



Hilton

ATLANTA/MARIETTA HOTEL
& CONFERENCE CENTER

RECEPTION

CARVING STATIONS

Roast Turkey Breast
Served with Natural Pan Gravy and Cranberry
Relish
\$9 per person

Honey Glazed Ham
Served with Rum Raisin Sauce and Assorted
Mustards
\$9 per person

Prime Rib of Beef
Served with Au Jus and Horseradish Sauce
\$12 per person

Roast Beef Tenderloin
Served with Wild Mushroom Sauce and Tarragon
Aioli
\$15 per person

Top Round of Beef
Served with Jack Daniels Sauce and Marinated
Mushrooms
\$10 per person

DESSERT DISPLAYS

Shortcake Sampler
Lemon Shortcake with Strawberry, Peach, and
Blueberry Toppings. Served with Flavored Whipped
Creams
\$8 per person

Brownie Delight
Brownies and Blondies with Caramel, Butterscotch,
Chocolate, Raspberry, and Strawberry Sauce
\$9 per person

Easy as Pie
Bourbon Pecan, French Silk, Coconut Cream,
Lemon Meringue, Apple, and Blueberry Pies with
Fresh Whipped Cream
\$9 per person

Mini Dessert Display
Assorted Mini Desserts to Include Éclairs, Cream
Puffs, Cheesecakes, Cookie Bars, and Petite Tortes.
Chocolate Fondue with Fresh Fruit, Pound Cake,
and Marshmallows
\$12 per person

All Carved Items are Served with Assorted Breads and Rolls

**All Carving Stations Require an Attendant at \$75, per 100 people*

Please add 23% service charge and 6% tax to all menu pricing

Last updated May 26, 2017