

Individual Entrées:

add 1/2 soup or 1/2 salad for \$4.50 or Super Greens Salad for \$5.00

Grilled Salmon* Fresh Coconut Curry Sauce or Black Bean Orange Sauce, Roasted Corn Relish, Indian Harvest Rice, Baby Greens	\$19.90
Crispy Tenderloins Of Chicken Original or Smokey/Cajun Style Crispy Ale-Laced Chicken, Garlic Mashed Potatoes, Honey Mustard, BBQ, or Ranch	\$16.50
Almond Chicken Skewers Almond-Rosemary Crust, Sweet Mashed Potatoes, Asian Slaw, Twin Sauces	\$16.50
Fire-Grilled Chicken Cabernet Reduction, Mushroom Sauce, or Coconut Curry Sauce, Indian Harvest Rice	\$16.50
Calamari Tender Calamari, Lemon Frites, Asian Slaw, Indian Harvest Rice, Ginger Apricot Vinaigrette	\$17.90
Prime Steak Medallion* Balsamic Cabernet Reduction or Mushroom Cream Sauce, Garlic Mashed Potatoes, Roasted Mushrooms, Baby Greens	\$18.90
Southwestern Quinoa Rice Bowl Roasted Corn Relish, Tomatoes, Black Beans, Scallions, Grilled Red Onions, Tortilla Crisps, Avocado, Drizzled with Southwestern Ranch	\$12.90
Asian Quinoa Rice Bowl Tomatoes, Pickled Ginger, Edamame, Scallions, Cucumbers, Szechuan Peanuts, Crispy Noodles, Avocado, Sesame Seeds, Drizzled with Peanut Sauce	\$12.90
Mediterranean Quinoa Rice Bowl Feta Cheese, Grilled Red Onion, Olive Tapenade, Toasted Almonds, Tomatoes, Cucumbers, Beets, Curried Cauliflower, Herbs, Drizzled with Balsamic Vinaigrette and House made Tzatziki	\$12.90

Premium Sides: \$5.90 per person

Garlic Mashed Potatoes	Indian Harvest Rice
Sweet Mashed Potatoes	French Fries
Macaroni & Cheese	Mediterranean Quinoa
Roasted Vegetables	Garlic Jack Grit Cake

Snack Chill Time Platters:

Grilled Vegetable Tray	\$55
Raw Vegetable Tray	\$55
Cheese Spreads	\$55
Fruit Skewers (each)	\$1.50
Roasted Vegetable Skewers (each)	\$1.50
Tomato Mozzarella Skewer (each)	\$1.50

*Per FDA regulations consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please let us know of any food allergy or special dietary needs.

GF Gluten Free Menu*

Salads:
Asian (Request No Noodles)
Club
Market
Southwestern
Spinach
Mediterranean

Dressings:
EVO and Balsamic, Homey Mustard,
Balsamic Vinaigrette, Ranch

Proteins:(seasoned with salt & pepper, request no sauce)
Tofu (Request No Dressing)
Un-Marinated Grilled Chicken Tenders
UnMarinated Salmon
Un-Crusted Grilled Tuna Steak

Sides:
Garlic Mashed Potatoes
Roasted Vegetables
Sweet Mashed Potatoes
Kettle Chips
Fruit Salad
Indian Harvest Rice
Apple

Entrées:(seasoned with salt & pepper, request no sauce)
Salmon Entree
Un-Marinated Grilled Chicken Breast

Soup:
Lentil Soup (Vegan Too!!)
Tomato Bisque

Vegan Menu

Paninis:(ciabatta bread only)
Grilled Vegetable Panini (No Feta)
Tomato Mozzarella Panini (No Pesto, No Mozzarella) Sub Seared Tofu & Balsamic Vinaigrette
Asian Chicken Crunch (No Chicken Skewer) Sub Seared Tofu
Black Bean Burger (No Horseradish Honey Mustard)

Sides:
Roasted Vegetables
Fruit Salad
Apples
Seared Tofu
French Fries
Indian Harvest Rice

Salads:
Asian Salad (No Crispy Noodle) Add Seared Tofu, Balsamic Vinaigrette
Mediterranean Salad (No Feta Cheese) Sub Grilled Zucchini, Yellow Squash
Ginger Apricot Vinaigrette
Market Salad
Balsamic Vinaigrette, Seared Tofu
Soup:
Lentil Soup (Gluten Free Too!!)

