



AFFAIRS AT THE FOX

CATERING SERVICES

SPRING / SUMMER 2023

AFFAIRS
TOREMEMBER





OUR FOOD STORY

In 2015, the Fox Theatre and AFFAIRS to REMEMBER embarked on a journey—AFFAIRS at the FOX—one that created a new, distinctive narrative. Thousands have shared stories about their own Fox encounters, and now future millions will experience a unique and memorable Fox Food Story.

AFFAIRS to REMEMBER has created a menu of Fox-exclusive foods, available for AFFAIRS to REMEMBER clients hosting their event at the Fox Theatre. Building on elements that Fox fans have found fascinating for more than 80 years, the menus are inspired by three defining features of the Fox: its architecture, its geography, and the signature performances mounted in its grand theater. This exciting Fox Food Story will be the subject of countless epic tales.

The Fox Food Story will evolve over time as exciting new menus are designed, inspired by client favorites and the ever-evolving culinary world. At AFFAIRS to REMEMBER everything is cooked from scratch with the freshest ingredients and contemporary preparation methods.

It's time to make new memories at the iconic Fox Theatre, to experience and reveal your own personalized Fox Food Story by hosting an **AFFAIRS at the FOX** special event with AFFAIRS to REMEMBER.

AFFAIRS TOREMEMBER

LEGACY GREEN PROGRAM

AFFAIRS to REMEMBER, Atlanta's "greenest" caterer, has more than 40 years of success that can be attributed to our innovative menus, impeccable service, attention to detail and reliability. We offer nationally recognized award winning catering, as well as full event production including décor, entertainment, tent rental, lighting, linens, furniture, floral and photography.

As Atlanta's first Zero Waste Zones caterer AFFAIRS to REMEMBER strives to raise the bar for corporate citizenship. Our **LEGACY GREEN** program encompasses eliminating all polystyrene products, recycling, composting, training, sourcing from local and organic farms, providing food to the Atlanta Community Food Bank and donating newspapers to PAWS Atlanta animal rescue shelter.

Since the inception of our **LEGACY GREEN** program in 2014, AFFAIRS to REMEMBER has diverted over 1.4 million pounds of recoverable material away from landfills. That puts us at an average of more than 4,000 pounds per week, more than 100 tons per year! Today, we continue to invest in closing the loop...between what we use and how we re-use.



Light In The City

\$50.00, PER ADULT GUEST, INCLUSIVE

A casual, culinary experience featuring a light array of savory hors d'oeuvres.

Presented*

Za'tar Crusted Tuna over cannellini bean salad with artichokes soppressata, feta and sumac vinaigrette presented in a square white bowl

Crafted*

Mint and Pistachio Pesto with Orzo, Feta and Tomatoes, tossed with fresh tomatoes, crumbled feta, mint and pistachio pesto and served in a champagne flat

Crostini Duo

Tuscan Chicken Crostini

Julienned Tuscan seared chicken garnished with scallion cream and broccoli and sundried tomato salsa on an olive oil baguette crisp

Mushroom Feta Crostini

Rustic mushroom duxelle served atop garlic feta spread on an olive oil baguette crisp presented on a small plate

Above menus and pricing are based on a minimum of 150 adult guests. Includes service, production and culinary teams based on 50% guest seating and 3 hours of event time. Includes designer buffet décor & linen, flatware, china and paper cocktail napkins. Inclusive of taxes & fees

* FOX EXCLUSIVE MENU ITEM





Heavy Hors d'oeuvre

\$52.50, PER ADULT GUEST, INCLUSIVE

A bountiful heavy hors d'oeuvre reception facilitating movement, mingling, dancing, and cocktailing.

