

THE STARLING

CURIO COLLECTION
by Hilton™

Event Menus



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Disclaimer:

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Breakfast

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Breakfast Buffets

Freshly brewed regular and decaffeinated coffees and iced tea, hot tea, orange, grapefruit and cranberry juices are included.
(Gluten Free and Vegan Pastries, Muffins and Bagels are Available Upon Request)

CONTINENTAL

\$49 per person

Selection of cut Seasonal Organic Fruit and Berries
(VE,VG,DF,GF)

Selection of House-made Pastries, Muffins, and Croissants (CN)

Assorted Bagels, with Plain and Herbed Garlic Cream Cheese,
Local Banner Butter, House Marmalade and Jams, Savannah
Honey (VE,VG,DF,GF)

HEALTHY START

\$45 per person

Organic Tropical Fruit Salad with Agave-Citrus Vinaigrette
(VE,VG,DF,GF)

Build your Own Breakfast Bowl (VE,VG,DF,GF,CN)

Quinoa, House Granola, Fresh Organic Seasonal Berries,
GA Pecans, Savannah Honey, Sundried Fruit
(Agave available upon Request)

Coconut Chia Pudding, Shredded Toasted Coconut
(VE,VG,DF,GF,CN)

SOUTHERN HOSPITALITY

\$58 per person

Selection of cut Seasonal Organic Fruit and Berries
(VE,VG,DF,GF)

Selection of House-made Pastries, Muffins, Croissants,
(Gluten Free Bread available upon request at no additional
charge) (CN)

Cage-free Scrambled Eggs (with Cheese + \$3 Per Person) (GF)

Stone Ground Smoked Gouda Cheese Grits or
Breakfast Potatoes with Peppers and Onions (GF)

Applewood Smoked Bacon or Pork Sausage
(Chicken Sausage Available upon Request +\$3pp) (GF, DF)

SOUTHERN GRACE

\$67 per person

Selection of cut Seasonal Organic Fruit and Berries
(VE,VG,DF,GF)

Cage-free Scrambled Eggs (with Cheese + \$3 Per Person) (GF)

Stone Ground Smoked Gouda Cheese Grits (GF)

Applewood Smoked Bacon (GF,DF)

Pork Sausage (Chicken Sausage Available upon Request + \$3pp)
(GF)

House Buttermilk Biscuits with Country Gravy (VG)

Selection of House-made Pastries, Muffins, and Croissants (CN)

Overnight Oats, Brown Sugar, Raisins, Cinnamon,
Savannah Honey, Dried Fruit, GA Pecans (CN, GF, DF, VE, VG)

Hash brown Casserole or Breakfast Potatoes with Peppers
and Onions (GF)

BUFFET ENHANCEMENTS

ADDITIONS TO ANY BREAKFAST MENU, PRICED PER PERSON

Assorted Muffins \$15 (CN)

Assorted NY Bagels with Plain and
Herbed Garlic Cream Cheese \$15 (CN)

Assorted Cereal with Whole and 2% Milk \$7

Mini Frittata with Asparagus and peppadew peppers \$11 (GF)

Buttermilk Waffles with Nashville Hot Honey and
Vermont Maple Syrup \$15

Pancakes with Vermont Maple Syrup \$13

Brioche French Toast with seasonal Compote and
Vermont Maple Syrup \$15

Warm Overnight Oats, Brown Sugar, Raisins, Cinnamon,
Savannah Honey, Dried Fruit, GA Pecans \$13
(CN, GF, DF, VE, VG)

Seasonal Berry Parfait with Vanilla Yogurt and Granola,
and Organic Seasonal Berries \$9 (VG, GF)

Stone Ground Smoked Gouda Cheese Grits \$9 (GF)

Breakfast Burrito, Scrambled Eggs, Bacon, Sausage or Chorizo,
Peppers, Onions, Pepper Jack Cheese, House Salsa \$11

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Plated Breakfast

\$39 per person

Freshly brewed regular and decaffeinated coffees and iced tea, hot tea, orange, grapefruit and cranberry juices are included. (Gluten Free Pastries, Muffins, Bagels AND Vegan options are Available Upon Request)

STATIONS

*Chef Attendant fee of \$200 per 75 guests

*OMELET STATION \$25 per person

Made to Order with Your Choice of Cage-free Whole Eggs or Egg Whites, Jalapeno, Spinach, Tomato, Mushroom, Onion, Asparagus, Bell Pepper, Broccoli, Applewood Smoked Bacon, House Salsa, Pork Sausage, Virginia Ham, Cheddar, American, Pepper Jack (Shrimp, Crab, Lobster + \$15)

*WAFFLE STATION \$21 per person

Buttermilk Waffle and Red Velvet Waffle, Organic Seasonal Berries, Vermont Maple Syrup, Chocolate Chips, Whipped Cream, GA Pecans

AVOCADO TOAST \$25 per person (VG, VE, DF)

Smashed Avocado, Multigrain Bread, Sourdough, Heirloom Cherry Tomato, Shaved Radish, Arugula, Cilantro, House Hot Sauce, Sriracha, House Salsa, Cucumber, Red Onion, Feta Cheese

SMOKED SALMON \$22 per person (DF)

Red Onion, Capers, Diced Hardboiled Egg, Herbed Garlic Cream Cheese, Assorted Bagels

COFFEE ENHANCEMENTS

Assorted Monin flavored syrups \$3 per person

STARTERS FOR THE TABLE

SELECT ONE

Seasonal Fruit Bowl (GF,DF,VE,VG)

Greek Yogurt Parfait, Seasonal Berries, Granola, Honey (GF)

Biscuits, Butter, Jam

Pastries (CN)

Croissants with Honey (CN)

ENTRÉES

SELECT ONE

ALL SERVED WITH BREAKFAST POTATOES WITH PEPPERS AND ONIONS

SIGNATURE FRENCH TOAST

Seasonal Compote and Vermont Maple Syrup, Scrambled Eggs

SHRIMP & GRITS

GA Coast White Shrimp and Stone Ground Smoked Gouda Cheese Grits with Tasso, Andouille, Heirloom Tomato and Creole Gravy (GF)

CHICKEN & WAFFLE

Fried Chicken Breast, Buttermilk Waffles with Nashville Hot Honey Syrup, Scrambled Eggs

CRUSTLESS QUICHE

Peppadew and Gruyere, Arugula and Red Onion Salad (GF)

SIMPLE BREAKFAST

Scrambled Eggs, Applewood Smoked Bacon or Local Pork Sausage (GF)

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Morning Libations

A bartender fee of \$200.00 is applied to all bars.

1 bartender per 75 guest up to 4 hours

BLOODY MARY BAR \$12 Per Person Per Hour

A selection of base spirits, from classic vodka to a smoky mezcal accompanied by a build-your-own garnish station.

MIMOSA \$15 Per Person Per Hour

Sparkling wine paired with a selection of fresh juices and delicious purees. Mix and match to create the ultimate mimosa.

SPIKED COFFEE BAR \$10 Per Person Per Hour

Freshly brewed coffee and hot chocolate paired with specialty liqueurs.



