



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.

Delivery Packages

Delivery and Storage of Packages and materials must be coordinated with your representative.

Audio-Visual Services

Our catering representative will be pleased to assist you in arranging for rental of audiovisual equipment. On-site audio-visual staff is available to assist with all production needs. All communication needs, including cellular phone, computers, radios, pagers and fax machines, are available for group or personal use. Advanced notification is required for technical support services, i.e. power phone, equipment, etc.



HOUSTON MILL HOUSE

Plated Luncheons

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

Luncheon First Course Selections

Soups

French Onion Soup Grantinee
Chicken & Wild Rice Broth with Harvest Vegetables
Black Bean Bisque with Chili Lime Cream

Salads

Classic Caesar Salad with Herb Croutons & Parmesan Cheese Tuile
Houston Mill House Salad with Mesclun Greens, Carrot Ribbons, Tomatoes, & Cucumbers
Spinach Salad with Candied Walnuts, Sun-dried Cranberries, & Pointe Reyes Bleu Cheese
Field Greens with Roasted Beets, Asparagus Tips, & Shredded Goat Gouda
Tropical Fruit Cup with Citrus Mint Dressing

Our Homemade Dressings:

Balsamic Vinaigrette
Blue Cheese
Honey Mustard
Buttermilk Ranch
Basil-Pesto Ranch
Honey Lime Vinaigrette
Sesame Vinaigrette
Maple-Pear Vinaigrette

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(Rates are subject to change)*

Last printed February 3, 2006



HOUSTON MILL HOUSE

Luncheon Entrée Selections

All entrees are served with Chef's choice of Vegetable & Accompaniments

Grilled Sirloin Salad

Hearty Greens tossed in Citrus Vinaigrette with roasted Vegetables, Potato Crisps, & Maytag Bleu Cheese
(Please order a non-salad first course)
\$19.00

Soy and Ginger Marinated Salmon Salad

Served atop a bed of Spinach with Cashews, Vegetable Spring Rolls and Sesame Vinaigrette
(Please order a non-salad first course)
\$19.00

Sesame Crusted Chicken with Sweet Chili & Honey Mustard Sauces

Served with Ginger Jasmine Rice & Broccoli
\$18.00

Greek Feta Salad

Crisped Cheese & Grilled Chicken over Romaine Lettuce tossed with Kalamata Olives & Oregano Vinaigrette
(Please order a non-salad first course)
\$18.00

Shrimp & Forest Mushroom Ravioli

Sage Cream & Roasted Vegetables
\$20.00

Merlot & Molasses Braised Short Ribs of Beef

Served with Parslied Red Bliss Potatoes & Gremolata
\$22.00

Five Spice Flounder

Braised Spinach, Pecan Wild Rice, and Sweet Chili Sauce
\$20.00

Shrimp Awendaw

Jumbo Shrimp, Georgia Peaches, & Sugar Snap Peas over Crispy Grit Cake
\$22.00

Seared Crab Cakes

Provençal Vegetables & New Potatoes in Pernod infused Lobster Broth
\$23.00

Served with Fresh Brewed Regular & Decaffeinated Coffee, Hot Tea, & Iced Tea

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Luncheon Dessert Selections

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

Raspberry White Chocolate Cheesecake

Homemade Sacher Torte with Raspberry Compote & Chef's Gelato

Deconstructed Tiramisu with Organic Strawberries

Carrot Cake with Dulce de Leche Ice Cream

Key Lime Tart with Blackberries

Caramelized Hazelnut, Banana & Milk Chocolate Parfait

Kahlua Crème Brûlée

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

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Cold Luncheon Buffets

All Buffets are served with Fresh Brewed Regular and Decaffeinated Coffee, Hot Tea, & Iced Tea

Deli Buffet (minimum of 15 Guests)

Soup of the Day
Char-grilled Chicken Salad with Red Grapes & Tarragon Mayonnaise
Mixed Leaf Salad with Assorted Homemade Dressings
Smoked Turkey, Genoa Salami, Honey-Baked Ham, Roasted Mushroom Salad
Provolone, Cheddar, Swiss, & Havarti Cheeses
Lettuce, Sliced Tomatoes, Sprouts, Vidalia Onions, Assorted Olives, and Roasted Peppers
Zap's Gourmet Potato Chips & Low-Fat Pita Chips
Rye, White, Wheat, Baguette, & Focaccia Breads
Mayonnaise, Mustard, & Pesto Aioli
Chef's Choice of Seasonal Sweets
\$24.00 per person

Caesar Salad Buffet (minimum of 15 Guests)

Soup of the Day
Crisp Romaine Lettuce, Sliced Roma Tomatoes, Parmesan Cheese,
Crisp Bacon Bits, Chopped Eggs, Herb Croutons, & Chopped Scallions
Roasted Pepper & Artichoke Heart Salad
Blackened Rock Shrimp
Ancho Chili Salmon
Julienne of Cilantro Chicken
Garlic Bread
Tiramisu & Assorted Biscotti
\$24.00 per person

Mill House Sandwich Board (minimum 15 Guests)

Soup of the Day
Caprese Salad
Asian Chicken Wraps
Roasted Mushroom & Boursin Focaccia Sandwiches
Italian Deli Pockets
Traditional Condiments
Gourmet Potato Chips
Tropical Fruit Bowl & Fresh Baked Cookies
\$18.00 per person

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HOUSTON MILL HOUSE

Hot Luncheon Buffet

(Minimum 20 Guests)

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

Mixed Green Leaf Salad with your choice of dressings

Fresh Mozzarella & Beefsteak Tomato Salad (seasonal item)

Udon Noodle & Salmon Teriyaki Salad

Roasted Loin of Pork with Mustard Rub & Wild Mushroom Sauté

Walnut Crusted Chicken with Caper & Kalamata Olive Relish

Buttermilk & Black Pepper Mashed Potatoes with Chive Gravy

Butternut Squash, Zucchini, & Red Pepper Sauté with Thyme Butter

Steamed Carrots & Broccoli

(Dessert)

Seasonal Fruit Cobbler ala Mode

Chocolate Cheesecake

\$26.00 per person

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(Rates are subject to change)*