Roasted Salmon Side, boneless side of salmon roasted with fresh herbs and garlic topped with artichoke salsa, served ambient temperature

Mint Lime Chicken with Sumac and Garlic skin on Chef's cut breast of chicken, marinated in fresh mint, lime, and sumac, grilled, sliced and served ambient temperature

Orzo Pasta Salad with Garden Veggies and Feta tossed with white balsamic vinaigrette

Mediterranean Couscous Israeli couscous with Kalamata and green olives, capers, roasted red peppers and parsley tossed with extra virgin olive oil, lemon zest, lemon juice and a dash of crushed red pepper flakes

Watermelon, Feta and Arugula summer sweet watermelon layered with feta cheese and organic baby arugula garnished with paper thin slices of Serrano pepper and shallot vinaigrette

Summer Crudités fresh green beans, cucumbers, sweet peppers and tomatoes lightly blanched when appropriate offered with house made dried shallot dip

Persian Flowered our Chef's Mom's secret...SHHHH!! garnished with edible flowers, grapes and strawberries. Served with pita chips and crackers

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Taste of the South Stations

\$69.00, PER ADULT GUEST, INCLUSIVE

Prepared

Southern fried Verlasso Salmon

Served over local stoneground grits with stewed tomatoes and okra and a drizzle of hot sauce vinaigrette

Plated

White Oak Pastures Beef Brisket Slider*

A petite patty of seasoned brisket enhanced with American cheese and Benton's bacon topped with pickled okra, bourbon tarragon mustard, tomato jam and iceberg lettuce served on butter grilled bread with a pick. Offered alongside citrus herb sweet potato

Presented

Southern Mezze Board*

Pickled okra, awesome pickles (sweet and spicy), southern cheese ball, cured country ham, BBQ pickled beets, pickled eggs, red pepper jam, Ritz and Saltines presented on a large wooden cutting board with display jars of the pickled items

Fried Okra and Field Peas

Fried okra and braised field peas tossed with sliced scallions and diced tomatoes with red wine vinaigrette

Chicken Fried Chicken w. Wild Mushroom Gravy*

A Southern classic! Breaded and pan fried chicken breasts are sliced and served over Chef's choice mashed potatoes and smothered with savory wild mushroom gravy

* FOX EXCLUSIVE MENU ITEM





Global Stations

\$78.00, PER ADULT GUEST, INCLUSIVE

Chicken Shawarma + Crunchy Saffron Basmati Rice*

Boneless, skinless chicken thighs seasoned with traditional Moroccan spices are sliced and served over crunchy saffron infused basmati rice guests may add minted yoghurt sauce

Also included at this station:

- **Carrots and Chickpea Salad***

Matchstick carrots with raisins, chickpeas, cashews and cilantro in a tangy vinaigrette

- **Spiced Cauliflower***

With tomatoes and onions in warm West African spices*

Marrakech Market Munchies

Exotic saffron infused Israeli couscous with fresh peas served in a martini glass topped with:

- **Moist chicken braised**

with spices like cinnamon, turmeric, cloves, cardamom and cumin and finished with sultanas harissa and brown

- **Sugar braised beef ***

with West African spices medley of curried vegetables

Crab & Dal Sauté*

Jumbo Lump Crab and Dal, Jumbo lump crab sautéed with fresh lime, butter, saffron and cilantro served over sumac and turmeric braised green lentils presented with a pita point in a champagne flat

Plant Based

Beet Wellington roasted beets and a local mushroom duxelle wrapped in delicate puff pastry and served with fresh spinach sauté, potato mash then finished with cauliflower bearnaise sauce

Above menus and pricing are based on a minimum of 150 adult guests. Includes service, production and culinary teams based on 50% guest seating and 4 hours of event time. Includes designer buffet décor & linen, flatware, china and paper cocktail napkins. inclusive of taxes & fees

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Dinner Buffet

\$79.00, PER ADULT GUEST, INCLUSIVE

Attended

Saffron lime marinated Springer Mountain Farms Airline Breast of chicken with a Persian Bruschetta and dill roasted seasonal summer squash

At the Buffet

Port Wine Glazed Beef Tenderloin thinly sliced garnished with julienned radish slaw and micro greens alongside assorted toasted breads and horseradish cream

