

# THE WESTIN

PEACHTREE PLAZA  
Atlanta

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R e c e p t i o n

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# R E C E P T I O N

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Cold Hors d'Oeuvres

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## **C**OLD HORS D'OEUVRES

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*All Cold Selections are Handmade by The Westin Peachtree Plaza Culinary Team.*

*All Items are suitable for passing.*

**Minimum order of 100 pieces per Item**

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## **S**ilver Selections

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### **Chilled European Cucumber**

*Thin slices of crisp English Cucumber topped with Gorgonzola Cheese and toasted Walnut*

### **Wrapped Hearts of Palm**

*Hearts of Palm wrapped in thinly sliced Prosciutto and drizzled with fresh Basil Pesto*

### **Fresh Mozzarella Mini Cakes**

*Fresh Mozzarella Cheese, Prosciutto and Basil Leaves stacked in baked Focaccia with Balsamic Spread*

### **Mini Mushroom Burgers**

*Portobello Mushroom, Sundried Tomatoes and Goat Cheese on petit squares of Focaccia Bread*

### **Red and Yellow Bruschetta**

*Red and Yellow Tomatoes tossed with julienne Basil and extra virgin Olive Oil on crisp Baguette slices*

### **Smoked Ham Roll-Ups**

*Smoked Ham, Sprouts and Boursin Cheese wrapped in an Herb and Spinach Tortilla and sliced*

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## **G**old Selections

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### **Atlantic Smoked Salmon Crostini**

*Lightly smoked Salmon slices on baked Baguette with creamy Herb Cheese topped with fried Capers*

### **Shrimp Toast Points**

*Marinated Floridian Baby Shrimp with Remoulade and dusted with Lemon Zest*

### **Pepper Seared Ahi Tuna**

*Sliced medium rare Tuna on a Cucumber Chip topped with Wasabi Cream*

### **Spoon Fed Tuna**

*Ocean fresh Tuna Tartar served in a Demitasse Spoon on a bed of Rock Salt*

### **Caribbean Crabmeat**

*Mouthwatering lump Crabmeat tossed in Island Mango Ginger Juice and served on a mini Spoon*

### **Rich Potatoes and Cream**

*Chilled Fingerling Potatoes stuffed with American Caviar topped with Chive Cream and a Dill Sprig*

### **Tenderloin Crostini**

*Slow-roasted Herb Beef Tenderloin on a Boursin Cheese Crostini sprinkled with fried Rosemary and roasted Garlic*

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## **P**latinum Selections

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### **Foie Gras**

*Blended with Apple Jelly on a mini Brioche*

### **Pattypan Squash**

*With Saffron Vegetables and fresh Maine Lobster*

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# R E C E P T I O N

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Hot Hors d'Oeuvres

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## **H**OT **H**ORS D'**O**EUVR**E**S

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*Minimum order of 100 pieces per Item*

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### **S**ilver *Selections*

#### **Georgia Drumettes**

*Plump breaded Chicken tossed in a zesty Georgia Barbecue Sauce topped with crushed Peanuts*

#### **Hot-Lanta Wings**

*Spicy Hot Wings with Blue Cheese Dipping Sauce and Celery Sticks*

#### **International Meatballs**

*Have them Southern Style with Barbecue Sauce or in the Swedish tradition with Sour Cream Demi Sauce and fresh chopped Herbs*

#### **Chorizo Sausage Calzone**

*Half-moon Calzone pastry filled with Chorizo and Monterey Jack Cheese*

#### **Vietnamese Springroll with Sweet Plum Sauce**

*Fresh spring Vegetables, Black Mushrooms and Chicken flavored with Asian Seasonings*

#### **Miniature Quiche**

*Monterey, Florentine, Lorraine and Mushroom Quiches*

#### **Spanikopita**

*Flaky triangle Phyllo Pastry filled with Spinach, zesty Feta Cheese and Spices*

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### **G**old *Selections*

#### **Thai Peanut Chicken Satay**

*Chicken Tenderloin marinated with Peanuts and Thai Spices*

#### **Spinach Pesto Flatbread**

*Fire-roasted Vegetables, Spinach Pesto and Rosette of Goat Cheese*

#### **Pecan Chicken with Bourbon Cream Sauce**

*Juicy Chicken Tenders dipped in Pecan Batter and rolled in toasted Pecan Pieces*

#### **Beef Satay with Roasted Peanut Sauce**

*Strips of Beef marinated in Ginger, Soy and Garlic on a Skewer*

#### **Curry Chicken in Phyllo**

*Chicken combined with Curry, Peppers and Walnuts in a Phyllo Triangle Pastry*

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### **P**latinum *Selections*

