

# THE WESTIN

PEACHTREE PLAZA

Atlanta

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D i n n e r

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# D I N N E R

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## Dinner Entrees

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### **P**LATED DINNER SELECTIONS

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#### All Dinner Entrees are Accompanied by:

*Your selection of Salad or Soup*

*Freshly Baked Rolls and Butter*

*Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea*

*Dessert Selection*

#### Choose one of the Following Starters:

##### Dinner Salads

*Young Romaine Hearts, golden Raisins, candied Walnuts and Gorgonzola Dressing*

*Caesar Salad, Focaccia Croutons, Parmesan Cheese and traditional Caesar Dressing*

*Boston Bibb and Radicchio tossed with toasted Pecans, Sundried Cranberries, Chives and Vinaigrette*

*Our classic seasonal Greens with Cucumbers, Tomatoes, julienne Carrots and Ranch Dressing*

*Frisée, Red Oak and Baby Romaine with Kalamata Olives, Plum Tomatoes and Artichoke Hearts with Dijon Mustard Dressing*

##### Soups

*Rich Wild Mushroom Bisque with Crème Fraiche*

*Corn Chowder with crispy Bacon*

*Vidalia Cream Onion Soup*

##### Enhancements/Appetizers

#### *Upgrade Your Dinner Menu by adding one of the Following Selections*

*Lobster Bisque with Crème Fraiche and Aged Sherry*

*Classic Shrimp Cocktail with Horseradish Sauce and Dijon Mustard Sauce*

*Savannah Crab Cakes with spicy Red Pepper Coulis and Corn Relish*

*Roasted Mushroom Ravioli with Butter Herb Broth and Parmigiano-Reggiano Cheese*

*Bouquet of specialty Greens, Hearts of Palm, Pear Tomatoes, Pine Nuts and Olives with roasted Tomato Vinaigrette*

*Vine ripened Tomato, fresh Mozzarella, marinated Olives, Basil and Balsamic Vinaigrette and Extra Virgin Olive Oil*

*Intermezzo Sorbet*

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# D I N N E R

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Dinner Entrees

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## **E**NTREE SELECTIONS

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### **Saltimboca Chicken**

*Chicken Breast with zesty Italian Herbs stuffed with Proscuitto and Swiss Cheese served with roasted Tomato Sauce, Red Bliss Potatoes and fresh Green Beans*

### **Chicken Florentine**

*Chicken Breast stuffed with Spinach and Swiss Cheese and dusted with Parmesan Herbs served with Wild Mushroom Sauce, Garlic Mashed Potatoes and Broccolini*

### **Rosemary and Garlic oven roasted Chicken Breast**

*Served with Ratatouille and Merlot Sauce, Fingerling Potatoes and Shiitake Mushrooms*

### **Filet of Beef Tenderloin**

*Served with Black Peppercorn Sauce, Potato Gratin, roasted Baby Carrots and Haricots Verts*

### **Horseradish crusted Salmon**

*With Lemon Orange Butter, Jasmine Rice and julienne seasonal Vegetables*

### **Grilled Garlic Shrimp**

*With Tomato, Garlic and Cream Sauce, Orzo and Asparagus*

### **Veal Scaloppini**

*Sauteed with Tarragon and served with Wild Mushrooms and Polenta with fresh Peas*

### **New York Strip**

*With Balsamic Sauce, Roasted Potatoes, Broccolini and Onions Compote*

### **Pork Loin**

*With Thyme Jus, Sweet Potato Mash and Broccolini*

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# D I N N E R

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Dinner Entrees

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## **E**NTREE DUOS

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**Filet of Beef Tenderloin with Cabernet Sauce and grilled Salmon with Herb Crust**

*Roasted Fingerling Potatoes and fresh Asparagus*

**Filet of Beef Tenderloin with roasted Garlic Peppercorn Sauce and Gulf Shrimp**

*Whipped Potatoes and Broccolini*

**Grilled Wasabi crusted Chicken and Sesame seared Salmon**

*Served with Miso Vinaigrette, Jasmine Rice and Baby Bok Choy*

**Petit Filet of Beef with grilled Chicken Breast**

*with Wild Mushroom Tarragon Sauce, Gorgonzola Polenta and Broccoli*

**Roasted Chicken Breast and fresh Mahi Mahi with Saffron Butter and Basil Oil**

*Herbed Wild Rice and julienne Carrots, Celery and Zucchini*

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## **H**APPY ENDINGS

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**Chocolate Raspberry Swirl Cheesecake**

*With Berries Compote and Vanilla Whipped Cream*

**Steam Tiramisu in Chocolate Cup**

*Old-fashioned Tiramisu filled in a Chocolate Coffee Cup*

**Granny Smith Apple Tart**

*Fresh Apple slices baked in a Puff Pastry Shell and served with Caramel and Vanilla Bean Sauce and Almond Gourmandize*

