



SONESTA™

HOTELS, RESORTS & CRUISES

Atlanta Airport North CATERING MENU



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BREAKFAST

BREAKFAST BUFFET

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee. Substitutions available on request; may be subject to additional cost.

THE CLASSIC CONTINENTAL

30 per person

Assorted fresh breakfast breads (V)

Butter and preserves

Tropical fruit display (VG) (GF) (DF)

Hard-boiled eggs (V) (GF) (DF)

Individual flavored low-fat yogurts and granola (V)

Assorted chilled fruit juices

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

THE EXECUTIVE CONTINENTAL

40 per person

Assorted fresh breakfast breads (V)

Butter and preserves

Tropical fruit display (VG) (GF) (DF)

Individual flavored low-fat yogurts and granola (V)

Hard-boiled eggs (V) (GF) (DF)

Assorted chilled fruit juices

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

SELECT ONE

Hot ham and cheese croissants

Chicken biscuits

Sausage biscuits

Hot starter, scrambled eggs & sausage or bacon (GF) (DF)

Pancakes and syrup (V)

Breakfast burritos

Cheese blintz with assorted fruit toppings (V)

SUNRISE BREAKFAST

44 per person

Assorted fresh breakfast breads (V)

Butter and preserves

Tropical fruit display (VG) (GF) (DF)

Individual flavored low-fat yogurts and granola (V)

Scrambled eggs (V) (GF) (DF)

Choice of bacon, sausage or turkey sausage (GF) (DF)

Hard-boiled eggs (V) (GF) (DF)

Home-fried potatoes (VG) (GF) (DF)

Southern-style hominy grits (V)

Buttermilk biscuits served with sausage gravy

Assorted chilled fruit juices

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

ADD A MADE-TO-ORDER OMELET STATION TO BUFFET

15 per person, 150 attendant fee

Toppings to include cheddar and monterey jack cheeses, button mushrooms, vidalia onions, assorted bell peppers, diced tomatoes & diced ham

SMOKED SALMON DISPLAY

18 per person

Mini-bagels with cream cheese, onion, capers and toast points

OLD FASHIONED OATMEAL STATION

24 per person

Blueberries, strawberries, blackberries, cranberries, raisins, walnuts, pumpkin seeds, sunflower seeds, brown sugar, cinnamon and honey

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 27% service charge and 8.75% state sales tax. Menu pricing subject to change.



À LA CARTE

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

HOT STARTERS

10 per person

Add any hot starter

SOUTHERN-STYLE BUTTERMILK BISCUITS

Served with chicken or turkey sausage, preserves and butter

HAM AND CHEESE CROISSANTS

Applewood-smoked ham accompanied with cheddar cheese

BREAKFAST BURRITOS

Tortilla filled with scrambled eggs, sausage or bacon, cheese, peppers and salsa

FRESH WHOLE FRUIT

6 per piece

NEW YORK BAGELS

42 per dozen

Cream cheeses, preserves and butter

TROPICAL FRUIT DISPLAY

12 per person

Flavored low-fat yogurt and granola

ASSORTED FRESH BREAKFAST BREADS

42 per dozen

Croissants, muffins and danish



PLATED

All plated breakfast options include a basket of fresh breakfast breads, butter and preserves, freshly brewed european blend of regular and decaffeinated coffee, selection of hot herbal teas, honey, lemon, and assorted chilled juices. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

THE CLASSIC

32 per person

Scrambled eggs (V) (GF) (DF)

Sausage or bacon (GF) (DF)

Home-fried potatoes (VG) (GF) (DF)

Southern-style grits (V)

Fresh fruit garnish

SUPREME FRITTATA

33 per person

Our italian-style omelet filled with diced ham and sausage (GF)

An assortment of cheeses, mushrooms, green and red bell peppers and onions (V)

Garnished with sour cream, chives and tomatoes

Home-fried potatoes (VG) (GF) (DF)

EGGS BENEDICT

35 per person

Poached eggs on applewood-smoked ham (GF) (DF)

Served on an english muffin with hollandaise sauce

Home-fried potatoes (VG) (GF) (DF)

Garnished with fresh fruit

THE HEALTHY CHOICE

32 per person

Scrambled eggbeaters (V) (GF) (DF)

Turkey bacon (GF) (DF)

Whole wheat toast (VG)

Garnished with fresh fruit

BRUNCH

Minimum 30 guests. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

BRUNCH

55 per person, 150 attendant fee

Assorted breakfast breads

Butter and preserves

Tropical fruit display (VG) (GF) (DF)

Scrambled eggs (V) (GF) (DF)

Sausage and bacon (GF) (DF)

Home-fried potatoes (VG) (GF) (DF)

Buttermilk biscuits with sausage gravy

Smoked salmon with cream cheese, capers and onions
accompanied with bagels

Freshly brewed european blend of regular and
decaffeinated coffee

Selection of hot herbal teas, honey and lemon

Assorted chilled juices

CARVING STATION

Uniformed attendant carving your choice of one of the
following:

