



## PLATED DINNERS

All Entrees Include a Salad, Dinner Rolls,  
Butter, Dessert, Coffee, Tea, and Iced Tea  
Appetizers are an Additional Cost

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## APPETIZERS

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### Baked Brie

Wrapped in Puff Pastry, Layered with Mango Chutney, and Garnished with  
Fresh Berries and Lavosh Crackers  
\$5.95 per Person

### Crab Cakes

Served on a Bed of Micro Greens, Complimented with  
Matchstick Fries and Remoulade Sauce  
\$7.95 per Person

### Herb Grilled Baby Lamb Chops

Served with a Wild Mushroom Risotto Cake  
And Mint Pesto  
\$9.95 per Person

### Crab Cocktail

Jicama Slaw Dressed with Lemon Vinaigrette  
Accompanied by Remoulade Sauce  
\$9.95 per Person

### Classic Shrimp Cocktail

Served in the Traditional Manner with Lemon and Cocktail Sauce  
\$9.95 per Person

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## SALADS AND SOUPS

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### Caesar Salad

Tender Romaine Hearts with Garlic Croutons and Parmigiano Reggiano

### Baby Greens Salad

Roma Tomatoes, Goat cheese, Toasted Pine Nuts, and Balsamic Vinaigrette

### Chef's Soup of the Day

Prepared Fresh Daily

All Food and Beverage are subject to 22% Gratuity and 6% Tax

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Vinings Green Salad

Baby Greens Topped with Cashews, Dried Cranberries, Orange Segments, and Strawberry  
Dressed with Raspberry Vinaigrette  
Add \$1.25 per Person

Guinness Onion Soup

Topped with a Parmesan Crouton

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## ENTREES

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Roasted Chicken Saltimbocca

Stuffed with Sage, Prosciutto, and Mozzarella Cheese  
Topped with a Herb Supreme Sauce  
\$27.95 per Person

Filet Mignon "Oscar"

8 Ounce Filet Mignon, Grilled and topped with "Asparagus, Crab Meat and Hollandaise  
\$34.95 per Person

Pan Seared Sea Bass

Complimented with Braised Leeks, Oven Dried Tomatoes and Chardonnay Butter Sauce  
\$32.95 per Person

Sautéed Chicken Marsala

Sautéed Airline Chicken Breast Accompanied by a Classic Mushroom Marsala Sauce  
\$27.95 per Person

Grilled Aged Angus New York Strip Steak

Grilled to Perfection with Bleu Cheese and Scallion Butter  
\$32.95 per Person

Chicken Piccata

Classically Sautéed with White Wine, Fresh Lemon Juice, Capers, and Butter  
\$27.95 per Person

Stuffed Salmon en Croute

Fresh Salmon Filet Wrapped in Puff Pastry and Stuffed  
with Crab, Spinach and Mushrooms. Served with Citrus Black Bean Sauce  
\$32.95 per Person

Roasted Prime Rib of Beef

Rubbed with Herbs, and Served with Ajus and Horseradish Sauce  
\$33.95 per Person

Colossal Broiled Shrimp

Marinated with Fresh Herbs, Garlic, and Lemon Juice  
\$32.95 per Person

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## COMBINATION PLATES

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### Grilled Petite Filet Mignon and Salmon en Croute

This Popular Duo is paired with Onion Rosemary Marmalade  
and Citrus Black Bean Sauce  
\$35.95 per Person

### Surf and Turf

Aged Angus Filet Mignon Grilled to perfection with Giant Shrimp  
Broiled in Herbs and Butter  
\$37.95 per Person

### Mixed Grill

Petite Filet Mignon with a Rosemary Demi, Grilled Chicken with a  
Classic Beurre Blanc and Jumbo Citrus Grilled Shrimp  
Price per person upon request

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## VEGETABLE AND STARCH OPTIONS

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Select one vegetable and one starch to accompany your entree

Seasonal Vegetable Medley

Steamed Broccoli with Garlic and Roasted Bell Pepper

Tender Asparagus and Baby Carrots with Tops

Roasted Garlic Mashed Potatoes

Roasted Chateau Potatoes

Potatoes Au Gratin

Duchess Potatoes

Wild Rice Pilaf

Cabernet Herb Rice Pilaf

Balsamic Toasted Orzo with Roasted Pepper Garnish

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## FABULOUS ENDINGS

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Raspberry Chambord Crème Brulee  
Fresh Berries

Bananas Foster Cheese Cake  
With Caramel and Chocolate Sauce

Chocolate Mousse  
Served in a Chocolate Tulip Cup with Fresh Berries

Triple Chocolate Bunt Cake  
Raspberry Coulis

Fresh Fruit Tart

Fresh Berries with Zabaglione

New York Cheese Cake  
Strawberry Sauce

Rich Italian Tiramisu  
Espresso Crème Anglaise

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## INTERNATIONAL COFFEES & LIQUORS

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Round out Your Meal by Adding  
International Cordials, Cognacs, and Liquors  
to your Coffee Service.

Our Knowledgeable Staff can help your  
Guests Choose Just the Right One  
\$6.95 per Person

Ask our catering team about pairing wine for your special event.  
We have a wide variety of selections and can work within your needs.



All Food :

% Tax