

BRASSERIE
CIRCA *Catering*



2027



Catering

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Our Mission

Full Service Dinner Packages

Complete dining experiences
designed to make
entertaining effortless

Hors d'Oeuvres Packages

Elegant bites perfect for
cocktail hours, receptions,
and celebrations.

Lunch Packages

Fresh, elevated selections for
meetings, gatherings, and
daytime events.

Chef-Curated Additions

Enhance your menu with
specialty selections and
thoughtful finishing touches.

Drink & Alcohol Services

Thoughtfully crafted beverage
experiences, from signature
cocktails to complete bar service.





Catering

Our Mission

At Circa Catering, our mission is to create unforgettable experiences through exceptional food, thoughtful hospitality, and impeccable service.

We believe every celebration should feel personal, effortless, and beautifully executed.

From intimate gatherings to once-in-a-lifetime celebrations, our team brings restaurant-quality cuisine, attention to detail, and genuine Southern hospitality to every table.



THE CLASSIC

Uncomplicated. Intentional. Completely taken care of.

\$40

STARTING AT
PER PERSON

DINNER / 01

**An effortless
experience from
setup to last plate.**

**A generous dinner menu,
polished buffet presentation,
refreshing beverages and
attentive service.**

Minimum 50 guests

A GENEROUS DINNER

**One chef-curated salad
Two entree selections
Two accompanying sides
Warm dinner rolls + butter**

BEVERAGE SERVICE +\$2

**Sweet & Unsweet Tea /
Chilled Water / Lemonade**

FULL-SERVICE HOSPITALITY

**Complete buffet styling +
setup**

**Chafing dishes + serving
pieces**

Professional serving utensils

**Staffed attention throughout
dinner**

**Continuous replenishment +
presentation care**

**Food-service clearing,
breakdown + cleanup**

**PREMIUM DISPOSABLE +\$4
TABLEWARE**



MAKE IT YOURS

*Passed bites / specialty displays / bar service /
late-night bites / custom rentals*

CIRCA CATERING / FULL-SERVICE DINNER

THE ELEVATED

More variety. More detail. More of the experience.

\$50

STARTING AT
PER PERSON

DINNER / 02

***A complete
experience, ready
for any occasion***

A flexible full-service package
for receptions, celebrations,
corporate dinners, and
everything in between.

Minimum 50 guests

A WELCOMING START

Two passed or artfully
displayed hors d'oeuvres

AN EXPANDED DINNER

One chef-curated salad

Two entree selections

Two accompanying sides

Warm dinner rolls + butter

BEVERAGE SERVICE +\$2

Sweet & Unsweet Tea /
Chilled Water / Lemonade

ELEVATED HOSPITALITY

Complete buffet styling +
setup

Chafing dishes + serving
pieces

Professional serving utensils

Staffed attention throughout
dinner

Continuous replenishment +
presentation care

Food-service clearing,
breakdown + cleanup

**PREMIUM DISPOSABLE +\$4
TABLEWARE**



MAKE IT YOURS

*Premium proteins / additional hors d'oeuvres /
displays / bar service / rentals*

CIRCA CATERING / FULL-SERVICE DINNER

THE SIGNATURE

A seated dinner, presented the Circa way.

\$60

STARTING AT
PER PERSON

DINNER / 03

**Restaurant-style
hospitality,
wherever
you gather.**

A fully seated dinner with
passed bites, plated courses and
attentive tableside service .

Minimum 50 guests

COCKTAIL HOUR

Three selections of passed
hors d'oeuvres

A PLATED DINNER

One individually plated
Chef-Curated Salad

Tableside rolls + butter

One plated entree presentation

Two thoughtfully paired
accompaniments

Dessert service

AT THE TABLE

Sweet tea / unsweetened tea /
chilled water / freshly brewed
coffee

Continuous beverage service
+ table care

DEDICATED HOSPITALITY

Dedicated culinary + service teams

Coordination of course timing

Full dinner service + professional
plate clearing

Food-service breakdown + cleanup

MAKE IT YOURS

*Premium pairings / champagne toast / dessert displays /
bar service / specialty rentals*

PREMIUM CHINA
TABLEWARE

+\$9



CHEF'S HORS D'OEUVRES

Choose the bites that make the room linger.

