


# A DIVINE EVENT

## WICKEDLY DELICIOUS

 Thank you for considering A Divine Event as your caterer for your special event. As an award-winning caterer with over a decade of experience, our goal is to exceed your expectations.

 Locally inspired and internationally influenced, A Divine Event is passionate about food, from preparation to presentation. Our menus will always be crafted with fresh, seasonal food (much sourced locally). We pledge to offer culinary treats that you will find scandalously scrumptious, one sinfully sensational bite at a time.

## Sample Cocktail Reception & Dinner Menus



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## Passed Hors D'oeuvres Sample Selections

Tarragon Almond Chicken Salad Filo Cup  
\*Moroccan Chicken Satay  
Cheeseburger Slider Dill Pickle, Tomato-Mustard Sauce  
\*Nigerian Suya Kabob Ground Peanuts, Spices, Onions  
Cuban Slider Avocado Salsa  
\*Deviled Egg Prosciutto, Tomato Confit, Fresh Herbs  
Wild Mushroom & Boursin Tartlet  
\*Red & Golden Beets on Endive Spicy Pecans, Herbed Goat Cheese  
Coconut Shrimp Thai Chili Sauce  
Seared Ahi Tuna Wonton Crisp, Wasabi Sauce

## Southern Exposure Buffet Sample Menu

Passed Hors D'oeuvres  
Jalapeno Pimento Cheese Artisan Cracker, B&B Pickle Chip  
Panko Crusted Fried Mac & Cheese Bite  
Country Ham on Petite Biscuits Churned Apple Butter

### Main Buffet Table

\*Vine Ripe Tomato, Cucumber, & Vidalia Onion Salad Sweet Vinaigrette  
\*Southern Sweet & Spicy Collard Greens

Panko Crusted Fried Green Tomatoes Goat Cheese, Roasted Red Pepper Remoulade  
\*Local Stone Ground Grits Fresh Corn, Vidalia Onions, Parmigiano-Reggiano Cheese  
Southern Fried Boneless Chicken Breast  
\*Pulled Pork Barbecue Georgia Peach BBQ, Kansas City Classic & St. Louis Original Sauces

\*GLUTEN FREE SAMPLE SELECTIONS



## **Chef Performance Small Plate Cocktail Stations** **Sample Selections**

\*Coffee Braised Boneless Short Ribs Roasted Garlic & Fresh Ancho Red Potato Mash,  
Green Tomato Avocado Relish

Korean Boneless Short Ribs Sweet Potato Fries, Korean Veggie Stir Fry

\*Chimichurri Flank Steak Roasted Garlic & Fresh Corn Ancho Red Potato Mash,  
Feijoada Style Collard Greens

\*Jerk Chicken Blackberry-Calvados Reduction, Pink Eye Pea Succotash, Sautéed Brussel Sprouts,  
Fried Plantain Curl

Herb Grilled Chicken Rosemary Infused Potato Mash, Artichoke & Wild Mushrooms, Jus, Sugar Snaps

\*Blackened Arctic Char Sweet Potato Mash, Brown Sugar Toasted Pecans, Sugar Snaps Peas

\*Pan Seared Scallops Risotto, Applewood Smoked Bacon, Goat Cheese, Celery Root Puree  
Thai Grilled Salmon Jasmine Rice, Snow Peas, Coconut Red Curry Sauce

Mint Marinated Australian Lamb Chops Greek Salad, Feta, Lemon Essence Israeli Couscous,  
Pine Nuts, Melted Grape Tomatoes

Penne Pasta Bowls- Sautéed to Order Marinara, Mama Mia's Meatballs, Mushroom Sauté;  
Vodka Cream Sauce, Spicy Sausalito Sausage, Roasted Cauliflower

## **Street Food Stations** **Sample Selections**

Street Tacos Pulled Smoked Pork, BBQ Sauce, Pickled Jalapeno Slices;  
Fried Tilapia, Tartar Sauce, Pickled Jalapeno Slices;

Fried Chicken, Lime Jalapeno Mayo, Lettuce, Tomato Slice

Sweetwater 420 Tacos Beer Battered Cod, Chipotle Slaw, Lime Jalapeno Tartar Sauce

Escabeche Tilapia Tacos Jalapeno Slaw, Cilantro Cream Sauce, Puya Pepper & Fire Roasted Salsas

Fancy Waffle House Mini Hot Pressed Patty Melt, Wheat bone Bread, Caramelized Onions, Cheese,  
Special House Sauce