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Brunch

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Brunch

\$73 per person

Freshly brewed regular and decaffeinated coffees and iced tea, hot tea, orange, grapefruit and cranberry juices are included. (Gluten Free Pastries, Muffins, Bagels AND Vegan options are Available Upon Request)

INCLUDES

Selection of cut Seasonal Organic Fruit and Berries
Selection of House made Pastries, Muffins and Croissants
Applewood Smoked Bacon or Local Pork Sausage (Chicken Sausage Available upon Request + \$3 Per Person)
Buttermilk Waffles with Vermont Maple Syrup

SALAD (GF, VE, VG)

SELECT ONE

CHOPPED BIB WEDGE

Asher Blue Cheese, Pickled Red Onion, Applewood Smoked Bacon, Heirloom Cherry Tomato

CAESAR

Romaine, Parmesan, Caesar Dressing, Herbed Croutons

HOUSE

Mixed Greens, Cucumber, Red Onion, Cheddar, Heirloom Cherry Tomato, Croutons, Ranch or Balsamic

STARTER

SELECT ONE

Cage-free Scrambled Eggs (with Cheese + \$3 Per Person) (GF)

Broccoli and Aged Cheddar Crustless Quiche with Arugula and Red onion Salad (GF)

ENTRÉE

SELECT TWO

Shrimp and Stone Ground Smoked Gouda Grits with Tasso, Andouille, Heirloom Tomato and Creole Gravy (GF)

Sriracha Soy Baked Salmon (GF, DF)

Honey Glazed Sliced Ham (GF, DF)

Herb Roasted Chicken Breast (GF, DF)

Sliced Prime Rib with horseradish sauce (+15pp) (GF)

DESSERT

Selection of Mini Desserts (gluten free chocolate torte available upon request)



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Lunch

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Lunch Bento Box

\$60 per person

(Maximum of 100 People) All are pre-packaged with whole fruit, chips, chocolate chip cookie. Includes 1 bottled water. One sandwich per guest - choose up to 3. Any additional choices are \$12 per guest, per choice. Gluten Free Bread Available Upon Request

SANDWICHES

TUNA SALAD SANDWICH

Sourdough, Heirloom Tomato, Provolone, Mixed Greens

MEDITERRANEAN

Multigrain Bread, Hummus, Spinach, Heirloom Tomato, Feta, Sumac Onions, Cucumber

ROAST BEEF

French Roll, Horseradish Aioli, Aged Cheddar, Caramelized Onions, Arugula

SOUTHERN CHICKEN SALAD

Croissant, Apples, Sun Dried Cherries, Celery, Onion, Pecans, Mixed Greens

TURKEY

Multigrain Bread, Swiss, Garlic Aioli, Bacon, Romaine, Heirloom Tomato, Avocado

EGG SALAD

Sourdough, Mixed Greens, Shaved Red Onion

SMOKED SALMON

Everything Bagel, Shaved Red Onion, Dill Cream Cheese, Capers, Cucumber

CHICKEN CAESAR WRAP

Spinach Tortilla, Romaine, Caesar Dressing, Herb Grilled Chicken, Shaved Parmesan

VEGGIE TACO WRAP

Flour Tortilla, Taco Seasoned Mushrooms, Romaine, Heirloom Tomato, Pepper Jack, Black Beans, Avocado, Shaved Red Onion, Pickled Jalapeno (VG)

ITALIAN COLD CUT

Italian Meats, Provolone Cheese, Basil-Oregano Mayo, Tomato, Onion, Lettuce, Pickled Banana Peppers, Red Wine Vinegar and Olive oil, Sub Roll

NASHVILLE HOT CHICKEN WRAP

Deli Sliced Chicken Breast, Sundried Tomato Tortilla, Dill Pickle Buttermilk Ranch, Romaine, House Nashville Hot Sauce

HEALTHIER OPTIONS

\$51 per person

Additional Choices: \$7 per choice, per person

CHEFS PASTA SALAD

Cucumber, Red Onion, Feta, Heirloom Tomato, Herb Vinaigrette

CAESAR

Romaine, Herbed Croutons, Parmesan, Cherry Tomatoes

HOUSE

Mixed Greens, Cucumber, Cherry Tomato, Aged Cheddar, Red Onion, Croutons, Balsamic Vinaigrette or Ranch

SOUTHERN POTATO SALAD

Yukon Potatoes, Celery, Onion, Mustard, Mayo, Boiled Egg, Dill Pickle

SOUTHERN CUCUMBER SALAD

Cucumber, Vidalia Onion, Heirloom Tomato, Cider Vinaigrette (DF)

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Soup, Salad, Sandwich Buffet

\$77 per person

Priced at 90 Minutes of Continuous Service Any additional choices are a \$8 Surcharge per Guest per Choice.

SALAD (GF, VE, VG)

SELECT ONE

CHEFS PASTA SALAD

Cucumber, Red Onion, Feta, Heirloom Tomato, Herb Vinaigrette

CAESAR

Romaine, Herbed Croutons, Parmesan, Cherry Tomatoes

HOUSE

Mixed Greens, Cucumber, Cherry Tomato, Aged Cheddar, Red Onion, Croutons, Balsamic Vinaigrette or Ranch

SOUTHERN POTATO SALAD

Yukon Potatoes, Celery, Onion, Mustard, Mayo, Boiled Egg, Dill Pickle

SOUTHERN CUCUMBER SALAD

Cucumber, Vidalia Onion, Heirloom Tomato, Cider Vinaigrette (DF)

STARTER

SELECT ONE

Corn Chowder

Lobster Bisque

Minestrone

Tomato Basil

SANDWICH

SELECT UP TO THREE

TUNA SALAD SANDWICH

Sourdough, Heirloom Tomato, Provolone, Mixed Greens

MEDITERRANEAN

Multigrain Bread, Hummus, Spinach, Heirloom Tomato, Feta, Sumac Onions, Cucumber

ROAST BEEF

French Roll, Horseradish Aioli, Aged Cheddar, Caramelized Onions, Arugula

SOUTHERN CHICKEN SALAD

Croissant, Apples, Sun Dried Cherries, Celery, Onion, Pecans, Mixed Greens

TURKEY

Multigrain Bread, Swiss, Garlic Aioli, Bacon, Romaine, Heirloom Tomato, Avocado

EGG SALAD

Sourdough, Mixed Greens, Shaved Red Onion

SMOKED SALMON

Everything Bagel, Shaved Red Onion, Dill Cream Cheese, Capers, Cucumber

CHICKEN CAESAR WRAP

Spinach Tortilla, Romaine, Caesar Dressing, Herb Grilled Joyce Farms Chicken, Shaved Parmesan

VEGGIE TACO WRAP

Flour Tortilla, Taco Seasoned Mushrooms, Romaine, Heirloom Tomato, Pepper jack, Black Beans, Avocado, Shaved Red Onion, Pickled Jalapeno (VG)

ITALIAN COLD CUT

Italian Meats Provolone Cheese, Basil-Oregano Mayo, Tomato, Onion, Lettuce, Pickled Banana Peppers, Red Wine Vinegar and Olive oil, Sub Roll

NASHVILLE HOT CHICKEN WRAP

Deli Sliced Chicken Breast, Sundried Tomato Tortilla, Dill Pickle Buttermilk Ranch, Romaine, House Nashville Hot Sauce

DESSERT

Selection of Mini Desserts (gluten free chocolate torte available upon request)

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On the Lighter Side

\$67 per person

additional choices: \$8 per choice, per person

YEAST ROLLS | Butter

SALAD STATION

Spring Mix, Baby Spinach, Romaine, Heirloom Cherry Tomatoes, Red Onion, Cucumbers, Julienned Carrots, Applewood Smoked Bacon, Sundried Seasonal Fruit, Candied Pecans, Sunflower Seeds, Cheddar Cheese, Blue Cheese, Parmesan Cheese, Fresh Strawberries, and Blueberries, Ranch, Blue Cheese, Balsamic, Oil and Vinegar, Hard Boiled Egg, Croutons

PROTEIN

SELECT TWO

Seared Salmon (GF, DF)

Sliced NY Strip (+12)

Sliced Grilled Chicken Breast (GF, DF)

Old Bay Seasoned Shrimp (GF, DF)

Chicken Salad (GF)

