

SEARED PINK CATERING MENU

Prices differ depending on the number of guests. Menu is Per Person.

☰ BREAKFAST ☰

Bakery Bites 12.95

Freshly Baked Danish Pastries, Croissants, Muffins & Bagels | Whipped Butter, Cream Cheese

Fast & Fresh 15.95

*Assorted Yogurts | Greek, Fruit, Vanilla
Assorted Seasonal Whole Fruits
Assorted Granola Bars, Muffins & Pastries |
Whipped Butter*

Deluxe Continental 18.95

*Sausage, Cage-Free Egg & Cheese Biscuit | Cage-Free Egg & Cheese Croissant | Assorted Yogurts
Breakfast Breads & Pastries | Whipped Butter
and Fresh fruit*

Breakfast Buffet 25.00

*Parmesan Grits, Sausage or Bacon, Turkey Sausage, 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 and Waffles, Creamy Shrimp and Loganville Grits with Cheddar Cheese (Vegan cheese options available) Pecan Glazed Bacon
Accompaniments | Fresh Seasonal Fruit, Breakfast Potatoes included *add Danish Pastries, Croissants, Muffins, Whipped Butter for \$10 per person*

Add Coffee, Juice, & Hot Tea for addtl \$8.00 per person

☰ SOUPS ☰

Soup of the Season 6.00

Butternut Squash, Vegan or Beef Chili, Hearty Vegetable, Chicken & Noodles, & Pumpkin Soup

French Onion 6.00

Slow-cooked and topped with garlic toast, mozzarella and Swiss cheese

Crock of Chili 6.00

Seasonal selection of Chili

Sausage & Cabbage Soup 7.00

A blend of hot and sweet sausage with fresh cabbage and vegetables in a zesty tomato broth.

☰ SALADS ☰

California Cobb 18.00

Mixed lettuce with sliced egg, crumbled bacon, avocado, cherry tomatoes, cheddar cheese and grilled chicken

Almost Greek 10.00

Artichokes, olives, tomatoes, cucumber

Chicken, Apple & Gorgonzola 16.00

Mixed greens, gorgonzola crumbles, candied walnuts and grilled chicken.

Caesar Salad 8.00

*Crisp romaine lettuce tossed with creamy Caesar dressing, parmesan cheese and herb croutons *add chicken \$7 per person*





SANDWICHES (CHIPS & COOKIE INCLUDED)

Chicken O'Brien 18.00

Crisp breaded chicken cutlet topped with melted mozzarella, and bacon. Served on a club roll

Blackened Chicken 16.00

Cajun spiced grilled chicken topped with Swiss cheese and crisp bacon on a toasted club roll

Roast Beef and cheddar 20.00

Roast Beef and cheddar on a sesame bun and horseradish aioli

Marinated Grilled Chicken 18.00

Chargrilled chicken with our house marinade, roasted red peppers, lettuce, choice of cheese

Grilled Portobello 18.00

Flame-grilled portobello mushroom topped with roasted red peppers, goat cheese and balsamic reduction on a toasted broiche bun

Corned Beef Reuben 18.00

Hot shaved corned beef topped with sauerkraut and melted Swiss on butter grilled marble rye

Salmon BLT 19.00

*Grilled Salmon, Chipotle aioli, Crispy Bacon, Lettuce, & Tomato
Bacon can be optional*

Add Water, Soft Drinks, Tea for addt'l \$10.00 per person | Add Small Salad for addt'l \$4.00

LUNCH BUFFET

Little Italy Buffett 29.95

*Salad options: Hearts of Romaine Salad, Caesar salad or Caprese Salad
Pick two entrees: Chicken and Broccoli Romano Alfredo Baked Ziti or Spaghetti Bolognese
Includes: Garlic Rolls
Tiramisu or Chocolate Cake*

Southern Favorites \$35.95

*Fried Chicken (Bone in or out), 5 Cheese Mac and Cheese, Southern green beans (with or without pork), BBQ Pulled Pork (served with buns), Potato Salad
Peach Cobbler*

South of the Border 29.95

*Make-Your-Own Fajitas or Taco Bar | Shredded chicken breast, Ground Beef, soft our tortillas and corn tortillas,
Assorted Toppings | shredded lettuce, pico de gallo, guacamole +\$2, sour cream, shredded cheese, salsa,
Chili Con Queso | Tortilla chips,
Refried Beans or Black beans | Spanish-Style Rice
add Flank Steak for \$5 per person*

Cajun Jambalaya Pasta
25ppl - \$65, 50ppl-\$120, 100ppl-\$210

Farmhouse 39.95

*Seared Pink Salad | farm-to-table artisan lettuce, cucumbers, crunchy cabbage, vine-ripe tomato wedges, shredded carrots, avocado-ranch dressing
Grilled Flank Steak | red wine reduction
Parmesan Crusted Chicken Breast | creamy parmesan sauce
Pick two :Sharp Cheddar & Chive Mashed Potato, 5 cheese mac and cheese Farm-to-Table Roasted Vegetables
Roasted Pork Tenderloin with Balsamic Glaze and blistered tomatoes*

