



Our New Home

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In 1982, Susan Garrett was a single mother of three trying to make ends meet by doing seamstress work. Family and friends often asked for her help when entertaining as she was known to be quite the cook. Before long, she could hardly get out of the kitchen, leaving little time for sewing and A Peach of a Party was born.

A Peach of a Party has grown from a small time hobby into one of the more successful operations in the Atlanta area. Susan has maintained the company as a family business with her daughter, Cat Plant, managing the front end of events, while she and her son-in-law, David Plant, oversee the production and quality of the food.

At A Peach of a Party, every event, whether it is a corporate holiday open house, a wedding for hundreds or an intimate dinner with friends, is of the utmost importance. We are happy to help with coordinating menus, providing staffing, arranging tents, tables, linens, lighting or just about anything else you might need to make your event fantastic.

Breakfast and Brunch

These selections come with your choice of two sides, plus mini muffins and iced tea or coffee.

	Per Guest
Sausage, Egg and Cheese Casserole	10.00
**Torta Rustica Quiche-like dish with Sweet Italian Sausage, Spinach, Roasted Red Peppers and Cheese	11.50
Virginia Ham Souffle	10.00
Sweet Vidalia Onion & Grits Casserole with Sausage	10.00
Shrimp and Grits*	14.00
Flaky Crust Quiche (Spinach, Broccoli, Lorraine, Mushroom - Shrimp add 1.00)	8 guest minimum 12.00
Chicken or Seafood Crepes	12.00

Side Items

Cheddar Cheese Grits*	Bleu Cheese Grits*
Fresh Fruit	Spinach Salad
Spiced Baked Fruit	Biscuits & Tasso Gravy
Marinated Asparagus	

*A Peach of a Party is proud to serve stone ground grits, aka "Dixie Ice Cream," from the Nora Mill Granary located in Helen, Georgia.

Grab & Go

	Per Guest
Continental Breakfast	7.00
Fresh Fruit, Assorted Bagels with Cream Cheese and Jams, Sweet Rolls, Muffins, and Orange Juice	
Breakfast Sandwich	7.00
Apple Sausage, Spinach, Tomato and Cheese on a Toasted Baguette	

Menu Additions

Ham Biscuits	per guest 2.50
Blintz Casserole with Cherries or Blueberries	12-15 servings 30.00
French Toast Casserole With Cinnamon Apples or Berries	12-15 servings 25.00 add 5.00
Assorted Bagels with Cream Cheese With Lox, Tomatoes, Red Onions, Capers and Lettuce	per guest 2.50 add 3.00
Sweet Potato Biscuits	by the dozen 7.00
Flaky Crust Quiche (Spinach, Broccoli, Lorraine - Shrimp add 4.00)	8-10 servings 24.00
Tomato Pie	8-10 servings 22.00
Grits Bar	per guest 5.50-8.00
Make your own grits martini with toppings like cheddar and bleu cheeses, bacon, shrimp, sausage and tasso gravy.	

Boxed Lunches

Includes sandwich, 1 side, 1 dessert, iced tea and cutlery set 9.00 each
with 2 sides 10.50 each

*** 5 Box minimum for each combination ***

Our Famous Chicken Salad on Croissant

Deli Sandwich or Wrap (Turkey, Ham or Roast Beef)

With Field Greens, Tomato, Boursin & Cheese with Condiments on Side

Jerk Chicken Wrap

With Avocado, Field Greens, Red Onion & Tomato

Fresh Veggie Wrap

With Carrots, Sprouts, Field Greens, Cucumbers, Peppers and Cheese

Grilled Veggie Wrap

With Roasted Red Peppers, Onions and Mushrooms

Falafel Pita

with Tomatoes, Cucumbers, Feta and Hummus

Side Salads (a la carte – 3.00)

Fresh Fruit Salad (Seasonal)

Cucumber Salad

Traditional Coleslaw

Asian Coleslaw

Black Eyed Pea Salad

Pasta Salad

Wild Rice & Granny Smith Salad (add .50)

