

MEALS
PREPPED
YOUR WAY!



SEARED PINK®
BREAKFAST
CATERING

EST. 2016

Prices may vary based on guest count. Menu is per person.



GOLD BREAKFAST

Bakery Bites \$12.95
Freshly Baked Danish Pastries,
Croissants, Muffins, Bagels, Whipped
Butter, & Cream Cheese

Fast and Fresh \$15.95
Assorted Yogurts, Assorted Seasonal
Whole Fruits, Assorted Granola Bars,
Muffins, Pastries

Less Carbs more Protein \$19.99
Breakfast potatoes, Veggie frittata with
creamy goat cheese, Bacon and cheddar
frittata

Deluxe Continental \$23.95
Sausage, Cage-Free Egg & Cheese
Biscuit, Cage-Free Egg & Cheese
Croissant, Assorted Yogurts, Breakfast
Breads & Pastries, Whipped Butter,
Fresh Fruit



PLATINUM BREAKFAST

Breakfast Buffet \$29.95
Parmesan Grits, Sausage or Bacon,
French Toast or Pancakes, Breakfast
Potatoes, Cage Free Eggs Scrambled,
Side of Shredded Cheese,
Assorted Muffins or Biscuits &
Country-Style Gravy

Southern Comfort \$40.00

Cage-Free, Fluffy Scrambled Eggs,
Fried Chicken & Waffles, Creamy
Shrimp & Loganville Grits w/ Cheddar
Cheese (**Vegan Cheese Options
Available**), Pecan Glazed Bacon,
Fresh Seasonal Fruit, & Breakfast
Potatoes
***Add Danish Pastries, Croissants,
Muffins, Whipped Butter for \$10 per
person**



BEVERAGES

Hot Station \$9.00

Premium Coffee & Assorted Tea

Juice Station \$9.00

Apple Juice, Orange Juice, & Water



Ask about our various breakfast toppings!



A LA CARTE

Fruit Platter \$6
Assorted Yogurts \$5
Assorted Danishes \$3
Assorted Breads w/ Butter \$3





SEARED PINK®

LUNCH CATERING

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GOLD LUNCH

Deli Buffet \$25.95

Pick 1 Salad: Seared Pink Salad | Potato Salad | Pasta Salad | Served with Kettle Chips

Artisan Sandwich Rolls & Sliced Bread
Assorted Meats | Roasted Beef, Smoked Turkey Breast, Virginia-Style Ham
Choice of Chicken Salad or Tuna Salad
Assorted Toppings | Assorted Sliced Cheeses, Lettuce, House-Made Pickles, Vine-Ripe Tomatoes, Dijon Mustard & Mayonnaise

South Of The Border \$29.95

Make-Your-Own Fajitas or Taco Bar
Shredded Chicken Breast, Ground Beef, Flour Tortillas & Corn Tortillas, Assorted Toppings | Shredded Lettuce, Pico De Gallo, Guacamole +\$2, Sour Cream, Shredded Cheese, Salsa, Refried Beans or Black Beans | Spanish-Style Rice
Add Flank Steak for \$13 per Person
Add Chili Con Queso for \$7 w/ Tortilla Chips,



DIAMOND LUNCH

Vacation Vibes \$39.95

Jerk Chicken, Red Snapper w/ Citrus Salsa and Beurre Blanc, Roasted Balsamic Brussels & Cilantro Jasmine Rice

Italian \$37.95

Pick 2 Entrees: Chicken Piccata w/ Sundried Tomatoes | Tuscan Chicken | Fish Puttanesca | Tomato Braised Jumbo Meatballs

Pick 2 Sides: Butter and Thyme Orzo | Colorful Italian Vegetable Blend | Rustic Potatoes | Garlic Green Beans and Artichokes | Parmesan Angel Hair
Choice of Dessert