Deli Buffet 25.95

*Seared Pink Salad ,potato salad or pasta salad |
Chef's Soup of the Day
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*

Freshly Baked Cookies & Brownies

Add Water, Coffee, Soft Drinks, & Iced Tea for addt'l \$10.00 per person



≡ HORS D'OEUVRE ≡

Seafood Options 5.95
Sweet Chili and Cilantro Tiger Shrimp
Lump Crab Cakes | Chipotle Remoulade
Shrimp Tempura | Spicy Scallion Soy Sauce
Smoked Salmon and Caper Dip | on a dill cucumber
Lobster Bisque Shooters with Fresh Lobster Skewers - \$6.95

Beef Options (Market Rate)
Beef Skewer | chimichurri sauce
Smoked Brisket Empanadas | Tangy barbeque sauce
Beef Wellingtons
Filet Mignon Biscuit horseradish cream

Pork 3.95
Fig and Prosciutto Bruschetta
Bacon-Wrapped Stuffed Dates
Smoked Pork Sliders | Creole Mustard Barbeque & Butter Pickles

Poultry 3.95
Coconut Chicken | red pepper jam
Parmesan Crusted Chicken Croquettes | raita
Curry Chicken Satay | on Cucumber Dill or Lettuce Wrap
Margarita Chicken Skewers | Pesto Sauce
Crispy Chicken Lollipops | Pecan Mustard Drizzle

Veggie
Mixed Olives and Artichoke Tart
Duxelle Dumplings | sesame sweet chili sauce
Vegetarian Spring Rolls | sweet chili dipping sauce
Spinach, Artichoke, and Roasted Peppers Stuffed Mushrooms
Hummus and Edamame with Toasted Pita
2.95

≡ DINNER BUFFET ≡

The Executive 60.95

Market Fresh Salad | mixed greens, farm- to table vegetables, avocado-ranch dressing and Italian
Grilled Flank Steak | truffle au jus or chimichurri
Herb Roasted Chicken Breast | garlic cream sauce
Blackened Atlantic Salmon | Choice of Sauce:
Creamy Pesto, Parmesan, BBQ, Teriyaki
Sharp Cheddar & Chive Mashed Potatoes or 5 Cheese Mac and cheese
Farm-to-Table Roasted Vegetables
Chef's Favorite Assortment of Mini Desserts

Oak & Hickory 65.95

Georgia Greens Salad | Red Peppers, Roasted Corn, Cucumber or Southern Potato Salad
From the Smoker | House-Smoked Beef Brisket, Beer Can Chicken, Hot Smoked Cedar Plank Salmon
Assorted Barbeque Sauces | Texas red, Georgia peach, Brown sugar
Mac n' Cheese
Smoked Turkey Leg Collards
Honey butter Jalapeño Cornbread
Blueberry cobbler, Pecan Pie Tarts, or strawberry shortcakes

Princeton 45.95

Artichoke airline Chicken, Creamy mushroom and onion
Grass-fed meatballs, Green beans Almandine, Rosemary and garlic roasted potatoes

The Italian \$55.95

Chicken and broccoli Romano pasta or Cajun jambalaya pasta
Spaghetti Bolognese
Caesar or House Salad
Garlic bread
Tiramisu and Cheesecake
Add vegetarian option :Penne Ala Vodka or Pasta Primavera or eggplant parmesan plus more.

Vacation vibes \$55.95

Brown stew Chicken, Curry Chicken, Jerk chicken
Fried cabbage, Rice and peas or 5 cheese mac served with pound cake and plantains

Indian Fusion \$45.95

Butter Chicken, Pork or chicken Masala, basamati rice, garlic naan bread, tazatziki. Vegan options available.
Pistachio mousse

Add Water, Coffee, Soft Drinks, & Iced Tea for addtl \$6.00 per person





MENU

OPENING HOURS

05.00 AM
08.00 PM

STARTERS

These items are priced per unit or individual, with a minimum order quantity of 20, excluding wings and charcuterie

SHRIMP AND GRIT SHOOTERS \$7

Cajun creamy parmesan grits with peppers and andouille sausage.

● CHARCUTERIE BOARD. \$75

Cheese, breads, fruits, nuts, spreads, and pickles are essential components for a delicious charcuterie board.

SWEET CHILL WINGS 20 \$45

Asian fusion-inspired dish served with celery and carrots.

MINI CHICKEN AND WAFFLES \$3.50

Sugar crystal waffles paired with hand-breaded chicken tenders.

DEVILED EGGS \$1.50

Siracha, green olives and bacon



BOX LUNCHES

All sandwiches are accompanied by cookies and chips.

