

GRAZING MENU

APPETIZERS CHOOSE 2

BLT SLIDERS WITH AVOCADO

CAPRESE SALAD SKEWERS

MINI LOADED POTATOES

MINI PULLED PORK SLIDERS

SEARED BEEF CROSTINI WITH HORSE RADISH SAUCE

MEMPHIS RUBBED CHICKEN SATAY

MINI LUMP CRABCAKES WITH REMOULADE

DIPS AND SPREADS CHOOSE 1

HOT SPINACH AND ARTICHOKE

GARLIC HUMMUS

OLIVE TAPENADE

CARAMELIZED ONION

PIMIENTO CHEESE

BRIE EN CROUTE

SALSSA AND GUACAMOLE WITH CHIPS

SMOKED SALMON AND LEMON

ACTION STATION (INCLUDES 2 SIDES)

HERB CRUSTED BEEF TENDERLOIN—ADD ON \$5PP++

OVEN ROASTED TURKEY

CAJUN CHICKEN PENNE PASTA

MANGO CHUTNEY GLAZED HAM

ISLAND RUB PORK LOIN

SHRIMP AND GRITS ADD ON \$3PP++

SIDES

CITRUS GRILLED VEGETABLES

SWEET POTATO PUREE

CREAMY MASHED POTATOES

GREEN BEAN AND CORN WITH BASIL

SOUTHERN GREEN BEANS

MAC N CHEESE

\$2,976.00 FOR 30 PEOPLE \$56.70PP OVER 30

Want to have your party in your own place? No worries. Just order our party trays and pick them up!

Please don't hesitate to ask for changes to our menus— we can customize them to suit you perfectly!



Tea Room and Special Events
Evening Packages
2023

5360 Ball Ground Highway
Ball Ground, Ga 30107
Www.TheGrandeEvent.com
Instagram/Pinterest/
Facebook

The Grande

Serving Metro Atlanta
Www.TheGrandeEvent.com
Cara@TheGrandeEvent.com



SCAN ME

Evening Packages Include:

- Food— according to package
- Beautiful private venue for 4 hours
- Professional Event Planning for a stress free event
- Tables, chairs, linens, glassware dinnerware, and napkins
- Non-alcoholic beverages (tea, water)
- Taxes & gratuity

30 PERSON MINIMUM

ALL MENUS SUBJECT TO CHANGE WITHOUT NOTICE

A la Carte

- Centerpieces
- Your color linens
- Menu cards
- Favors
- Charger plates
- Extra time

BAR SERVICE

BYOB
THE GRANDE PROVIDES
BARTENDER AND SETUP

BEER AND WINE \$400



COCKTAIL TIME ADD ON

OPTION 1 6pp++

SELECTION OF FARM FRESH CHEESES: BRIE, BOURSIN, AND A SELECTION OF DOMESTIC CHEESES GARNISHED WITH GRAPES, STRAWBERRIES, FRESH MELONS, AND CRACKERS

OPTION 2 8pp++

SLIDERS—BURGERS, BBQ AND MEMPHIS RUB CHICKEN

OPTION 2 8pp++

CHOCOLATE FOUNTAIN—PATRIES AND FRUITS FOR DIPPING



SOUTHERN SOIREE

SALAD SELECT ONE

MIXED GREENS, TOMATO, PICKLED ONION, PECANS
POTATO SALAD WITH BACON, EGG, AND RED ONION

ENTREES SELECT ONE

ISLAND RUB PORK LOIN
MEMPHIS RUBBED GRILLED CHICKEN
COUNTRY HAM WITH SWEET CITRUS GLAZE
CHICKEN RUSTICA WITH DARK AND WHITE MEAT
SHRIMP AND GRITS WITH ONIONS AND PEPPERS

PASTA – SELECT ONE

CAJUN CHICKEN PASTA
PASTA WITH CHICKEN IN TOMATO CREAM SAUCE
SAUSAGE AND BACON BOWTIE CARBONARA
PENE BOLOGNESE

SIDES SELECT TWO

HOPPIN' JOHN WITH BLACK EYED PEAS
SWEET PEAS WITH BACON
SWEET POTATO PUREE WITH PECAN TOPPING
CREAMY MASHED POTATOES
HOMEMADE MAC'NCHEESE
SLOW COOKED SOUTHERN GREEN BEANS

SERVED WITH BREAD, ICED TEA AND FRESH MADE LEMONADE

\$2,598.00 FOR 30 PEOPLE \$44.10PP OVER 30

FARM TO TABLE

FIRST COURSE

RUSTIC BREADS SERVED WITH DIPPING OILS AND OLIVE SELECTION

SALAD COURSE SELECT ONE

MIXED FIELD GREENS WITH SHAVED VEGGIES, FETA
MIXED FIELD GREENS WITH TOMATOES, CUCUMBERS,
EGG, RED ONION AND BACON

ENTREES SELECT TWO

POT ROAST WITH POTATOES AND CARROTS
HOMESTYLE MEATLOAF
BUTTERY CHICKEN RUSTICA
COUNTRY HAM WITH SWEET CITRUS GLAZE
PERFECTLY SEASONED GRILLED TALAPIA

SIDES SELECT TWO

BRAISED GREENS WITH HAM HOCK
GREEN BEAN AND CORN SUCCOTASH WITH BASIL
CREAMY MASHED POTATOES
HOMEMADE MAC'NCHEESE
GRILLED ROOT VEGETABLE MEDELY

SERVED WITH BREAD, ICED TEA AND FRESH MADE LEMONADE

\$2,787.00 FOR 30 PEOPLE \$50.40PP OVER 30