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**GEORGIA**  
BUILDING AUTHORITY

Capitol Commons

Catering Menu

## Breakfast Menu

### **Breakfast Sandwiches - \$12.99 (Served with Fresh Fruit or Breakfast Potatoes)**

Southwest Burrito with Egg, Cheese, Peppers, Onions, and Fresh Salsa  
Applewood Bacon, Egg, and Cheese Wrap  
Pork Sausage, Egg, and Cheese Biscuit  
Southern Fried Chicken Honey Butter Biscuit  
Florentine (Eggs, Spinach and Cheese) Wrap (Vegetarian)  
Black Bean, Tofu, Tomato, and Spinach, Burrito (Vegan)  
Plant-Based Veggie Patty Wrap (Vegan)  
Cinnamon quinoa breakfast bowl with fresh fruit (Vegan)  
Tofu scramble on avocado toast (Vegan)

*Substitute any bread item for a croissant additional - \$1.25*

### **Continental (À La Carte)**

Fresh Morning Fruit Display - \$5.99  
Fresh Mixed Berries Parfaits - \$6.99  
Fresh Baked Petit Muffins and Danish - \$5.99

### **Hot Breakfast Buffets**

Capitol Breakfast – \$24.99 per person

- Soft Scrambled Eggs
- Breakfast meats (Applewood Smoked Bacon, Pork Sausage)
- Fried potatoes with peppers and onions
- Buttermilk biscuit with sausage gravy
- Cheese grits
- Seasonal fruits and berries
- Orange and cranberry juices
- Fresh brewed regular, decaffeinated coffees



Breakfast on the Hill – \$26.99 per person

- Soft Scrambled Eggs
- Breakfast meats (Applewood Bacon, Pork Sausage, Country Ham)
- Fried potatoes with peppers and onions
- Buttermilk biscuit with sausage gravy
- Cheese grits
- Yogurt with granola and seasonal fruit
- Danish, muffins, and bagels with cream cheese
- Orange and cranberry juices
- Fresh brewed regular, decaffeinated coffees

## Lunch Menu

**Hot Lunch Buffet Entrées - \$27.50 (Served with House Salad, Starch, Veg, Roll, Dessert, and Tea).**

Pan Seared Rosemary Chicken

Crab Stuffed Blackened Tilapia

Honey Garlic Chicken Breast

Chicken Piccata

Pesto Chicken Bruschetta

Teriyaki Chicken

Mojo Pork loin with Pineapple Salsa

Honey Hoisin Pork loin

Marinade Flank Steak with Chimichurri Sauce

Balsamic Marinated Chicken (Bone-In)

Ultimate Herb Garden Chicken (Bone-In)

Florentine Chicken Breast

Traditional Meat or Vegetable Lasagna

Parmesan Crusted Cod with Lemon Butter

Southern Fried Chicken (Bone-In or Boneless)

Rotisserie Chicken (Lemon Pepper, BBQ or Traditional Spice)



## Hot Lunch Buffet Sides

Garden Rice Pilaf  
Buttered Steam Rice  
Garden Vegetable Medley  
Scalloped Potatoes  
Creamy Mashed Potatoes  
Oven Roasted Potatoes  
Baked Potatoes  
Squash Medley  
Broccoli & Carrot Combo  
Roasted Asparagus  
Fried Rice  
Red Beans & Rice  
Mustard Potato Salad  
Corn O'Brien  
Four Cheese Baked Macaroni  
Seasoned Collard Greens  
Sweet Potato Soufflé  
Seasoned Green Beans  
Stone Ground Cheese Grits  
Greek Pasta Salad  
Mixed Green Pasta Salad  
Vegetable Quinoa  
Barely and Brown Rice Pilaf  
Cauliflower Rice



**Theme Buffet - \$25.99 served with iced tea, cookies or brownies**

**Fajita Bar**

Proteins: Steak, shrimp, chicken

Veggies: Sauté onions and peppers

Served with soft shell tortillas, refried beans, and Spanish red rice

**Italian Pasta Station**

Proteins: Shrimp, sausage, chicken

Veggies: Spinach, peas, sundried tomatoes, mushrooms, bell peppers, broccoli

Sauces: Marinara, pesto, alfredo

Served with parmesan cheese and bread stick

**Loaded Baked Potato Bar**

Proteins: Chicken, beef chili, and shrimp

Veggies: Broccoli, green onions, peppers, mushrooms

Served with butter, cheese sauce, sour cream

**Hog Mountain BBQ**

Proteins: Pulled pork, pulled chicken, beef brisket, turkey wings

*(Choice of 2)*

Sides: Baked beans, cole slaw, potato salad

**Artisan Deli Sandwiches - \$13.99 (Served with Chips & Cookies).**

Deli Thin Roasted Turkey, Black Forest Ham, Roast Beef and Pastrami on our Fresh Baked Artisan Breads

**Executive Premium Deli - \$15.99 (Served with Chips & Cookies).**

Beef Pastrami with Slaw

Italian Four Meat Deli

Eggplant, Tomato and Mozzarella

Black Forest Ham and Brie



Ham, Turkey Club on Wrap  
Cranberry Chicken Salad Wrap  
Cordon Bleu Chicken Sandwich  
Herb Tuna Salad on Croissant  
Curried Chicken salad wrap

**Display Platters (Minimum of 25 people).**

Grilled Vegetable Display, seasonal Grilled Vegetables Marinated and Finished with Balsamic Drizzle (\$5.99 per person)

**Salads (dressing served on the side).**

**House Blend Garden** - \$5.99 per person

Baby mixed greens, chopped romaine, seedless cucumber, cherry tomatoes, purple onion

**Classic Caesar** – \$6.99 per person

Hand-torn romaine, shaved parmesan, crisp toast points

**Mediterranean Blend** - \$6.99 per person

Harvest spring mix, cherry tomatoes, Greek olives, seedless cucumber, marinated peppers, banana peppers, feta cheese, roasted sunflower seeds

## Snacks

Assorted candy bars \$2.00 each

Bagged chips \$1.75

Brownies and blondies \$2.00 per person

Fresh-baked cookies \$2.00 per person

- Chocolate chip
- White chocolate macadamia
- Double chocolate chip
- Oatmeal raisin



## Sweet Treats

Sweet Potato Pie \$3.99 per person

Pecan Pie \$3.99 per person

Carrot Cake \$3.99 per person

Chocolate Cake \$3.99 per person

Red Velvet Cake \$3.99 per person

Cobbler \$ 3.99

- Apple
- Peach

## Beverages

Coffee service (regular and decaf) \$ 3.50 per person

Bottled fruit juices \$ 3.00 each

Bottled water \$2.00 each

Canned sodas \$2.00 each

Fresh brewed iced tea (sweet and unsweet) \$16.50 gallon

Lemonade \$16.50 gallon

Hot tea (bags) \$2.00

