

Kimble's Events by Design

2015 Social Menu

*Serving the South Atlanta, West Central Georgia
and East Alabama areas*

706.837.9009

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www.kimblesevents.com

607 Hines Street, LaGrange, GA 30241

Our experienced sales staff can assist you with every detail including...

- The perfect venue
- The best area vendors for your floral design, baker, photographer and entertainment
- Any other event services we can help you connect to the best professional for the particular service

Our primary focus is great Food and Excellent Service for your guests experience. If you this is the first event you will host or the hundredth we know you will want every detail taken care of, and our experienced Event Staff can make sure that is done for you with no stress. Things like placement of tables, bar service and even where to place your dj are all things we can coordinate for you.

We are pleased to offer the following “Chef Inspired” menus to use as a guide in planning for your guests. We want to make sure your guests are fed

and happy in addition to pleasing the palate we feel it is important to have a great presentation also and take great care in plate design and food presentation.

We would like to give you a complete proposal for your event, including menu, service charges, staff fees and any rental requirements needed. Realizing every person's tastes and budget are not the same, we can customize the proposal for your specific event. Please call us and with a few details we can complete and email, fax or mail a proposal so you can see exactly what the costs for your event would be. We are also happy to meet in person and guide you through the process of creating the perfect event.

You can reach us at our office 706.837.9009 or by email to shirleybarnes@kimblesfood.com. We appreciate your considering Kimble's Events by Design and look forward to working with you...Happy Planning!

Elegant Hors d'oeuvres

Hot Selections

Stuffed New Potatoes

Vegetable Spring Rolls with Duck Sauce

Assorted Mini Quiche

Vegetable Pizza Squares

Fried Chicken Tenders with Dipping Sauce

Buffalo, BBQ or Lemon Pepper Chicken Wings (boneless available)

Southwestern Egg Rolls with Salsa

Cajun Chicken Bites with Red Pepper Dip

BBQ, Swedish or Sweet & Sour Meatballs

Mini Beef Wellington

Beef & Vegetable Kabobs

Chicken & Vegetable Kabobs

Shrimp & Vegetable Kabobs

Cocktail Franks in a Blanket

Crab or Sausage Stuffed Mushrooms

Crab Cakes with Creole Sauce

Philly or Reuben Bites

Chicken Cordon Bleu Bites

Chicken Parmesan Bites

Spinach & Artichoke Dip with Tortilla Chips

Crab Dip with Baguettes

Cold Selections

Vegetable Tray with Herb Dip

Fruit Tray with Fruit Dip

Cubed Cheese Tray with Gourmet Crackers

Domestic & International Cheeses with Gourmet Crackers

Smoked Salmon Mousse with Gourmet Crackers

Raspberry Almond Brie in Puff Pastry with Gourmet Crackers

Mozzarella, Basil & Tomato Bruschetta

Corn & Black Bean Salsa with Tortilla Chips

Roasted Red Pepper Hummus with Pita Chips

Cranberry Boursin Stuffed Endive

Chicken Salad on Mini Croissant

Crab Salad on Bruschetta

Shrimp Shooters

Collard Green Dip with Pita Chips

Black-eyed Pea Hummus with Pita Chips

Use the following guidelines to determine what you might need:

Lite Reception (1pm to 3pm) Select any 6 - \$13.50

Early Afternoon Reception (2pm to 4pm) Select any 8 - \$18.50

Dinner Reception (5pm to 8pm) Select any 10 - \$22.50

Staff and 10% Service Charge must be added, also proper State & County Sales Tax

Elegant Dinner Buffet

Salad Selections

Garden Salad with Iceberg, Romaine, Tomatoes, Cucumbers, Choice of 2 dressings

Caesar Salad with Romaine, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Caprese Salad with Mozzarella, Roma Tomatoes, Basil, Balsamic Dressing

Walnut & Gorgonzola Pear Salad with Mixed Greens, Honey Balsamic Vinaigrette

Spinach Salad with Sliced Strawberries, Red Onion, Goat Cheese, Balsamic Dressing

