

# Meetings

## THE ST IVES CONTINENTAL

Assorted Breakfast Pastries  
Fresh Seasonal Fruits and Berries Display  
Freshly Brewed Regular and Decaffeinated Coffee  
A Selection Of Gourmet Teas  
Orange Juice, Grapefruit Juice and Cranberry Juice  
\$10.00++ per person

## THE HEALTHY START BUFFET

Fresh Seasonal Fruits and Berries Display  
House-made Granola with Organic Yogurt  
and Dried Fruits  
Cold Cereal, 2%, Skim Milk, Bananas, and Strawberries  
Freshly Brewed Regular and Decaffeinated Coffee  
A Selection of Gourmet Teas  
Orange Juice, Grapefruit Juice and Cranberry Juice  
\$12.00++ per person

## THE JOHNS CREEK BREAKFAST

Assorted Breakfast Pastries, Bagels and English Muffins  
Assorted Local Jams and Jellies  
Fresh Seasonal Fruits and Berries Display  
House-made Granola with Organic Yogurt  
and Dried Fruits  
Cold Cereal, 2%, Skim Milk, Bananas and Strawberries  
Freshly Brewed Regular and Decaffeinated Coffee  
A Selection of Gourmet Teas  
Orange Juice, Grapefruit Juice and Cranberry Juice  
\$14.00++ per person

## THE FAIRWAY BREAKFAST BUFFET

Assorted Breakfast Pastries, Bagels and English Muffins  
Smoked Scottish Salmon  
Assorted Local Jams and Jellies  
Fresh Seasonal Fruits and Berries Display  
House-made Granola with Organic Yogurt and Dried Fruits  
Cold Cereal, 2%, Skim Milk, Bananas and Strawberries  
Fluffy Scrambled Eggs with Crème Fraiche  
Apple Wood Smoked Bacon and Maple Sausage Links  
Crispy Breakfast Potatoes and Creamy Cheese Grits  
Freshly Brewed Regular and Decaffeinated Coffee  
A Selection of Gourmet Teas  
Orange Juice, Grapefruit Juice and Cranberry Juice  
\$20.00++ per person  
*Minimum of 15 people required.*

## ADDITIONS TO YOUR BREAKFAST

Chicken and Biscuits \$3.00++ each  
Sausage Cheese Biscuits \$2.00++ each  
Omelet Station, Omelets Made To Order\*~ \$12.00++ per person  
Spinach, Cheese, Tomatoes, Peppers, Onions, Mushrooms, Ham, Shrimp, Bacon  
Belgian Waffle Station\*~ \$12.00++ per person  
Whipped Cream, Strawberries, Bananas, Chocolate Chips, Real Maple Syrup and Butter

*\*Additional \$80.00 Attendant Fee Applies; 1 per 50 people.*

(++) All prices are subject to a 23% (20% for St Ives members) service charge and a 7% sales tax.

# Meetings

## **ALL DAY BREAK PACKAGE**

Assorted Juices  
Assorted Breakfast Breads  
Jellies and Butter  
Fresh Seasonal Fruit Display  
Freshly Brewed Regular and Decaffeinated Coffee  
A Selection of Hot Teas  
Assorted Soft Drinks and Bottled Water

### **Morning Refresh**

A Refresh of the Room by the St Ives Staff

### **Afternoon Refresh**

A Refresh of the Room by the St Ives Staff  
Addition of Assorted Cookies and Brownies or Snack Mix, Pretzels & Popcorn  
\$17.95++ per person

## **BEVERAGES**

Half Day Station (Coffee, Soft Drinks, Iced Tea, Bottled Water)  
\$6.50++ per person  
Full Day Station (Coffee, Soft Drinks, Iced Tea, Bottled Water)  
\$9.50++ per person  
Coffee by the Gallon  
\$22.00++ per gallon  
Canned Soft Drink Assortment  
\$2.25++ per can  
Iced Tea by the Gallon  
\$22.00++ per gallon  
St Ives Bottled Water  
\$2.00++ per bottle

## **POST-MEETING HIATUS**

Room location is based on availability and size of group.