Potato Salad

Dill Potato Salad

Mediterranean Orzo Salad

Wild Rice & Sun Dried Tomato Salad

Marinated Vegetables

Macaroni Salad

Broccoli Salad

Box Lunch Desserts

Brownie

Toffee Bar

Lemon Square

Blonde Brownie

Cookie

Mint Brownie

Buffet & Plated Lunches

Includes 2 side salads, croissants or cheese straws and iced tea

Per Guest

Our Famous Chicken Salad atop a bed of lettuce 10.50

Shrimp Salad atop a bed of lettuce 11.50

Grilled Chicken Pasta Salad 10.00

with Cherry Tomatoes, Broccoli, Artichoke Hearts, Baby Carrots, and Black Olives

Spinach Stuffed Chicken Breast 13.50

Baked in Parmesan Cheese and served hot

Lunch Salads

Includes croissant or cheese straws and iced tea

Add a side salad for 2.00

Add 2 sides salads for 3.00

Per Guest

Greek Salad 7.50

With Cherry Tomatoes, Cucumbers, Black Olives, Feta and Greek Dressing

Grilled Chicken Caesar Salad 9.50

Sliced Breast atop Romaine Lettuce, Croutons and our House Recipe Caesar Dressing

with Flank Steak or Grilled Salmon add 2.50

Niçoise Salad with Tuna or Grilled Chicken 12.00

with Pork Tenderloin or Grilled Salmon add 2.00

Field Greens topped with Blanched Green Beans, Black Olives, Red Potatoes, Cherry Tomatoes, Boiled Eggs and Capers, dressed in Herb Vinaigrette

Asian Chicken Salad 12.00

Field Greens with Snow Peas, Water Chestnuts, Scallions, Sunflower Seeds, Ramen Noodles with Ginger Dressing

Stationary Cocktail Buffet

	Per Guest		
Beef Tenderloin	7.50	Jerk Chicken Skewers with Peach Compote	4.50
Cooked mid rare and thinly sliced, served with horseradish sauce and small rolls		Pecan Chicken Strips with Apricot Sauce	4.50
Grilled Flank Steak Skewers	4.00	**Moroccan Chicken Skewers	4.50
Argentinean Style Beef Empanadas	2.50	Sesame Chicken Bits with Apricot Sauce	4.50
**Black & Bleu Tenderloin over Baby Greens in Mini Martinis	6.00	Southern Fried Chicken Fingers with Marmalade or BBQ Sauce	4.00
Herb Baby Lamb Chops with Mint Sauce	7.00	Vidalia Onion Dip with Toast Points	2.00
Pomegranate-Cumin Glazed Lamb Chops	7.25	Artichoke Dip with Toast Points	2.00
**Rosemary Lamb & Artichoke Skewers	4.75	Garlic Spinach & Artichoke Dip with Toast Points	2.00
Herb Crusted Pork Tenderloin	4.50	Black Eyed Pea Dip with Corn Chips	2.00
Thinly sliced and served with Dijon, stone-ground mustard or chutney & assorted breads		Hot Lump Crab Dip with Toast Points	2.75
Bourbon Glazed Pork Tenderloin with Sweet Potato Biscuits	5.00	Mexican Layer Dip with Tortilla Chips (minimum order 15)	2.00
Swedish or Sweet Barbecue Meatballs	2.50	**Buffalo Chicken Dip with Crackers and Vegetables	2.25
Antipasto	4.50	Hummus with Pita Chips (minimum order 15)	2.00
Artfully arranged Italian cured meats, cheese, olives and marinated vegetables		Olive Tapenade with Parmesan Shortbreads (minimum order 10)	2.50
Shrimp Cocktail	5.00	Fresh Seasonal Fruit Display (minimum order 15)	3.00
Sea Island Shrimp	5.00	Seasonal Vegetable Crudite with Assorted Dipping Sauces	3.00
A great alternative to traditional shrimp cocktail! Large shrimp marinated in apple cider vinaigrette with onions and capers		Goat Cheese, Sun Dried Tomato & Pesto Torte with Toast Points (minimum order 20)	1.25
Beer-Battered Coconut Fried Shrimp with Orange Marmalade	5.50	Cranberry, Black Pepper & Goat Cheese Torte with Toast Points	1.25
Shrimp or Salmon Mousse with Water Crackers (minimum order 15)	3.00	Plains, Georgia Cheese Ring	2.25
**Crab & Tomatillo Ceviche served in Spoons	3.50	Made famous by the 39th president's wife, Rosalyn Carter's recipe includes cheddar cheese, pecans and vidalia onions with strawberry jam and Ritz crackers. A Southern classic!	
Braided Cedar Plank Smoked Salmon with Toast Points	4.00	Artisan Cheese Board	3.50
Whole Smoked or Poached Salmon (minimum order 40)	5.50	Selection of fine international cheeses, with fruit garnish and assorted crackers and baguettes	
Presented in a beautiful display adorned with sliced boiled eggs, cucumbers, green and black olives, red onion and dill cream, and serve with pumpernickel bread and toast points. Side of salmon may be prepared for at least 15 guests.		Baked Brick on Croute with Water Crackers small (serves about 25)	34.00
		large (serves about 50)	56.00
		With Brown Sugar and Pecans small 40.00 large 65.00	
		With Apricots and Walnuts small 40.00 large 65.00	

