



Corporate Catering Services

Hot Meal Packages

Minimum of 15 guests per menu selection

All menu package options include chafers with sterno, platters, bowls and serving utensils. Also included are plates, disposable utensils & napkins.

There will be a \$25 set-up fee for each order.
Delivery charges apply based on exact location.
Delivery charges start at \$15.

SOUTHERN BBQ

\$14.95/person

Smoked Pulled Pork OR Beer Can Chicken BBQ

12 hour smoked pork shoulder w/ our House BBQ Sauce OR Chicken BBQ in our beer/sauce marinade

Buns

4 Cheese Macaroni

Cheddar, provolone, mozzarella, Colby jack

Cole Slaw

Red & green cabbage, carrot & housemade slaw dressing

Banana Pudding

A Southern classic

LIGHT & FIT

\$15.95/person

FAB Salmon Cakes

Salmon with green tomato, bell peppers, red onion & Lemon-Dill Yogurt Sauce

Black Eyed Pea Salad

Black eyed peas, kale, peppers, carrots, red onion in Red Wine Vinaigrette

Roasted Vegetables

Seasonal vegetables roasted in house seasonings

Southern Pound Cake with Mixed Berries

Sour cream pound cake topped with seasonal mixed berries

FAMILY STYLE ITALIAN

\$17.95/person

Baked Ziti

Ziti, marinara, sweet & hot Italian sausage

Caesar Salad

Romaine, croutons, housemade Caesar dressing, parmesan romano

Garlic Bread

Caprese Skewers

Mozzarella, tomatoes, basil & balsamic reduction

Tiramisu Cake

An Italian classic in cake form!

SOUTH OF THE BORDER

\$13.95/person

Chicken Enchiladas

Flour tortilla, Mexican style chicken, cheese & green chiles

Mexican Rice

Long grain rice, tomatoes, chiles & herbs

Fiesta Chopped Salad

Romaine, bell peppers, onion, jalapeno & Cilantro Lime Dressing

Tres Leches Cake

A Mexican classic; Three milk cake

COMFORT FOOD CLASSIC

\$19.95/person

Meatloaf

Pork & beef blend, bell peppers, onions, house seasonings & meatloaf sauce

Herbed Mashed Potatoes

Delicious red potatoes, mashed to perfection with herb seasoning

Garden Salad

Spring greens, garden fresh vegetables & your choice of Italian, Ranch or House Dijon Vinaigrette Dressing

Yeast Rolls

Tender & buttery

Homemade Yellowcake with Chocolate Icing

Classic yellowcake topped with indulgent chocolate icing

Additional Offerings:

Sweet Tea, Unsweet Tea or Lemonade

\$9/gallon

Cups & Ice

\$1.50/person

(10 person minimum)

Sandwiches & Salads

Freckled & Blue offers a variety of sandwich & salad meal options.
Please see below for available options and ordering details.

(Delivery fees start at \$15 and will depend on exact location. No setup fee for this menu.)

BAG LUNCH **\$8**

Minimum Order of 20 / 10 of each Sandwich Flavor

Includes: Sandwich, Potato Chips & Cookie

- Sandwich Options:
 - Turkey & Swiss
 - Ham & Cheddar
 - FAB Original Pimento Cheese

CLASSIC BOXED LUNCH **\$10**

Minimum Order of 15 / 5 of each Sandwich or Salad Flavor

Includes: Sandwich/Basic Salad, Choice of 1 Side, Cookie, Utensils & Napkin

- Sandwich Options:
 - Turkey & Swiss
 - Ham & Cheddar
 - FAB Original Pimento Cheese
 - Garden Salad (add grilled chicken +\$2)
- Side Options:
 - Fresh Fruit Cup
 - Potato Salad
 - Side Salad

SIGNATURE BOXED LUNCH **\$13.50**

Minimum Order of 15 / 3 of each Sandwich or Salad Flavor

Includes: Sandwich/Signature Salad, Choice of 1 Side, Potato Chips, Cookie, Utensils & Napkin

- Sandwich Options:
 - Harvest Chicken Salad
 - Tuna Salad Wrap
 - Smoked Turkey Club

- Mojo Ham & Pimento Cheese
- South Cobb Salad (+\$2)
- GA Peach & Spinach Salad (+\$2)

- Side Options:
 - Fresh Fruit Cup
 - Potato Salad
 - Black Eyed Pea Salad
 - Side Salad

Beverage Offerings:

**Sweet Tea, Unsweet Tea or Lemonade
Cups & Ice**

**\$9/gallon
\$1.50/person
(10 person minimum)**



To place an order, please e-mail or call Juliana or Tyler.
404.989.5571

info@freckledandblue.com

Please include your name, event date, desired menu selection(s), delivery address and your contact information.

