \$2.00 per bag

BEVERAGE ENHANCEMENTS

Icelandic® Still or Sparkling Water

½ liter \$5.99 each

750 ml, \$6.99 each

1 liter, \$7.99 each

Soft Drinks, \$5.00 each

Red Bull®, \$7.00 each

Flavored Teas, \$7.00 each

Bottled Water, \$5.00 each

Frappuccino, \$7.00 each

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COLD PLATED LUNCHES

Cold plated lunches are served with soup du jour, assorted flatbreads, selection of one dessert, freshly brewed iced tea, Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas.

TIJUANA GRILLED SHRIMP SALAD

\$40.99 per person

Mixed field greens, ancho grilled shrimp, black beans, roasted corn, grape tomatoes, sliced red radish, shredded pepper jack cheese and tortilla crisps. Served with cilantro lime dressing.

FLANK STEAK WEDGE SALAD

\$40.99 per person

Iceberg lettuce wedges topped with sliced balsamic marinated flank steak, red grape tomatoes, crumbled gorgonzola cheese and picked red onions. Served with golden BBQ vinaigrette.

CUMBERLAND CHICKEN SALAD

\$40.99 per person

Fresh spinach leaves, crumbled goat cheese, grilled peaches, sliced strawberries, roasted pecans. Served with white peach vinaigrette.

HOT PLATED LUNCHES

Hot plated lunches are served with your choice of soup du jour or mixed green salad garnished with tomatoes, carrots, cucumbers and your choice of two dressings, warm artesian rolls and butter, dessert, freshly brewed iced tea, Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas.

CHICKEN BREAST WITH SWEET POTATO HASH

\$35.99 per person

Served with a maple and sage demi-glaze, asparagus spears and oven-roasted Roma tomatoes.

HERB PANKO CRUSTED COD WITH LEMON BUTTER SAUCE

\$37.00 per person

SLICED ROAST BEEF TENDERLOIN

\$43.99 per person

Served with a creamy mushroom ragout and garlic mashed potatoes.

*Split entrées will be charged the higher of the two entrée prices.

DESSERT SELECTIONS *SELECT ONE*

New York Cheesecake

Cream cheese fruit topping

Southern Pecan Pie

Whipped Chantilly cream

Classic Red Velvet Cake

Cream cheese icing

Boston Cream Pie

Dulce de Leche Sauce

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LUNCH BUFFETS *MINIMUM OF 20 GUESTS*

Lunch buffets are limited to one-hour service and include *selection of two desserts* from page 11, freshly brewed iced tea, Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas.

THAT'S ITALIAN

\$46.00 per person

Tuscan white bean salad with radicchio and grilled vegetables
Cherry tomato and fresh mozzarella salad
Seasonal melon with prosciutto
Rosemary parmesan bread sticks

Choice of two entrées:

Cavatappi pasta with asparagus tips, sundried tomatoes and artichoke hearts
Rosemary roast pork loin with roasted peppers and onions
Garlic crusted cod with garlic cream sauce
Grilled chicken breast marsala with button mushrooms and crispy pancetta

ASIAN EXPRESS

\$38.00 per person

Asian green salad with mizuna greens, bamboo shoots, water chestnuts, pea pods, cashews, fried wontons and ginger orange dressing
General Tso's crispy chicken with sweet and sour sauce
Beef stir-fry with Asian vegetables in a teriyaki glaze
Egg Rolls with hot mustard and sesame garlic sauce, pork fried rice, stir-fried vegetables
Assorted rolls and flatbreads

TASTE OF ATLANTA

\$46.00 per person

Southern black-eyed pea salad
Coleslaw with Vidalia onion relish
Southern fried chicken
Marinated grilled catfish fillets
Whipped potatoes with cream and butter
Fresh collard greens with smoked turkey, hot pepper sauce
Buttermilk corn bread

MOTHER NATURE'S TABLE

\$46.00 per person

Spinach salad with sliced mushrooms, toasted pine nuts, kalamata olive vinaigrette
Bulgur wheat salad with edamame, sundried tomatoes and basil
Thai green tomato salad with mint and chili pepper

