



G L O R I O U S E V E N T S

A Contemporary Holiday

As your guests arrive, they will be greeted with a selection of Hors d'oeuvres passed by our uniformed staff.

Select 2 of the following

Baked Spinach and Goat Cheese Pastries

Served with Red Pepper Sauce

Grilled Chicken Sates

With Teriyaki Glaze

Mini Asian Chicken Tacos

Bite size tacos filled with Thai Chicken and topped with Micro Greens

House-made Mini Burgers

Served on a Brioche Bun with Tomato Jam and a Pickle Chip

Your Contemporary Holiday Buffet begins with a Chef Attended Carving Station

Select 1 of the following

BBQ Smoked Beef Brisket

With Spicy Mayonnaise, Sweet Mustard, Twist Rolls and Breads

Smoked Turkey

With Cranberry Relish, Honey Mustard Sauce, Twist Rolls and Breads

Asian Grilled Salmon

Served with Jicama Slaw, Ponzu Sauce, Twist Rolls and Breads



G L O R I O U S E V E N T S

Followed by an Action Station

Select 1 of the following

Pasta Station

Penne Pasta tossed in a Lemon Garlic Cream Sauce with Sautéed Spinach, Tomatoes and Grilled Chicken topped with Parmesan Cheese and Toasted Pine Nuts

Potato Station

Creamy Yukon Gold Potatoes will be scooped into martini glasses and an array of toppings will include: Shredded Cheddar Cheese, Chives, Bacon Crumbles, Sour Cream and Whipped Butter

Sweet Potato Station

Whipped Sweet Potatoes will be scooped into martini glasses and an assortment of toppings will include: Sweetened Pecans, Crumbled Brown Sugar, Cinnamon, and Butter

Your Contemporary Holiday Buffet also includes

Blue Cheese and Cranberry Torte

Served with Date Nut Bread Squares

Assorted Winter Grilled Vegetables

Served with Peppercorn Ranch Dipping Sauce

Spinach and Artichoke Fondue

Served with House made Flatbreads

Your menu tops off with our...

Snowy Dessert Fantasy Station

Holiday Cookies, Oreo Bark, White Velvet Truffles, Mini Red Velvet Cupcakes, White Chocolate Bread Pudding



G L O R I O U S E V E N T S

Gourmet Coffee Station

Pecan Flavored decaf coffee served with traditional condiments, plus peppermint syrup, chocolate shavings and whipped cream

Contemporary Holiday Décor Package

Silver linens with your choice of lavender, soft blue, or sage green accents will be used to drape the buffet tables. The use of white twinkle lights along with votive candles will bring light to the buffet areas. Silver bark trees with icicle ornaments and glass cylinder vases filled with white sprays of seasonal foliage and white accent pieces will round out your designer buffet. Chic white passing trays will be used for serving the Hors d'oeuvres.

Your guests will make their food selections onto white square cocktail plates with silverware and napkins.

FULL SERVICE

Glorious Events is a full service special event and catering company. Consider our variety of luxury linens, décor, tables and chairs for your guest seating. We also offer an assortment of entertainment, tents, and valet/shuttle services. Please inquire for pricing.

Contact the Glorious Events team to get pricing: 770.455.6600

Sales@glorousevents.net



G L O R I O U S E V E N T S

A Holiday Celebration

As your guests arrive, they will be greeted with a selection of Hors d'oeuvres passed by our uniformed staff.

Select 3 of the following

Meatloaf Sliders

Blend of Beef and Pork with Seasonings topped with Tomato Jam Served on a Brioche Bun

Tupelo Honey Pecan Chicken Bites

Small bites of tender Chicken Breast rolled in Spicy Pecan Meal, drizzled with Tupelo Honey and served with Peach Chutney

Bang Bang Shrimp

Sweet and Spicy Shrimp on a Skewer

Mini Coastal Crab Cakes

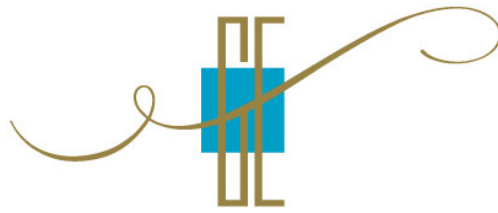
Served with Remoulade Sauce

Sweet Potato and Walnut Beignets

New Orleans standby with a twist, infused with Sweet Potatoes, Brown Sugar, and Cinnamon then rolled in chopped Walnuts

Bruschetta

Locally grown Tomatoes, Dairy Mozzarella and Fresh Basil topped on a Seasoned Crostini



G L O R I O U S E V E N T S

Your Holiday Celebration Buffet begins with a Small Plate Action Station

Select 1 of the following

Chimichurri Marinated Flank

Served on a bed of Red and Green Pepper Risotto

House made BBQ Brisket

Served with Three Cheese Macaroni and a Mini Vidalia Onion Corn Muffin

Fried Green Tomatoes

Served with Georgia Goat Cheese, Remoulade Sauce and Crumbled Crisp Bacon

Herb Encrusted Pork Tenderloin

Served with Shitake Mushroom Potato Napoleon

Creole Deep Fried Turkey Breast

Served with Cayenne Brown Sugar Sweet Potatoes

Your Holiday Celebration Buffet also includes:

Assorted Winter Grilled Vegetables

With Peppercorn Ranch Dipping Sauce

Artisan Cheese

A selection of domestic and imported cheese garnished with Fresh Berries of the season and served with Breads and Crackers

Coastal Crab and Artichoke Dip

Served with Deep Fried Wontons



G L O R I O U S E V E N T S

The Grand Finale ends with...