Mixed Baby Greens with Cherry Tomatoes, Bacon Crumbles, Red Onion, Bacon Bleu

Cheese Dressing

Antipasti Salad

Entree Selections

Basil Cream Chicken

Chicken Marsala

Chicken Saltimbocca

Tuscan Roasted Chicken

Chicken with Bourbon Walnut Sauce

Chicken with Sun dried Tomatoes & Burgundy Sauce

Chef Bryan's Smoked Gouda & Crimini Mushroom Stuffed Breast

Herbed Pork Loin

Pomegranate Apple Glazed Pork Loin

Mesa Grilled Pork Chop

Walnut Apple Stuffed Pork Loin

Beef Tips with Sherried Mushrooms

Grilled Rib-eye Steak

Beef Short Ribs

*Prime Rib with Horseradish cream & Au Jus

*Filet or Tenderloin of Beef

*Grilled Lamb Chops with Rosemary Demi Glaze

Salmon Filet – blackened, Teriyaki glazed, or Lemon Caper

Grilled Asian Shrimp

Other Seafood offered at Market price

*indicates Premium Entree with additional charge

Side Dishes

Garlic Mashed Potatoes

Mushroom or Butternut Squash Risotto

Roasted Potatoes or Twice Baked Potatoes

Rice Pilaf, Mushroom Pilaf or Wild Rice

Lemon Herb Orzo

Roasted Root Vegetables

Sautéed Spinach

Haricot Verde (tender baby green beans)

Orange Glazed Carrot Medallions

Asparagus with Hollandaise

Wild Mushroom Strudel

Elegant Dinner Buffet Continued

All buffets are served with Dinner rolls, Iced Tea or Coffee; Dessert is additional

Pricing as follows:

One Entree Selection includes one salad, one entree, two side dishes, roll and beverage - \$17.00

Two Entree Selection includes one salad, two entrees, three side dishes, roll and beverage - \$25.00

Additional sides can be added at \$1.75 each

Dessert prices begin at \$2.00

Elegant Dinner can be offered as a Seated meal at the same menu price – see staff requirements below.

Staff and 10% Service Charge must be added, also State & County Sales Tax

Staff charge as follows – Buffet service one server per 25 guests at \$18 per hour with 6 hour minimum

Staff charge for seated dinner as follows – one server per 12 guests at \$18 per hour with 6 hour minimum

Pricing includes all clear acrylic disposable guestware for serving. China Service can be added as a rental option to any menu service. All buffet equipment and serving pieces are included. Serving tables and linens for them are not included however can be added as a rental option.

A La Carte Lunch or Dinner Buffet

Salad Selections

Garden Salad with Choice of two dressings

Caesar Salad with Creamy Caesar Dressing

Ambrosia Fruit Salad or Fresh Fruit Salad

Pasta Salad, Potato Salad, Cole Slaw or Macaroni Salad

Tomato Cucumber Salad or Orzo Salad

Entree Selections

BBQ, Baked or Fried Boneless or Bone in Chicken Breast

Poppy Seed Chicken

Lemon Pepper Chicken Breast

Chicken Cordon Bleu

Meatloaf

Country Fried Steak with Sawmill Gravy

Sliced Roast Beef with Onion Gravy

Baked Ziti or Meat Lasagna, also Vegetable Lasagna

Baked or Fried Tilapia

Fried or Blackened Catfish Filet

Salmon Filet with Teriyaki Glaze

Side Dishes

Mashed, Roasted or Scalloped Potatoes

Sweet Potato Soufflé with Marshmallow topping

Macaroni & Cheese

Steamed White Rice, Rice Pilaf or Wild Rice

Lima Beans, Pinto Beans or Black-eyed Peas

Green Beans or Green Bean Casserole

Creamed Corn or Corn on the Cob

Steamed Broccoli or Broccoli, Rice & Cheese Casserole

Steamed Vegetables

Sautéed Spinach

Collard Greens

Butter peas

Squash Casserole or Sautéed Squash & Zucchini

All buffets are served with Dinner rolls, Iced Tea or Coffee; Dessert is additional

Pricing as follows:

One Entree Selection includes one salad, one entree, two side dishes, roll and beverage -
\$13.00++ - includes buffet staff to maintain service (2 hours)

Two Entree Selection includes one salad, two entrees, two side dishes, roll and beverage -
\$16.00++ - includes buffet staff to maintain service (2 hours)

Acrylic dinnerware \$2.50pp/ China Service \$6.00pp

17% Service Charge must be added, also State & County Sales Tax

Creative Action Stations

Priced per person, per station

The Taste of Italy \$6.00

Bowtie Pasta, and Choice of two sauces – Prosciutto & Mushroom, Pink Vodka, Pesto Cream, Garlic Alfredo, Classic Marinara, Roasted Vegetable Primavera all with French Bread & Herbed Oil, Parmesan Cheese

Add Chicken, Shrimp or Italian Sausage \$1.75 Add Sauce \$3.00

Chef Bryan's Shrimp & Grits \$6.00

Creole Shrimp Sauce over Southern Style Grits garnished with large Shrimp and Chives

