



Morning Breakfast



Traditional Continental Breakfast

Assortment of Muffins, Bagels, Breakfast Pastries, or Biscuits
Fresh Seasonal Fruits • Butter, Jelly, Cream Cheese
Assorted Breakfast Juices • Coffee with Cream and Sugar

On-The-Go Morning Breakfast

Country Ham Biscuits or Sausage Biscuits
Assorted Fresh Baked Breakfast Pastries
Fresh Seasonal Fruits • Assorted Fruit Yogurts
Assorted Breakfast Juices • Coffee with Cream and Sugar

The Basic Morning Breakfast

Fluffy Scrambled Eggs
Country Sausage Links or Crisp Bacon Slices
Oven Baked Biscuits or Bagels or Muffins
Butter, Jelly, Cream Cheese
Assorted Breakfast Juices • Coffee with Cream and Sugar

Corporate Morning Breakfast

Assorted Breakfast Wraps - BLT, Bacon, Egg, and Cheese,
and/or Sausage, Egg, and Cheese
Home Style Breakfast Potatoes or Hash Brown Casserole
or Southern Grits
Assorted Fruit Yogurts • Fresh Seasonal Fruits
Assorted Breakfast Juices • Coffee with Cream and Sugar

The Southern Breakfast

Buttermilk Pancakes or Belgian Waffles with Maple Syrup
Fluffy Scrambled Eggs • Fresh Seasonal Fruits
Country Sausage Links or Crisp Bacon Slices
Assorted Breakfast Juices • Coffee with Cream and Sugar

Hearty Steak and Eggs Breakfast

Grilled Tender Steaks or Grilled Pork Chops
Fluffy Scrambled Eggs
Home Style Breakfast Potatoes or Hash Brown Casserole
or Southern Grits
Oven Baked Biscuits or Bagels or Muffins
Butter, Jelly, Cream Cheese
Assorted Breakfast Juices • Coffee with Cream and Sugar

The Modern Breakfast

Country Ham and Cheese Quiche and/or Fresh Spinach
and Mushroom Quiche
Southern Grits with Crumbled Bacon, Chives,
Cheddar Cheese, and Petite Shrimp Toppings
Country Sausage Links or Crisp Bacon Slices
Home Style Breakfast Potatoes or Hash Brown Casserole
Breakfast Parfait with Granola, Yogurt, and Fresh Fruit
Assorted Breakfast Juices • Coffee with Cream and Sugar

Early Morning Breakfast Buffet

Fluffy Scrambled Eggs
Country Sausage Links or Crisp Bacon Slices
Home Style Breakfast Potatoes or Hash Brown Casserole
or Southern Grits
Fresh Seasonal Fruits • Assorted Breakfast Cereals
Oven Baked Biscuits or Bagels or Muffins
Butter, Jelly, Cream Cheese
Assorted Breakfast Juices • Coffee with Cream and Sugar



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Brunch Selections



A Silverware Affair Traditional Brunch

Fluffy Scrambled Eggs
 Oven Baked Biscuits or Bagels or Muffins
 Home Style Breakfast Potatoes or Hash Brown Casserole
 or Southern Grits
 Fresh Seasonal Fruit
 Marinated Crudités or Assorted Fresh Vegetables with Dip
 Petite Smoked Chicken Salad Croissants
 Italian Basil Pesto Pasta Salad
 Gulf Shrimp Cocktail Platter, Spicy Tomato Cocktail Sauce, Fresh Lemon
 or Smoked Salmon, Capers, Fresh Lemon
 Cream Cheese, Jelly, Butter, Tarragon
 Mayonnaise, Dijon Mustard
 Assorted Breakfast Juices or Iced Tea
 Coffee with Cream and Sugar

A Silverware Affair Elegant Brunch

Petite Breakfast Quiche Assortment
 Fresh Fruit Skewers Displayed in Wheat Grass
 Petite Buttermilk Pancakes Topped with Smoked Salmon
 and Crème Fraîche with Fresh Dill
 Roasted New Potatoes Roasted with Fresh Thyme,
 Rosemary, and Parsley
 Petite Beef Tenderloin Biscuits with Orange Marmalade
 Organic Spring Greens, Gorgonzola Cheese,
 White Balsamic Dressing
 Petite Crab Cakes with Remoulade Sauce
 Lemon and Raspberry Tartlets
 Assorted Breakfast Juices or Iced Tea
 Coffee with Cream and Sugar

Breakfast Stations

Gourmet Breakfast Parfait Bar

Assorted Yogurts, Assorted Fresh Diced Fruits, Crunchy Granola,
 Candied Nuts, Chocolate Sauce, Whipped Cream

Gourmet Martini Glass Grits Bar

Shredded Cheddar, Crumbled Bacon, Butter,
 Petite Shrimp, Fresh Scallion

Martini Glass Hashbrown Bar

Shredded Cheddar, Crumbled Bacon, Butter,
 Ketchup, House Seasoning

Belgian Waffle Station

Fresh Fruits, Seasonal Berries, Maple Syrup,
 Candied Nuts, Powdered Sugar, Whipped Cream

Chef's Omelet Station

Shredded Cheddar, Sautéed Mushrooms, Bell Peppers,
 Diced Onion, and Country Ham



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Corporate Lunches



Corporate Lunches are available for delivery only as a self serve buffet, prearranged platters, boxed lunches, or as a full service catering with staff, equipment, etc.

Regular Sandwiches and/or Wraps

Smoked Chicken Salad

Our Famous Smoked Chicken Salad, Lettuce, Tomato

Greek Chicken

Chicken Breast, Feta Cheese, Olives, Lettuce, Tomato, Greek Dressing

Chicken Caesar

Chicken Breast, Romaine Lettuce, Parmesan Cheese, Creamy Caesar Dressing

Honey Mustard Chicken

Chicken Breast, Bacon, Lettuce, Tomato, Honey Mustard

Barbecued Chicken

Chicken Breast, Cheddar Cheese, Lettuce, Barbecue Sauce

Fried Chicken

Fried Chicken Tenderloins, Lettuce, Tomato, Ranch Dressing

Shaved Pork

Smoked Pork, Caramelized Onion, Cheddar Cheese, Barbecue Sauce

Shaved Beef

Smoked Brisket, Caramelized Onion, Cheddar Cheese, Barbecue Sauce

BLT

Bacon, Lettuce, Tomato, Cheddar Cheese, Tangy Mayo

Turkey

Sliced Turkey Breast, Cheddar Cheese, Lettuce, Tomato, Dijon Mustard

Honey Ham

Sliced Honey Ham, Cheddar Cheese, Lettuce, Tomato, Dijon Mustard

Club Ham

Turkey, Bacon, Cheddar, Lettuce, Tomato, and Mayonnaise

Roast Beef

Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato, Horseradish Dressing

Vegetarian Sandwiches and/or Wraps

(Tofu or Meats can be added to any of these sandwiches)

