

# ENTREES & PLATTERS

## Platters & Skewers:

Almond Rosemary Crusted Tuna	\$5.90
Crispy Ale-Laced Chicken Tenders	\$3.90
Fire-Grilled Chicken Breast	\$3.90
Blackened Lime Shrimp	\$5.90
Grilled Salmon	\$5.90
Grilled Prime Steak	\$5.90
Seared Tofu	\$3.90
Almond Rosemary Chicken Skewers	\$3.90

## Individual Entrées:

add 1/2 soup or 1/2 salad for \$3.50 or  
Super Greens Salad for \$4.00

<b>Grilled Salmon*</b> Fresh Coconut Curry Sauce or Black Bean Orange Sauce, Roasted Corn Relish, Wheat Berry Rice, Baby Greens	\$18.90
<b>Crispy Tenderloins Of Chicken</b> Original or Smokey/Cajun Style Crispy Ale-Laced Chicken, Garlic Mashed Potatoes, Honey Mustard, BBQ, or Ranch	\$15.90
<b>Almond Chicken Skewers</b> Almond-Rosemary Crust, Sweet Mashed Potatoes, Asian Slaw, Twin Sauces	\$15.90
<b>Fire-Grilled Chicken</b> Cabernet Reduction, Mushroom Sauce, or Coconut Curry Sauce, Wheat Berry Rice	\$15.90
<b>Calamari</b> Tender Calamari, Lemon Frites, Asian Slaw, Wheat Berry Rice, Ginger Apricot Vinaigrette	\$17.90
<b>Prime Steak Medallion*</b> Balsamic Cabernet Reduction or Mushroom Cream Sauce, Garlic Mashed Potatoes, Roasted Mushrooms, Baby Greens	\$17.90

## Premium Sides: \$4.5 per person

Garlic Mashed Potatoes	\$8.9 per pint
Sweet Mashed Potatoes	\$17.90 per quart
Macaroni & Cheese	
Wheat Berry Rice	
Grilled Vegetables	
Fruit Salad	

## Desserts:

Cookies and Brownies:	\$2.99 each	Dozen: \$32
Cupcakes:	\$2.99 each	Dozen: \$32

Gluten Free Brownies and Rice Crispy Treats available on request

\*Per FDA regulations consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please let us know of any food allergy or special dietary needs.

## GF Gluten Free Menu\*

<b>Salads:</b> Asian (Request No Noodles) Club Market Southwestern Spinach Mediterranean	<b>Sides:</b> Garlic Mashed Potatoes Grilled Vegetables Sweet Mashed Potatoes Kettle Chips Fruit Salad Carrots Apple
<b>Dressings:</b> EVO and Balsamic, Homey Mustard, Balsamic Vinaigrette, Ranch	<b>Entrees:</b> (seasoned with salt & pepper, request no sauce) Salmon Entree Un-Marinated Grilled Chicken Breast
<b>Proteins:</b> (seasoned with salt & pepper, request no sauce) Tofu (Request No Dressing) Un-Marinated Grilled Chicken Tenders UnMarinated Salmon Un-Crusted Grilled Tuna Steak	<b>Soup:</b> Lentil Soup (Vegan Too!!)

## Vegan Menu

<b>Paninis:(ciabatta bread only)</b> Grilled Vegetable Panini (No Feta) Tomato Mozzarella Panini (No Pesto, No Mozzarella) Sub Seared Tofu & Balsamic Vinaigrette Asian Chicken Crunch (No Chicken Skewer) Sub Seared Tofu Black Bean Burger (No Horseradish Honey Mustard)	<b>Salads:</b> Asian Salad (No Crispy Noodle) Add Seared Tofu, Balsamic Vinaigrette Mediterranean Salad (No Feta Cheese) Sub Grilled Zucchini, Yellow Squash Ginger Apricot Vinaigrette Market Salad Balsamic Vinaigrette, Seared Tofu
<b>Sides:</b> Grilled Vegetables Fruit Salad Apples Seared Tofu	<b>Soup:</b> Lentil Soup (Gluten Free Too!!)