\*The French Fry Bar Sweet Potato Fries, Curly Battered Fries, Fingerling Potatoes, Cranberry-Ketchup, Mustard,  
Cumin Aioli, Honey Mustard, Buttermilk Blue Cheese, Wasabi Mayo Sauces

\*GLUTEN FREE SAMPLE SELECTIONS

**Seafood**  
**Sample Selections**

Tortuga Hors D'oeuvres Table

\*Cedar Smoked Salmon Blueberry Compote  
Caviar & Potato Tartlets Crème Fraiche, Chives  
\*Mini Martini Shrimp Cocktail Celery Salt, Lemon Twist  
House Smoked Trout Spread Lobster Salad, Lavosh Crackers, Rainbow Radish Wheels

Individual Shrimp Presentations

\*Fanta Orange Mexican Shrimp Ceviche Orange Twist, Celery Salt, Mini Martini Glass  
\*Shrimp Cocktail Celery Salt, Lemon Twist, Mini Martini Glass  
\*Pickled Shrimp Fennel, Onion, Jalapeno, Orange Zest, Mini Mason Jar

Smoked Salmon Selections

\*Honey Roasted Salmon Sides, Lemon Dill Sauce  
\*Cedar Smoked Salmon Sides, Blueberry Compote  
Traditional Sliced Smoked Salmon, Capers, Diced Egg, Red Onion, Dill Cream Cheese  
Rye Toast Points, Lavosh Crackers



\*GLUTEN FREE SAMPLE SELECTIONS



## Seated & Served Dinners Sample Selections

### Salads

- \*Signature Bitter Greens, Goat Cheese, Walnuts, Peppadews, Bosc Pears, Mostarda Vicentina Dressing
- \*Spring Green Artisan Greens, Orange Segments, Watermelon Radish, Feta Cheese, Cucumber, Citrus Champagne, Cracked Black Pepper
- \*Spinach Hard Boiled Chopped Egg, Shaved Mushrooms, Applewood Bacon, Dijon Vinaigrette
- \*Baby Blue Boston Bibb, Bleu Cheese, Grape Tomatoes, Sweet & Spicy Pecans, Blueberries, Citrus Vinaigrette

### Entrees

- Peppercorn Crusted Bistro Tender & Ashley Farms French Cut Chicken Marsala  
Sage Infused Mashed Potatoes, Petite Carrots, Fried Sage Garnish
- Filet Mignon & Blackened Skewered Jumbo Prawns Organic Stone Ground Grits,  
Sautéed Collard Greens, Melted Herbed Butter, Demi Glaze
- \*Filet Mignon with Balsamic Drizzle & Halibut with Citrus Beurre Blanc  
Potato & Sweet Potato Gratin, Seasonal Petite Vegetables, Melted Grape Tomatoes
- Coffee Rubbed Filet Mignon & Seared Arctic Char Ancho Butter Drizzle,  
Manchego Mac & Cheese, Grilled Asparagus

### Desserts

- Guinness Stout Cake Warm Toffee Sauce, Whipped Cream, Heath Bar Crumbles  
Vanilla Bean Crème Brûlée Almond Biscotti  
Individual Berry Cobbler Cinnamon Cream
- Ginger Scented Brown Butter Shortcake Fresh Strawberries, Chantilly Cream, Strawberry Sauce,  
Chocolate Cigar, Mint Spring
- Grilled Honey Glazed Pound Cake Orange Scented Sweet Tea Cream, Blackberry sauce, Blackberries

\*GLUTEN FREE SAMPLE SELECTIONS



## Sample Signature Dessert Selections

### Mason Jar Desserts

Traditional Banana Pudding Bananas, Vanilla Wafers, Custard, Whipped Cream,  
Chocolate Dipped Nilla Wafer

Berry Trifle Pound Cake, Fresh Berries, Custard, Whipped Cream

Chocolate Mousse Parfaits Bavarian Cream Cheese, Chocolate Stick

### The "Cup" Cake

For the trendiest fashion in wedding cake design or as a fun chic dessert, our signature "Cup" Cakes rock. When stacked, they deliver the expected grandness of a tiered cake, but the flavor comes as a total surprise. Individual trifles served in cups, with layers of wickedly delicious enhancements and topped with whipped cream are sure to indulge your cake cravings.

### Sample Selections

Chocolate Brownie Mousse Brownies, Chocolate Mousse, Whipped Cream, Chocolate Curls,  
Mint Sprig

Sticky Toffee Pudding Cake Toffee Sauce, Toffee Bits, Whipped Cream, Chocolate Stick,  
Mint Sprig

Strawberry Shortcake Strawberries, Poppy Seed Shortcake, Strawberry Sauce, Whipped Cream,  
Mint Sprig