



HOUSTON MILL HOUSE

***Houston Mill House***

849 Houston Mill Road, Atlanta, GA 30329  
(404) 727-7878 or (404) 727-8311

***Catering Information***

When it comes to social events, our Banquet and Catering Staff will effortlessly orchestrate a menu to dazzle even the most discriminating palate. We will be pleased to assist you in planning your details, and in arranging for your rental of audio-visual equipment or coordinating services such as music, entertainment, decorations, floral arrangements, and related items. We hope that the following information will help your event planning a little easier:

***Food & Beverage***

All Food and Beverage charges are subject to a 21% service charge and applicable sales tax. By state law, sales tax is added to the total cost of the function. Printed menu pricing is subject to change without notice; however, all contracted pricing will be honored.

***Food & Beverage Control***

No Food or Beverage of any kind will be permitted to be brought into or taken out of Houston Mill House. Houston Mill House reserves the right to remove Food and Beverage brought into the facility in violation of this policy. The Georgia State Liquor Commission regulates the sales and service of all alcoholic beverages. Houston Mill House is responsible for compliance with these regulations. It is our policy, therefore, that no alcoholic beverages may be brought onto the premises for a catered function. As a licensee, we encourage our patrons to drink responsibly. We will not serve alcoholic beverages to minors or to anyone that appears to be intoxicated. We support the "Designated Driver" program, and will offer complimentary soft drinks to a Designated Driver.

***Guarantees***

In arranging for private functions, attendance must be specified and communicated to Houston Mill House at least 72 business hours prior to the function. This will be considered the final guarantee for billing purposes, and is not subject to reduction. You will be charged for the guarantee or the actual number attending, whichever is greater. If the final guarantee is not given by the specified deadline, the contracted expected attendance figure will be considered the guarantee.

***Labor Charges***

A \$90.00 Bar set-up fee will apply for each bar required.

A \$90.00 Chef attendant fee will apply for each chef required; i.e. action & carving stations.

A \$90.00 Butler fee will apply for each butler required; i.e. food and beverage tray pass.

***Billing***

Direct billing is not available for social banquet functions. A deposit of 50% of the estimated banquet revenue is required. All deposits are non-refundable. Full payment is due 72 business hours prior to start of the function.

***Décor***

All decorations, displays and exhibits brought to the facility must be approved prior to arrival. They must conform to State Codes, fire regulations and Houston Mill House policy. Items cannot be attached to walls, ceilings, windows and fixtures with nails, staples or any other substance unless written approval is given in advance. Any damage that is incurred by using materials that are not approved for attachment will be charged to the client and must be settled on departure. The hanging of approved signs or banners must be handled by Houston Mill House staff. A \$25.00 per hour labor charge will be incurred.



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## ***Reception Hors D'oeuvres***

### **Hot**

- Chicken Wellington \$135
- Coconut Shrimp with Citrus Mustard Dip \$130
- Lollipop Lamb Chops with Lavender Honey Glaze \$135
- Beef Satay with Ginger Peanut Sauce \$125
- Spanakopita \$120
- Crab Rangoon with Sweet Chili & Soy \$130
- Goat Cheese, Artichoke, & Kalamata Olive Tarts \$130
- Corn and Crab Fritters with Creole Remoulade & Cocktail Sauces \$135
- Shiitake, Lobster, & Tarragon Polenta Cakes \$135
- Portobello Puffs \$135
- Seared Crab Cakes with Creole Remoulade \$135
- Dijon & Bass Ale Steamed Mussels \$115  
(This item cannot be hand passed)
- Pepper-seared Pork Loin with Apple Preserve \$130
- Smoked Trout Mousse Tartlet \$ 120

### **Cold**

- Sun-dried Tomato & Chive Hummus with Crisp Fried Pita \$120  
(This item cannot be hand passed)
- Gorgonzola & Pistachio Crusted Grapes \$110
- Crawfish Remoulade Stuffed Artichoke Bottoms \$125
- Belgian Endive with Petite Ratatouille \$110
- Epoisse Crostini with Smoked Pepper Jelly \$115
- Smoked Breast of Duck & Rosemary Flat Bread with Cranberry Jam \$130
- Goat Cheese & Prosciutto Crostini with Fig Preserves \$130
- Basil, Kalamata Olive, & Two Tomato Bruschetta \$120
- Peeled Jumbo Shrimp on Ice with Creole Remoulade Sauce & Cocktail Sauce \$160
- Salmon Tartar Peri Peri on Crispy Plantain Chips \$130
- Assorted Sushi (Market Price)

