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figs&honey
catering

**Catering
Collection
2026**

Easy • Quick • Delicious • Simple

ORDERING

Placing Your Order

Place your order through our online menu at figsandhoneycatering.usegraze.com or contact our team at info@figsandhoneycatering.com or 404.745.9561. Our sales office is open Monday through Friday from 9am to 5pm. All orders must be submitted at least five business days in advance.

Delivery & Pick Up

Pick up from our kitchen at no additional cost, or take advantage of our delivery service seven days a week starting at \$45. We travel up to 30 miles from North Atlanta.

Weekday minimums: \$500 (pickup), \$1,600 (delivery), \$2,500 (staffed)

Weekend minimums: \$1,000 (pickup), \$2,500 (delivery), \$5,000 (staffed)

Payment & Cancellation

We request payment in full when placing orders. We accept all major credit cards, wire, or e-check. A 3% platform fee will be added to all orders paid by credit card.

Cancellations for corporate orders must be received with no less than three business days notice. Cancellations made within the cancellation window are subject to charge (typically 50% of food and beverage charge). If food has been prepared, full food charge will be billed.

Allergens & Dietary Restrictions

Please let us know if you have any dietary restrictions. Many items can be modified to be vegetarian, vegan, gluten-free, or nut-free if not already.

Full Service Catering

Interested in full service catering including custom menus, event staff, rentals, bar service, and decor? We provide all of these services between us and our sister company District Events & Catering. Let us know and we'll discuss your event in detail.

◊ BEVERAGES

- **Hot Coffee — \$25**

Fresh-brewed regular or decaf in an insulated carton. Serves approximately 10 guests. Includes cups, sugars, real cream, and stir sticks.

- **Hot Tea — \$20**

Steaming hot water in an insulated carton with an assortment of premium tea bags. Serves approximately 10 guests. Includes cups, honey, and stir sticks.

- **Assorted Juices — \$10**

Classic Southern sweet or crisp unsweet, served cold with fresh lemon wedges. One gallon serves approximately 12 guests.

- **Iced Tea — \$15**

Classic Southern sweet or crisp unsweet, served cold with fresh lemon wedges. One gallon serves approximately 12 guests.

- **Lemonade — \$15**

Bright and refreshing house-made lemonade. One gallon serves approximately 12 guests.

- **Soft Drinks — \$18**

Coca-Cola, Diet Coke, or Sprite. Cold and ready to serve.

- **Bottled Water — \$18**

Coca-Cola, Diet Coke, or Sprite. Cold and ready to serve.

- **Sparkling Water — \$18**

Premium sparkling water, 12 bottles per order.

- **Ice — \$5 per 10 lb bag**

Because someone always forgets the ice.





◊ BREAKFAST

*Start the day right. Presented on eco-friendly platters with serving pieces included.
30 person minimum per selection for delivery*

◊ The Breakfast Table

- **Breads & Spreads — \$12 pp**

A bakery-fresh spread of flaky croissants, golden Danish pastries, and warm muffins alongside New York-style bagels. Served with whipped cream cheese, sweet butter, and seasonal fruit preserves, plus a colorful array of fresh-cut fruit.

- **All American — \$12 pp**

The full spread: fluffy scrambled eggs, your choice of savory chicken or turkey sausage, crispy Applewood bacon, and our legendary house-seasoned breakfast potatoes with a perfect golden crust.

◊ Breakfast Sandwiches

- **NY Special — \$14 pp**

House-cured, cold-smoked salmon crumbled over a toasted everything bagel with silky cream cheese, paper-thin red onion, and briny capers. A proper deli experience.

- **California Croissant — \$12 pp**

Creamy avocado spread, crispy bacon, roasted turkey, and melted Muenster cheese tucked into a warm, buttery croissant.

◊ Burritos

- **CHORIZO, EGG & AVOCADO \$8 per person**

Spiced Mexican chorizo with fluffy scrambled eggs, melted cheese, and rich avocado crema, wrapped in a warm flour tortilla. Comes with our signature house potatoes.

- **CHORIZO, EGG & AVOCADO \$8 per person**

Crispy fried chicken tenders with scrambled eggs and gooey melted cheese in a flour tortilla. The handheld breakfast that means business.

