



Wedding Packages

All wedding packages are based on a minimum of 100 guests.

Pricing for smaller events as well as custom menu pricing is available by emailing Sales@AFoodAttitude.com

All packages include: menu as described, high quality disposable plates, plastic ware and cups, paper napkins, ice, buffet tables & beverage table with linen, service personnel, cake cutting service and clean up for a 2 ½ hour reception.
(real china plates, silverware, and glassware - 2.75 extra per person)

Pricing does not include gratuity or tax.

Brunch Menus

**Option available for waffle, omelet and carving stations upon request*

WEDDING BLISS

Vegetable Frittatas
Bacon Strips or Sausage
Hash Brown Casserole
Miniature Ham Biscuits with Orange Marmalade
Chef's Selection of Muffins and Breakfast Pastries
Fresh Seasonal Fruit Assortment
Petite Smoked Chicken Salad Croissants
Assorted Juices
Coffee Bar with Assorted Syrups, Fresh Whipped Cream, Chocolate Dipped Spoons
\$26.00 per person

JUST THE TWO OF US

Fresh Seasonal Fruits with Sweet Vanilla Crème
Fresh Vegetable Display with Creamy Dill Ranch Dip
Miniature Assorted Quiche
Assorted Finger Sandwiches
Petite Potatoes Nests Filled with Bacon and Cheddar Cheese
Brie and Raspberry Tartlets
Fresh Orange Juice and Sweet Iced Tea
Coffee Service with Flavored Syrups
\$26.00 per person

SOMETHING BORROWED SOMETHING BLUE

Individual Petite Vegetable and Applewood Smoked Bacon Frittatas
Exotic Mushroom, Fennel and Goat Cheese Miniature Quiche
Homestyle Potato Skewers
Country Cheese Grit Cakes with Gulf Shrimp
Miniature Steak Buttermilk Biscuits
Mini Orange Muffins with Smoked Turkey and Cranberry Relish
Fresh Seasonal Fruit Skewers
Assorted Juices
Coffee Bar with Flavored Syrups, Fresh Whipped Cream, and Chocolate Dipped Spoons
\$27.00 per person

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Wedding Packages

Hors D'oeuvre Menus

FOREVER TOGETHER

Buffalo Chicken Satay with Creamy Blue Cheese Dip and Celery
Miniature Cuban Sandwiches
Sweet BBQ Pork Stuffed Petite Potatoes
Mushroom Caps Stuffed with Italian Sausage and Cheese
Chipotle Beef Quesadilla with Cilantro Crème
Imported and Domestic Cheese Display with Crackers and Breadsticks
Warm Spinach Dip with Tortilla Chips and Pretzels
Sweet Iced Tea and Lemonade
\$26.00 per person

CARIBBEAN DESTINATION WEDDING

Pineapple Chicken Skewers
Sweet Petite Citrus Beef Rolls
Miniature Buttermilk Biscuits with Herb Roasted Pork Tenderloin and Sesame Orange Chutney
Coconut Shrimp Puffs
Tropical Fruit Display
Cilantro and Lime Salmon Satay
Ginger and Orange Smoked Chicken Salad in a Cucumber Cup
Miniature Coconut and Strawberry Parfaits
Sweet Iced Tea and Tropical Fruit Punch
\$28.00 per person

HAPPILY EVER AFTER

Smoked Chicken Quesadillas with Chipotle Crème
Steak Bruschetta with Fresh Basil on Crostinis
Mediterranean Marinated Crudités
Peach and Passion Fruit Brie Tartlets
Petite BBQ Pork Rolls
Maryland Crab Cakes with a Lemon Zest & Garlic Aioli
Fresh Fruit Display
Tenderloin and Gorgonzola Wrapped in Bacon
Imported and Domestic Cheese Display with Crackers and Breadsticks
Sweet Iced Tea and Lemonade
\$28.00 per person

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Hors D'oeuvre Menus (cont'd)

TIED THE KNOT

Homemade Spinach and Artichoke Dip with Tortilla Chips
Pineapple Teriyaki Chicken Skewers
Sweet and Spicy Meatballs
Miniature Bacon and Cheddar Burgers
Classic Reuben Puffs
Assorted Fresh Vegetables with Homemade Dill Dip
Imported and Domestic Cheese Display with Crackers and Breadsticks
Fresh Fruit Display
Sweet Iced Tea and Lemonade
\$26.00 per person

Buffet Menus

JUST MARRIED

Organic Baby Spring Greens with Walnuts, Mandarin Oranges, and Balsamic Vinaigrette
Sliced Prime Rib of Beef with Horseradish Sauce
Baked Chicken Breasts with Herb Cream Sauce
Homemade Smashed Potatoes
Southern Green Beans
Dinner Bread Assortment with Butter
Sweet Iced Tea and Lemonade
\$29.00 per person