Tuna Salad (GF)

Roasted Portabella Mushroom (GF, DF)

DESSERTS

Selection of Mini Desserts

Plated Lunch

HOUSE YEAST ROLLS | Butter

FIRST COURSE

SELECT ONE

CAESAR

Romaine, Herbed Croutons, Parmesan, Cherry Tomatoes

WEDGE

Baby Iceberg, Bacon, Cherry Tomatoes, Asher Blue Cheese, Chives (GF)

HOUSE

Mixed Greens, Cucumber, Cherry Tomato Aged Cheddar, Red Onion, Croutons, Balsamic Vinaigrette (GF)

ENTRÉE COURSE

SELECT UP TO TWO

each additional add \$12 per person per choice

FILET MIGNON 6oz \$85 per person

Yukon Mashed Potatoes, Grilled Asparagus, Black Garlic Veal Demi (GF)

SALMON \$75 per person

Scallion Jasmine Rice, Soy Caramel, Garlic Haricots Verts (GF)

BOLOGNESE \$57 per person

Beef, Spaghetti, Basil, San Marzano Tomato, Parmesan

GRILLED CHICKEN \$71 per person

Airline Breast, Mashed Potatoes, Chicken Butter Sauce, Haricots Verts (GF)

VEGAN \$63 per person

Mushroom and Tomato Ragù, Spaghetti (DF,VE,VG)

DESSERTS

Selection of Mini Desserts

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Hot Lunch Buffets

Groups choosing the Daily Hot Lunch Buffet, on the indicated day of the week, will benefit by receiving a \$5 per guest discount from the set menu price.

The \$5 discount benefit will not apply if you have another contracted food and beverage discount or concession.

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Fiesta (MONDAY)

\$85 per person

additional choices: \$9 per choice, per person

All lunch buffets include iced tea, freshly brewed coffee, decaffeinated coffee, and assorted teas.

STARTER (VG,GF)

SELECT ONE

SALAD

Romaine, Pepper Jack, Heirloom Cherry Tomatoes, Pepitas, Charred Corn, Escabeche Onions, Avocado Caesar Dressing

MEXICAN STREET CORN SALAD

Roasted Corn, Cotija, Cilantro, Fresno Chili, Green Onion, Cilantro Lime Ranch, Smoked Paprika

COCKTAIL DE CAMERON

Shrimp, Tomato, Jalapeno, Cilantro, Onion, Lime, Cucumber (+\$9 pp)

SIDE (VE,VG,DF,GF)

SELECT TWO

ROASTED SWEET POTATO AL PASTOR

Guajillo, Pineapple, Cumin, Oregano, Garlic

SAFFRON AND HEIRLOOM TOMATO RICE

Cilantro, Onion, Chili, Cumin, Garlic

REFRIED BEANS

Onions, Spices

BLACK BEANS

Cumin, Garlic

Soft Corn and Flour Tortillas or Corn Hard Shell and Soft Flour Tortillas (Soft Corn Tortillas are GF)

TOPPINGS

Sour Cream, Shredded Lettuce, Cheddar, Pepper Jack, Red Onion, Cilantro, Limes, Jalapeno, Heirloom Tomato, Guacamole and House Made Salsa

PROTEINS (GF,DF)

SELECT TWO

GRILLED TENDERLOIN (+8 pp)

Chimichurri

SEABASS VERACRUZ (+\$9 pp)

Onion, Garlic, Jalapeno, Lime, Picholines, Tomato, Oregano, Lobster Stock

CHICKEN TINGA

Chicken Thighs, Tomato, Chipotle, Onion

PULLED PORK

Mojo

SHRIMP

Lime, Smoked Chili

SHORT RIB BIRRIA

Tomato, Guajillo, Ancho, Garlic, Onion, Spices

VEGAN PROTEIN OPTION

Fajita Style Mushrooms with Peppers and Onions

DESSERT

CREAM CHEESE FILLED CHURROS

Cinnamon Sugar, Chocolate Sauce

SOPAPILLA

Savannah Honey

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The South (TUESDAY)

\$89 per person

additional choices: \$9 per choice, per person

All lunch buffets include iced tea, freshly brewed coffee, decaffeinated coffee, and assorted teas.

CORN BREAD | Honey Butter

SALAD

SELECT TWO

SALAD

Romaine, Heirloom Tomato, Shredded Cheddar, Cucumber, Vidalia Onion, Green Goddess Dressing (GF)

POTATO SALAD

Yukon Potatoes, Celery, Vidalia Onion, Mustard, Mayo, House Sweet and Spicy Pickles, Hard-Boiled Free-Range Eggs (GF)

COLE SLAW (GF)

CUCUMBER SALAD

Cucumber, Vidalia Onion, Heirloom Cherry Tomato, Apple Cider Vinaigrette (GF, DF)

MACARONI SALAD

Celery, Vidalia Onion, Bell Pepper, Mustard, Mayo, House Sweet and Spicy Pickles, Hard-Boiled Free-Range Eggs, Shredded Cheddar

SIDES

SELECT ONE

PIMENTO CHEESE FRITTERS

Bacon Marmalade, Pepper Jelly

DEVILED EGGS (GF)

Bacon

SELECT TWO

SEASONAL SUCCOTASH

Charred Corn, Red Onion, Edamame, Poblano, Scallion (GF,DF,VG,VE)

5 CHEESE MAC & CHEESE

Cheez-it Crust

COLLARD GREENS

Vidalia Onions, Pepper Vinegar (GF,DF,VG,VE)

YUKON MASHED POTATOES

Butter, Butter, Butter

BBQ BAKED BEANS (DF)

BRUSSELS SPROUTS

Bacon, Blue Cheese (GF)

PROTEIN

SELECT TWO

BUTTERMILK FRIED CHICKEN

Hot Honey

PULLED PORK

North Carolina BBQ Sauce (GF, DF)

36 HR BRISKET

House BBQ Sauce (GF, DF)

BLACKENED SALMON WITH MARDI GRAS SALSA

Pineapple, Jalapeno, Red Onion, Cilantro, Lime (GF, DF)

MEATLOAF

Peppers, Onions, Chipotle Maple Ketchup (DF)

NEW ORLEANS BBQ SHRIMP

Worcestershire, Abita Beer, Tabasco, Cajun Spices, Butter (GF, DF)

VEGAN IMPOSSIBLE MEATLOAF

Peppers, Onions, Bread Crumb, Chipotle Maple Ketchup (DF, VE, VG)

DESSERT

BANANA PUDDING

Nilla Wafer, Chantilly Cream

MINI PECAN PIE

Chantilly Cream

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Mediterranean (WEDNESDAY)

\$93 per person

additional choices: \$10 per choice, per person

All lunch buffets include iced tea, freshly brewed coffee, decaffeinated coffee, and assorted teas.