BEVARAGES

Hot Station \$12.00

Premium Coffee and Assorted Tea

Cold Station \$12.00

Sweet Tea, Lemonade, Water, and Soft Drinks



PLATINUM LUNCH

Southern Favorites \$35.95

Pick 2 Entrees: Smokehouse Grilled Chicken, Pulled Pork or Pulled Chicken

Pick 2 Sides: 5 Cheese Mac and Cheese, Southern green Beans, Potato Salad, & Brown Sugar Baked Beans
Choice of Dessert

Southern Comfort \$37.95

Seared Pink Salad: Farm-to-Table Artisan Lettuce, Cucumbers, Crunchy Cabbage, Vine-Ripe Tomato Wedges, Shredded Carrots, Avocado-Ranch Dressing, & Golden Italian

Pick 2 Proteins: Grilled Cilantro Lime Flank Steak w/ Chimichurri | Roasted Pork Tenderloin w/ Balsamic Glaze and Blistered Tomatoes | Red Wine Reduction Tuscan Chicken

Pick 2 Sides: Rice Pilaf | 5 Cheese Mac and Cheese Farm-to-Table Roasted Vegetables | Lemon Broccoli

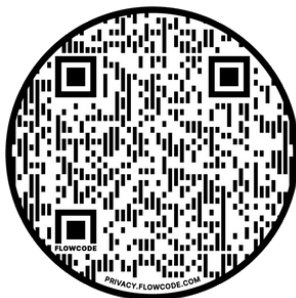


DESSERTS

Cheese Cake Platter \$7

Cookie Platter \$5

Brownie Platter \$7





ATLANTA, GA
EST 2016



SEARED PINK DINNER CATERING

Prices may vary based on guest count. Menu is per person. Minimum order of 15 is required.

≡ Hors D'Oeuvres ≡

Pork Options \$13.97

Fig & Prosciutto Bruschetta |
Bacon-Wrapped Stuffed Dates |
Smoked Pork Sliders | Creole Mustard
Barbeque & Butter Pickles | Pulled
Pork Bruschetta w/ Carmalized
Onions | Pork Belly Burnt Ends w/
Chipotle Barbecue Sauce

Veggie Options \$14.97

Mixed Olives and Artichoke Tart
Duxelle Dumplings w/ Sesame Sweet
Chili Sauce | Vegetarian Spring Rolls
w/ Sweet Chili Dipping Sauce |
Spinach Artichoke & Roasted Peppers
Stuffed Mushrooms | Hummus &
Edamame w/ Toasted Pita |
Gorgonzola Stuffed Dates

Beef Options Market Rate

Beef Skewer w/ Chimichurri Sauce |
Smoked Brisket Empanadas w/ Tangy
Barbecue Sauce | Beef Wellingtons |
Filet Mignon Biscuit w/ Horseradish
Cream Sauce | Brisket Sliders

Poultry Options \$14.97

Coconut Chicken | Red Pepper Jam
Parmesan Crusted Chicken Croquettes
| Raita | Curry Chicken Satay on
Cucumber Dill or Lettuce Wrap |
Margarita Chicken Skewers w/ Pesto
Sauce | Hawaiian Chicken Skewers
w/ Pineapple Preserve | Crispy
Chicken Lollipops w/ Pecan Mustard
Drizzle



Seafood Options \$17.95

Sweet Chili & Cilantro Tiger Shrimp |
Lump Crab Cakes w/ Chipotle
Remoulade | California Shrimp
Skewers w/ Green Sauce | Smoked
Salmon and Caper Dip on a Dill
Cucumber | Lobster Bisque Shooters
w/ Fresh Lobster Skewers - \$23.95

≡ SOUPS ≡

Soup of the Season \$6.00
Butternut Squash | Veganor Beef Chili
| Hearty Vegetable | Chicken & Noodles
| Pumpkin Soup

French Onion \$6.00
Sweet Caramelized Onions in Rich
Beef Broth, Topped w/ a Toasted
Croutons, & Mozzarella & Swiss Mix

Crock of Chili \$6.00
Chili simmered w/ Tender Ground
Beef, Savory Beans, & a Blend of
Spices