***A fee of \$90.00 will apply for Butler Service, per attendant***

***Hors D'oeuvres priced per 50 pieces, unless otherwise stated***

*Applicable service charge & sales tax will be added to all catered food & beverages  
(Rates are subject to change)*

*Last Printed April 3, 2008*





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## ***Specialty Stations***

### ***PASTA STATION\****

Penne with Pomodoro Sauce

Mushroom Ravioli tossed with Parmesan Herb Cream

Accompaniments to customize design your own creation include:

White Wine, Olive Oil, Parmesan Cheese, Chopped Garlic, Fresh Herbs, Crushed Red Pepper, Spinach, Grilled Eggplant, Mushrooms, Artichoke Hearts, Sun-dried Tomatoes, Sweet Peas, Roasted Peppers, & Crumbled Bacon

**\$11.00 per person**

### ***SHRIMP-N-GRITS\****

Gulf Rock Shrimp sautéed to order & served in Tasso Gravy over Georgia Stone-Ground Grits

**\$11.00 per person**

### ***MASHED POTATO BAR\****

Top Yukon Gold Mashed Potatoes with the following condiments:

Vegetarian Hash, Black Bean Chili, Pesto Cream, Home-style Garlic Gravy White Cheddar Cheese, Bacon Bits, Horseradish Cream, & Chopped Herbs

Served elegantly in a Wine Glass

**\$9.00 per person**

### ***SUSHI DISPLAY***

Assortment of Japanese Sushi with Soy Sauce, Wasabi and Pickled Ginger

**\$13.00 per person**

### ***CARVING STATIONS***

Sweet-Hot Turkey Breast with Cranberry Mayonnaise\*

**\$180 (serves 30)**

Ginger Snap Crusted Spiral-cut Ham with Honey Mustard\*

**\$180 (serves 40)**

Wild Boar Roast served with Sour Cherry Compote & Dijon Mustard\*

**\$175.00 (serves 30)**

Pepper Cured Pork Loin with Green Apple Compote\*

**\$200.00 (serves 30)**

Lemon & Garlic Roasted Leg of Lamb with Cucumber Mint Chutney\*

**\$200.00 (serves 30)**

Asian Five-Spice Seared Ahi Tuna Loin served with Wasabi Mayo & Shiitake Salsa\*

**\$9.00 per person**

Black Pepper & Red Wine Glaze New York Strip Loin with Horseradish Cream\*

**\$300.00 (serves 35)**

Lobster Stuffed Tenderloin of Beef with Sauce Béarnaise\*

**\$450 (serves 30)**

All Carving stations are served with assorted Silver Dollar Rolls

**\*Attendant's Fee of \$90.00 per station will apply**

### ***WORLD-CLASS SWEET TOOTH***

An Assortment of French Pastries & Viennese Confections

California Strawberries, Hawaiian Pineapple, Georgia Pecan, & English Pound Cake with Swiss Chocolate Fondue  
100% Colombian Coffee with Freshly Whipped Cream, Chocolate Shavings, & Ceylon Cinnamon Sticks

**\$11.00 per person**

**\*\*Ask about our Executive Chef customizing your dessert station with Bananas Foster or other Flambé items**

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## ***Plated Dinner Selections***

**As an Accompaniment to your Choice of Entree, please select one First Course, one Salad, & one Dessert**

**\*If more than one entrée is to be offered to your guests, the price per person will be the higher priced entrée**

### **First Courses**

#### ***Soup***

Rock Shrimp & Choux Peg Corn Chowder

Austrian Spinach Soup with Caramelized Onion, Goat Cheese & Pine nuts

Maine Lobster Bisque with Brie & Tarragon Crouton

Roasted Butternut Squash Bisque with Black Strap Molasses

#### ***Vegetable***

Roasted Vegetable Strudel Served with Saffron Cream & Chive Oil

Roasted Root Vegetable Timbale with Gorgonzola Cream

#### ***Seafood***

House Cured Salmon with Micro Greens & Lemon Aioli

Thai Crab Cocktail

Houston Mill House Crab Cake

#### ***Meat***

Cinnamon Seared Beef Tenderloin with Asparagus, Vella Jack Cheese, & White Shaved Truffles

