



PREFERRED PARTNERED VENUE PRICING

AS A PREFERRED VENDOR NOTHING LIKE IT EVENTS LLC HAS PARTNERED WITH SEVERAL VENUES TO OFFER EXCLUSIVE CATERING PRICING.

50 Guest Minimum

Wedding Bliss \$59.95 PP (exclusive price \$56.95)

Garlic Herb Crusted Prime Rib + Bourbon Glazed Salmon + Smoked Tomato Medley Cream Sauce
Golden Yukon Mashed Potatoes + Lemon Braised Asparagus
Garden Salad + Dinner Rolls + Beverage

Nothing Like It Surf & Turf \$48.95 PP (exclusive price \$45.95)

Rosemary Herb Lamb(3) + Blackened Salmon(4oz) Topped Pineapple Mango Salsa
Gold Yukon Mash + Honey Hennessey Roasted
Green Beans
Shaved Apple Slaw Salad + Dinner Rolls +
Beverage

The Experience \$52.95 (exclusive Price \$47.95)

Lemon Basil Grilled Chicken on Balsamic Caprese Rice Pilaf
Pan Seared New York Strip draped in a Gorgonzola sauce
Smokehouse Mashed Potatoes + Garlic Herb Asparagus
Caesar salad + Dinner Rolls + Beverage

Client's Favorite \$35.95 PP (exclusive price \$32.95)

Herb De Provence Chicken Quarters + Blackened Salmon
Holy Trinity Rice + Seasoned Cut Green Beans
Garden Salad + Dinner Rolls + Beverage

Summer Affair \$24.95 PP (exclusive price \$21.95)

Grilled Barbecue Pork Ribs + Whiskey Pulled Beef + Hickory Smoked Chopped Chicken
Buns and 2 sauce choices (Honey BBQ, Mild BBQ or Spicy)
4 Cheese Mac & Cheese + Bourbon Trinity Baked Beans + Potato Salad

Savannah Southern Etiquette Brunch Table \$22.95 (exclusive price \$19.95)

Waffles & Chicken Bites + Creole Shrimp & Grits
Fried Home-style Potatoes + Scrambled Eggs
French Toast + Bacon + Fresh Fruit

Fra'Zier Pasta Bar \$25.95 PP (exclusive price \$21.95)

PASTAS: Penne, Fettuccini, Bowtie, Spaghetti,

SAUCE: Pinot Grigio Alfredo, Red Wine Sauce, Demi -Glazed Mushroom Marsala

PROTEINS: Chicken, Shrimp, Ground Turkey/Beef, or Meatballs

VEGETABLE: Garlic California Blend , Sautéed Asparagus or Broccoli

Garlic Bread + Caesar Salad + Beverage

TACO BAR

HOT BAR \$22.95

SHREDDED CHICKEN + GROUND BEEF

CILANTRO-LIME WHITE RICE or SPANISH RICE

BLACK BEANS OR PINTO BEANS

HARD TACO SHELLS, CORN TACO SHELLS, SOFT FLOUR TORTILLAS

TORTILLA CHIPS

THREE SALSAS:

ROASTED MILD SALSA, VERDE, PICO DE GALLO

LETTUCE + TOMATOES + SHREDDED CHEESE + SOUR CREAM

SLICED JALAPENOS + BLACK OLIVES + FAJITA VEGGIES

HOT BAR ADD-ON UPGRADE

MARINATED GRILLED CHOPPED CHICKEN

MARINATED GRILLED SLICED STEAK

3-CHEESE QUESO

HAND-SMASHED GUACAMOLE

MASHED POTATO BAR \$17.95

Garlic Red Skin Mash + Cinnamon Spice Mash Sweet Potatoes

Shredded Chicken + Pulled Beef

Chives + Bacon Crumbles + Bourbon Candied Pecans

Shredded cheese + Steamed Broccoli + Marshmallow + Pico De Gallo

Cinnamon Butter + Whipped Butter + Sour Cream

Starch Side Substitutes

Cilantro Lime Rice ,Trinity Rice, Spanish Rice, Herb Infused Pecan Wild Rice
Garlic Mashed Potatoes , Mashed Sweet Potatoes, Rice Pilaf
Smoked Gouda, Swiss & Gruyere Mac & Cheese (\$\$)

DRESSINGS

Creamy House Ranch
Vinaigrette, Balsamic
Tuscan, Raspberry Vinaigrette. Caesar

Non-Alcoholic Beverages

Sweet Tea, Un-Sweet Tea, Lemonade ,House Punch (Pineapple,
Mango, or Lemonade), Bottled Water, Coke

All menu selections are fully customizable and not limited to what is listed. Please call us today to discuss a customized menu for your event!

All Buffets Include:

Serving Utensils, Plastic Tableware ,.Décor Linens, Chafing Dishes, Set-Up, Clean-Up & Beverage Choice

- * Plated Meals available upon request*
- * China glassware is \$7.25 per person*
- * Wait staff is \$175 each*
- * FOOD Tax 4% + Service Fee 15%

Prices subject to change due to market inflation.

All Prices Subject to Applicable State Taxes and Service Fees PHONE:678823-0147

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