



CULINARY GROOVE

CORPORATE CATERING

Menu

PAGE 1 OF 4

FLAVORFUL FOOD. PROFESSIONAL PRESENTATION. MEMORABLE GATHERINGS.

From team breakfasts and working lunches to client receptions and company celebrations, Culinary Groove brings chef-prepared food and thoughtful service to your event. Serving Atlanta and surrounding areas.

PACKAGE PRICING AT A GLANCE

STARTING PRICES PER PERSON;
20-PERSON MINIMUM.

Packages include only listed food and beverages. Delivery, travel, applicable sales tax, service upgrades and premium selections additional. Choose one shared menu; dietary meals may be arranged separately.

• Continental Breakfast	\$18
• Hot Breakfast Buffet	\$25
• Executive Brunch	\$38
• Classic Boxed Lunch	\$22
• Executive Boxed Lunch	\$28
• Signature Pasta Lunch	\$28
• Corporate Essentials Buffet	\$32
• Southern Comfort Buffet	\$40
• Executive Buffet	\$52
• Corporate Celebration Buffet	\$65
• Networking Bites	\$30
• Signature Cocktail Reception	\$45
• Executive Reception	\$60

BREAKFAST & BRUNCH

FRESH STARTS. PRODUCTIVE DAYS.

Continental Breakfast

STARTING AT \$18 PER PERSON

Choose 3 breakfast selections, plus seasonal fruit platter, orange juice and bottled water.

- Assorted mini muffins
- Butter croissants
- Assorted breakfast pastries
- Bagels with cream cheese
- Yogurt parfaits with berries and granola
- Mini banana bread slices

Hot Breakfast Buffet

STARTING AT \$25 PER PERSON

Includes scrambled eggs, choice of 1 protein, 1 breakfast side and 1 bread. Orange juice and bottled water included.

Proteins:

- Hickory-smoked bacon
- Turkey bacon
- Turkey sausage patties
- Pork sausage links

Sides:

- Seasoned breakfast potatoes
- Creamy cheese grits
- Sautéed peppers and onions

Breads:

- Buttermilk biscuits
- Honey butter croissants
- Mini muffins

Executive Brunch

STARTING AT \$38 PER PERSON

Choose 2 brunch features, 1 breakfast protein and 1 breakfast side. Includes scrambled eggs, seasonal fruit, orange juice or mango orange juice, plus bottled water.

Brunch features:

- Chicken & buttermilk waffles
- Bourbon French toast with bacon crumbles
- Buttermilk banana foster pancakes
- Cinnamon sugar French toast bites
- Cajun butter shrimp & smoked Gouda grits — add \$6/person
- Garlic salmon bites & grits — add \$8/person

Proteins:

- Hickory-smoked bacon
- Turkey bacon
- Turkey sausage patties
- Pork sausage links

Sides:

- Breakfast potatoes
- Cheese grits
- Sautéed vegetables

BOXED LUNCHES

CONVENIENT. DELICIOUS. COMPANY-READY.

Classic Boxed Lunch

STARTING AT \$22 PER PERSON

Choose up to 2 sandwich varieties per order. Each box: 1 sandwich or wrap, kettle chips, cookie and bottled water.

- Roasted turkey & cheddar sandwich
- Ham & Swiss sandwich
- Chicken Caesar wrap
- Honey BBQ chicken wrap
- Roasted vegetable & hummus wrap — vegan without cheese

Executive Boxed Lunch

STARTING AT \$28 PER PERSON

Choose up to 2 sandwich or entrée salad varieties per order. Each box: 1 sandwich, wrap or entrée salad; 1 cold side; brownie or cookie; bottled water.

Additional selections:

- Italian deli sub
- Cranberry chicken salad croissant
- Grilled chicken club wrap
- Grilled chicken Caesar salad
- Lemon herb chicken garden salad
- Chickpea & roasted vegetable salad

Cold sides:

- Pasta salad, potato salad, seasonal fruit cup or cucumber tomato salad.



GREAT FOOD. GREAT PEOPLE.
GREAT MEMORIES.

Thank you for choosing
CULINARY GROOVE





CULINARY GROOVE

Corporate CATERING MENU

PAGE 2 OF 4

LUNCH & DINNER BUFFETS

SIGNATURE PASTA LUNCH

STARTING AT \$28 PER PERSON

Choose 1 pasta and 1 salad.
Includes garlic bread and Georgia peach sweet tea or lemonade.