SALAD

SELECT TWO

SALAD

Romaine, Mint, Parsley, Cilantro, Oregano, Green Onion, Dill, Carrot, Heirloom Cherry Tomato, Lemon-Feta Vinaigrette (GF,DF,VE,VG)

GREEK PASTA SALAD

Orzo, Cucumber, Heirloom Cherry Tomatoes, Feta, Red Onion, Kalamata Olives, Lemon, Mint Vinaigrette (VG)

HUMMUS

Calabrian Chili Extra Virgin Olive Oil, Toasted Pine Nuts, Dukkha Spiced Pita Chips (CN,VG,VE,GF,DF)

ENTRÉE

SELECT TWO

BUTTER CHICKEN

Chicken Thighs, Garlic, Tomato, Chili, Garam Masala, Ginger, Cream (GF)

ROASTED CHICKEN BREAST

Tomato, Olive, Garlic, Onion, Parsley, Lemon, Feta (GF)

SEABASS AQUA PAZZA

Basil, Garlic, Sundried Tomato Broth, Capers, Fennel (+\$9pp) (GF,DF)

SHRIMP

Basil, Garlic, Oregano, Lemon, Olive Oil, Harissa (GF,DF)

SHORT RIB TAGINE

Carrots, Onions, Preserved Lemon, Tomato, Ginger, Ras el Hanout (GF,DF)

VEGAN TOFU BUTTER CHICKEN

Garlic, Tomato, Chili, Garam Masala, Ginger, Coconut Milk (GF,DF,VE,VG)

SIDES

SELECT TWO

RATATOUILLE

Squash, Eggplant, Zucchini, Onion, Tomato, Garlic (GF,DF,VE,VG)

CARROTS

Harissa-Honey Glazed (GF,DF,VE,VG)

BASMATI RICE

Saffron (GF,DF,VE,VG)

ISRAELI COUS COUS

Roasted Cauliflower, Dates, Olive Oil, Red Wine Vinegar (GF,DF,VE,VG)

ARTICHOKE PROVENCAL

White Wine, Garlic, Tomato, Lemon, Kalamata Olives (GF,DF,VE,VG)

HARICOTS VERTS

Garlic, Lemon, Olive Oil, Calabrian Chili (GF,DF,VE,VG)

ROAST BABY YUKON POTATOES

Za'atar, Garlic, Preserved Lemon (GF,DF,VE,VG)

DESSERT

BAKLAVA

Pistachio

TIRAMISU

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Italian (THURSDAY)

\$97 per person

additional choices: \$10 per choice, per person

All lunch buffets include iced tea, freshly brewed coffee, decaffeinated coffee, and assorted teas.

HERB FOCACCIA BREAD | Balsamic, Calabrian Chili Olive Oil

SALAD

SELECT TWO

TUSCAN KALE CAESAR SALAD

Heirloom Cherry Tomatoes, Herb Croutons, Shaved Parmesan, Caesar Dressing

CAPRESE SALAD

Heirloom Tomato, Fresh Mozzarella, Fresh Basil, Aged Balsamic

ANTIPASTO PLATTER

Cured Italian Meats, Marinated/Pickled Vegetables, Italian Cheeses (+\$10 pp)

PASTA

SELECT ONE

(*Gluten Free Available Upon Request)

BAKED PENNE

Roasted Tomato Sauce, Mozzarella, Parmesan

MUSHROOM RAVIOLI

Parmesan Cream Sauce

FETTUCCINE

Alfredo

SPAGHETTI BOLOGNESE

Beef, Basil, Tomato (DF)

VEGAN SPAGHETTI

Mushroom and Tomato Ragout (VG,VE,DF)

PROTEIN

SELECT TWO

CHICKEN BREAST

Sundried Tomato, Cream, Spinach, Parmesan, Garlic (GF,DF)

SHRIMP

Lemon, Thyme, Olive Oil, Garlic (GF,DF)

SEABASS

Olive Oil, Parsley, Butter, Capers, Lemon, Chili Pepper, Garlic (+\$9pp) (GF,DF)

TUSCAN SALMON

Basil Cream Sauce (GF)

MEATBALLS

Pork, Beef (Impossible Meatballs Available)

FILET OF BEEF

Italian Chimichurri Sauce (+\$8pp) (GF,DF)

SIDES

SELECT TWO

WHITE BEANS

Chilis, Basil, Sundried Tomato, Garlic (GF,DF, VE, VG)

ROASTED BROCCOLINI

Garlic, Olive Oil (GF,DF, VE, VG)

HARICOTS VERTS

Garlic, Butter, Herbs (GF,DF, VE, VG)

BRUSSELS SPROUTS

Hazelnut Gremolata (GF,DF, VE, CN, VG)

ROASTED SQUASH AND ZUCCHINI

Oregano, Basil, Butter, Garlic (GF,DF, VE, VG)

TRATTORIA POTATOES

Baby Yukon's, Sage, Olive Oil, Rosemary, Black Pepper, Butter (GF,DF, VE, VG)

DESSERT

TIRAMISU

CANNOLI

THE STARLING

CURIO COLLECTION
by Hilton™

Asian (FRIDAY)

\$91 per person

additional choices: \$10 per choice, per person

All lunch buffets include iced tea, freshly brewed coffee, decaffeinated coffee, and assorted teas.

SALAD

SELECT ONE

THAI GREEN PAPAYA SALAD

Green Onion, Green Bean, Peanuts, Chilies, Cherry Tomato, Tamarind Vinaigrette (GF,DF, VE, VG)

ASIAN CHOPPED SALAD

Nappa Cabbage, Carrot, Daikon Radish, Green Onion, Bok Choy, Edamame, Snow Pea, Sesame, Ginger Soy Vinaigrette (GF,DF, VE, VG)

SIDES

SELECT ONE

DIM SUM

Assorted Pot Stickers, Vegetable, Pork and Beef, Soy Caramel Sauce

VEGETABLE SPRING ROLLS

Peanut Hoisin Sauce and Sweet Chili Sauces (DF)

STEAMED EDAMAME

Smoked Salt

VEGETABLE

SELECT TWO

BRUSSELS SPROUTS

Kung Pow (GF,DF, VE, VG)

SEASONAL VEGETABLE STIR FRY

TERIYAKI MUSHROOM MEDLEY

HARICOTS VERTS

Chili Garlic Crunch

BOK CHOY, FRIED GARLIC AND TAMARI

BROCCOLINI CHAR SUI

ASIAN STYLE CUCUMBER SALAD

ASIAN STYLE SLAW

SEASONAL KIMCHI

ENTRÉE

SELECT TWO

BEEF TENDERLOIN

Szechuan Sauce (+\$9pp) (GF,DF)

GRILLED CHICKEN BREAST

Orange Ginger Garlic Sauce (GF,DF)

SHORT RIB

Korean BBQ (GF,DF)

TEMPURA SHRIMP

Sweet Chili Sauce (DF)

YUZU SHRIMP

Soy Caramel (GF,DF)

PORK BELLY

Char Siu (GF,DF)

SEARED SALMON

Teriyaki Mushroom Sauce (GF,DF)

VEGAN

Stir Fried Szechuan Mushrooms (GF,DF, VE,VG)

STARCHES

SELECT TWO

STEAMED JASMINE RICE

Garlic, Green Onion (GF,DF, VE,VG)

FRIED JASMINE RICE

Egg, Soy, Garlic, Carrots, Broccoli, Snow Pea, Green Onion (GF,DF)

KIMCHI FRIED RICE

Seasonal Kimchi, Green onion, Sesame, Nori (GF,DF, VE,VG)

VEGETABLE LOMAIN NOODLES (DF, VE,VG)

DESSERT

FORTUNE COOKIES

LEMON BARS

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Breaks

THE STARLING

CURIO COLLECTION
by Hilton™

Breaks

Priced Per person Based on 30 Minutes of Service. Minimum of 50 guests for a la carte service Gluten Free Options Available Upon Request

MORNING DAWN (CN)

\$21 per person

Selection of Muffins, Pastries, Croissants, Danishes, Breads, Butter, House made Marmalade and Jams seasonal Fruit

ON THE RUN (CN)

\$23 per person

Seasonal Berry Parfait or Coconut Chia Pudding with Fresh Berries, Vanilla Yogurt and House Granola, Selection of Kind Bars, Power Bars, Granola Bars, Apples, Oranges, Bananas, Asian Pear

HEALTHY BREAK (CN)

\$21 per person

Crudit  Cups with Hummus, Fruit Skewers with Tajin, Lime - Agave Yogurt, build your Own Trail Mix, Toasted Coconut, Chocolate Chips, M&M's, Sundried Fruit, Pretzels, Assortment of nuts