Small Bite Cocktail Fare

These items are great passed or on a buffet

2 pieces per person

Per Guest

Petit Beef Wellington	5.00		
Sliders with American Cheese, Ketchup and Mustard	3.50	Chicken Salad in Pate a Choux (pati-shoo)	2.00
**Country Fried Steak Sliders with Pickled Red Onions	4.50	Chicken Quesadillas with Sour Cream and Salsa	4.00
**Barbecue Brisket on Jalapeño Grit Cakes	3.00	Black Bean Cakes with Sour Cream and Salsa	3.00
Barbecue Pork Sliders with Fried Pickles	3.00	Veggie Samosas with Mango Chutney	2.50
Barbecue Chicken Sliders with Fried Pickles	3.00	Caprese Salad Skewers	2.25
Grape Leaves Stuffed with Beef, Rice and Herbs	4.00	Mozzarella Balls, Basil and Tomatoes drizzled with Balsamic Vinaigrette	
Bacon Wrapped Water Chestnuts	2.75	**Brochettes of Cantaloupe, Mozzarella and Prosciutto	2.50
Bacon Wrapped Scallops	3.75	Cherry Tomatoes Stuffed with Boursin Cheese or Salmon Pate	2.00
Bacon Wrapped Figs with Cheese	3.25	Belgian Endive Stuffed with Boursin Cheese or Salmon Pate	2.00
Melon Wrapped in Prosciutto	2.50	Miniature Flaky Crust Quiches (Spinach & Lorraine)	2.50
Asparagus Wrapped in Prosciutto	2.50	Twice Baked Herb New Potatoes	2.00
Pigs in Blankets	2.00		
Cows in Comforters (Kosher All Beef)	2.50	**Stuffed Zucchini Bites	
**Mini Muffaletta	4.00	Mushroom Pate Turnovers	2.50
(Ham, Salami & Mortadella with Olive Tapenade and Provolone)		Filo Triangles Stuffed with Spinach and Feta Cheese	2.25
**Minted Lamb & Feta in Phyllo Cups	3.00	Mushroom Caps	2.50
		Stuffed with your choice of sausage, crab (minimum 20), cheese, spinach or vidalia onions	
**Tuna Tartare with Wasabi Mayo on Wonton Crisps	3.75	Cheese Quesadillas with Sour Cream and Salsa	2.75
Petit Crab Cakes with Remoulade	5.00	Mac & Cheese Lollipops with Pecato Cheese	2.50
Petit Cajun Crawfish Cakes with Remoulade	3.00	Bruschetta	2.00
**Southwest Chipotle Shrimp Salad in Tortilla Cups	3.25	Wild Mushrooms on Crostini drizzled with White Truffle Oil	3.75
Mini Crawfish Egg Rolls (Bottle Rockets)	3.50	Marinated Tomatoes and Goat Cheese on Crostini	2.75
Smoked Salmon on Crostini with Fresh Dill Sauce	3.25		
Crab Salad in Pate a Choux (pati-shoo)	2.25		
Marinated Shrimp Wrapped in Snow Peas	3.50		