- **TOFU SCRAMBLE BURRITO (V) \$7 per person**

Seasoned tofu scramble with roasted potatoes and sautéed peppers, wrapped up and ready to fuel the morning.

◊ Sides & Add-Ons

- **FRESH FRUIT (VG, GF) \$6 per person**

Seasonal fruit, chopped in a bowl or artfully arranged on a tray.

- **YOGURT PARFAIT (VG, GF) \$8 per person**

Layers of creamy yogurt, crunchy granola, and fresh berries. Individual portions.

- **CHEESE GRITS (VG, GF) \$5 per person**

Stone-ground grits slow-cooked with sharp cheddar until rich and creamy. Southern comfort in a bowl.

- **BREAKFAST POTATOES (VG, GF) \$4 per person**

Crispy-edged, golden cubes with our signature house seasoning. The potatoes people ask about.

- **OVERNIGHT OATS (VG, GF) \$3 per person**

Rolled oats softened overnight in milk with cinnamon and a touch of chocolate. Cool, creamy, and ready to eat.

◊ SANDWICHES AND WRAPS

Individual sandwiches and wraps. 10 piece minimum per selection.

50 person minimum for delivery.

◊ Sandwiches — \$14 Trayed - \$15 Boxed

● Pesto Chicken

Herb-marinated grilled chicken breast layered with house-made basil pesto, aged provolone, vine-ripe tomato, and crisp greens on toasted artisan ciabatta.

● PECAN CHICKEN SALAD ON CROISSANT

Tender shredded chicken folded with toasted pecans and tart sun-dried cranberries in a light mayo dressing, nestled in a buttery croissant with crisp greens.

● CLASSIC CLUB

The triple-decker done right: layers of roasted turkey, pit-smoked ham, and crispy bacon with Swiss cheese, garden greens, and ripe tomato. Honey mustard and mayo on the side.

● TURKEY, BACON & GUACAMOLE

Sliced roasted turkey with smoky Gouda, ripe tomato, and fresh-made guacamole, finished with chipotle aioli on crusty ciabatta.

● PIMENTO CHEESE ON CROISSANT (VG)

Our house pimento cheese recipe—creamy, tangy, with just a little heat—on a buttery croissant with lettuce and tomato. Add bacon +\$2.

● HAM & SWISS

Honey-glazed ham with nutty Swiss cheese, crisp lettuce, tomato, and shaved red onion on a French baguette with Dijon spread.

● ROAST BEEF & CHEDDAR

Slow-roasted, preservative-free beef sliced thin with sharp cheddar and peppery arugula pistou on a crusty French baguette.

● TUNA SALAD

Albacore tuna mixed with dill Dijonnaise, crisp celery, and red onion, served on a French baguette with lettuce and tomato.

● PORTOBELLO MUSHROOM (VG)

Fire-grilled portobello cap with roasted red peppers, tender eggplant, summer squash, and carrots on toasted ciabatta with house-made hummus. Hearty enough to convert the carnivores.

◊ Wraps — \$14 Trayed - \$15 Boxed

● CALIFORNIA TURKEY

Sliced turkey with fresh guacamole, cool cucumber, crisp lettuce, ripe tomato, and melted provolone in a grilled flour tortilla.

● MEDITERRANEAN (VG)

House-made hummus with crumbled feta, cool cucumber, briny kalamatas, red onion, and garden greens. A trip to the islands.

● CHICKEN CAESAR

Grilled chicken breast with crisp romaine, shaved Parmesan, and creamy Caesar dressing wrapped tight.

● BUFFALO CHICKEN

Blackened chicken tossed in spicy buffalo sauce with cool ranch, tangy blue cheese crumbles, lettuce, tomato, and red onion. Bring the heat.

● SPICY THAI

Grilled chicken breast with crunchy Asian slaw and sweet chili aioli. A little sweet, a little heat, all delicious.

● LAMB GYRO

Seasoned lamb with cool tzatziki, fresh lettuce, and ripe tomato wrapped in warm pita bread.

◊ SALADS

BUFFET STYLE: \$12 per person — Displayed on eco-friendly trays

GRAB-N-GO: \$13 per person — Individual boxes with dressing

Fresh, colorful, and satisfying.

