



Glorious Events
5904 Peachtree Corners East Norcross GA 30071
P: 770.455.6600 F: 770.455.6744
Email: sales@glorousevents.net
www.glorousevents.net

Seated Dinner/Combo Entrée

PASSED HORS D'OEUVRES

Miniature Beef Wellingtons

Smoked Mozzarella, Basil, Tomato Salad in a Crisp Phyllo Shell

Panko Crusted Tuna Loin on a Wonton Chip with Seaweed Salad

APPETIZER

Watercress and Romaine Salad with
Grilled Granny Smith Apples, Candied Pecans, Dried Cranberries
and Roaring 40's Blue Cheese
Served with a Cayenne Champagne Vinaigrette

COMBINATION ENTREE

4 oz. Grilled Teres Major Tenderloin of Beef with Roasted Shallot Butter

served with

4 oz. Chicken Breast Stuffed with Artichoke Hearts and
Georgia Goat Cheese with a Lemon Dill Sauce

Yukon Gold Potato Gratin

Grilled Zucchini and Squash

Dinner Rolls and Hearts of Butter



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Seated Dinner/Choice of Entrée

PASSED HORS D'OEUVRES

Double Cream Brie on Ginger Snap
With Fresh Strawberry Relish

Prosciutto di Parma and Melon Miniatures

Smoked Salmon Potato Pancakes Cream Fraîche and Caviar

APPETIZER

Melange of Butter Lettuces
served with Orchard Ripened Peach Salsa, Candied Pecans
and Crumbled Georgia Chevre
Balsamic Vinaigrette

ENTRÉE

Grilled Teres Major Tenderloin of Beef with Roasted Shallot Butter
OR

Potato Crusted Halibut with Wild Mushroom Duxelle Sauce

Fennel and Leek Mashed Potatoes

Roasted Asparagus Spears in Mustard Wine Vinaigrette
With Red Pepper Garnish

Dinner Rolls and Hearts of Butter



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Heavy Hors D'Oeuvres/Chef Attended Stations

PLATTER BUFFET ITEMS

Served in elegant silver chaffers

Tuscan Chicken Breast Orzo Salad
Rosemary-Pesto Marinated Chicken Breast Grilled and Sliced on a Bed of Orzo
Spiced with Olives and Roasted Peppers

Traditional Caesar Salad
with Garlic Croutons, Shaved Parmesan, Caesar Dressing

Bountiful Display of Roasted & Grilled Vegetables
Asparagus Spears, Sweet Baby Carrots, Sunburst Squash, Pear Tomatoes, Haricots Verts,
Marinated Mushrooms Drizzled with Extra Virgin Olive Oil

Selection of Fine Imported and American Cheeses
Garnished with Fresh Fruit
Served with Imported Miniature Crackers and Sliced French Bread

CHEF ATTENDED ACTION STATION

Mashed Potato Bar
Our Famous Recipe of Creamed Idaho Potatoes Scooped into a Martini Glass
Choice of Toppings:
Beef Burgundy , Curried Chicken, Mushroom Ragoût

CHEF ATTENDED CARVING STATION

Cracked Pepper Crusted Teres Major Tenderloin of Beef
Served with Tarragon Mustard and Horseradish Cream
Dinner Rolls

CHEF ATTENDED PASTA STATION

Lobster Ravioli
Lobster Ravioli with Braised Leeks in a Tarragon Cream Sauce
Served with Parmesan Cheese



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MEDITERANNEAN

The following are served on platters or as a display

Chicken Souvlaki, Tzatziki Sauce and Roasted Vegetables
Grilled Chicken Breast Served with Creamy Tzatziki Sauce
Accompanied with
Roasted Eggplant, Red Onions, Potatoes, Bell Peppers and Zucchini

Mediterranean Couscous Salad
Couscous with figs, apricots, pistachios
Served with a Champagne Mint Vinaigrette