Pepper-crusted roast beef (GF) (DF)

Honey-glazed ham (GF) (DF)

Oven-roasted turkey (GF) (DF)

Petite rolls, whole-grain mustard, mayonnaise and
horseradish cream

BRUNCH ADDITIONS

ATTENDED OMELET STATION

15 per person, 150 attendant fee

Eggs, sugar-cured ham, assortment of cheeses,
mushrooms, green and red bell peppers, onions, sour
cream, chives, tomatoes and salsa

THE ELEGANT AFFAIR

25 per person

Mimosas | a cocktail of champagne and orange juice
served chilled

Assorted finger sandwiches

Chocolate-covered strawberries

Served with chantilly cream



BREAKS

SPECIALTY BREAKS

All breaks include freshly brewed european blend of regular and decaffeinated coffee and a selection of hot herbal teas with honey and lemon. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

HOTLANTA

25 per person

Assorted ice cream sandwiches/bars

Assorted heart-healthy fruit bars

Individual flavored sherbets

CHOCOLATE SIN

28 per person

Chocolate chunk cookies

Assorted oreo, pecan & chocolate brownies

White and dark chocolate fruit kabobs

Chocolate milk and whole milk

THE ENERGIZER

28 per person

Tropical fruit display

Assorted premium candy bars

Assorted granola bars

Mini pretzels

Energy drinks

AT THE BALLGAME

25 per person

Freshly popped popcorn

Mini corn dogs with mustard

Jumbo pretzels with spicy mustard

Cracker jack

CANDY SHOPPE

25 per person

Assorted gummy bears

Assorted jelly beans

Assorted m&m's

Assorted candy bars

ON THE GO

25 per person

Assorted energy and protein bars to include kind bars, clif bars and lara bars

FROM THE GARDEN

25 per person

Assorted apples

Whole bananas

Vegetable crudités with spinach dip

Hummus & pita bread

A LIGHTER FARE

25 per person

Freshly sliced fruit

Assorted cheese cubes and crackers

Vegetable crudités with herb dip

BERRYMANIA

25 per person

Blueberries, blackberries, strawberries and other fresh berries

Individual yogurts and granola

FITNESS BREAK

25 per person

Make your own trail mix with a selection of assorted nuts, dried fruits, chocolate and granola

ALL-DAY BEVERAGE BREAK

26 per person

7:00am – 4:00pm

Bottled water & assorted sodas

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas with honey and lemon

UPGRADED ALL-DAY BEVERAGE BREAK

30 per person (only valid for groups of 20 or less) 7:00am - 4:00pm

Bottled water & assorted sodas

Keurig machine with assorted regular and decaffeinated coffee pods

Assorted flavored creamers

Selection of hot herbal teas with honey and lemon

À LA CARTE BREAKS

COFFEE

80 per gallon

Freshly brewed royal cup european blend regular and decaffeinated coffee

HOT HERBAL TEAS

70 per gallon

Honey and lemon

ASSORTED FRUIT JUICES

52 per gallon

LEMONADE

45 per gallon

FRUIT PUNCH

45 per gallon

ICED TEA

45 per gallon

Sweet & unsweetened iced tea, garnished with lemon wheels

SPARKLING WATER

6 per bottle

SOFT DRINKS

5 per bottle

BOTTLED WATER

6 per bottle

VITAMIN WATER

7 per bottle

FRUIT SMOOTHIES

7 per bottle

RED BULL

7 per can

ASSORTED FRESHLY BAKED COOKIES

42 per dozen

ASSORTED BROWNIES

42 per dozen

Assortment of oreo, pecan & chocolate

ASSORTED ICE CREAM & FRUIT BARS

7 each

GRANOLA BARS

5 each

ASSORTED INDIVIDUAL CANDY BARS

5 each

ASSORTED INDIVIDUAL RICE KRISPIES TREATS

5 each

ASSORTED INDIVIDUAL BAGS OF CHIPS

4 each

ASSORTED INDIVIDUAL BAGS OF PRETZELS

4 each

MIXED NUTS

36 per pound

HONEY ROASTED PECANS

36 per pound

INDIVIDUAL BAGS OF TRAIL MIX

5 each

DAY PACKAGES

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee. Beverages replenished throughout the day.