All Corporate Catering Inquiries are returned within 8 hours.

A La Carte

(\$200 food minimum for A La Carte.) (\$15 setup fee.) (Delivery fees start at \$15 and will depend on location.)
(All selections from this menu include serving utensils & the food is sent in disposable pans/trays.)
(Chafing setups [\$8] & plates/napkins/utensils [\$1.50 pp] available to add to any order.)

MEATS

Minimum order of 4 lbs per meat

1 pound= 3-4 servings

Beer Can Chicken BBQ \$14/LB

Hand pulled chicken in a beer & sweet bbq sauce marinade

Smoked Pulled Pork \$14/LB

12-hour smoked pork shoulder, house BBQ sauce

FAB Flank Steak \$19/LB

Our famous marinade; hand sliced

Chicken Salad \$12/LB

Celery, bell pepper, red onion, house seasonings

Smoked Turkey Salad \$12/LB

Smoked turkey, vegetables, seasonings

Add buns for \$0.50 per bun in multiples of 4

SIDES

Half Gallon (6-10 servings) &

Gallon (15-20) servings

4 Cheese Macaroni \$23/\$45

Cheddar, provolone, mozzarella & Colby

FAB Potato Salad \$16/\$30

Hard boiled egg, celery & house chipotle mayo dressing

Black Eyed Pea Salad \$18/\$35

Black eyed peas, kale, bell peppers, carrot, red onion & Red Wine Vinaigrette

White Bean Salad \$18/\$35

Cannellini & garbanzo beans, celery, corn, red pepper, Red onion, dill & house Dijon Vinaigrette

Broccoli Salad \$18/\$35

Broccoli, pecan, onion, red pepper, light mayo dressing

Cole Slaw \$16/\$30

Red & green cabbage, carrots & house slaw dressing

Seasonal Sides Available Market

Call or check website for options

TEA SANDWICHES

Made on Country White Bread

Cucumber & Cream Cheese \$15.95/dozen

FAB Pimento Cheese

Original \$16.95/dozen

Jalapeno Bacon \$17.50/dozen

Pepperjack Poblano \$17.50/dozen

Chicken Salad \$17.50/dozen

APPETIZERS

Small Platters = 20 servings; Large Platters = 40

FAB Deviled Eggs \$36/\$68

Handmade, creamy, southern treats topped w/ your choice of our FAB Pimento Cheese

FAB Pimento Cheese \$35/\$67

Your choice of FAB Pimento w/ veggies & house chips

Pigs in a Blanket \$33/\$65

Housemade crescent dough, beef sausage

Sausage Balls \$35/\$67

All pork sausage with sharp cheddar & house seasoning

Bacon Wrapped Chicken Bites \$40/\$76

Hand-cut Asian-marinated chicken breast bites wrapped in thick-cut bacon in a brown sugar rub

FAB Hummus \$35/\$67

Sweet potato or boiled peanut hummus w/ veg & house chips

Fresh Vegetables \$31/\$59

Garden fresh cut vegetables with housemade ranch dip

Fresh Fruit \$31/\$59

Freshly cut fruit with yogurt dip

DESSERTS

Small = 10 servings; Large = 20 servings

Banana Pudding \$20/\$36

Bananas, Nilla Wafers & pudding

Mississippi Mud Trifle \$25/\$45

A chocolate lover's dream!

Seasonal Fruit Cobbler \$25/\$45

Freshly made with seasonal fruit

Assorted Cookies \$13/\$25

Chocolate chip, peanut butter & sugar

FAB Fudge Brownies \$18/\$34

Made in house with chocolate icing

Red Velvet Brownies \$20/\$36

With cheesecake swirl

For current pricing, and to place an order,
call or email Juliana or Tyler.
404.989.5571
info@freckledandblue.com