

radial

CATERING KITCHEN

hors d'oeuvres

Chorizo Fig Newtons

Goat cheese, beer battered | \$20 / dozen

Arepas

BBQ Pork, red onion jam | \$18 / dozen

Savory Cannollis

Gorgonzola cream, figs, pistachios | \$20 / dozen

Sweet Potato Falafel

Tzatziki, red onion jam | \$18 / dozen

Chicken Tostones

Coconut milk, corn | \$20 / dozen

Lobster Rolls

Mini brioche | market

Chicken Tinga Tostadas

Corn tortillas | \$18 / dozen

Ahi Tuna Tacos

Lime crema | \$24 / dozen

Bacon Wrapped Dates

Medjool dates stuffed with garlic, roasted in applewood-smoked bacon
\$16 / dozen

Empanadas

Hand-rolled, beef, chicken or veg | \$18 / dozen

Turkey Meatballs

Seasoned, baked, chipotle bbq sauce | \$18 / dozen

platters

Antipasto

Local salami, pepperoni, prosciutto, assorted cheese, crackers | \$85 each

Mediterranean

Hummus, marinad vegetables, pepperoncini, feta, pita | \$75

Pate

Local pate selections, crostini | \$80

Torte Sampler

Mango-pineapple-curry, smoked salmon, bleu cheese with crackers | \$65

Smoked Salmon

With capers, pickled red onion, lemon | \$75

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Salmon Brochettes

Hoisin-soy-citrus marinated, lightly seared | \$18 / dozen

Shortrib Sliders

Brioche bun, red onion jam or horseradish cream | \$24 / dozen

BBQ Pork Biscuits

Smoky bbq sauce, sweet potato or buttermilk-herb biscuits | \$18 / dozen

Deviled Eggs

Pimiento cheese or 'southern' | \$18 / dozen

Smoked Salmon | \$20 / dozen

Crunch Rolls

Salmon, crab, veg with sushi rice, Nori wrap, panko bread crumbs
\$18 / dozen

Bruschetta

Crostini topped with your choice of tomato, mushroom, or goat cheese
\$18 / dozen

Goat Cheese Lollipops

Toasted pecans, coriander, rosemary | \$18 / dozen

Crab Cakes

Maryland-style, remoulade | \$24 / dozen

Mini Quiche

Choice of filling and cheeses | \$18 / dozen

Black Bean Cakes

Plantain salsa, orange-mojito glaze | \$18 / dozen

Mozzarella-Tomato Skewers

Fresh basil, balsamic glaze | \$18 / dozen

cheese

Mascarpone-honey-coffee

Italian triple-cream cheese, cloverleaf honey, ground espresso | \$40 each

Brie

Apricot-almond-brown sugar topping | \$55

Brie en Croute

Wrapped in puff pastry | \$55

Bocconcini

Marinated baby mozzarella | \$55

Board

Choose three, served with house-made rosemary crackers | \$75

[local goat, manchego, tetilla, aged sheep's milk, cheddar, maytag bleu, camembert, dry jack, pecorino]

- All items are made with organic, all-natural and local ingredients where possible.
- Unless otherwise noted, all items serve 15-20 guests.

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proteins*

Cider-braised Pork Shoulder

Garlic mashed potatoes | \$11 / person

Sugar-braised Pork

Coconut corn pudding | \$11 / person

Peanut Chicken

Organic brown rice | \$11 / person

Short Ribs

Zinfandel-braised, parsnip-potato puree | \$15 / person

Adobo Short Ribs

Coconut corn pudding | \$15 / person

Shrimp Escabeche

Herb-poached shrimp, marinated in herbs & seasonings, 3 pounds
\$11 / person

Shrimp Cocktail

Served chilled, chipotle cocktail sauce, mignonette, 3 pounds
\$11 / person

Pork Loin

Apple-onion chutney or mango-chile glaze | \$11 / person

Pork Tenderloin

Apricot glaze or garlic butter | \$12 / person

Beef Tenderloin

Whole with horseradish creme, ginger-soy or bleu cheese sauce
\$17 / person

Prime Rib

Whole, boneless, with horseradish creme | \$17 / person

Applewood-Smoked Ham

Maple-Bourbon glaze | \$11 / person

Roasted Turkey

Traditional with dressing | \$12 / person

Cuban Turkey

Bacon and mojo marinated, with black bean-rice dressing | \$12 / person

*Minimum 10 guests

vegan options

APPETIZERS

- Black Bean Sliders
- Walnut-Lentil Sliders
- Portabello Mushroom Sliders
- Hummus
- Eggplant Tahini
- Vegetable Crunch 'Sushi' Rolls
- Korean Tofu Satay
- Sweet Potato Falafel
- Tofu 'Crab' Cakes

ENTREES

- Curried Chickpeas with Vegetables
- Texas BBQ Seitan with Collards
- Butternut Squash Chile Rellenos or Enchiladas
- Freekah-Vegetable 'Meatballs'
- Mushroom Pot Pie
- Superfood Salad

DESSERTS

- Vegan Chocolate-Espresso Cake
- Vegan Cheesecakes (my fave is Sweet Potato or Pumpkin)
- Vegan Fruit Crisps (also gluten-free)
- Vegan Cookies (Oatmeal, Peanut Butter)