\*While we offer gluten-friendly menu options, we are not a gluten-free kitchen. Cross-contamination may occur. Our restaurant is unable to guarantee that any item can be completely free of allergens.  
Please consult with your health care practitioner before consuming any food or drink.

## EXTRAS

Fill your home or office fridge with Fresh To Order signature dressings, sauces & sides!

<b>Dressings: 2oz \$0.99 Pint: \$5 Quart:\$7.9</b> Balsamic Vinaigrette, Honey Mustard, Dijon Vinaigrette, Southwest Ranch, Raspberry Vinaigrette, Ginger Apricot Vinaigrette, Strawberry Balsamic Vinaigrette & Caesar	<b>Sauces: Pint: \$5 Quart:\$8.9</b> Coconut Curry Sauce, Black Bean Orange Sauce, Thai Peanut Sauce, Citrus Orange Sauce, Balsamic Cabernet Sauce & Mushroom Cream Sauce
<b>Croissants : \$0.99each</b>	

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Order your Fresh To Order gift card today!

freshtoorder.com

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# CATERING MENU



Sign up for catering rewards at [www.freshtoorder.com](http://www.freshtoorder.com)  
Place your order by calling 404-428-9289  
or by emailing us at [catering@freshtoorder.com](mailto:catering@freshtoorder.com)

Locations in Midtown, Cumberland Mall,  
Decatur,Buckhead, East Cobb, Johns Creek

10% Off Your  
1st Catering Order

\*Mention offer when placing your first order.  
Minimum order: \$100 for lunch and dinner, \$200 for breakfast.  
May not be combined with other offers.

# BREAKFAST

Fresh Baked Bagels or Muffins by the Dozen  
**Served with butter, preserves**  
\$14.9 per dozen | \$15.9 per mixed dozen  
Specialty House Spreads \$3.9 - Toasted Almond & Honey or Vegetable

Fruit Bowl: An Assortment of Fresh Cubed Seasonal Fruit

Small Bowl (Feeds 6 - 12 people) \$29  
Large Bowl (Feeds 12 - 18 people) \$55  
Premium Small Bowl (Feeds 6 - 12 people) \$35  
Premium Large Bowl (Feeds 12 - 18 people) \$56

Sliced Fruit Tray: Elegant Display of Fresh Seasonal Sliced Fruit & Berries

Small Tray (Feeds 6 - 12 people) \$34  
Large Tray (Feeds 12 - 18 people) \$64  
Premium Small Tray (Feeds 6 - 12 people) \$37  
Premium Large Tray (Feeds 12 - 18 people) \$68

Whole Fruit: Great Way to Round Out a Meal or as a Snack Itself **Includes apples, bananas, oranges or bowl of strawberries**  
\$1.0 per piece  
\$2.0 per person for strawberries  
\$1.5 per person for orange wedges

Greek Yogurt  
\$2.9 per person. Individual, assorted flavors

Scrambled Egg Platters  
**Served with potatoes** Scrambled Eggs (with or without cheese) \$6.9 per person

Savory Breakfast Bacon(3 slices) \$3.5  
Sausage Patties - 2 pieces: \$3.5

Breakfast Paninis  
**Signature, scrambled egg paninis with gourmet toppings on artisan ciabatta**

Egg Panini	\$5.8
Egg & Cheese Panini	\$5.8
Bacon, Egg & Cheese Panini	\$6.5
Sausage, Egg & Cheese Panini	\$6.5
Southwestern & Egg Panini	\$6.9
Crispy Tender, Egg & Cheese Panini	\$7.9
Salmon & Egg Panini	\$8.9

## Beverages:

Specialty Flavored, Sweet or Unsweet Tea or try one of our signature flavored Lemonades:

Rasberry Mojito, Mango, Vanilla Star Anise Lemonades  
Half Gallon \$5\* / Gallon \$7.5\*  
Fresh Orange Juice: Gallon \$12.9