**While we offer gluten-friendly menu options, we are not a gluten-free kitchen. Cross-contamination may occur. Our restaurant is unable to guarantee that any item can be completely free of allergens. Please consult with your health care practitioner before consuming any food or drink.*

Larger Sizes

Fill your home or office fridge with **Fresh To Order** signature dressings, sauces & sides!

Dressings: 2oz \$0.99 Pint: \$5 Quart:\$7.9
Balsamic Vinaigrette, Honey Mustard, Dijon Vinaigrette, Southwest Ranch, Raspberry Vinaigrette, Ginger Apricot Vinaigrette, Strawberry Balsamic Vinaigrette & Caesar

Sauces: Pint: \$6 Quart:\$9.9
Coconut Curry Sauce, Black Bean Orange Sauce, Thai Peanut Sauce, Citrus Orange Sauce, Balsamic Cabernet Sauce & Mushroom Cream Sauce

Larger Premium Sides: Pint: \$9.9 Quart:\$19.9
\$65 per small pan (serves 10-13)

Croissants : \$0.99each or 3 for \$2.50

Desserts: \$2.99 each \$32 dozen
Fresh Baked Cookies, Brownies or Cupcakes
Gluten Free Brownies and Rice Crispy Treats available on request

CATERING MENU



Sign up for catering rewards at www.freshtoorder.com
Place your order by calling 404-428-9289
emailing us at catering@freshtoorder.com
or order online at www.freshtoorder.com
Locations in Midtown, Cumberland Mall,
Decatur, Buckhead, East Cobb, Johns Creek

10% Off Your 1st Catering Order

Freshtoorder.com

*Mention offer when placing your first order.
Minimum order: \$100 for lunch and dinner, \$200 for breakfast.
May not be combined with other offers.

BREAKFAST

Fresh Baked Bagels or Muffins by the Dozen Served with butter, preserves

\$14.9 per dozen | \$15.9 per mixed dozen

Specialty House Spreads \$3.9 - Toasted Almond & Honey or Vegetable

Fruit Bowl:

An Assortment of Fresh Cubed Seasonal Fruit

Premium Small Bowl (Feeds 6 - 12 people) \$39

Premium Large Bowl (Feeds 12 - 18 people) \$69

Sliced Fruit Tray:

Elegant Display of Fresh Sliced Fruit & Berries

Premium Small Tray (Feeds 6 - 12 people) \$39

Premium Large Tray (Feeds 12 - 18 people) \$69

Whole Fruit: Great Way to Round Out a Meal or as a Snack Itself

Includes apples, bananas, oranges or bowl of strawberries

\$1.0 per piece

\$2.0 per person for strawberries

\$1.5 per person for orange wedges

Scrambled Egg Platters \$7.90 per person

Served with potatoes Scrambled Eggs (with or without cheese)

Savory Breakfast Bacon(3 slices) \$3.5

Sausage Patties - 2 pieces: \$3.5

Breakfast Potatoes \$3.20

Breakfast Panini Boxes: also available served with breakfast potatoes

Breakfast Paninis Platters: (per sandwich)

Signature, scrambled egg paninis with gourmet toppings on artisan ciabatta

Egg Panini	\$5.80
Egg & Cheese Panini	\$5.80
Bacon, Egg & Cheese Panini	\$6.50
Sausage, Egg & Cheese Panini	\$6.50
Southwestern & Egg Panini	\$6.90
Crispy Tender, Egg & Cheese	\$7.90
Panini Salmon & Egg Panini	\$8.90
Steak and Egg Panini	\$8.90

Beverages:

Specialty Flavored, Sweet or Unsweetened Tea or try one of our signature flavored Lemonades:

Raspberry Mojito, Mango, Vanilla Star Anise Lemonades

Half Gallon \$5.5* / Gallon \$7.9*

Fresh Orange Juice: Gallon \$12.9

Hot Coffee or Hot Chocolate: Gallon \$14.9

Infused Filtered Water: Gallon \$6

Strawberry Mint and Cucumber Mint available

Saratoga Bottled Water 12oz \$1.99 28oz \$2.99

Coke Products \$1.99

*Available upon request complimentary ice, sweetener & cups.

