

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

PIMENTO CHEESE AND BACON JAM

BRIE EN CROUTE

SALSA 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

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



The Grande

Weddings and Special Events
2023



The Grande

Petals Edge Floral

Serving Metro Atlanta
www.TheGrandeEvent.com
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SCAN ME

Friday Evening Pricing 30 Person minimum
\$6,863.00 FOR 30 PEOPLE \$75.65PP OVER 30

Saturday Evening Pricing 50 Person Minimum
\$8,497.00 FOR 50 PEOPLE \$75.65PP OVER 50

Wedding Receptions Include:

- Food— according to package
 - Beautiful private venue for 4 hours
 - Professional Event Planner for a stress free event
 - Tables, chairs, linens, glassware, dinnerware
 - Non-alcoholic beverages (tea, water)
 - Taxes & gratuity
- Floral Allowance includes Bouquets, Boutonnieres, Corsages, Ceremony, Centerpieces per plan
DJ Emcee for your wedding and reception
ALL MENUS SUBJECT TO CHANGE WITHOUT NOTICE



Ceremony at The Grande \$750

Additional 2 hours and use of ceremony space and room flip if required

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, CRACKERS

OPTION 2 8pp++

SLIDERS—BURGERS, BBQ, MEMPHIS RUB CHICKEN

Bar Service BYOB

THE GRANDE PROVIDES BARTENDER, SETUP BARGLASSES. CLIENT PROVIDED ALCOHOL

BEER AND WINE SERVICE \$400
FULL BAR TO INCLUDED ADDITIONAL GLASSWARE AND CITRUS. CLIENT PROVIDES MIXERS \$600

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

Friday Evening Pricing 30 Person minimum
\$6,485.00 FOR 30 PEOPLE \$63.05PP OVER 30

Saturday Evening Pricing 50 Person Minimum
\$7,867.00 FOR 50 PEOPLE \$63.05PP OVER 50

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 TILAPIA

SIDES SELECT TWO

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

SERVED WITH BREAD, ICED TEA AND FRESH MADE LEMONADE

Friday Evening Pricing 30 Person minimum
\$6,674.00 FOR 30 PEOPLE \$69.35PP OVER 30

Saturday Evening Pricing 50 Person Minimum
\$8,182.00 FOR 50 PEOPLE \$69.35PP OVER 50