Black Pepper Creamed Potatoes, with ground black pepper and cream

Organic baby arugula, local heirloom tomato halves, local radish quarters, spiced pecans, fresh dill, local heirloom carrot coins and Scuppernong Vinaigrette

Asparagus and Tomato composed platter topped with herb marinated goat feta

Dinner Rolls with creamy butter

Above menus and pricing are based on a minimum of 150 adult guests. Includes service, production and culinary teams based on 50% guest seating and 4 hours of event time. Includes designer buffet décor & linen, flatware, china and paper cocktail napkins. Inclusive of taxes & fees





**SERVED
DINNERS**



Salad Course - your choice of one of the following:

Shaved Cucumber Salad Tossed with Champagne vinaigrette, toasted almonds, shaved red onion and mixed greens presented in a Bibb cup

Iceberg Wedge with crumbled bacon, SGD Asher blue cheese, grape tomato halves, blue cheese parsley vinaigrette and sliced scallions

Pine Nut, Parmesan, Arugula Salad with Tart Grapefruit, presented on limestone lettuce served with toasted oregano vinaigrette

All salads include freshly baked bread and butter

Entrée Course

Chicken Entree

\$75.00 PER ADULT GUEST, INCLUSIVE

Chef's Cut Herb Roasted Chicken Breast + Sweet Pepper Relish And Fresh Citrus over potato mash with smoky jalapenos in adobo, sautéed squash and portabella mushroom

Beef Tenderloin & Chicken Dual Entree

\$82.50 PER ADULT GUEST, INCLUSIVE

Cumin Roasted Beef Tenderloin + Tomatillo Salsa Verde, Pecan Crusted Fried Chicken Breast Roulade over sweet carrot puree, sautéed greens

Beef Tenderloin & Salmon Dual Entree

\$87.50 PER ADULT GUEST, INCLUSIVE

Herb Marinated Beef Tenderloin, Char Grilled Salmon + Sautéed Fennel And Tear Drop Tomatoes over olive oil roasted sweet potatoes, green beans amandine

Beef Tenderloin & Crab Dual Entree

\$92.50 PER ADULT GUEST, INCLUSIVE

Herb And Garlic Roasted Beef Tenderloin, Affairs' Signature Jumbo Lump Crab Cake + Shaved Asparagus Salad over parsnip puree, Champagne sautéed spinach

Dessert Course - your choice of one of the following:

'Southern Comfort' Pecan Tart Belgian chocolate ganache, whipped cream, berries

Madagascar Vanilla Bean Pudding w. fresh berries, kiwi mint + toasted coconut

Bittersweet Chocolate Cake Wedge, Grand Marnier cream, candied orange peel

Includes regular & decaf coffee offered tableside for served

The above menus and pricing are based on a minimum of 150 adult guests. Includes service, production and culinary teams based on 10 guests per table and 4 hours of event time. Includes guest china, charger, cloth napkins and seating linens from our designer collection. Includes all taxes & fees



Appetizers

Passed

ADD \$2.75 PER SELECTION, PER GUEST, PLUS TAX

- Falafel fritter + radish raita and micro greens presented in a ceramic spoon*
- Cheddar biscuit + pecan*
- Herbed drop biscuit + honey chevre butter*
- Lamb pepperoni and balsamic marinated mozzarella skewers with basil*
- BBQ lamb rib w. Moroccan apple bbq sauce*
- Pickled okra bacon pimento cheese poppers*
- Pimento grilled cheese + bourbon bacon jam*
- Chicken croquette + tomato buttermilk gravy*
- Moroccan braised chicken tostada w. Feta and shirazi salad*
- Beef kabob w. Labneh*
- Chilled Thai coconut soup
- Toro poke taco
- Crab hushpuppy + spicy remoulade
- Scallop tartar on lotus chip
- Bacon wrapped blue cheese stuffed jalapeno
- Spicy peanut glazed tofu + pickled ginger
- Tail off butterflied shrimp, sherry, clam gremolata
- BBQ pork taco + red cabbage
- Watermelon gazpacho
- Roasted tenderloin, artichoke puree on a caraway crostini
- Crushed pistachio chicken salad, wonton crisp
- Beef bulgogi potato chip taco + spicy kimchee slaw

Presented

ADD \$5.00 PER SELECTION, PER GUEST, PLUS TAX

Local Cheesemonger Tasting, the perfect combination of gourmet cheeses for your gathering from Georgia's own CalyRoad Dairy, featuring handmade cheeses of exceptional quality.

