



THE CELEBRATION COLLECTION

WEDDINGS • GALAS • MILESTONES

Gather beautifully. Dine memorably.

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EXPLORE ONLINE

CELEBRATION DINING

Wedding & Event Menu

*Build a menu that reflects your gathering,
your guests, and your vision.*

ONE ENTRÉE EXPERIENCE

One entrée, one salad, one vegetable, one starch, dinner rolls and butter — **\$22.95** per person.

TWO ENTRÉE EXPERIENCE

Two entrées, one salad, one vegetable, one starch, dinner rolls and butter — **\$29.95** per person.

ADDITIONAL SELECTIONS

Additional salad, vegetable, or starch — **\$7.95** per person.

Fish pricing may vary daily. Premium supplements are noted beside applicable selections.

Menus may be customized. Contact Chef Michael Bullard at 770-826-0640 for a consultation.

SEAFOOD SELECTIONS

- Salmon cakes with dill cucumber sauce
- Shrimp Scampi with cheese tortellini
- Salmon linguine Mediterranean peppers, garlic, lemon, wine capers
- Blackened salmon with white wine lemon butter sauce
- Crab stuffed shrimp light butter sauce
- Caribbean jerk salmon with pepper onion relish
- Caribbean spiced tilapia with grilled pineapple light sweet and sour sauce
- Seafood stuffed shells with lobster cream
- Seafood jambalaya
- Seafood lasagna
- Seafood paella
- Sautéed grouper with dill sauce \$4.95 more per person
- Low country boil with sausage, shrimp, potatoes, corn, craw fish \$10.00 more per person

ENTRÉE SELECTIONS

- Grilled filet mignon with red wine sauce \$14.00 more per person
- Lamb chops with red onion relish \$6.95 per piece
- Beef stroganoff with mushrooms
- Stuffed bell pepper with ground beef, rice and tomato sauce
- Beef tips with mushroom gravy
- Turkey meatloaf with tomato gravy
- Teriyaki meatballs with fresh pineapple, peppers, and onions
- Smothered pork chops
- Mojo glazed chicken
- Mojo braised pork shoulder
- Grilled Tuscan chicken

- Chicken marsala or chicken piccata with lemon and capers
- Smoked barbecue pork
- Sliced barbecue beef brisket
- Rotisserie chicken – whole pieces
- Brown stew chicken Caribbean
- Sweet and spicy braised Caribbean chicken
- Sliced roast beef with red wine mushroom sauce
- Jerk chicken with mango salsa
- Caribbean smothered chicken
- Stuffed chicken cordon bleu
- Jambalaya stuffed chicken with rice, peppers, onions, Cajun sauce, topped with a Creole sauce
- Stuffed chicken with spinach, mushrooms and sun-dried tomatoes
- Hawaiian Grilled Chicken breast with pineapple, peppers, and onion
- Chicken Cacciatore with olives, fresh herbs, peppers, onions garlic, fresh tomato sauce
- Smoked chicken peach bourbon sauce
- Crispy fried chicken
- Butter chicken
- Southern style smothered chicken
- Coconut curry chicken
- Chicken enchiladas with green chili sauce
- Grilled chicken fajitas with peppers and onions tortillas, salsa sour cream, shredded cheese, salsa verde
- Turkey lasagna
- Stuffed shells with turkey and spinach
- Braised turkey wings with gravy
- Chicken and sausage jambalaya
- Chicken and dumplings southern style
- Chicken potpie
- Grilled chicken or beef taco bar with cheese, salsa, sour cream, lettuce, jalapenos, cilantro and onions
- Baked ziti with beef Bolognese sauce Parmesan and mozzarella

STARCHES & ACCOMPANIMENTS

- Roasted red or yukon potatoes with herbs garlic and olive oil
- Ranch mashed potatoes with green onions
- Au gratin potatoes baked in a creamy smoked gouda cheese sauce
- Wild rice pilaf, yellow rice pilaf, or basmati rice
- Chef Mike's famous mac and cheese
- Cauliflower au gratin
- Broccoli and white cheddar casserole
- Shrimp pasta salad
- Green bean casserole
- Sweet potato casserole
- Honey and lemon roasted sweet potatoes
- Orzo pasta with sun-dried tomatoes, peas, sweet peppers
- Rice and peas
- Buttered egg noodles
- Candied yams
- Squash casserole
- Potato salad
- Honey lemon glazed Brussels sprouts

VEGETABLE SELECTIONS

- Braised collard greens with kale and smoked turkey
- Roasted squash medley
- Green bean medley with peppers and onions
- Braised cabbage
- Southern style green beans
- Southern style squash casserole
- Broccoli medley
- Fresh Kale with smoked turkey
- Corn succotash
- Creamed spinach
- Sautéed mixed veggies
- Lima beans
- Black-eyed peas