Add protein to any salad.

Grilled Chicken +\$3 | Steak +\$6 | Shrimp +\$5

- **GREEK (VG, GF)**

Crisp greens topped with crumbled feta, briny kalamatas, cool cucumber, tangy pepperoncini, red onion, and ripe tomato with our house Greek vinaigrette.

- **SPINACH (VG, GF) contains nuts**

Baby spinach with sweet mandarin oranges, shaved carrots, pickled red onion, toasted pecans, and crumbled feta. Bright and beautiful.

- **SUMMER SALAD (VG, GF) contains nuts**

Local greens with cool cucumber, cherry tomatoes, red onion, fresh mint, and creamy goat cheese. Topped with grilled peaches or fresh strawberries, depending on what's ripe.

- **CHEF'S SALAD (GF) \$15 per person**

Sliced ham and turkey with sharp cheddar, hard-boiled egg, cherry tomatoes, and crisp romaine. Classic deli style with ranch.

- **CAESAR (VG)**

Crisp romaine hearts with shaved Parmesan, house-made croutons, and creamy Caesar dressing. The one everyone orders.

- **HOUSE SALAD (VG, GF)**

Local artisan greens with cherry tomatoes, cool cucumber, red onion, and fresh herbs, dressed simply with lemon and cracked pepper.

- **COBB (GF) \$15 per person**

The full production: grilled chicken, hard-boiled egg, crispy bacon, ripe avocado, cherry tomatoes, tangy blue cheese, and red onion over local lettuces with ranch dressing.

AVAILABLE DRESSINGS

Ranch · Blue Cheese · Balsamic Vinaigrette · Caesar · Honey Mustard · Greek Vinaigrette · Red Wine Vinaigrette · Italian



PROTEIN BOWLS

*Build your perfect bowl. Served chilled and ready to enjoy.
10 bowl minimum per selection | 30 person minimum for delivery*

Step 1: Choose Your Base

- Jasmine Rice (GF)
- Quinoa (GF)
- Lentils (GF)

Step 2: Choose Your Protein

- Chicken —Buffet \$18 / Individual \$16
- Tofu (V) —Buffet \$19 / Individual \$18
- Salmon —Buffet \$21 / Individual \$20
- Steak —Buffet \$23 / Individual \$22

Step 3: Choose Your Bowl Style

● TUSCAN SUMMER

Cool cucumber, ripe tomato, pickled peppers, red onion, fresh basil, and creamy mozzarella with a bright red wine vinaigrette.

● SOUTH OF THE BORDER

Black bean and corn salsa, fresh tomatoes, cilantro, and cotija cheese with your choice of creamy avocado or smoky ancho cream.

● FAR EAST

Crunchy cucumber, shredded carrots and cabbage, fresh cilantro, scallions, and toasted sesame seeds with gochujang aioli or honey sesame dressing.

● ALOHA

Edamame, sweet pineapple, crunchy carrots, cool cucumber, fresh jalapeño, and cilantro with ponzu sauce or wasabi mayo.

● SANTORINI

Chickpeas, cucumber, roasted eggplant, cherry tomatoes, kalamata olives, and crumbled feta with sun-dried tomato aioli or cool tzatziki.



◊ APPETIZERS

Impressive bites that get the conversation started.

48 pieces per tray | Plan 6-8 pieces per guest for 1 hour, 8-10 for 2 hours



◊ Premium Selection \$280 per tray of 48 pieces

- **Tenderloin Sliders**
Rosemary-kissed beef tenderloin, seared to rosy perfection, topped with velvety béarnaise on a toasted brioche bun.
- **American Beef Sliders**
Classic mini burgers with American cheese, crunchy pickles, and the works—ketchup, mustard, mayo—on soft buns.
- **Tenderloin Skewers**
Cubes of rosemary-roasted beef tenderloin with earthy wild mushrooms on bamboo picks.