Tomato Mozzarella

Fresh Mozzarella Cheese, Roasted Red Peppers, Fresh Basil Leaves, Fresh Sliced Tomatoes, Balsamic Vinaigrette

Fajita Vegetable

Portobello Mushroom, Peppers, Onions, Cheese, Cilantro, Salsa

Asian Thai Vegetable

Assorted Fresh Steamed Vegetables, Sweet Chili Sauce

Greek Vegetable

Mushrooms, Onions, Peppers, Feta Cheese, Greek Dressing



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Gourmet Salads

(Tofu or Meats can be added to any of these salads and dressing selections can be changed upon request)

Garden Salad

Iceberg Lettuce, Tomato, Cucumber, Carrots, Ranch

Organic Baby Spring Greens

Spring Greens, Tomato, Candied Walnuts, Shaved Parmesan,
Balsamic Vinaigrette

Classic Greek

Assorted Lettuces, Tomato, Cucumber, Olives, Pepperoncinis,
Feta Cheese, Greek Dressing

Caesar

Romaine Lettuce, Shaved Parmesan, Croutons,
Creamy Caesar Dressing

Asian

Spring Greens, Mandarin Oranges, Dried Cranberries,
Crispy Noodles, Sesame Vinaigrette

Chef

Lettuce, Tomato, Boiled Egg, Bacon, Bleu Cheese

Southwest

Iceberg Lettuce, Corn, Black Beans, Onion, Cilantro,
Tortilla Chips, Salsa and Ranch

Bleu Cheese Wedge

Iceberg Lettuce Wedge, Bacon, Tomato, Bleu Cheese

Spinach

Whole Leaf Spinach, Strawberries, Golden Raisins,
Gorgonzola, Raspberry Vinaigrette

Cold Sides

Creamy Red Skinned Potato Salad
Italian Basil Pesto Pasta Salad
Creamy Cole Slaw
Southern Macaroni Salad

Potato Chips
Fresh Fruit Salad
Fresh Vegetables with Dip

Assorted Cheeses and Crackers
Fresh Fruit Platter
Homemade Broccoli Salad

Hot Sides

Homemade Mashed Potatoes
Seasoned Rice Pilaf
Spanish Rice
Roasted New Potatoes
Scalloped Potatoes
Southern Style Green Beans
French Style Green Beans

Brown Sugar Baked Beans
Collard Greens
Pinto Beans
Black Beans
Broccoli Cheese Casserole
Macaroni and Cheese
Sweet Peas

Penne Pasta with Olive Oil
and Vegetables
Baked Asparagus
Roasted Vegetables
Vegetable Medley
Glazed Carrot and Pears
Buttered Corn



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Hot Entrees

Homemade Vegetarian Lasagna
Homemade Lasagna Bolognese
Homemade Chicken Lasagna Bianco
Fettuccini Alfredo
Spaghetti with Meatballs
Sicilian Chicken Parmesan
Homemade Manicotti
Baked Ziti
Herb Roasted Chicken Breasts
Creamy Chicken Casserole
Chicken and Wild Rice
Teriyaki Chicken with Pineapple
Country Breaded Chicken with Gravy
Chicken Breasts with a Spinach and Artichoke Cream Sauce
Italian Bruschetta Chicken with Diced Tomatoes,
Fresh Basil, and Balsamic

Chicken Wings – Buffalo, Barbecue, Plain, Lemon Garlic,
Hot Barbecue, Teriyaki Sesame
Southern Fried Chicken
Fajitas – Pork, Steak, Shredded Beef,
Chicken, Shrimp, Vegetable
Tacos- Pork, Steak, Shredded Beef, Ground Beef,
Chicken, Shrimp, Fish, Vegetable
Barbecued Chicken
Barbecued Pork Shoulder
Dijon and Herb Pork Loin
Barbecued Beef Brisket
Homemade Pot Roast with Vegetables
Homemade Meatloaf
Barbecued Memphis Style Ribs
Sliced Roast Beef with Gravy
Lemon Dill Baked Salmon
Parmesan Tilapia

Breads

Dinner Rolls with Butter
Homemade Buttermilk Biscuits
Homemade Cornbread Muffins
Garlic Bread
Assorted Dinner Breads with Seasoned Olive Oil

Beverages

Sweet Iced Tea	Soft Drinks
Unsweet Iced Tea	Assorted Juices
Fruited Tea	Bottled Water
Pink Lemonade	Coffee Service
Homemade Punch	



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Buffet Meals

ALL MENUS CAN BE CUSTOMIZED TO SUIT YOUR NEEDS



Dinner Entrees

Coq Au Vin - Chicken slow cooked in a broth of white wine, fresh garlic, baby carrots, pearl onions, button mushrooms, and fresh herbs

Chicken Cordon Bleu - Lightly breaded chicken breasts stuffed with melted cheese and ham

Smoked Chicken Breasts with Barbecue Sauce - Smoked on a hickory pit for hours and then topped with our homemade barbecue sauce

Mango and Herb Stuffed Chicken – Island spices and fresh diced mango create a wonderful filling

Smothered Chicken Breasts – Smothered in baked apples and French brie

Mountain Chicken - Topped with cheddar cheese, crumbled bacon, and house seasoning

Herb Roasted Chicken Breasts - Seasoned with our house mixture of herbs including garlic, rosemary, and fresh thyme

Tuscan Chicken - Chicken baked in a spinach and artichoke cream sauce

Italian Herbed Chicken Breasts – Topped with Fresh Tomato and Basil Leaf Salsa

Teriyaki Glazed Chicken with Pineapple Slices - Succulent chicken breasts oven roasted in a homemade teriyaki glaze topped with baked pineapple slices

Mojito Chicken - Baked chicken glazed with a delectable concoction of dark rum, mint, and fresh lime

Lasagna Bianco - Chicken cooked in an Italian white sauce layered with spinach and artichokes in ricotta cheese and topped with parmesan cheese

Traditional Lasagna Bolognese - Made with layers of beef, ricotta, mozzarella, and our homemade Sicilian tomato sauce

Sliced Whole Pork Loin - Slow roasted pork tenderloin seasoned with our house mixture of herbs and spices

Sliced Vanilla Honey Ham - Glazed with a homemade honey maple glaze

Whole or Carved Smoked Turkey- Traditional baked turkey seasoned with our house blend and served with a fresh cranberry salsa

Leg of Lamb - Slow roasted with rosemary and herbs served with fresh mint compote

