



Elegant Wedding Packages

(All Packages based on 100 guests)

Simplistic Affair

Upon Guest Arrival

Passed Cherry Tomatoes Filled with Curry Chicken Salad

Elegant Buffet Dinner

Classic Caesar Salad Tossed Tableside

Parmesan Bread Sticks

Grilled Citron Chicken with Fresh Lemon Crème

Roasted Asparagus with Garlic Butter

Action Station Featuring an On-Site Chef

GOURMET PASTA ~ Penne Pasta with Your Choice of Marinara, Pesto Cream or Alfredo Sauce. Served with Chopped Sweet Tomatoes, Black Olives, Crushed Red Peppers, Fresh Basil, Roasted Garlic, and Parmesan Cheese

\$30.95 Per Guest



<h2>Elegant Event</h2>

Upon Guest Arrival

Passed Italian Basil Bruchetta

Passed Sausage and Cheese Stuffed Mushrooms

Elegant Buffet Dinner

European Salad

Baby Mixed and Romaine Greens in a Honey Balsamic Dressing with
Vine Ripened Tomatoes, Diced Cucumbers and Mozzarella Cheese

Mini Croissants Topped with Honey Herbed Butter

Chicken Cordon Bleu with Champagne & Sage Cream Sauce

Roasted Pork in a Mushroom Demi-Glaze

Roasted Asparagus with Garlic Butter

Action Station Featuring an On-Site Chef

MASHED POTATO MARTINI BAR ~ Mashed Yukon Gold Potatoes with Assorted Toppings like: Sautéed Mushrooms, Roasted Onions & Peppers, Sour Cream, Roasted Garlic, Chopped Bacon, Grated Wisconsin Cheddar and Chopped Scallions. (Martini glass service is an additional rental charge).

\$35.95 Per Guest



<h2>Decadent Dinner</h2>

Upon Guest Arrival

Passed Shrimp Skewers with Tequila Lime Sauce

French Garlic Boursin Cheese and Wafers

Bourbon Barbeque Glazed Meatballs

Elegant Buffet Dinner

Pear Salad

Pear Slices and Toasted Walnuts on a Bed of Spinach and Field Greens
Tossed with a Citrus Dressing

Snowflake Rolls

Balsamic Glazed Grilled Chicken

Penne Pasta with Cajun Cream Sauce

Grilled Vegetables with Fresh Herb Chiffonade

Action Station Featuring an On-Site Chef

CARVING STATION ~ Roasted Top Round of Beef, Carved Tableside and Served with Horseradish Cream, Spicy Mustard Sauce and Fresh Baked Rolls

\$41.95 Per Guest



Upscale Affair

Upon Guest Arrival

Displayed Appetizers: Pineapples, Apples, Oranges, Strawberries, Assorted Seasonal Berries and Seasonal Melons with Sweet Cream Cucumbers, Broccoli, Trio of Peppers, Cauliflower, Celery, Sweet Carrots, Lemon Pepper Asparagus and Additional Fresh Vegetables with Herb Cream Dipping Sauce
Sharp Cheddar, Spicy Jack and Swiss Cheeses with Rustic Flatbreads

Passed Artichoke and Salmon Crostinis

Baby Loaded Potatoes

Elegant Buffet Dinner

Southern Splendor

Baby Mixed and Romaine Greens with Tomatoes, Cucumbers and Sweet Corn
Served with Vidalia Onion Dressing

Assorted Fresh Baked Rolls with Whipped Butter

Spinach Stuffed Breasts of Chicken with Champagne Cream Sauce

8-oz Filet Tenderloin

Caramelized Onion and Herb Rice Pilaf

Roasted Root Vegetables Infused with Garlic Oil

Action Station Featuring an On-Site Chef

SHRIMP STATION ~ Large gulf shrimp tossed in sweet & sour or blacken Cajun spices and pan seared to perfection before your guests eyes.

\$46.95 Per Guest



**All Pricing Includes an Event Leader, Set-Up, Breakdown,
Staffing, Cake Cutting, Disposables, Taxes and an Artistic
Food Display**

Add a Garden Display to Any Menu for an Additional \$5.00 Per Guest

Garden Display

Pineapples, Apples, Oranges, Strawberries, Assorted Seasonal Berries and
Seasonal Melons with Sweet Cream

Cucumbers, Broccoli, Trio of Peppers, Cauliflower, Celery, Sweet Carrots, Lemon
Pepper Asparagus and Additional Fresh Vegetables with Herb Cream Dipping
Sauce

Sharp Cheddar, Spicy Jack and Swiss Cheeses with Rustic Flatbreads

Additional Fees Include

Bar Packages and/or Bartenders

ATS does NOT charge a gratuity fee. Gratuity for staffing is gladly accepted but
not expected.

To change any menu to a sit-down dinner please ask your event planner.