A TASTE OF GEORGIA (CN)

\$45 per person

Thomasville Tomme, Asher Blue Cheese, Georgia Gouda, Spotted Trotter Duck Prosciutto, Bresaola, with assorted crackers, marinated olives, Pickled Seasonal Vegetables, Savanna Honeycomb, Yuzu Marmalade, Dried Fruits Whole Grain Mustard, Lemon Pepper Local Georgia Grown Peanuts

GASTRO PUB (CN)

\$25 per person

Warm Soft Pretzels with Beer Cheese, Maryland Crab Dip with Boardwalk Seasoned Potato Chips, Spotted Trotter Andouille and Georgia Gouda Pigs in a Blanket. Warm Curried GA Peanuts with Bacon

MATINEE (GF)

\$23 per person

Freshley Popped Popcorn, Assortment of Premium Candy, Corn Tortillas, Nacho Cheese, Pickled Jalapenos

CHIPS & DIPS (GF)

\$23 per person

French Onion Dip, Chefs Salsa, Nacho Cheese, Hummus, House Boardwalk Spiced Chips, Corn Tortilla Chips, House Pita Chips seasoned with Dukkha Spice, Vegetable Chips

SWEET TOOTH

\$29 per person

Assortment of Cookies, Cakes, Dessert Bars and Brownies

MEDITERRANEAN (GF)

\$25 per person

Mezze Board, Tzatziki, Hummus, Dukkha Seasoned Pita Chips

BREAK ENHANCEMENTS

ON CONSUMPTION

COOKIES \$48 per dozen
Chocolate Chip, Oatmeal Raisin or Sugar (CN)

BROWNIES \$72 per dozen
Blondies or Chocolate (Gluten Free Available Upon Request) (CN)

CANDY \$8 each
Snickers, Reese's, Kit Kat, Twix, M&M's, Peanut M&M's, Gummy Bears, Twizzlers (gf, CN)

CHIPS \$7 each
Classic, Sour Cream & Onion, BBQ, Dill Pickle, Cheez It's, Goldfish (GF)

CHIPS & SALSA \$15 per person
Corn Tortilla Chips, House Salsa (GF)

DELUXE MIXED NUTS \$65 per pound
GA Pecans, GA Peanuts, Cashews, Almonds, Pistachios (CN)

SOFT PRETZELS \$9 per person
With Whole Grain Mustard

ASSORTED WHOLE FRUIT \$7 per person
Seasonal Fruit Selection (GF,DF,VE,VG)

ASSORTED SMOOTHIES \$8 each

INFUSED SEASONAL WATER STATIONS \$35 per station

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Reception

THE STARLING

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Fondu

\$79 per person

CHEESE

SELECT TWO

each additional is \$13 pp per selection

CHEDDAR

English White Cheddar (GF)

BRIE

French Brie, Chives (GF)

BLUE CHEESE

Asher Blue from Thomasville, GA (GF)

QUESO FUNDIDO

Asadero Cheese, Chorizo, Tortilla Chips (GF)

BEER CHEESE

420 IPA, Cheddar, Gruyere, Fontina, Gouda, Whole Grain Mustard (GF)

CLASSIC SWISS

White Wine, Emmentaler, Gruyere (GF)

COMES WITH

Torn French Bread, Broccoli, Asparagus, House Chips, Roasted Baby Yukon Potatoes, Assorted Deli Meats

DESSERT

SELECT ONE

CHOCOLATE (GF)

CARAMEL (GF)

COMES WITH

Strawberries, Assorted Candy, Marshmallows, Gram Crackers, Pretzels

Slider

CHEESEBURGER \$10 each

American Cheese, Bacon Marmalade, Lettuce, Pickle

SHORT RIB \$12 each

Korean BBQ, Kimchi Slaw

NASHVILLE HOT CHICKEN \$10 each

Dill Pickle Buttermilk Ranch

PULLED PORK \$11 each

Carolina BBQ, Slaw

CRAB CAKE \$17 each

Old Bay Tartar

HAM AND CHEESE \$12 each

Virginia Ham, Swiss, Dijonnaise

SOUTHERN CHICKEN SALAD \$12 each

Apples, Celery, Sundried Cherries, Onion, Mayo

GARDEN TUNA SALAD \$15 each

Onion, Celery, Carrot, Mayo

MEDITERRANEAN \$14 each

Cucumber, Hummus, Feta, Tomato, Spinach, Sumac Onions

VEGAN \$15 each

Impossible Meat, Pickles, Lettuce, Tomato, Mustard, Ketchup, Vegan Mayo (VE,VG)

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Ramen Bar \$95 per person

additional choices: \$13 per choice, per person

SELECT TWO

SEAFOOD RAMEN

Low Country Lobster Broth, Shrimp, Crab, Lobster (+\$6pp) (DF)

BEEF RAMEN

Beef, and Veal Bone Broth, Sliced Ribeye (DF)

CHICKEN RAMEN

Classic Chicken Ramen Broth, Pulled Roasted Chicken (DF)

VEGAN VEGETABLE RAMEN

Rich Deep Vegetable Broth, Fried Tofu (VE,VG,DF)

SERVED WITH

Fresh Ramen Noodles, Seasonal Kimchi, Stewed Mushroom Medley, Grated Carrots, Soy Egg, Green Onion, Soy Sauce, Furikake Seasoning, Lime Wedges, Cilantro

Seafood Bar \$MKT PRICE

Alaskan King Crab Legs

Crab Cocktail Claws

Poached Shrimp

Fresh Shucked East Coast Oysters

Lobster -Asparagus Salad

Mussels Escabeche

Tuna Poke

Chefs Cocktail Sauce

Cucumber Mignonette

Cilantro-Jalapeno Tartar

Horseradish

Lemons

Comfort \$65 per person

SELECT TWO

each additional \$7 pp per selection

BAKED POTATO

5 CHEESE MAC AND CHEESE BAR

YUKON MASH POTATO

SERVED WITH

Green Onion, Sour Cream, Steamed Broccoli, Pickled Jalapeños, Caramelized Onion, Bacon, Shredded Cheddar, Gouda Fontina Gruyere Cheese Blend, Blue cheese Crumbles, Parmesan

PROTEIN

SELECT TWO

Diced Virginia Ham

Lobster (\$+17) Per Person

Crab (\$+15) Per Person

Shrimp (+12) Per Person

Taco Seasoned Ground Beef

Diced Fried Chicken

Diced Grilled Chicken

Philly Steak Meat

THE STARLING

CURIO COLLECTION
by Hilton™

Passed or Stationed Hors d Oeuvres

Minimum of 50 pieces per selection Passed Service Attendant
fee of \$200 per 75 guests

HOT

SEARED SCALLOP \$15 each
Jasmine Rice Foam, Yuzu Kosho, Cilantro (GF, DF)

SHRIMP & GRITS \$12 each
Smoked Gouda Local Grit Cake, Blackened Shrimp, Remoulade (GF)

FILO CUP \$11 each
Blackened Brie, Pecan, Fig Jam

CHICKEN SATAY \$11 each
Tandoori, Cucumber, Cilantro, Mint Yogurt (GF)

WONTON SHRIMP \$12 each
Thai Sweet Chili Sauce

MINI CRAB CAKE \$12 each
Old Bay Puree, Cilantro Aioli

BEEF SATAY \$11 each
Korean BBQ, Seasonal Kimchi

PIMENTO CHEESE FRITTER \$10 each
Pepper Jelly

PORK BELLY BAO \$13 each
Miso-Soy Caramel, Asian Slaw

MEATBALL \$9 each
Bloody Mary Tomato Sauce, Parmesan, Basil

FRIED ARTICHOKE \$10 each
Harissa, Coconut Milk Tzatziki, Dukkha

ASPARAGUS \$11 each
Tarragon, Prosciutto, Lemon, Parmesan (GF, DF)