#### **Florida Shrimp**

*Breaded Florida Shrimp with Coconut and Mango Salsa*

#### **Herb Lamb Chops**

*Crusted Herb Lamb Chops with Dijon Tarragon Drizzle*

#### **Crab Cakes**

*Handmade Crab Cakes with roasted Red Pepper Coulis Aioli*

#### **Panang Shrimp with Sweet Chile Sambal**

*Hand-rolled Teriyaki marinated Shrimp in a crispy Spring Roll*

#### **Peking Duck**

*Mini Peking Duck Spring Roll with Hoisin Sauce*

#### **Beef and Crayfish Skewer**

*Beef Tenderloin and Crayfish Skewer with Morel Mushroom Sauce*

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# R E C E P T I O N

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## Display Stations

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### **R** ECEPTION **D**ISPLAY **S**TATIONS

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*All Stations require a Chef Attendant.  
Each station must serve a minimum of 50 guests.*

#### **For the Sushi Lover**

*Assorted Sushi and Sashimi to include California Rolls, Salmon, Vegetable, Spicy Tuna, Nigiri and Sashimi  
Accompanied by Soy Sauce, Wasabi and Pickled Ginger*

#### **Risotto Magnifico**

*A selection of the following Risottos made to order:  
Shrimp with Tomato and Saffron  
Roast Chicken and Garlic with Peppers and Parmesan Cheese  
Spinach, Cremini Mushrooms and Herb Vegetables  
Served with Chiabatta, Bread Sticks and Focaccia*

#### **Do the Mashed Potato**

*Mashed Idaho Potatoes with Sour Cream and Butter  
Whipped Sweet Potatoes with Butter and Honey  
Served in individual Martini Glasses with a selection of toppings including:  
Chives, crumbled Bacon, roasted Garlic, Cheddar Cheese, Herb Cheese Sauce, Sour Cream, Chicken Gravy and Brown Sugar*

#### **Lotsa' Pasta**

*Assorted Pastas made with fresh Basil, extra virgin Olive Oil and Parmigiano-Reggiano  
Wild Mushroom Triangoli tossed with creamy Gorgonzola Sauce  
Tri-Color Tortellini with Pesto Goat Cheese Sauce  
Fusilli Pasta with roasted Tomatoes, Peppers, Onions and Asparagus  
Served with Chiabatta, Bread Sticks and Focaccia*

#### **Caribbean Paella**

*A traditional West Indian dish made with Chorizo, Shrimp, Chicken and Clams with Garlic,  
Tomatoes, Peppers, Cilantro, Sherry and Saffron Rice*

#### **Viva la Fiesta! Fajitas and Nachos**

*Spicy Chicken and marinated Beef sautéed with Onions and Peppers  
Served with warm stone ground Flour Tortillas, Chili con Queso, yellow and blue Corn Tortilla Chips, fresh Cilantro Salsa,  
Guacamole, Sour Cream, Jalapenos, Jack Cheese, shredded Lettuce, diced Tomatoes, Refried Beans and Mexican Rice*

#### **Panda Panda**

*Stir Fry of Pork and Chicken tossed in Soy Ginger Glaze with Bamboo Shoots, Bok Choy, baby Corn,  
Water Chestnuts, Peppers, Cashews and Snow Peas  
Served with steamed white Rice, Fortune Cookies and Chopsticks*

#### **Fruits of the Sea**

*Shrimp and Sea Scallops sautéed with Garlic, Olive Oil, Kalamata Olives, White Wine, fresh Tomatoes and Basil  
Served on a roasted Crostini*

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# R E C E P T I O N

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## Carving Stations

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### **C**ARVED TO ORDER

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*All Stations require a Chef Attendant.*

#### **Peppercorn Crusted Tenderloin of Beef**

*Whole Tenderloin with robust Peppercorn coating lightly sautéed then slow-roasted  
Served with grated Horseradish and Cabernet Sauce  
Mini Herb French Rolls  
Serves 25-30 people*

#### **Roasted Whole Glazed Turkey Breast**

*Slowly oven-roasted whole Turkey Breast with traditional seasonings and glazed with a light Honey Spread  
Served with Georgia Gravy and Cranberry Spread  
Corn Muffins  
Serves 40-50 people*

#### **Steamship Round of Beef**

*Oven-roasted Beef with a light Herb rub of Thyme and Rosemary  
Served with fresh Horseradish, Whole Grain Mustard and Natural Jus  
Silver Dollar Rolls  
Serves 175 people*

#### **Roast Leg of Lamb**

*Herbed Leg of Lamb roasted with Thyme  
Served with Pesto Aioli and Rosemary Jus  
Chiabatta Rolls  
Serves 25-30 people*

#### **Roasted Sirloin of Beef**

*Bourbon-marinated Beef Sirloin rubbed with Olive Oil, lightly coated with Peppercorns and oven-roasted  
Served with Bourbon Peppercorn Sauce  
Onion Rolls  
Serves 40 people*