Santa's Shortcake Bar

It's a Make your own Shortcake Station!

House baked Sour Cream Shortcake with an array of toppings to include Fresh Strawberries, Caramelized Pineapples and Peaches in Brandy with Cinnamon Whipped Cream and White Chocolate Shavings

Gourmet Coffee Station

Pecan Flavored decaf coffee served with traditional condiments, plus peppermint syrup, white chocolate shavings and whipped cream

A Holiday Celebration Décor Package

Holiday plaids in brown, red, hunter green and gold draped on the buffet tables and accented with burlap. Rich dark wood cubes will be used for elevation with patches of fresh winter moss. English holiday topiary trees with twinkle lights, fresh holiday foliage, berries, pinecones and seasonal fresh green foliage will round out your décor on the buffets. Seasonal green wreaths will surround the Hors d'oeuvre passing trays.

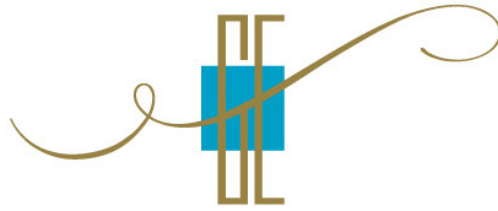
Your guests will make their food selections onto gold rim cocktail plates with silverware and napkins.

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G L O R I O U S E V E N T S

Christmas in Georgia

As guests arrive, they will be tempted to indulge at the holiday inspired culinary stations.

Garden Station

Variety of Regional Lettuce, Cranberries, Candied Pecans, Crumbled Goat Cheese and Raspberry Vinaigrette

Carved Fruit and Cheese Station

Watermelon bowls flowing with Fresh Fruits and Berries, garnished with Green and Red Grapes, with Honey Yogurt Dip, cascading onto a terraced display of Domestic and Imported Cheeses served with a variety of crackers and Flatbreads

Followed by a Chef Attended Carving Station

Select 1 of the following

Creole Deep Fried Turkey Breast

Served with Roasted Red Pepper Aioli, Stone Ground Mustard and Vidalia Onion Biscuits

Maple Glazed Ham

With Honey Mustard and Sweet Potato Biscuits

Brown Sugar Encrusted Pork Tenderloin

With Dried Fruit Chutney and Caper Aioli with House Baked Yeast Rolls



G L O R I O U S E V E N T S

Accompanied with a Martini Station

Select 1 of the following

Georgia Coastal Shrimp and Grits

Served in martini glasses with toppings to include: Bacon Crumbles, Scallions and Cheddar Cheese

Potato Station

Creamy Yukon Gold Potatoes will be scooped into martini glasses and an array of toppings will include: Shredded Cheddar Cheese, Chives, Bacon Crumbles, and Whipped Butter

Sweet Potato Station

Whipped Sweet Potatoes will be scooped into martini glasses and an assortment of toppings will include: Sweetened Pecans, Crumbled Brown Sugar, Cinnamon, and Butter

Your Christmas in Georgia Buffet also includes:

Select 2 of the following

Baked Three Cheese Macaroni
Blue Cheese and Squash Casserole topped with Bread Crumbs
Home Style Vegetable Succotash
Traditional Green Bean Casserole with Onion Crisps

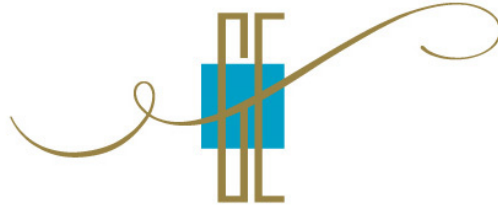
Your festive menu is completed with the...

Decadent Dessert Display

Shots of Peaches and Cream with Cinnamon Dust, Pecan Tassies, Coca-Cola Chocolate Cup Cakes and a variety of Holiday Cookies

Gourmet Coffee Station

Pecan Flavored decaf coffee served with traditional condiments, plus peppermint syrup, white chocolate shavings and whipped cream



G L O R I O U S E V E N T S

Christmas in Georgia Décor Package

Gold and cream linens will drape the buffet tables at each station. Large pedestal urns full of fresh evergreens, seasonal fresh flowers, Spanish moss and garlands of evergreens will be used throughout the stations. Whole peaches, holiday nuts and berries will accent the buffet.

Your guests will make their food selections onto gold rim cocktail plates with silverware and napkins.

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