SILVER PACKAGE

With lunch: 86 per person

Without lunch: 44 per person

THE CLASSIC CONTINENTAL BREAKFAST

Assorted fresh breakfast breads to include croissants, muffins and danish with butter and preserves ^(V)

Tropical fruit display ^{(VG) (GF) (DF)}

Individual flavored low-fat yogurts and granola ^(V)

Hard-boiled eggs ^{(V) (GF) (DF)}

Assorted chilled fruit juices

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

MID-MORNING REFRESH

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

CHOICE OF LUNCHEON BUFFET

AFTERNOON BREAK

Assorted freshly baked cookies

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

Sweet & unsweetened iced tea

GOLD PACKAGE

With lunch: 101 per person

Without lunch: 59 per person

THE EXECUTIVE BREAKFAST

Assorted fresh breakfast breads ^(V)

Butter and preserves

Tropical fruit display ^{(VG) (GF) (DF)}

Individual flavored low-fat yogurts and granola ^(V)

Hard-boiled eggs ^{(V) (GF) (DF)}

Assorted chilled fruit juices

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

SELECT ONE

Hot ham and cheese croissants

Chicken biscuits

Sausage biscuits

Hot starter, scrambled eggs & sausage, bacon or turkey sausage ^{(GF) (DF)}

Breakfast burritos

MID-MORNING BREAK

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

Bottled water & assorted sodas

CHOICE OF LUNCHEON BUFFET

AFTERNOON BREAK

Assorted freshly baked cookies, sliced fresh fruit platter

Assorted individual bags of chips and pretzels

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

Sweet & unsweetened iced tea

Bottled water & assorted sodas

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DAY PACKAGES

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PLATINUM PACKAGE

With lunch: 120 per person

Without lunch: 78 per person

SUNRISE BREAKFAST BUFFET

Assorted fresh breakfast breads, butter and preserves ^V

Tropical fruit display ^{VG} ^{GF} ^{DF}

Individual flavored low-fat yogurts and granola

Scrambled eggs ^V ^{GF} ^{DF}

Choice of bacon, sausage or turkey sausage

Hard-boiled eggs ^V ^{GF} ^{DF}

Home-fried potatoes ^{VG} ^{GF} ^{DF}

Southern-style hominy grits ^V ^{GF}

Buttermilk biscuits served with sausage gravy

Assorted chilled fruit juices

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

MID-MORNING BREAK

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

Bottled water & assorted sodas

CHOICE OF LUNCHEON BUFFET

AFTERNOON BREAK

Select one specialty break: hotlanta, chocolate sin, at the ballgame, the energizer, candy shoppe, from the garden

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

Sweet & unsweetened iced tea

Bottled water & assorted sodas





LUNCH

COLD LUNCH BUFFETS

All menus include freshly brewed iced tea. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

THE CORNER DELI

44 per person

Red bliss potato salad

Tossed green salad

Tricolor coleslaw with ginger lime dressing

Array of roast beef, smoked turkey, honey cured ham, walnut chicken salad and white albacore tuna salad

Cheddar, swiss and provolone cheeses

Assorted deli breads

Tomatoes, lettuce, onion and appropriate condiments

Terra root chips

Array of cakes and pies for dessert

THAT'S A WRAP

44 per person

Tossed greens with a selection of dressings

Tropical fruit salad with toasted coconut

Fresh herb pasta salad | seasonal vegetables and rotini in a light herb dressing

assortment of deli wraps | chicken caesar, smoked turkey and swiss and sliced black angus beef tenderloin with cheddar cheese wrapped in colorful tortillas

Array of cakes and pies for dessert

CHEF'S SALAD BAR

Create your own salad: 44 per person

Add salmon: 8 per person

Add shrimp: 8 per person

CHOPPED GREEN LEAF LETTUCE

PROTEINS

Chicken

Turkey

Ham

Roast beef

Salami

TOPPINGS

Feta cheese

Kalamata olives

Sunflower seeds

Sliced artichokes

Shredded cheddar

Julienned carrots

Mushrooms

Broccoli spears

Cucumber

Sliced strawberries

Dried cranberries

Walnuts

ASSORTED VINAIGRETTES AND DRESSINGS

ARRAY OF CAKES AND PIES

HOT LUNCH BUFFETS

All menus include freshly brewed iced tea. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee. Substitutions available on request; may be subject to additional cost.

JAMAICAN DELIGHT

52 per person, add catch of the day for 6 per person

Executive chef jimmy scott's specialty menu! as a former resident of the west coast of jamaica, chef jimmy brings his island flair & caribbean twist to this specialty buffet

Marinated cucumber & tomato salad

Carrot and pineapple slaw

Grilled jamaican jerk chicken (GF) (DF)

Oven-roasted strip loin drizzled with tamarind & guava glaze (GF) (DF)

Rice and beans, fried bananas and vegetable medley (VG)

Freshly baked bread & rolls

Chef's choice, assorted desserts

BACKYARD BARBECUE

48 per person, add catch of the day 6 per person

Mixed field greens with balsamic vinaigrette

Southern potato salad

Coleslaw

Lemon pepper roasted whole chicken (GF) (DF)

Slow-roasted bbq ribs (GF) (DF)

Corn on the cob (V) (GF) (DF)

Roasted potatoes (V) (GF) (DF)

Bourbon baked beans (VG) (GF) (DF)

Freshly baked bread & rolls

Chef's choice, assorted desserts

FRESH MARKET

46 per person

Mixed field greens with assorted dressings

Quinoa salad

Grilled chicken breast (GF) (DF)

Chef's selection of fish

Couscous, sweet potato hash (VG) (GF) (DF)

Grilled tomatoes and asparagus (VG) (GF) (DF)