Herb Encrusted Beef Tenderloin – Served with horseradish cream

Beef Wellingtons - Beef tenderloin with a mushroom duxelle wrapped in a puff pastry

Sliced Herb Rubbed Roast Beef – Served with Horseradish and Au Jus

Smoked Beef Brisket - Served with a side of barbecue sauce or brown gravy

Beef Bourguignonne - Tender pieces of beef in a bourguignonne sauce over egg noodles

Chile Glazed Salmon - Glazed in a light sweet Asian chile sauce

Herb Encrusted Tilapia - Baked fresh tilapia coated in a parmesan herb crust

Grilled Citrus Shrimp Skewers - Gulf shrimp basted in a citrus vinaigrette

Shrimp Scampi – Shrimp in Olive Oil, Garlic, Butter, and Spices

Crab Cakes - Handmade crab cakes with a homemade remoulade cream

Shrimp Cakes - Handmade shrimp cakes made with Japanese panko breadcrumbs



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Buffet Meals

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Salads

Salad Martinis

Guests choose topping like toasted walnuts, mandarin oranges, tomatoes, fresh mozzarella balls, olives, cheeses, croutons, and dressings or have the toppings prearranged by our staff on skewers in the glasses just like olives for the martini!

Fresh Garden Salad

Ranch, Bleu Cheese, Italian Vinaigrette, French, or Honey Mustard

Organic Baby Spring Greens, Gorgonzola, Candied Walnuts, Raspberries, Balsamic Vinaigrette

Italian Caesar Salad, Creamy Caesar Dressing, Croutons, Fresh Shaved Parmesan

Vine Ripe Tomato and Fresh Mozzarella Salad, Fresh Basil, Balsamic Reduction

Homemade Greek Salad, Feta, Kalamata Olives, Red Onion, Pepperoncinis

Wilted Spinach Salad, Fresh Strawberries, Warm Bacon Vinaigrette

Italian Basil Pesto Penne Salad

Chilled Asparagus Salad with Chevre, Caramelized Onions, and a Tarragon Aioli

Beet Salad with Chevre and Fresh Chive Drizzle

Roasted Vegetable Salad with a Chive Vinaigrette

Starches

Southern Grits or Mashed or Sweet Potato

Martini Bar

Guests top their own martini glasses full of mashed or sweet potatoes or Southern grits with cheese, butter, bacon, scallion, petite shrimp, brown sugar, etc.

Creamy Scalloped Potatoes

Roasted New Potatoes with Fresh Herbs and Sea Salt

Twice Stuffed Baked Potatoes

Roasted Thyme and Sea Salt Fingerling Potatoes

Roasted Sweet Potatoes, Purple Passion Potatoes, and Gala Apples

Cheddar or Garlic Homemade Mashed Potatoes

Herbed Rice Pilaf

Smoked Gouda Grits

Penne Pasta w/Garlic and Olive Oil, Tomato, or Creamy Mushroom Alfredo Sauce

Sides

Butter and White Wine Sautéed Mushrooms

Seasoned Vegetable Medley

Roasted Vegetables – Squash, Zucchini, Roasted Peppers and Onions

French Style Orange Infused Green Beans

Southern Style Green Beans

Squash and Zucchini Gratin

Broccoli Cheese Bake

Baked Lemon Butter Asparagus

Glazed Carrot and Pears

Orange Glazed Snow Peas



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Themed Buffets

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Tuscan

Cocktail Hour Hors d'oeuvres

Artichoke Bruschetta and Tomato Bruschetta

Assorted Green and Black Olives

Roasted Red Pepper Spread with Rustic Breads and Crackers

Assorted Domestic and International Cheeses

Pears and Figs Wrapped in Prosciutto Drizzled
with Balsamic Reduction

Dinner Buffet

Organic Baby Spring Greens with an Italian Vinaigrette

Fresh Heirloom Tomatoes with Fresh Mozzarella Slices

Penne Pasta and Spaghetti with Marinara
and Creamy Mushroom Alfredo Sauce,
Fresh Basil, and Shaved Parmesan

Sicilian Meatballs In a Tomato Cream Sauce

Tuscan Herbed Baked Chicken in a Spinach
and Artichoke Cream Sauce

Roasted Vegetables - Squash, Zucchini, Onions, Peppers

Assorted Breads with Seasoned Olive Oil

Italian

Cocktail Hour Hors d'oeuvres

Homemade Spinach and Artichoke Dip with Tortilla Chips

Italian Tomato and Basil Bruschetta

Crab and Cheese Stuffed Mushroom Caps

Dinner Buffet

Italian Garden Salad

Sicilian Chicken Parmesan or Beef and Burgundy Wine Sauce

Homemade Lasagna or Manicotti

Roasted Italian Vegetables • Fresh Baked Garlic Bread

New Orleans Cajun Fest

Cocktail Hour Hors d'oeuvres

Cajun Peel and Eat Shrimp

Mini Muffalattas • Seafood Gumbo or Jambalaya

Dinner Buffet

Shrimp Po Boys • Blackened Chicken Pasta

Corn on the Cob • Garlic and Parsley New Potatoes

Creamy Cole Slaw • Hushpuppies



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Themed Buffets

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Southern Barbecue

Cocktail Hour Hors d'oeuvres

Assorted Cheeses with Crackers
Fresh Vegetable Platter with Creamy Herb Dip
Fresh Watermelon and Mint Skewers

Dinner Buffet

Barbecue Pork Shoulder, Beef Brisket, or Smoked Chicken
Memphis Style Barbecue Ribs • Brown Sugar Baked Beans
Creamy Cole Slaw • Red Skinned Baked Potato Salad
Hot and Mild Barbecue Sauce
Sandwich Buns and Dinner Rolls

Mexican

Cocktail Hour Hors d'oeuvres

Homemade 5-layer Mexican Dip
Fresh Salsa with Cilantro • Tortilla Chips

Dinner Buffet

The Taco Buffet - Seasoned Ground Beef, Chicken, or Steak

The Fajita Buffet - Chicken, Steak, or Shrimp
Refried Beans or Black Beans
Spanish Rice or Vegetable Medley
Shredded cheddar, lettuce, tomato, onions, jalapeños,
hard and soft tortillas, sour cream, guacamole

Caribbean Luau

Cocktail Hour Hors d'oeuvres

Assorted Fresh Fruit Skewers
in Wheat Grass, Honey Lime Dip
Fresh Vegetable Selections with Creamy Herb Dip
Jerk Chicken, Shrimp, or Salmon Skewers
with Pineapple Salsa

