

T & T Catering

Wedding Menu

Hors D'oeuvres

Seasonal Fresh Fruit

displayed with berries, bunches of grapes, & served with crackers

Assorted Cheese Tray

displayed on platters with milk chocolate fondue

Dinner

Chef Carved, Herb Crusted Top Sirloin Roast

with horseradish cream sauce and au jus (can be cooked to order)

Smothered Chicken Breast

boneless chicken breast smothered with mushrooms, sautéed onions & green peppers, then topped with provolone cheese

Side Dishes

Green Bean Amandine

whole tender green beans topped with toasted almonds

Wild & White Rice Pilaf

Baby Mixed Green Salad

served with vinaigrette dressing

Bakery Fresh Dinner Rolls with Butter

Beverages

Iced Tea, Wedding Punch, & Fruit Infused Water

Please call or email to inquire about pricing.

Menu includes black table cloths, equipment, and décor for T & T Catering buffet tables.

Pricing does not include servers, tax, or gratuity.

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