

2019 Graduation Menus

PERFECT FOR DROP OFF'S OR WE ARE PROUD TO OFFER FULL SERVICE FOR ADDITIONAL FEES. DISPLAY ITEMS COME COMPLIMENTARY WITH FULL SERVICE CATERING.

MENUS COME COMPLETE WITH WARMING UNITS AND DISPOSABLE PLATES, FLATWARE, NAPKINS AND SERVICEWARE

*PRICING EXCLUDES TAX AND 18% ADMIN/DELIVERY FEES



Station Menus

Pricing \$18 per person for two stations \$22 for three Stations

Taco Bar Choose Two Types:

Brisket Taco-Tinga and Chipotle braised brisket, tomatillo salsa, red onion, cilantro + lime wedges

Tex Mex Chicken Taco- Spicy braised chicken, romaine lettuce, tomatoes, shredded cheddar

Tacos De Carne Asada-Chipotle grilled skirt steak, salsa verde, onion cilantro + lime

Swiss Chard & Chipotle Taco- Smokey Swiss chard, onions, mushrooms, sweet corn + adobo chilis

Yucatan Shredded Pork Tacos- Anachiote leaf wrapped braised pork, queso fresco, iceberg lettuce + cilantro

Tacos De Pollo- Slow braised chicken, Mexican cinnamon and orange spices, street corn + guacamole

Mac and Cheese Bar

Fontina and White Cheddar Mac and Cheese with the Following Toppings

-Shredded smoked gouda, scallions, bacon bits, panko, parsley, chopped tomato and onions, jalapenos

Slider & Wing Bar

Choose a Slider and a Wing

Summer Pig Slider-Slow braised pork belly, soy, molasses, rock sugar, ginger root + star anise-Served with Asian Slaw

The Slop and Slather- Whole packer beef brisket and its ends, EE rub, Dark brown sugar pickled slather + a robust consommé mop

EE's Grilled Wings- Grilled wings rubbed in EE's signature rub, served with ranch and BBQ sauce

Sticky Wings-Grilled wings, honey, soy sauce, ginger, sesame oil + Asian chili sauce

Chili Lime Wings- Honey, EE's chili powder blend, garlic + lime

Crostini Station

Build your own crostini-Toasted Baguette Please Choose Three Toppings

-Mozzarella Caprese Crostini- Fresh curd mozzarella, cherry tomatoes, fresh basil, julienned basil, balsamic glaze

-Shepard's Crostini- Fruition Shepard's Halo, fig jam, prosciutto, baby arugula

-Summer Bliss Crostini- Gorgonzola, pear, honey, roasted walnuts and candied sage leaves

-The Artistic- Artichoke heart, tomato, red onion, fresh spinach, tomato, aioli, + Romano

The Spiced Pear- pears, cinnamon, maple syrup, Balsamic, Pomegranate Arils + Cinnamon cream

Crudite Bar

French Carrots- Red - Yellow and Orange Bay Bells-Cucumber Coins - Honey Roasted Cauliflower Bites- Housemade Hummus and Greek Yogurt Dill Dip



Lasagna and Chicken Buffet

\$22 per person + tax and delivery

Spinach salad, cranberry, feta, almond and raspberry vinaigrette

Porcini Braised Chicken Thighs- Braised chicken thighs, porcini mushrooms, white wine and fresh herbs

Braised Short Rib Lasagna- Sheets of pasta layered with braised short rib, basil plum tomatoes and melted Fruition Farms Pecorino cheese and grana pandano

Roasted Vegetable- Zucchini, Summer Squash, Carrots, Broccoli + EVOO

EE Easy Pasta Buffet

\$15 per person

For parties 20 to 40 choose two

For parties 40+ choose three

- The Vegetal- Fusilli, grilled zucchini, pepper, spinach and tomato with white wine burre blanc
- Garganelli pasta filled with pork sausage, pecorino cheese, cognac, white wine sauce, lemon zest
- Fusilli with EE's bolognese sauce
- Penne, grilled chicken, asparagus + alfredo cream
- Fusilli with Buckhead Tri Tip, Mushrooms- Spinach, and caramelized onions in creamy alfredo

Served with traditional Caesar Salad and bread