Dinner Buffet

Garden Salad with Tangy Citrus Vinaigrette
Jerk Pork Loin Stuffed
with Pineapple Mango Chutney
Jumbo Lump Crab Cakes
Spicy Creole Rice
Kettle Black Beans
Sweet Hawaiian Bread



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Hors d'oeuvre Selections



Fresh Fruits, Vegetables, and Cheeses

Fresh Seasonal Fruit Display with Vanilla Cream
 Assorted Fresh Vegetable Display with Creamy Herb Dip
 Assorted Crudités Marinated in a Homemade
 White Balsamic and Herb Vinaigrette
 Platter of Roasted Vegetables with a Light Chive Aioli
 Domestic and International Cheese Selections with Crackers
 Fruited Brie - Apricot, Peach, or Orange
 Antipasto Display – Marinated Artichokes, Olives,
 Sliced Meats, Cheeses, Marinated Vegetables
 Assorted Antipasto Skewers
 Vegetable Spring Rolls with Apricot Sauce
 Roasted Vegetable Tartlet
 Brandied Peaches and French Brie Puff
 Grilled Vegetable and Pesto Flatbread
 Greek Spanakopita with Feta Cheese and Spinach
 Sweet Potato Puffs
 Mac and Cheese Tartlets

Cold Hors D'oeuvres and Salads

Italian Tomato Bruschetta with Aged Balsamic
 Petite English Cucumber Cups Filled
 with Smoked Chicken Salad
 Vine-Ripe Tomatoes Stuffed with Cream Cheese and Tarragon
 Celery Barquettes with Bleu Cheese Mousse and Walnuts
 Herbed Goat Cheese Stuffed Pepperocinis
 Homemade Tomato and Mozzarella Salad with Fresh Basil
 Fresh Cucumber Salad with Rice Vinegar
 Petite Plated Caesar Salads
 Homemade Italian Tri-Colored Pasta Salad
 Greek Salad with Peppers, Olives, and Feta Cheese
 Homemade Traditional Potato Salad
 Homemade Macaroni Salad
 Garden Fresh Broccoli Salad
 Fresh Shredded Carrot and Raisin Salad
 Traditional Stuffed Boiled Eggs
 Three Bean Salad



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Hors d'oeuvre Selections



Finger Sandwiches, Petit Biscuits, Mini Rolls, and More

Assorted Gourmet Finger Sandwiches

Mini Maple Ham or Smoked Turkey Croissants
with Dijon Mustard Dressing

Bite Size Rolls Stuffed with Shredded
Chicken, Beef, or Pork with Tangy Barbecue Dressing

Petite Sliced Pork Loin Biscuits
with Orange Marmalade

Mini Beef Tenderloin Biscuits
with Horseradish Cream

Petite Cuban Sandwiches

Bite Size Philly Cheese Steaks

Petite Rueben Sandwiches with Sauerkraut
and Homemade Dressing

Mini Orange Muffins with Smoked Turkey
and Cranberry Relish

Rosemary Mini Muffins with Smoked Ham and Peach Relish

Petite Meatball Parmesan Sandwiches

Mini Cheeseburgers with Lettuce and Tomato

Mini Hot Dogs with Condiments

Petite Bacon, Lettuce, and Tomato Croissants
with Tomato Mayonnaise

Petite Wraps – Roast Beef/Swiss, Turkey/Cheddar,
Smoked Chicken Salad, Portobello/Red Pepper

Dips and Spreads

Homemade Spinach & Artichoke Dip with Tortilla Chips

Cheddar and Beer Dip with Pretzels

Roasted Red Pepper Spread with Crostini

Caramelized Onion and Gorgonzola Spread with Toast Points

Creamy Crab Dip with Assorted Breads

Fresh Seafood Dip with Tortilla Chips

Olive Tapenade with Crostinis

Middle Eastern Hummus with Pita Bread

White Bean Dip with Roasted Tomato, Chipotle,
and Corn Salsa with Tortilla Chips

Corn, Black Bean, and Roasted Red Pepper Salsa
with Tortilla Chips

Southwestern Layered Dip Served
with Seasoned Tortilla Chips

Spicy Salsa & Cool Cream Cheese Spread
with Crackers or Tortilla Chips

Mushrooms and Such

Mushroom Caps Stuffed with Fresh Herbs, Panko,
Parmesan Cheese

Spinach and Artichoke Stuffed Mushroom Caps

Oven Baked Portobello Caps Topped with Basil, Marinara
and Mozzarella Cut into Pizza Wedges

Crab Imperial Stuffed Mushrooms Caps

Assorted Mini Quiche

Lemon Marinated Tortellini and
Sun-Dried Tomatoes Skewers

Chef's Collection of Assorted Canapés

Herbed Artichoke and Parmesan Tartlets
with Light Lemon Aioli

Mini Deep Dish Pizzas



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Hors d'oeuvre Selections



Fresh Seafood Hors d'oeuvres

Gulf Shrimp Cocktail Served with Fresh Lemon Slices
and Spicy Tomato Cocktail Sauce

Snow Pea Wrapped Shrimp Skewers with Lemon Aioli

Coconut Lobster Tail Skewers

Petite Lobster Pies

Salmon and Asparagus Puff

Salmon Satay with Fresh Dill and a Creamy Dipping Sauce

Gulf Shrimp Kabobs with Teriyaki Dipping Sauce

Bacon Wrapped Shrimp with a Basil Garlic Stuffing

Barbecue Shrimp and Grits Tartlet

Petite Crab Cakes with Horseradish Remoulade

Island Coconut Breaded Shrimp with Sweet Orange Sauce

Bacon Wrapped Sea Scallops

Oysters on the Half Shell, Fresh Lemons, Hot Sauce

Sliced Smoked Salmon with Red Onion, Capers, and Lemons

Grilled Mediterranean Tuna Skewers with
Spicy Sundried Tomato Dip

Assorted Sushi and California Rolls with Wasabi and Ginger

Tartlets with Smoked Salmon, Cream Cheese,
Cracked Pepper and Lime

New Potatoes Topped with Sour Cream and Caviar

Beef, Chicken, Pork, Etc.

