

*atlasta*

ATLASTACATERING.COM

*simple*  
*sustainable*  
*sophisticated*

# GOOD MORNING

## breakfasts

### Classic Continental

FRESH BAKED MUFFINS v orange sour cream, chocolate banana, and pumpkin spice

FRESH FRUIT & BERRIES vg ▪ gf honeydew, pineapple, cantaloupe, grapes, berries

### California Continental

AVOCADO TOAST v avocado, lime, tomato jam, fig jam, cucumbers, arugula, tomatoes

FRESH FRUIT & BERRIES vg ▪ gf honeydew, pineapple, cantaloupe, grapes, berries

### Add: Build Your Own

#### Parfait

PLAIN GREEK-STYLE YOGURT v ▪ gf  
CHIA PUDDING vg ▪ gf

GRANOLA v  
SLICED ALMONDS vg ▪ gf  
DRIED CRANBERRIES vg ▪ gf  
FRESH BERRIES vg ▪ gf  
WILDFLOWER HONEY v ▪ gf



### Morning Beverages

FAIR TRADE CERTIFIED COFFEE  
TEATULIA FAIR TRADE HOT TEA  
ORANGE JUICE  
APPLE JUICE  
CRANBERRY JUICE

# AMERICAN

# breakfast

SELECT ONE ENTREE, ONE POTATO AND ONE SIDE



## Entrees

**FRENCH TOAST CASSEROLE** v  
sourdough, cinnamon, vanilla bean anglaise, berries

**GRILLED BREAD & AVOCADO** v  
avocado, lime, tomato jam, fig jam, cucumbers, arugula, tomatoes

**HATCH CHILE FRITTATA** v ▪ gf  
sweet corn, cajeta mole

**LEMON RICOTTA PANCAKES** v  
maple syrup, gremolata, berries

**CHEDDAR FRITTATA** v ▪ gf  
chive

**MUSHROOM FRITTATA** v ▪ gf  
parmesan reggiano, caramelized fennel

**SCRAMBLED EGGS** v ▪ gf  
fresh herbs, tomatillo salsa

**ROASTED SAUSAGE CASSEROLE** gf  
asiago, potatoes, herbs

## Potatoes

**OVEN ROASTED FINGERLINGS** vg ▪ gf  
sea salt, cracked pepper, fresh herbs

**BREAKFAST POTATOES** v ▪ gf  
red pepper, onion, butter

**HASHBROWNS** v ▪ gf  
shredded russets, sea salt, cracked pepper

## Sides

**HICKORY SMOKED BACON** gf

**PORK SAUSAGE**

**BUTTERMILK BISCUITS**  
country gravy, strawberry preserves

**OATMEAL** v ▪ gf  
pecans, honey, brown sugar, cranberries

## Includes

**FRESH BAKED MUFFINS** v orange sour cream, chocolate banana, and pumpkin spice

**FRESH FRUIT & BERRIES** vg ▪ gf honeydew, pineapple, cantaloupe, grapes, berries

# B RUNCH

SELECT ONE CLASSIC ENTREE, ONE FEATURE ENTREE, ONE SALAD, ONE POTATO AND ONE SIDE

## Salads

**ICEBERG & DILL v • gf**  
kalamata olives, sun-dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

**CITRUS vg • gf**  
greens, oranges, mint, basil, citrus vinaigrette

**WALDORF v • gf**  
apples, grapes, celery, walnuts, sweet whipped dressing

**CELERY & FENNEL v • gf**  
shaved fennel, shaved celery, bleu cheese, black pepper, dates, caramelized shallot vinaigrette

**TOMATO v • gf**  
queso fresco, tomatillo, cilantro, frisée, red chile citrus vinaigrette

**WATERMELON vg • gf**  
oranges, cucumber, red onion, mint, basil, frisée, strawberries, citrus vinaigrette

## Classic Entrees

**OMELETTE STATION/EGGS TO ORDER**  
tomatoes, bacon, ham, cheddar cheese, bell peppers, olives, mushrooms, pico de gallo

**FRENCH TOAST CASSEROLE v**  
sourdough, cinnamon, vanilla bean anglaise, berries

**GRILLED BREAD & AVOCADO v**  
avocado, lime, tomato jam, fig jam, cucumbers, arugula, tomatoes

**HATCH CHILE FRITTATA v • gf**  
sweet corn, cajeta mole

**MUSHROOM FRITTATA v • gf**  
parmesan reggiano, caramelized fennel

**BREAKFAST TACOS**  
chorizo, aged cheddar, pico de gallo, eggs, salsa verde in flour tortillas

**LEMON RICOTTA PANCAKES v**  
maple syrup, gremolata, berries

## Potatoes

**BREAKFAST POTATOES v • gf**  
red pepper, onion, butter

**HASHBROWNS v • gf**  
shredded russets, sea salt, cracked pepper

**OVEN ROASTED FINGERLINGS vg • gf**  
sea salt, cracked pepper, fresh herbs

## Feature Entrees

**FORBIDDEN BLACK RICE vg • gf**  
forbidden black rice, anaheim chiles, tomatillos, cilantro, garlic, avocado, heirloom tomatoes

**CHIMAYO PORK gf**  
sweet chile, brown sugar and rice wine vinegar glaze, sweet corn poblano risotto

**CARVED ROAST HERB-CRUSTED TURKEY gf**  
stone-ground mustard, chipotle aioli, cranberry citrus relish

**CARVED GLAZED PIT HAM gf**  
brown sugar citrus glaze, pineapple salsa

**GNOCCHI v**  
pepita pesto, parmesan, brussels sprouts leaves, microgreens

**CHIPOTLE-GLAZED PORK LOIN gf**  
grilled pineapple salsa, verde salsa

**HONEY ROASTED CHICKEN BREAST gf**  
cucumber fennel slaw

**BACON-WRAPPED PORK LOIN gf**  
pepita pesto cream sauce

**AL PASTOR ROASTED PORK**  
achiote peppers, cinnamon, citrus, roasted pineapple, flour tortillas, onion, cilantro, verde salsa