#### **Coca-Cola Glazed Country Ham**

*Country Ham marinated and glazed with Coca-Cola and Honey then slow-cooked  
Served with Dijon, Creole and Yellow Mustards  
Petite French Rolls  
Serves 40-50 people*

#### **Honey Pecan Pork Loin**

*Honey-marinated and roasted Pork Loin finished with crunchy Pecan Coating  
Served with Dijon Mustard Sauce  
Silver Dollar Rolls  
Serves 40 people*

#### **Salmon en Croûte**

*Side of fresh Salmon filled with Spinach and Mushrooms wrapped and baked in a Puff Pastry  
Served with Beurrr Nantais of White Wine, Butter and Shallots  
Serves 30-35 people*

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# R E C E P T I O N

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Packages

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## **R** ECEPTION PACKAGES

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### **Package #1**

#### **Ham Roulade**

*Ham and Cheese Roulade served on a Parmesan Crostini*

#### **Georgian Chicken Salad**

*Georgian Mustard Chicken Salad atop a Tortilla Chip*

#### **Blue Cheese Mousse**

*Grapes and Blue Cheese Mousse on a slice of Seven Grain Bread*

#### **Assorted Deep Dish Pizzas**

*Four delicious varieties: Sausage, Pepperoni, Mushrooms and Mozzarella Cheese*

#### **Chicken Dijon in Pastry**

*Tangy Dijon Mustard blended with Chicken, Cream Cheese and Garlic inside flaky Puff Pastry Dough*

#### **Beef Empanadas**

*A mixture of shredded Beef, Cheddar Cheese and Jalapenos with exotic Spices wrapped in Corn Masa Pastry*

**Package includes six pieces per person**

### **Package #2**

#### **Garden Fresh Crudité**

*Crisp, seasonal Vegetables displayed and served with an Herb Dipping Sauce*

#### **Domestic and Imported Cheese Display**

*Soft, hard and bold Cheeses displayed with crisp seasoned Crackers and French Bread, garnished with Grapes and Berries*

#### **Asparagus Wraps**

*Fresh Asparagus enclosed in Smoked Ham*

#### **Goat Cheese Crostini**

*Goat Cheese and Sundried Tomato Pesto on a Baguette*

#### **Beef Roulade**

*Sliced Roast Beef with Cheese Roulade*

#### **Chicken Empanadas**

*Spicy Chicken with Cheddar Cheese, Jalapenos and Mexican Spices folded in a Corn Masa Pastry*

#### **Cozy Shrimp**

*Shrimp marinated in Soy Sauce, Garlic and Ginger in a crisp Springroll Wrapper*

#### **Szechwan Beef Springroll**

*A mixture of Beef and fresh julienne Vegetables blended with a spicy Szechwan Sauce and rolled in a Springroll Wrapper*

#### **Turkey Carving**

*Slow-basted whole Turkey roasted golden brown and served with Cranberry Orange Zest Marmalade and Miniature Rolls*

#### **Desserts**

*An elegant display of Petite French Pastries, Cheesecake with Strawberry Compote, Chocolate Torte with Raspberry Coulis and Chocolate Drizzle Pecan Pie with Bourbon Cream*

*Requires a Chef Attendant.*

*Package not available for less than 50 guests.*

**Package includes six pieces of Hors d'Oeuvres per person**

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# R E C E P T I O N

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## Packages

### **Package #3**

#### **Garden Fresh Crudité**

*Crisp, seasonal Vegetables displayed and served with an Herb Dipping Sauce*

#### **Baked Brie en Croûte**

*Wheel of Brie Cheese topped with Orange Marmalade and baked in a Puff Pastry*

#### **Goat Cheese Crostini**

*Goat Cheese and Sundried Tomato Pesto on a Baguette*

#### **Smoked Salmon**

*Smoked Salmon Tartar with Lime served on a Toast Point*

#### **Santa Fe Shrimp**

*Roasted Shrimp with Tomato and Corn Salsa served on a Tortilla Chip*

#### **Crab Rangoon**

*A blend of Crab Meat, Cream Cheese and Asian Spices wrapped in a Wonton Skin*

#### **Chicken Dijon in Pastry**

*Tangy Dijon Mustard blended with Chicken, Cream Cheese and Garlic inside flaky Puff Pastry Dough*

#### **Mini Beef Kabob**

*Tender pieces of Beef Sirloin nestled between Red and Green Peppers and a Pearl Onion on a Skewer*

#### **Pasta Station**

*Fresh-made Italian Penne Pasta and Tri-color Fettuccini sautéed with minced Garlic and Olive Oil  
Served with Pesto Cream Sauce and Tomato Basil Marinara*