Sweet and Spicy or Italian Style Meatballs

Petite Shepherd's Pie

Shaved Beef Served on a French Crisp
Drizzled with Horseradish Sauce

Tender Steak and Vegetable Kabobs

Asian Beef Salad Served on a Fried Egg Roll Wrapper

Petite Beef Wellingtons with Mushroom Duxelle

Petite Beef or Pork Spanish Empanadas

Mini Beef or Chicken Fajita Rolls

Chicken Drumettes in a Spicy Orange or Traditional Barbecue Sauce
with Bleu Cheese and Celery

Asian Teriyaki and Sesame Chicken Wings

Mediterranean Chicken Kabob

Caramelized Onion and Smoked Chicken Tartlets

Southern Chicken Fingers with Honey Mustard
and Barbecue Sauces

Southwestern Smoked Chicken, Black Olives,
and Parsley Pesto in a Tortilla Cup

Seasoned Chicken Kabobs with Pineapple and Vegetables

Pecan Chicken Rolls on Bamboo Knotted Skewers

Raspberry Chipotle Chicken Skewers

Petite Chicken Parmesan on French Crisp Topped
with Mozzarella and Drizzled with Marinara

Prosciutto Wrapped Asparagus with Tarragon Aioli

Citrus Ginger Pork Kabobs with Pineapple Chunks

Baked Potato Skins Topped with Cheese, Bacon and Chive
with a Cool Sour Cream Dipping Sauce

Pears Wrapped with Prosciutto on Crostini
with Balsamic Reduction

Petite Lamb Skewers with Mint Jelly



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Seated Dinners

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Hors d'oeuvres, dessert bars, coffee bars and other additions can be added to these to create a wonderful dining experience.

All below seated dinners are served with preset iced tea and water, salad of your choice, and baskets of bread and butter.

Salad Selections

Garden

Grape Tomatoes, Cucumber, Carrots, Buttermilk Ranch

Caesar

Fresh Shaved Parmesan, Garlic Croutons, Caesar Dressing

Greek

Kalamata Olives, Feta, Pepperoncini, House Greek Dressing

Spinach

Crumbled Bacon, Fresh Strawberries, House Vinaigrette

Mixed Greens

Chevre, Caramelized Vidalia Onions,
Spiced Pecans, Apple Cider Vinaigrette

Organic Spring Greens

Gorgonzola, Fresh Pears, Citrus Vinaigrette

Tomato Stack

Fresh Mozzarella, Basil, Balsamic Vinaigrette

Asian

Mandarin Oranges, Bleu Cheese, Sesame Vinaigrette

Single Entree

Island Steak

Orange Mojo Sauce, Fingerling Potatoes, Grilled Pineapple

Marinated Beef Tenderloin

Garlic Mashed Potato, Roasted Asparagus

Roasted NY Sirloin

Baked Asparagus, Sauteed Mushrooms

Slow Cooked Prime Rib

Fingerling Potatoes, Sauteed Mushrooms

Citrus Roasted Chicken

Artichoke Potato Mash, French Style Green Beans

Herb Roasted Chicken Breast

Sweet Potato Souffle, French Style Green Beans

Herb de Provence Chicken Breast

Mango Orzo, Fresh Sauteed Vegetables

Seasoned Turkey Breast

Sage Dressing, Fresh Sauteed Vegetables

Sliced Island Pork Loin

Orange Mojo Sauce, Pineapple Orzo,
Fresh Sauteed Vegetables

Jumbo Prawns

Smoked Gouda Grits, Braised Spinach

Grilled Swordfish Steak

Oven Roasted Fingerling Potatoes, Braised Spinach

Grilled Salmon

Sesame Lime Honey Sauce, Sweet Potato Souffle,
Fresh Vegetables

Seared Grouper

Citrus Butter, Fingerling Potatoes, Fresh Sauteed Vegetables

Oriental Soy Sea Bass

Gingered Vegetables over Rice



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Seated Dinners

ALL MENUS CAN BE CUSTOMIZED TO SUIT YOUR NEEDS



Duet Entree

CUSTOM DUETS ARE AVAILABLE

Beef Tenderloin and Grilled Prawns

Roasted New Potatoes, Asparagus, Lemon Drizzle

Beef Tenderloin and Maryland Crab Cake

Fingerling Potatoes, French Style Green Beans,
Lemon Drizzle

Beef Tenderloin and Petite Lobster Tail

Pasta Alfredo, French Style Green Beans, Lemon Drizzle

Beef Tenderloin and Grilled Citrus Salmon

Garlic Mashed Potatoes, Fresh Sauteed Vegetables

Herbed Chicken and Grilled Citrus Salmon

Fingerling Potatoes, Fresh Sauteed Vegetables

Italian Bruschetta Chicken and Grilled Prawns

Artichoke Mashed Potatoes, Fresh Sauteed Vegetables

Herbed Chicken and Maryland Crab Cake

Garlic Mashed Potatoes, Fresh Sauteed Vegetables



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Southern Gourmet



Hors d'oeuvres

Vegetarian

Tomato Bisque Shot
with Petite Grilled Cheese

Fried Green Tomatoes
with a Tarragon Butter

Classic Baked Cheese Puffs

Assorted Crudités with Pimiento
Buttermilk Ranch Dip

Southern Sweet Potato Puffs

Assorted Fresh Fruits
with a Mint Julep Dip

Southern Cornbread and Sage-Stuffed
Mushrooms

Petite Mac and Cheese Tartlets

Brandied Peaches and Brie on Crostini

Cherry Tomatoes Stuffed
with Smoked Gouda Grits

Roasted Tomato and Artichoke Bruschetta

Southern Hashbrown Bowls

Southern Hummus with Black Eyed Peas

Vidalia Onion and Fig Tartlets

Petite Cheddar Scallion Biscuits

Homemade Spinach and Artichoke Dip
with Tortilla Chips

Seafood

Blackened Catfish Sliders with Remoulade
and Shredded Lettuce

Homemade Crab Fritters

Crab Puffs with a Pepper Jelly Sauce

Petite Crab Cakes with
Remoulade Sauce

Warm Crab Dip with Toast Points

Petite Oyster Shooters

Petite Plated Shrimp and Grits

Coconut Shrimp with a Georgia Peach
and Vidalia Onion Dip

Baked Shrimp Toasts

Petite Crawfish Pies

Honey Dijon Salmon and
Asparagus Puffs

Smoked Salmon Spread with
Toast Points and Crackers

Petite Jalapeño and Lime Fish Tacos
with Soft Tortillas, Fresh Guacamole,
and Tomato Salsa

Proteins

Southern Egg Rolls – Tasso Ham, Collards,
Roasted Chicken, Peach Chutney Dipping Sauce