Roasted red pepper hummus with whole wheat pita triangles
Grilled vegetable wraps with pesto aioli
Grilled curry chicken salad wrap
Lemon pepper salmon Caesar wrap

*Enhancement: Charred Ahi wrap @ \$5 per person

GREEN GODDESS TABLE

\$46.00 per person

Leafy kale and carrot tossed salad with green goddess dressing
Tomato, onion and avocado salad with olive oil and cilantro
Couscous salad with dried fruits
Grilled cod with chimichurri
Grilled chicken breast with tomato pesto
Pilaf of black quinoa, wild rice, green split peas, Israeli couscous, toasted orzo, long grain rice
Sautéed rainbow chard
Pita and flat breads with olive tapenade

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SOUP, SALAD AND BAKED POTATO BAR

\$43.99 per person

Soup du jour

Mixed seasonal field greens and fresh spinach leaves, tomato wedges, sliced European cucumbers, red onions, black olives, julienne carrots, broccoli, shredded cheddar cheese and croutons. Served with balsamic vinaigrette and ranch dressings.

Baked Idaho russet potatoes, chili con carne, warm cheddar cheese sauce, bacon bits, sour cream, butter, chopped green onions

Assorted rolls and butter

ENHANCEMENTS

Charbroiled chicken breast

\$5.99 per person

Barbeque smoked pork shoulder

\$8 per person

Balsamic marinated flank steak

\$10.99 per person

BUCKHEAD DELI

\$46.99 per person

Soup du jour

Red skin potato salad

California Bistro Roll:

Thinly sliced smoked turkey breast with vine ripened tomatoes, crispy leaf lettuce, alfalfa sprouts, sharp cheddar cheese, sun-dried tomato herbed cheese spread on a tomato wrap,

The Tuscan:

Grilled marinated breast of chicken, fontina cheese, fire-roasted red pepper and grilled eggplant on focaccia bread

Creamy coleslaw

Pickle spears

An assortment of the following specialty sandwiches:

Black and Bleu Steak Sandwich:

Sliced balsamic marinated grilled flank steak with crumbled gorgonzola cheese with caramelized red onions on an onion kaiser roll

Vegetable Wrap:

Grilled zucchini, summer squash, fire roasted red peppers, grilled eggplant, roasted portabella mushrooms, jasmine rice, vine ripened tomatoes, crispy green leaf lettuce in a spinach wrap with balsamic dipping sauce on the side

THE EXECUTIVE

Four entrées \$55.99 per person

Three entrées \$52.00 per person

Two entrées \$48.99 per person

Assortment of seasonal sliced fresh fruits

Baby mixed green salad with condiments and dressing

Beet and watercress salad

Sliced tomato and baked red onion salad

Artichoke and roasted bell pepper salad

Assorted rolls and butter

Hot Entrées:

Asian Mahi with ginger, tomatoes and green onion

Balsamic grilled flank steak with button mushrooms

Roast loin of pork with cranberry and apple chutney

Grilled chicken breast with red pepper sauce

Chef's selection of starch

Chef's selection of vegetable

THE DAGWOOD DISPLAY *ONLY FOR GROUPS UNDER 20 GUESTS*

\$31.00 per person

Assorted premade sandwiches

Chef's Choice of one composed salad

Potato chips

Cookies and brownies

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LUNCH BUFFET DESSERTS *SELECT TWO*

OUR OWN PEACH COBBLER

With flaky pastry crust whipped Chantilly cream

APPLE AND OATMEAL CRISP

Baked Apples with Cinnamon and Raisins topped with our Oatmeal Granola

ANGEL FOOD CAKE

With Fresh Berry Compote And Whipped Cream

CHOCOLATE BANANA BREAD PUDDING

FRENCH CHEESECAKE BARS

Toasted almonds and caramel sauce

CANNOLI

CHOCOLATE PECAN BARS

LEMON BARS

RASPBERRY SHORTCAKE SQUARES

RED VELVET CAKE

POUND CAKE

Strawberries and Chantilly cream

OREO COOKIE BARS

CARROT CAKE

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BOXED LUNCHES

Boxed lunches include a bag of chips, whole fruit, gourmet cookies, soft drink or bottled water.