**Sausage & Cabbage
Soup \$7.00**
Hot & Sweet Sausage w/ Fresh
Cabbage & Vegetables in Zesty Tomato
Broth

≡ SALADS ≡

California Cobb \$18.00
Mixed lettuce w/ Sliced Egg,
Crumbled Bacon, Avocado, Cherry
Tomatoes, Cheddar Cheese, & Grilled
Chicken, Jalapeno Ranch

Almost Greek \$10.00
Medley of Cucumbers, Tomatoes, Red
Onion, Kalamata Olives, & Feta Cheese
w/ Oregano Vinaigrette

**Chicken, Apple &
Gorgonzola \$16.00**
Mixed Greens, Gorgonzola Crumbles,
Candied Walnuts & Grilled Chicken
w/ Apple Cider Vinaigrette

Caesar Salad \$8.00
Crisp Romaine Lettuce Tossed w/
Creamy Caesar Dressing, Parmesan
Cheese & Herb Croutons
*Add Chicken for \$7 per Person





DINNER BUFFET

Prices may vary based on guest count. Menu is per person. Minimum order of 15 is required.



GOLD DINNER

The Spelman \$45.95

Arugula & Walnut Salad w/ Citrus Vinaigrette, Grilled Airline Chicken w/ Artichokes, Creamy Mushroom & Onion Grass-Fed Flank Steak, Green Beans Almandine, Rosemary and Garlic Roasted Potatoes

The Italian \$49.95

Pick 1 Salad: Hearts of Romaine Salad, Caesar Salad or Caprese Salad
Pick 2 Entrees: Chicken & Broccoli Romano, Alfredo, Baked Ziti or Spaghetti Bolognese
Includes: Garlic Rolls, Tiramisu, or Chocolate Cake
Add Vegetarian Option: Penne Ala Vodka, Pasta Primavera, or Eggplant Parmesan

DIAMOND DINNER

MOST POPULAR

Oak and History \$65.95

Georgia Greens Salad: Red Peppers, Roasted Corn, Cucumber w/ Peaches & Southern Potato Salad

From the Smoker: House-Smoked Beef Brisket, Beer Can Chicken, & Hot Smoked Cedar Plank Salmon | Assorted Barbecue Sauces ~ Texas Red, Georgia Peach, & Brown Sugar | Mac n' Cheese, Smoked Turkey Leg Collards, Honey Butter Jalapeño Cornbread
Choice of Dessert



PLATINUM DINNER

Caribbean Vibes \$55.95

Pick 2 Entrees: Brown Stew Chicken, Curry Chicken, Jerk chicken, or Pineapple Braised Short Ribs
Pick 2 Sides: Fried Cabbage, Rice & Peas, or 5 Cheese Mac
Served w/ Pound Cake & Plantains

The Executive \$60.95

Market Fresh Salad: Mixed Greens, Farm-to Table Vegetables w/ Avocado-Ranch Dressing |
Pick 3 Entrees: Braised Short Ribs w/ Red Wine Au Jus or Korean Barbecue Sauce, Steak Au Poivre, Herb Roasted Chicken Breast w/ Garlic Cream Sauce or Blackened Atlantic Salmon w/ Choice of Sauce: Creamy Pesto, Parmesan, Barbecue, or Teriyaki Sauce
Pick 2 Sides: Sharp Cheddar & Chive Mashed Potatoes, 5 Cheese Mac & Cheese, or Farm-to-Table Roasted Vegetables
Chef's Favorite Assortment of Mini Desserts



Blueberry Cobbler \$7.00

Warm, Bubbly Blueberries Topped w/ a Golden, Crumbly Crust

Strawberry Shortcake Shooters \$10.00

A Perfectly Portioned Taste of Classic Strawberry Shortcake in a Fun, Layered Shot