Sausage Balls

Spicy pork sausage | cheddar | spices

Hummus

Grilled pita | cucumber slices

Mediterranean Orzo Pasta

Cherry tomatoes | cucumber | Kalamata olives | feta

Crab & Shrimp Dip

Grilled pita | cucumber slices

Smoked Salmon Crostini

Dill cream cheese | capers

Shrimp & Grit Fritters

Shrimp | cheese grits | remoulade

Salad Skewers

Wedge | Caesar | Caprese

Handmade Meatballs

Cabernet demi-glaze

Stuffed Wontons

Bacon | cream cheese | crab | jalapeno

Lamb Lollipop*

Bourbon & mint glaze

Assorted Sushi & Sashimi

Wasabi | ginger | soy sauce

Kentucky Hot Brown Sliders

Turkey | bacon | pimentos | Gruyere cheese

Chicken & Waffle Sliders

Fried chicken | maple syrup

Bacon-Wrapped Dates

Stuffed with goat cheese

Jumbo Shrimp Cocktail

Lemon wedge | cocktail sauce

Petite Crab Cakes

Bearnaise sauce

Seared Pork Belly

Peach puree

Blueberry Goat Cheese Flatbread

Thyme | honey | lemon | cream cheese

Mini Quiche

Tomato, feta & basil | bacon & cheddar | ham & baby Swiss

Melon Prosciutto Skewers

Cantaloupe | fresh mozzarella | basil | prosciutto | balsamic glaze

Beef Tenderloin Crostini

Horseradish aioli

Southern Mac & Cheese Fritters

Deep fried

Southern Pimento Spread

Cheddar | pimentos | cream cheese | grilled pita

Strawberry Balsamic Bruschetta

Goat cheese | balsamic glaze

Chicken Salad Sliders

Butter rolls

Smoked Brisket Sliders

Horseradish aioli

Specialty Cheese Plate

Imported and domestic cheeses | fresh fruit | local honey

Bacon-Wrapped Scallops*

Sea scallops | applewood-smoked bacon | bourbon glaze

Tuna Tartare*

Soy ginger glaze | mango | cucumber

Oysters Rockefeller*

Bacon | spinach | breadcrumbs

Raw Gulf Oysters on the Half Shell*

Freshly shucked | horseradish | lemon wedge

Beef Carpaccio*

Red onion | capers | arugula | Dijon mustard

Assorted Tea & Grilled Cheese Sandwiches

Cucumber dill | pecan, goat cheese & bacon | chicken salad | pimento cheese | turkey, apple & mozzarella | American | aged cheddar | Swiss | pepper jack | bacon optional

Cucumber Sandwiches

Benedictine spread | cucumber | onion | dill

CHOOSE YOUR EXPERIENCE

From the first tray passed to the final bite shared.

01 THE SOCIAL

\$30

FIVE SELECTIONS

Five selections from the full collection create a polished, generous welcome. Build a thoughtful mix of warm, chilled and familiar favorites for an easy cocktail hour or refined pre-dinner start.

02 THE SOIRÉE

\$35

SIX SELECTIONS

Six selections give the room more to discover, more contrast, more variety and a fuller sense of abundance. Designed to carry cocktail hour with crowd-pleasers and chef-driven bites in equal measure.

03 THE GRAND AFFAIR

\$40

SEVEN SELECTIONS

Seven selections create a layered reception with plenty in circulation. Our most expansive experience is made for lingering, mingling and one-more-bite energy.

ONE MENU. THREE WAYS TO MAKE AN ENTRANCE.

Every tier is built from the complete chef's collection. A mix of warm, chilled, familiar and unexpected bites into a spread that feels generous from the first pass to the last.

TAKE IT FURTHER

ARTISANAL DISPLAYS

Artisan Cheese & Charcuterie +\$9

Fresh Seafood Display +\$MKT

Mediterranean Mezze Board +\$8

Circa Signature Sushi Display +\$15

Seasonal Crudité & Dip +\$7



*Premium menu selections +\$3

LUNCH, DONE WELL.