Finger Sandwiches

By the Dozen

Our Famous Chicken Salad	8.00
Pimiento Cheese	7.00
Cucumber Canapé with Boursin Cheese	7.00
Tomato Canapé with Boursin Cheese	7.00
Mini BLT	15.00
Nova Salmon Pinwheels	15.00
with Cucumbers, Red Onion and Caper Cream Cheese	
Cream Cheese and Olive Canapé	7.00
Shrimp Salad	8.00
Delic Pinwheels (Turkey, Roast Beef or Ham)	10.00
Vegetable Pinwheels	9.00
Cucumbers, Carrots, Field Greens, Sprouts, Tomatoes, Artichoke Hearts and Cheese	
Asparagus Roll-ups with Boursin Cheese	7.00

For the Kids

Selections and portions for the under 10 crowd

Adult portions also available – please see Cocktail Menu for pricing

Sliders with American Cheese, Ketchup and Mustard	2.50
Mini Hot Dogs with Ketchup, Mustard and Relish	2.00
Pigs in Blankets	1.50
Cows in Comforters (Kosher All Beef)	2.00
Chicken Fingers with BBQ Sauce and Honey Mustard	3.00
Mac ‘n’ Cheese Lollipops	1.50
PBJ Roll-ups	1.00
Hushpuppies	.75

Stations

Available for Brunch, Cocktail or Dinner Affairs. Prices vary by size of event.

Martini Mashed Potato Bar 5.50-9.00

Yukon Gold or Sweet Potatoes

Guests make their own “cocktail” with choices like beef stroganoff, shrimp creole, curry chicken, lobster, turkey or pork bacon, chives, cheeses, pralines, marshmallows and coconut. The possibilities are endless!

Martini Grits Bar 5.50-8.00

Stone ground yellow “Dixie Ice Cream” from Helen, Georgia’s Nora Mill Granary are topped with selections which may include turkey or pork bacon & sausage, pepper gravy, shrimp, tomato gravy, tasso gravy, cheeses, hot sauces or anything else you can imagine!

Sushi Bar 6.00-20.00

A Chef will be on site to make an assortment of your choosing.

With Japanese-style decoration.

Taco & Burrito Bar 4.50-10.50

Guests choose all the ingredients to build their own Mexican meal.

With choices including grilled flank steak, pulled pork and chicken, salsas, cheeses, peppers, onions, lettuce, hot sauces, beans and rice.

Floating Fondue River 4.00-6.50

An old favorite made new again! A beautifully presented interactive station sure to WOW! your guests, the Fondue River incorporates fresh fruits and cakes with milk, dark and white chocolates, as well as rich caramel.

Candy Apple Bar 2.00-4.50

Perfect for the fall, especially for kids. Make your own treat with caramel and chocolate for dipping and toppings like chopped nuts, chocolate chips, sprinkles & cookies.

Dinner Menu

Most Dinners can be plated or served on a buffet.
Dinners include 2 sides, salad, bread and iced tea or coffee.

	Per Guest
Beef Tenderloin with Horseradish or Bearnaise Sauce	30.00
Beef Wellington with Mushrooms in Red Wine Reduction	34.00
Barbecued Beef Brisket	22.00
Standing Rib Roast	27.00
Pork Tenderloin Roulade filled with Dried Fruit Compote	20.00
Pork Tenderloin Roulade filled with Herb Bouquet	20.00
Bourbon Glazed Pork Tenderloin	22.00
Sausage and Cannelloni Beans over Wilted Spinach	22.00
Herb Crusted Rack of Lamb	28.00
Pomegranate-Cumin Glazed Rack of Lamb	30.00
Maryland Lump Crab Cakes with Remoulade	25.00
Cedar Plank Smoked Salmon Filet	22.00
Grilled Teriyaki Salmon Filet	20.00
Poached Salmon Filet with Fresh Dill Sauce	20.00
Moroccan Rubbed Cedar Plank Smoked Salmon Filet	22.00
Shrimp Creole	19.00
Shrimp Newburg in Sherry Cream Sauce	20.00
Shrimp & Grits	18.00

