

# GARDEN & GUN

ATL CLUB GA

## HORS D'OEUVRES

AVAILABLE PER PERSON OR BY THE DOZEN

Seafood Towers Oysters, crab claws, cocktail shrimp	25 PP
Boiled Peanuts ( <i>Vegan</i> ) ( <i>gf</i> )	4 PP
Roasted Cauliflower & Chermoula ( <i>veg</i> ) ( <i>gf</i> )	4 PP
Roasted broccolini bites with paprika aioli ( <i>veg</i> )	5 PP
Fried green tomatoes with ranch ( <i>veg</i> )	5 PP
Pasta salad ( <i>veg</i> )	7 PP
Fried goat cheese bites with strawberry bacon jam	7 PP
Burger Sliders	36 Dozen
Fried Chicken Slider	38 Dozen
Pimento Cheese on buttermilk crackers ( <i>veg</i> )	28 Dozen
Deviled eggs ( <i>veg</i> )	34 Dozen
Shrimp Salad on saltines	48 Dozen
Banana Pudding	22 Dozen



Additional offerings may be made available by request.

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ATL CLUB GA

## SEATED MEAL

\$150 PP

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### STARTERS

*Served Family Style*

Oysters on the Half Shell   Cocktail Shrimp   Deviled eggs  
Pimento Cheese   Shrimp Salad on Saltines

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### SALAD COURSE

Green goddess dressing, pickled onion, salt-roasted carrots, goat cheese

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### ENTRÉE

*Choice of*

Smoked Roasted Chicken

*Sweet potato mash, sautéed greens, chicken jus*

Vegetable Platter

*Quinoa salad, cauliflower steak, pickled strawberry, chermoula, toasted almond*

Rainbow Trout

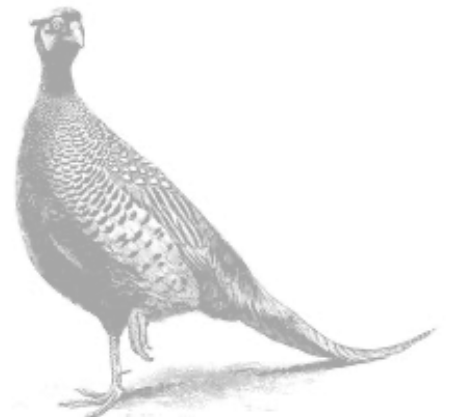
*Sea island red peas, Carolina gold rice, bitter green vierge, chili oil*

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### DESERT

*Choice of*

Chefs Choice



# GARDEN & GUN

ATL CLUB GA

## SEATED MEAL

\$100 PP

### STARTERS

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*Served Family Style*

Deviled eggs      Pimento Cheese      Shrimp Salad on Saltines

### SALAD COURSE

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Green goddess dressing, pickled onion, salt-roasted carrots, goat cheese

### ENTRÉE

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*Choice of*

Smoked Roasted Chicken

*Sweet potato mash, sautéed greens, chicken jus*

Vegetable Platter

*Quinoa salad, cauliflower steak, pickled strawberry, chermoula, toasted almond*

Rainbow Trout

*Sea island red peas, Carolina gold rice, bitter green vierge, chili oil*

### DESERT

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*Choice of*

Chefs Choice