**Chocolate Truffle Dynamite**

*Layers of Chocolate Ganache and moist Chocolate Sponge Cake with Raspberry and Dark Chocolate Sauce*

**Tri-Layer Chocolate Mousse**

*Ivory Chocolate Mousse, Guanajara Dark Chocolate Mousse and Milk Chocolate Mousse with White and Dark Chocolate Sauce*

**Georgian White Chocolate Peach Bread Pudding**

*Brioche with Vanilla Chocolate Custard and Peaches drizzled with Bourbon sauce*

**Chef Khoi's Double Chocolate Tear Drops – The Westin Peachtree Plaza Classic Dessert**

*A rich combination of layered Dark and Semi-sweet Chocolate resting atop Chocolate Sponge Cake with Ganache*

*Specialty Custom Desserts available upon request  
Ask us about including your Company or Corporate Logo*

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# D I N N E R

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## Dinner Buffets

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### *The Peachtree Plaza Buffet*

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*Roasted Tomato and Basil Cream Soup*

*Young mixed Field Greens with English Cucumbers, Tomatoes, Red Onions, Croutons and Feta Cheese served with creamy Herb Dressing and Citrus Vinaigrette*

*Caesar Salad, Focaccia Croutons, Parmesan Cheese and traditional Caesar Dressing*

*Crisp and roasted vegetable Antipasto with Yellow Squash, Zucchini, Fennel, Tomatoes, Green and Red Peppers, Proscuitto, Capicola, fresh Mozzarella, Provolone, Pepperoncini and marinated Olives*

*Selection of imported and domestic Cheeses with sliced French Bread and Crackers*

*Herb-marinated Chicken with Wild Mushroom Compote and Tarragon*

*Crusted Polenta Salmon with Sherry Wine Vinegar Sauce*

*Marinated Beef Brochette with Pesto Cream Drizzle*

*Roasted Red Bliss Potatoes with Onions and Chives*

*Medley of fresh sautéed seasonal Vegetables*

*Fruit Tart, Eclairs, Mini Pecan Tart, Macaroons, Peach Upside Down Cake, Chocolate Raspberry Cheesecake, Key Lime Pie with Mango Sauce*

*Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea*

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### *A Uniquely Southern Supper Buffet*

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*Creamy Vidalia Onion Soup*

*Blackeyed Pea Salad, Southern Potato Salad with yellow Mustard*

*Fresh Fruit Salad with Pecans*

*Romaine and Iceberg Lettuces with Cucumbers and Tomato Wedges with Country Buttermilk Dressing and Herb Vinaigrette*

*Orange Pecan glazed Ham*

*Traditional Fried Chicken*

*House smoked Beef Ribs with Georgia Barbecue Sauce*

*Collard Greens sautéed with Bacon*

*Corn on the Cob drizzled with Vermont Butter*

*Candied Sweet Potatoes*

*Whipped Potatoes with Georgia Gravy*

*Cornbread and Buttermilk Biscuits*

*Peach Cobbler with Vanilla Bean Sauce, Chocolate Pecan Pie with Whipped Cream*

*Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea*

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# D I N N E R

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Dinner Buffets

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## **F**ar **E**ast **B**uffet

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*Spicy Asian Noodle Soup*

*Asian Chicken Salad with Soba Noodles, Mandarin Oranges and Cashews*

*Spicy Cucumber and Ginger Salad*

*Barbecued Duckling Sesame Rice Noodle Salad*

*Garden Green Salad with Soy Sesame Dressing and Fried Wontons and Daikon*

*Asian spiced Salmon with Ginger Sauce*

*Stir-fried Scallops and Shrimp with Curry seasonal Asian Vegetables*

*Human Beef with Peppers and Black Bean Paste*

*Steamed Jasmine Rice*

*Vegetable Lo Mein*

*Crisp Wonton Skins with Duck Sauce*

*Pineapple Mandarin Cake, Asian Pudding with Coconut Milk, Caramel Custard with  
Mango and Papaya, Chocolate Cup filled with Tropical Pudding and Lychee*

*Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea*

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## **S**outhwestern **B**uffet