COLD

TUNA NIGIRI \$15 each
Sticky Rice, Miso-Soy Caramel, Wasabi Roe (DF)

SMOKED SALMON \$12 each
Cucumber, Everything Cream Cheese, Gochujang- Caper Emulsion (GF)

TART \$11 each
Tomato, Basil Whipped Ricotta, Balsamic Pearls

CHICKEN SALAD \$11 each
Apple, Pecan, Sundried Cherry, Endive (GF)

MANCHEGO \$10 each
Spotted Trotter Chorizo, Citrus Marinated Castelvetro Olive (GF)

DEVILED EGG \$9 each
Bacon Marmalade, Pimentón (GF)

MEXICAN FRUIT CUPS \$9 each
Watermelon, Cantaloupe, Honeydew, Pineapple, Chamoy, Tajin, Lime (GF, DF, VE, VG)

SHRIMP COCKTAIL \$10 each
Old Bay, Horseradish, Ginger, Sriracha, Soy (GF, DF)

VOL-AU-VENT \$13 each
Foie Gras and Black Truffle Mouse, Caramelized Apple Gelle

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Stations

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CURIO COLLECTION
by Hilton™

Action Station

\$77 per person

Require a Chef Attendant \$200 per 75 Guests

PASTA

SELECT TWO

(*GLUTEN FREE AVAILABLE UPON REQUEST)

*CACIO E PEPE

Pecorino Romano, Black Pepper, Spaghetti

MUSHROOM RAVIOLI

Parmesan Cream Sauce (VG)

LOBSTER RAVIOLI

Lobster Bisque Sauce

*SPAGHETTI - AGLIO E OLIO

Garlic, Lemon, Crushed Red Pepper, Parsley, EVOO (VG,VE)

VEGAN SWEET POTATO GNOCCHI

Mushroom and Tomato Ragout (VG,VE)

*MAC & CHEESE

Aged Cheddar

INCLUDED

Grated Parmesan, Fresh Basil, Crushed Red Pepper, Mushroom, Extra Virgin Olive Oil, Sea Salt, Fresh Cracked Black Pepper

ADD ON

Garlic Bread \$4 Per Person

Sliced Chicken Breast \$12 Per Person (GF,DF)

Sauteed Shrimp \$15 Per Person (GF,DF)

Roasted Tenderloin \$29 Per Person (GF,DF)

4oz Salmon \$12 Per Person (GF,DF)

Carving Stations

Require a Chef Attendant \$200 per 75 Guests

HERB CRUSTED & SLOW ROASTED

PRIME RIBEYE \$685

Serves Approximately 20 Guests

Horseradish Aioli, Au Jus, Dinner Rolls with Butter

(Served Rare)

COFFEE RUBBED TENDERLOIN \$557

Serves Approximately 10 Guests

Cilantro Chimichurri, Pino Noir Reduction, Dinner Rolls with Butter

(Served Medium Rare)

SMOKED BRISKET \$385

Serves Approximately 25 Guests

BBQ Sauce, Corn Bread, Honey Butter

HONEY HAM \$390

Serves Approximately 20 Guests

Dinner Rolls with Butter, Whole Grain Mustard

TURKEY BREAST \$297

Serves Approximately 10 Guests

Jalapeno -Cranberry Chutney Dinner Rolls with Butter

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GUEST ENHANCEMENTS

YUKON MASHED POTATOES \$9 per person
Butter, Butter, Butter (GF)

5 CHEESE MAC & CHEESE \$9 per person

ROASTED ASPARAGUS \$12 per person
Kimchi Hollandaise (GF)

GARLIC HARICOTS VERTS \$9 per person
Garlic (GF,DF)

FRIED BRUSSELS SPROUTS \$9 per person
Bacon Vinaigrette, Blue Cheese, Pickled Red Onion

CHARRED BROCCOLINI \$12 per person
Garlic (GF,DF)

JASMINE RICE \$9 per person
Scallion (GF,DF)

POTATOES AU GRATIAN \$12 per person
Gruyere



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Dinner

THE STARLING

CURIO COLLECTION
by Hilton™

Plated Dinner

Priced Per Person Choose up to 2 additional plate choices are charged at the higher price and the starch and vegetable are the same on all choices, and served with appropriate sauce

YEAST ROLLS | Butter

FIRST COURSE

SELECT ONE

CAESAR

Romaine, Herbed Croutons, Parmesan, Cherry Tomatoes

WEDGE

Baby Iceberg, Bacon, Cherry Tomatoes, Asher Blue Cheese, Chives (GF)

HOUSE

Mixed Greens, Cucumber, Cherry Tomato Aged Cheddar, Red Onion, Croutons, Balsamic Vinaigrette (GF)

SECOND COURSE

SELECT TWO

SALMON \$89 per person

Scallion Jasmine Rice, Miso-Soy Caramel Garlic Haricots Verts (GF,DF)

SEABASS \$120 per person

Herbed Potatoes, Carrots, Asparagus, Capers Meniere Sauce

BEEF WELLINGTON \$205 per person

Yukon Mashed Potatoes, Glazed Carrots, Pinot Noir Demi (served medium rare only)

SHORT RIB \$140 per person

BBQ, Mash Potatoes, Broccolini (GF)

HERB ROASTED AIRLINE CHICKEN BREAST \$85 per person

Yukon Mash, Broccolini, Chicken Butter Sauce (GF)

8 OZ FILET MIGNON \$145 per person

Yukon Mash, Asparagus, Au poivre Sauce (GF)

SHRIMP PASTA \$87 per person

Mushroom and Tomato Ragu, Spaghetti, Parmesan (VE)

BEET WELLINGTON (VEGAN) \$145 per person

Roasted Potatoes, Glazed Carrots, Citrus Vinaigrette (DF, V)

DESSERTS

Selection of Mini Desserts

Dinner Buffets

TOUR DE FRANCE \$125 per person

additional choices: \$13 per choice, per person

BISTRO SALAD | Mixed Greens, Arugula, Pickled Shallots, Herbs, Walnuts, Lemon Vinaigrette

Sliced French bread

SELECT THREE

RATATOUILLE

LYONNAISE POTATOES

POMMES ALIGOT

GREEN BEANS AMANDINE
Butter, Lemon and Almonds

BROCCOLINI
Lemon, Butter

ROASTED ROOT VEGETABLES
Butter, Herbs de Provance

SELECT TWO

CHICKEN FRICASSEE
With Mushroom Cream Sauce

COTE DE BOEUF
Sliced Ribeye with Herb butter & Au Poivre Sauce + 12 pp

SOLE MEUNIERE
Butter, Lemon, Capers, Onion, Parsley + 15pp

SALMON
French Herb and Tomato Salsa

CHICKEN IN A TARRAGON CREAM SAUCE

CHICKEN FRANCESE, LEMON BUTTER SAUCE

BOEUF BOURGUIGNON

POISSON A LA BORDELAISE
Seabass topped with herbed breadcrumbs and lemon butter sauce +15pp

CHOCOLATE POTS DE CRÈME

FRENCH MACARONS

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CREOLE \$105 per person

additional choices: \$13 per choice, per person

CREOLE SALAD | Spinach, Spring Onion, Heirloom Cherry Tomatoes, Cajun roasted pecans, Creole Mustard vinaigrette