### **THE BREATHER**

Your Choice of Two Hors D'oeuvres Passed Butler Style (for up to one hour)  
Cocktail Service (all beverages will be charged to the master account by the drink)  
\$8.00++ per person plus beverages

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# Lunch Buffets

## THE MULTI-TASKER BUFFET

Chef's Freshly Made Soup  
Pasta Salad  
Fresh Seasonal Fruit Salad  
Selection of Pre-made Sandwiches, including Vegetarian  
Appropriate Condiments  
House-made Potato Chips  
St Ives Cookies and Brownies  
\$22.95++ per person  
*Minimum guarantee of 15 people required.*

## THE POWER LUNCH BUFFET

Chef's Freshly Made Soup  
Arugula Pear and Bleu Cheese Salad  
Fresh Seasonal Fruit Display  
Grilled Flat Iron Steak, Balsamic Butter, Roasted Fingerling Potatoes  
Sautéed Georgia Coastal Shrimp, Pico De Gallo  
Moroccan Vegetable Tangine, Cous Cous  
Chef's Fresh Market Dessert Display  
\$32.00++ per person  
*Minimum guarantee of 15 people required.*

## THE PEACH STATE BBQ BUFFET

Seafood Gumbo  
Country Style Potato Salad  
Cole Slaw  
Black-eyed Pea Salad  
Pulled BBQ Pork  
BBQ Chicken  
Soft Rolls  
Peach Cobbler with Sweet Cream  
\$24.00++ per person  
*Minimum guarantee of 15 people required.*

## THE MARKET PLACE BUFFET

Chef's Freshly Made Soup  
Field Green Salad with an Assortment of Toppings and Dressings  
Tri Color Tortellini Salad  
Fresh Scottish Salmon Florentine, Beurre Blanc  
Harissa-Roasted Ansley Farms Chicken Breast with Tomato Concasse  
Asiago Potatoes and Fresh Vegetable Medley  
Chef's Fresh Market Dessert Display  
\$26.00++ per person  
*Minimum guarantee of 15 people required.*

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# Lunch Buffets

## THE ORGANIX GREEN BUFFET

Baby Spinach with Mushrooms, Strawberries, Roasted Pecans, Bacon, Red Bell Peppers and Balsamic Vinaigrette Dressing

### **Your Choice of Two of the Following~**

St Ives Soup of the Day  
Fresh Seasonal Fruit Salad  
Individual Bags of Ruffles Potato Chips  
St Ives Cookies and Brownies

\$14.99++ per person  
With Chicken \$15.99++ per person  
*For a maximum of 20 people.*

## THE LIGHT DELI BUFFET

Deli Platter with Three Deli Meats, Swiss, Provolone and American cheeses, Lettuce, Tomato and Onion  
White, Wheat and Rye Breads  
Mustard and Mayo

Individual Bags of Ruffles Potato Chips

### **Your Choice of One Prepared Salad~**

Fresh Fruit, Cole Slaw, or Potato Salad

\$14.99++ per person  
*For a maximum of 20 people.*

## THE ATHENA BUFFET

Make Your Own Greek Salad with Feta Cheese, Olives, Tomatoes, Cucumbers and Dressing

### **Your Choice of Two of the Following~**

St Ives Soup of the Day  
Fresh Seasonal Fruit Salad  
Individual Bags of Ruffles Potato Chips  
St Ives Cookies and Brownies

With Chicken \$15.99++ per person  
With Shrimp \$17.99++ per person  
With Chicken and Shrimp \$17.99++ per person  
*For a maximum of 20 people.*

## THE SOUTH SEAS BUFFET

Make Your Own Asian Chicken Salad with Poached Chicken, Julienne Vegetables, Toasted Almonds and Sesame Vinaigrette

### **Your Choice of Two of the Following~**

St Ives Soup of the Day  
Fresh Seasonal Fruit Salad  
Individual Bags of Ruffles Potato Chips  
St Ives Cookies and Brownies

\$14.99++ per person  
*For a maximum of 20 people.*

## CREATE YOUR OWN BUFFET

*Priced a la carte*

### **Your Choice of One Protein~**

Sliced Flat Iron Steak, Red Onion Marmalade, Balsamic Demi Glace \$9.99++ per 6 ounce piece  
Fresh Scottish Salmon Florentine, Beurre Blanc \$7.99++ per 6 ounce piece  
Harissa-Roasted Ansley Farms Chicken Breast, Tomato Concasse \$7.99++ per 6 ounce piece

### **Your Choice of One Vegetable and One Starch~**

Steamed Broccoli with Herbs Vegetable  
Sautéed Baby Beans  
Asiago Potatoes  
St Ives Creamy Macaroni and Three Cheese Sauce  
\$2.99 per side, per serving  
*For a maximum of 20 people.*

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