



Banquet & Event Menu

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4920 Roswell Rd. Atlanta, GA 30342

HORS D'OEUVRES

*All prices are based on 30 pieces.
Many of the items below can also be hand-passed.
(15 Person Minimum)*

Chilled Jumbo Shrimp - \$65.00	Pot Stickers - \$50.00
Chicken Fingers - \$45.00	Crab Rangoon - \$55.00
Cocktail Meatballs - \$38.00	Crab Stuffed Mushrooms - \$70.00
Buffalo Wings - \$35.00	Sausage Stuffed Mushrooms - \$55.00
Vegetarian Spring Rolls - \$45.00	Bacon Wrapped Scallops - \$65.00
Chicken Saté- \$45.00	Pin Wheels - \$30.00
Fried Artichoke Hearts Parmesan - \$35.00	Dijon Chicken in Puff Pastry - \$75.00
Mini Beef Kabobs - \$50.00	Fried Ravioli - \$50.00
Black Angus Sliders - \$40.00	Parmesan Risotto Balls - \$35.00
Southwestern Egg Rolls \$55.00	Hawaiian Ahi Poki Shots - \$75.00
Mini Crab Cakes - \$75.00	Gazpacho Shots - \$55.00
Fried Shrimp - \$65.00	

Dips

*Prices are per person.
(10 Person Minimum)*

Hot Crab Dip - \$3.25
Spinach & Artichoke Dip - \$2.25
Mexican Cheese Dip - \$1.75
Hummus - \$2.25
Pimento Cheese Dip - \$2.25

Additional service charge and sales tax apply.
Ask for substitutes or add-ons to any of these packages

Displays and Trays

Prices are per person.

(15 Person Minimum)

DOMESTIC CHEESE TRAY

\$2.95

SUSHI PLATTER

\$4.75

VEGETABLE TRAY

\$2.25

SEASONAL FRUIT TRAY

\$2.25

MEDITERRANEAN GRILLED

VEGETABLE TRAY

\$3.00

DELI TRAY WITH HAM, TURKEY

OR ROAST BEEF

\$3.95 or All Three \$4.25

SMOKED SALMON PLATTER

\$5.25

PEEL & EAT SHRIMP

\$3.50

AHI TUNA PLATTER

\$8.75

CARVED BEEF PLATTER

\$10.00

Southwestern Nacho Bar

Build Your Own Nachos:

Nacho cheese, jalapenos, onions, tomatoes,
sour cream, black olives, salsa, and tortilla chips.

\$4.95 per person

Additional service charge and sales tax apply.
Ask for substitutes or add-ons to any of these packages.

NANCY G'S PLATED DINNER

Prices are per person.

Country Fried Chicken Breast

\$21.95

8oz Bistro Filet

\$25.95

Grilled Salmon

\$23.95

Chicken Piccata

\$22.95

Georgia Mountain Trout

\$23.95

Plated Dessert Options \$4.95

Homemade Banana Pudding

Chocolate Lava Cake

Peach Cobbler

****Other desserts available upon request.*

Plated Dinners include a Dinner Salad, Chef's Choice Potato,
Seasonal Vegetable, Dinner Rolls, Coffee and Tea.

Nancy G'S will gladly allow three entree offerings to your guest with a 48 hour notice

Additional service charge and sales tax apply.
Ask for substitutes or add-ons to any of these packages.

BUFFET PACKAGES

Prices are per person.

(15 person minimum)

“NANCY’S SUNROOM” BUFFET \$14.95

“A.K.A the Ultimate Ladies Luncheon”

Seasonal Fruit Tray

Chicken Salad Platter

Salmon Blt’s ~ Chicken Club ~ Portabella Sandwiches

“CROWD PLEASER” BUFFET \$21.95

Build Your Own Salad

Grilled Lemon Chicken Breast

Rosemary Pork Tenderloin

Mashed Potatoes

Vegetable Medley

Rolls and Butter

“TRADITIONAL” BUFFET \$18.95

Build Your Own Salad

Squash Casserole

Mashed Potatoes

Corn Bread Dressing

Sliced Turkey or Carved Ham

Rolls and Butter

“MEAT & POTATOES” BUFFET \$28.95

Caesar Salad

Vegetable Medley

Baked Potato Bar

New York Strip or Sliced Bistro Fliet

Rolls and Butter

Additional service charge and sales tax apply.

Ask for substitutes or add-ons to any of these packages.

Customized buffets are always welcome

BUFFET PACKAGES

Prices are per person.
(15 person minimum)

“SOUTHERN STYLE” BUFFET \$23.95

Bistro Salad
Mac n’ Cheese
Green Beans
Country Fried Chicken
Corn Bread

“ALL AMERICAN” BUFFET \$14.95

Potato Salad
Macaroni Salad
Hot Dogs
Black Angus Sliders
Potato Chips

“LOW COUNTRY” BUFFET \$24.95

Blacken Tilapia or Shrimp & Grits
Grilled Chicken topped with a Cajun Cream Sauce
Dirty Rice
Corn and Red Potatoes
Rolls and Butter

“ITALIAN” BUFFET \$23.95

Greek Salad
3 Cheese Lasagna
Italian Sausage
Pasta with a choice of sauce
(Marinara, Alfredo or Bolognese Sauce)
Seasonal Vegetable
Garlic Bread

Additional service charge and sales tax apply.