- Cajun chicken pasta
- Creamy chicken Alfredo
- Baked three-cheese ziti — vegetarian
- Roasted vegetable marinara pasta — vegan without cheese
- Cajun shrimp pasta — add \$6/person

Salads: Garden salad or Caesar salad.

Add second pasta \$7/person;
seafood charges apply additionally.

CORPORATE ESSENTIALS BUFFET

STARTING AT \$32 PER PERSON

Choose 1 standard entrée, 1 starch and 1 vegetable.
Includes garden salad, dinner rolls, Georgia peach sweet tea or lemonade.

SOUTHERN COMFORT BUFFET

STARTING AT \$40 PER PERSON

Choose 2 standard entrées and 3 sides.
Includes garden salad, honey butter cornbread or dinner rolls, Georgia peach sweet tea or lemonade.

EXECUTIVE BUFFET

STARTING AT \$52 PER PERSON

Choose 2 standard entrées, 3 sides and 1 dessert.
Includes garden or Caesar salad, dinner rolls, Georgia peach sweet tea and lemonade.

CORPORATE CELEBRATION BUFFET

STARTING AT \$65 PER PERSON

Choose 3 standard entrées, 3 sides and 2 desserts.
Includes garden or Caesar salad, honey butter cornbread or dinner rolls, Georgia peach sweet tea, lemonade and bottled water.

STANDARD ENTRÉES

CLASSIC FAVORITES. ALWAYS A HIT.

- Lemon herb grilled chicken
- Honey garlic chicken
- Southern-style baked chicken
- Boutbon BBQ chicken
- Nashville hot chicken tenders
- Southern fried chicken
- Herb-roasted turkey breast slices
- Slow-braised pot roast
- BBQ pulled pork
- Roasted vegetable & chickpea medley — vegan
- Portobello mushrooms with herb rice — vegan

PREMIUM ENTRÉE UPGRADES

ELEVATED OPTIONS FOR ANY OCCASION.

Replace one standard entrée; charges per person, per upgraded selection.

- Brown butter garlic salmon — add \$8
- Cajun butter salmon — add \$8
- Fried catfish — add \$6
- Garlic butter shrimp — add \$8
- Smoked cherry BBQ brisket — add \$10
- Slow-braised beef ribs — add \$12
- Garlic rosemary lamb chops — add \$15

Premium portions sized for a multi-entrée buffet. Market-sensitive selections confirmed with quote.

STARCHES & COMFORT SIDES

RICH FLAVORS. PERFECT PAIRINGS.

- Groove mac & cheese
- Garlic mashed potatoes
- Seasoned rice pilaf
- Parmesan roasted potatoes
- Candied yams
- Southern cornbread dressing
- Baked beans
- Creamy cheese grits

VEGETABLES

FRESH. SEASONAL. SATISFYING.

- Southern-style green beans
- Asian-style green beans
- Roasted seasonal vegetables
- Sautéed cabbage
- Garlic broccoli
- Collard greens
- Creamy fried corn
- Balsamic asparagus — add \$3/person

SALADS

CRISP. FRESH. DELICIOUS.

- Garden salad
- Caesar salad
- Kale & spinach salad — add \$2/person
- Cucumber tomato salad
- Classic pasta salad



GREAT FOOD. GREAT PEOPLE.
GREAT MEMORIES.

Thank you for choosing
CULINARY GROOVE



Starting prices per person. 20-person minimum. Delivery, travel, sales tax and service upgrades additional.



CULINARY GROOVE

Corporate

CATERING MENU

PAGE 3 OF 4

RECEPTIONS, DESSERTS & BEVERAGES

NETWORKING BITES

STARTING AT \$30 PER PERSON

Choose 3 standard small bites.
Includes Georgia peach sweet tea or lemonade.
Light reception up to 90 minutes; approximately 6–8 pieces/person.

SIGNATURE COCKTAIL RECEPTION

STARTING AT \$45 PER PERSON

Choose 5 standard small bites.
Includes Georgia peach sweet tea and lemonade.
Reception up to 2 hours; approximately 10–12 pieces/person.

