

2010 CONCERTS IN THE GARDEN MENU

ATLANTA BOTANICAL GARDEN + SUN IN MY BELLY

Guest Information

Name
Address
City State Zip
Phone
E-mail
of Guests

Please fax order no later than 72 hours prior to the date of the concert selected:

404-370-1268 *fax*

Credit Card Information

Type of Card Visa MasterCard AmExp
Card Number
CSC Expiration Date Month Year
Name on Card
Billing Address *Same as address above*
Address
City State Zip

Please Check: I authorize Sun in my Belly to process my credit card for the order total.

performers - choose one per order

All concerts begin at 8:00 p.m.

June

- Emmylou Harris
Friday, June 25th

July

- She & Him
Friday, July 9th
 John Hiatt
Sunday, July 25th
 Joan Baez
Friday, July 30th

August

- Delbert McClinton
Friday, August 20th
 Jonny Lang
Friday, August 27th

meal packages - serves 2 guests

Package #1

- Chipotle Chick Pea Hummus with Pita Chips (1 total, serves 2)
- Caesar Salad with House made Croutons + Fresh Parmesan (1 total, serves 2)
- Panzanella Chicken over Orchiette Pasta with Grape Tomatoes + Hot House Cucumbers + Kalamata Olives and Herb Croutons tossed in a Roasted Garlic Vinaigrette (2 total, serves 2)

note: Panzanella salad entree can come without chicken for a substantial vegetarian entree

- Caramel Apple Tart (2 total, serves 2)

QUANTITY SUBTOTAL
\$49.00

Package #2

- Apricot + Pistachio Stuffed Brie with Pita Chips (1 total, serves 2)
- Caesar Salad with House made Croutons + Fresh Parmesan (1 total, serves 2)
- Red Miso Glazed Salmon with Corn + Zucchini Succotash over Scallion Cous Cous (2 total, serves 2)
- Mississippi Mud Pie Cupcakes (2 total, serves 2)

\$59.00

Please fax order no later than 72 hours prior to the date of the concert selected: 404-370-1268

2010 CONCERTS IN THE GARDEN MENU

ATLANTA BOTANICAL GARDEN + SUN IN MY BELLY

appetizers:

	QUANTITY	SUBTOTAL
Sun in my Belly Homegrown Seasonal Vegetables with Grape Tomato Dipping Sauce	\$11.00	<input type="text"/> <input type="text"/>
Chipotle Chick Pea Hummus with Pita Chips	11.00	<input type="text"/> <input type="text"/>
Apricot + Pistachio Stuffed Brie with Pita Chips	11.00	<input type="text"/> <input type="text"/>
Goat Cheese Torta with Sundried Tomatoes + Pesto + Pine Nuts with Pita Chips	10.00	<input type="text"/> <input type="text"/>
Antipasto Sampler: Selection of Cured Meats + Lemon Zested Artichoke Hearts + Rosemary Scented Olives + Imported Cheeses. Served with Fresh Baguette	13.00	<input type="text"/> <input type="text"/>

entrees:

Red Miso Glazed Salmon with Corn and Zucchini Succotash over Scallion Couscous	\$18.00	<input type="text"/> <input type="text"/>
Panzanella Chicken over Orechiette Pasta with Grape Tomatoes + Hot House Cucumbers + Kalamata Olives and Herb Croutons Tossed in a Roasted Garlic Vinaigrette	15.00	<input type="text"/> <input type="text"/>
Vegetarian Panzanella Salad with Orechiette Pasta with Grape Tomatoes + Hot House Cucumbers + Kalamata Olives and Herb Croutons Tossed in a Roasted Garlic Vinaigrette	15.00	<input type="text"/> <input type="text"/>

salads:

Salad Lorraine with Baby Spinach + Fresh Strawberries + Caramelized Walnuts + Bleu Cheese and Red Wine Vinaigrette	\$10.00	<input type="text"/> <input type="text"/>
Caesar Salad with House made Croutons + Fresh Parmesan	10.00	<input type="text"/> <input type="text"/>

sandwich:

Cobb Sandwich with Smoked Turkey + Avocado + Swiss + Bacon + Herb Mayo + Green on Sourdough	\$9.00	<input type="text"/> <input type="text"/>
Alison's Famous Smokey Pimento Cheese Sandwich + Mixed Field Greens on Wheat	9.00	<input type="text"/> <input type="text"/>
Roast Beef with Provolone + Sundried Tomato Mayo and Spicy Mustard on Sourdough	9.00	<input type="text"/> <input type="text"/>

all sandwiches come with: black bean + roasted red pepper salad with goat cheese + jalapeno vinaigrette

dessert:

Mississippi Mud Pie Cupcake	\$5.50	<input type="text"/> <input type="text"/>
Caramel Apple Tart	5.50	<input type="text"/> <input type="text"/>
Fresh Baked Cookies	2.00	<input type="text"/> <input type="text"/>
Assorted Fesh Baked Brownies	3.00	<input type="text"/> <input type="text"/>

All food items include plasticware + napkins. All meals serve 1 guest unless noted otherwise. No substitutions allowed.

Due to the high volume, preorders are strongly recommend

You may pick up your pre-ordered meals in Day Hall beginning at 7:00 p.m. on the date of the concert.

This is a rain or shine event. Sorry, no refunds.

If you have any questions or comments, please contact **Sun in my Belly** at 404-370-0856 or info@suninmybelly.com

TOTAL	
-------	--

fax order to :: 404-370-1268

Please fax order no later than 72 hours prior to the date of the concert selected.

If you do not receive a confirmation call 72hrs. prior to the concert, we may not have received your fax. Please follow up by calling 404-370-0856.

Please include a phone number on this order form. Thank you.