Red Beans and Rice Spring Rolls
with a Creole Tomato Dipping Sauce

Petite BLT's with Homemade Mayo

Bacon Wrapped Chicken with Cheese

Chicken Dijon in Puff Pastry

Assorted Cold Canapés

Fried Green Tomato BLT Croissants with Bacon,
Arugula and Spicy Tomato Aioli

Petite Barbecue Pork Sliders
with Creamy Cole Slaw

Pecan Chicken Tenders
with Honey Mustard

Chipotle Mustard Blackened
Chicken Skewers

Petite New Potatoes
with Bacon and Cheese

Little Devils – Creamy Deviled Eggs
with Paprika and Fresh Parsley

Southern Chicken Salad Croissants

Virginia Ham and Homemade
Pimiento Biscuits

Orange Marmalade Roasted
Pork Loin Biscuits

Petite Sheppard's Pie

Petite Beef Tenderloin Biscuits
with Wild Cherry Aioli



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Southern Gourmet



Southern Charm Salads and Soups

Cajun Clam Chowder
Crab Bisque and Tomato Bisque Shots with Basil Chiffonade
Potato, Leek, and Roasted Garlic Soup,
Creek Shrimp and Tomato Chive Salsa
Chicken and Andouille Gumbo
Red Potato and Parsley Salad
Grated Cabbage and Carrot Salad
Summer Tomato and Vidalia Onion Salad with Cucumbers
Smoked Bacon and Bleu Cheese Potato Salad
Arugula Salad with Goats Cheese, Roasted Peppers,
and Roasted Garlic Vinaigrette
Iceberg Salad, Buttermilk Basil Blue Cheese Dressing,
Applewood Smoked Bacon, Grape Tomatoes
Warm Sea Scallop on Butter Lettuce with Lime Dressing
Gulf Shrimp and Rice Salad with Roasted Corn, Scallions,
Lemon Dill Vinaigrette

Classic Southern Sides

Blue Cheese Macaroni
Smoked Gouda Grits
Creamed Corn
Southern Style Green Beans
Southern Succotash
Whipped Potatoes
Slow Cooked Collard Greens
Stewed Okra and Tomatoes
Pimiento Cheese Grits
Buttermilk Biscuits with Apple Butter
Baked Cornbread Muffins with Honey Butter

Hearty Entrees from the South

Bowtie Pasta, Applewood Smoked Bacon, Sundried Tomatoes,
Blue Cheese, Cracked Pepper Cream Sauce
Southern Fried Chicken
Pan Roasted Chicken with Collards and Cabbage
Fresh Herb and Honey Roasted Pork Loin
Hickory Smoked Pork Shoulder
Cedar Planked Salmon with a Dill Butter
Pan Seared Grouper with a Jalapeño and Mango Vinaigrette
Veal Meatloaf with a Mushroom and Sage Gravy
Topped with Fried Onions
Sliced Beef Brisket with Tangy Barbecue Glaze
Braised Short Ribs in a Cabernet Reduction
with Cipolini Onions and Carrots
Slow Cooked Beef Tenderloin
with a Peppercorn Herb Butter

Southern Desserts

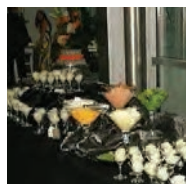
(please see our desserts menu for more selections)

Petite Berry Cobblers
Mini Pecan Pies with a Bourbon Sauce
Summer Berries with Grand Marnier
and Brown Sugar Sabayon
Petite Banana Pudding Tartlets
Petite Lemon Puffs
Mini Sweet Biscuits with Whipped Fresh Cream
and Strawberries



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Hors d'oeuvre Stations



Traditional Landscape

Fresh Assorted Fruits
Imported and Domestic Cheeses
Fresh Sliced Crudités
Savory Spreads and Dips
Assorted Crackers and Thin Breadsticks

Middle Eastern Display

Homemade Hummus
Tabouleh and Babaghanoush
Kalamata Olives, Roasted Red Peppers
Marinated Artichokes and Mushrooms Cucumber
and Tomato Salad
Pepperoncinis, Feta Cheese
Sliced Pita Wedges

Chilled Seafood Station

Smoked Norwegian Salmon
Chilled Jumbo Shrimp
Oysters on the Half Shell
Chive Crème Fraiche
Horseradish Aioli, Classic Cocktail Sauce
Crackers, Lemon Wedges, Hot Sauce

Tuscan Bounty Table

Imported Meats and Cheeses
Assorted Fresh Vegetables and Olives
Artichoke, Mushroom, & Olive Tapenade
Prosciutto Wrapped Fruits
Herbed Olive Oils, Aged Balsamic Vinegar
Grilled Breads and Focaccia

Quesadilla Station

Smoked Chicken and Chevre Quesadillas
Roasted Vegetable and Monterrey Jack Cheese Quesadillas
Grilled Pear and Gorgonzola Quesadillas
Selection of Toppings, Chutneys, and Balsamic Reduction
Served in Traditional Flour Tortillas

Bruschetta Connection

Olive Tapenade
Artichoke and Parmesan
Italian Tomato and Basil
Creamy Brie and Chutney
Crostinis and Crusty Breads
Aged Balsamic Vinegar

Custom Carving

Beef Tenderloin, Horseradish Cream
Prime Rib, Horseradish Cream
Herbed Roast Beef, Horseradish Cream
Smoked Beef Brisket, Barbecue Glaze
Herb Rubbed Pork Loin with Dijon Mustard
Vanilla Honey Ham with Fruited Chutney
Turkey Breast, Cherry Peach Compote
Fresh Baked Rolls

Skewer Station

Seasoned Chicken Satays
Marinated Beef Skewers
Gulf Shrimp Skewers
Assorted Vegetables on Bamboo Knotted Skewers
Horseradish Cream, Raspberry Chipotle Glaze,
Asian Sesame, Creamy Dill, and Classic Barbecue



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Dinner Stations



Green and Grilled

Thinly Sliced Herb Crusted Beef Tenderloin or Pepper Crusted Tuna Steak
Thinly Sliced Wood-Fired Chicken
Bed of Baby Greens
Complementary Sauces
Small French Rolls and Crostini
Baby Spinach and Cherry Tomato Salad
Red Onions, Pine Nuts, Lemon Vinaigrette

East Meets West

Spiced Sesame Swordfish
Thai Rubbed Grilled Chicken
Peking Duck Wraps
Thai Cucumber Salad, Grilled Pineapple
Pacific Rim Salad

Tuscan

Rosemary and Garlic Rubbed Lamb Roast
Spinach and Artichoke Baked Chicken
Tomato, Basil, and Fresh Mozzarella, Olive Oil,
Sea Salt, Balsamic Reduction
Roasted Vegetables
Focaccia Bread

Custom Carving

Beef Tenderloin, Horseradish Cream
Prime Rib, Horseradish Cream
Herbed Roast Beef, Horseradish Cream
Smoked Beef Brisket, Barbecue Glaze
Herb Rubbed Pork Loin with Dijon Mustard
Vanilla Honey Ham with Fruited Chutney
Turkey Breast, Cherry Peach Compote
Fresh Baked Rolls