Fresh, thoughtfully prepared selections designed for meetings, working lunches and gatherings that deserve a little more than the ordinary.

LUNCH / 01

THE CLASSIC BOX

\$18 PER PERSON

20 PERSON MINIMUM

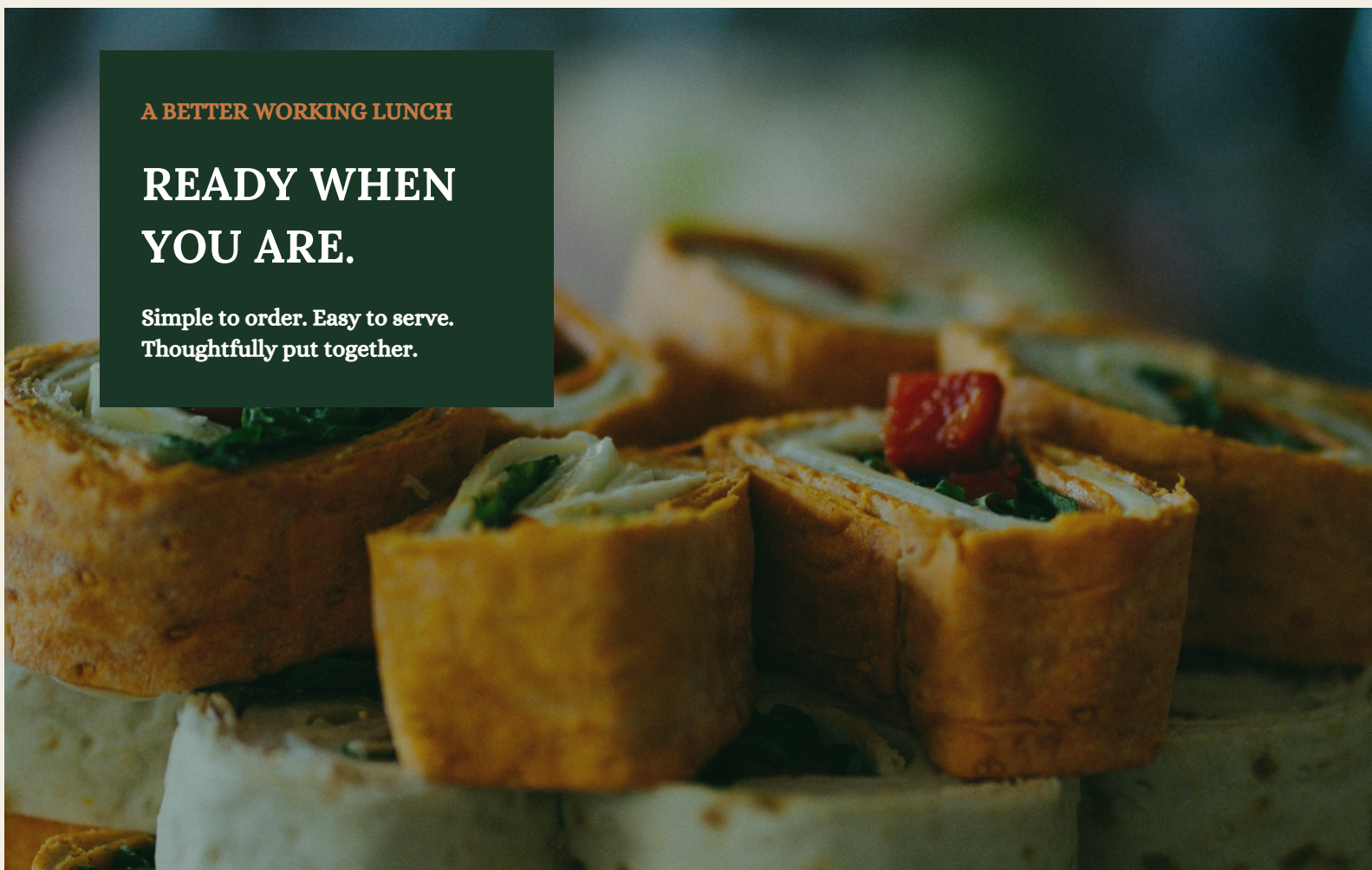
**INDIVIDUALLY PACKAGED.
EFFORTLESSLY SERVED.**

Each guest receives their choice of sandwich or wrap with chips, fresh fruit, a chocolate chip cookie and bottled water.