**CARVED PEPPERCORN-CRUSTED ROAST SIRLOIN gf**  
horseradish sauce



## Sides

**YOGURT PARFAITS v**  
blueberry yogurt, berries, granola

**BUTTERMILK BISCUITS**  
country gravy, strawberry preserves

**HICKORY SMOKED BACON gf**

**OATMEAL v • gf**  
pecans, honey, brown sugar, cranberries

**CHEESE BOARD v**  
havarti dill, gouda, sharp cheddar, muenster, pepper jack, berries

**PORK SAUSAGE**

## Includes

**FRESH BAKED MUFFINS v** orange sour cream, chocolate banana, and pumpkin spice

**FRESH FRUIT & BERRIES vg • gf** honeydew, pineapple, cantaloupe, grapes, berries

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

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# BREAK *stations*

MORNING OR AFTERNOON,  
SELECT ONE FROM EACH COLUMN,  
FOR A TOTAL OF TWO

## Morning Break

**YOGURT PARFAITS v**  
blueberry yogurt, berries, granola

**CHIA PUDDING PARFAITS vg ■ gf**  
berries

**TRAIL MIX**  
pistachios, cashews, walnuts, almonds, pepitas vg ■ gf  
dried mission figs, dried apricots, dried cranberries vg ■ gf  
semi-sweet chocolate, white chocolate v ■ gf

**FRESH FRUIT & BERRIES vg ■ gf**  
honeydew, pineapple, cantaloupe, grapes, berries

**DRIED CRANBERRY & ALMOND COOKIES vg**

**LEMON POPPY SEED COOKIES v**

**DONUT HOLE ESPRESSO CUPS v**  
glazed donut hole over chocolate pudding



Add: Build Your Own  
*Parfait* Station

**PLAIN GREEK-STYLE YOGURT v ■ gf**  
**CHIA PUDDING vg ■ gf**

**GRANOLA v**  
**SLICED ALMONDS vg ■ gf**  
**DRIED CRANBERRIES vg ■ gf**  
**FRESH BERRIES vg ■ gf**  
**WILDFLOWER HONEY v ■ gf**

## Afternoon Break

**CHEESE BOARD v**  
havarti dill, gouda, sharp cheddar, muenster, pepper jack, berries

**CRUDITE v ■ gf**  
red pepper pesto

**TRAIL MIX**  
pistachios, cashews, walnuts, almonds, pepitas vg ■ gf  
dried mission figs, dried apricots, dried cranberries vg ■ gf  
semi-sweet chocolate, white chocolate v ■ gf

**GRILLED VEGETABLE ANTIPASTO v ■ gf**  
carrots, zucchini, yellow squash, broccoli, cauliflower, bell peppers, mushrooms, cherry peppers, pepperoncini, fresh mozzarella

**MEXICAN HOT CHOCOLATE COOKIES vg**

**FRESH FRUIT & BERRIES vg ■ gf**  
honeydew, pineapple, cantaloupe, grapes, berries

**POPCORN v ■ gf**  
m&ms, marshmallows, chocolate chips

**LEMON POPPY SEED COOKIES v**

**CHOCOLATE CHIP COOKIES v**

V = VEGETARIAN

VG = VEGAN

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# GARDEN

## Lunch

SELECT TWO SANDWICHES, TWO SALADS, AND ONE BOARD



### Sandwiches

#### CENTER CUT ROAST SIRLOIN SLIDERS

potato rolls, cucumber salsa, chipotle aioli

#### PESTO CHICKEN SALAD

oven-dried tomatoes, mini croissants

#### BEET LT SLIDERS **v**

beets, heirloom tomatoes, arugula, caramelized onions, aioli, focaccia

#### VEGETABLE GREEK **v**

olives, feta, tomato, cucumber, balsamic, focaccia

#### ROAST TURKEY & APPLE

cheddar, granny smith apples, tomato jam, focaccia

#### CHICKEN TINGA SLIDERS

queso fresco, poblano relish, potato rolls

#### SOUTHERN PIMENTO CHEESE **v**

red bell peppers, focaccia

#### CUCUMBER SANDWICH **v**

cucumber, chevre, picadillo relish, focaccia

#### ITALIAN CLUB

salami, roast turkey, smoked ham, soppressata, tomato, white cheddar, focaccia

### Boards

#### CHEESE BOARD **v**

smoked gouda, havarti dill, muenster, pepper jack, sharp cheddar, flatbreads, crackers, strawberries

#### CRUDITE **v • gf**

fresh vegetables, ranch dressing

#### FRESH FRUIT & BERRIES **vg • gf**

cantaloupe, pineapple, honeydew, grapes, berries

#### GRILLED VEGETABLE ANTIPASTO **v • gf**

carrots, zucchini, yellow squash, broccoli, cauliflower, bell peppers, mushrooms, cherry peppers, pepperoncini, fresh mozzarella

### Salads

#### COBB

yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

#### CITRUS **vg • gf**

greens, oranges, basil, mint, citrus vinaigrette

#### ICEBERG & DILL **v • gf**

kalamata olives, sun-dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

#### NEW MEXICO **v • gf**

heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

#### WATERMELON **vg • gf**

oranges, cucumber, red onion, mint, basil, frisée, strawberries, citrus vinaigrette

#### WALDORF **v • gf**

apples, grapes, celery, walnuts, sweet whipped dressing

#### SOUR CREAM POTATO SALAD **v • gf**

red-skinned potatoes, sour cream, bell pepper, dill pickle, mustard

#### MEDITERRANEAN GEMELLI PASTA

gemelli pasta, red and yellow peppers, green olives, feta, caesar dressing

#### FARMERS MARKET GARDEN **v • gf**

romaine, iceberg, tomatoes, carrots, cucumbers, olives, yellow squash, ranch and lemon thyme vinaigrette

## Wraps

### CLUB WRAP

spinach tortilla, smoked turkey, brown sugar glazed ham, hickory smoked bacon, swiss cheese, romaine, tomato, chipotle aioli

### VEGETABLE WRAP **v**

romaine, kalamata olives, feta, cucumber, tomatoes, balsamic

### ROAST CHICKEN CHIPOTLE WRAP

spinach tortilla, romaine, tomatoes, olives, roasted chicken, chipotle cream cheese

