

{palate}

catering | design

where exceptional food and
sophisticated design converge

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Palate Catering & Design is where exceptional food meets refined design. With over 30 years of innovation and experience our team creates one-of-a-kind celebrations, tailored specifically to our client's taste and style. Serving the Atlanta area, our event sales managers will work with clients closely from ideation to completion. Palate Catering & Design services include venue selection, customized menus, event enhancements, and more.

When your life event or celebration needs extra attention and care, our skilled staff can create memorable experiences that are perfect for you. To create your one-of-a-kind event, contact Palate Catering & Design at events@palateatl.com

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GLOBALLY INSPIRED TASTES

For over 30 years, the heart and soul of Palate Catering & Design has been our food. With our commitment to fresh and seasonal menu selections, we create trend-forward ideas together with classic favorites.

Our innovative & globally-inspired culinary delights tantalize the senses while our perfected classic catering favorites are nothing less than brilliant. Once we discover your style and taste during the initial consultation, we work closely with you to transform your culinary vision into a unique & memorable event. Our most current catering menus are available upon request.



ELEVATED EXPERIENCES

Elevated Experiences is your personalized chef encounter. From entertaining made easy with friends to a corporate celebration, we create seasonal flavors for your intimate group. With the added refinement of a professional chef, your dining experience is elevated with delicious and straightforward ideas.

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Holiday

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Breakfast Buffets

{ Deck the Halls }

- Cream Cheese Apple Cinnamon Muffins ☪
Assorted Danishes
- Cranberry Baked Oatmeal
- Pumpkin, Banana Nut ☪
Carrot Walnut Breads
- Yogurt Bar with House-made Granola
- Fresh ☪ Dried Fruit

{ Sugarplum Celebration }

- Cinnamon Spice Pancake Streusel
- Apricot Glazed Chicken Sausage
- Grit Bar
- Toppings include:
Shredded Cheese,
Tomatoes, Bacon
Crumbles ☪ Green Onions
- Fruit Platter
- Sweet Buttered Biscuits
- Assorted Preserves ☪
Maple Syrup

{ Naughty or Nice }

- Apple Pecan French Toast with Cream Cheese Glaze
- Biscuit ☪ Gravy Skillet
- Country Ham Hash
- Mini Squash Quiche
- Stone Ground Grits
- Fresh Fruit Platter with
Cranberry Orange Yogurt Dip

Buffet Selections

Traditional

Carving Station with Rosemary, Apple Roast Turkey
Maple Glazed Spiral Ham, Cranberry Orange Reduction
Pomegranate & Brie Salad
Green Bean Casserole
Sweet Corn Soufflée
Gouda Mac & Cheese
Assorted Rolls & Whipped Butter

New Traditions

Slow Braised Short Rib, Apple Cider BBQ
Herb Roasted Chicken, Pan Jus
Parmesan Brussels Sprout Salad
Truffled Tri Color Fingerling Potatoes
Roasted Vegetable Trio, Broccoli, Carrot, Cauliflower
Au Gratin Potato Dauphine
Assorted Rolls & Whipped Butter

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Buffet Selections

Safari Chop (Serves up to 80 ppl)

Carving Station with Blackened Coffee Charred Steamship Round (Average 65 lbs)

Au Jus, Horseradish Cream

Butternut Squash & Beet Salad

Roasted Brussels Sprouts, Carrots, Cranberries & Pecans

Garlic Mashed Potatoes

Sautéed Asparagus

Garlic Rolls

Requires Two Attending Chefs

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Hors D'oeuvres

- Cranberry Brie Bites
- Beef Wellington, Balsamic Glaze
- Herb Cream Cheese Stuffed Mushrooms
- Sweet Potato Bites
- Cheesy Brussels Sprout & Artichoke Dip, Tortilla Chips, Bread Bites, Minimum 15 Guests
- Hummus Trio, Edamame, Beet & Roasted Red Pepper, Crudités, Assorted Crackers, Naan, Minimum 15 Guests
- Pork Belly, Mandarin Orange Glaze, Sticky Bun
- Pear, Almond & Brie Beggar's Purse
- Butternut Squash Soup Shooter
- Goat Cheese & Honey Phyllo Bites

Dessert & Beverage

Warm Beverage Station

Spiced Apple Cider

Hot Chocolate

Hazelnut Coffee (Regular or Decaffeinated)

Gingerbread Cookies

Mini Marshmallows

Peppermint Sticks

Sweeteners & Creamers

Mini Dessert Station

Choose 3

Cheesecakes

Bourbon Ginger Truffles

Pecan Tarts

Hazelnut Shooters

Red Velvet Cupcakes

Eggnog Cream Pies

Goat Cheese & Honey Phyllo Bites

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Dessert & Beverage

Specialty Desserts

Christmas Tree Brownies

Cinnamon Roll Bread Pudding, Minimum 15 guests

Specialty Drinks

Gingerbread Eggnog, Eggnog, Vodka, Kahlua, Ginger Whipped Cream

Russian Winter, Vodka, Kahlua, Rumchata, Ground Nutmeg, Cinnamon Stick,
Whipped Cream

Mistletoe Margarita, Tequila Blanco, Triple Sec, Cranberry Juice, Rosemary

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