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boxed lunches

Turkey

Roasted in house, mango chutney, choice of cheese, on local wheat | \$8

Black Forest Ham

Smoked, red onion jam, dijon mustard, on local rye | \$8

Tuna Salad

Mediterranean tuna salad, sprouts, white bean spread, pumpnickel | \$8

Corned Beef

1000 island, red onion, on local rye | \$8

Hummus

Local sprouts, organic tomato, multi-grain bagel | \$7

Club Wrap

Turkey, ham, provolone, avocado, bacon, spinach wrap | \$8

Club Wrap

Turkey, black forest ham, bacon, roast beef, lettuce, tomato, dijonaise | \$9

Spicy Pimiento

Tillamook cheddar, roasted red peppers, garlic, tomato, on multi-grain bagel | \$7

Portabello

Marinated, roasted red peppers, caramelized onion, mayo, provolone, on wheat bun | \$8

Chicken Salad

All-natural/local chicken, apples, currants, almonds, red onion, on local wheat | \$8

adds - \$1.50 each

Kettle Chips

Buttermilk Slaw

Pasta Salad

Garden Salad

Organic Coffee Brownie

Blondie Bars

Cookies - Compost,

Oatmeal, Chocolate Chip

adds - \$2 each

Fresh Fruit

Caesar Salad

Spinach Salad

adds - \$2.50 each

Canned Sodas: Coca-Cola, Diet Coke, Sprite, Diet Sprite, Fresca, Iced Tea

- All items are packaged in 100% post-consumer recycled paperboard boxes with 100% recycled napkins and compostable, vegetable-based flatware.
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dips/spreads

Artichoke Dip

Mozzarella, parmesan, garlic, butter | \$65 / quart

French Onion Dip

Caramelized onions, sour cream, seasonings | \$40 / quart

Crab Dip

Jumbo lump & claw meat, horseradish, citrus, garlic | \$75 / quart

Curry Cheese Torte

Cream cheese, curried pineapple-mango chutney | \$50 / quart

Guacamole

Ripe avocado, poblano peppers, roasted tomato, cilantro, red onion | \$50 / quart

Hummus

Black bean, roasted red pepper, traditional | \$40 / quart

Spicy Pimiento

Tillamook cheddar, roasted red peppers, garlic | \$40 / quart

Beer-Cheese Fondue

Served with crostini, offered in-house only | \$50 / quart

desserts

Minis

Jewel box assortment | \$3/person, minimum of 20 guests required

*minimum order may be required

• Sweet Potato Cupcakes

• Pumpkin Cheesecake Squares

• Lemon bars

• Chinese Almond Cookies

• Butterscotch-Coconut Bars

• Black-White Brownie Bites

• Fruit Trifles

• Ginger Snaps

• Lemon Cheesecakes

• Caramel Cakes

• Three Chocolates Cakes

• Oatmeal-Currant-Pecan Cookies

• Hummingbird Cake

• Carrot-Coconut Cake

• Chocolate-Peanut Butter Cake

• Toasted Coconut Cake

And many more options - just ask!

breakfast

- Menus require a minimum of 10 people and minimum 24 hour notice
- Delivery charges are based on timing and event location
- Equipment rental fees may apply
- Prices are negotiable based on volume or nonprofit status
- Custom menus available for your event
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basic continental

A selection of bagels with freshly baked buttermilk biscuits, cream cheese, preserves and butter. Served with seasonal and organic fruit | \$3.99 per person
Add organic coffee or fresh Arden's Garden OJ | \$1.99 per person

hot breakfast buffet

Scrambled cage-free eggs, choice of breakfast meats (vegetarian sausage, bacon, sausage, turkey bacon), buttermilk biscuits and rosemary-fennel gravy or challah french toast | \$9.29 per person
Add organic coffee or fresh Arden's Garden OJ | \$1.99 per person

hashes

\$9.29 per person. All served with scrambled eggs. Minimum order may be required.

Vegan Tamari-marinated tofu, yellow onions, red bell peppers, broccoli, mushrooms, fresh sage & parsley, roasted red skin potatoes

Red Flannel Corned beef, onions, red peppers, oven-roasted potatoes

Turkey or Beef Brisket Onions, red peppers, oven-roasted potatoes

Hollandaise sauce: Add \$1 per person

breakfast casseroles

Bacon & Cheddar \$8.29 per person

Baked on a potato 'crust' with cheddar cheese, red onion, tomato, crumbled bacon and cage-free scrambled eggs

Sausage & Onion \$8.29 per person

Baked on a biscuit crust with southern-style sausage, caramelized onions, provolone cheese, fresh sage

Smoked Salmon \$8.99 per person

Baked on a pastry crust with smoked salmon, green onion, cream cheese and sundried tomatoes

Vegetable Florentine \$8.29 per person

Grilled portabella mushrooms, fresh spinach, tomato, onion and cage-free eggs baked on a whole wheat crust

baked french toast

\$8.29 per person

Cream Cheese & Maple Thick challah stuffed with cream cheese, glazed with pure maple syrup and baked

Strawberry Rhubarb Our signature french toast! Thick challah baked with a hint of sour cream and strawberry-rhubarb compote

Blueberry Streusel Homemade blueberry syrup over thick vanilla-battered challah. Baked with a hint of sour cream and topped with streusel topping

Bananas Foster Thick french bread baked with cream cheese and a sauce of caramelized bananas. Inspired by the classic New Orleans brunch dish!

add our famous pecan cinnamon rolls!

\$3.99 each (full size) \$2.29 each (minis)

Canned sodas and bottled water available at \$2.50 each

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