

Individual Entrées:

Grilled Salmon*	\$19.90
Grilled Salmon topped with Fresh Roasted Corn Relish, and your choice of one Premium Side. Your choice of: Fresh Coconut Curry Sauce OR Fan Favorite Black Bean Orange Sauce	
Crispy Tenderloins Of Chicken	\$16.90
Crispy Ale-Laced Chicken Tenders, Fried to Perfection, served with your choice of One Premium Side. Choose Two Amazing Dipping Sauces.	
Almond Chicken Skewers	\$16.90
Almond-Rosemary Crusted Skewers, served with In House Made Orange Glaze and Asian Inspired Peanut Sauce, with your choice of one Premium Side.	
Fire-Grilled Chicken	\$16.90
Two Freshly Grilled Chicken Breasts, served with your choice of one Premium Side. Your Choice: Balsamic-Cabernet Reduction, Mushroom Cream Sauce, OR Fan Favorite Coconut Curry Sauce.	
Salmon Hush Puppies	\$13.90
Hand Made Hush Puppies with Salmon and Roasted Corn, served your Choice of One Premium Side, served with Horseradish-Honey Mustard Sauce	
Prime Steak Medallion*	\$18.90
Grilled to Order Prime Sirloin Steak, Served with Your Choice of One Premium Side. Your Choice: Balsamic-Cabernet Reduction OR Fan Favorite Mushroom Cream Sauce.	
Southwestern Quinoa Rice Bowl	\$13.90
Roasted Corn Relish, Tomatoes, Black Beans, Scallions, Grilled Red Onions, Tortilla Crisps, Avocado, Drizzled with Southwestern Ranch	
Asian Quinoa Rice Bowl	\$13.90
Tomatoes, Pickled Ginger, Edamame, Scallions, Cucumbers, Szechuan Peanuts, Crispy Noodles, Avocado, Sesame Seeds, Drizzled with Peanut Sauce	
Mediterranean Quinoa Rice Bowl	\$13.90
Feta Cheese, Grilled Red Onion, Olive Tapenade, Toasted Almonds, Tomatoes, Cucumbers, Beets, Curried Cauliflower, Herbs, Drizzled with Balsamic Vinaigrette and House made Tzatziki	

Premium Sides:

\$5.90 per person

Garlic Mashed Potatoes	Indian Harvest Rice
Sweet Mashed Potatoes	French Fries
Macaroni & Cheese	Cajun Fries
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, Honey 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: \$6.9 Quart:\$9.9

Balsamic Vinaigrette, Honey Mustard, Dijon Vinaigrette, Southwest Ranch, Raspberry Vinaigrette, Ginger Apricot Vinaigrette, Strawberry Balsamic Vinaigrette & Caesar

Sauces: Pint: \$8 Quart:\$11

Coconut Curry Sauce, Black Bean Orange Sauce, Thai Peanut Sauce, Citrus Orange Sauce, Balsamic Cabernet Sauce & Mushroom Cream Sauce

Larger Premium Sides: Pint: \$10.9 Quart:\$20.9
\$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, \$150 for breakfast.

May not be combined with other offers.

BREAKFAST

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

\$29.90 per mixed dozen served with 2 spreads
Specialty House Spreads - Toasted Almond & Honey or Vegetable

**Fruit Bowl:
An Assortment of Fresh Cubed Seasonal Fruit**

Premium Small Bowl (Feeds 6 - 12 people) \$45

Premium Large Bowl (Feeds 12 - 18 people) \$75

**Sliced Fruit Tray:
Elegant Display of Fresh Sliced Fruit & Berries**

Premium Small Tray (Feeds 6 - 12 people) \$45

Premium Large Tray (Feeds 12 - 18 people) \$75

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

Breakfast Bowls \$10.90 per person

Southwestern scrambled eggs, cheese, diced tomato, corn relish, pickled jalapeno and onion, on a bed of brunch potatoes, drizzled with harissa ketchup