Freshly baked bread & rolls

Chef's choice, assorted desserts

LIFE IN TUSCANY

48 per person

Traditional caesar salad

Tricolor orzo pasta salad

Mushroom, olive, and artichoke salad

Chicken piccata with lime & caper sauce

Beef lasagna

Penne pasta in alfredo sauce

Sautéed eggplant, peppers, onions, mushrooms

Homemade garlic rolls

Assorted cakes & pies

LATIN BUFFET

48 per person, add catch of the day for 6 per person

Mixed field greens with basil mango vinaigrette

Argentinean skirt steak with chimichurri (GF) (DF)

Chicken with garlic sauce (GF) (DF)

White rice and black beans (VG) (GF) (DF)

Fried plantains, fresh vegetable medley (VG) (DF)

Focaccia bread with garlic aioli

Assorted cakes & pies

LUNCH BUFFET

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

CREATE-YOUR-OWN LUNCH BUFFET

46 per person

SELECT TWO SALADS

Mixed leaf salad with dressing

Caesar salad

Pasta salad

Creamy coleslaw

Southern mustard potato salad

SELECT TWO ENTRÉES

Pepper roasted top round with mushroom burgundy sauce (GF)

Southern-style fried chicken

Grilled chicken breast with chef's selection of sauce

Barbecue ribs (GF) (DF)

Chef's selection of fish

SELECT ONE VEGETABLE

Southern-style green beans (VG) (GF) (DF)

Roasted root vegetables (VG) (GF) (DF)

Candied carrots (VG) (GF) (DF)

Chef's selection vegetable medley (VG) (GF) (DF)

SELECT ONE STARCH

Rice pilaf (VG) (GF) (DF)

Herb roasted potatoes (VG) (GF) (DF)

Macaroni and cheese (V)

Roasted garlic mashed potatoes (VG) (GF) (DF)

White and wild rice (VG) (GF) (DF)

CHEF'S SELECTION OF DESSERT

Array of cakes and pies



SANDWICHES & SALADS

Menus include freshly brewed iced tea and chef's choice of dessert. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

TURKEY COBB SALAD

32 per person

Mixed field green topped with olives, tomatoes, mushrooms, cucumbers, onions, bacon, sliced turkey breast, chopped eggs and feta cheese ^{GF}

THE CHICKEN CAESAR SALAD

32 per person

Crisp romaine lettuce with homemade croutons, and freshly grated parmesan cheese topped with grilled chicken and traditional caesar dressing

Garlic rolls

THREE'S COMPANY

32 per person

Potato salad, chicken salad and tuna salad topped with cherry tomatoes on a bed of fresh bibb lettuce, with a warm croissant and fresh orange garnish

MEXICAN FIESTA

32 per person

Fried tortilla basket with julienned chicken, roasted corn, julienned lettuce and tomatoes topped with shredded cheese, salsa, sour cream and guacamole

CHICKEN SALAD CROISSANT

32 per person

Fresh chicken salad topped with lettuce and tomato on a freshly baked croissant

Chips and house coleslaw

CLASSIC CLUB SANDWICH

32 per person

Traditional new york club sandwich filled with smoked turkey, honey ham and crisp bacon strips with fresh lettuce and tomato on toasted wheat

Chips and a pickle spear

THE WRAP

32 per person

Flour tortilla filled with honey baked ham, smoked turkey, swiss cheese, lettuce and tomato

Red pepper mayonnaise on the side

Terra root chips

VEGGIE WRAP

32 per person

Wheat tortilla filled with grilled portobello mushrooms, onions and tomatoes ^{VG}

Pasta primavera salad ^{VG}

PLATED LUNCHEONS

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

ALL ENTRÉES INCLUDE

House tossed salad

Freshly baked rolls and butter

Chef's choice of dessert

Iced tea and coffee service

THE HOUSE SALAD

Fresh green salad with sliced cucumber and tomato wedge

Select two dressings

ENTRÉES

CHICKEN MARSALA

42 per person

Double cut chicken breast

Sautéed wild mushrooms drizzled with marsala wine sauce (V) (GF)

Oven-roasted potatoes and fresh market vegetables (VG) (GF) (DF)

TENDERLOIN

55 per person

Grilled 6-ounce petite fillet mignon (GF) (DF)

Balsamic-glazed portobello mushrooms with black pepper zinfandel jus (GF) (DF)

Whipped potatoes (VG) (GF) (DF)

Fresh market vegetables (VG) (GF) (DF)

GRILLED SALMON

54 per person

6-ounce marinated in orange liqueur (GF) (DF)

Bed of wild rice pilaf (VG) (GF) (DF)

Fresh market vegetables (VG) (GF) (DF)

JERK PORK LOIN

42 per person

Slivers of roasted pork loin, peach & raisin sauce (GF) (DF)

Mashed sweet potatoes (VG) (GF) (DF)

Garden-fresh vegetables (VG) (GF) (DF)

PORTOBELLO RAVIOLI

40 per person

Portobello mushroom ravioli with marinated beef tips covered with aged balsamic cream sauce