The day's assortment may include:

Goat Cheeses:

Cow Cheeses:

Big Bloomy

Bit O Blue

Cranberry Pecan

Heritage Cheddar

Dill Fennel Poppy

Waypoint

Hilderbrand

Tomme

* FOX EXCLUSIVE MENU ITEM



From The Sea

Displays

Our chef has designed three spectacular combinations of fresh crab, shrimp, lobster and tuna.

Classic: Poached shrimp, sweet and spicy glazed shrimp and crab clusters

ADD \$15.00 PER GUEST, PLUS TAX

Contemporary: Grilled herbed shrimp, creamy crab salad and stone crab claws

ADD \$21.00 PER GUEST, PLUS TAX

Deluxe: Seared Ahi tuna, lobster salad and king crab legs

ADD \$27.00 PER GUEST, PLUS TAX

Grilled Shrimp & Rustic Gazpacho:

Grilled shrimp over rustic gazpacho salsa of tomatoes, cucumber, parsley, crushed red pepper, lime juice, evoo and red onions

ADD \$10.00 PER GUEST, PLUS TAX

Optional Stations

ADD \$10.50 PER GUEST, PER STATION, PLUS TAX AND ATTENDANT(S)

Dosa

Fermented urad (split lentil) batter, made into a thin pancake to order, then filled and rolled with traditional otato masala. Topped with coconut cilantro chutney and fresh cilantro

Braised Lamb and Mushroom Risotto*

Our chef attendant folds tender lamb braised with exotic Middle Eastern spices into creamy Arborio rice and wild mushroom ragu and topped with grated parmesan cheese presented in a square white bowl or oversized martini glass

Southern Nacho Bar

Start with crispy potato chips then top your nachos with your choice of housemade pimento queso, pickled okra slices, green tomato pico de gallo, ranch crema, crisp collard slaw, southern deviled guacamole & pulled pork BBQ

Za'tar Crusted Tuna*

Za'tar crusted tuna over cannellini bean salad with artichokes soppressata, feta and sumac vinaigrette presented in a square white bowl

* FOX EXCLUSIVE MENU ITEM





Dessert Options

Presented

ADD \$7.00 PER GUEST, PLUS TAX

Includes an assortment of the following bite sized pick up sweets:

Blueberry Basil White Chocolate Fudge infused with lemon zest and fragrant basil

Dark Chocolate Quinoa Bark composed of a crunchy nut and seed brittle

Oreo Truffles

Lemon Bars

Prepared

ADD \$8.50 PER GUEST, PLUS TAX AND ATTENDANT(S)

Seasonal Crepes

Our attendant fills a pre made warm crepe with Nutella mascarpone mousse and tops it with warm strawberry compote. Guests to add whipped cream

Composed

ADD \$8.50 PER GUEST, PLUS TAX AND ATTENDANT(S)

Deconstructed Pear Pomegranate Pie topped with sweet cream and a cardamom crisp

AFFAIRS TO REMEMBER

AFFAIRS to REMEMBER has planned events in the finest special event venues, popular attractions, as well as in private homes, offices, and even in the middle of fields and on farms. Our planning experience spans tens of thousands of events. One of our goals in planning your event is creating the opportunity for you to be a guest at your own event.

FOOD AND BEVERAGE

DÉCOR

MESSAGE INTEGRATION

ENTERTAINMENT

AUDIOVISUAL SOLUTIONS

TRANSPORTATION COORDINATION

FUNDRAISING MAXIMIZATION





AFFAIRS TOREMEMBER

Let's Start Planning

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Concept. Plan. Deliver.