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*Tortilla Soup*

*Tomato-based Soup with crispy Tortillas and Red and Green Peppers*

*Orange Jicama Salad with Cayenne Cilantro Vinaigrette*

*Three Bean Salad tossed in Lime Vinaigrette*

*Fresh Tilapia Ceviche with Mango Lime Vinaigrette*

*Vine ripened Tomato and Cucumber Salad with Cilantro Oil*

*Oven roasted Mahi Mahi with Cilantro, Tomato and Jalapeno Salsa*

*Grilled Lime marinated Breast of Chicken with Salsa Verde*

*Marinated Flank Steak with Chipotle Spices, and Onions and Peppers Compote*

*Rice with Chili Peppers*

*Fried Beans with Queso Blanco*

*Crisp Tortilla Chips and Pico de Gallo*

*Traditional Flan with Coconut*

*Cinnamon Sopapillas - crispy Tortillas dusted with Cinnamon*

*Arroz con Leche - Milk Rice Pudding with Honey*

*Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea*

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# D I N N E R

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## Dinner Buffets

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### **B**ackyard **B**uffet

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*Wedge of Iceberg Lettuce with Blue Cheese, Red Onions and Ranch Dressing  
Marinated Tomato Salad with Basil Dressing  
German Potato Salad with Dijon Vinaigrette  
Cole Slaw with Mustard Dressing and fresh Parsley*

*Baby Back Pork Ribs with Barbecue Sauce  
Honey Barbecue Wings*

*Black Angus Burger accompanied by Cheddar and Swiss Cheese, Lettuce, Tomato, Onions and Pickles*

*Baked Potato Bar with Sour Cream, Bacon, Chives and Whipped Butter*

*Corn on the Cob drizzled with Vermont Butter  
Green Beans with fresh Parsley  
Burger Buns, Rolls and Butter*

*Fresh Fruit Salad drizzled with Tequila and Syrup  
Crumbly Apple Cinnamon Cobbler*

*Sundae Bar with Vanilla, Chocolate and Strawberry Ice Cream  
Served with fresh Strawberries, Hot Chocolate Fudge, Cherries, M&M's and Whipped Cream*

*Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea*

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### **B**ella **C**ucina **B**uffet

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*Roasted Fennel, Garlic and Tomato Soup*

*Antipasto with grilled Vegetables including Eggplant, Mushrooms, Zucchini, Squash, Fennel accompanied by roasted Peppers, assorted Olives and Capicola, Genoa Salami and Prosciutto*

*Vine ripened Tomatoes, baby Mozzarella, Balsamic Vinaigrette  
Mixed Greens with Arugula, Basil Shallot Dressing, Crumbled Gorgonzola and Focaccia Sticks  
Orzo Pasta Salad with roasted Peppers and Extra Virgin Olive Oil*

*Roasted Portobello Lasagna with Provolone Cheese and Tomato Sauce  
Tapenade Crusted Salmon with roasted Tomato Sauce and Asparagus  
Chicken Breast stuffed with zesty Italian Herbs, Prosciutto and Swiss Cheese with roasted Tomato Sauce  
Veal Parmagiana with Lemon Caper Butter Sauce*

*Roasted Vegetables – Zucchini, Eggplant, Peppers, Tomato and Garlic*

*Crispy Italian Garlic Bread Sticks, Focaccia and Italian Baguettes*

*Tiramisu  
Sweet Fritters of Fried Dough dusted with Sugar  
Cannoli filled with Mascarpone Cream  
A variety of Biscotti such as Almond and Chocolate-Dipped  
Fresh seasonal Berries with Lemon Custard Sauce*

*Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea*

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# D I N N E R

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Dinner Buffets

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## **D**essert **E**nhancements

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*Delight your guests by adding one of the following to your Event*

### **Viennese Table**

*Assorted French Patisserie, Individual Tiramisu with Cappuccino Sauce, Cannoli filled with Mascarpone Cream, Assorted Chocolate Truffles, assorted Macarons, Death by Chocolate with Bourbon Vanilla Cream, Caramel Pecan Pie, Deep Dish Apple Pie*

### **Bananas Foster \***

*Bananas sautéed with Dark Rum, Brown Sugar, Cinnamon and Nutmeg served with Haagen Dazs Vanilla Ice Cream*

### **Cherries Jubilee \***

*Wild Cherries sautéed with Brandy and served with Haagen Dazs Vanilla Ice Cream*

### **Crepes Station \***

*French Crepes served with Dark Hot Chocolate Sauce, Suzette Sauce, assorted Haagen Dazs Ice Creams and Fresh Vanilla Whipped Cream*

### **Starbucks Coffee Station**

*Starbucks freshly brewed Coffee and Decaffeinated Coffee, Bigelow Herbal Teas*

*Gourmet accompaniments including:*

*Chocolate Shavings, Cinnamon Sticks, Orange Zest, Whipped Cream and Flavored Sugars*

*Buffets are not available for groups of less than 30 guests.*

*\* Action station requires a Chef Attendant*

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## THE SUN DIAL RESTAURANT, BAR & VIEW

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*The Westin Peachtree Plaza's world-class restaurant The Sun Dial Restaurant, Bar & View can create a special menu for your event.*

*Allow Sun Dial Chef Chris Hall to craft additional items or an entire menu for your banquet.*

*Ask your Catering Manager for details.*

*Limited to Groups of 50 guests or less.*