\$33.99 PER PERSON

ROAST BEEF

Oven Roasted Top Round of Beef with Dill Havarti Cheese on Sour Dough Bread

SMOKED BREAST OF TURKEY

Smoked Breast of Turkey with Cheddar Cheese on Multigrain Bread

HAM AND SWISS

Jubilee Smoked Ham and Swiss Cheese on Marbled Rye Bread

VEGETABLE WRAP

Grilled zucchini, summer squash, fire roasted red peppers, grilled eggplant, roasted portabella mushrooms, vine ripened tomatoes, crispy green leaf lettuce in a spinach wrap with balsamic dipping sauce on the side

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PLATED DINNERS

Plated dinners include one entrée, seasonal garden greens and a selection of two dressings and are served with warm artesian dinner rolls and butter, chef's selection of freshly prepared seasonal vegetables, appropriate starch, *selection of one dessert* from page 14, freshly brewed iced tea, Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas.

SOUPS

\$6.00 per person

Select one of our specialty soups to create a 4-course dinner:

Savannah corn and crab chowder
Forest mushroom soup
Chicken and rice Florentine soup
Pumpkin and apple bisque

UPGRADED SALADS

\$3.99 per person

Upgrade your salad selection with one of our Chef's featured salads:

Boston Bibb lettuce with hearts of palm, julienne of dates, Mandarin orange segments and champagne dressing
Seasonal field greens with Sonoma goat cheese rolled in sesame seeds with sundried tomato vinaigrette
Spinach and endive salad topped with crispy pancetta served with a mustard seed vinaigrette

ENTRÉES

*Split entrée menu will be charged the higher cost entrée for both entrées.

FILET MIGNON

\$64.99 per person

8 oz. filet served with creamy braised leeks and merlot sauce and Asiago potato soufflé

BOURBON MARINATED SALMON FILLET

\$48.99 per person

With our own sweet and savory bourbon glaze served with seven grain pilaf

BREAST OF CHICKEN FLORENTINE

\$50.99 per person

Stuffed with creamed spinach with feta cheese tomato sauce

MEDITERRANEAN BREAST OF CHICKEN

\$48.99 per person

Served over wild mushroom polenta with tomato and olive tapenade

CLASSIC DINNER COMBINATIONS

\$64.99 per person*

Select two of the following entrées. Each entrée will be a 3 oz. serving unless otherwise noted.

4 oz. Petit filet of beef

Lemon pepper shrimp and herbed garlic butter

Bourbon marinated salmon served with our own sweet and savory glaze

Pan-seared blue crab cake served with tomato butter

Smoked boneless pork chop served with cranberry chutney

Charbroiled breast of chicken with sage butter sauce

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PLATED DINNER DESSERTS *SELECT ONE*

OUR CHEF'S SIGNATURE DESSERT ~

HEAVENLY WHITE CHOCOLATE LEMON CAKE

Sponge cake with lemon chiffon filling and white chocolate curls

ITALIAN LEMON CRÈME CAKE

Crème Anglaise and berry compote

CHOCOLATE MOSAIC CAKE

Caramel sauce and fresh raspberries

RASPBERRY SWIRL CHEESECAKE

Crème Anglaise and raspberry coulis garnished with fresh mint

KEY LIME PIE

Classic graham cracker crust, raspberry coulis

HAZELNUT NUTELLA® TORT

ANGEL FOOD CAKE

Fresh berry compote and Chantilly cream



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We make high-quality, conscientious cuisine prepared from locally foraged and sourced ingredients whenever possible.

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The Westin Atlanta Airport Catering Menu

DINNER BUFFETS *MINIMUM OF 20 GUESTS*

Dinner buffets limited to two hour service and include Chef's selection of seasonal vegetables and appropriate starch, warm artisan dinner rolls, *selection of two* desserts from page 17, freshly brewed iced tea, Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas.