	Per Guest
Chicken Caprese with Mozzarella, Basil and Tomatoes	18.50
Sesame Chicken Breast with Tangy Cumberland Sauce	17.50
Puff Pastry Chicken with Mushrooms, Spinach or Herb Cheese	18.50
Puff Pastry Chicken with Lump Crab	20.50
Pecan Chicken with Creamy Dijon Sauce	17.50
Parmesan Chicken	16.00
Chicken Provençal	18.50
Sautéed in Olive Oil with Garlic, Onions, Olives, Sun Dried Tomatoes, Mushrooms and Basil	
Chicken Marsala	17.50
Chicken in Curry Mushroom Sauce	17.50
with Chutney, Bacon, Peanuts, Green Onions and Boiled Eggs on the side	
The Best Fried Chicken Ever	14.50
Black Bean Cakes with Avocado, Sour Cream and Salsa *	13.50
Stuffed Portobello Mushrooms *	13.50
Eggplant Parmesan	13.50
Spaghetti Squash with Marinara Sauce *	13.50

*Vegan by Request

Casseroles Dinner Menu

Includes a salad, 1 side dish, bread, and iced tea or coffee
A la carte casseroles can be found on our To Go menu

	Per Guest		Per Guest
Beef Burgundy	14.00	Chicken and Artichoke	14.00
Chunks of beef tenderloin with mushrooms and onions in red wine reduction		Tender white meat, artichoke hearts and mushrooms in parmesan white wine sauce	
Beef Stroganoff	14.00	Chicken and Wild Rice	12.50
Chunks of beef tenderloin with mushrooms and onions in a rich sour cream sauce		Tender white meat, long grain & wild rice, toasted almonds and pimientos with stock sauce	
Beef Lasagna	13.00	Chicken Mornay	13.00
with our House Recipe marinara		Tender white meat, broccoli, and lightly curried cheddar cream sauce	
Shrimp and Artichoke	17.00	**Country Captain	14.00
Large tiger shrimp, artichoke hearts and mushrooms in parmesan white wine sauce		Tender white meat, green peppers, tomatoes, golden raisins and almonds over wild rice	
Shrimp and Asparagus	17.00	Chicken Florentine	13.00
Large tiger shrimp, asparagus tips and mushrooms in parmesan white wine sauce		Tender white meat, spinach, and lightly curried cheddar cream sauce	
Vegetable Lasagna	13.00	Chicken Tetrazini	12.50
Layers of mushrooms, eggplant, mozzarella, ricotta, noodles and house Recipe marinara		Tender white meat, spaghetti noodles, mushrooms and parmesan in stock sauce	
Vegetable Alfredo	11.50	Chicken Pot Pie	12.50
Seasonal garden vegetables with penne pasta in a rich alfredo sauce		Tender white meat, carrots and peas in stock sauce with flaky crust	
		Chicken Gruyère	14.00
		Tender white meat, artichoke hearts and mushrooms in Gruyère cream sauce with a touch of tomato	
		Chicken Alfredo	13.00
		Sliced grilled chicken breast in penne pasta with rich alfredo sauce	
		Chicken and Asparagus	14.00
		Tender white meat, asparagus tips and mushrooms in parmesan white wine sauce	

Salads (a la carte – 4.00)

All dressings are made In House

Spinach & Romaine

Our most popular, with Poppysced Dressing, Mandarin Oranges and Toasted Almonds

Greek

with Cherry Tomatoes, Cucumbers, Black Olives, Feta and Vinaigrette Dressing

Bleu Cheese & Pear

on Romaine lettuce with chunky Bleu Cheese Vinaigrette and Walnuts

Wedge (not available for buffet or drop off)