Hot Chocolate: Gallon \$12.9  
Infused Filtered Water: Gallon \$6

Strawberry Mint and Cucumber Mint available

Pathwater Refillable/Recyclable 20.3oz Bottle: \$2.99

**\*Available upon request complimentary ice, sweetener & cups.**

# BOXES

## Salad Boxes \$10.90

**Salad Box comes with salad, recommended dressing, croissant & fresh baked cookie.**  
**Reccomended protein for an additional cost. Inquire with your Catering Director for pricing.**

**Asian Salad**  
Baby Mixed Greens, Candied Walnuts, Tomatoes, Sesame Seeds, Avocado,Pickled Ginger, Crispy Noodles, Mandarin Oranges, Szechuan Peanuts  
*Recommended Dressing: Dijon Vinaigrette*

**Caesar Salad**  
Crisp Romaine Blend, Aged Parmesan, Herb Croutons  
*Recommended Dressing: Caesar*

**Club Salad**  
Mixed Greens, Toasted Almonds, Bacon, Tomatoes, Cucumbers, Avocado, Cheese, Golden Raisins, Cranberries  
*Recommended Dressing: Honey Mustard*

**Southwest Salad**  
Mixed Greens, Tomatoes, Cheese, Roasted Corn, Golden Raisins, Cranberries, Tortilla Crisps  
*Recommended Dressing: Southwest Ranch*

**Fig Salad**  
*Mixed Baby Greens, Golden Raisins, Dried Figs, Candied Walnuts, Blue Cheese Crumbles*  
*Recommended Dressing: Balsamic Vinaigrette*  
**Spinach Salad**  
Spinach, Seasonal Fruit, Strawberries, Blue Cheese Crumbles, Cranberries, Almonds  
*Recommended Dressing: Raspberry Vinaigrette*

## Wrap Boxes \$11.90:

**Wrap Box comes with fire grilled wrap, chips & fresh baked cookie. Sub premium side for \$2.50**

**Shrimp Salad (+\$2.0)**  
House Made Shrimp Salad Spinach, Roasted Corn Relish, Tarragon Aioli

**Smokey Southwest Chicken (+\$2.0)**  
Spicy Fire-Grilled Chicken, Two Cheeses, Crisp Tortillas, Lettuce, Southwest Ranch

**Prime Steak (+\$2.0)**  
Grilled Steak, Roasted Peppers, Blue Cheese Crumbles, Caramelized Onions, Baby Greens, Horseradish Aioli

**Asian Crunch**  
Almond Rosemary Crusted Chicken, Ginger Apricot Coleslaw, Chili Peanut Aioli

## Panini Boxes \$11.90:

**Panini Box comes with full panini, chips & fresh baked cookie. Sub premium side for \$2.50**

**Grilled Prime Steak (+\$2.0)**  
Grilled Steak, Roasted Peppers, Blue Cheese Crumbles, Caramelized Onions, Baby Greens, Horseradish Aioli

**Crispy Tenderloins of Chicken**  
Original Or Smokey/Cajun Style Crispy Ale-Laced Chicken, Lettuce, Two Cheeses, Honey Mustard

**Grilled Chicken BLT (+\$2.0)**  
Fire-Grilled Chicken, Candied-Peppered Bacon, Avocado, Lettuce, Tomatoes, Sprouts, Bacon Aioli Bacon

**House Turkey Club**  
House Roasted Turkey, Candied-Peppered Bacon, Two Cheeses, Lettuce, Tomatoes, Bacon Honey Mustard, Aoli

**Grilled Salmon (+\$2.0)**  
Grilled Salmon, Avocado, Lettuce, Tarragon Aioli, Corn Cilantro Relish

**Market Salad**  
Mixed Baby Greens, Mandarin Oranges, Candied Walnuts, Golden Raisins, Cranberries Apples, Toasted Almonds  
*Recommended Dressing: Balsamic Vinaigrette*

**Mediterranean Salad**  
Mixed Greens, Feta Cheese, Tomatoes, Olive Salad, Grilled Onions,Toasted Almonds, Fresh Herbs, Red Grapes  
*Recommended Dressing: Ginger Apricot Vinaigrette*

**Super Green Asian Salad (+\$1.0)**  
Edamame, Pickled Ginger, Avocado, Szechuan Peanuts, Beets, Sesame Seeds, Quinoa Curried Cauliflower  
*Recommended Dressing: Dijon vinaigrette*