Sliced French bread

SELECT THREE

CORN MAQUE CHOUX

SMOKED GOUDA GRITS

CAJUN BRUSSELS SPROUTS

DIRTY RICE

Andouille Sausage, Peppers, Onions, Celery

MASHED POTATOES

SELECT TWO

ROASTED CHICKEN BREAST

Cajun Cream Sauce

CRAB CAKES WITH REMOULADE + 12pp

CAJUN DUSTED SHRIMP IN CREOLE GRAVY

BLACKENED SALMON WITH A MARDI GRAS SALSA

Pineapple, Cilantro, Lime, Jalapeno, Onion

FRIED CATFISH

Cilantro Tartar

CHICKEN AND SAUSAGE GUMBO

CAJUN BUTTER SLICED RIBEYE +12pp

BEER BRAISED SHORT RIB

Creole BBQ Sauce

BEIGNETS

BANANA PUDDING

THE ISLANDS \$115 per person

additional choices: \$13 per choice, per person

ISLAND PARADISE SALAD | Spinach, Nappa Cabbage, Diced Mango, Papaya, Red Onion, Cilantro, Toasted Coconut, Lime Vinaigrette

Hawaiian Rolls

SELECT THREE

CALYPSO RICE

peppers, onions carrot, cilantro, butter, Fresno chili

FRY BODI

Garlic, Tomato, Green Bean

BROCCOLINI

Garlic, Chili, Butter

TRINIDAD BAKED MACARONI AND CHEESE

JERK SEASONED CARIBBEAN SUCCOTASH

SELECT TWO

BEEF TENDERLOIN

Caribbean Chimichurri

JERK CHICKEN BREAST

Pineapple and papaya salsa

HAWAIIAN TERIYAKI GLAZED GRILLED CHICKEN BREAST

Yuzu Agrodolce

MISO GLAZED SESAME CRUSTED SALMON

Soy Caramel Sauce

SWEET GARLIC CHILI GLAZED SHRIMP

SEARED SEABASS BRUSHED

Honey Sriracha in a Citrus Beurre Blanc +15pp

SHORT RIB

Hawaiian BBQ Sauce

KEY LIME PIE

CHEESECAKE YUZU MARMALADE

THE STARLING

CURIO COLLECTION
by Hilton™

Steak House

\$165 per person

additional choices: \$11 per choice, per person

YEAST ROLLS | Butter

STARTER

SELECT TWO

CHOPPED BIB WEDGE

Asher Blue Cheese, Pickled Red Onion, Applewood Smoked Bacon, Heirloom Cherry Tomato (GF, VG)

CAESAR

Romaine, Parmesan, Caesar Dressing, Herbed Croutons

JUMBO SHRIMP COCKTAIL

Old Bay, Horseradish, Ginger, Sriracha, Soy (GF)

STEAK (GF,DF)

SELECT ONE

Herb Crusted & Slow Roasted Prime Ribeye (Recommended Rare, Medium Rare or Medium)

Coffee Rubbed Tenderloin (Recommended Medium Rare)

A5 Kobe Striploin (Served Medium Rare) (+\$105)pp

Beef Wellington (Served Medium Rare) (+\$35)pp

Prime NY Strip - (Recommended Rare, Medium Rare or Medium)

SAUCES

SELECT TWO

House Steak Sauce (GF)

Veal Demi (GF)

Horseradish Cream (GF)

Chimichurri (GF,DF,VG,VE)

BUTTERS

SELECT ONE

Matri d' Butter (GF)

Truffle Butter (GF)

Blue Cheese Butter (GF)

PROTEIN

SELECT ONE

HERBED GRILLED AIRLINE CHICKEN BREAST

Chicken Butter Sauce (GF)

SEARED SALMON

Soy Caramel (GF, DF)

SEABASS

Miso-Sake Glaze (+\$9pp) (DF)

SHORT RIB

Ancho Chili BBQ (+\$7pp) (GF, DF)

STARCHES

SELECT TWO

YUKON MASHED POTATOES

Butter, Chives (GF)

BAKED POTATOES

Sour cream, Chives, Bacon, Cheddar, Butter (OTS) (GF)

5 CHEESE MAC & CHEESE

Aged Cheddar

GRATIN POTATOES

Gouda, Fontina, Gruyere

VEGETABLES

SELECT TWO

CREAMED CORN (GF)

ASPARAGUS

Lemon Gremolata (GF, DF, VE, VG)

CREAMED SPINACH (GF)

HARICOTS VERTS

Garlic (GF, DF, VE, VG)

BROCCOLINI

Garlic, Chili (GF, DF, VE, VG)

ROASTED MUSHROOM MEDLEY

Soy, Worcestershire, Garlic, Fines Herbs (GF, DF)

SEASONAL SUCCOTASH

Charred Corn, Red Onion, Edamame, Poblano, Scallion (GF, DF, VE, VG)

BRUSSELS SPROUTS

Bacon, Blue Cheese (GF)

DESSERTS

Selection of Mini Desserts

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Chef's Selection

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Duel Entrée

SALMON AND CHICKEN BREAST \$130 per person
Scallion Jasmine Rice, Soy Caramel, Garlic Haricots Verts (GF, DF)

BEEF WELLINGTON AND LOBSTER TAIL \$230 per person
Yukon Mashed Potatoes, Glazed Carrots, Pinot Noir Demi (served medium rare only)

HERB ROASTED CHICKEN BREAST AND SHRIMP \$150 per person
Yukon Mash, Broccolini, Chicken Butter Sauce (GF)

FILET MIGNON & CHICKEN BREAST \$176 per person
Yukon Mash, Asparagus, Au poivre Sauce (GF)

NY STRIP AND SHRIMP \$197 per person
Yukon Mash, Asparagus, Veal Demi (GF)

SHRIMP AND CHICKEN AGLIO E OLIO \$178 per person
Extra Virgin Olive Oil, Garlic, Parsley, Lemon, Chili Flake, Shrimp (DF)

LOBSTER AND FILET CACIO E PEPE \$210 per person
Pecorino Romano, Black Pepper, Spaghetti

SHORT RIB AND SHRIMP \$163 per person
BBQ, Mash Potatoes, Broccolini (GF)



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Beverages

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Beverage Break

HALF-DAY

\$24 per person | 4 HOURS OF CONTINUOUS

Coffee

Hot Tea

Assorted Soft Drinks

Bottled Water

FULL-DAY BEVERAGE BREAK

\$48 per person | 8 HOURS OF CONTINUOUS

Coffee

Hot Tea

Assorted Soft Drinks

Bottled Water

Host Bar

Bartender Required for all Bars. The fee is \$175 per bartender for up to 4 hours. Charge of \$85 per bartender for each additional hour after 4 hours. 1 bartender for every 75 guests.

