

Selections

At The Welcome Kind, each offering is prepared with intentional care using thoughtfully sourced ingredients, locally grown produce, and in-house preparation whenever possible. From fresh breads and composed desserts to slow-crafted sauces and carefully sourced meats, these gatherings are shaped not only by what is served, but by the quiet attention given to how it is made.

Hors d'oeuvres

Artisanal Bites

offered as dozen

Seasonal Bruschettas 45
herbed ricotta or white truffle & lavender honey

Parmesan Crisps 25
with seasonal fruit

Shared Plates

offered as shared platters

Warmed, Marinated Olives 35
notes of orange, fennel and thyme

Honeycomb Marinated Feta 45
topped with toasted sesame seeds



Entrées

per guest

Chicken

Skillet Roasted Chicken	25
<i>served with thinly sliced potatoes and spiced haricots verts</i>	
Coq Au Vin	35
<i>French wine-braised chicken with garlic creamed potatoes</i>	
Roasted Chicken with Goat Cheese	30
<i>alongside sautéed flat beans and lemon risotto</i>	

Beef and Lamb

Filet of Beef with Peppercorn Sauce*	72
<i>served with potato paré and sautéed Brussels sprouts petals</i>	
<i>Prepared as a whole, centerpiece roast; subject to an 8-guest billing baseline.</i>	
Grilled Blue Cheese Wagyu Burgers*	38
<i>with baby arugula, sweet potato fries and feta tabbouleh</i>	
Greek Frenched Lamb Rack with Yogurt Mint Sauce*	68
<i>alongside roasted carrot salad and parmesan risotto</i>	
<i>Prepared as a centerpiece rack; subject to a 6-guest billing baseline.</i>	

Pasta

Lemon Fusilli with Baby Arugula	25
<i>served with herbed focaccia bread</i>	
Parmesan & Lemon Pesto	32
<i>with grilled chicken and warm garlic bread</i>	
Creamy Five-Cheese Penne	28
<i>served with arugula and parmesan salad</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Le Dessert

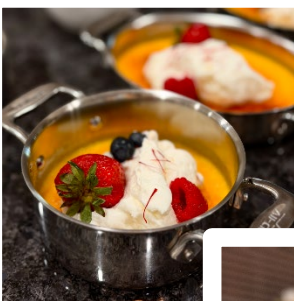
per guest

Espresso Tiramisu Glasses <i>espresso sponge with mascarpone cream finished with bittersweet chocolate</i>	19
Citrus Posset <i>Orange lemon • topped with chilled vanilla cream</i>	14
Crème Brûlée <i>with seasonal fruit</i>	18
Poached Pears and Crème Anglaise <i>with candied oranges and pan-roasted rosemary walnuts</i>	22

From the Bakery

per dozen

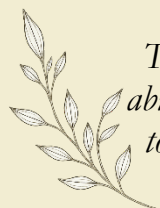
Warm Cinnamon Rolls <i>with vanilla cream</i>	42
Seasonal Scones <i>lemon poppyseed orange cranberry blueberry lemon</i>	38
Ricotta Cookies <i>cinnamon or lemon infused</i>	28



*One cannot think well, love well,
sleep well, if one has not dined
well.*

~ Virginia Woolf

Grazing & Charcuterie



Thoughtfully composed for gatherings both intimate and abundant, these offerings range from smaller hosted boards to fully styled grazing tables shaped around seasonality, atmosphere and abundance.

Intimate Boards · gatherings of 2–6 guests · *beginning at 115*

Gathered Grazing · gatherings of 8–20 guests · *20–28 per guest*

Full Grazing Tables · gatherings of 28 or more · *30–48 per guest*

The Welcome Spread

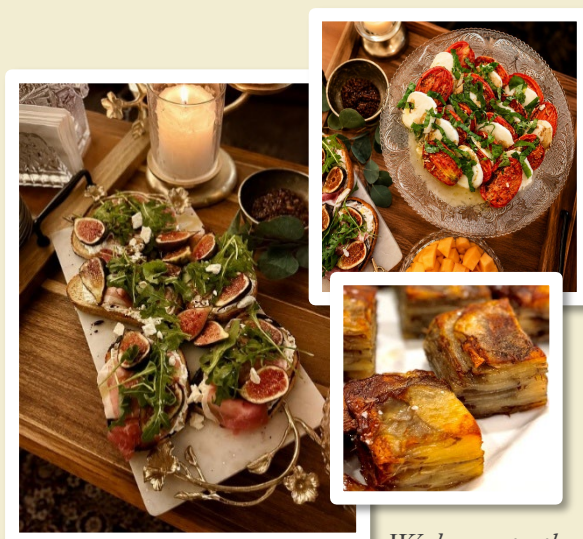
assorted meats, fine cheeses, seasonal fruit and vegetables paired with preserves and crackers

Garden Table

abundant assortment of sandwiches, seasonal accompaniments, fruit, and desserts inspired by outdoor gatherings and lingering afternoons

Dessert Table

seasonal pastries, gathered sweets and fresh fruit



Welcome to the table.

Special Collections



Special times and times we'll remember... The tender times we'll hold in our hearts forever." Whether found in lyric or experience, some moments distinctly mark milestones of our lives. Our Special Collections was created for those occasions — unique offerings prepared with the hope of becoming part of the moments that shape the making of who we are.





The Garden Season

Reflective of warmth and lingering evenings of summer, The Garden Season brings nostalgic memories back to life through fresh flavors and open atmospheres.

Hors d'oeuvres and Sides *offered as a shared platter | serves 6–8 guests*

Caprese Salad 36
drizzled with Italian olive oil and aged balsamic glaze

Balsamic Strawberry Garden Salad 42
finished with Greek feta, toasted walnuts and aged balsamic vinaigrette

Garden Table Vegetables 34
roasted summer vegetables finished with fleur de sel and freshly cracked pepper

Charlie Bird Salad
farro, baby arugula and parsley tossed with mint, pistachios and other summer flavors

Entrées *per guest — thoughtfully prepared for gatherings of 4 or more*

Buttermilk Fried Chicken Sandwiches 32
with comeback sauce, select garden vegetables and whipped pimento aioli

Burgers à la Pizzaiola* 42
topped with tomato and roasted garlic aioli, served with penne arrabbiata and toasted sourdough

Fig & Prosciutto Artisanal Board 40
house-baked toasted sourdough, whipped goat cheese, aged balsamic glaze, and sheets of premium prosciutto; served with a side of crisp butter lettuce, fresh mozzarella, and local figs.



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Final Course *offerings serve 6-8 guests*

Strawberry Rhubarb Crisp 45
with chilled crème anglaise and roasted walnuts

Strawberry Layer Cake 65
fresh berries and whipped vanilla cream between delicate vanilla sponge

Summer Berry Trifle 85
with Cognac Cream