MexiCan-Can

Fish Tacos with Cabbage Slaw, Guacamole
Chicken Con Queso, Soft Tortillas, Shredded Lettuce,
Pico De Gallo
Pork Quesadillas with Cilantro Cream
Garlic and Shrimp in Olive Oil
Chicken and Chorizo Paella with Clams and Mussels

Ballpark Station

Tortilla Chips, Cheese Sauce, Salsa Jalapeños
Corn Dogs with Condiments
Hamburgers with Condiments



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Dinner Stations



Barbecue Station

Pork Sandwiches with Cole Slaw
Sliced Beef Brisket
Barbecued Ribs
Trio of Sauces
Baked Red Potato Salad

Pasta Station

Pasta Francesca - Caramelized Onions, Spinach,
Sun Dried Tomatoes, Feta
Tortellini with Basil Pesto, Shaved Parmesan
Cracked Black Pepper Penne, Fresh Asparagus
in Alfredo Sauce

Mashed Potato Martini Bar

Toppings of Sautéed Wild Mushrooms, Caramelized Onions,
Shredded Cheddar, Chopped Bacon, Sour Cream,
Herbed Butter

Seafood Station

Lemon Basil Swordfish
Grilled Atlantic Salmon
Seared Peppercorn Tuna Steaks
Mango Salsa, Tomato Beurre Blanc, Balsamic Reduction

Salad Station

Seasonal Greens, Dried Cranberries, Chevre,
Balsamic Vinaigrette
Baby Spinach Salad, Roma Tomatoes, Pine Nuts,
Red Onion, Lemon Vinaigrette
European Rolls and Breads, Herbed Olive Oil
and Sweet Butter

Hearth

New England Clam Chowder
Butternut Apple Bisque
Assorted Rolls, Crusty Breads, Crackers

Autumn Bounty

Grilled Apple Wood Chicken with Autumn Chutney
Grilled Sirloin, Red Wine Reduction
Herb Rubbed Pork Tenderloin
Roasted Root Vegetables with Rosemary

Atlantic Station

Grilled Marinated Jumbo Shrimp, Sun Dried Tomato Aioli
Grilled Atlantic Salmon, Mango Salsa
Cilantro Lime Marinated Sea Scallops
Steamed New Potatoes, Parsley, Butter



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Dessert Selections



All of A Silverware Affair's desserts are homemade and created just for your event. Our hors d'oeuvre size desserts are perfect for hors d'oeuvre parties or for light bites at the end of a large buffet meal. Our full size desserts are perfect for buffet meals and seated dinners. Lastly, we have presented to you a few of our client's favorite dessert stations like our Chocolate Fountain Station and our famous Dessert Pizza Station! Feel free to mix and match any of our items to create the perfect selections for you and your guests!

Hors d'oeuvre Size Desserts

Chocolate Dipped Fresh Garden Strawberries
 Country Banana Pudding Tartlets
 Meyer Lemon and Wild Blueberry Squares
 Spiced Cherry Cheese Bars
 Tower of Vanilla Crème Puffs with White Chocolate
 Decadent Chocolate Mousse Shots
 Petite Collection of Assorted Cupcakes
 Mini Cinnamon and Spice Carrot Cakes
 Coffee and Cocoa Italian Tiramisu
 with Fresh Whipped Caramel Cream
 Petite Coconut Flake Cakes
 Oven Baked Greek Baklava
 Assorted Chocolate Truffles
 Petite Peanut Butter Pies Topped
 with Crushed Toasted Nuts
 Petite Double Fudge Chocolate Cake Squares
 Mini Southern Pecan and Praline Pies
 Milk Chocolate Cups Filled with Chocolate Crème
 Moist Yellow Pound Cake Squares
 Double Chocolate Fudge Brownies
 Mini New York Style Cheesecake
 Cookies and Cream Tartlets
 Petite Pineapple Upside-Down Cakes
 Homemade Assorted Cookie

Full Size Desserts

Decadent Double Chocolate Cake
 Country Vanilla Banana Pudding
 Chocolate and Vanilla Layered Trifle
 Spiced Carrot Cake with Cream Cheese Frosting
 Coffee and Cocoa Italian Tiramisu
 with Fresh Whipped Caramel Cream
 Moist Coconut Flake Cake
 Peanut Butter Pie Topped with Crushed Toasted Nuts
 Glazed Fresh Fruit Tarts
 Couture Cupcake Collection
 Moist Pound Cake with Fresh Whipped Cream and Berries
 Chocolate Silk Pie with Whipped Cream and Shaved Chocolate
 Sour Cream Coffee Cake with Sweet Vanilla Icing Drizzle
 Homemade Strawberry Shortcake
 with Fresh Vanilla Whipped Cream
 New York Style Cheesecake
 Southern Pecan and Praline Pie
 Cookies and Cream Layered Trifle
 German Chocolate Cake
 Warm Peach and Cherry Crumble
 Pineapple Upside-Down Cake with Brown Sugar and Cherries
 Warm Apple, Peach, or Cherry Cobble
 South Florida Key Lime Pie
 Baked Pies – Apple, Cherry, or Blueberry
 Fall Pumpkin Spice Pie
 Moist Italian Crème Cake



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Dessert Selections



Dessert Stations

Chocolate Fountain Station

Milk, White, or Dark Chocolate Fountain
with Fresh Fruits, Marshmallows, Brownies,
Crème Puffs, Pretzels, and Skewers

Gourmet Dessert "Pizza" Station

Sugar Cookie Crust with Vanilla Crème Topped
with Assorted Fruits & Berries

Peanut Butter Cookie Crust with Creamy
Peanut Butter Topped with Fresh Sliced Banana
and Drizzled with Caramel

Banana Split Pizza with Pineapple Glaze and
Topped with Strawberries and Bananas Drizzled
with Milk Chocolate

S'mores Pizza with Marshmallows, Chocolate
and Graham Cracker Crumbs

Create Your Own Dessert Station

Brownies and Pound Cake Served with Fresh Fruit Salsa, Crumbled
Cookies, Chocolate and Caramel Sauces,
and Fresh Whipped Cream

Gourmet Petite Dessert Station

Choose any of our above hors d'oeuvre size desserts
and we will beautifully display them on large platters
for a wonderful mini dessert display!

Petite Plated Dessert Station

Looking to wow your guests?

Let our staff show off our culinary expertise by creating
a mini-plated dessert station. Items will all be individually served
on acrylic spoons, in black vases, small plates,
in chocolate cups, etc. for an elegant and tasty buffet.