Enhancement: Add Chicken or Shrimp to your Pasta Station

#### **Turkey Carving**

*Slow-basted whole Turkey roasted golden brown and served with Cranberry Orange Zest Marmalade and Miniature Rolls*

#### **Sirloin Carving**

*Herb-roasted Sirloin of Beef served with roasted Garlic Aioli, Stone Mustard and warm Silver Dollar Rolls*

#### **Desserts**

*Assorted mini Pastries including Éclairs, Cream Puffs, Chocolate Mousse Cups, Cheesecakes  
Pecan Tart and Tri-layer Chocolate Cake with Berry Compote*

*Requires two Chef Attendants.*

*Package not available for less than 50 guests.*

***Package includes six pieces of Hors d'Oeuvres per person***



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# R E C E P T I O N

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Packages

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## **CHEF'S SPECIAL**

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### **Imported and Domestic Aged Cheeses**

*Seasonal Chef's Selection of Cheeses accompanied by fresh seasonal Fruit garnish, Carr's Water Crackers and miniature Rye and Pumpernickel Breads*

### **Roasted and Grilled Antipasto**

*Assorted Italian Meats and Cheeses including Prosciutto, Salami, Provolone and Boccancini, with fire-roasted Red Peppers, grilled Zucchini, Eggplant and Squash, marinated Artichoke Hearts, Kalamata Olives, Roma Tomatoes and Wild Mushrooms  
Served with miniature Bread Slices and Bread Sticks*

### **Roasted Beef Sirloin**

*Oven-roasted, Bourbon-marinated Sirloin of Beef  
With a light coating of Peppercorns  
Served with Bourbon Peppercorn Sauce and Onion Rolls*

### **Caribbean Paella Station**

*A traditional West Indian dish made with Chorizo, Shrimp, Chicken and Clams  
With Garlic, Tomato, Peppers, Cilantro, Sherry and Saffron Rice*

### **Chef's Choice**

*Chef's choice of three cold Hors d'Oeuvres and three hot Hors d'Oeuvres*

### **Chef's Choice Desserts**

*Assorted specialties from The Westin Peachtree Plaza Pastry Chef Khoi*

### **Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas**

*Served with gourmet Condiments including  
Chocolate Shavings, Cinnamon Sticks and Whipped Cream*

*Requires a Chef Attendant.*

*Package not available for less than 50 guests.*

***Package includes six pieces of Hors d'Oeuvres per person***



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# R E C E P T I O N

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## Accompaniments

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### **C**HILLED AND **S**TATIONARY **H**ORS D'**O**EUVR**S**

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#### **Imported and Domestic Aged Cheeses**

*Chef's Selection of Cheeses accompanied by fresh seasonal Fruit garnish, Carr's Water Crackers and miniature Rye and Pumpernickel Breads*

Large Platter serves approximately 100 guests

Small Platter serves approximately 50 guests

#### **Wheel of Brie**

*Baked en Croûte with Apricot and Walnut Marmalade*

Serves approximately 40 guests

#### **Garden Fresh Vegetable Crudit **

*An array of fresh Vegetables with Cracked Black Pepper Buttermilk Dip and roasted Garlic Hummus*

Large Platter serves approximately 100 guests

Small Platter serves approximately 50 guests

#### **Warm Parmesan Artichoke Dip**

*A creamy blend of Artichoke Hearts, Spinach and Parmesan Cheese served with Pita Crisps*

Serves approximately 75 guests

#### **Roasted and Grilled Antipasto**

*Assorted Italian Meats and Cheeses including Prosciutto, Salami, Provolone and Boccancini, with fire-roasted Red Peppers, grilled Zucchini, Eggplant and Squash, marinated Artichoke Hearts, Kalamata Olives, Roma Tomatoes and Wild Mushrooms*

*Served with miniature Bread Slices and Bread Sticks*

Serves approximately 50 guests

#### **Fresh Fruit Display**

*Sliced Honeydew Melon, Cantaloupe, Pineapple and the season's freshest Berries*

*Served with Yogurt Dip*

Large Platter serves approximately 100 guests

Small Platter serves approximately 50 guests

**Enhancement: Add White & Dark Chocolate Fondue, Whipped Cream and Brown Sugar**

#### **Sliced Scotch Cured Smoked Salmon**

*Served with miniature Deli Rye Bread, Capers, Red Onions and Tomatoes*

Serves approximately 30 guests

#### **Chilled Seafood Display**

*Please select from the following:*

*Jumbo Gulf Shrimp*

*Seasonal selection of Oysters on the Half Shell*

*Clams on the Half Shell*

*Crab Claws*

### **I**CE **C**ARVINGS

**Add instant elegance to any function!**

*Please consult with your Catering Manager for details and pricing.*