BOXED LUNCHES

Salad Boxes

Salad Box comes with salad, recommended dressing, croissant & fresh baked cookie. Recommended protein for an additional cost.

Asian Salad \$11.90

Baby Mixed Greens, Candied Walnuts, Tomatoes, Sesame Seeds, Avocado, Pickled Ginger, Crispy Noodles, Mandarin Oranges, Szechuan Peanuts
Recommended Dressing: Dijon Vinaigrette

Caesar Salad \$10.90

Crisp Romaine Blend, Aged Parmesan, Herb Croutons

Recommended Dressing: Caesar

Club Salad \$11.90

Mixed Greens, Toasted Almonds, Bacon, Tomatoes, Cucumbers, Avocado, Cheese, Golden Raisins, Cranberries

Recommended Dressing: Honey Mustard

Southwest Salad \$11.90

Mixed Greens, Tomatoes, Cheese, Roasted Corn, Golden Raisins, Cranberries, Tortilla Crisps

Recommended Dressing: Southwest Ranch

Fig Salad \$10.90

Mixed Baby Greens, Golden Raisins, Dried Figs, Candied Walnuts, Blue Cheese Crumbles

Recommended Dressing: Balsamic Vinaigrette

Spinach Salad \$10.90

Spinach, Seasonal Fruit, Strawberries, Blue Cheese Crumbles, Cranberries, Almonds

Recommended Dressing: Raspberry Vinaigrette

Wrap Boxes

Wrap Box comes with fire grilled wrap, chips & fresh baked cookie. Sub premium side for \$4.00

Shrimp Salad \$15.90

House Made Shrimp Salad Spinach, Roasted Corn Relish, Tarragon Aioli

Smokey Southwest Chicken \$13.50

Spicy Fire Grilled Chicken, Two Cheeses, Crisp Tortillas, Lettuce, Southwest Ranch

Prime Steak \$14.90

Grilled Steak, Roasted Peppers, Blue Cheese Crumbles, Caramelized Onions, Baby Greens, Horseradish Aioli

Asian Crunch \$11.90

Almond Rosemary Crusted Chicken, Ginger Apricot Coleslaw, Chile Peanut Aioli

Panini Boxes

Panini Box comes with full panini, chips & fresh baked cookie. Sub premium side for \$4.00

Grilled Prime Steak \$14.90

Grilled Steak, Roasted Peppers, Blue Cheese Crumbles, Caramelized Onions, Baby Greens, Horseradish Aioli

Crispy Tenderloins of Chicken \$11.90

Original Or Smokey/Cajun Style, Crispy Ale Laced Chicken Lettuce, Two Cheeses, Honey Mustard

Grilled Chicken BLT \$13.50

Fire-Grilled Chicken, Candied-Peppered Bacon, Avocado, Lettuce, Tomatoes, Sprouts, Bacon Aioli

House Turkey Club \$11.90

House Roasted Turkey, Candied-Peppered Bacon, Two Cheeses, Lettuce, Tomatoes, Bacon Honey Mustard, Aoli

Grilled Salmon \$15.90

Grilled Salmon, Avocado, Lettuce, Tarragon Aioli, Corn Cilantro Relish

Market Salad \$11.90

Mixed Baby Greens, Mandarin Oranges, Candied Walnuts, Golden Raisins, Cranberries Apples, Toasted Almonds

Recommended Dressing: Balsamic Vinaigrette

Mediterranean Salad \$10.90

Mixed Greens, Feta Cheese, Tomatoes, Olive Salad, Grilled Onions, Toasted Almonds, Fresh Herbs, Red Grapes

Recommended Dressing: Ginger Apricot

Vinaigrette

Super Green Asian Salad \$11.90

Edamame, Pickled Ginger, Avocado, Szechuan Peanuts, Beets, Sesame Seeds, Quinoa Curried Cauliflower