CHICKEN PICCATA

42 per person

Pan-fried chicken cutlets on angel hair pasta with roasted garlic and caper lime sauce

Julienned vegetables

VEGETARIAN

38 per person

Thyme-infused tofu (VG) (GF) (DF)

Portobello, squash, zucchini and asparagus (VG) (GF) (DF)

Angel hair pasta (VG) (DF)

VEGETABLE WELLINGTON

42 per person

Sweet potato soufflé (VG) (GF) (DF)

Coconut curry sauce (VG) (GF) (DF)

Wild rice (VG) (GF) (DF)



BOXED LUNCHES

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

BOXED LUNCHES

33 per person

Bag of chips

Whole fruit

Cookie

Soda

SANDWICH SELECTION

Club sandwich

Ham & swiss cheese

Turkey & swiss cheese

Roast beef & cheddar cheese

Vegetarian sandwich (v)



RECEPTION

HORS D'OEUVRES PACKAGES

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

THE STERLING

36 per person

Smoked salmon pinwheel canapés

Cherry tomatoes stuffed with herb cream cheese (V) (GF)

Shrimp canapés with lemon (DF)

Chicken salad canapés

Cheese balls rolled in toasted almonds (V) (GF)

SPORTS NIGHT

36 per person

Spicy buffalo wings (DF)

Swedish meatballs (DF)

Vegetable spring rolls (VG)

Variety of chips & dips

Salted peanuts

SEA BREEZE

40 per person

Mushroom caps filled with crab (GF) (DF)

Coconut-breaded chicken fingers

Vegetable spring rolls (VG)

Meatballs with teriyaki glaze (GF) (DF)

Spanakopitas

Spicy fish cakes

Chicken and pineapple brochettes (GF) (DF)

PUTTING ON THE RITZ

48 per person

Grilled baby lamb chops with apple & mint jus (GF) (DF)

Scallops wrapped in bacon (GF) (DF)

Curry chicken spring rolls with rum pineapple chutney (DF)

Coconut shrimp

Beef wellington (DF)

AROUND THE WORLD

54 per person

Miniature chicken quesadillas

Chicken satay with spicy peanut sauce (GF) (DF)

Crab cakes

Shrimp kebobs

Mini chicken cordon bleus (GF)

Breaded artichokes with parmesan cheese

Jamaican patties

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HORS D'OEUVRES

Minimum order of 50 pieces. All selections are priced per piece. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

BUFFALO WINGS

5 per piece

Bleu cheese

SPANAKOPITA ^V

5 per piece

VEGETABLE SPRING ROLLS ^{VG}

5 per piece

CLAMS CASINO ^{DF}

6 per piece

SHRIMP SCAMPI SKEWERS ^{GF} ^{DF}

6 per piece

COCONUT FRIED SHRIMP ^{GF} ^{DF}

6 per piece

BARBECUED CHICKEN TENDERS

5 per piece

BACON-WRAPPED SCALLOPS ^{GF} ^{DF}

6 per piece

MEATBALLS ^{GF} ^{DF}

5 per piece

Barbecue or swedish



HORS D'OEUVRES

Minimum order of 50 pieces. All selections are priced per piece. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

VEGETABLE POTSTICKERS [Ⓥ]

5 per piece

MINIATURE QUICHES [Ⓥ]

5 per piece

SATAY ^{ⓖⓕ} ^{ⓓⓕ}

6 per piece

Chicken, beef or pork with peanut sauce

CRAB CAKES

9 per piece

BABY LAMB CHOPS ^{ⓖⓕ} ^{ⓓⓕ}

10 per piece

Jalapeño jelly

MINI CHICKEN QUESADILLAS

5 per piece

Salsa

MINI BEEF WELLINGTONS

6 per piece

SHRIMP AND GRITS CAKES

8 per piece



RECEPTION STATIONS

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

15 per person

Smoked cheddar, gouda, havarti, boursin, brie, stilton, and swiss (V)

Wafers and bread (V)

FRESH TROPICAL FRUIT DISPLAY

14 per person

Prime selected sliced fruit and berries (V) (GF)

Honey & lime yogurt (V) (GF)

CRUDITÉS

14 per person

Flowing display of fresh vegetables | cauliflower, broccoli, carrots, celery, radishes and cucumbers (VG) (GF) (DF)

Fresh herb dip (VG) (GF) (DF)

ANTIPASTI

18 per person

Variety of marinated olives (GF)

Grilled eggplant, peppers and artichoke hearts (GF)

Prosciutto ham, genoa salami, mortadella (GF)

Provolone and mozzarella cheeses (GF)

Sliced melon (GF)

Cherry tomatoes (GF)

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CARVING STATIONS

All stations accompanied with appropriate rolls and condiments. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee. \$150 attendant fee will be applied for each chef / attendant.