LOVE AT FIRST SIGHT

Garden Salad with Tomatoes, Cucumbers, Carrots and Cheddar Cheese with Creamy Ranch Dressing
Flank Steak with Caramelized Onions and Mushrooms
Smothered Chicken Breast with Cheeses and Bacon
Penne Pasta with Bolognese Sauce with Ground Beef and Sweet Sausage
Roasted Vegetables
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade
\$28.00 per person

SO HAPPY TOGETHER

Organic Spring Mix, Dried Cranberries, Sunflower Seeds, Diced Cucumbers with Raspberry Vinaigrette
Asian Spiced Rubbed Pork Loin with Pineapple Chutney
Citrus Grilled Chicken Breast
Asparagus with Tri-colored Peppers and Onion
Garlic Roasted Fingerling Potatoes
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade
\$28.00 per person

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Wedding Hors D'oeuvres & Buffet Meal

FINALLY DID IT

Imported and Domestic Cheese Display with Crackers and Breadsticks
Crisp Asiago Asparagus
Large Grilled Gulf Shrimp with Mango Chutney

Dinner

Organic Mixed Spring Greens with Cranberries, Strawberries, Feta Cheese, and Balsamic Vinaigrette
Honey Bourbon Tenderloin of Beef with Sweet Fruit Chutney
Citrus Glazed Chicken Breast
Pesto Smashed Potatoes
Roasted Seasonal Vegetables with Fresh Herbs
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade

\$33.00 per person

ITS ABOUT TIME

Smoked Pork Quesadillas with Cilantro and Avocado Crème
Maryland Crab Cakes with a Lemon Zest and Garlic Aioli
Teriyaki Chicken and Pineapple Skewers

Dinner

Fresh Cut Garden Salad with a House Made Vinaigrette Dressing
Roasted Chicken Breast with an Herb Cream Sauce
Sliced Prime Rib with Horseradish Sauce
French String Beans
Homemade Smashed Potatoes
Bakery Fresh Rolls with Sweet Butter
Sweet Iced Tea and Lemonade

\$33.00 per person

PARIS ELOPEMENT

Marinated Vegetable Assortment
Pate A Choux - Cheese Puffs
Brie, Stilton Bleu, Smoked Gouda, Fresh Seasonal Fruit, Roasted Almonds & Gourmet Crackers

Dinner

Organic Baby Greens Tossed With a House Made Garlic Vinaigrette
Grilled Beef Tenderloin Served With Horseradish Sauce, Dijon Mustard, and French Bread
Chicken Allouette with Herbed Cream Cheese in Puff Pastry
Garlic Roasted New Potatoes
French String Beans With Tri-Colored Peppers And Caramelized Onions
Sweet Iced Tea and Lemonade

\$33.00 per person

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Wedding Packages

Food Stations

PRE-RECEPTION MENU

STATIONARY DISPLAY

Imported and Domestic Cheese Display with Gourmet Crackers and Breadsticks
Gala Apple and Black Forest Ham Skewers with Gorgonzola Cheese Dip
Raspberry Chipotle Chicken Skewers
Anjou Pear and French Brie Crostinis

PASSED HORS D'OEUVRES

Gulf Shrimp with Spicy Drizzle of Cocktail Sauce and Fresh Lemons
Portabella Mushroom Puffs

RECEPTION MENU

Carving Station - Carved to Order with Horseradish Crème and Bakery Fresh Rolls

Pasta Station - Bowtie Pasta or Penne, Traditional Marinara, Pesto Sauce, Crumbled Sausage with Roasted Red Peppers, Sliced Chicken Breast with Caramelized Onions, and Shaved Parmesan Cheese

Caesar Salad with Croutons, Fresh Parmesan Cheese and Classic Caesar Dressing

Garlic Smashed Potatoes

Roasted Vegetables

Sweet Iced Tea and Lemonade

\$37.00 per person for Tenderloin of Beef or Encrusted Prime Rib of Beef

\$35.00 per person for Roast Beef, Honey Ham, Roasted Turkey, OR Pork Loin

Plated Dinner

Includes Garden or Caesar Salad and Bakery Fresh Rolls with Butter and Iced Tea

\$40.00 per person for Chicken Alouette and Gulf Shrimp, Smashed Potato, Seasonal Vegetables

\$44.00 per person for Beef Medallion and Crab Cake, Smashed Potato, French String Bean

\$43.00 per person for Prime Rib and Chicken Rosario, Penne Pasta, Creamy Spinach

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