



*Saturday
December 11th 2021
Dinner Drop off
ATSCC*

*Time 5:00 - 5:30 set up
Guest count 30-35
(Need guaranteed number
48 hours prior to the event)
Minimum 30 guests
Menu to follow*



MENU

Seasonal Mixed Green Salad Bowl

Served with a choice of home-made Ranch and French Vinaigrette Dressing

Haricot Verts

Sauteed Thin French Green Beans

Asiago Cheese Potato's

Sliced New Potatoes Baked with Cream and Asiago Cheese

Sautéed Mixed Vegetables

A medley of fresh cut Vegetables tossed in an extra Virgin Olive Oil

Braised Beef Burgundy Roast

Roast eye of Round in a Mushroom Burgundy Sauce

Chicken Cordon Bleu

Sliced Cordon Bleu served with a Lemon Butter Sauce

Chocolate Mousse Cakes

Flourless chocolate Cake topped with Chocolate Mousse

Price \$34.95 Plus 8% sales tax

Delivery and set up 15% service charge

\$43.05 per person inclusive price

Guaranteed number required 48 hours in advance

You will be charged the guaranteed number

No service staff or beverages



Price Includes:

- If available use regular chaffers and guest will return the following week
- If no regular available then Disposable Chaffers & Sterno
- Disposable serving Spoons and Tongs
- High Quality Clear Plastic Plates & Silverware roll ups
- Buffet delivery and set up (table for set up required)

\$500 deposit received September 14th 2021 to be deducted directly from bill on day of event. Deposit non refundable after November 26th 2021

Petite Violette Contact:
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