THE WESTIN

\$69.00 per person

Choice of one garden salad:

Tossed garden greens with tomatoes, cucumbers, radishes, onions, cheese, croutons and assorted dressings
Spinach salad with bacon and chopped egg served with grain mustard vinaigrette

Choice of two composed salads:

Black-eyed pea salad
Carrot and raisin salad
Roasted corn and wild rice salad
Marinated button mushrooms with rosemary
Greek cucumber and feta cheese salad

Choice of three entrées:

Sautéed chicken breast piccata with lemon caper sauce
Grilled chicken breast with peach chutney
Classic beef burgundy with buttered noodles
Roasted pork loin with calvados sauce and cinnamon apples
Filet of rainbow trout sautéed in lime butter sauce
Poached salmon with white wine sauce garnished with mussels and fennel
Broiled Gulf swordfish in tomato and ginger sauce
Penne pasta with asparagus, prosciutto and eggplant in garlic olive oil

WESTIN BUFFET ENHANCEMENT

Herb roasted beef tenderloin
\$400.00 each (feeds 30 people)

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The Westin Atlanta Airport Catering Menu

DINNER BUFFETS *MINIMUM OF 50 GUESTS*

Dinner tables limited to two hour service and include warm artesian dinner rolls, *selection of two* desserts from page 17, freshly brewed iced tea, Starbucks® coffee, decaffeinated coffee and specialty Tazo® teas.

THE NEW SOUTH

\$63.99 per person

Southern deviled eggs served three ways: *Country Ham Crackling*,
Grilled Shrimp Pimiento Cheese with Pickled Okra

Country ham and hominy salad

Watermelon with feta cheese and mint

Leafy kale and carrot tossed salad with two dressings

Choice of two entrées:

Slow smoked beef brisket with golden Carolina barbeque sauce

Roast pork loin with red eye gravy

Grilled flank steak with crumbled bleu cheese and crispy fried shallots

Bronzed catfish fillets with hot sauce beurre blanc

Sage rubbed smoked chicken breast with succotash

Lemon pepper pollock fillets with pickled okra and corn relish

Choice of one starch:

Barbeque baked butter beans with bacon

Pimiento cheese potato gratin

Smoked gouda mac & cheese

Hoppin' John rice with black-eyed peas and ham

Choice of one vegetable:

Garden vegetable medley

Green and yellow string beans with shallots with dried cranberries

SUPERFOODS

\$64.99 per person

Hydroponic bibb lettuce salad with orange segments,
French breakfast radish, toasted pignolis nuts served with
pomegranate vinaigrette

Roasted beet and watercress salad

Thai cucumber salad with tofu

Turkey scaloppini with pan juices and sage

Pan seared rainbow trout with toasted almonds, capers and brown
butter

Maple roasted sweet potatoes

Steamed broccoli with sesame butter

Flat bread and grissini bread sticks

FRESH AND HONEST

\$66.99 per person

Spinach salad with chèvre, sliced strawberries and roasted pecans
served with spicy pecan vinaigrette

Grilled vegetables with roasted garlic and basil oil


Maple-thyme glazed salmon

Grilled breast of chicken with apple cider reduction

Celery root whipped potatoes

Lemon pepper grilled asparagus and oven roasted Roma tomatoes

Flat bread and grissini bread sticks

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The Westin Atlanta Airport Catering Menu

DINNER TABLE DESSERTS *SELECT TWO*

OUR OWN PEACH COBBLER

Flaky Pastry Crust and Whipped Chantilly Cream

NEW ORLEANS BREAD PUDDING

Bourbon Vanilla Sauce

APPLE AND OATMEAL CRISP

Baked Apples with Cinnamon and Raisins topped with our Oatmeal Granola

ANGEL FOOD CAKE

Fresh Berry Compote And Whipped Cream

CHOCOLATE BANANA BREAD PUDDING

GERMAN CHOCOLATE CAKE

LEMON CRÈME CAKE

SALTED CARAMEL APPLE PIE

POUND CAKE

Fresh strawberries and Chantilly cream

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The Westin Atlanta Airport Catering Menu

SPECIALTY ACTION STATIONS *MINIMUM OF 30 GUESTS*

Specialty action stations are limited to one-hour service.