### GRILLED CHICKEN BLT WRAP

bacon, grilled chicken, tomato, mayo

### MAKE YOUR OWN, GREEK LETTUCE WRAP **vg** **gf**

hummus, tomato, cucumbers, black olives, butter leaf lettuce

### TURKEY WRAP

pulled turkey, arugula, raspberries, blood orange vinaigrette

## Boards

### CHEESE BOARD **v**

smoked gouda, havarti dill, muenster, pepper jack, sharp cheddar, flatbreads, crackers, strawberries

### CRUDITE **v** **gf**

fresh vegetables, ranch dressing

### FRESH FRUIT & BERRIES **vg** **gf**

cantaloupe, pineapple, honeydew, grapes, berries

### GRILLED VEGETABLE ANTIPASTO **v** **gf**

carrots, zucchini, yellow squash, broccoli, cauliflower, bell peppers, mushrooms, cherry peppers, pepperoncini, fresh mozzarella

## Salads

### NEW MEXICO **v** **gf**

heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

### MEDITERRANEAN GEMELLI PASTA SALAD

gemelli pasta, red and yellow bell peppers, black olives, feta, caesar dressing

### COBB

yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

### FARMERS MARKET GARDEN **v** **gf**

romaine, iceberg, tomatoes, carrots, cucumbers, olives, yellow squash, ranch and lemon thyme vinaigrette

### CITRUS **vg** **gf**

greens, oranges, mint, basil, citrus vinaigrette

### WALDORF **v** **gf**

apples, grapes, celery, walnuts, sweet whipped dressing

### SOUR CREAM POTATO SALAD **v** **gf**

red-skinned potatoes, sour cream, bell pepper, dill pickle, mustard





## Deli

SHAVED BROWN SUGAR PIT HAM **gf**

SMOKED TURKEY BREAST **gf**

PESTO CHICKEN SALAD **gf**

THINLY SLICED ROAST SIRLOIN OF BEEF **gf**

GENOA SALAMI **gf**

EGG SALAD **v • gf**

## Create Your Sandwich:

FRESH BREADS **v**

- 9 GRAIN
- SOURDOUGH
- FOCACCIA

GRILLED VEGETABLES **vg • gf**

- BELL PEPPERS
- ZUCCHINI
- SQUASH

CHEESES **v • gf**

- SWISS
- PEPPER JACK
- MILD CHEDDAR

CLASSIC TOPPINGS **vg • gf**

- ROMAINE
- TOMATOES
- PICKLES
- CUCUMBER

STONE-GROUND MUSTARD **vg • gf**

MAYONNAISE **v • gf**

## Salads

NEW MEXICO **v • gf**

heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

MEDITERRANEAN GEMELLI PASTA SALAD

gemelli pasta, red and yellow bell peppers, black olives, feta, caesar dressing

COBB

yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

FARMERS MARKET GARDEN **v • gf**

romaine, iceberg, tomatoes, carrots, cucumbers, olives, yellow squash, ranch and lemon thyme vinaigrette

CITRUS **vg • gf**

greens, oranges, mint, basil, citrus vinaigrette

WALDORF **v • gf**

apples, grapes, celery, walnuts, sweet whipped dressing

SOUR CREAM POTATO SALAD **v • gf**

red-skinned potatoes, sour cream, bell pepper, dill pickle, mustard

FRESH FRUIT & BERRIES **vg • gf**

cantaloupe, pineapple, honeydew, grapes, berries





# PLATED *Lunch*

## ICEBERG & DILL SALAD v ▪ gf

kalamata olives, sun-dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

## NEW MEXICO SALAD v ▪ gf

heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

## SPINACH & BERRIES SALAD v ▪ gf

spinach, frisée, blackberries, blueberries, raspberries, pecans, bleu cheese, lemon thyme vinaigrette

## CHICORY CAESAR SALAD

parmesan reggiano, chicory, romaine hearts, butter-griddled focaccia 'crouton' with red pepper pesto

CUCUMBER, EGG & FENNEL SALAD v ▪ gf yukon gold potatoes, green beans, lemon tarragon dressing

## ADD TO ANY SALAD:

GRILLED CHICKEN gf

GRILLED SHRIMP gf

BLACKENED CHICKEN gf

## PAPPARDELLE v

sun dried tomato pesto cream, olive and artichoke relish, microgreens

## GNOCCHI v

pepita pesto, parmesan, brussels sprouts leaves, microgreens

## BLACKENED CHICKEN SANDWICH

bib lettuce, tomato, mayo, focaccia, kettle chips

## CHEESE TORTELLINI

carbonara, basil, bocadillo

## 16 SPICE CHICKEN gf

mango garlic sauce, whipped potatoes, sautéed greens



## ITALIAN CLUB

salami, ham, turkey, soppressata, white cheddar, lettuce, tomatoes, focaccia, kettle chips

## VEGETABLE POT PIE v

mornay sauce, torn basil, whipped potatoes, sautéed greens

## MAPLE CRUSTED CHICKEN

apple berry relish, mornay sauce, whipped potatoes, sautéed greens

## CHIMAYO PORK gf

sweet chile, brown sugar, and rice wine vinegar glaze, sweet corn poblano risotto

## SHORT RIB gf

gremolata, whipped potatoes, sautéed greens

## Off the Grill Entrees

### ALL-BEEF HAMBURGERS

½ pound all beef angus burgers

### ALL-BEEF FRANKS

¾ pound, chicago style

### BRATWURST

¾ pound, wisconsin style

## Served With:

### SOUR CREAM POTATO SALAD v • gf

red skinned potatoes, sour cream, bell pepper, dill pickle, mustard

### FRESH FRUIT SALAD vg • gf

cantaloupe, pineapple, honeydew, grapes

### BROWN SUGAR BAKED BEANS

brown sugar, molasses, bacon, onions

### CONDIMENTS v

sliced tomatoes, dill pickles, cheese, lettuce, mustard, sweet relish, mayonnaise, ketchup, stone-ground mustard, fresh buns