Iceberg topped with Tomato, crumbled Bleu Cheese, and Bacon

Mixed Greens

with Dried Cranberries, Apples, Pine Nuts and Vinaigrette Dressing

Traditional Caesar Salad

Tossed Salad with Garden Vegetables

Sides (a la carte – 3.00)

Vegetable Medley

Grilled Vegetables

Asparagus

Honey Ginger Carrots

Southern Green Beans

Sugar Peas & Water Chestnuts

Squash Casserole

Broccoli Salad

Cucumber Salad

Parmesan Cous Cous

Feta & Caramelized Onion Risotto

Twice Baked Potatoes

Butternut Squash Gratin

Pasta Alfredo

Pasta Primavera

Sesame Noodles with Asparagus Tips

Mashed Sweet Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Long Grain & Wild Rice

Black Beans & Rice

Buttery New Potatoes

Additional Sides may be found on page 3

Beverages

By Georgia law, we are not permitted to supply alcoholic beverages.

Sweet or Unsweet Iced Tea	6.00/gallon
Peach Iced Tea	9.00/gallon
Fresh Squeezed Lemonade	15.00/gallon
Raspberry Lemonade	18.00/gallon
Cucumber Water	7.50/gallon
Soft Drinks	1.75 per guest
Bottled Water	1.50 per guest
Bar Set-Ups	2.75 per guest
Coke, Diet Coke, Ginger Ale, Tonic Water, Club Soda, Cranberry Juice, Lemons, Limes and Ice	
Regular or Decaf Coffee with Cream, Sugar & Substitutes	1.50 per guest
Regular or Decaf Coffee with Cream, Sugar, Substitutes, Whipped Cream, Shaved Chocolate & Biscotti	2.50 per guest
Pink Lady Punch	1.75 per guest
Lime Sherbert Punch	2.25 per guest

Whole Desserts

Chocolate Mousse Pie	serves 12-14	32.00
Lemon Mousse Pie	serves 12-14	28.00
Cheesecake with Fruit Topping	serves 12-14	34.00
Orzo Cheesecake	serves 12-14	36.00
Pumpkin Cheesecake	serves 12-14	36.00
Chocolate Cheesecake	serves 12-14	36.00
Amarretto Cheesecake	serves 12-14	36.00
Red Velvet Cake with Cream Cheese Icing	serves 12-14	32.00
Coconut Cake with Lemon Filling	serves 14-16	30.00
Carrot Cake with or without Pecans	serves 14-16	28.00
White Almond Cake	serves 14-16	26.00
Chocolate Cake	serves 14-16	26.00
White Chocolate Cake	serves 14-16	32.00
Caramel Cake	serves 12-14	28.00
Strawberry Torte (seasonal)	serves 8	26.00
Lemon Meringue Pie	serves 8-10	24.00
Key Lime Pie	serves 8-10	24.00
Pecan Pie	serves 8-10	24.00
Chocolate Chip Pecan Pie	serves 8-10	24.00
Apple Pie	serves 8-10	26.00
Cherry Pie	serves 8-10	24.00
Blueberry Pie	serves 8-10	26.00

Pumpkin Pie	serves 8-10	22.00
Lady Finger Fruit, and Custard Trifle		3.00 per person

Small Desserts

	By the Dozen
Brownies	5.00
Lemon Squares	5.00
Blonde Brownies	5.00
Cookies	5.00
May include Chocolate Chip Pecan, Oatmeal Raisin, White Chocolate Macadamia, Cinnamon, Peanut Butter, Chocolate Chocolate Chip	
Toffee Bars	5.00
Mint Brownies	8.00
Petit Chocolate Eclairs	7.00
Pecan Tassies	7.00
Mint Brownies	8.00
Lemon Curd Tarts	7.00
Key Lime Tarts	7.00
Petit Cheesecakes	7.00
Chocolate Covered Strawberries	11.00
Milk, Dark, White - Subject to Availability	
Chocolate Covered Blackberries & Raspberries	call for pricing
Petit Fors available in variety of designs	15.00 - 19.00