

# **CORPORATE DELIVERY MENU**





**RED IVY**  
CATERING & EVENTS, LLC

**We know a full service event is not always in the budget. With that in mind, we have put together a corporate delivery menu available Monday – Friday until 3:00pm, serving breakfast, lunch and meeting snacks.**

**This menu is meant to cover as many bases as possible, so that you don't have to search around for variety to feed your staff, colleagues and clients. Please inquire with a member of our sales team to customize the experience for you. Your success is our success!**

**Please note: Deliveries from this corporate catering menu are for Monday–Friday before 3pm. Please refer to our full catering menu for evening and weekend catering and deliveries.**

**A food & beverage minimum of \$350 is required.**

**A minimum delivery fee of \$25 will be applied.**

**Deliveries outside of 15 miles will incur an additional delivery fee.**

**678.467.3060 //redivycatering.com**



## CONTINENTAL BREAKFAST

### MUFFINS

CHOOSE TWO: blueberry, banana nut, chocolate chip or double chocolate  
SERVES 10, \$30

### DANISHES

CHOOSE TWO: cherry, cheese, apple or blueberry  
SERVES 10, \$30

### BAGELS WITH CREAM CHEESE

CHOOSE TWO: everything, plain, blueberry, cinnamon raisin or whole wheat  
SERVES 10, \$30

### PASTRIES

CHOOSE TWO: cinnamon rolls, pecan rolls, coffee cake or croissants  
SERVES 10, \$30

### FRESH FRUIT SALAD

SERVES 10, \$40

### JUICES

CHOOSE TWO: orange, apple, cranberry or grapefruit  
(individual bottles) \$3 PER PERSON

### REGULAR & DECAF COFFEE

accompanied by cups, lids, sugar, sugar substitute, creamer, stirrers and napkins  
SERVES 8–10, \$30



## GRAB & GO

### BREAKFAST SANDWICHES

CHOOSE TWO FILLINGS:

- BRISKET, EGG AND CHEESE
- CANADIAN BACON, EGG AND APPLE JAM
- COUNTRY HAM, EGG AND PIMENTO CHEESE
- BACON, EGG AND CHEESE
- SAUSAGE, EGG AND CHEESE
- SWEET POTATO, GOAT CHEESE AND RED PEPPER
- ROASTED TOMATO, AVOCADO AND EGG

CHOOSE TWO: buttermilk biscuit, multigrain bread, croissant, english muffin, or everything bagel  
SERVES 10, \$75

### BREAKFAST BURRITOS

CHOOSE TWO FILLINGS:

- ROASTED POBLANO, POTATO, EGG AND PEPPER JACK CHEESE
- SMOKED SALMON, SCRAMBLED EGG, SPINACH AND RED ONION
- SAUSAGE, CHEDDAR, SCRAMBLED EGG AND AVOCADO
- BREAKFAST SAUSAGE, HASH BROWN AND CARMELIZED ONION
- PULLED PORK, GRILLED CORN, CILANTRO AND BLACK BEANS
- ROASTED MUSHROOM, EGG WHITE, FETA AND RED PEPPER
- QUINOA, SWEET POTATO, EGG AND AVOCADO
- SHREDDED CHICKEN, SCRAMBLED EGG, ROASTED CORN AND PEPPER JACK CHEESE

GLUTEN FREE WRAPS AVAILABLE.

SERVES 10, \$75



# BREAKFAST STATIONS & BUFFETS

## BREAKFAST BARS

**CEREAL BAR** individual cereals, oatmeal, seasonal berries, whole bananas, raisins, brown sugar & cinnamon, almonds, skim milk and hot water

**SERVES 8–10, \$60**

**YOGURT BAR** vanilla greek yogurt, house made granola, seasonal berries, whole bananas and toasted almonds

**SERVES 8–10, \$70**

**BISCUIT BAR** buttermilk and sweet potato biscuits, whipped honey butter, seasonal jam, honey and pimento cheese

**SERVES 8–10, \$55**

**WAFFLE BAR** waffles, fresh berries, whipped cream, maple syrup, whipped honey butter and local honey

**SERVES 8–10, \$75**

## CHEF ATTENDED BREAKFAST STATIONS

THESE STATIONS REQUIRE ON PREMISE COOKING WITH A CHEF ATTENDANT. ONE CHEF REQUIRED FOR EVERY 50 PEOPLE. PLEASE CONSULT WITH YOUR SALESPERSON ABOUT POWER REQUIREMENTS AT YOUR VENUE.