## Add:

CHOCOLATE CHIP COOKIES v

CHERRY CHEESECAKE MASON JARS v

APPLE PIE CHEESECAKE MASON JARS v

SOUTHERN STYLE SWEET TEA

FRESH LEMONADE

## Salads

**SPINACH & BERRIES v ▪ gf**  
spinach, frisée, blackberries,  
blueberries, raspberries, pecans,  
bleu cheese, lemon thyme  
vinaigrette

**CHICORY CAESAR**  
parmesan reggiano, chicory,  
romaine hearts, butter-griddled  
focaccia 'crouton' with red pepper  
pesto

**NEW MEXICO v ▪ gf**  
heritage lettuce, roasted pepitas,  
puffed sweet corn, queso fresco,  
roasted red peppers and onions,  
ancho honey dressing

**ICEBERG & DILL v ▪ gf**  
kalamata olives, sun-dried  
tomatoes, manchego, baby dill,  
roasted garlic vinaigrette



## Entrees

**6-OUNCE FILET  
MIGNON gf**

**12-OUNCE RIBEYE gf**

**16-OUNCE T-BONE gf**

**10-OUNCE NEW YORK  
STRIP gf**

**8-OUNCE RIBEYE &  
CHICKEN gf**

ALL STEAKS ARE CENTER-  
CUT, PRIME AND GRILLED  
ON-LOCATION BY OUR  
CULINARY TEAM.

## Potatoes & Grains

**OVEN-ROASTED FINGERLINGS vg ▪ gf**  
fresh herbs

**ROASTED SWEET POTATOES vg ▪ gf**  
cumin, cilantro

**AU GRATIN POTATOES v ▪ gf**  
monterey jack, poblano

**LONG-GRAIN WILD RICE vg ▪ gf**

**MASHED POTATOES v ▪ gf**

## Vegetables

**BROWN SUGAR BAKED BEANS**  
brown sugar, molasses, bacon, onions

**COWBOY-STYLE RANCH BEANS v ▪ gf**

**SAUTÉED GREEN BEANS WITH GARLIC vg ▪ gf**

**STEAMED KERNEL CORN v ▪ gf**

**ZUCCHINI & YELLOW SQUASH vg ▪ gf**  
sea salt, black pepper

## Entrees

**SLOW ROASTED CHICKEN** *gf*  
lemon, black pepper

**FRIED CHICKEN**  
cast iron, Mary's style, roasted serranos

**GREEN CHILE CHICKEN** *gf*  
verde salsa, flour tortillas

**ROASTED PULLED TURKEY BREAST**  
rich mole, strawberry pico de gallo

**BRAISED PORK SHOULDER** *gf*  
cilantro pesto, flour tortillas

**BEER BRAISED BRATS**  
sliced over fennel seed caramelized onions, bacon jam

**AL PASTOR ROASTED PORK**  
achiote peppers, cinnamon, citrus, roasted pineapple, flour tortillas, onion, cilantro, verde salsa

**BACON WRAPPED PORK LOIN** *gf*  
brown sugar-cured bacon

**BARBECUE SLICED BEEF** *gf*  
kosher salt, black pepper, brown sugar barbecue, potato rolls, our original recipe

**SHORT RIBS** *gf*  
black pepper, garlic, sea salt, flour tortillas

## Salads

**ICEBERG & DILL** *v • gf*  
kalamata olives, sun-dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

**SOUR CREAM POTATO SALAD** *v • gf*  
red-skinned potatoes, sour cream, bell pepper, dill pickle, mustard

**FARMERS MARKET GARDEN** *v • gf*  
romaine, iceberg, tomatoes, carrots, cucumbers, olives, yellow squash, ranch and lemon thyme vinaigrette

**MACARONI** *v*  
sweet pickles, bell pepper, celery, onion

**COBB**  
yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

## Sides

**CHILLED RELISH TRAY** *vg • gf*  
carrots, celery, olives, radishes, cherry tomatoes, cherry peppers

**PICKLE BAR** *vg • gf*  
bread & butter, dill spears, gherkins, red chile cucumbers

**MACARONI & CHEESE** *v*  
elbow macaroni, triple cheese blend

**STEAMED BROCCOLI** *v • gf*  
farmhouse cheddar, sea salt

**BROWN SUGAR BAKED BEANS**  
brown sugar, molasses, bacon, onions

**MASHED POTATOES**  
black pepper white gravy

**RATTLESNAKE BEANS** *vg • gf*  
garlic, natural jus

**POBLANO MAC & CHEESE** *v*  
triple cheese, roasted poblanos



# REGIONAL

*comfort*

SELECT TWO ENTREES, ONE SALAD, ONE  
POTATO/GRAIN, ONE VEGETABLE

## Entrees

**SLOW ROASTED ORGANIC CHICKEN** gf  
bone-in chicken with lemon and black pepper

**ROSEMARY SCENTED PORK ROAST**  
slow-roasted with mushroom demi-glace

**MAPLE CRUSTED CHICKEN**  
apple berry relish, mornay sauce

**BRAISED POT ROAST** gf  
carrots, potatoes

**VEGETABLE POT PIE** v  
mornay sauce, torn basil

**ROASTED HERITAGE PULLED TURKEY** gf  
walnuts, raspberries, blood orange citrus sauce

**COCA-COLA® MEATLOAF**  
caramelized onion, cola demi-glace

**BARBECUE CHICKEN** gf  
mid-west style, bone-in, slow-roasted

**FRIED CHICKEN**  
cast iron, Mary's style

**POBLANO MAC & CHEESE** v  
monterey and cheddar cheeses

**CHICKEN CORDON BLEU**  
swiss, ham, microgreens

**HONEY ROASTED CHICKEN BREAST** gf  
cucumber fennel slaw

## Potatoes & Grains

**OVEN-ROASTED ORGANIC FINGERLINGS** vg ▪ gf  
fresh herbs

**AU GRATIN POTATOES** v ▪ gf  
monterey jack, poblano

**LONG-GRAIN WILD RICE** vg ▪ gf

**MASHED POTATOES WITH GRAVY**

## Salads

**FARMERS MARKET GARDEN** v ▪ gf  
romaine, iceberg, tomatoes, carrots, cucumbers, yellow squash, olives, ranch and lemon thyme vinaigrette