**Super Green Mediterranean Salad(+\$1.0)**  
Feta Cheese, Olive Tapenade, Grilled Onions, Toasted Almonds, Red grapes, Quinoa, Beets, Curried cauliflower  
*Recommended Dressing: Strawberry Balsamic Vinaigrette*

**Vegetable**  
Grilled Zucchini, Grilled Onions, Olive Salad, Avocado, Grilled Squash,Feta Cheese, Balsamic Vinaigrette, Baby Greens

**Turkey Club**  
Roasted Turkey, Candied-Peppered Bacon, Two Cheeses, Lettuce, Tomatoes, Bacon Honey Mustard, Aoli

**California Turkey Club**  
Turkey, Sprouts, Avocado, Baby Greens, Tomatoes, Mixed Cheese, Honey Mustard

**Chilled Salmon BLT (+\$2.0)**  
Grilled Salmon, Sprouts, Baby Greens, Avocado, Tomatoes, Bacon Aioli

**Grilled Vegetable**  
Grilled Zucchini, Grilled Onions, Olive Salad, Avocado, Grilled Squash,Feta Cheese, Balsamic Vinaigrette, Baby Greens

**Asian Chicken Crunch**  
Almond Rosemary Crusted Chicken, Avocado Ginger Apricot Coleslaw, Chili Peanut Aioli

**Southwest Chicken (+\$2.0)**  
Spicy Fire-Grilled Chicken, Two Cheeses, Crisp Tortillas, Lettuce, Southwest Ranch

**Tomato Mozzarella**  
Ovolini Mozzarella, Roasted Peppers, Roasted Tomatoes, Nut-less Pesto, Balsamic Vinaigrette

**Salmon Hush Puppy Panini** Original or Smokey/Cajun Style Salmon Hush Puppies, Baby Greens, Roasted Corn Relish, Horseradish-Honey Mustard Sauce

# PLATTERS

## Salad Platters:

**Based on add on salad. Proteins are available to add on for additional costing**

Small: Serves 10	\$55 (+\$4.5) for Super Green Salad
Medium: Serves 20	\$90 (+\$9) for Super Green Salad
Large: Serves 40	\$160 (+\$18) for Super Green Salad

## Sandwich Platters:

**See our Box Panini & Wrap section for choices & description.**

Small: Serves 8-10	\$95
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Large: Serves 15-20	\$165
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## Snack Chill Time Platters

Grilled Vegetable Tray	\$45	Fruit Skewers	\$1.50
Raw Vegetable Tray,	\$40	Roasted Vegetable Skewers	\$1.50

## Pinwheel Snack Time Platters:

**See our Box Wrap section for choices & description.**

Small: Serves 6-10	\$70
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Medium: Serves 10-15	\$115
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Large: Serves 15-20	\$165
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# BARS\*

## Soup Bar:

**\$6.95 per person, chef-inspired soups, served with gourmet toppings & grilled breads**

**Tomato Bisque** (vegetarian, gluten free)- Grated Parmesan Cheese, Roasted Corn Relish, Caramelized Onions, Blue Cheese Crumbles, Croûtons

**Lentil** (Vegan, Vegetarian, Gluten Free, Dairy Free)- Caramelized Onions, Green Onions, Fresh Cilantro, Fresh to Order Hot Sauce, House Pickled Jalapeños

**Chicken Tortilla-** Tortilla Crisp, Roasted Corn Relish, Shredded Cheese, Fresh Avocado, Fresh to Order Hot Sauce, Pickled Jalapeños

Seasonal-Ask your Catering Director For Details

## Panini Bar:

**\$13.90 per person**

Grilled Prime Steak  
Grilled Salmon

Grilled Chicken BLT  
Grilled Vegetable

## Burger Bar:

**\$13.90 per person**

Black Bean Burger (Vegetarian)  
Bison Burger  
Impossible Burger(+\$2.0) (Vegetarian)

Salmon Burger  
Butcher Blend Burger(+\$1.0)

**\*All build a bars for a minimum of 10 people. Contact your local catering director for details.**