STEAMSHIP ROUND OF BEEF ^{GF} ^{DF}

1000 each, serves 100

Horseradish cream sauce

ROASTED WHOLE TURKEY ^{GF} ^{DF}

480 each, serves 30

Cranberry relish

ROASTED LOIN OF PORK ^{GF} ^{DF}

480 each, serves 40

Bing cherry & apple brandy

SMOKED HONEY-GLAZED WHOLE HAM ^{GF} ^{DF}

600 each, serves 40

Dijon mayonnaise

PAN-ROASTED BEEF TENDERLOIN ^{GF} ^{DF}

750 each, serves 35

Tricolor peppercorn sauce



ATTENDED STATIONS

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee. \$150 attendant fee will be applied for each chef/attendant.

VIVA ITALIA

34 per person

Pasta stations

PASTAS

Bowtie

Penne

SAUCES

Marinara

Pesto

Alfredo

ACCOMPANIMENTS

Parmesan cheese

Mushrooms

Onions

Peppers

Black olives

Sliced chicken

THE ORIENT

34 per person

Stir-fried beef and broccoli

Chicken with szechwan sauce & cashews

Diced green peppers and baby mushrooms

Accompanied by steamed white rice

TEX MEX

34 per person

Fajita station

PROTEIN

Grilled beef

Chicken strips

ACCOMPANIMENTS

Sautéed onions

Green bell peppers

Soft tortillas

Sour cream

Guacamole

Pico de gallo

Tortilla chips

Chili con queso



DINNER

DINNER BUFFET

All buffets served with iced tea and freshly brewed coffee. Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee. Substitutions available on request; may be subject to additional cost.

GEORGIA

60 per person

Fresh greens, sliced cucumber, tomato wedge, select two dressings

Vine-ripened tomato and vidalia onion salad

Coleslaw

Barbecued slow-roasted pork ribs (GF) (DF)

Classic southern fried chicken

Grilled catch of the day

Garlic mashed potatoes (V) (GF)

Fried okra and black-eyed peas (VG)

Collard greens (GF) (DF)

Cornbread & warm rolls

Chef's choice of desserts

THE ITALIAN TOUR

62 per person

Tossed greens with walnut and apples, splash of olive oil

Beefsteak tomatoes, fresh mozzarella, basil oil and balsamic drizzle

Snapper ragu with tomatoes and olives (GF) (DF)

Chicken scaloppini in herb lemon sauce

Braised beef short ribs (DF)

Fried polenta (V)

Garden-fresh vegetables (VG) (GF) (DF)

Homemade garlic rolls

Tiramisu cake

TASTE OF NORTHERN ITALY

61 per person

Baby romaine with blue cheese caesar

Grilled vegetable antipasto (GF) (DF)

Chicken cacciatore (DF)

Grilled trout with lemon butter sauce

Veal marsala

Linguini with garlic butter sauce (V) (DF)

Lyonnais potatoes (V) (GF)

Buttered asparagus with pine nuts (V) (GF)

Poached pears (VG) (GF) (DF)

Amaretto cheesecake

IRIE JAMAICA

60 per person

Carrot and pineapple slaw

Tossed greens with toasted coconut and mangoes

Jamaican jerk chicken (GF) (DF)

Fried fish of the day with sautéed vegetables

Jerk pork chops with piña colada sauce (GF) (DF)

Rice and beans (VG) (GF) (DF)

Fried plantains (VG)

Vegetable medley (VG) (GF) (DF)

Rum raisin bread pudding

Coconut cake

DINNER BUFFET

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee. Substitutions available on request; may be subject to additional cost.

DECO DELIGHTS

64 per person

Belgian endive & hearts of palm salad with mint citrus dressing

Marinated vegetable antipasto

Mixed field greens, balsamic vinaigrette

Pan-roasted salmon fillet with sesame & ginger glaze

Herb-crusted beef tenderloin with port wine demi-glace
(GF)

Truffle-scented roasted potatoes (VG) (GF) (DF)

Vegetable medley (VG) (GF) (DF)

Freshly baked assorted rolls

Assorted desserts

THE KEY WEST

66 per person

Bibb lettuce and artichoke salad

Marinated tomato salad

Broiled rainbow trout with key lime butter (GF) (DF)

Honey-stung short ribs (DF)

Herb roasted cornish hen (GF) (DF)

Autumn blend wild rice (VG) (GF) (DF)

Braised vegetables (VG) (GF) (DF)

Warm rolls & butter

Key lime pie

Chocolate cake with pineapple compote

Turtle cheesecake

ATLANTA'S FINEST

68 per person

Quinoa salad with peaches and roasted butternut squash

Tossed mixed greens with assorted dressings

Barbecue shrimp and stone-ground grits

Pecan-crusted cornish hen with natural jus (DF)

Herb-dusted georgia trout with vanilla & brown butter white wine sauce (GF)

Wild rice pilaf (VG) (GF) (DF)

Grilled heirloom tomatoes (VG) (GF) (DF)

Buttered broccoli (V) (GF)