**THE WALDORF** v ▪ gf  
apples, grapes, celery, walnuts, sweet whipped dressing

**ICEBERG & DILL** v ▪ gf  
kalamata olives, sun dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

**COBB**  
yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

**CELERY & FENNEL** v ▪ gf  
shaved fennel, shaved celery, bleu cheese, black pepper, dates, caramelized shallot vinaigrette

## Vegetables

**CHILLED RELISH TRAY** vg ▪ gf  
carrots, celery, olives, radishes, cherry tomatoes, cherry peppers

**STEAMED BROCCOLI** v ▪ gf  
farmhouse cheddar, sea salt

**SAUTÉED GREEN BEANS WITH GARLIC** vg ▪ gf  
sea salt, black pepper

**ZUCCHINI & YELLOW SQUASH** vg ▪ gf  
sea salt, black pepper

**ROASTED BEETS** v ▪ gf  
sea salt, chevre

**SAUTÉED SPINACH** vg ▪ gf  
garlic, lemon, red chile flakes

**BUTTER GLAZED PEAS** v ▪ gf  
sea salt, black pepper



## Entrees

16 SPICE CHICKEN **gf**  
mango garlic sauce

BRAISED SHORT RIB ENCHILADA  
red chile, queso blanco

STUFFED CHICKEN BREAST **gf**  
grilled poblano, white cheddar

ROASTED POTATO ENCHILADA **v**  
potato, jack cheese, verde salsa

CHIMAYO PORK **gf**  
sweet chile, brown sugar and rice wine vinegar glaze, sweet corn poblano risotto

GRILLED CHICKEN CHIMICHURRI **gf**  
artichoke relish

FRESH PAPPARDELLE  
spinach, bacon, red chile shrimp, cherry tomatoes, white wine sauce

FORBIDDEN BLACK RICE **vg ▪ gf**  
forbidden black rice, anaheim chiles, tomatillos, cilantro, garlic, avocado, heirloom tomatoes

## Relish

CHIMICHURRI **vg ▪ gf**

MANGO FRESCO CHILE RELISH **vg ▪ gf**

RED CHILE PIPIAN **vg ▪ gf**

AVOCADO VERDE SAUCE **vg ▪ gf**

AGAVE RED CHILE "MOLE" **vg ▪ gf**

CUCUMBER JICAMA RELISH **vg ▪ gf**

RED PEPPER PESTO **v ▪ gf**



## Salads

CITRUS **vg ▪ gf**  
greens, oranges, basil, mint, citrus vinaigrette

TOMATO **v ▪ gf**  
queso fresco, tomatillo, cilantro, frisée, red chile citrus vinaigrette

WATERMELON **vg ▪ gf**  
oranges, cucumber, red onion, mint, basil, frisée, strawberries, citrus vinaigrette

ARIZONA CAESAR **gf**  
bleu cheese, poblano, avocado

NEW MEXICO **v ▪ gf**  
heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

## Sides

STEAMED KERNEL CORN **v**  
pepita pesto

MASHED POTATOES **v ▪ gf**  
cilantro pesto

RATTLESNAKE BEANS **vg ▪ gf**  
peppercorn

CREAMY GREEN CHILE RICE **v ▪ gf**  
cilantro pesto

MASHED POTATOES **v ▪ gf**  
green chile

GRILLED VEGETABLES **vg ▪ gf**  
carrots, zucchini, yellow squash, broccoli, cauliflower, bell peppers, mushrooms

ZUCCHINI & YELLOW SQUASH **vg ▪ gf**  
sea salt, black pepper





## Primo | Entree (first)

### PENNE PUTTANESCA v

capers, garlic, tomato, local olives

### POMODORO SOLE SECCO (SUN DRIED POMODORO) v

pappardelle, olive and artichoke relish

### FORMAGGIO TORTELLINI (CHEESE TORTELLINI)

carbonara, basil

### GNOCCHI v

pepita pesto, brussels leaves, blistered tomatoes

### SPAGHETTI v

mascarpone, marinara

### LASAGNA v

marinara, basil, ricotta

### RISOTTO AI FUNGHI DI BOSCO (WILD MUSHROOM RISOTTO) v

tomato and oregano relish

## Insalata Di Stagione (seasonal salad)

### SEDANO E FINOCCHIO (CELERY & FENNEL) v ▪ gf

shaved fennel, shaved celery, bleu cheese, black pepper, dates, caramelized shallot vinaigrette

### ICEBERG E ANETO (ICEBERG & DILL) v ▪ gf

kalamata olives, sun dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

### CICORIA CESARE (CHICORY CAESAR)

parmesan reggiano, chicory, romaine hearts, asiago croutons

### BARBABIETOLE ARROSTITE (ROASTED BEETS) v ▪ gf

yellow beets, roasted walnuts, chevre

### SPINACI E FRUTI DI BOSCO (SPINACH AND BERRIES)

v ▪ gf

spinach, frisée, blackberries, blueberries, raspberries, pecans, bleu cheese, lemon thyme vinaigrette