SALAD SELECTIONS

- Fresh Garden Salad with cucumbers, tomatoes, dried cranberries, croutons, sweet peppers with ranch and balsamic
- Baby spinach salad with cucumbers, raspberries, tomatoes, crisp tortillas and raspberry dressing
- Arugula and romaine salad with Roasted portobello mushrooms, artichokes, vine ripe tomato, croutons and white wine vinaigrette
- Tex-Mex salad with iceberg, spinach, roasted corn, cucumber, black beans crisp tortilla chips and sweet onion lime vinaigrette
- Broccoli, cucumber, red pepper slaw
- Ranch Potato salad
- Cucumber salad
- Wedge salad with cucumbers, blue cheese, red onion, creamy herb dressing
- Cucumber, vine ripe tomatoes, and Vidalia onion salad

DESSERT SELECTIONS

- Pecan bar
- Lemon bar strawberry crumble
- Lemon pound cake
- Pistachio cake
- Chocolate espresso cake
- Strawberry white chocolate cake
- Oreo cookie cake
- Red velvet cake
- Key lime cake
- Peach cobbler ice cream
- Apple cobbler
- Cookies oatmeal raisin, chocolate chunk, white chocolate macadamia cookie
- Blonde brownies, cheesecake brownies, chocolate chip brownies

APPETIZER COLLECTION

*Passed bites, reception favorites,
and elegant pre-dinner selections.*

APPETIZER EXPERIENCE

Choose one item from each category, up to five selections — **\$19.95** per person.
Each additional item is **\$5.95** per person. Seafood selections are **\$6.95** per person.

VEGETABLE & FRUIT

- Tortellini kabobs with pesto
- Fresh tropical fruit with cantaloupe, honeydew, pineapple, kiwi, mango, strawberries
- Fruit Kabobs with caramel sauce
- Vegetable crudité with herb ranch
- Grilled veggie platter
- Cream cheese with fig or red pepper jam and assorted crackers
- Tomato basil bruschetta
- Stuffed new potatoes with Cajun cream cheese, shredded cheddar, roasted pepper, and scallion
- Hot spinach, parmesan, artichoke dip with tricolor chips
- Veggie burger slider
- Mozzarella, grape tomato, cucumber, and artichoke kabob with balsamic dip
- Grilled veggie wrap
- Hot stuffed spinach and goat cheese mushrooms
- Fresh avocado toast
- Assorted vegetable dips hummus, cucumber dip, spinach dip
- Fresh potato chips with blue cheese crumbles
- Spanakopita
- Chef Mike's famous vegetable pasta salad
- Vegetable spring rolls with sweet chili sauce
- Vegetable samosas with chutney sauce

POULTRY

- Grilled chicken skewers with sweet chili glaze
- Coconut chicken nuggets with mango sauce
- Chicken egg rolls with wasabi dip
- Assorted finger sandwiches to include Cajun tuna, chicken, and ham salad
- Chicken potstickers with hoisin sauce
- Fresh chicken salad croissants
- Boneless grilled chicken strips with any sauce, Lemon pepper, Hot ranch, Teriyaki, Jerk, Cajun sweet chili, or Fried
- Hawaiian turkey meatballs
- Jerk chicken wraps
- Tex-Mex chicken wraps with chipotle sauce
- Pulled bbq chicken sliders on jalapeno Hawaiian rolls

- Curry chicken meatball with cucumber cilantro yogurt sauce mini pita bread
- Crispy chicken wings choose your sauce lemon pepper, lemon-yaki, hot honey, sweet chili lemon pepper, jerk
- Turkey burger sliders with pepper jack
- Chicken samosa with chutney sauce
- Curry chicken salad crostades with micro greens
- Mini chicken street tacos with salsa verde

BEEF

- Grilled Steak skewers with Asian BBQ sauce
- Fresh Meatball with a choice of flavors, BBQ, Swedish, Hawaiian, Teriyaki, Sweet and Sour
- BBQ brisket sliders with crispy onions
- Spicy beef spring rolls
- Grilled burger sliders with pickles, onions, mustard, mayo
- Steak queso dip with tricolor chips
- Mini beef wellington with horseradish sauce
- Ginger beef salad on crispy baguette
- Beef taquitos with avocado

SEAFOOD

- Hot spinach crab dip with caramelized fennel and pita chips
- Savannah shrimp spread with tortilla chips
- Fresh salmon crostades with dill cucumber salsa
- Mini seafood salad croissants
- Crisp Coconut Shrimp with orange horseradish sauce
- Salmon cakes with remoulade sauce
- Shrimp cocktail shooters
- Chef Mike's Cajun shrimp pasta salad
- Mini smoked salmon bagels with dill, tomato, avocado, red onion, cream cheese
- Seared tuna on wonton chip and cucumber salad
- Grilled shrimp kabob with Creole sauce
- Low country crab cakes with remoulade sauce

*Final menu selections, service style, staffing, rentals,
and presentation details are confirmed during consultation.*