



ATLANTA BREAKFAST CLUB CATERING

ORDER NOW

Hello & *Welcome*



ATLANTA, LET'S EAT!

At Atlanta Breakfast Club, we bring bold flavors, top-tier service, and award-winning meals to your workplace, event, or gathering. Whether you're fueling a morning meeting, treating your team, or hosting a celebration, we bring the best of Atlanta Breakfast Club straight to you.

From our Crispy Fried Chicken & Waffles to our Peach Cobbler French Toast, every bite is crafted with care, flavor, and a touch of Southern hospitality.

Explore our catering menu, find your favorites, place your order, and we'll take care of the rest.

Chef Anthony Sanders

Executive Chef / Owner

Tara Mitchell

Catering Manager



BREAKFAST



SOUTHERN BREAKFAST \$17.95/person

Our Southern Breakfast is a hearty, customizable meal featuring scrambled eggs with cheddar and American cheese, one protein, one starch, and one bread. Choose from smoked bacon, turkey bacon, pork sausage, or chicken sausage, paired with creamy grits or seasoned breakfast potatoes, and served with white toast, wheat toast, or a buttermilk biscuit. Served with a refreshing blend of seasonal fruits.

BREAKFAST SANDWICH TRAY \$7.95/Person

A warm, satisfying breakfast sandwich made your way. Choose a buttermilk biscuit, wrap, or bagel, filled with fluffy scrambled eggs, your choice of cheese, and either smoked bacon, turkey bacon, pork sausage, or chicken sausage. Served with a refreshing blend of seasonal fruits.

Upgrade to a crispy chicken biscuit for an additional \$3 per person.



FRUIT & YOGURT PARFAIT \$8.95/person

Create your own perfect parfait with creamy vanilla yogurt, fresh seasonal fruits, and a drizzle of local honey. Top it off with our house-made granola for an added crunch. A customizable, refreshing option to complement any breakfast or catering spread.

FRESH BREWED COFFEE \$3.25/person

Enjoy a rich selection of freshly brewed American, French, or Decaf roast coffee, served with cups, creamers, and sweeteners. Whether you prefer a bold American brew, a smooth French roast, or a calming decaf, this package ensures your guests are energized and ready to take on the day. Perfect for meetings, events, or office gatherings.



Minimum of 10 guests required.



BRUNCH



ABC BRUNCH PACK \$20.95/person

A hearty Southern spread featuring your choice of protein, rich and creamy Gulf Shrimp & Grits, and indulgent Peach Cobbler French Toast.

No modifications are allowed.

BUILD YOUR OWN BAR

Create your perfect breakfast with our Build Your Own Bar, offering a variety of customizable options to satisfy every craving.

Add crispy, golden fried chicken to any dish for just \$3 per person.



BELGIAN WAFFLE \$19.95/person

Belgian waffle served with fresh fruit, cookie crumble, peach cobbler sauce, and local honey. Black pepper gravy and your choice of chopped protein available for a sweet or savory finish.



BUTTERMILK PANCAKES \$14.95/person

Fluffy buttermilk pancakes served with fresh fruit, cookie crumble, and peach cobbler sauce. Drizzle with local honey or black pepper gravy, and top with your choice of chopped protein for a perfect balance of sweet and savory.



BREAKFAST TACOS \$16.95/person

Create your own perfect parfait with creamy vanilla yogurt, fresh seasonal fruits, and a drizzle of local honey. Top it off with our house-made granola for an added crunch. A customizable, refreshing option to complement any breakfast or catering spread.



Minimum of 10 guests required.



LUNCH



CAST IRON ROASTED CHICKEN **\$17.95/person**

Cast iron-seared chicken, roasted potatoes, and seasonal vegetables, all tossed in a lemon vinaigrette.

SHEHERD'S PIE **\$18.95/person**

Beef and mushrooms layered into a classic shepherd's pie with creamy Yukon Gold potatoes, served alongside sautéed green beans for a hearty and satisfying dish.

FIRE-ROASTED CAULIFLOWER & KALE **\$14.95/person**

Fire-roasted cauliflower paired with tender braised kale and finished with a vibrant red pepper emulsion for a bold and flavorful dish. A perfect balance of smoky, savory, and slightly sweet notes.

PAN-SEARED SALMON WITH CITRUS RICE **\$22.95/person**

Pan-seared salmon with citrus rice and sweet corn relish—zesty, savory, and subtly sweet. A refreshing, light dish that delivers a satisfying burst of flavor with every bite.

BBQ SHRIMP & SLAW **\$20.95/person**

BBQ shrimp with brown sugar baked beans and Napa cabbage slaw—a smoky, savory, and slightly sweet combination.

CHEF'S SIGNATURE SANDWICHES **\$13.95/person**

An assortment of signature sandwiches, including crispy fried chicken and the juicy ABC burger. Served with your choice of french fries or a house salad.



Minimum of 10 guests required.



SOUP & SALAD

GUMBO \$11/person

Rich and flavorful gumbo, loaded with seafood, shrimp, chicken sausage, and crawfish. A hearty, Southern classic with bold spices and deep, savory broth.



HOUSE SALAD \$8/person

A fresh house salad with field greens, tomato, cucumber, and your choice of buttermilk ranch or Italian dressing.

Add a protein: Grilled or fried chicken for \$7, or sautéed shrimp for \$9.

DESSERTS

CINNAMON ROLLS \$4.00/person

Our freshly baked cinnamon rolls are swirled with a rich cinnamon-sugar filling and topped with a velvety cream cheese glaze.



BEIGNETS \$5/person

Flaky and buttery layers dusted with powdered sugar and Tupelo honey

BEVERAGES

JUST WATER \$3.50/ea

Bottled water, served with cups and ice for a crisp and refreshing experience.



FRESH BREWED TEA \$10/gallon

Freshly brewed sweet or unsweetened tea, served by the gallon with cups.



Minimum of 10 guests required.



CATERING FAQ

How do I cancel my order?

Please call us at least 48 hours before your scheduled delivery or pickup to cancel your order. Cancellations made less than 48 hours in advance are not eligible for a refund.

How much is your delivery fee and service charge?

We charge a 20% service fee, which includes delivery and setup. An additional 3% applies to hot food setups requiring extra equipment and handling.

How far in advance should I place my order?

We require at least 24 hours' notice for all catering orders.

Is there a minimum guest count for catering orders?

Yes, we require a minimum of 10 people per catering order.

Do you offer weekend delivery?

Yes! We deliver on weekends.

Do you provide guest ware?

Yes! Your delivery includes all the essentials: plates, napkins, plasticware, serving utensils.

Is service staff included with my order?

No, our staff does not stay to serve. We provide delivery and setup.

Do you offer Gluten Free or vegetarian options?

Yes! Vegetarian and gluten-free options are available upon request. Our catering manager will work with you to ensure your order meets your needs.

