



1353 Riverstone Parkway
Suite 120-273
Canton, GA 30114
Phone 404.382.8543
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— Prices Subject to Change —

Hors D'oeuvre Selections

For a balanced menu and enough cuisine for your guests, please choose a minimum of six selections:

Additional items may be selected to enhance your menu.

Fried Buttermilk Chicken Fingers – \$5.00

Served with honey mustard dipping sauce
and herb ranch dipping sauce

Cilantro lime grilled chicken fingers – \$5.00

garnished with Texas caviar

Cajun Chicken Fingers – \$6.50

Served with peppers and red beans and rice

**Mediterranean Grilled Chicken Fingers –
\$5.00**

Served with Tuscan olives, artichoke hearts,
pepperoncini, and roasted red peppers

Ginger Turkey Meatballs – \$4.00

Served with a mango salsa

Chicken Picatta Skewers – \$5.00

chicken tenders battered in basil, Parmesan
and egg and served with a white wine,
caper and lemon butter sauce

Thai Chicken Skewers – \$3.75

Served with sesame ginger sauce

Mini Chicken Wellingtons – \$6.00

Served with tarragon Dijon aioli

Caribbean Meatballs – \$4.00

Jerk seasoned beef topped with a roasted
pineapple, mango, peppers and onions
salsa

Mini Beef Wellingtons – \$6.00

Served with champagne mustard

**Signature Margarita Shrimp Cocktail –
\$6.00**

Coconut Shrimp – \$4.50

Served with peach mango chutney
Served with creamy Dijon mustard and
yeast rolls

Buffalo Shrimp Skewers – \$5.00

Served with blue cheese buttermilk sauce

Mojo Pork Eggrolls – \$4.50

Filled with a jicama slaw and served with a
guava dipping sauce

Mac 'n Cheese Balls – \$3.50

With a light breading

**Prosciutto-Wrapped Grilled Asparagus –
\$5.00**

Fresh asparagus grilled to perfection and
wrapped in prosciutto, drizzled with a light
balsamic

Balsamic Grilled Asparagus – \$4.00

With Feta, cherry tomatoes and raspberry
vinaigrette

Mac 'n Cheese Balls – \$3.50
With a light breading

Prosciutto-Wrapped Grilled Asparagus – \$5.00

Fresh asparagus grilled to perfection and wrapped in prosciutto, drizzled with a light balsamic

Balsamic Grilled Asparagus – \$4.00
With Feta, cherry tomatoes and raspberry vinaigrette

Herb Grilled Seasonal Vegetables – \$3.25
Garnished with aged balsamic drizzle and pesto and served at room temperature

Mini Caprese Skewers – \$3.75
with Basil Vinaigrette

Hummus Shooters – \$3.25
Garlic hummus and roasted red pepper hummus layered in 2-ounce shooter glasses with carrot and celery sticks

Fresh Garden Crudités – \$3.25
Served with pesto ranch dipping sauce

Grilled Portabellas – \$5.00
Served with goat cheese, sun dried tomatoes, fresh basil

Sliders – \$7.50
choose 2 from the following selections
(minimum of one slider per guest)

Mojo Pork Sliders
Slow roasted pork topped with fried plantain

Spanish Chicken Sliders
With roasted red pepper ranch sauce

Angus and Cheddar Sliders
With caramelized onions and blue cheese crumbles

Gunnies Corn Beef Sliders
With cabbage slaw

Hors D'oeuvre Arrangements

\$7.00

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Fresh Garden Crudités

Served with pesto ranch dipping sauce

Seasonal Fruit Display

Served with cream cheese dipping sauce

Chocolate dipping sauce optional for additional \$1 per person

Domestic Cheese Display

Assortment with fresh fruit and crackers

Gourmet Breads and Spreads

Traditional hummus and artichoke, spinach,
served with assorted artisan breads

Mediterranean Dips and Flat Breads

Tabouli, lemon hummus, and baba ganoush

Tex Mex Display

Freshly made guacamole, pico de gallo and
chili con queso served with tortilla chips

Hot Spinach and Artichoke dip

Served with toasted baguette rounds

Southwestern Spinach and Corn dip

Served with tortilla chips

Hummus Sampler

Roasted garlic hummus roasted red pepper hummus,
and traditional hummus served with toasted pita and French bread

Bruschetta Bar

Choose 3 of the following:

Plum Tomato, Feta and Basil

House made Olive Tapenade

Roasted Garlic Spread

Sundried Tomato and Goat Cheese Spread

Artichoke Heart, Spinach Dip

Mozzarella, Red Pepper Dip

Tuscan White Bean Salad with, Olives, and sundried Tomatoes

Salad Selections

Classic Caesar

w/homemade croutons and Parmesan cheese and finished with a creamy dressing

Classic Garden Salad

w/vine-ripened tomatoes, cucumbers, carrots and homemade croutons; finished with Italian dressing

Classic Greek Salad

Cherry tomatoes, cucumbers, red onion, olives, homemade croutons and feta, w/Greek dressing

Honey Mustard Spinach Salad

w/sliced cremini mushrooms, red onion and sunflower seeds, and finished w/ honey mustard dressing

Bite sized Entrees

Mediterranean Grilled Chicken

Grilled Chicken breast w/ artichokes, black olives, sweet bell peppers & dill yogurt

Roast Chicken Provencal

Herb roasted eight cut bones in chicken served w/garlic, tomatoes, white wine, and Kalamata olives sauce

Tequila lime Chicken

Chicken breast seasoned w/fresh Cilantro, lime & Tequila and topped w/ a savory mango salsa

Stuffed Pork Loin

Herb roasted pork loin w/ seasoned apricot and shallot stuffing

Jerk Chicken

Sassy chicken straight from the islands. Char-grilled boneless skinless breast w/a mango salsa

Sliced Beef Roast

Served w/a flavorful Port wine & mushrooms reduction

Sliced Cajun Turkey

Roasted Turkey breast, w/Cajun rub & a kicked up cream sauce

Mojo Pork

Pork roast w/citrus juice, garlic & oregano marinade

Bourbon Pork Loin

Roast of loin w/bourbon glazed served/ roasted apples

Pescado a La Naranja y al Limon

Pan seared Norwegian Cod with a creamy orange and lemon sauce

Chicken Picatta

chicken breast battered in basil, Parmesan and egg and served with a white wine and lemon butter sauce

Rotisserie Pork shoulder

Bourbon marinated pork shoulder

Mexican Style Rotisserie Chicken

Tequila, lime, and cilantro served with a chimichurri sauce

Korean Chile Braised Beef

Beef Roast with a Sweet and spicy Korean paste

Chicken Caprese

Roasted Chicken breast with fresh mozzarella tomatoes and basil

Company Policies

SERVICE CHARGE

There will be an eighteen percent (18%) Service Charge for all event/function, unless otherwise specified.

Drop -off without service

minimum of 12 guest, 12% service charge

At the CLIENT's discretion, any extra gratuity will go directly to the service staff.

GUEST COUNT

Final Guest Count, not subject to reduction, is due seven (7) business days prior to the event date. Any additional Guest after the stated period is subject to extra charges as may be imposed by the CATERER.

GUEST COUNT OVERAGE

Client will only be charged for the guaranteed number of guests served. If there is more guest attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly

Required Service Staff

\$165 each 5 hour's- Additional \$25 per hour, per service staff member

Number of required service staff varies depending on complexity of menu and service (minimum of 2 servers)