



2020 SMALL GATHERING MENU

ORDERING PROCESS

Please place all orders by 10:00 am the day prior to your event. All pick-up and delivery orders are available Tuesday to Saturday. Special requests and large order may require advanced notice, please contact our sales office for more information. EFC will not process any order without a signed contract, and full payment posted 24hrs prior to your event. Prices are subject to change without advanced notice due to food supplies and market changes. EFC is committed to providing a detailed experience; however, we reserve the right to correct any errors in pricing and food changes due to market availability. Due to unforeseen changes in food supplies, ingredient substitutions may be required after an order is place. EFC will notify you when necessary changes are required for your order.

PICK-UP ORDERS

Please pick up your orders at EFC Kitchen located at 1927 Lakeside Parkway STE FK01: Tucker, GA 30084. All orders may be picked up between the 7:30 am and 4:00 pm.

DELIVERY ORDERS

All orders will be available Tuesday to Sunday. All deliveries must be pre-scheduled and approved for delivery at a specific time within 2hrs prior to your event. All delivery charges will be based on time and location of your event, please contact our sales team for additional information.

CUSTOM SET-UPS

EFC believes that you event deserve that special touch and attention to detail. Our creative team will assist with delivery, chaffer set-up, décor, and food presentation. A 20% custom service charge will be applied based on overall food and beverage cost. Addition fees will be applied for special equipment and service rentals. Please contact our sales team to schedule your custom experience.

EXECUTIVE EVENTS

Our Executive events are full-service experiences and designed to your specifications. These events require additional service staff, equipment set-up and breakdown time. A delivery and a service charge will be applied.



2020 SMALL GATHERING MENU

BREAKFAST

A LA CARTE PASTRIES AND VIENNOISERIE

ASSORTED CROISSANTS

Plain, Chocolate and Almond Croissant

Tray of 2 Dozen \$30.00

ASSORTED DANISHES

Cheese Danish, Apple and Raspberry-Cheese

Tray of 2 Dozen \$32.00

ASSORTED SCONES

Blueberry-Lemon, Honey-Pecan

Tray of 2 Dozen \$30.00

ASSORTED MUFFINS

Morning Glory Muffin, Blueberry and Cranberry Orange

Tray of 2 Dozen \$30.00

A LA CARTE ITEMS

Hickory Smoked Bacon and Avocado Aged White Cheddar, Soft Scrambled Egg, Toasted Honey-Multigrain

(SERVES 6 to 8)\$50.00

(SERVES 10 to 12)\$58.00

Fried Chicken and Sweet Potato Biscuit Tabasco-Honey Butter, Pickled Okra and Gouda Cheese

(SERVES 6 to 8)\$50.00

(SERVES 10 to 12)\$58.00

Buttermilk Biscuit with Organic Chicken Sausage Folded Egg, Green Hill Cheese and Black Plum Preserve

(SERVES 6 to 8)\$50.00

(SERVES 10 to 12)\$58.00

Toasted Croissant and Honey-Peppered Bacon Pressed Avocado, Heirloom Tomato Jam and Fresh Spinach

(SERVES 6 to 8)\$50.00

(SERVES 10 to 12)\$58.00

BEVERAGE

ILLY'S CAFÉ (DECAFE OR REGULAR)

Classico Espresso Ground Coffee

One Gallon (15 Cups)\$35.00

2.5 Gallon (40 Cups)\$75.00

HOT TEA

One Gallon (15 Cups)\$34.00

2.5 Gallon (40 Cups)\$70.00

JUICE

Individual Orange Juice\$2.10 each

Individual Assorted Juices\$2.20 each

SALADS AND SANDWICHES

PIEDMONT CAESAR

Romaine Heart, Brussel Sprout, Aged White Cheddar,
Corn Croutons and Roasted Garlic-Black Pepper
Dressing

(SERVES UP 10 to 12)\$38.00

GEORGIA PEACH

Baby Kale, Grilled Peach, Lemon-Ricotta, Pickled Green
Tomato, Farro, Spiced Pecans and Sorghum-Mustard

Vinaigrette

(SERVES UP 10 to 12)\$42.00

FARMED FRESH

Local Farm Greens, Cucumber, Cherry Tomatoes,
Avocado, Shaved Radishes and Sweet Corn-Olive Oil
Vinaigrette

(SERVES UP 10 to 12)\$40.00

TOMATO-MOZZARELLA

Marinated Tomatoes with Creamy Mozzarella, Toasted
Focaccia, Aged Balsamic and Basil Oil

(SERVES UP 10 to 12)\$40.00

BABY SPINACH

Marinated Cucumber, Kalamata Olives, Roasted
Artichokes and Red-Pepper-White Balsamic Vinaigrette