Red velvet cake

Apple pie

THE NEW SOUTH

72 per person

Fresh mozzarella and heirloom tomatoes with balsamic glaze and basil oil

Baby spinach with red onions, sliced peaches and strawberries

Grilled breast of chicken topped with goat cheese and sun-dried tomatoes (GF)

Lemon pepper salmon steak, mustard sauce (GF)

Oven-roasted sirloin, forest mushrooms and vidalia onions (GF) (DF)

Garlic mashed potatoes (V) (GF)

Candied baby carrots (VG) (GF) (DF)

Grilled marinated squash (VG) (GF) (DF)

Strawberry shortcake

Pecan pie

PLATED DINNER

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

ALL ENTRÉES INCLUDE:

The house salad | garden-fresh greens with sliced cucumber and vine-ripened tomato, select two dressings

Freshly baked rolls and butter

Chef's choice of dessert

Iced tea and coffee service

STARTERS ENHANCEMENTS:

GARLIC SHRIMP SCAMPI

16 per person

Served over grit polenta cakes with seafood sauce

MUSHROOM RAVIOLI VG

14 per person

Served on a bed of thyme-infused vegetables & marinara cream sauce

BLUE LUMP CRAB CAKES

20 per person

Roasted corn & red pepper coulis

SALAD ENCHANCEMENTS:

THE CLASSIC CAESAR

12 per person

Homemade croutons and parmesan cheese

SPINACH SALAD VG GF DF

12 per person

Baby spinach with sliced strawberries and button mushrooms drizzled with poppy seed vinaigrette and toasted almonds

PLATED DINNER ENTRÉES

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

NEW YORK STRIP AU POIVRE

55 per person

10-ounce new york strip loin covered with tricolor peppercorns and smothered in rich cream sauce (GF)

Herb-infused mashed potatoes (V) (GF)

Fresh market vegetables (VG) (GF) (DF)

TENDERLOIN OF BEEF

65 per person

8-ounce beef tenderloin topped with shallot red wine reduction (GF)

Garlic mashed potatoes (V) (GF)

Fresh market vegetables (VG) (GF) (DF)

ROULADE OF CHICKEN

52 per person

Roulade of chicken stuffed with spinach & cheese topped with caramelize onions & mushroom cream (GF)

Chef's choice of starch

Fresh market vegetables (VG) (GF) (DF)

VEAL CHOP

60 per person

Veal chop with wild mushroom zinfandel reduction (GF)

Herb-infused mashed potatoes (V) (GF)

Fresh market vegetables (VG) (GF) (DF)

GRILLED PORK LOIN

50 per person

Grilled pork loin with fresh apple chutney (GF) (DF)

Sage roasted potatoes (VG) (GF) (DF)

Fresh market vegetables (VG) (GF) (DF)

SURF AND TURF

72 per person

Grilled 6-ounce filet mignon (GF) (DF)

Seared garlic shrimp (GF) (DF)

Duchess potatoes (V) (GF)

Fresh market vegetables (VG) (GF) (DF)

BLACKENED SALMON

55 per person

Blackened orange liqueur-marinated salmon (GF) (DF)

Bed of wild rice pilaf (VG) (GF) (DF)

Fresh market vegetables (VG) (GF) (DF)

HERB-DUSTED HALIBUT

58 per person

Herb-dusted halibut with tomato ragu (GF) (DF)

Saffron-infused basmati rice (VG) (GF) (DF)

Fresh market vegetables (VG) (GF) (DF)

THE HEALTHY CHICKEN

46 per person

Poached chicken breast (GF) (DF)

Snow peas, watercress, carrots, broccoli and mushrooms over steamed white rice (optional) (VG) (GF) (DF)

GRILLED VEGETARIAN

40 per person

Thyme-infused tofu (VG) (GF) (DF)

Portobello, squash, zucchini and asparagus (VG) (GF) (DF)

Angel hair pasta (VG) (DF)

VEGETABLE WELLINGTON

40 per person

Sweet potato soufflé (VG) (GF) (DF)

Coconut curry sauce (VG) (GF) (DF)

Wild rice (VG) (GF) (DF)



ENTRÉES

Groups with hot menu items for less than 20 guests will be charged an additional \$150 service fee.

DUAL ENTRÉES

72 per person

Chef's choice of starch

Fresh market vegetable medley (VG) (GF) (DF)

DUAL ENTRÉE SELECTION

Filet mignon (GF) (DF)

Salmon (GF) (DF)

Boneless breast of chicken (DF)

TRIPLE ENTRÉES

80 per person

Chef's choice of starch

Fresh market vegetable medley (VG) (GF) (DF)

THREE-ENTRÉE SELECTION

(4oz. servings)

Filet mignon (GF) (DF)

Salmon (GF) (DF)

Boneless breast of chicken (GF) (DF)



BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 100 guests at \$125 per bartender for 3 hours of service, \$50 each additional hour. Each bar package includes soft drinks and evian water.