EXECUTIVE RECEPTION

STARTING AT \$60 PER PERSON

Choose 6 standard small bites and 1 dessert.
Includes Georgia peach sweet tea, lemonade and bottled water.
Substantial reception up to 2 hours; approximately 14–16 savory pieces/person.

Dips and salad cups portioned within overall serving plan.
Passed service and additional event time quoted separately.

STANDARD SMALL BITES

- Mini chicken sliders
- Nashville hot chicken sliders
- BBQ pulled pork sliders
- Bourbon BBQ meatballs
- Sweet chili meatballs
- Wings: mild, lemon pepper, honey hot, bourbon BBQ or garlic Parmesan
- Buffalo chicken dip with tortilla chips
- Spinach & artichoke dip with pita chips
- Bruschetta crostini
- Mac & cheese bites
- Vegetable spring rolls
- Caesar salad cups
- Pasta salad cups
- Seasonal fruit skewers
- Roasted vegetable skewers

PREMIUM SMALL BITE UPGRADES

Replace one standard selection; charges per person, per upgraded selection.

- BBQ brisket sliders — add \$5
- Salmon sliders — add \$6
- Cajun shrimp skewers — add \$6
- Mini shrimp & grits cups — add \$7
- Lump crab cake bites — add \$9

BEVERAGES

Included beverages listed in each package.
Add another beverage selection for \$3/person.

- Georgia peach sweet tea
- Classic lemonade
- Strawberry lemonade
- Basil lemonade
- Lemon mint lemonade
- Mango lemonade
- Cucumber mint water
- Bottled water
- Orange juice
- Mango orange juice
- Coffee service with cups, creamers and sweeteners — starting at \$4/person.

DESSERTS

Included only where specified.
Add 1 dessert to another package for \$5/person.

- Banana pudding cups
- Peach cobbler
- Cheesecake shooters
- Brownie bites
- Assorted cookies
- Bread pudding with creamy coconut rum sauce; raisins optional

Desserts containing alcohol can be replaced with nonalcoholic option upon request.



GREAT FOOD. GREAT PEOPLE.
GREAT MEMORIES.

Thank you for choosing
CULINARY GROOVE



Starting prices per person. 20-person minimum. Delivery, travel, sales tax and service upgrades additional.



CULINARY GROOVE

CORPORATE CATERING

Menu

PAGE 4 OF 4

FLAVORFUL FOOD. PROFESSIONAL PRESENTATION. MEMORABLE GATHERINGS.
From team breakfasts and working lunches to client receptions and company celebrations, Culinary Groove brings chef-prepared food and thoughtful service to your event.
Serving Atlanta and surrounding areas.

DROP-OFF CATERING

INCLUDED BASE SERVICE

Food delivered in disposable catering pans, or individual boxes for boxed lunches. Basic disposable plates, cutlery and napkins included for buffet packages. Delivery and travel charges quoted by location. Warmers and buffet setup additional.

PREMIUM BUFFET WITH SERVICE

ADD \$15 PER PERSON

Includes standard buffet setup, upgraded buffet presentation and décor, attendants for buffet replenishment and guest assistance for up to 2 hours, and breakdown of Culinary Groove's buffet equipment.

Minimum service upgrade charge: \$450.

STANDARD BUFFET SETUP

ADD \$7 PER PERSON

Includes drop-off food service plus disposable chafing racks, fuel, serving utensils, buffet arrangement and simple buffet décor. Setup service only; ongoing service and cleanup additional.

FULL-SERVICE CORPORATE EVENTS

CUSTOM QUOTE

For formal dinners, large receptions, passed appetizers or events requiring extended staffing. Proposal details setup, staffing, service time, breakdown and cleanup scope.

ADDITIONAL DETAILS

- Guest table linens, china, glassware, specialty rentals, guest seating and venue cleanup quoted separately.
- Service charges are not gratuity.
- Each service upgrade replaces the previous service tier; tier charges are not stacked.

PACKAGE TERMS

- All package prices are starting prices per person with a 20-person minimum. Packages include the food and beverages specifically listed.
- Delivery, travel, applicable sales tax, service upgrades and premium menu selections additional.
- Choose one shared menu for your group; dietary meals may be arranged separately.

Serving Atlanta and surrounding areas.

Thank you for choosing
CULINARY GROOVE



GREAT FOOD. GREAT PEOPLE.
GREAT MEMORIES.

