



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

Congratulations!

Weddings are truly “glorious events”

We are pleased to provide the attached menus for your review. Glorious Events has been serving the Atlanta wedding market for over 21 years. We believe in catering to you.

Please take a moment to look over the suggestions. If you would like help in customizing your menu just give me a call.

Sincerely,

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

Traditional Buffet

Selection of Fine Imported and American Cheeses

Garnished with Fresh Fruit

Served with Assorted Crackers and Sliced French bread

Caesar Salad

Served with Croutons, Shaved Parmesan, Caesar Dressing

Bountiful Display of Roasted & Grilled Vegetables

Asparagus Spears, Sweet Baby Carrots, Sunburst Squash, Pear Tomatoes, Haricot Vert,
Marinated Mushrooms Drizzled with Extra Virgin Olive Oil

Tuscan Chicken Breast Orzo Salad

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

CHEF ATTENDED CARVING STATION

Butcher's Tenderloin of Beef

Served with Tarragon Mustard and Horseradish Cream

Accompanied with sliced Dinner Rolls

CHOOSE ONE OF THE FOLLOWING CHEF ATTENDED ACTION STATIONS

Mashed Potato Bar

Our Famous Recipe of Creamed Idaho Potatoes Scooped into a Martini Glass
Served with Beef Burgundy, Curried Chicken, and Mushroom Ragoût

Or

Penne with Tomato Vodka

Sweet Italian Sausage with Tomato Cream Vodka Sauce

Tossed with Ferfalle Pasta

White Wine and Tender Basil

Menu Price @ \$30.00 ++ p/person



Mediterranean Buffet

(The following are served on platters or as a display)

Platters of Red and Green Grapes with Assorted Cheeses and Crackers

With Greek Yogurt served in a Martini glass topped with Honey and Dates

Greek Salad

With Mixed Greens, Feta Cheese, Cherry Tomatoes, Cucumbers, Kalamata Olives and Red Onions, Lemon Oregano Vinaigrette

Chicken Souvlaki Skewers, Tzatziki Sauce and Roasted Vegetables

Grilled Chicken Breast Served with Creamy Tzatziki Sauce

Accompanied by Roasted Eggplant, Red Onions, Potatoes, Bell Peppers and Zucchini

Grilled Lamb Skewer

With Caponade

CHOOSE ONE OF THE FOLLOWING

Mediterranean Couscous Salad

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

Or

Assortment of Dips, Spreads and Breads

Baba Ghanoush, Tabbouleh and Hummus
Pita Points, Gourmet Breads, and Assorted Crackers

Or

Seasoned Grilled Vegetable Platter

CHOOSE ONE OF THE FOLLOWING CHEF ATTENDED STATION

Sautéed Calamari

With Tomato and Oregano

Or

Sautéed Shrimp

with Lemon and Basil

Menu price @\$29.00++/person



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

Georgia On My Mind Buffet

Mixed Greens with Port Poached Pears and Candied Pecans

Served with a Balsamic-Port Dressing

CHOOSE ONE OF THE FOLLOWING ENTREES

Southern Buttermilk Fried Chicken

Served with Country Gravy and Homemade Biscuits

Georgia Catfish

Pan Seared with Herbs and Lemon Juice On a bed of Spinach and Pecans

Thick Center Cut Smokehouse Ham

With Peach Chutney

Turkey Breast

Stuffed with Sausage and Fennel

Sides Included

Bourbon Mashed Sweet Potatoes

Whipped and Sweetened with Molasses and Brown Sugar

Indian Succotash

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

Vidalia Onion Cornbread

CHOOSE ONE OF THE FOLLOWING CHEF ATTENDED STATIONS

Butchers Tenderloin Au Poive

With assorted rolls and condiments

Or

Fried Green Tomatoes

Fried Green Tomatoes with Georgia Goat Cheese and Smoked Bacon Bits

SHRIMP AND GRITS STATION

Stone Ground Gouda Cheese Grits

Topped with Savannah Shrimp Ragout

Scooped into Martini Glass

Menu Price \$36.00++/person



New Orleans Buffet

Cajun Spiced Chilled Tomato Soup
With Tomatillo and Red Pepper Gazpacho
Served in shot glasses

Crawfish Tomato Etouffee
Spicy Crawfish Gumbo

Louisiana BBQ Shrimp and Steamed Rice

Waldorf Salad
A modern spin on the traditional Waldorf Salad
Romaine Lettuce, Grapefruit, Pear, Green Apple, Grapes and Dates
Citrus Dressing

SMALL PLATE PRESENTATION

Pan Seared Pork Tenderloin
Served with Sweet Potatoes and topped with Creole Sauce

Pasta Jambalaya with Andouille Sausage and Chicken
Farfalle Pasta Topped with Bell Peppers, Onions, and Tomatoes

Spicy Toasts Pints

Menu Price @\$21.00++ p/p



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

So “Soulful” Southern Buffet

Black-Eyed Pea Salad

Served with Roasted Bell Peppers and an Olive-oil Vinaigrette

Tomato and Cucumber Salad

With Basil Vinaigrette

CHOOSE TWO ENTREES

Pecan Crusted Southern Fried Pork Loin

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

Bourbon Roasted Pork Loin

Sweetened with Brown Sugar and Ginger Glaze

Southern Fried Catfish

Catfish Fillets Crispy Fried with Garlic, Cayenne Pepper and Spices

CHOOSE TWO SIDES

Macaroni and Cheese

The Ultimate Mac and Cheese with Gouda, Colby, Jack, Cheddar and Swiss Cheeses
Topped with Bread Crumbs

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

Bourbon Mashed Sweet Potatoes

Whipped with Cream and Sweetened with Molasses and Brown Sugar

Vidalia Onion Cornbread

Cornbread prepared with Sweet Vidalia Onions served Golden Brown
&

Buttermilk Cheddar Biscuits

With Marmalade

Menu price @\$24.00++p/p