The Stinking Rose \$6.00

“Forty Clove Garlic Chicken” over Garlic Mashed Potatoes topped with Cheddar Cheese, Sour Cream, Bacon Crumbles & Chives

The Mashed Potato Bar \$5.00

Mashed Yukon Gold Potatoes topped with Sour Cream, Cheddar Cheese, Bacon Crumbles, & Chives along with Mashed Sweet Potatoes topped with Brown Sugar and Crushed Pecans

The French Fry Station \$5.00

Hot out of the Fryer tasty french fries served with toppings of chili, cheese, green onion, bacon crumbles, ranch, BBQ sauce and ketchup **add on Fried Green Tomatoes for \$3.00

The Wing Ding \$6.00

Boneless Wings tossed in both Buffalo and Sweet Asian Sauces served with Celery Sticks, Baby Carrots and Bleu cheese, Regular Ranch or Wasabi Ranch Dressings

South of the Border \$7.00

Mexican Seasoned Beef or Chicken with Soft shell Tortillas, Sautéed Vegetables, Guacamole, Salsa, Jalapenos, Sour Cream, Cheddar Cheese

The Georgia Peach \$6.00

Fried Chicken Tenders with Ranch & BBQ Dipping Sauces, Potato Salad or Macaroni & Cheese, Green Beans, Mini Biscuits with Honey & Strawberry Preserves

Macaroni & Cheese Station \$6.00

Your favorite Macaroni & Cheese with all 4 kinds as follows: Muenster with Prosciutto, Brie with Lump Crab, Spinach Alfredo, and Four Cheese Blend

Soup & Grilled Cheese \$6.00

Artisan Breads and Gourmet Cheese Assortment grilled to order with your selection of soup as follows:

Seafood Gumbo, Clam Chowder, Corn Chowder, Chuck-wagon Chili, White Chicken Chili, Chicken Noodle, or Loaded Potato Soup

Kabob Station \$9.00

All three kabobs as follows: Rosemary Beef & Vegetable Kabobs, Cajun Shrimp & Andouille Sausage Kabobs, Margarita Chicken & Vegetable Kabobs served over Risotto or Wild Rice

The Bourbon Street Bash \$7.00

Large Shrimp Shooters with Tangy Gazpacho, Mini Crab Cakes with Creole Sauce, Red Bliss Potato Salad, Mini Jalapeno Corn Muffins

The Salad Bar \$7.00

Includes all three as follows: The Cosmo with Baby Spinach, Roasted Chicken Breast Strips, Cranberries, Goat Cheese, Cranberry Vinaigrette; The Southwest with Romaine, Chicken Breast, Fiesta Corn Relish, Cheddar Cheese, Tortilla Strips, Mexi Ranch; The Caesar with Romaine, Chicken Breasts, Parmesan Cheese, Croutons, Creamy Caesar Dressing

The Pork Belly Station \$7.00

Braised Pork Belly with caramelized onion with demi glaze served with Roasted Potatoes or Rosemary Garlic Mashed Potatoes and Roasted Root Vegetables

The Slider Station \$8 for your choice of 3 or \$12 for all 5

Cheeseburgers with Roasted Potatoes; Jerk Turkey Burgers with Jerk Sauce & Jamaican Slaw; Bratwurst & kraut with Potato Salad; Blackened Salmon with Lemon Dill Sauce & Spinach Salad; Pulled BBQ Pork with Cornbread Salad

The Mini Plates Station all 4 \$14.00

Crab Cakes with Roasted Corn Relish & Remoulade
Tequila Chicken with Black Bean Salsa & Pico de Gallo
Baby Lamb Chops with Goat Cheese Mashed Potatoes
Pan Seared Tuna with Seaweed Salad & Wasabi Cream

The Carving Board \$7.00

Roasted or Cajun Fried Turkey Breast, Apple Glazed Pork Loin, Honey Glazed Pit Ham all served with Dinner Rolls and Condiments

Premium Entrees at Market Price – Steamship Round of Beef; Prime Rib; Tenderloin of Beef all served with Horseradish Cream and Au Jus along with Dinner Rolls

Our guidelines for stations are as follows:

3 stations for a dinner event is recommended

4 stations for a cocktail hour and dinner event is recommended

Add \$20 per station per hour for Culinary Staff to manage station

Staff and 10% Service Charge must be added also State and County Sales Tax

Prices include all acrylic disposable guestware. China Service can be added as a rental option as needed. Serving tables and linens are not included however can be added as a rental option.

Let these menu selections be your guide to creating the perfect reception. Call today to schedule a meeting with our Event Specialist 706.837.9009