

Gourmet Box Lunch

\$12.5, the perfect all in one lunch

Sandwiches

Includes a sandwich, Signature Pimento Cheese Egg, Freshly Baked Cookie or Truffle Brownie, & your choice of Seasonal Pasta Salad or Vanilla-Glazed Fruit

Chicken Pesto

grilled chicken, pesto aioli, sun-dried tomatoes, swiss, sourdough

Bánh Mi

roasted pork, Asian slaw, pickled jalapenos, ginger-mayo, soft bun

Southern B.L.T

Bacon, Lettuce, Tomato, pimento cheese, southern white bread

Caprese

smoked tomatoes, mozzarella, lemon oil, basil, pesto, sourdough
***ask about our vegan option

The Club

Virginia ham, oven roasted turkey, field greens, cheddar, apples, applewood bacon, honey-chipotle aioli, southern white bread

Chicken Salad

roasted chicken, basil, shaved almonds, red grapes, multi-grain

The "Picky" Turkey

roasted turkey, cheddar, field greens, mayo & mustard on the side, sourdough

Salads

Includes a salad & a freshly baked cookie or truffle brownie

Chop Salad

romaine, cabbage, chicken, cucumbers, chickpeas, feta, radish, bacon, parmesan crisp, honey-lemon vinaigrette

Southern Chicken Caesar

pulled chicken, romaine, boiled peanuts, cornbread croutons, lemon oil, egg- "less" caesar dressing

Chicken Salad Plate

sweet basil chicken salad, greens, fruit, candied pecans, bagel chips, balsamic vinaigrette

Mediterranean

grilled chicken, romaine, olives, tomatoes, red onion, cucumber, crumbled feta, artichoke vinaigrette

Beverages

Coke, Diet Coke, Sprint, Bottled Water, • 1.5

Sparkling Water • 2

Gallon of Fresh Squeezed Lemonade • 8

Gallon of Sweet/Unsweet Iced Tea • 7

Guidelines

- Please allow 24-48 hours notice for your order.
- Delivery available for a delivery fee within the metro area. Average rates are \$15 within 8 miles of the café and \$1 per mile after that.
- A credit card is required at the time of your order.

carryout catering

WHO, WHAT, WHEN, WHERE, WHY

*Just a few details to help
with your initial questions!*

HOW DO I ORDER? We request you call/email your order 24 hours in advance. For larger orders, the more advance notice the better. But we'll rarely turn you away so don't hesitate to call ANYTIME!

YOUR PLATTERS OR MINE? We will gladly present your food items on your platters. Platter drop off is required two days before the pickup date. If not, your order will be presented on lovely disposable platters. Don't worry; we picked out the pretty stuff!

CAN YOU BRING IT TO ME? Yes, we will happily deliver seven days a week, maybe not 24 hours a day but we'll gladly work with you! Delivery fee of \$15 for the first 8 miles, with \$1 for each additional mile will apply.

WILL YOU PENCIL ME IN? With pleasure, we do request a credit card on file in order to do so. We will charge that same card for your order unless otherwise told on the day of your pickup/delivery.

WHAT IF I CANCEL? If you cancel within 24 hours we will charge 25% of your total invoice, though, this charge may be used toward a future order within 6 months. Outside of 24 hours from your delivery time, we simply hope you think of us again next time.

WHAT IF I WANT MORE? We can also create custom orders if you have something specific in mind. Our menu changes seasonally using only fresh ingredients so we are always happy to cook up a menu just for you. Just like "they" say, no two taste buds are the same!

The Hungry Peach



Gourmet Box Lunch & Carryout Catering

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catering. 404.295.2476

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BREAKFAST

HOUSEMADE MORNING MUFFINS, whipped butter
Half dozen \$13.5 Dozen \$24

SOUTHERN STYLE BUTTERMILK BISCUIT, housemade jams
Half dozen \$11 Dozen \$18

H & S BISCUIT, Virginia ham, swiss, housemade apple-butter
Half dozen \$17.5 Dozen \$32

VANILLA GLAZED FRUIT BOWL
S, serves 6-8, \$ 20 M, serves 10-12, \$31 L, serves 14-16, \$43

SPREADS/DIPS/TO SHARE

HOUSEMADE CROSTINI OR BAGEL CHIPS
1 bag (serves 4-6) \$4

FRESH VEGETABLE CRUDITÉS
1 quart (serves 6-8) \$4

SOUTHERN ANTIPASTO PLATTER, sliced Virginia ham, boiled peanuts, sweet basil chicken salad, “mastered” pimento cheese, water crackers, parmesan crisps
One Size (serves 10-12) \$40

CREAM CHEESE CHUTNEY, crumbled bacon, scallions, apricot chutney, water crackers
Small (serves 6-8) \$21 Large (serves 14-16) \$34

SPINACH PESTO & SUN-DRIED TOMATO CHEESE TORTE, roasted nuts, basil-oil, parmesan, water crackers
Small (serves 6-8) \$19 Large (serves 14-16) \$32

SALADS

VINE RIPE TOMATO-MOZZARELLA BASIL PLATTER, aged balsamic reduction SEASONAL AVAILABILITY
S, serves 6-8, \$ 25 M, serves 10-12, \$37 L, serves 14-16, \$50