● TURKEY AVOCADO CLUB \$18

Bacon, Swiss cheese, lettuce, and chipotle mayonnaise

THE ITALIAN \$18

ham, pepperoni, salami, pepperoncini, provolone.

CHICKEN SALAD

Please select either curry, jerk, or original chicken salad on a croissant. \$18

REUBENS

Corned beef with shredded lettuce, Swiss cheese, and a side of pickles, accompanied by house dressing. \$18

THE VEGGIE \$18

olives, grilled veggies, tomatoes, feta, in house dressing

DESSERT

All platters serve 15 people.



ASSORTIED DESSERT

● \$45

Chefs choice: cakes, pies, cookies

CHOCOLATE BREAD PUDDING \$45

Fluffy and warm, served with bourbon cream sauce.

COOKIES AND BROWNIES \$35

assorted cookies and fudge brownies

BREAKFAST

All sandwiches are served with mixed fruit

SAUSAGE, EGG, CHEESE BISCUITS \$9

Choice of turkey or pork sausage, american cheese, homemade biscuits

● STEAK A.M \$15

Ribeye and farm-raised eggs, on a croissant

THE MARSHALL \$9

Local sourced country ham with apricot jam, on a biscuit

SWEET AND FLUFFY \$9

French toast, scrambles eggs, gouda cheese

DRINKS

All beverages are served in gallon sizes.

WATERMELON MINT LEMONADE \$15

ORIGINAL LEMONADE \$12

ORANGE JUICE \$12

SALADS

All sandwiches are accompanied by cookies and chips.



● MIXED GREEN SALAD \$15

Diced Virginia ham, honey turkey, cheddar cheese, pickled carrots, house avocado ranch.

VERY BERRY SALAD

Spinach, candied walnuts, mixed berries, feta, raspberry vinaigrette. \$15

HOUSE SALAD

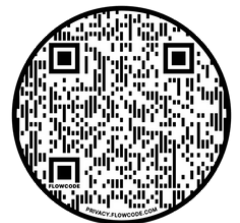
shaved radishes, carrots, cherry tomatoes, cucumbers, mixed green lettuce add grill chicken for \$3 \$15

SEARED PINK

3300 Marjan dr, Atlanta, GA 30340
678-608-7690- info@searedpink.com

www.searedpink.com

We deliver as early as 5 a.m.



EVENT STAFFING (if applicable) price is per 2hrs /with 2 hours minimum

Servers ..150.00 each

Culinary staff.. 175.00 each Steward/Utility ...100.00

Chef Attendant ..250.00 each

POLICY & PROCEDURES:

We offer various services, including serving pieces, utensils, China, flatware, napkins, buffet tables. These services are included in the 21% Production Charge.

STAFFING & POLICIES

Additional staffing may apply if multiple meal periods are requested within a single day. We will exceed the set by 5% or up to 30 people for your event. The over-set number will be determined based on the guarantee and discussion with your Catering Sales Manager.

PRICING

The prices quoted include the estimated cost per person, including the 21% production charge and 7% sales tax. Due to market fluctuations, prices can change up to 60 days before the event, when confirmed prices may be quoted. The following prices are effective from April 15, 2025.

FOOD LIABILITY

Seared Pink is responsible for the quality and freshness of its food. Due to the current health regulations, food may not be taken off-premises after it has been prepared and served. You will do so at your own risk if it is taken off-premises.

MENUS

Menu selection and other details pertinent to your function should be submitted to the catering department two weeks before your event. Your Catering Sales Manager handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. We offer custom menu planning to meet your needs, budget, or theme. Every event varies in purpose, detail, and budget, and we are happy to assist you in creating the perfect menu for your event.

CONTRACTS AND DEPOSITS

The signed contract, stated terms, addendum, and specific banquet event orders constitute the agreement between the client and Seared Pink. The full catering balance is due before the event date.

FOOD ALLERGIES

Seared Pink's kitchen is not an allergy-free environment. Our kitchen and facility use wheat, eggs, soybeans, milk, peanuts, tree nuts, and shellfish. Normal food service operations may involve shared cooking and preparation areas, including standard fryer oil, grills, stoves, ovens, and counters. The food items can come in contact with other food products. While we will always strive to accommodate all of our clients' dietary needs, due to these facts above, we cannot guarantee that any menu items can be completely free of allergens.

BEVERAGE SERVICE

We offer a non-alcoholic beverage service to complement your function.

CANCELLATION

Cancellation of contracted services must be made in writing. If cancellation occurs after the contract is signed, unless agreed upon during negotiations, all advance and all amounts paid as partial payment by Lessee are non-refundable. If the event is canceled less than two weeks to 72 hours before, a fee of 50% of the total estimated services will be charged. Any event canceled less than 72 hours before will incur 100% of the estimated charges.

For More Information Contact:

Chef Pinky

678-608-7690

info@searedpink.com

www.searedpink.com