(SERVES UP 10 to 12)\$42.00

GRILLED FRUIT-BARLEY

Dried Fruit, Toasted Barley, Micro-Sprouts and
Honey-Yogurt

(SERVES UP 10 to 12)\$38.00



SANDWICHES

VEGETARIAN PORTOBELLO-JACKFRUIT SANDWICH

TRAY OF 8 \$ 42.00
TRAY OF 16 \$ 58.00
TRAY OF 20 \$ 72.00

EGG, CHICKEN OR TUNA SALAD SANDWICHES

TRAY OF 8 \$ 48.00
TRAY OF 16 \$ 68.00
TRAY OF 20 \$ 75.00

ROASTED TURKEY FOCCOCIA SANDWICH WITH FENNEL-LIME AIOLI

TRAY OF 8 \$ 54.00
TRAY OF 16 \$ 70.00
TRAY OF 20 \$ 86.00

CRISPY CHICKEN THIGH SANDWICHES BRUSSEL SLAW, PICKLED OKRA, TOBASCO-HONEY AND SWEET BRIOCHE BUN

TRAY OF 8 \$ 54.00
TRAY OF 16 \$ 70.00
TRAY OF 20 \$ 86.00

GRILLED CHICKEN SANDWICH PEPPERED BACON, CHARRED TOMATO, AVOCADO, QUESO FRESCO AND JALEPENO-LIME AIOLI

TRAY OF 8 \$ 58.00
TRAY OF 16 \$ 72.00
TRAY OF 20 \$ 88.00

ADD-ON'S VEGETABLE CHIPS WITH BERBERE-LIME SPICE AND SALSA (SERVES 10 TO 12)\$28.00

SWEET POTATO WEDGES WITH SMOKED CINNAMON SPICE AND VANILLA-MAPLE BUTTER (SERVES 10 TO 12)\$32.00

ROASTED CAULIFLOWER WITH CURRY OIL AND CHARRED PEPPERS (SERVES 10 TO 12)\$38.00

FRESH GUACAMOLE PINT \$43.00 QUART\$52.00

BLACKEYED PEA HUMMUS PINT \$38.00 QUART\$45.00

FRESH FRUIT SALAD PINT \$40.00 QUART\$52.00

2020 SMALL GATHERING MENU

SEASONAL FRUIT DISPLAY WITH FRESH BERRIES AND INFUSED YOGURTS (SERVES 10 to 12)\$42.00

GRILLED MARINATED VEGETABLE TRAY (SERVES 10 to 12)\$38.00

IMPORTED AND DOMESTIC CHEESE TRAY WITH ASSORTED CHUTNEY'S AND CRACKERS (SERVES 10 to 12)\$48.00

CHILLED POACHED SHRIMP COCKTAIL AND FRESH HORSERADISH (SERVES 10 to 12)\$62.00

STREET FOOD BUFFETS

LOCAL FARM FARE SLOW ROASTED CHICKEN WITH LEMON-THYME RUB-WITH ORGANIC ROOT VEGETABLE SLAW WITH GINGER HONEY AND JALAPENO-CORN MUFFIN WITH ONION JAM (SERVES 10 to 12)\$48.00

COSTAL CAROLINA SEAFOOD BBQ MESQUITE SMOKED ATLANTIC SALMON WITH YELLOW-PEPPER BBQ BAKED BARLEY WITH PEPPERED PINEAPPLE RELISH (SERVES 10 to 12)\$48.00

PACIFIC RIM KOREAN BEEF SHORT RIB WITH GINGER-MANGO SPICY BASIL VEGETABLES AND TOFU OVER PAD THAI NOODLES WITH YELLOW OR RED CURRY (SERVES 10 to 12)\$48.00

MOROCCAN STREET FARE SPICY BEEF BASTILLE OR GRILLED JUMBO SHRIMP WITH GRILLED VEGETABLES AND CURRIED CHICKPEAS OVER CRUSTY MOROCCAN WHITE BREAD (SERVES 10 to 12)\$48.00

MANDARIN MARKET SHAVED RIBEYE AND/OR CHICKEN GRILLED SEARED WITH SWEET MANDARIN AND HOISIN SAUCE SERVES IN STEAMED RICE BUNS AND PICKLED VEGETABLES (SERVES 10 to 12)\$48.00

CARRIBEAN COSTAL JERK CHICKEN WINGS AND/OR GRILLED SHRIMP WITH MANGO CHUTNEY AND SWEET FRIED PLAINTAINS (SERVES 10 to 12)\$48.00