Pecan Pie Tarts \$8.00

A Perfectly Sized Tart Filled w/ Rich, Caramelized Pecans in a Flaky Crust

Chocolate & Vanilla Bean Mousse Shooters \$8.00

Layers of Rich Chocolate & Creamy Vanilla Bean Mousse in a Mini Treat

Crumb Cake Minis \$8.00

Sweet, Buttery Cake Topped w/ a Generous Layer of Crunchy Crumbs

DESSERTS

BEVERAGES

Water, Tea, Soft Drinks, & Lemonade \$7.00

Curated Cocktails & Mocktails

Price & Bartender Upon Request





BOX LUNCH MENU

OPENING HOURS

05.00 AM
03.00 PM

Dinner menu and hours are available

Treat your team to a range of exquisite flavors with our thoughtfully prepared hot and ready dishes and cold boxed lunches. There is a minimum of 10 people for delivery. Please contact us directly to place an order. Orders must be placed with 48 hours unless you have spoken directly with a team member. Call 678-608-7690 or email info@searedpink.com.

HOT AND READY

PICK 3 OPTIONS FOR \$25 PER PERSON
PICK 4 OPTIONS FOR \$30 PER PERSON

- TERIYAKI SALMON
Jasmine rice and stir-fry vegetables
- CHOPPED SIRLOIN
w/ garlic whipped potatoes and Italian braised green beans
- SMOKED BBQ PULLED PORK SANDWICH
w/ potato salad
- CREAMY MUSHROOM CHICKEN
w/ Spanish yellow rice and broccoli
- HERB ROASTED CHICKEN
w/ wild rice and braised green beans
- GRILLED CHICKEN BREAST
Sauteed Kale, Spanish Yellow rice
- BUTTER CHICKEN
w/ basmati rice, california blend
- SWEET CHILLI CILANTRO SHRIMP BOWL
- CHICKEN AND BROCCOLI PENNE ALFREDO
- SMOKED BRISKET MAC AND CHEESE BOWL
- KALE AND QUINOA BOWL (V)
- EGGPLANT PARMESAN (V)

*POPULAR CHOICE

CHEF VARIETY OPTION \$25 PER PERSON
Options include hot food, sandwiches, and salads
**does not include breakfast items*



BOX LUNCHES

All sandwiches are accompanied by cookies and chips.
PICK 3 OPTIONS FOR \$20 PER PERSON
PICK 4 OPTIONS FOR \$25 PER PERSON

- TURKEY AVOCADO CLUB
Bacon, Swiss cheese, lettuce, & chipotle mayonnaise
- THE ITALIAN
Ham, pepperoni, salami, pepperoncini, & provolone
- CHICKEN SALAD
Please select either curry, jerk, or original chicken salad on a croissant
- SALMON BLT WRAP
- HAM TURKEY AND SWISS
Wrapped in spinach wrap with lettuce, tomato side of mayo and mustard
- THE VEGGIE
Olives, grilled veggies, tomatoes, feta, & in house dressing
- CHICKEN CLUB WRAP WITH AVOCADO RANCH
Wrapped in spinach wrap with spinach, tomato and bacon

BREAKFAST SANDWICHES

- SAUSAGE, EGG, AND CHEESE BISCUITS \$10 per person
Choice of turkey or pork sausage, American cheese on homemade biscuits
- THE MARSHALL \$10 per person
Local sourced country ham with apricot jam, on a biscuit
- THE MARSHALL \$10 per person
Local sourced country ham with apricot jam, on a biscuit



SALADS

- MIXED GREEN SALAD
Diced Virginia ham, honey turkey, cheddar cheese, pickled carrots, house avocado ranch.
- VERY BERRY SALAD
Spinach, candied walnuts, mixed berries, feta, raspberry vinaigrette.
- HOUSE SALAD
shaved radishes, carrots, cherry tomatoes, cucumbers, mixed green lettuce add grill chicken for \$3
- CHICKEN CAESER SALAD

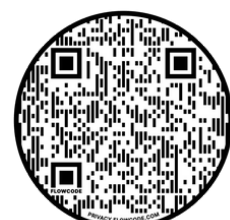


BEVERAGES

- COFFEE STATION \$55 for 10 People
- FRESH JUICE STATION \$40
Cranberry, orange juice, apple juice
- LEMONADE AND TEA #25