Red Curry Spiced Lamb Tartar with Haishe Waikeme Salad

### **Salad Course**

Houston Mill House Greens

Field Greens with Port & Blueberry Vinaigrette, Pears, Bleu Cheese & Walnuts

Iceberg Wedge with Maytag Bleu Cheese, Toasted Hazelnuts, & Freeze-dried Cherries

Arugula with Warm Pancetta Vinaigrette, Orange Segments, Shaved Fennel, & Pecorino Romano

Classic Caesar Salad with Parmesan Tuille & Roasted Sweet Onion, Peppers, & Crispy Corn

Cinnamon Seared Beef Tenderloin with Asparagus, Vella Jack Cheese, & Shaved Truffles

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## **Entrees**

***All entrees are served with Chef's Choice of Seasonal Vegetables & Accompaniments***

### ***Vegetarian***

Garden Vegetable Pave in Pernod Infused Thyme Broth Thyme (Vegan)

**\$34.00**

Roasted Portobello Mushrooms with Garlic Sweet Potato Puree, Wilted Greens, & Pomegranate Vinaigrette

**\$36.00**

Spinach & Forest Mushroom Manicotti with Roasted Vegetable Marinara

**\$36.00**

Butternut Squash Ravioli with Brown Butter, Sage, & Cinnamon Toasted Hazelnuts

**\$36.00**

### ***Chicken***

Seared Supreme of Chicken with Crimini Mushroom & Butternut Squash Sauté, Truffled Potatoes, & Marsala Jus

**\$36.00**

Cranberry Glazed Breast of Chicken with Peppered Shallots, & Basil & Lavender Cream

**\$36.00**

Roasted Chicken topped with Forest Mushroom Duxelle & Burgundy Rosemary Reduction

**\$36.00**

### ***Fish***

Monkfish Osso Bucco with Creamy Polenta & Steamed Asparagus

**\$41.00**

Pan Roasted Halibut with Provençal Vegetable Stew, Lobster Broth, & Crab Imperial

**\$43.00**

Wasabi Crusted Ahi Tuna with Baby Bok Choy, Sweet Soy, & Sushi Risotto

**\$44.00**

Lime Marinated Salmon with Sweet Onion, Mustard Seed, & Cilantro Smother

**\$37.00**

Gulf Shrimp & Salmon Puttanesca

**\$38.00**

Houston Mill House Crab Cakes with seasonal garnish

**\$42.00**

***All Entrees are Served with Hot Rolls & Butter, Fresh Brewed Regular & Decaffeinated Coffee***

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## **Entrees**

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### ***Pork, Veal, & Lamb***

*Sliced Tenderloin of Veal with Cremoza Dauphine Potatoes & Thyme Jus*  
**\$41.00**

*Pan Roasted Pork Porterhouse with Dijon Leek Stew, Sage Risotto, & Yam Frites*  
**\$38.00**

*Panko Crusted Lamb Ribeye with Garlic Lime Swiss Chard, Camembert Grit Cake, & Pinot Noir Reduction*  
**\$42.00**

### ***Beef***

*Garlic Basted Delmonico Steak with Sweet Hot Pepper & Mushroom Sauté*  
**\$40.00**

*NY Strip Steak with Jim Beam au Poivre Sauce*  
**\$44.00**

*Creole Mustard Crusted Tournedoes of Beef with Rioja Braised Shallots*  
**\$46.00**

*Bleu Cheese & Hazelnut Crusted Beef Tenderloin with Pinot Noir Reduction*  
**\$45.00**

### ***Combination Dinners***

*Pan-roasted Lamb Loin & Seared Sea Scallops with Mascarpone Polenta & Madeira Demi-glaze*  
**\$49.00**

*Grilled Ribeye & Jumbo Shrimp with Vidalia Onion Rings & Smoked Tomato Worcestershire Butter*  
**\$47.00**

*Beef Tenderloin & South Shore Crab Cake over Spicy Roasted Corn Velouté*  
**\$50.00**