**WAFFLE STATION** vanilla and red velvet waffles, fresh berries, whipped cream, warm maple syrup, whipped honey butter, cinnamon & sugar, butter and seasonal fruit compote

**\$9 PER PERSON**

**OMELET STATION** made-to-order whole egg and egg white omelets accompanied by sharp cheddar, pepper jack cheese, bell peppers, red onion, chopped spinach, roasted broccoli, tomatoes, bacon, ham, sausage and assorted hot sauces

**\$9 PER PERSON**

**EGGS BENEDICT STATION** freshly poached eggs, english muffins, corn bread, tender seared beef, ham, lump crab meat, herb grilled shrimp, turkey, roasted red peppers, sliced tomato and creamy hollandaise

**\$16 PER PERSON**



## BREAKFAST STATIONS & BUFFETS

### BREAKFAST BUFFETS

A LA CARTE, SERVES 8–10 PEOPLE

- SCRAMBLED EGGS \$20
- SCRAMBLED EGG WHITES \$25
- TOMATO & SPINACH FRITTATA \$30
- HAM & CHEDDAR FRITTATA \$30
- BRISKET & PEPPER FRITTATA \$40
- HOME FRIES WITH PEPPERS & ONIONS \$25
- HASH BROWN CASSEROLE \$25
- CRISPY BACON \$25
- PORK SAUSAGE LINKS \$35
- PORK SAUSAGE PATTIES \$35
- TURKEY SAUSAGE LINKS \$35
- TURKEY SAUSAGE PATTIES \$35
- SAUSAGE WITH PEPPERS & ONIONS \$40
- CREAMY GRITS \$30
- BUTTERMILK OR SWEET POTATO BISCUITS accompanied by seasonal jam and whipped honey butter \$25



## SALADS & SANDWICHES

### BOXED & PLATTERED SALADS

\$9 PER PERSON. SERVED WITH FRUIT CUP. ADD CHILLED GRILLED CHICKEN FOR \$3 EACH.

- **CHEF SALAD** mixed greens, roasted turkey, honey ham, chopped bacon, cucumber, heirloom tomato, shaved carrot, egg, avocado, cheddar and buttermilk ranch
- **SPINACH SALAD** crisp bacon, egg, shaved onion, goat cheese, candied pecans and maple dressing
- **BERRY SALAD** strawberries, blueberries, goat cheese, mandarin oranges and orange-poppysseed vinaigrette
- **QUINOA & AVOCADO SALAD** red and white quinoa, avocado, shaved onion, heirloom tomato, baby spinach, feta and lemon herb vinaigrette
- **APPLE & BLUE CHEESE SALAD** fresh greens, toasted pecans, dried cranberries and maple vinaigrette
- **BEET SALAD** red and gold beets, fresh greens, goat cheese and champagne vinaigrette
- **CAPRESE SALAD** heirloom tomato, basil, mozzarella, balsamic, evoo, sea salt and arugula

### BOXED & PLATTERED SANDWICHES

\$10 PER PERSON. SERVED WITH FRESH FRUIT AND CHIPS .

- **SMOKED TURKEY** Texas Pete aioli, lettuce, tomato and onion on ciabatta
- **CLUB** turkey breast, crispy prosciutto, lettuce, tomato, onion, pesto mayo and cheddar cheese on multigrain bread
- **HOUSE CARVED ROAST BEEF** horseradish cream, mixed greens, caramelized onion and provolone on ciabatta
- **HONEY PECAN CHICKEN SALAD** dried cranberries, brie cheese and mixed greens on multigrain bread
- **CAPRESE** basil pesto, fresh mozzarella, roasted tomato and fresh spinach on ciabatta
- **BRISKET SANDWICH** grilled onion, western bbq sauce, pickles and pepper jack cheese on brioche roll
- **ROASTED RED PEPPER SANDWICH** goat cheese, caramelized onion, balsamic and fresh spinach on ciabatta
- **BUTTERNUT SQUASH CUBAN** coriander and cumin roasted butternut squash, provolone, pickles and local mustard on ciabatta