## Piatti Unici (unique dishes)

### POLLO AL FORNO (BAKED CHICKEN) gf

rosemary, preserved lemon, salsa verde

### POLLO MARSALA (MARSALA CHICKEN)

marsala, mushrooms, demi glace

### POLLO PICATTA (CHICKEN PICATTA)

lemons, capers

### POLLO PARMESAN (CHICKEN PARMESAN)

marinara, parmesan

### PANE PIATTO (FLAT BREAD) v

tomatoes, pecorino, arugula

### POLPETTE DI AGNELLO (LAMB MEATBALLS) gf

vodka sauce, prosciutto, gremolata

## Contorni (side dishes)

### PATATE (POTATOES) v ▪ gf

pecorino, rosemary

### SPINACI (LOCAL SPINACH) vg ▪ gf

agave

### FAGIOLI VERDI (SAUTÉED GREEN BEANS) vg ▪ gf

herbs, sea salt

### PATATE DOLCE (SWEET POTATOES) vg ▪ gf

herbs, sea salt

### BROCCOLI ALLA GRIGLIA (GRILLED BROCCOLI) vg ▪ gf

herbs, sea salt





# TACOS & *enchiladas*

SELECT TWO TACOS, ONE ENCHILADA, ONE SALAD, TWO RELISH

## Tacos

### ROASTED CHICKEN

green pipian, cilantro, lime, avocado

### BRAISED PORK

blood orange vinaigrette, salsa verde, lime

### SHORT RIB

cotija, basil, lime, salsa verde

### CHICKEN TINGA

chipotle, tomato, onion

### CARNITAS

traditional

### POTATO & GREEN CHILE *vg*

## Relish

### CHIMICHURRI *vg* ■ *gf*

### MANGO FRESCO CHILE RELISH *vg* ■ *gf*

### RED CHILE PIPIAN *vg* ■ *gf*

### AVOCADO VERDE SAUCE *vg* ■ *gf*

### AGAVE RED CHILE "MOLE" *vg* ■ *gf*

### CUCUMBER JICAMA RELISH *vg* ■ *gf*

## Served With

LIMES, SALSA VERDE, SALSA ROJO, QUESO FRESCO

### RATTLESNAKE BEANS *vg* ■ *gf*

peppercorn

### CREAMY GREEN CHILE RICE *v* ■ *gf*

## Enchiladas

### GREEN CHILE CHICKEN ENCHILADA

pomegranate relish

### CHEESE ENCHILADA *v*

red chile

### POTATO ENCHILADA *v*

potato, jack cheese, verde salsa

### BRAISED SHORT RIB ENCHILADA

red chile, queso blanco

## Salads

### NEW MEXICO *v* ■ *gf*

heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

### CITRUS *vg* ■ *gf*

greens, oranges, basil, mint, citrus vinaigrette

### TOMATO *v* ■ *gf*

queso fresco, tomatillo, cilantro, frisée, red chile citrus vinaigrette

### WATERMELON *vg* ■ *gf*

oranges, cucumber, red onion, mint, basil, frisée, strawberries, citrus vinaigrette

### ARIZONA CAESAR *gf*

bleu cheese, poblano, avocado



# CARVING

## stations

ADD TO YOUR MENU

### ROAST HERB-CRUSTED TURKEY *gf*

stone-ground mustard, chipotle aioli, cranberry citrus relish

### GLAZED PIT HAM *gf*

brown sugar citrus glaze, pineapple salsa

### BACON-WRAPPED PORK LOIN *gf*

pepita pesto cream sauce

### CHIPOTLE-GLAZED PORK LOIN *gf*

grilled pineapple salsa, verde salsa

### AL PASTOR ROASTED PORK

achiote peppers, cinnamon, citrus, roasted pineapple, flour tortillas, onion, cilantro, verde salsa

### CARVED ROASTED PRIME RIB *gf*

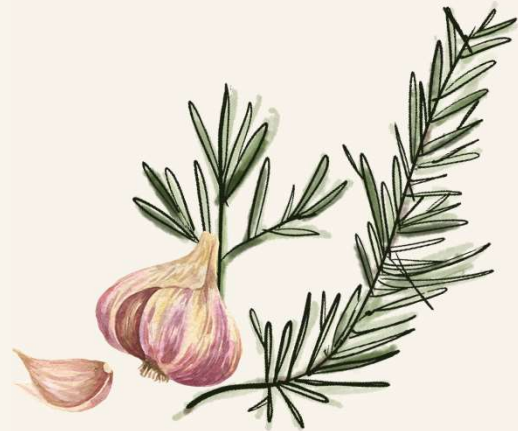
sea-salt and pepper-crust, horseradish cream, natural au jus

### FRESH HORSERADISH-CRUSTED BEEF TENDERLOIN *gf*

caramelized shallots, tomato chutney

### PEPPERCORN-CRUSTED ROAST SIRLOIN *gf*

horseradish sauce



# PLATED

dinner

SELECT ONE SALAD, SELECT TWO ENTREES TO OFFER YOUR GUESTS FOR A PRE-DETERMINED SELECTION OF ONE

## Salads

### NEW MEXICO v • gf

heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

### SPINACH & BERRIES v • gf

spinach, frisée, blackberries, blueberries, raspberries, pecans, bleu cheese, lemon thyme vinaigrette

### CELERY & FENNEL v • gf

shaved fennel, shaved celery, bleu cheese, black pepper, dates, caramelized shallot vinaigrette

### ICEBERG & DILL v • gf

kalamata olives, sun dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

### WATERMELON vg • gf

oranges, cucumber, red onion, mint, basil, frisée, strawberries, citrus vinaigrette

### CHICORY CAESAR

parmesan reggiano, chicory, romaine hearts



## Entrees

### LEMON ROSEMARY CHICKEN gf

herb potatoes, spinach

### CHEESE TORTELLINI CARBONARA

bacon, cream, garlic, basil chiffonade

### FORBIDDEN BLACK RICE vg • gf

forbidden black rice, anaheim chiles, tomatillos, cilantro, garlic, avocado, heirloom tomatoes

### GRILLED CHICKEN CHIMICHURRI gf

au gratin potatoes, broccolini

### SHORT RIB GNOCCHI

pepita pesto, parmesan, short rib, brussels sprout leaves

### HONEY-ROASTED CHICKEN BREAST gf

cucumber fennel relish, forbidden rice

### VEGETABLE POT PIE v

whipped potatoes, mornay sauce

### MAPLE CRUSTED CHICKEN

apple berry relish, mornay sauce, whipped potatoes

### SUN DRIED TOMATO PAPPARDELLE v

sun-dried tomato pesto cream, fresh pappardelle, olive and artichoke relish, radish sprouts

### CHICKEN CORDON BLEU

whipped potatoes, sautéed greens, mornay sauce

### BLACKENED SALMON gf

mango, red bell pepper, cilantro, and citrus relish, whipped potatoes, sautéed greens