***All Entrees are Served with Hot Rolls & Butter, Fresh Brewed Regular & Decaffeinated Coffee***

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## ***Desserts***

***All desserts are accompanied by Chef's selection of homemade fruit sauces & specialty garnishes***

Key Lime Cheesecake with Preserved Cherries

Cocoa Blancmange with Strawberry Grand Marnier Conserve & Toasted Hazelnuts

Mango & Raspberry Cream Puff with Dark Chocolate

Key Lime & Raspberry Parfait

Warm Granny Smith Apple & Dried Cherry Cobbler with Butter Pecan Ice Cream

Pecan & Molasses Tart with Curry Crust & Cinnamon Ice Cream

Strawberry Shortcake with Basil Vanilla Syrup & Almond Cookies

Chef's Assorted Sweets (served family style on each table)

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## ***Dinner Buffets***

### ***BBQ Goes Gourmet***

(minimum 40 Guests)

- Roma Tomato & Cucumber Salad with Opal Basil
- Romaine Wedges with Toasted Hazelnuts, Maytag Bleu, & Rock Shrimp
- Chargrilled Corn on the Cob with Parmesan Roll
- Fried Green Tomatoes with Wasabi Mayo & Sweet Chili Sauce
- Molasses & Black Pepper Pot Beans
- Mojo Roasted Pig with Portuguese Sweet Rolls, Vinegar BBQ Sauce, Honey Mustard, & Citrus Sesame Slaw
- Tarragon & Dijon Grilled Salmon Loin

#### Dessert

- Peach & Blackberry Shortcake with Mint Julep Syrup
- Peanut Butter Macadamia Nut Brownie
- Lemon Basil Sorbet

**\$36.00 per person**

### ***Mill House Dinner***

(minimum 30 guests)

- Caesar Salad Bowl
- Arugula, Oranges, Spicy Pecans, Grape Tomatoes, & Crispy Corn tossed in Lemon Vinaigrette
- Choose 3 Entrees (from Plated Dinner Selection List)
- Cabot Cheddar & Red Bliss Potato Gratin
- Steamed Asparagus with Shiitake & Yellow Pepper Sauté
- Sesame Roasted Root Vegetables
- Chef's Assorted Muffins & Scones

#### Dessert

- Warm Chocolate Raspberry Bread Pudding with Cinnamon Ice Cream
- Chocolate Decadence Cake with Preserved Cherries
- Key Lime Tarts

**\$40.00 per person**

**All Buffets served with Fresh Brewed Regular & Decaffeinated Coffee, Iced Tea, & a Selection of Hot Teas**

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### ***Mediterranean Flavors***

(Served Family Style for 20-70 guests)

#### **First Course**

Dolmades & Hummus Platter  
Minted Tomato & Cucumber Bread Salad  
Prosciutto & Melon

#### **Entrees**

Grilled Swordfish Adriatico  
Cumin Braised Chicken & Eggplant Tajine  
Steamed Rapini with Brown Garlic & Citrus Zest  
Rosemary & Oregano Roasted Potatoes with Artichoke Hearts

#### **Dessert**

Chef's Selection of Mediterranean Cheeses, with Dried Fruit & Nuts  
Sweet Ricotta Pie with Limoncello Marinated Berries  
Andalusian Rice Pudding

**\$38 per person**

### ***American Bounty***

(Served Family Style for 20-70 guests)

#### **First Course**

Iceberg Wedge with Maytag Bleu Cheese, Toasted Filberts, & Freeze-dried Cherries  
Budweiser & Guldens Steamed Mussels

#### **Entrees**

Jumbo Lump Crab Cakes with Creamed Leeks  
Slow Roasted Prime Rib of Beef with Horseradish Cream  
Blackened Salmon with Crawfish Etouffé  
Seasonal Vegetable Steam  
Grilled Potato Planks with Roasted Garlic Butter

#### **Dessert**

Vella Dry Jack & Cabot 2-year-old Cheddar with Spiced California Walnuts  
Chocolate Raspberry Bread Pudding with Bourbon Sauce  
Deep Dish Apple Pie

**\$41.00 per person**

**All Buffets served with Fresh Brewed Regular & Decaffeinated Coffee, Iced Tea, & a Selection of Hot Teas**

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