## THEMED LUNCHES

**TACO BAR** tinga chicken, carne asada, flour tortillas, pico de gallo, pepper jack queso, guacamole, black bean & corn salad, shredded cheddar, chive sour cream, lime wedges, cilantro, assorted hot sauces, tortilla chips, and spanish style rice

\$14 PER PERSON

**BURGER BAR** beef burgers, grilled chicken breasts, sliced cheddar, sliced pepper jack, brioche rolls, ketchup, mustard, roasted garlic mayo, lettuce, sliced tomato, house pickles and shaved red onion, served with chips or potato salad

\$15 PER PERSON

**SALAD BAR** mixed greens, chilled grilled chicken, heirloom tomatoes, shaved carrots, shaved onion, fresh sweet peppers, cucumbers, shredded cheddar, parmesan cheese, buttered croutons, mixed nuts and dried fruit

\$12 PER PERSON // ADD SALMON OR TUNA FOR \$5 PER PERSON

**STIR FRY** sesame chicken and fried rice, teriyaki beef and broccoli lo mein, vegetable potstickers and pineapple ponzu, served with a mixed greens salad with ginger-sesame dressing

\$15 PER PERSON

### PASTA STATION

CHOOSE ONE PASTA: penne, farfalle or rotini

CHOOSE ONE SAUCE: marinara, pesto cream, alfredo sauce, vodka sauce or basil pesto

ACCOMPANIED BY grilled chicken, beef meatballs, kalamata olives, roasted tomatoes, roasted red peppers, chopped spinach, artichoke hearts, caramelized onion, shaved parmesan, feta cheese and grilled crustini

SERVED WITH MIXED GREENS OR CAESAR SALAD.

\$16 PER PERSON.

- ALL THEMED LUNCHES INCLUDE ICED TEA





## LUNCH BUFFETS

### PASTA

**\$12 PER PERSON. SERVED WITH ONE SALAD, ONE DESSERT AND ICED TEA.**

- **MEAT LASAGNA** beef and pork sausage, herb ricotta, marinara, béchamel, mozzarella and parmesan
- **BAKED ZITI** beef and pork sausage, herb ricotta, marinara, mozzarella and parmesan
- **GRILLED VEGETABLE LASAGNA** grilled zucchini, peppers, onions, mushrooms, herb ricotta, marinara, béchamel, mozzarella and parmesan
- **CREOLE CHICKEN PASTA** blackened chicken, mushrooms, roasted tomatoes, caramelized onion and spinach tossed in a cajun cream sauce with penne pasta
- **TERIYAKI LO MEIN** grilled teriyaki chicken or beef, carrots, peppers, cabbage, onion and scallions

### CHICKEN

**\$15 PER PERSON. SERVED WITH ONE SALAD, ONE SIDE, ONE DESSERT AND ICED TEA.**

- **HERB GRILLED CHICKEN BREAST**
- **PROSCIUTTO WRAPPED CHICKEN ROULADE** spinach, ricotta stuffing and lemon pesto cream sauce
- **MEDITERRANEAN ROASTED CHICKEN BREAST** spinach, kalamata olives, artichoke, roasted peppers and caper brown butter
- **BBQ GRILLED CHICKEN BREAST** grilled pineapple and scallion
- **CAPRESE ROASTED CHICKEN BREAST** roasted tomato, spinach, mozzarella cheese, fresh basil and balsamic drizzle
- **SUNDRIED TOMATO & ASIAGO STUFFED CHICKEN BREAST**