### SOUTHERN PAN ROASTED CHICKEN

mustard greens, fingerlings, caramelized onion sauce

### SHORT RIB gf

whipped potatoes, sautéed green beans, gremolata

### GRILLED POBLANO & WHITE CHEDDAR STUFFED CHICKEN BREAST gf

whipped potatoes, green beans, mornay sauce

### 16 SPICE BLACKENED CHICKEN gf

mango garlic sauce, whipped potatoes, spinach

### WILD MUSHROOM RISOTTO v

tomato and oregano relish

### CHIMAYO PORK gf

sweet chile, brown sugar and rice wine vinegar glaze, sweet corn poblano risotto

### SEARED SALMON gf

cucumber fennel relish, whipped potatoes, sautéed greens



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GF = GLUTEN FREE

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### Street Tacos

CARNITAS TACOS cajeta poblano "mole"

POTATO TACOS **vg** green chile

CITRUS SALAD **vg** ■ **gf** greens, oranges, basil, mint, citrus vinaigrette

WITH: flour tortillas, limes, hot sauce, roasted tomato salsa, salsa verde, queso fresco

### Quesadillas

SMOKED PORK QUESADILLAS chipotle barbecue

CHICKEN QUESADILLAS pico de gallo

WATERMELON SALAD **vg** ■ **gf** oranges, cucumber, red onion, mint, basil, frisée, strawberries, citrus vinaigrette

WITH: roasted tomato salsa, salsa verde, sour cream

### BBQ Sliders

MIDWEST BBQ BRISKET L woods brown sugar bbq

CAROLINA PULLED PORK apple slaw, carolina sauce

WEST COAST SPAGHETTI SQUASH **vg** pineapple, chocolate mole

KETTLE CHIPS **vg** ■ **gf**

### Heirloom Tomato Board

bacon, pancetta, fresh mozzarella, fresh basil, pepita pesto, red pepper pesto, chimichurri sauce, balsamic reduction, sliced yellow and red watermelon, grilled artisan breads

### Skewers

GRILLED CHICKEN house-made blueberry barbecue

SHORT RIB **gf** chimichurri, gremolata

BLISTERED TOMATO **v** ■ **gf** cilantro pesto

### Schreiner's Sausage

CHOOSE TWO:

CHICKEN HABANERO, BEEF FRANKS, ANDOUILLE, BRATWURST

WITH: fresh buns, ketchup, mustard, relish, chopped onions

KETTLE CHIPS **vg** ■ **gf**

### Create Your Own Mac and Cheese

TRIPLE CHEESE MAC & CHEESE **v**

WITH: roasted poblano, green onions, chopped bacon, parmesan bread crumbs

### Classic Sliders

ALL AMERICAN HAMBURGER SLIDERS tomatoes, lettuce, pickled red onion, aged sharp cheddar, ketchup, mustard, toasted garlic aioli, mini brioche buns

MINI BLACK BEAN BURGERS **v** sprouts, basil aioli, mini brioche buns

### Rice Bowls

BASMATI RICE **vg** roasted cauliflower masala, sweet peas, curried yellow potato, blistered cherry tomatoes

FORBIDDEN BLACK RICE **vg** ■ **gf** anaheim chiles, tomatillos, cilantro, garlic, avocado, heirloom tomatoes

BROWN RICE **vg** ■ **gf** carrots, spinach, caramelized onion, avocado

PROTEIN TOPPINGS (SELECT ONE): short rib, green chile chicken, tofu



# PASSED

## Tapas

SELECT THREE, FOUR OR FIVE

### Vessels

MOROCCAN LAMB MEATBALLS  
lemon cumin yogurt

GRILLED LOCAL ANDOUILLE  
poblano mac and cheese

CHIMAYO-GLAZED PORK *gf*  
sweet corn poblano risotto

SHORT RIB *gf*  
whipped potatoes, gremolata

MANGO SHRIMP CEVICHE *gf*  
plantain chips

CHICKEN KIWI AVOCADO SALAD *gf*  
garlic aioli, kiwi, citrus

### Sticks

CRENSHAW *gf*  
agave, pepitas, chevre, crispy prosciutto

WATERMELON *vg* ■ *gf*  
cilantro gremolata

GRILLED BROWN SUGAR PINEAPPLE *v* ■ *gf*  
feta, chimichurri

ANDOUILLE SAUSAGE *gf*  
poblano cheddar fondue

ADOBO CHICKEN SATAY *gf*  
pineapple serrano glaze

SWEET CORN & POBLANO FRITTERS *v*  
red pepper coulis

### Trays

ARTICHOKE PUFFS *v*  
boursin cheese

GRASS FED BEEF SLIDERS  
focaccia, cilantro, roasted tomato crema

ARTICHOKE & BASIL CROSTINI *v*  
olives

PORK CARNITAS *gf*  
mexico city guacamole, yucca chips

RED CHILE CHICKEN EMPANADAS  
poblano relish, cilantro crème

BRUSCHETTA *v*  
fresh tomato, basil and mozzarella, balsamic  
drizzle

### Shots & Cups

CHEVRE & BACON DUMPLING *gf*  
red pepper bisque

COCONUT-CRUSTED SHRIMP  
mango puree, chipotle bbq

MELON GAZPACHO *v* ■ *gf*  
apple, bleu cheese



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notes

# D'OEUVRES

## Select One:

SHORT RIB SLIDERS  
yuzu, arugula, gremolata,  
brioche

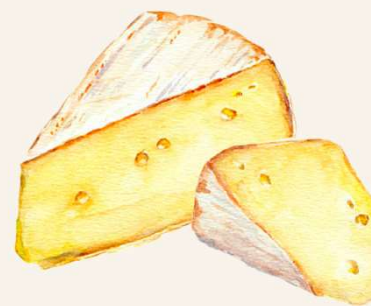
SMOKED CHICKEN  
FLATBREAD  
cilantro, mango, barbecue

BLACKENED STEAK  
FLATBREAD  
bleu cheese, cremini  
mushrooms, arugula

SMOKED PORK  
QUESADILLAS  
cilantro, barbecue

MAC & CHEESE  
schreiner's andouille  
sausage

CHICKEN TINGA SLIDERS  
queso fresco, cucumber  
salsa, brioche buns



## Select Four:

RED CHILE CHICKEN EMPANADAS  
poblano relish, cilantro crème

SHORT RIB EMPANADAS  
mole roja, jicama relish

MOROCCAN LAMB MEATBALLS  
lemon cumin yogurt

CHEVRE & BACON DUMPLINGS *gf*  
red pepper bisque

KETTLE CHIPS *v* ▪ *gf*  
sweet onion dip

CRUDITE *v* ▪ *gf*  
red pepper pesto

FRESH FRUIT & BERRIES *vg* ▪ *gf*  
honeydew, pineapple, cantaloupe, grapes, berries