SELECTIONS OF CHIPS AND DIPS

| | |
|--------------------|-----------------|
| Cajun harvest mix | \$40.99 per lb. |
| Pretzels and chips | \$40.99 per lb. |
| Mixed nuts | \$44.99 per lb. |

Cheddar, onion, clam, guacamole, smoked salmon and cream cheese, jalapeno, black-eyed pea hummus or deviled crab dips
\$30.99 (Two lbs. dip)

*One lb. of dip and two lbs. of chips will accommodate approximately 25 guests.

SPECIALTY ACTION STATIONS

MINIMUM OF 30 GUESTS

Specialty table stations are limited to one-hour service.

GOURMET MAC AND CHEESE

\$18.99 per person
Customize your own macaroni and cheese with apple cider cured bacon, button mushrooms, gorgonzola cheese, ham, smoked gouda cheese, broccoli, chopped green onions, cheddar cheese, grated parmigiana reggiano

STREET TACOS

\$23.00 per person
Beef barbacoa, pork carnitas and siracha salmon
Cilantro, chipotle sour cream, shredded cabbage, pickled red onions, radishes, diced tomatoes and lime wedges.

CHICKEN AND CHIPOTLE PEPPER QUESADILLA

\$16.00 per person
Prepared on flat iron grill with sour cream, guacamole and picante sauce

*There will be a \$125 attendant fee added per 30 people at each station.

SAVANNAH CRAB CAKES

\$15.99 per person
Blue crab meat crab cakes seared on flat iron grill with remoulade sauce (serves 3 per person)

NEW ORLEANS BARBEQUE SHRIMP

\$12.00 per person
Shrimp sautéed in New Orleans barbeque butter served with creamy stone ground grits (serves 5 per person)

BEEF SLIDERS

\$7.00 per person, 2 per person

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COLD DISPLAY SPECIALTIES

Fresh Vegetable Crudités

With a selection of two dips

\$9.00 per person

Domestic and International Cheeses

Accompanied by assorted gourmet crackers

\$14.00 per person

Local Cheese Display

Accompanied by assorted gourmet crackers

\$13.00 per person

Display of Sliced Seasonal Fruit and Berries

\$10.99 per person

Thai Basil Rolls

Shrimp and pork or vegetarian with spicy peanut dipping sauce

\$200.00 per 50 pieces

Italian Antipasti Display

*Minimum of 30 guests

Sardines with roasted onions, marinated olive medley, and hearts of palm wrapped with Parma ham, marinated goat cheese, calamari salad, grilled vegetables and roasted peppers, artichokes with feta cheese.

\$23.00 per person

CARVING BOARD

Herb Crusted Tenderloin of Beef

\$400.00 each

Sauce béarnaise

(approximately 30 servings)

Roasted Breast of Turkey

\$250.00 each

Cranberry sauce and peach chutney, egg bread rolls

(approximately 40 servings)

Barbeque Brisket of Beef

\$350.00 each

Mini onion buns and coleslaw

(approximately 40 servings)

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COLD HORS D'OEUVRES

PRICED PER 50 PIECES

Add \$2.99 per person for white glove, passed hors d'oeuvres

- Phyllo cup with curried apple and chicken salad, \$125.00
- Baby potato with sundried tomato, cheese and chives, \$125.00
- Creamy brie cheese and fruit on toast, \$125.00
- Gorgonzola cheese on toasted brioche drizzled with honey, \$125.00
- Smoked salmon and watercress on crispy herb flat bread, \$160.00
- Spoons of salad Caprese, pesto drizzle, \$125.00
- Pimiento cheese and country ham on rosemary garlic crostini, \$125.00
- Charred Ahi taco with wasabi cream, radish sprouts and black sesame seeds, \$230.00

HOT HORS D'OEUVRES

PRICED PER 50 PIECES

- Panang shrimp with sweet and sour sauce, \$300.00
- Jerked chicken satay mango sauce, \$200.00
- Mini beef wellingtons sauce béarnaise, \$300.00
- Spicy chicken tenderloins with honey mustard sauce, \$175.00
- Ratatouille and goat cheese tart, \$230.00
- Barbacoa beef taco with chipotle sour cream, \$200.00
- Korean beef satay with Bulgogi sauce, \$220.00
- Brunswick stew spring rolls with Carolina golden barbeque sauce, \$260.00
- Fig, caramelized onion and goat cheese tart, \$200.00
- Salmon and asparagus in puff pastry, \$230.00
- Steamed vegetable pot sticker dumplings with Ponzu sauce, \$150.00

