

## h o t l u n c h e s

### SHRIMP & GRITS

Our grits are ground in house and accompanied with sautéed seasoned gulf shrimp and a creamy pepper gravy, served with grilled jalapeno focaccia and chopped cilantro.

**\$7.95 per person • minimum order of 6**

### GRILLED SALMON

Choice of herbs and capers or pecan encrusted and baked.

**\$7.95 per person • minimum order of 6**

### CHICKEN POT PIE

Roasted chicken, peas, carrots, potatoes in a savory broth and cooked in a pie shell until golden brown.

**\$5.95 per person • minimum order of 6**

### LASAGNE

Choice of Chicken, Beef or Vegetable with Ricotta and Cheddar cheeses layered with marinara sauce.

**\$6.95 per person • minimum order of 6**

### JUMBO LUMP CRAB CAKES

Two handcrafted crab cakes made from jumbo lump crab, topped with our zesty remoulade.

**\$7.95 per person • minimum order of 6**

### TUNA STEAK

Tuna steak filets, grilled medium rare and topped with wasabi sauce.

**\$7.95 per person • minimum order of 6**

### KEBOBS

Chicken skewered with roasted seasonal vegetables.

**\$5.95 per person • minimum order of 6**

### CHICKEN PICCATA

Fried chicken breast topped with lemon butter caper sauce.

**\$6.95 per person • minimum order of 6**

### CHICKEN CORDON BLEU

Breaded and baked chicken breast stuffed with honey ham and Vermont White Cheddar cheese.

**\$6.95 per person • minimum order of 6**

### CHICKEN FLORENTINE

Breaded and baked chicken breast stuffed with sautéed Spinach and White Cheddar cheese.

**\$6.95 per person • minimum order of 6**

## h o t s i d e s

**\$3.25 per person • minimum order of 6**

Wild Rice

Pasta Salad

Sautéed Spinach

Cheesy Garlic Mashed Potatoes

Roasted Asparagus topped with Parmesan-Reggiano

Stone Ground Grits (with or without Cheddar Cheese)

White Cheddar Macaroni & Cheese

Button Mushrooms broiled in butter

Roasted Zucchini and Squash

Green Beans Amandine

## b e v e r a g e s

**BOTTLED WATER • \$2 each**

**SODAS • \$1.75 each**

Coke, Diet-Coke or Sprite

(Other beverages may be ordered in advance and may be priced differently)

**JUICE • \$7.59 per ½ gallon / \$14.95 per gallon**

Cranberry Juice, Apple Juice, Orange Juice

**SWEET & UNSWEET TEA or LEMONADE**

**\$6.99 per ½ gallon / \$10.95 per gallon**

(Our Special Blend)

**COFFEE • \$19.99 each**

10 cups of hot, Batdorf & Bronson coffee in a disposable container including cream, sugars, cups and stirrers.

## o r d e r i n g

We will need a 24 hour notice for all orders. However, we will try our best to accommodate any order at any time. We require a 24 hour notice for all cancellations.

Cancellations less than 24 hours are subject to 50% - 100% charge based upon time of cancellation and order. We can usually accommodate special orders. Contact us for more information.

## d e l i v e r y

Minimum order for delivery is \$100.00. There is a 10% delivery charge on all orders with a \$15.00 minimum for delivery within a certain area. Gratuity is not included but is greatly appreciated. You may also set up a time for pick-up at the bakery.

## p a y m e n t

We gladly accept Visa, Master Card, Discover and American Express. Corporate Accounts may be set up as well. Cash and check payments will need to be secured with a credit card when placing your order.

## c a t e r i n g m e n u



## c o n t a c t

### The Catering Department

655 Highland Avenue NE, ste 10 • Atlanta, GA 30312

phone: 404.586.0772 • fax: 404.586.0991 email:

catering@highlandbakery.com [www.highlandbakery.com](http://www.highlandbakery.com)

## h o u r s

MON - FRI

8:00am - 5:00pm

# breakfast

## MORNING SAMPLER

An assortment of our handmade delicious breakfast treats, including our mini whole wheat cinnamon rolls.

**\$4.29 per person • minimum order of 6**

## HOT BREAKFAST SANDWICHES

with meat, egg & cheese, select one from each:

Turkey Sausage, Bacon or Ham

Biscuit, Croissant or Rosemary Garlic Toast

**\$5.49 per person • minimum order of 6**

## WAKE UP CALL

Our amazing mini muffins, cinnamon rolls and assorted pastries displayed with seasonal fresh fruit.