Ask for substitutes or add-ons to any of these packages.
Customized buffets are always welcome

NANCY'S ULTIMATE BUFFET
(15 person minimum)

APPETIZER

(choose one)

Spinach and Artichoke and Hummus Dip
Hot Crab Dip
Fruit & Cheese Tray
Anti-Pasta Tray

SALAD

Build Your Own Salad
Or
Caeser Salad

MAIN COURSE

Carved Prime Rib
Slow roasted and served with Horseradish Cream Sauce

Fried Shrimp
(5 per person, can also be served blackened or grilled)

Mashed Potato Martini Bar or Scalloped Potatoes

Asparagus with Hollandaise Sauce or Green Bean Almandine

Fresh Rolls with Butter

Dessert

Tiramisu
or
Dessert Display
Dessert Bars & Chocolate Covered Strawberries

\$35.95 per person

Additional service charge and sales tax apply.
Ask for substitutes or add-ons to any of these packages.

DESSERTS

\$4.50 per person.

(15 person minimum)

Key Lime Pie

Assorted Cheesecakes

Peach Cobblers

Tiramisu

Coupe Cardinal

Chocolate Lava Cake

Homemade Banana Pudding

Dessert Trays

Prices are per person.

Cookies And Brownies

\$2.50

Chocolate Covered Strawberries

\$3.00

Assorted Dessert Bars

\$3.75

Assorted Petit Fours

\$3.75

A cake-cutting fee of \$1.50 per person will apply to anyone bringing in a dessert from an outside source.

****Other desserts may be available and can be arranged according to your special needs.*

Additional service charge and sales tax apply.
Ask for substitutes or add-ons to any of these packages.

Consumption Based Beverage Service

House Liquors

\$6.00 Per Drink

House Liquors include: Famous Grouse Scotch, Jim Beam, Cruzan Rum, Svedka Vodka, Gilbey's Gin & Sauza Tequila

Premium Liquors

\$7.00 Per Drink

Premium Liquors include: Dewar's, Beefeater Gin, Absolut Vodka, Jack Daniel's, Bacardi Rum, José Cuervo, & Seagram's 7

Deluxe Liquors

\$9.00 Per Drink

Deluxe Liquors include: Chivas Regal, Crown Royal, Maker's Mark Bombay Sapphire, Myer's Dark Rum, Patron Tequila, & Ketel One Vodka

Beer

Domestic Beer \$4

Import Beer \$5

Wine

House Wines \$5.00 glass

Other Wines *Individually priced per glass and bottle*

DELUXE COFFEE STATION

Includes regular and decaffeinated coffee, flavored creamers, whipped cream and other wonderful additions.

\$2.95 per person

Nancy G's will be glad to order any special wine for your function with a two week's notice. Additional service charge and sales tax apply.

Special Event & Room Information

Thank you for your interest in Nancy G's Café and Bistro. Please find enclosed a sampling of menus from which to start your planning. I am confident that you will find it a good base from which to choose your final menu. I also hope that we can meet in the near future to further discuss how we can help plan your unique event at Nancy G's.

Reserving Space: A non-refundable deposit is required to secure space at Nancy G's. The balance of funds, if any, are due and payable upon receipt of service.

Alcoholic Beverages: Nancy G's is a fully licensed facility, which can serve any of your beverage needs. Please note that, due to state licensing regulations, we cannot allow the introduction of outside alcoholic beverages into Nancy G's. Events with guests under the age of 21 have special requirements. Therefore, Nancy G's must be notified in advance of any function where there may be guests under 21 years old.

Room Minimums: Depending on the date of event and its location in the facility, a minimum food and beverage amount may be required.

Additional Fees: Manned Carving Stations and Action Stations will require a \$50 Attendant Fee.

Overtime: All events are based on four hours. If the event runs over its allotted time, a \$100 fee per hour will be added to the total bill.

Menu and Final Arrangements: To ensure a flawless event, final menu selections should be made no less than two weeks prior. A final guest count must be submitted and guaranteed three business days prior to your event. Your final bill will be based on the number of guests or the final guarantee, whichever is higher. All food and beverage is subject to 20% service charge and 7% Fulton County tax.

The following services are included with facility fees:

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|---------------------------------------|----------------------------------|
| ~Consultation on room design | ~4 Hours of event time |
| ~Exclusive use of room | ~Buffet and seating table linens |
| ~Complete set-up of tables and chairs | ~Buffet and station decor |
| ~All accoutrements for service | |

Outside Suppliers / Deliveries: Please coordinate all outside suppliers with Nancy G's management team. Contact names, phone numbers and delivery times must be on file with Nancy G's. Nancy G's is not responsible for deliveries.