Recommended Dressing: Dijon vinaigrette

Super Green Mediterranean

Salad \$11.90

Feta Cheese, Olive Tapenade, Grilled Onions, Toasted Almonds, Red grapes, Quinoa, Beets, Curried cauliflower

Recommended Dressing: Strawberry Balsamic

Vinaigrette

Vegetable \$11.90

Grilled Zucchini, Grilled Onions, Olive Salad, Avocado, Grilled Squash, Feta Cheese, Balsamic Vinaigrette, Baby Greens

Turkey Club \$11.90

Roasted Turkey, Candied-Peppered Bacon, Two Cheeses, Lettuce, Tomatoes, Bacon Honey Mustard, Aioli

California Turkey Club \$11.90

Turkey, Sprouts, Avocado, Baby Greens, Tomatoes, Mixed Cheese, Honey Mustard

Chilled Salmon BLT \$15.90

Grilled Salmon, Sprouts, Baby Greens, Avocado, Tomatoes, Bacon Aioli

Burger Boxes

Burger Box comes with burger, chips & fresh baked cookie. Sub premium side for \$4.00

Black Bean Burger Box \$14.90

Black Beans, Rice, Avocado, House Pickled Jalapeños, Baby Greens, Tomatoes, Roasted Corn Relish, Horseradish-Honey Mustard Sauce

Bison Burger Box \$15.90

Bison Beef Burger Blend, Baby Greens, Blue Cheese Crumbles, BBQ, Horseradish Aioli

Salmon Burger Box \$14.90

In House made Salmon Patty, Baby Greens, Roasted Corn Relish, Pickled Jalapeños & Onions, Avocado, Horseradish-Honey Mustard Sauce

Impossible Burger Box \$15.90

Jalapeño Pimento Cheese, BBQ Sauce, Roasted Tomatoes, Avocado, House Pickled Onions, Baby Greens, Alfalfa Sprouts, Bacon Aioli

Butcher Blend Burger Box \$14.90

Jalapeño Pimento Cheese, BBQ sauce, Tomatoes, Baby Greens, Bacon Aioli

Salad Platters

Based on add on salad. Proteins are available to add on for additional costing

Small: Serves 10	\$55 (+\$4.5) for Super Green Salad
Medium: Serves 20	\$95 (+\$9) for Super Green Salad
Large: Serves 40	\$170 (+\$18) for Super Green Salad

Proteins Platters: (per serving)

Almond Rosemary Crusted Tuna	\$5.90
Crispy Ale-Laced Chicken Tenders	\$4.90
Fire-Grilled Chicken Breast	\$4.90
Blackened Lime Shrimp	\$5.90
Grilled Salmon	\$5.90
Grilled Prime Steak	\$5.90
Searred Tofu	\$4.90
Almond Rosemary Chicken Skewers	\$4.90

Sandwich Platters: add \$2 each for Steak, Salmon & Shrimp

See our Box Panini & Wrap section for choices & description.

Small Sandwich Platter: Serves 8-10	\$95
Large Sandwich Platter Serves 15-20	\$169

Pinwheel Snack Time Platters:

See our Box Wrap section for choices & description.

Small Serves 6-10	\$70
Medium: Serves 10-15	\$115
Large: Serves 15-20	\$165

BARS (Minimum of 10 Orders)

Soup Bar:

\$7.90 per person, chef-inspired soups, served with gourmet toppings & grilled breads

Tomato Bisque (vegetarian, gluten free)- Grated Parmesan Cheese, Roasted Corn Relish, Caramelized Onions, Blue Cheese Crumbles, Croutons

Lentil (Vegan, Vegetarian, Gluten Free, Dairy Free)- Caramelized Onions, Green Onions, Fresh Cilantro, Fresh to Order Hot Sauce, House Pickled Jalapeños

Chicken Tortilla- Tortilla Crisp, Roasted Corn Relish, Shredded Cheese, Fresh Avocado, Fresh to Order Hot Sauce, Pickled Jalapeños

Seasonal-Ask your Catering Director For Details

Panini and Burger Bars (Available On Request)

*All build a bars for a minimum of 10 people. Contact your local catering director for details.