Assortment of Dips, Spreads and Breads
Baba Ghanoush, Tabbouleh. and Hummus
Pita Points, Gourmet Breads , Assorted Crackers and Vegetable Crudites

Sweet Greek Yogurt with Date and Walnut Phyllo Cigars
Greek Yogurt presented in a Martini Glass topped with Honey
Served with a Date and Walnut Phyllo Cigar

CHEF ATTENDED STATION

Gyro and Falafel Station
Soft Pita Bread filled with your choice of Sliced Lamb or Falafel
Accompanied by Diced Tomato, Shredded Lettuce, Cucumber and Onion Salad
Tahini, Hummus, Tzatziki, and Hot Sauce



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GEORGIA ON MY MIND

Southern Buttermilk Fried Chicken
Served with Country Gravy and Homemade Biscuits

Georgia Trout Stuffed with Spinach and Pine Nuts
Pan Seared with Herbs and Lemon Juice

Bourbon Mashed Sweet Potatoes
Whipped and Sweetened with Molasses and Brown Sugar

Indian Succotash
Sweet Corn, Okra, Butter Beans, Tomatoes with Bacon and Seasonings

Fried Green Tomatoes
Fried Green Tomatoes with Georgia Goat Cheese and Smoked Bacon Bits

Mixed Greens with Port Poached Pears and Candied Pecans
Served with a Balsamic-Port Dressing

CHEF ATTENDED STATIONS

Butchers Tenderloin Au Gratin
Marinated Butchers Tenderloin of Beef, Carved to Order
Served with Horseradish Cream and Spicy Mustard
Yukon Gold Potato Au Gratin
Sautéed Spinach finished with Aged Balsamic Vinegar

SHRIMP AND GRITS STATION

Southern-style Plain or Cheese Grits Scooped into a Martini Glass
Topped with Low Country Shrimp Ragout or Mushroom Ragout



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NEW ORLEANS THEMED LUNCHEON

Laissez Le Bon Temps Rouler

APPETIZER

Crawfish Tomato Etouffee in a Puff Pastry Shell
Spicy Crawfish Stew Served in a Warm Pastry Shell

SALAD

Waldorf Salad

A modern spin on the traditional Waldorf Salad
Romaine Lettuce, Grapefruit, Pear, Green Apple, Grapes and Dates
Yogurt and Mayonnaise Citrus Dressing
Pine Nuts
Cajun Seasoning

ENTRÉE

Pasta Jambalaya with Andouille Sausage and Chicken
Farfalle Pasta Topped with Bell Peppers, Onions, Tomatoes,
Andouille Sausage and Chicken
Served with Parmesan Cheese
Spicy Cajun Toasts



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SOULFULLY SOUTHERN

PECAN CRUSTED SOUTHERN FRIED CHICKEN

Chicken Breasts dipped in a pecan batter and fried to a crispy golden brown

MACARONI AND CHEESE

The Ultimate "Cheesy" Mac and Cheese with Gouda, Muenster, Colby, Jack, Cheddar and Swiss Cheeses

FRIED GREEN TOMATOES

Fried Green Tomatoes with Georgia Goat Cheese and Smoked Bacon Bits

SOUTHERN COOKED GREENS

A Medley of Mustard Greens, Collard Greens, Turnip Greens, Kale and Spinach prepared with Dixie Beer, Molasses, Shallots and Garlic
Topped with Crispy Fried Bacon

VIDALIA ONION CORNBREAD

Cornbread prepared with Sweet Vidalia Onions served Golden Brown

BROWN SUGAR AND GINGER CRUSTED PORK LOIN

Roasted Pork Loin Sweetened with Brown Sugar and Ginger

BOURBON MASHED SWEET POTATOES

Whipped with Cream and Sweetened with Molasses and Brown Sugar

SOUTHERN FRIED CATFISH

Catfish Fillets Crispy Fried with Garlic, Cayenne Pepper and Spices

BLACK-EYED PEA SALAD

Served with Roasted Bell Peppers and an Olive-oil Vinaigrette