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The Westin Atlanta Airport Catering Menu

BEVERAGES

| | | |
|---------|-------------------------------|-------------------------------|
| | PREMIUM BRANDS | SUPER PREMIUM BRANDS |
| Vodka | New Amsterdam® | Ketel One® & Tito's® |
| Gin | New Amsterdam® | Tanqueray® |
| Rum | Cruzan® | Captain Morgan® & Cruzan® |
| Tequila | Sauza® Blue Silver 100% Agave | Sauza® 901 Blanco |
| Bourbon | Jim Beam® | Maker's Mark® |
| Whiskey | Seagram's 7 Crown® | Jack Daniel's® & Crown Royal® |
| Scotch | J&B® | JW Red Label® |

CONSUMPTION BAR

| | | |
|--------------------|-------------------|-------------------|
| | HOSTED BAR | CASH BAR* |
| Call Brands | \$9.00 per drink | \$10.00 per drink |
| Premium Brands | \$11.99 per drink | \$12.99 per drink |
| Domestic Beer | \$8.00 per bottle | \$8.00 per bottle |
| Imported Beer | \$9.00 per bottle | \$9.00 per bottle |
| House Wine | \$10.99 per glass | \$10.99 per glass |
| Premium Wine | \$11.99 per glass | \$12.99 per glass |
| Liqueurs | \$11.99 per drink | \$12.99 per drink |
| Soft Drinks | \$5.99 per drink | \$5.99 per drink |
| Mineral Water | \$5.99 per bottle | \$5.99 per bottle |
| Non-Alcoholic Beer | \$7.00 per bottle | \$8.00 per bottle |

HOURLY BAR

| | | |
|---------------------|-------------------|-------------------------|
| | FIRST HOUR | ADDITIONAL HOURS |
| Soda Bar | \$12.99 | \$5.00 |
| Beer, Wine and Soda | \$15.00 | \$8.00 |
| Call Brands | \$20.00 | \$9.00 |
| Premium | \$24.00 | \$11.99 |

SPECIALTY BEVERAGES

| | |
|-------------------------|--|
| Champagne toast service | Starting at \$7.00 per person / \$33.00 per bottle |
| Non-alcoholic toast | \$7.00 per person / \$30.00 per bottle |
| Fruit punch | \$45.00 per gallon (serves about 20 people) |

*One (1) bartender and (1) cashier is required for every 75 guests. A fee of \$125 per bartender and \$125 per cashier labor charge (up to four hours) will be charged. Each additional hour will be charged at a rate of \$15 per bartender. The local liquor tax is an additional 3%.

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SPECIALTY HOSTED BARS

WELCOME TO ATLANTA

Local Seasonal Craft beer~ \$7 per bottle
Georgia julep ~ \$11 per drink
Georgia peach ~ \$11 per drink

SOUTHWESTERN BAR

Texas Gold Margaritas ~ \$11.99 per drink
House made red sangria ~ \$11.99 by the glass
Corona® beer with lime ~ \$8 per bottle

BEERS OF GEORGIA

Assorted local craft beers, featuring Sweetwater®, Terrapin® and Red Hare®
\$7 per bottle

FOR THE GENTLEMEN

Fine cognac, single malt scotch and single barrel bourbon

Price based on selections

MARTINI BAR

Let us mix you a classic, dirty, sour apple, chocolate or cosmopolitan
\$14 per drink

WINES OF CALIFORNIA

Kendall Jackson® Vintner's reserve, Beringer® Founders Estate
Cabernet Sauvignon
\$11.99 per drink

INTERNATIONAL COFFEE BAR

Starbucks® freshly brewed coffee and international teas
Chocolate shavings, cinnamon sticks, whipped cream and rock candy
sugar sticks, assorted cordials to include Bailey's® Irish Cream, Grand
Marnier®, Kahlua® and amaretto
\$11.99 per drink

*Specialty bars are available as an accompaniment to or in place of our standard bars and are not available for cash bars. The local liquor tax is an additional 3%.

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