## LUNCH BUFFETS (CONTINUED)

### BEEF/PORK

**\$17 PER PERSON. SERVED WITH ONE SALAD, ONE SIDE, ONE DESSERT AND ICED TEA.**

- **KOREAN BBQ BRAISED BEEF SHORT RIBS**
- **SLOW BRAISED BEEF SHORT RIBS** red wine demi-glace
- **BEEF BRISKET** peach-bell pepper chutney
- **SLICED BISTRO STEAK** roasted baby sweet peppers, red wine jus and whole roasted garlic
- **GRILLED FLAT IRON** chimichurri
- **GREEN CHILI BRAISED PORK SHOULDER** salsa verde

### SEAFOOD

**\$18 PER PERSON. SERVED WITH ONE SALAD, ONE SIDE, ONE DESSERT AND ICED TEA.**

- **HAND SLICED AHI TUNA BOARD** pineapple ponzu
- **BLACKENED SALMON**
- **SESAME ROASTED SALMON**
- **BACON WRAPPED BBQ SHRIMP & GRITS** charred scallions

### VEGAN & VEGETARIAN

**\$13 PER PERSON. SERVED WITH ONE SALAD, ONE SIDE, ONE DESSERT AND ICED TEA.**

- **VEGAN PAELLA** asparagus, tomato, zucchini, portabella, pepper, cauliflower, saffron broth and sofrito
- **VEGAN BOUILLABAISSSE** fire roasted carrots, cauliflower, chickpeas, broccolini, sweet peppers, tomato broth, toasted baguette
- **QUINOA CHICKPEA CAKES** red pepper coulis
- **FRIED GREEN TOMATOES** goat cheese grits and hot honey glaze



## LUNCH BUFFETS (CONTINUED)

### **SIDES & SALADS**

**ADDITIONAL SIDES AND SALADS \$3 PER PERSON**

- GOAT CHEESE-JALAPEÑO GRITS
- MUSHROOM & WILD RICE PILAF
- PARMESAN & PARSLEY GRITS
- ROASTED GARLIC & PARSLEY MASHED POTATOES
- HERB ROASTED RED SKIN POTATOES
- BROCCOLI MAC & CHEESE
- TRADITIONAL MAC & CHEESE
- BACON & ONION CRISPY BRUSSELS SPROUTS
- HARICOT VERT AMANDINE
- CHARRED LEMON & PARMESAN ASPARAGUS
- WINTER VEGETABLE MEDLEY
- SPINACH SALAD
- BERRY SALAD
- QUINOA & AVOCADO SALAD
- APPLE & BLUE CHEESE SALAD
- BEET SALAD
- GARDEN SALAD
- CAESAR SALAD

### **DESSERTS**

**ADDITIONAL DESSERTS \$2 PER PERSON**

- CHOCOLATE CHIP COOKIES
- FUDGE BROWNIES
- SALTED CARAMEL BROWNIES
- ASSORTED CHEESECAKE BITES



## DISPLAYS & MIXES

**FRUIT DISPLAY** fresh melons, pineapple, grapes, berries, seasonal fruits and orange yogurt dipping sauce  
SERVES 10-12, \$40

**CHEESE DISPLAY** assorted cheeses, mixed nuts, dried fruit, grilled crostini and crackers  
SERVES 10-12, \$40

**VEGETABLE CRUDITE DISPLAY** local and seasonal vegetables, green goddess dressing  
SERVES 10-12, \$30

**HOUSE MADE TRAIL MIX** peanuts, almonds, cashews, pecans, hazelnuts, sunflower seeds, raisins, dried cranberries and M&M candies  
\$7/LB

**SWEET SNACK MIX** peanut butter and chocolate covered rice cereal  
\$6/LB

**SAVORY SNACK MIX** rice cereal, pretzels, peanuts and cheese crackers  
\$6/LB

### BEVERAGES

- **JUICES**  
CHOOSE TWO: orange, apple, cranberry or grapefruit (individual bottles) \$3 PER PERSON
- **REGULAR & DECAF COFFEE** accompanied by cups, lids, sleeves, sugar, sugar substitute, creamer, stirrers and napkins  
SERVES 8-10, \$25
- **SWEET OR UNSWEETENED TEA** \$5 GALLON
- **BOTTLED WATER** \$2 EACH
- **CANNED SODAS** coca cola, diet coke, sprite and fanta orange  
\$1.50 EACH