3300 Marjan dr, Atlanta, GA 30340
678-582-2257 - info@searedpink.com
We deliver as early as 5 a.m.
www.searedpink.com





POLICIES AND PROCEDURES

OUR SERVICES

We offer comprehensive catering services to ensure a seamless and enjoyable event. This includes the provision of serving pieces, utensils, China, flatware, napkins, and buffet tables. These essential service items are included in our 21% Production Charge.

EVENT STAFFING (If Applicable)

For events requiring additional service personnel, the following staffing options are available at the listed rates, with a 2-hour minimum per staff member:

- Servers: \$150.00 each (per 2 hours)
- Culinary Staff: \$175.00 each (per 2 hours)
- Steward/Utility: \$100.00 each (per 2 hours)
- Chef Attendant: \$250.00 each (per 2 hours)

STAFFING & POLICIES

Additional staffing fees may apply if your event includes multiple distinct meal periods throughout the day. To ensure adequate service, we will prepare for 5% over your guaranteed guest count, up to a maximum of 30 additional portions. The specific over-set number will be determined in consultation with your Catering Sales Manager based on your final guarantee.

PRICING

All quoted prices are estimates per person and include our 15% production charge and the current 6% sales tax. Please note that due to market fluctuations, prices are subject to change up to 30 days prior to your event. Confirmed pricing will be provided at that time. The prices outlined in our current materials are effective from April 15, 2025.

FOOD LIABILITY

Seared Pink takes full responsibility for the quality and freshness of the food we provide. In accordance with current health regulations, any remaining food cannot be taken off-premises after it has been prepared and served. Should you choose to remove food from the event premises, you do so entirely at your own risk.

MENUS

To ensure a successful event, your final menu selections and all other relevant details must be submitted to our catering department no later than two weeks prior to your event date. Your dedicated Catering Sales Manager will be pleased to assist you in selecting the perfect menu items and logistical arrangements. We pride ourselves on offering custom menu planning to accommodate your specific needs, budget, and event theme. Recognizing that every event is unique, we are committed to working with you to create a memorable culinary experience.

CONTRACTS AND DEPOSITS

The signed catering contract, including all stated terms, any addendums, and the specific Banquet Event Orders (BEOs), constitute the complete agreement between the client and Seared Pink. The full catering balance is due in its entirety prior to the event date.

FOOD ALLERGIES

Please be advised that Seared Pink's kitchen is not an allergy-free environment. Our facility utilizes wheat, eggs, soybeans, milk, peanuts, tree nuts, and shellfish in our daily operations. Normal food service practices may involve shared cooking and preparation areas, including standard fryer oil, grills, stoves, ovens, and counters. Consequently, food items may come into contact with other food products, including potential allergens. While we are committed to accommodating our clients' dietary needs to the best of our ability, we cannot guarantee that any menu item will be completely free of allergens. We strongly encourage you to inform your Catering Sales Manager of any allergies or dietary restrictions so we can discuss available options and take precautions.

BEVERAGE SERVICE

To complement your menu, we offer a selection of non-alcoholic beverage services for your event. Please inquire with your Catering Sales Manager for available options and third party bar tender vendors.

CANCELLATION

Cancellation of contracted catering services must be submitted in writing. If a cancellation occurs after the contract has been signed, all advance payments and any amounts paid as partial payment are non-refundable, unless otherwise agreed upon during the initial contract negotiations. For events canceled less than two weeks (14 days) but more than 72 hours prior to the scheduled date, a cancellation fee equal to 50% of the total estimated service charges will be applied. Any event canceled less than 72 hours before the scheduled event will incur a cancellation fee equal to 100% of the estimated charges.

FOR MORE INFORMATION CONTACT:

Chef Pinky
678-608-7690
info@searedpink.com
www.searedpink.com