HOUSE

Selection of spirits: Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Mr. Boston Whiskey, Montezuma Silver Tequila, DeKuyper Triple Sec

Selection of beer: Domestic, Import, Craft

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Domestic, Import, Craft

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Domestic, Import, Craft

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

HOUSE BAR

One Hour	26 per person
Two Hours	48 per person
Three Hours	70 per person
Four Hours	92 per person
Five Hours	114 per person

SIGNATURE BAR

One Hour	32 per person
Two Hours	58 per person
Three Hours	84 per person
Four Hours	110 per person
Five Hours	136 per person

PREMIUM BAR

One Hour	36 per person
Two Hours	68 per person
Three Hours	100 per person
Four Hours	132 per person
Five Hours	164 per person

BEVERAGES

One bartender required for every 100 guests at \$135 per bartender for 3 hours of service, \$50 each additional hour.

HOST BAR

Spirits

House	12 per drink
Signature	14 per drink
Premium	16 per drink

Wine by the Glass

House	13 per glass
Signature	15 per glass
Premium	17 per glass

Beer

Imported	8 per bottle
Domestic	7 per bottle

Non-Alcoholic

Evian water	6 each
Soft drinks	5 each

CASH BAR

Spirits

House	14 per drink
Signature	16 per drink
Premium	18 per drink

Wine by the Glass

House	15 per glass
Signature	17 per glass
Premium	19 per glass

Beer

Imported	9 per bottle
Domestic	8 per bottle

Non-Alcoholic

Evian water	6 each
Soft drinks	6 each

Cash Bar pricing inclusive of Tax and Gratuity
Cashier Fee \$135 per bar for (3) hours
\$50 per hour, per cashier and bartender for any additional hours.

\$500 minimum required for Cash Bar.

HOURLY BEVERAGE CART

One bartender required for every 100 guests at \$135 per bartender for 3 hours of service, \$50 each additional hour. Cash Bar pricing inclusive of Tax and Gratuity
Cashier Fee \$135 per bar for (3) hours \$50 per hour, per cashier and bartender for any additional hours \$500 minimum Required for Cash Bar

HOUSE BRANDS

One Hour 26 per person
Additional Hour 22 per person

SIGNATURE BRANDS

One Hour 32 per person
Additional Hour 26 per person

PREMIUM BRANDS

One Hour 36 per person
Additional 32 per person

BEER, WINE & SODA

One Hour 24 per person
Additonal 18 per person



SPECIALTY HOSTED BARS

One bartender required for every 100 guests at \$135 per bartender for 3 hours of service, \$50 each additional hour.

MARTINI BAR

28 per person, per hour

Classic, perfect, dirty, sour apple, lemon twister and cosmopolitan

MARGARITA BAR

28 per person, per hour

Georgia peach, pomegranate, passion fruit, ginger, blackberry, blueberry and mango

MOJITO BAR

28 per person, per hour

Classic, mango, raspberry, pomegranate, blackberry, blueberry and passion fruit

SINGLE MALT SCOTCH LOVERS

40 per person, per hour

The Macallan 12 years, Glenfiddich 14 years, The Glenlivet 12 years, Oban 14 years, Laphroaig 10 years, Talisker 10 years





INFORMATION

INFORMATION

MEAL GUARANTEES

To ensure availability, all setup and menu selections are due thirty (30) days prior to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are pleased to set 2% over the guarantee for functions. If the final guarantee is not advised by this time, hotel will bill based on the last available estimate or actual attendance, whichever is greater.

OUTSIDE FOOD AND BEVERAGE POLICY

The state of Georgia issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

SERVICE CHARGES

A 27% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 8.75% state sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid Georgia tax exempt certificate.

ATTENDANT FEES

Bartenders and cashiers are available at a charge of \$130 for the first three hours & \$50 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$150 each.

Banquet attendants are available for a reception where minimum food has been ordered.

Cake cutting fees are required for outside cakes brought into the hotel and are charged at \$4 per person. Buffet functions with less than 20 guests will incur a \$150 labor charge.

AUDIO-VISUAL

Your Sonesta Atlanta Airport North Encore manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than the onsite company is prohibited without consent. Where consent is authorized, a certificate of insurance will be required, and an outside AV liaison fee will be charged to the group.

SPECIAL CATERING SERVICES

Our catering & convention service managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

PICKUP AND DROPOFF POINT

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize the front entrance to the hotel. Large buses may pick up and drop off at the front entrance.

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within five (5) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$10 per box and \$75 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your convention services manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

Sonesta Atlanta Airport North
1325 Virginia Ave
Atlanta, GA 30344

Attention: catering/convention service manager's name
Hold for: guest name/convention name/conference dates, vendor name (if applicable)

INFORMATION

DAMAGES

Group/catering clients are responsible for all damage, loss or theft which occur during the period of time the function's guests, independent contractors or other agents are on site.

SECURITY

The hotel may require security officers for certain events. Security officer fee is \$50 per hour, a four (4) hour minimum applies. Should security be required, contracting for these services will be necessary at least thirty (30) days prior to arrival. Fees for services must be provided at time of request. Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.