Bacon & Egg scrambled eggs, cheese, candied peppered bacon, on a bed of brunch potatoes, drizzled with harissa ketchup

F2O Classic scrambled eggs, cheese, on a bed of brunch potatoes, drizzled with harissa ketchup

Scrambled Egg Platters \$10.90 per person

Served with potatoes and choice of bacon or sausage

Savory Breakfast Bacon(3 slices) \$3.5

Sausage Patties - 2 pieces: \$3.5

Breakfast Potatoes \$3.50

Breakfast Panini Boxes: also available served with breakfast potatoes

Breakfast Platters (per sandwich) **signature scrambled eggs, served on Ciabtta**

bread with gourmet toppings

Egg Panini \$7.70

Egg & Cheese Panini \$7.70

Bacon, Egg & Cheese Panini \$7.70

Sausage, Egg & Cheese Panini \$7.70

Southwestern & Egg Panini \$7.70

Crispy Tender, Egg & Cheese \$7.70

Panini Salmon & Egg Panini \$9.70

Steak and Egg Panini \$9.70

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 \$17.9

Hot Coffee or Hot Chocolate: Gallon \$19.9 includes cups, creamer

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 \$12.90

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

Caesar Salad \$12.90

Crisp Romaine Blend, Aged Parmesan, Herb Croutons
Recommended Dressing: Caesar

Club Salad \$12.90

Mixed Greens, Toasted Almonds, Bacon, Tomatoes, Cucumbers, Avocado, Cheese, Golden Raisins, Cranberries
Recommended Dressing: Honey Mustard

Southwest Salad \$12.90

Mixed Greens, Tomatoes, Cheese, Roasted Corn, Golden Raisins, Cranberries, Tortilla Crisps
Recommended Dressing: Southwest Ranch

Cobb Salad \$12.90

Mixed Greens and Romaine Blend, Blue Cheese Crumbles, Diced Tomatoes, Crispy Candied Peppered Bacon, Hard Boiled Eggs, Pickled Cauliflower and Beets, Scallions, Watermelon Radish
Recommended Dressing: Yuzu Pineapple HorseRadish Ranch

WRap Boxes

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 \$13.90

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 \$13.90

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

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 \$12.90

Mixed Baby Greens, Mandarin Oranges, Candied Walnuts, Golden Raisins, Cranberries Apples, Toasted Almonds
Recommended Dressing: Balsamic Vinaigrette

Mediterranean Salad \$12.90

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

Recommended Dressing: Ginger Apricot Vinaigrette

Spinach Salad \$12.90

Spinach, Seasonal Fruit, Strawberries, Blue Cheese Crumbles, Cranberries, Almonds
Recommended Dressing: Raspberry Vinaigrette

Super Green Asian Salad \$12.90

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

Recommended Dressing: Dijon vinaigrette

Super Green Mediterranean

Salad \$12.90

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

SmokeHouse Burger Box \$14.90

Butcher Blend Fire Grilled Burger, Smoked Cheddar Cheese, Crispy Tobasco Onions, Romaine Lettuce, House made Pickles, Grilled Tomatoes Dressed with BBQ and Campfire Mayo.

Butcher Blend Burger Box \$14.90

Jalapeno 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

Medium: Serves 20 \$95

Large: Serves 40 \$170

Proteins Platters:

\$6.20 (per serving)

Grilled Salmon*

Blackened Shrimp

Almond Crusted Tuna*

Grilled Prime Steak

\$4.20 (per serving)

Salmon Hush Puppies

\$5.20 (per serving)

Blackened Chicken Tenders

Ale Laced Chicken Tenders (original or Spicy)

Fire Grilled Chicken Breast

Almond Crusted Chicken Skewers

Seared Tofu

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 \$99

Large: Serves 15-20 \$149

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 \$16.9-\$17.9pp)

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