A BETTER WORKING LUNCH

READY WHEN YOU ARE.

Simple to order. Easy to serve.
Thoughtfully put together.



BUILD YOUR BOX.

Choose a sandwich or wrap, then we'll take care of everything else.

SANDWICHES

Turkey & Swiss | Ciabatta

Ham & Cheddar | Ciabatta

Roast Beef & Provolone | Brioche

Chicken Salad | Brioche

Caprese | Ciabatta

WRAPS

Grilled Chicken Caesar | Spinach Tortilla

Turkey Bacon Ranch | Flour Tortilla

Veggie Hummus | Spinach Tortilla

Buffalo Chicken | Flour Tortilla

Prefer a wrap? Any sandwich selection can be wrapped.

BOXED OR SHARED.

SAME CIRCA ATTENTION TO DETAIL.

FOR THE TABLE

DELUXE LUNCH PLATTER

\$22 PER PERSON

20 PERSON MINIMUM

Designed for groups who prefer to gather around the table rather than reach for an individual box.

INCLUDES

Two sandwich or wrap selections

Choice of salad

Seasonal fruit platter

Cookies + brownies

Sweet tea, unsweet tea or lemonade





BUILD THE TABLE.

Add a little more, feed a few more, or create a spread entirely your own.

EACH PLATTER SERVES 20

SANDWICHES + WRAPS

Sandwich Platter | \$100

Wrap Platter | \$110

GREENS

House Salad | \$50

Caesar Salad | \$60

Mixed Green Salad | \$80

FOR SHARING

Cheese, Fresh Fruit & Crackers | \$80

Veggie Platter with Ranch | \$60

SWEET + SIP

Cookie & Brownie Tray | \$50

Assorted Dessert Bars | \$80

Bottled Water | \$2 each

Assorted Sodas | \$2.50 each

Tea | \$10 gallon

Lemonade | \$10 gallon

THE MIDDAY TABLE

A WARMER WAY TO DO LUNCH.

\$29

PER PERSON / 20 MIN.

A complete hot buffet designed for meetings, celebrations and daytime gatherings that call for something a little more substantial.

YOUR BUFFET INCLUDES

One chef-selected salad
Two protein selections
Two accompanying sides
Warm dinner rolls + butter

FROM THE KITCHEN

PROTEINS

Grilled Chicken Marsala
Pan-Seared Salmon
Herb-Crusted Pork Loin

ACCOMPANIMENTS

Roasted Rosemary Potatoes
French-Style Garlic Green Beans
Mediterranean Orzo Pasta

MAKE IT YOURS

Dessert platters
Beverage service
Additional sides
Specialty additions



THE FINISHING TOUCHES

ELEVATE YOUR MENU.
DELIGHT YOUR GUESTS.

Thoughtfully curated enhancements designed to complement your menu and create a truly memorable experience.

FROM THE BUTCHER

Prime Rib +\$15

Smoked Brisket +\$10

Smoked Turkey +\$10

Airline Chicken Breast +\$10

Optional Carving Station +\$150

Not required.

CIRCA SIGNATURE PASTAS

Penne Siciliana with Blackened Chicken +\$7

Three Cheese Tortellini with Grilled Chicken +\$8

Garlic Shrimp Linguine +\$9

Lobster Ravioli +\$12



ARTISANAL DISPLAYS

Artisan Cheese & Charcuterie +\$7

Mediterranean Mezze +\$8

Seasonal Crudité & Dip +\$9

Fresh Seafood Display *Market Price*

SWEET FINISHES

+\$5

New York Style Cheesecake

Red Velvet Cake

Peanut Butter Pie

Chocolate Cake

Tiramisu



START WITH SOMETHING EXTRA

Circa Signature Sushi Display

+\$15

PER PERSON



CIRCA CATERING

DRINKS & BAR SERVICES

RAISE A GLASS.

Thoughtfully crafted beverage experiences—from refreshing non-alcoholic options to complete bar service.