HUMMUS & TABBOULEH *vg*  
heirloom beans, flatbreads

SWEET CORN & POBLANO FRITTERS *v*  
red pepper tarragon aioli

COCONUT SHRIMP COCKTAIL SHOTS  
mango, barbecue

PUB FRIES *v* ▪ *gf*  
lemon toasted black pepper aioli

FINGER SANDWICHES

- curried chicken salad
- grilled pineapple and cream cheese with basil *v*

SAUSAGE STUFFED MUSHROOMS  
cajeta mole

SIGNATURE CHEESE SHOTS *gf*  
▪ aged cheddar with prosciutto and roasted red pepper  
▪ brie with walnuts, apricot and plantain chips *v*

MELON GAZPACHO *v* ▪ *gf*  
apple, bleu cheese

CHARBROILED MEATBALLS  
mushroom demi, pepita pesto drizzle

ARTICHOKE PUFFS *v*  
boursin cheese

BOCADILLO BOARD *v*  
artichoke, olive and red pepper pesto bocadillo, tomato,  
mozzarella and chimichurri bocadillo

CHEESE BOARD *v*  
smoked gouda, havarti dill, muenster, pepper jack, sharp  
cheddar, flatbreads, crackers, strawberries

POBLANO STUFFED MUSHROOMS *v*  
roasted corn, cheese

SHRIMP CEVICHE *gf*  
cilantro, jalapeno

# DESSERTS

## Individual

DARK CHOCOLATE POT DE CRÈME v  
burnt cinnamon whipped cream, sugar cookie

TRADITIONAL BREAD PUDDING v  
crème anglaise, berries

CLASSIC CRÈME BRÛLÉE v • gf  
berries

ROSEMARY CRÈME BRÛLÉE v • gf  
berries

CLASSIC FLOURLESS CHOCOLATE CAKE v • gf  
sherried pecans

MEYER LEMON OLIVE OIL CAKE v  
whipped cream, strawberries

CHOCOLATE CREAM PIE MASON JAR v  
layered chocolate custard, cookies, whipped cream

STRAWBERRY PRETZEL PARFAIT MASON JAR v  
layered strawberries, whipped cream, crushed pretzels

CARAMEL BANANA PUDDING MASON JAR v  
layered vanilla cookies, banana pudding, whipped cream

## Cookies & Dessert Bars

ROCKY ROAD vg

MEXICAN HOT CHOCOLATE vg

DRIED CRANBERRY & ALMOND vg

DARK CHOCOLATE, WALNUT & SEA SALT v

LEMON POPPYSEED v

INSIDE OUT: CHOCOLATE W/ WHITE  
CHOCOLATE CHIPS v

CHOCOLATE CHIP v

RASPBERRY CRUMBLE BARS v

APPLE CRUMBLE BARS v

PECAN BARS v

## Miniatures

DARK CHOCOLATE POT DE CRÈME v • gf  
burnt cinnamon whipped cream

CLASSIC CRÈME BRÛLÉE v • gf

ROSEMARY CRÈME BRÛLÉE v • gf

CHOCOLATE CREAM PIE MASON JAR v  
layered chocolate custard, cookies, whipped cream

STRAWBERRY PRETZEL PARFAIT MASON JAR v  
layered strawberries, whipped cream, crushed pretzels

CARAMEL BANANA PUDDING MASON JAR v  
layered vanilla cookies, banana pudding, whipped cream

COCONUT CREAM & LEMON CAKE MASON JAR v  
toasted coconut, caramel

CHERRY CHEESECAKE MASON JAR v  
citrus dust, fresh berries

APPLE PIE CHEESECAKE MASON JAR v  
cinnamon crisp crumble

LEMON CURD & SKEWERED GLAZED DONUT HOLE  
ESPRESSO CUPS v

CHOCOLATE PUDDING & SKEWERED GLAZED DONUT HOLE  
ESPRESSO CUPS v

CRÈME ANGLAISE & SKEWERED GLAZED DONUT HOLE  
ESPRESSO CUPS v

## Whole Cakes

ORANGE BUNDT CAKE v  
orange bourbon glaze

KENTUCKY BUTTER BUNDT CAKE v

PECAN PIE BUNDT CAKE v

PUMPKIN BUTTERMILK BUNDT CAKE v  
brown butter icing

CHOCOLATE SOUR CREAM BUNDT CAKE v  
chocolate ganache glaze





# CRAFT

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## *beverages*

### Lemonade

WATERMELON ROSEMARY  
STRAWBERRY  
CUCUMBER BASIL  
MANGO  
BLUEBERRY MINT  
PINEAPPLE  
GREEN APPLE  
TROPICAL CITRUS BASIL  
MANGO RASPBERRY  
STRAWBERRY LIME  
TRADITIONAL

### Iced Tea

SOUTHERN STYLE SWEET TEA  
TRADITIONAL BLACK

### Juice

ORANGE  
CRANBERRY  
APPLE

### Punch

ARIZONA SUNSET  
cranberry, citrus, cherry, ginger ale  
LUAU  
citrus, pineapple, grenadine, honey  
HOLIDAY  
apple, apricot, cinnamon  
SUMMER COOLER  
strawberry, pineapple, basil, ginger, club soda

### Infused Water

MINT, CUCUMBER, STRAWBERRY & LEMON  
BLUEBERRY, MANGO & STRAWBERRY  
LIME, RASPBERRY & MINT  
RASPBERRY, BLACKBERRY & APPLE

### Warm Up

ORGANIC COFFEE  
half & half, soy milk, sugar, sugar substitute, rock sugar  
stirrers  
TEATULIA FAIR TRADE CERTIFIED HOT TEA  
earl grey, chamomile, green  
APPLE CIDER  
cinnamon sticks  
HOT CHOCOLATE  
chocolate chips, white chocolate chips, marshmallows



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