

FAMILY-STYLE DROP-OFF · FALL / WINTER 2026

A generous, chef-prepared family dinner delivered to your door in oven-ready dishes, with simple reheating instructions. Set it on the table, pass it around, and enjoy — salads arrive with dressing on the side.

$60 PER GUEST + GROCERIES + 10% PRODUCTION CHARGE

Choose 6 selections · Additional selections $8 per guest ($150 minimum) · 12 guest minimum

One BREAD	One SALAD	One MAIN	One STARCH	One VEGETABLE	One DESSERT

Delivered in oven-ready dishes with simple reheating and serving instructions

BEVERAGES PROVIDED BY CLIENT · DELIVERY FEE APPLIES TO EVERY ORDER



Breads & Salads

Breads ready to serve, and salads with dressing packed on the side.

BREAD

Choose one · additional selections $8 per guest

BUTTERMILK ROLLS
Whipped Honey Butter
V

BUTTERMILK BISCUITS
Flaky and Golden, with Honey Butter
V

GARLIC KNOTS
Parsley, Garlic, and Parmesan
V

SKILLET CORNBREAD
Cinnamon Honey Butter
V

ROSEMARY GARLIC FOCACCIA
Garlic Herb Butter
V

HONEY YEAST ROLLS
Soft and Golden, Brushed with Honey Butter
V

SALAD

Choose one · additional selections $8 per guest

STEAKHOUSE WEDGE SALAD
Iceberg, Blue Cheese, Bacon, and Tomato
GF

KALE CAESAR SALAD
Shaved Parmesan and Crisp Croutons

FALL HARVEST SALAD
Butternut Squash, Apple, Candied Pecans, Goat Cheese, Prosciutto, Maple Cider Vinaigrette
GF

CHOPPED GREEK SALAD
Cucumber, Tomato, Feta, Olives, and Red Onion
V · GF

PANZANELLA
Tomato, Cucumber, Basil, and Toasted Bread
V · DF

KALE SALAD WITH PECAN VINAIGRETTE
Radishes, Capers, and Honey Cider Dressing
V · GF

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN



Mains & Starches

Hearty mains and classic sides, delivered oven-ready.

MAINS

Choose one · additional selections $8 per guest

WHOLE ROASTED CHICKEN
Lemon, Garlic, and Fresh Thyme
GF · DF

CHICKEN MARSALA
Mushrooms and Marsala Wine Sauce

COQ AU VIN
Red Wine, Mushrooms, Pearl Onions, and Bacon
DF

PORCHETTA-STYLE PORK LOIN
Fennel, Garlic, Rosemary, and Citrus
GF · DF

SMOTHERED PORK CHOPS
Slow-Simmered Onion Gravy

BRAISED LAMB SHANKS
Red Wine, Rosemary, and Root Vegetables
GF · DF

SHRIMP & ANDOUILLE JAMBALAYA
Creole Spices, Peppers, and Rice
GF · DF

BAKED ZITI WITH ITALIAN SAUSAGE
Ricotta, Mozzarella, and Marinara

VEGETABLE LASAGNA
Seasonal Vegetables, Ricotta, and Marinara
V

EGGPLANT PARMIGIANA
Marinara, Mozzarella, and Fresh Basil
V

RATATOUILLE
Provençal Vegetables, Fresh Herbs, and Olive Oil
VG · GF

When adding a second main, please choose only one baked pasta — Baked Ziti or Vegetable Lasagna.

STARCH

Choose one · additional selections $8 per guest

GARLIC MASHED POTATOES
Roasted Garlic and Butter
V · GF

LOADED TWICE-BAKED POTATO CASSEROLE
Cheddar, Bacon, Sour Cream, and Chives
GF

RICE PILAF
Toasted Orzo, Herbs, and Broth
DF

SWEET POTATO CASSEROLE
Pecan Streusel
V

CREAMY PARMESAN POLENTA
Slow-Cooked and Finished with Parmesan
V · GF

SCALLOPED POTATOES AU GRATIN
Gruyère Cream Sauce
V

BAKED MACARONI & CHEESE
Golden Crumb Topping
V

ROASTED FINGERLING POTATOES
Garlic and Fresh Herbs
VG · GF

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN



Vegetables & Desserts

Seasonal vegetables and a shared sweet finish.

VEGETABLES

Choose one · additional selections $8 per guest

STEAKHOUSE CREAMED SPINACH
Classic Cream Sauce and Nutmeg
V · GF

ROASTED BRUSSELS SPROUTS WITH BACON
Crisp-Roasted and Caramelized
GF · DF

ORANGE-HONEY GLAZED CARROTS
Orange Zest and Fresh Herbs
V · GF

GREEN BEANS ALMONDINE
Toasted Almonds and Brown Butter
V · GF

ROASTED BROCCOLINI
Lemon and Garlic
VG · GF

ROASTED ASPARAGUS
Olive Oil and Sea Salt
VG · GF

CHILI GARLIC ROASTED BROCCOLI
Chili Flakes and Crisp Garlic
VG · GF

ROMESCO ROASTED CAULIFLOWER
Herbed Tahini Cream
VG · GF

DESSERT

Choose one · additional selections $8 per guest

BOURBON CHOCOLATE PECAN PIE
Toasted Pecans and Dark Chocolate
V

EASY PEACH COBBLER
Buttery Golden Crust
V

SOUTHERN BANANA PUDDING
Vanilla Wafers and Whipped Cream
V

NEW YORK-STYLE CHEESECAKE
Strawberry Sauce
V

BREAD PUDDING
Southern Bourbon Sauce
V

CLASSIC APPLE PIE
Flaky Butter Crust and Cinnamon Apples
V

CARROT CAKE
Cream Cheese Frosting
V

TIRAMISU
Espresso, Mascarpone, and Cocoa
V

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN

Pricing & Information

FAMILY-STYLE DROP-OFF — **$60 per Guest + Groceries**

1 bread · 1 salad · 1 main · 1 starch · 1 vegetable · 1 dessert

ADDITIONAL SELECTIONS $8 PER GUEST ($150 MINIMUM) · 12 GUEST MINIMUM
GROCERIES EST. $20–$35 PER GUEST · 10% PRODUCTION CHARGE

HOW IT WORKS

Choose one bread, salad, main, starch, vegetable, and dessert, and add more at $8 per guest per selection. Everything is prepared in our licensed catering kitchen and delivered in oven-ready dishes.

SERVICE & PRODUCTION

Service fee covers all shopping, preparation, packaging, and delivery. A 10% production charge applies to the service fee and menu add-ons (not travel or groceries), and covers oven-ready pans, packaging, labeling, and logistics.

FOOD & GROCERY COST

All ingredients are sourced specifically for your order and invoiced separately at cost, with receipts provided. Grocery cost is estimated at $20–$35 per guest depending on selections, and is confirmed in your proposal.

REHEATING & SERVING

Each order arrives with simple reheating and serving instructions for every dish. Breads and desserts are ready to serve, and salads arrive with dressing packed on the side to toss at serving.

BEVERAGES

The client is responsible for all alcohol and beverages.

PAYMENT & GRATUITY

50% deposit required to reserve your date. Remaining balance plus grocery cost is due the first business day following your event. Gratuity is optional for drop-off orders and may be added through the invoice link.

DELIVERY FEE

Charged on every delivery at current IRS mileage rates, round-trip from 3300 Marjan Drive, ATL, GA 30340.