



Adriane's Delectables

Deluxe Buffet Package • 2024-2025



Adriane Larson, Owner & Chef

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Acworth, GA 30101

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A Full Service, Third Generation Catering Company

Adriane's Delectables, Inc is a licensed and insured caterer based out of Acworth, GA. Adriane has been serving the Metro-Atlanta area with fresh, homemade cuisine and outstanding service since 2002. Specializing in wedding and corporate events, Adriane has received over 100 awards in culinary expertise, such as:

- **Wedding Wire** Brides Choice Awards (Voted 2014-2020)
- **Best of the Knot Caterer** (Voted 2013-2014)
- **Best of Cobb Caterer** Recipient (2019)
- **1st Place Best of Cobb Caterer** (2020, 2021, 2022, and 2023)

Past & Present Clients

Former Governor Sonny Perdue, Bob Barr and Family, Johnny Isakson, Mayor Tommy Allegeood, Rep. Barry Loudermilk, Piedmont Hospital, Atlanta Chamber of Commerce, Foreign Dignitaries and Ambassadors of Poland, Germany, China, and Chile.

Adriane is a current member of the Atlanta and Cobb Chambers of Commerce and Marietta Kiwanis. She was a member of Leadership Cobb from 2013-2014.

References Available Upon Request.



Adriane's

Delectables Menu

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PASSED APPETIZER

On Silver Trays - Choice of One

Sausage Stars *1st Place Winner at "The Taste of Marietta"

Raspberry Chipotle Meatballs

Tomato Basil Bruschetta

Baked Brie Puffs with Raspberries

Vegetable Spinach Dip served on Bread Rounds

Hot Artichoke Spinach Dip served on Toasted Bread Rounds

Petite Quiches

SALAD

Choice of One / Includes rolls, whole grain bread and butter

Garden Salad Romaine and Field Green mix with Grape Tomatoes, Cucumbers, Black Olives, and Red Onion / Served with Balsamic and Ranch Dressing

Cesar Salad Romaine Lettuce, Tossed in Creamy Caesar Dressing, with Croutons, and Shredded Parmesan Cheese

Greek Salad Romaine Lettuce, Feta cheese, Grape Tomatoes, Kalamata Olives, Red Onion, and Pepperocinis- Served with Greek and ranch Dressing

Pear Salad Field Green Romaine Mix with Dried Cranberries, Gorgonzola Cheese, Roasted Pecans, and Sliced Pears- Served with Balsamic and Ranch Dressing

SIDES

Choice of Two

Fresh Green Beans with Herbed Butter

Seasonal Vegetable Medley

Broccoli with Herbed Butter

Maple Glazed Baby Carrots

Bow Tie Pasta with Cranberries & Almonds

Garden Pasta Salad with Sun Dried Tomatoes

Rice Pilaf

Twice Baked Mashed Potatoes

Roasted Red Potatoes with Garlic & Olive Oil

ENTRÉES

Choice of Two

Grilled Chicken with Peach Mango Salsa

Grilled Herbed Chicken Breast served with Sweet Chili Sauce

Honey Mustard Grilled Chicken Thighs

Chicken Marsala with Mushroom Gravy

Coconut Chicken Breast served with Sweet Chili Sauce

Marinated Honey Ginger Pork Tenderloin served with Horseradish Cream Sauce

Grilled Herbed Pork Tenderloin served with Horseradish Cream Sauce

Coca Cola Spiral Ham served with Honey Mustard

Grilled London Broil served with Horseradish Cream Sauce

Korean Barbecue Marinated Beef

Eye of Round Roast Beef served with Brown Gravy

Herbed Baked Tilapia served with Lemon

Tortellini Pasta Alfredo served with Parmesan Cheese

Baked Ziti with Meat Sauce



Adriane's

Delectables Notes

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Effective 1/1/2023 for The Cedars

Food & Services

Set up Includes Plastic Plates, Plastic Forks and Knives, Paper Napkins.

Complimentary Tastings are available for up to four guests. Each additional guest is \$35.00 per person.

Additional Food may be added: Appetizers and Sides: \$4.00 and up / Entrée: \$7.00 and Up

Carving Stations & Bars are available upon request for an additional charge of \$150.00 (for server and set up)

Coffee Services are available for \$3.00 per guest. Includes regular and decaf coffee, creamers, sugars and paper hot cups. Irish coffee mugs are available for an additional \$1.00 per guest.

Cake Cutting Services available for \$2.00 per guest (unless using Confection Perfection or Cakehouse On Main)

Gratuity for Staff: Once the final guest count is confirmed a week before the wedding, a gratuity of \$40.00+ per server will be added to the final catering invoice.

Complimentary To Go Basket is provided for the Bride and Groom.

Please Note: Children under the age of 4 years are not charged.

Also due to liability, no food may be taken off premises (excluding the Bride and Groom To Go Basket).

Alcohol & Bartenders

Basic Beverage Set Up

\$5.95 Per Guest Includes Ice for bar , Coke, Diet Coke,Sprite, Ice tea, and Water , Cocktail Napkins, served in Plastic Cups

Full Bar Set Up

\$8.95 Per Guest -Includes Ice For Bar, Coke, Diet Coke, Sprite, Ice Tea, Ginger ale, Tonic Water, Club Soda, Cranberry Juice, Orange Juice, Lemons, Limes, Stir Sticks, Cocktail Napkins , Served in Plastic Cups

Glassware available at an additional charge of \$4.00 per Guest plus \$100.00 for handling /delivery fee

Bartenders- \$250.00 per bartender. If guest count is above 100, two bartenders are required.

Clean Up

Only permitted decorations (crepe paper, streamers and bubbles) will be cleaned up at no additional charge. A cleaning fee of \$300.00 will be charge if you use any of the following unpermitted decorations: Birdseed, confetti, flower petals, rice, metallic streamers, ANHD paper products (per your contract with The Cedars)

Overtime

If overtime is desired, an additional charge of \$200.00 per hour will be added for catering staff. An additional \$75.00 per hour per bartender.