DELUXE BAR PACKAGE

BEER

Bud Light

Stella Artois

Modelo Especial

VooDoo Ranger Juicy Haze IPA

Athletic Brewing Upside Dawn Golden Ale NA

Local Hard Cider

WINE

Zardetto Prosecco

Josh Cellars Sauvignon Blanc

Josh Cellars Chardonnay

Josh Cellars Pinot Noir

Josh Cellars Cabernet Sauvignon

SPIRITS

Reyka Vodka

Bombay Sapphire Gin

Bacardi Rum

1800 Blanco

Banhez Mezcal

Wild Turkey 101 Whiskey

Dewar's 12 Scotch

CONSUMPTION BAR PRICING

\$9 consumption (beer)

\$12 consumption (wine)

\$12 consumption (liquor)

OPEN BAR PRICING

\$25 one hour bar per person

\$48 two hour bar per person

\$60 three hour bar per person

\$75 four hour bar per person

**Beyond 4 hours of service, each additional hour is \$6 per person

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PREMIUM BAR PACKAGE

BEER

Bud Light
Budwiser
Stella Artois
Modelo Especial
VooDoo Ranger Juicy Haze IPA
Athletic Brewing Upside Dawn Golden Ale NA
Local Hard Cider

WINE

Zardetto Prosecco
Josh Cellars Sauvignon Blanc
Josh Cellars Chardonnay
Josh Cellars Pinot Noir
Josh Cellars Cabernet Sauvignon

SPIRITS

Grey Goose Vodka
Gray Whale Gin
Diplomatico Rum
Patron Silver Tequila
Banhez Mezcal
Old Forester Bourbon
Monkey Shoulder Scotch

CONSUMPTION BAR PRICING

\$9 consumption (beer)
\$12 consumption (wine)
\$14 consumption (liquor)

OPEN BAR PRICING

\$28 one hour bar per person
\$50 two hour bar per person
\$66 three hour bar per person
\$80 four hour bar per person

**Beyond 4 hours of service, each additional hour is \$6 per person

BEER & WINE ONLY PACKAGE

BEER

SELECT THREE
Bud Light
Budwiser
Stella Artois
Modelo Especial
VooDoo Ranger Juicy Haze IPA
Athletic Brewing Upside Dawn Golden Ale NA
Local Hard Cider

WINE

Zardetto Prosecco
Josh Cellars Sauvignon Blanc
Josh Cellars Chardonnay
Josh Cellars Pinot Noir
Josh Cellars Cabernet Sauvignon

CONSUMPTION BAR PRICING

\$9 consumption (beer)
\$12 consumption (wine)

OPEN BAR PRICING

\$18 one hour bar per person
\$29 two hour bar per person
\$39 three hour bar per person
\$48 four hour bar per person

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Cash Bar

Bartender Required for all Bars. The fee is \$175 per bartender for up to 4 hours. Charge of \$85 per bartender for each additional hour after 4 hours. 1 bartender for every 75 guests. 1 cashier for every 75 guests. \$130 per cashier. Cash bar pricing is per drink and includes taxes and service charge in the noted price.

DELUXE BAR PACKAGE

BEER

Bud Light
Stella Artois
Modelo Especial
VooDoo Ranger Juicy Haze IPA
Athletic Brewing Upside Dawn Golden Ale NA
Local Hard Cider

WINE

Zardetto Prosecco
Josh Cellars Sauvignon Blanc
Josh Cellars Chardonnay
Josh Cellars Pinot Noir
Josh Cellars Cabernet Sauvignon

SPIRITS

Reyka Vodka
Bombay Sapphire Gin
Bacardi Rum
1800 Blanco
Banhez Mezcal
Wild Turkey 101 Whiskey
Dewar's 12 Scotch

CONSUMPTION BAR PRICING

\$12 consumption (beer)
\$16 consumption (wine)
\$16 consumption (liquor)

PREMIUM BAR PACKAGE

BEER

Bud Light
Budwiser
Stella Artois
Modelo Especial
VooDoo Ranger Juicy Haze IPA
Athletic Brewing Upside Dawn Golden Ale NA
Local Hard Cider

WINE

Zardetto Prosecco
Josh Cellars Sauvignon Blanc
Josh Cellars Chardonnay
Josh Cellars Pinot Noir
Josh Cellars Cabernet Sauvignon

SPIRITS

Grey Goose Vodka
Gray Whale Gin
Diplomatico Rum
Patron Silver Tequila
Banhez Mezcal
Old Forester Bourbon
Monkey Shoulder Scotch

CONSUMPTION BAR PRICING

\$12 consumption (beer)
\$16 consumption (wine)
\$19 consumption (liquor)

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BEER & WINE ONLY PACKAGE

BEER

SELECT THREE

Bud Light

Budwiser

Stella Artois

Modelo Especial

VooDoo Ranger Juicy Haze IPA

Athletic Brewing Upside Dawn Golden Ale NA

Local Hard Cider

WINE

Zardetto Prosecco

Josh Cellars Sauvignon Blanc

Josh Cellars Chardonnay

Josh Cellars Pinot Noir

Josh Cellars Cabernet Sauvignon

CONSUMPTION BAR PRICING

\$12 consumption (beer)

\$16 consumption (wine)

Sodas and Waters

COCA-COLA SOFT DRINK \$6 each

FIJI WATER PLASTIC BOTTLE \$6 each

MOUNTAIN VALLEY SPRING WATER GLASS BOTTLE \$7 each



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OnSite AV

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Popular Audio-Visual Packages

ON Site is proud to be the in-house preferred AV service provider for the Starling Atlanta Midtown. A full service audio visual rental and staging company, ON Site provides the convenience, expertise, and cost-effective management to ensure that your meeting or event is a complete success. It's about the experience.

BASIC LCD PROJECTOR

\$625

SK lu. Laser Projector
8' Tripod or Drop-Down Screen
Audio/Data/Video/Power Cabling
Wireless Presenter Remote
Projection Stand with skirt

BUILT-IN MEDIA WALL

\$625

75" LED Monitor
Whiteboard and accessories
Audio/Data/Video/Power Cabling

CLIENT PROJECTOR SUPPORT

\$225 per person

8' Tripod or Drop-Down Screen
Projection Stand with skirt
Data/Video/Power Cabling

WIRED PODIUM MICROPHONE

\$150 per person

Podium with Wired gooseneck Microphone
4 Channel Audio Mixer
Personal Device Audio Interface
House Audio Patch (as available)
Audio/Power Cabling

WIRELESS MICROPHONE

\$250

Wireless Handheld or Lavalier Microphone
4 Channel Audio Mixer
Personal Device Audio Interface
House Audio Patch (as available)
Audio/Power Cabling

AUDIO SYSTEM

\$510

(2) Powered Speakers with Stands
Wireless Handheld or Lavalier Microphone
Personal Device Audio Interface
4 Channel Audio Mixer
Audio/Power Cabling

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Popular Audio-Visual Elements

- LAPTOP COMPUTER \$225
- 360 Conference Camera \$325
- Flipchart Package \$75
- Wired Microphone \$75
- Wireless Microphone \$175
- 12 Channel Audio Mixer \$140

SCREENS AND MONITORS

- 55" LED Data/Video Monitor \$450
- 75" LED Data/Video Monitor \$700
- 6.75' x 12' Dressed Projection Screen \$325
- 7.9' x 14' Dressed Projection Screen \$395

LIGHTING AND DECOR

- LED PAR Uplight \$70
- LED Leko Stage Light \$90
- Pipe and Drape (per running foot) \$30

AV LABOR RATES

Basic Equipment Operator \$105/Hour (5 Hour Minimum)
Audio/Video/Lighting/Data Operators Call For Pricing

7AM to 5PM Weekdays	Straight Time
5PM to 11PM Weekdays	Time-and-a-Half
7AM to 11PM Weekends	Time-and-a-Half
11PM to 7AM Daily, Holiday	Double Time

A set up/test/strike labor charge will be added to all equipment packages. All orders are subject to appropriate venue service charges and taxes. Additional labor charges will apply to more complicated requirements. All prices are per room, per day, and subject to change without notice. Any equipment or labor order cancelled within 24 hours of event start will be billed at full price.

This quick reference guide contains only the most frequently requested audio visual equipment. For additional equipment, specialty items or other services, please contact an ON Site representative at 678-852-9031.

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Our Local Farmers and Suppliers

BANNER BUTTER

MARSH HEN FARMS

FRONT PORCH PECANS

SWEET GRASS DAIRY

JOYCE FAMILY FARMS

SPRINGER MOUNTAIN

ELIJAY MUSHROOMS

B&W FARMS

MERCER FARMS

JAEMORE FARMS

SPOTTED TROTTER

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