DRINKS FOR EVERY GUEST.

PERFECT FOR EVERY OCCASION.



NON-ALCOHOLIC BEVERAGE PACKAGES

ELEVATED. REFRESHING. ALWAYS INCLUDED.



THE ESSENTIALS

Sweet Tea, Unsweet Tea,
Lemonade, & Ice Water

\$ 4

PER PERSON



THE REFRESHMENT BAR

Includes The Essentials
plus Assorted Sodas &
Sparkling Water

\$ 7

PER PERSON



COFFEE & BEVERAGE STATION

Freshly Brewed Coffee,
Assorted Teas, Hot Chocolate,
Creamers & Sweeteners

\$ 7

PER PERSON



THE MOCKTAIL BAR

A Curated Selection of Craft
Mocktails, Fresh Juices,
Garnishes & Mixers

\$ 8

PER PERSON



INFUSED HYDRATION BAR

Includes Mint Water, Citrus Berry
Water, & Seasonal Infused Waters

\$ 4

PER PERSON

PRICING DOES NOT INCLUDE 20% GRATUITY, APPLICABLE TAXES,
OR ADDITIONAL FEES.

BAR SERVICE

CHOOSE YOUR POUR.



HOSTED CONSUMPTION

Guests enjoy drinks hosted by you, and you're charged only for what is ordered. Set a spending limit or keep the bar open throughout your event.



HOSTED PACKAGE

Simple, seamless, and stress-free. A per person rate for a selected time frame with unlimited drinks.



CASH BAR

Guests purchase their own beverages throughout the event. A great option for casual or open house style events.



CORKAGE OPTION

Provide your own alcohol and we'll take care of the rest. Corkage fees and requirements apply.

*ALL BARS REQUIRE A MINIMUM OF 30 GUESTS
AND ARE SUBJECT TO APPLICABLE FEES, TAXES & GRATUITY.*

HOSTED BAR PACKAGES

UNLIMITED DRINKS. UNFORGETTABLE EXPERIENCES.

BEER + WINE PACKAGE



A great selection of domestic & imported beer, house wines, and more.

\$ **17**

PER PERSON

4 HOUR MINIMUM
30 PERSON MINIMUM

HOUSE PACKAGE



Includes Beer + Wine selections plus well spirits and mixers.

\$ **24**

PER PERSON

4 HOUR MINIMUM
30 PERSON MINIMUM

TOP SHELF PACKAGE



Includes Beer + Wine selections plus premium spirits and mixers.

\$ **30**

PER PERSON

4 HOUR MINIMUM
30 PERSON MINIMUM

PRICING DOES NOT INCLUDE 20% GRATUITY, APPLICABLE TAXES, OR ADDITIONAL FEES.
ALL PACKAGES INCLUDE MIXERS, GARNISHES & BAR SUPPLIES.

SPECIALTY BARS

MAKE IT MEMORABLE.

ADD A SPECIALTY BAR TO ANY PACKAGE
FOR AN ENHANCED EXPERIENCE.



PROSECCO BAR

A bubbly experience with Prosecco, juices, purées & fresh fruit.

\$ 6
PER PERSON



MARTINI BAR

Classic martinis, flavored options & elevated garnishes.

\$ 8
PER PERSON



BOURBON / SCOTCH BAR

Premium bourbons & scotches with curated accompaniments.

\$ 12
PER PERSON



SIGNATURE COCKTAILS

Custom cocktails created just for your event.

\$ 12
PER DRINK

GOOD TO KNOW

THE DETAILS THAT MATTER.

BARTENDER RATIO	Full bar: 1 per 50 guests Beer + wine: 1 per 75 guests
BARBACK	1 per 75 guests with glassware
CASHIER	1 per 150 guests • \$15/hour
MINIMUMS	\$500 minimum sales for cash bars
ICE	\$100 per 75 guests
GRATUITY	20%
TAX	8% Georgia sales tax
CREDIT CARD	3.5% convenience fee
BARTENDER FEE	\$125 / 3 hours • \$30 each extra hour
BARBACK FEE	\$25/hour • 3-hour minimum \$15 each extra hour

