



**Affectionate Cuisine**

Food From The Heart For The Soul



*Affectionate Cuisine Wedding Packages*



*Affectionate Cuisine Cocktail Hour*

*Affectionate Cuisine Appetizers*

*\$1.75 per guest*

*(Based on 3 per person)*

*Coconut Shrimp Shooters w/ Spicy Mango Salsa*

*Classic Shrimp Cocktail w/ Citrus Cocktail Sauce*

*Mini Lump Crab Cakes w/  
Cajun lemon Aioli*

*Crispy Collard Green Wontons*

*Crispy Cheesesteak Egg Rolls*

*Mozzarella Tomato Basil Brochettes*

*Mini Lobster Tacos with Chipotle Mayo*

*Spinach & Asiago Stuffed Baby Bella Mushrooms*

***Affectionate Cuizine Cocktail Hour Noshing Displays***  
***(\$8 per guest)***

*A Bountiful Display of Cheeses, Dried & Fresh Fruit, Crackers, Pita Chips & Crostini w/ Roasted Red Pepper Hummus, Classic Herb Hummus, Spinach Artichoke Dip, Smoked Oyster Dip, & Cajun Crab Dip w/ Celery & Carrot Crudité's*

***Cheese & Fruit Display Station***  
***(\$4 per guest)***

*An Assortment of Cheeses and Fresh & Dried Fruits, Accompanied w/ Gourmet Crackers Breads & Spreads*

***♥ Affectionate Cuizine ♥***  
***Plated Dinner Service***  
***\$65 per guest***

Bread  
(Choice of 2)

Warm Brioche Dinner Rolls,  
Herb Focaccia, Cheddar Buttermilk Biscuits, Southern Corn Muffins

Spreads

(Choice of 2)

Honey Butter, Horseradish Cream, Kalamata Olive Spread, Jalapeño  
Cheese Spread

Salad

Mix Green & Kale Salad w/ Granny Smith Apples, Craisins, Red  
Onions, Feta Cheese, Candied Pecans & Sweet Peppercorn Vinaigrette

Entree

Herb Crusted Beef Filet Mignon w/ Citrus Pan Seared Scallops Served  
w/ Red Wine Mushroom Demi & Lemon Orange Beurre Blanc, Yukon  
Roasted Garlic & Parmesan Mashed Potatoes, Sauté Spinach & Tender  
Sweet Malibu Carrots

Dessert

Peach & Raspberry Caramel Crumb Tart w/ Vanilla Bean Chantilly  
Cream and shaved white chocolate

♥ Affectionate Cuisine ♥

## Buffet Service

\$30 per guest

### Bread

Warm Brioche Dinner Rolls,  
Herb Focaccia, Cheddar Buttermilk Biscuits, Southern Corn Muffins

### Spreads

Honey Butter, Horseradish Cream, Kalamata Olive Spread, Jalapeño  
Cheese Spread

### Salad

Fresh Mix Greens & Kale, Strawberries, Feta, Candied Pecan, Craisins,  
Sliced Red Onion  
Salad w/ Sweet Peppercorn Vinaigrette

### Entrees

Crispy Fried Chicken w/ Creamy Mushroom Garlic Gravy  
Pan Seared Salmon w/ Fresh Herbs & Sweet Chili Lime Butter Sauce  
Garden Vegetable Rice Pilaf  
Creamy Parmesan & Roasted Garlic Mashed Potatoes

3 Cheese Mac & Cheese w/ Aged Vermont Cheddar Cheese, Asiago, &  
White Cheddar Cheese

*Honey Glazed Green Beans w/ Olive Oil & Lemon Zest*

*Beverages*

*\$2 per guest per drink*

*Georgia Ginger Peach Punch*

*Strawberry Mango Lemonade*

*Dessert*

*\$2.50 per dessert per guest*

*"Mini Desserts Display"*

*Peach Pie Pops*

*Apple Berry Tarts*

*Banana Pudding Shots*

*Assorted Cheesecake Bites*

*♥ Affectionate Cuisine ♥*

*Tasting Stations*

*\$45 per guest*

*Station 1*

*BBQ Braised Short Ribs*

*3 Cheese Mac & Cheese w/ Aged Vermont Cheddar Cheese, Asiago, &  
White Cheddar Cheese*

*SouCollard Greens*

## *Station 2*

*Pan Seared Salmon w/ Lemon Herb Butter*  
*Sweet Potato Mash w/ Maple Drizzle, Orange Zest and Pecan Crisp*  
*Asparagus w/ Roasted Garlic and Sea Salt*

## *Station 3*

*Lime Grilled Chicken Stuffed w/ poblanos and Jack cheese*  
*Vegetable Saffron Rice*  
*Roasted Brussels w/ Feta & white balsamic Glaze*

## *Desserts*

*\$2.50 per dessert per guest*

*"Mini Desserts Display"*

*Peach Pie Pops*

*Apple Berry Tarts*

*Banana Pudding Shots*

*Assorted Cheesecake Bites*

*We also offer Customized Menus For All Sorts of Different Cuisines*

*From Around The World!!!*

*Book Now!!!*

*Contact us @ 404-671-5774*

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