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Holiday Dinners



Traditional Southern Holiday Feast

Herb Roasted Turkey with Skillet Gravy
Maple Glazed Sliced Ham
Southern Cornbread & Sage Dressing
Cranberry and Peach Relish
Homemade Creamy Mashed Potatoes
Country Style Seasoned Green Beans
Oven Baked Sweet Potato Soufflé
Ambrosia Fresh Fruit Salad
Fresh Baked Rolls or Country Cornbread
or Buttermilk Biscuits
Sweet Iced Tea or Lemonade or Holiday Punch
Warm Apple & Caramel Cream Crumble
Fall Pumpkin Spice Pie in a Flaky Baked Crust

Not-The-Holidays Buffet

Italian Caesar Salad with Fresh Shaved Parmesan & Croutons
Fresh Garden Salad with Cherry Tomatoes, Sliced Cucumber, Shredded Carrots, Buttermilk Ranch & Italian Vinaigrette
Teriyaki Orange Baked Boneless Chicken
Tangy Peach Barbecue Baked Beef Brisket
Smoked Gouda Macaroni & Cheese
Seasoned Vegetable Medley
Warm Baked Potato Salad with Crumbled Bacon, Shredded Cheddar, & Topped with Scallions
Ambrosia Fresh Fruit Salad
Homemade Cheddar Biscuits
Sweet Iced Tea or Lemonade or Holiday Punch
Red Velvet Cake with Cream Cheese Frosting
Merry Margarita Cake with Fresh Lime Icing

Classy Holiday Buffet

Organic Spring Greens Salad with Dried Cranberries, Gorgonzola Cheese, & a Pomegranate Vinaigrette
Sliced Prime Rib with Au Jus & Horseradish Cream
Baked Brie & Apple Stuffed Chicken Breasts
Fire Roasted Squash & Zucchini Medallions
Baked Spinach & Artichoke Mashed Potatoes
Citrus Cinnamon Glazed Pears & Carrots
Chilled Asparagus Salad with Crumbled Feta & a White Balsamic Dressing
Assorted Fresh Baked Dinner Breads
Pomegranate Lemonade
Homemade German Chocolate Cake
Warm Peach & Cherry Crumble

Hanukkah Dinner Celebration

Warm Pear and Ricotta Dip with Crostinis & Crackers
Potato Latkes with Smoked Salmon, Caviar, & Tarragon Crème Fraiche
Platter of Sliced Brisket with Dried Apricots & Plums
Smoked Trout Cakes with Horseradish Cream
Marinated Halibut on Roasted Beet & Fennel Salad
Warm Winter Squash with Caramelized Onions
Creamy Spinach with Toasted Pine Nuts & Plump Raisins
Cranberry and Orange Spritzer
Sour Cream Coffee Cake
Citrus Cheesecake with Marmalade Compote



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Holiday Hors d'oeuvres



Festive Holiday Hors d'oeuvre Party

Assorted Fresh Vegetables with a Pumpkin
Hummus Spread & a Creamy Dill Dip

Italian Tomato & Cannellini Bean Bruschetta
Topped with Basil Ribbons Over
Crisp Baked Crostini

Petite Savory Beef Tenderloin Biscuits
with a Spicy Wild Cherry Aioli

Fresh Pears & Figs Wrapped with Prosciutto
& Topped with Finely Chopped Toasted Pecans
& a Honey Balsamic Drizzle

Petite Ginger & Cinnamon Roasted
Pork Biscuits

Whiskey Kissed Baked Chicken Bites

Coconut & Sweet Orange Marmalade Shrimp

Raspberry Flavored Tea

Caramel Apple & Chevre Tartlets

Fresh Baked Holiday Cookies
& Decadent Fudge Brownies

Petite New York Style Cheesecake Squares

Casual Holiday Gathering

Domestic & International Cheeses
with Crackers

Petite Grilled Burgers Topped
with Cheddar Cheese & Bacon

Classic Spinach & Artichoke Dip
with Tortilla Chips

Fresh Garden Vegetables
with a Roasted Red Pepper Dip

Oven Baked Southern
Sweet Glazed Meatballs

Panko Crusted Crab Cake Bites
with Roasted Pepper & Chive Aioli

Mini Citrus & Orange Muffins
with Roasted Turkey & Cranberry Relish

Breaded Chicken Tenders
with Honey Mustard & Barbecue Sauce

Homemade Holiday Fruit Punch

Bailey's Chocolate Fondue Sauce with
Fresh Fruit, Marshmallows, & Pretzels

An Evening with Friends and Family

Homemade Warm Crab Dip with
Toast Points & Crackers

Assorted Grilled Crudités
with a Fragrant Herb Vinaigrette

Tender Soy & Garlic Marinated
Sirloin Satays

Greek Marinated Skewers – Olives, Artichokes,
Roasted Pepper, Basil, Feta Cheese

Smoked Barbecue Chicken & Caramelized Onion
Tartlets

Bacon Wrapped Shrimp
with a Basil Garlic Stuffing

Holiday Wreath of Flaky Pastry Filled with
Chicken & Cheddar Cheeses

Baked Fruited Brie Squares
in Puff Pastry

Cranberry Orange Infused Iced Tea

Assorted Chocolate Truffles

Assorted Fresh Fruits & Pretzels
with a Decadent Creamy Caramel Dip

Spiced Carrot Cake Lollipops



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Holiday Hors d'oeuvres



Hanukkah Hors d'oeuvre Buffet

Sweet Potato & Currant Latkes
Fresh Garden Vegetables with a Sun-Dried Tomato Dip
Smoked Salmon & Cream Cheese Tartlets
Pesto Goat Cheese Spread with Fresh Baked Bagels
Whole Filet of Fish Garnished with Cucumbers & Dill Chive Aioli
Kosher Platter of Pickles, Peppers, & Olives
Petite Beef Brisket Sandwiches on Rye
Petite New Potatoes Filled with Dill Potato Salad
Hanukkah Fruit Punch
Walnut & Brown Sugar Filled Rugelach
Spiced Cherry Cheese Bars

Elegant New Year's Hors d'oeuvre Party

Antipasto Platter- Assorted Meats, Cheeses, Marinated Vegetables, & Crackers
Black Eyed Pea Salsa with Red Onion, Fresh Cilantro, & Tortilla Chips
Elegant Endive Leaves Stuffed with Blue Cheese, Toasted Nuts, & Honey
Bourbon Glazed Beef Tenderloin Skewers
Fresh Crab Tossed in a Champagne Dressing Served in Herbed New Potato Bowls
Raspberry Chipotle Glazed Chicken Skewers
Gulf Shrimp Served Shot Glass Style with Celery in a Spicy Bloody Mary Dip
Assorted Spiced Roasted Nuts
Homemade Cranberry and Orange Punch
Coffee & Cocoa Tiramisu with Fresh Whipped Caramel Cream
Tower of Vanilla Crème Puffs with White Chocolate



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