CHOP SALAD, romaine, cabbage, cucumber, roasted chicken, chickpeas, feta, radish, bacon, parmesan crisp, honey lemon vinaigrette
S, serves 6-8, \$ 35 M, serves 10-12, \$44 L, serves 14-16, \$50

MEDITERRANEAN SALAD, romaine, olives, tomatoes, red onion, cucumber, crumbled feta, artichoke vinaigrette
S, serves 6-8, \$25, with grilled chicken \$32
M, serves 10-12, \$31, with grilled chicken \$39
L, serves 14-16, \$35, with grilled chicken \$45

SWEET BASIL CHICKEN SALAD PLATE sweet basil chicken salad, greens, fruit, candied pecans, bagel chips, balsamic vinaigrette
S, serves 6-8, \$ 38 M, serves 10-12, \$63 L, serves 14-16, \$85

THE PERFECT PICK-UP, *two servings per person* MINIMUM OF 6 PEOPLE FOR INDIVIDUAL ITEMS

GREEK TORTELLINI PASTA SKEWERS, torn basil, kalamata olives, spinach-pesto
\$1.85 per person

THAI SHRIMP SALAD CUCUMBER CUP, lemon oil
\$2.55 per person

PIMENTO CHEESE DEVEILED EGGS, crumbled feta, smoked paprika
\$2.24 per person

PETITE CHICKEN-VEGGIE KABOBS, grilled chicken breast, seasonal vegetables, garlic-herb marinade
\$3.24 per person

ASSORTED TEA SANDWICHES, cucumber-herb cream cheese, pimento cheese serves 6-8, \$23

PETITE SLIDERS: by the dozen \$33
BAHN MI, roasted pork, Asian slaw, ginger mayo, pickled jalapenos
ROAST BEEF, house-roasted beef, cheddar, pickled red onion, arugula, buttermilk-horseradish sauce
CHICKEN PESTO, grilled chicken, pesto aioli, spinach, sun-dried tomato, swiss
CHICKEN SALAD, sweet basil chicken salad, sliced almonds

SMOKED SALMON PLATTER, herb cheese spread, pickled red onion, cucumbers, Crostini serves 20-25 people \$85

THE “TAG-A-LONGS”

SEASONAL GRILLED/ROASTED VEGETABLE PLATTER, balsamic glaze
S, serves 6-8, \$ 24 M, serves 10-12, \$36 L, serves 14-16, \$49

VANILLA GLAZED FRUIT BOWL
S, serves 6-8, \$ 20 M, serves 10-12, \$31 L, serves 14-16, \$43

SEASONAL PASTA SALAD
S, serves 6-8, \$ 20 M, serves 10-12, \$31 L, serves 14-16, \$43

SANDWICHES BY THE PLATTER

S, serves 6-8, \$ 42 M, serves 10-12, \$ 66 L, serves 14-16, \$ 85

THE CLUB, ham, roasted turkey, cheddar, apples, smoked bacon, honey-chipotle aioli, southern white

CHICKEN PESTO, grilled chicken, pesto aioli, spinach, sun-dried tomato, swiss, sourdough

CAPRESE, smoked tomatoes, mozzarella, lemon oil, basil, pesto, sourdough ***ask about our vegan option

CHICKEN SALAD, sweet basil chicken salad, sliced almonds, multi-grain

SOUTHERN B.L.T., Bacon, Lettuce, Tomato, pimento cheese, southern white bread

FROM OUR BAKERY

PEACH COBBLER CUPCAKES, cream cheese frosting, cookie crumbs
Regular \$14/half dozen \$27/dozen
Mini \$13/dozen

SEASONAL COBBLER CUPCAKES, ask about what chef’s up to!
Regular \$14/half dozen \$27/dozen
Mini \$13/dozen

JUMBO TRUFFLE BROWNIES, fresh berries
\$16.5/half dozen \$31/dozen

MINI TRUFFLE BROWNIES, fresh berries
\$7.5/dozen

HOUSE BAKED COOKIES, double chocolate-toasted pecan, “boiled” peanut butter, lemon-glazed sugar
\$16/dozen

RED VELVET CRINKLE COOKIES, double chocolate, powdered sugar, vanilla sea salt
\$24/dozen

THE SWEET MIX, 6x house baked cookies, 8x mini truffle brownies, 6x signature mini cobbler cupcakes
\$21

DOUBLE TROUBLE, a dozen mini truffle brownies & a dozen signature mini cobbler cupcakes
\$19

BEVERAGES

Bottled Water • 1.5
Coke, Diet Coke, Sprite • 1.5
Sparkling Water • 2
Gallon of Squeezed Lemonade • 8
Gallon of Sweet/Unsweet Iced Tea • 7
Coffee Jug cups/lids, cream sugar for 10 • 15

PLASTICWARE

Napkins, forks, knives, plates • 2.25/pp

ABOUT THE HUNGRY PEACH

The Hungry Peach, owned & operated by Atlanta natives Conor Hubbard & Chef Suzanne Vizethann, infuses southern hospitality with gourmet dishes from the highest quality of fresh ingredients.

Operating out of the Atlanta Decorative Arts Center (ADAC) in Peachtree Hills, the Hungry Peach offers made from scratch items for our Gourmet Box Lunches and Carryout Catering including hand-crafted sandwiches, seasonal salads and our signature peach cobbler cupcake!