**\$6.49 per person • minimum order of 6**

## BAGELS

Our hand milled whole wheat assortment of bagels, sliced and served with cream cheese, butter and jelly.

**\$2.69 per person • minimum order of 6**

## JUST A BIT OF FRUIT

Our freshest fruit selection of the season.

**Small \$34.99 • serves 8-10 • Large \$45.99 • serves 15-18**

# hot breakfast

**\$5.95 per person • minimum order of 6**

## HIGHLAND FRENCH TOAST

Thick slices of our Challah bread topped with berries and sprinkled with powdered sugar. Served with warm caramelized brown sugar butter & French cream.

## SWEET POTATO PANCAKES

Lightly sweet, southern style pancakes served with warm caramelized brown sugar butter and toasted pecans.

## FRITTATA

EGG CASSEROLE

Choose 2 veggies and one meat from below:

## QUICHE

EGG CASSEROLE WITH A FLAKY CRUST

Choose 2 veggies and one meat from below:

Veggies - select 1

*onions, roasted red peppers, corn, asparagus, sprouts, tomatoes, spinach, mushrooms, broccoli (or substitute with cheese)*

Meats - select 1

*ham, turkey sausage, soysage, bacon, shrimp, crabmeat*

# breakfast sides

**\$3.25 per person • minimum order of 6**

Greek Potatoes  
Stone Ground Grits  
Applewood Smoked Bacon  
Turkey Sausage  
Honey Baked Ham  
Scrambled Eggs

# trays & platters

## COOKIE ASSORTMENT

An assortment of Oatmeal Raisin, Chocolate Chip Pecan, Peanut Butter & Double Chocolate.

**\$22.99 each • serves 10**

## ASSORTED DESSERT TRAY

A bite sized assortment of our delicious baked goods, all on one tray.

**\$24.99 each • serves 10**

## SANDWICH TRAY

An assortment of sandwiches served with chips and pickles.

**\$8.99 each**

*(choose from the sandwich list to the right)*

## SALAD TRAY

Mixed greens or Spinach salad with balsamic vinaigrette or pesto ranch.

**\$4.59 per person**

## FRUIT & CHEESE TRAY

Served with sliced French baguette chips and crackers.

**\$5.75 per person**

## BAKED BRIE PLATTER

Served with sliced French baguette chips and crackers.

**\$39.99**

Served with fresh seasonal fruit.

**\$49.99**

## PESTO & HUMMUS DIP

Served with assorted homemade bagel chips.

**\$3.99 per person**

## JALAPENO FOCCACIA BASKET

**\$2.50 per person**

## VEGAN & VEGETARIAN OPTIONS AVAILABLE

**Ask about our specialty cakes, pies and desserts**

**We will work with you to come up with that special treat!!!**

# lunch

## boxed lunches

Your choice of sandwiches served with chips, seasonal fruit, pickle spear and a freshly baked cookie.

**\$11.99 each**

## sandwiches

### HIGHLAND HUMMUS

Our hummus spread thick on homemade sourdough bread, grilled with Sharp Cheddar cheese, vine ripened tomatoes, crisp spring mix, sprouts, red onion and a balsamic vinaigrette.

### ALBACORE TUNA SALAD

A tropical twist on the old standard made with fresh mangos, cilantro and Jerk seasoning, light mayo, on a Kaiser roll with lettuce and tomato.

### MEDITERRANEAN

Fragrant rosemary and garlic bread grilled lightly and layered with fresh basil pesto, goat cheese, spring mix and ripe tomatoes served vegetarian style or with roasted turkey slices.

### CURRIED CHICKEN SALAD

Roasted chicken salad with seedless red grapes, curried mayonnaise and toasted pecans on our Kaiser roll with lettuce and tomato.

### HIGHLAND HAM & CHEESE

Sharp White Cheddar cheese melted with black forest ham served on sourdough or baguette with a roasted garlic mayonnaise, fresh spring mix and tomato.

### ROAST BEEF ON SOURDOUGH

With lettuce, tomato, onion, Cheddar and a zesty remoulade sauce.

### HERB ROASTED TURKEY

Herb turkey, served on honey wheat bread with an apricot mayo, avocado, tomato and lettuce drizzled with balsamic vinaigrette.

### CAPRESE

Fresh Mozzarella, tomatoes and fresh basil with balsamic vinegar and olive oil on grilled sourdough.

### PIMENTO CHEESE

Tangy Pimento cheese, grilled to perfection on sourdough.

*Each meal comes in our biodegradable boxes with disposable flatware and napkins*