



Catered Lunch Program

Delicious Catering requests a catering contract for each individual luncheon.

A Variety of menu choices will be provided by Chef Matthew Moseley. Chef Matthew is skilled in many cuisines and looks forward to any and all "special requests" for different items your staff might be craving on any given week or time of year. Your group will have access to snacks, sandwiches, platters, group luncheons and special events. The snack and sandwich menu's can be ordered and delivered in the same business day with a 3 hour ordering/delivery window. We ask a minimum of 72 hours for each luncheon event.

All Special orders (ie. Vegetarian or Diet Specific) must be submitted within the 72 hour window. Special Events must be submitted one week before the scheduled event/luncheon.

All orders must be approved by your firms catering manager upon ordering.

Delicious

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Menu Planning

Matthew Moseley - Chef
404-989-1961
Matthew.Moseley@DeliciousMenu.com

Luncheon and Event Orders

Brian Fernandez – Sales and Marketing
404-642-6891
Brian.Fernandez@DeliciousMenu.com

Delivery Services

Delicious will deliver, set up and serve all meals on time and in a professional manner All service ware and serving utensils will be provided by the Delicious service team for each event. All luncheons will be set up a minimum of 2 hours before each lunch is served to provide ample time for meal service at the your campus breakout rooms.

Attendance Guarantee

To keep your costs as low as possible, it is important to have an accurate count. A final guarantee of attendance must be provided 24 hours prior to your event. This time is required to plan, cook and staff your event accordingly. The number of guests you state will be considered a minimum guarantee and not subject to reduction. Any increases in count after this deadline may result in additional charges.

Cancellations

If it should become necessary to cancel an event, please notify our Events and Catering Office immediately. Cancellations must be a minimum of 24 hours before the event.

Billing

We ask that you provide your departmental account number to the Events and Catering Office when planning your event. Each event will be billed according to the approved menu and guest count for that event. An 18% service charge will be added to each event for set up, service and break down for each event.

Sample Menus

Hot Lunches Catering:

Gourmet Taco Lunch

Warm Corn Tortillas / Warm Flour Tortillas / Tostado Shells

Grilled Andouille

(w/ Mustard Sauce)

Smoked Chicken

(w/ Anato and Coriander)

Pulled Pork

(w/ Maple Habanero Sauce)

Brisket Barbacoa

(w/ Ancho Cream Sauce)

Roasted Corn and Potato

(w/ Citrus Blackberry Sauce)

Served With

Shredded Cabbage . Cilantro . Diced White Onions

Lime Wedges . Orange Sauce (spicy) . Cotija Cheese

Fire Roasted Salsa . Guacamole Sauce . Black Bean Hummus

Roasted Garlic Salsa

Homemade Tortilla Chips

(w/ Fire Roasted Salsa)

Churros

(w/ Ice Cream & Tamarind Soda Floats)

Cucumber & Lime Water

Gourmet Pasta Lunch

Garlic Toast

(w/ Balsamic Drizzle & Fresh Grated Parmesan)

Caesar Salad

(w/ Pumpkin Seeds & Charred Lemon Garnish)

Chicken & Wild Mushroom Alfredo

(w/ Green Peas & Parsley)

Bocitini Bolognese

(w/ Seared Grapes & Smoked Cheddar)

Rotini

Tossed in White Wine Sauce

(w/ Asparagus & Spinach, Garnished w/ Peanuts)

Espresso Sugar Cookies

(w/ Almond Frosting)

Cuban Coffee Bar

Kabob Lunch (2 per person)

Pork / Onion / Pineapple / Pablano Peppers / Mushroom

(w/ Peanut Cilantro Glaze)

Chicken / Tomato / Plum / Mushroom

(w/ Basil & Smoked Tomato Butter Glaze)

Beef/Onion / Mushroom / Raspberry / Tomato

(w/ Savory Raisin Glaze)

Wild Rice Pilaf Grilled Garlic Flatbreads

Sopapillas (w/ Pineapple & Cinnamon Sugar)

Non - Alcoholic Sangria

Panini Lunch

The Bastard Cuban

(Pulled Pork, Ham, Bacon, Swiss, Pickled Red Onions & Spicy Mustard BBQ)

The Club

(Smoked Turkey, Swiss, Avocado, House-Cured Bacon, Tomatoes & Garlic Siracha Aoli)

Tuna Melt

(Cilantro Poppy Seed Tuna w/ Candied Lemon Peel & Cucumbers on Grilled Sourdough)

House made Kettle Chips

(w/ Blue Cheese Dip)

Assorted Strawberry Frosted Cookies

Watermelon Aqua Fresca

Gourmet Burger Lunch

Bacon Peach BBQ & Cheddar Burger (Onion Bun)

Blue Cheese & Arugula Burger (Brioche Bun)

Pineapple Salsa & Teriyaki Burger (Boillio Roll)

Black Bean Burger w/ Grilled Onions & Pablanos (Kaiser Roll)

50/50 Mix (French Fries & Onion Rings)

Balsamic Raisin Pasta Salad

Homemade Lemon Soda



More Sample Menus

Menu 1

Beer Brats

(w/ Sweet Peppers & Candied Garlic)

Honey Mustard Chicken Breasts

(w/ Onions & Currants)

Roasted Asparagus

(w/ Sage Butter)

Roasted Parmesan Potatoes

Split Pea Soup

(w/ Chive Sour Cream)

Special Pomegranate Blueberry Vinaigrette Salad

❧ Sliced Watermelon ❧

Menu 2

Honey-Orange Cayenne Glazed Baby Back Ribs

Brined Blackened Chicken

(w/ Jalapeno Cranberry Glaze)

Bacon and Smoked Tomato Macaroni & Cheese

Roasted Corn

Potato Leek Soup

❧ Homemade Brownies ❧

Menu 3

Marinated Beef Brisket
(w/ Port Wine Sauce)

Roasted Garlic Fried Chicken & Hunter Mushroom Gravy

Roasted Green Beans & Baby Squash

Wilted Garlic Spinach

Wild Rice Pilaf
(w/Dried Cherries & Tarragon)

❧ **Bread Pudding** ❧

Menu 4

Garden Vegetable Soup
(w/ Cheddar Toast Points)

Savory Sausage Bread Pudding

Steamed White Rice

Roasted Broccolini
(w/ Bitter Lemon & Sweet Onions)

Seared Tilapia
(w/ Red Pepper & Pineapple Chutney)

Plum & Chipotle Glazed Pork Tenderloin

❧ **Assorted Home Made Petit Fours** ❧

Menu 5

Rib Eye Steak Sinatra

Lemon, Garlic, & Rosemary Chicken Breasts

Baked Potatoes & Fixins

Roasted Broccoli
(w/ Baked Onions)

Chicken Noodle Soup
(w/ Roasted Thyme Garnish)

❧ **Heaven & Hell Cup Cakes** ❧
(Angel Food Cakes & Cinnamon Frosting)

Menu 6

Grandmas Pot Roast

(w/ Parsnips & Golden Beets)

Blackened Catfish

(w/ Citrus Buerre Blanc)

Tomato & Green Bean Salad

(w/ Lemon Vinaigrette)

Onion Soup

(w/ Provolone and Capers)

Moses' Ranch Mashed Taters

Sautéed Peas

(w/ Hints of Mint)

❧ **Pumpkin Pie** ❧

(w/ Peanut Butter Whipped Cream)

Menu 7

Creamy Tomato Mushroom Soup

Roasted Pork Loin

(w/ Red Wine Fig Glaze)

Brown Sugar & Chili Flake Rubbed Salmon

Ciabatta Rolls

Rice

(w/ Fire Roasted Tomatoes)

❧ **Lemon Poppy Pound Cake & Chocolate Mousse Coconut Bars** ❧

Menu 8

Creamy Corn Chowder

Pickled Beet Salad
(w/ Blue Cheese Crustini)

Corn On The Cobb

Sautéed Spinach

Steelhead Salmon
(w/ Sundried Tomato, Artichoke Heart, Black Olive Tapenade)

Grilled Chicken
(w/ Improvised Mole
* Signature Recipe *

Menu 9

Brown Sugar Rubbed Tri-Tip
(w/ Chipotle Peach BBQ)

Grilled Orange Chile Chicken Breast
(w/ Pickled Pico De Gallo)

Mashed Yukon Gold Potatoes

Creamy Spinach
(w/ Brie & Swiss)

Vegetable Minestrone

Rolls & Balsamic Compound Butter

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Mixed Berry Cobbler
(w/ Crunchy Granola Topping)
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Quick Menu Options

(24 hours or less notice)

**All served with Chips, Pickle Spear &
Peach Infused Sweet Tea**

Southwestern Chicken Salad croissant
(w/ Micro Greens)

Savory Lemon Tuna Salad
(Wheat-Berry Loaf)

Apple Tarragon Tuna Salad
(Croissant)

Egg Salad
(w/ chive and Shaved Radish on Pumpernickel)

Turkey Avocado Club
(w/ House Cured Bacon)

House Cured B.L.T.
(w/ Tomato Jam and Garlic Aioli)

Cilantro Hummus and Roasted Red Pepper Flat Bread (Veggie)

Spring Mix Roasted Beets & Goat Cheese Salad
[w/ a Citrus Vinaigrette (veggie)]



Health Conscious Options

**All Served With Tomato, Cucumber, Vidalia
Onion Salad or Crudités**

(Celery, Carrots, Poblano Peppers & Cherry Tomatoes)

Char-Smoked Chopped Chicken Salad

(w/ Italian Vinaigrette)

Chicken Caesar Wrap

(w/ Pumpkin Seed Cilantro Dressing)

Southwestern Chicken Salad & Micro Greens

(Croissant)

Savory Lemon Tuna Salad

(Wheat-Berry Loaf)

Apple Tarragon Tuna Salad

(Croissant)

Egg Salad

(w/ chive and Shaved Radish on Pumpernickel)

Herbed Goat Cheese, Cucumber, Tomato Jam & Chive

Tea Sandwiches

(w/ Sprouts)

*** Veggie ***

Black Bean Hummus & Roasted Poblano Flatbread

(w/ Cotija Cheese)

*** Veggie ***