◊ Signature Selection \$230 per tray of 48 pieces

- **Steak Skewers**
Teriyaki-glazed steak with sweet pineapple, scallions, and toasted sesame. Sweet and savory in one bite.
- **Black and Blue Crostini**
Grilled skirt steak with tangy blue cheese cream and blistered cherry tomatoes on toasted crostini.
- **Roast Beef Sliders**
Slow-roasted beef sliced thin with pickled red onion, nutty Swiss, and zesty horseradish aioli.
- **Chicken Tikka Sliders**
Yogurt and spice-marinated chicken, grilled with char marks and served with cooling mint yogurt.
- **Mini Lamb Gyros**
Seasoned lamb with cool tzatziki, crisp lettuce, and tomato on mini pita.

◊ Classic Selection

\$190 per tray of 48 pieces

- **SHRIMP COCKTAIL (GF)**
Jumbo Gulf shrimp, poached and chilled, with zesty house cocktail sauce and fresh lemon.
- **MOZZARELLA ARANCINI**
Golden-fried risotto balls with a molten mozzarella center, served with our slow-simmered marinara.
- **CHICKEN & WAFFLE SLIDER**
Crispy buttermilk fried chicken tender perched on a mini Belgian waffle, drizzled with Georgia hot honey. Southern brunch meets cocktail hour.
- **CUBAN SLIDER**
Tender pork carnitas with ham, tangy pickles, melted Swiss, and honey mustard. Pressed to perfection.
- **BBQ CHICKEN SLIDER**
Slow-pulled BBQ chicken piled high with crunchy coleslaw on a soft bun.
- **CHICKEN SAMOSA**
*Flaky pastry pockets filled with spiced chicken, potatoes, carrots, and onions.
Served with tangy tamarind chutney.*
- **PORK CARNITAS (GF)**
Tender slow-braised pork with Aji Amarillo sauce, fresh cilantro, and cool avocado cream.
- **DEVILED EGGS (GF)**
*Classic, buffalo, or peppered bacon—choose your style.
The party staple done right.*



◊ Lighter Bites — \$160 per tray of 48 pieces

- **GREEK SKEWERS (VG, GF)**
Kalamata olives, cherry tomatoes, marinated artichoke hearts, and cool cucumber threaded on picks with Greek vinaigrette.
- **CAPRESE SKEWERS (VG, GF)**
Cherry tomatoes, fresh mozzarella, and kalamata olives marinated in fragrant basil pesto.
- **VEGGIE SAMOSAS (V)**
Golden, flaky pastry pockets stuffed with spiced potatoes, sweet peas, and aromatic vegetables. Served with tangy-sweet tamarind chutney.
- **FRIED MAC & CHEESE BITES (VG)**
Creamy mac and cheese, breaded and fried until golden and crispy. Comfort food you can hold.
- **PATATAS BRAVAS (VG)**
Crispy fried potato bites with spicy bravas sauce, garlic aioli, and a dusting of smoked pimentón. Barcelona in a bite.
- **BACON WRAPPED DATES**
Sweet Medjool dates stuffed with tangy goat cheese, wrapped in crispy bacon. The sweet-savory combination that disappears first.
- **HUMMUS CROSTINI (VG)**
House-made hummus with caramelized onion, crumbled feta, and kalamata olive on toasted crostini.
- **SWEET PEPPER CROSTINI (VG)**
Tangy-sweet Peppadew peppers with creamy goat cheese, crispy shallots, and fresh mint on toasted crostini.
- **MARSALA FIG CROSTINI (VG)**
Marsala-poached fig compote with creamy goat cheese and a drizzle of truffle honey. Elegant and irresistible.
- **PIMENTO CHEESE CUCUMBER CUPS (VG, GF)**
Cool cucumber cups filled with our house pimento cheese. Southern charm, no carbs.





◊ GRAZING BOARDS

Beautifully arranged boards that invite guests to gather and graze.

All boards include whipped honey, fruit preserves, and seasonal mustards or sauces

- **FRUIT & CHEESE (GF) \$100 per board**
Seasonal fresh fruit arranged with an assortment of artisan cheeses, crackers, and crostini.
Serves 8-10 as appetizer| 4-6 as main
- **SEASONAL VEGETABLES & CHEESE (GF)\$100 per board**
Fire-grilled seasonal vegetables with a selection of local cheeses, artisan crackers, and house-made dips. Serves 8-10 as appetizer| 4-6 as main
- **ANTIPASTO ASSORTMENT (GF) \$100 per board**
A Mediterranean spread of marinated vegetables, assorted pickles, briny olives, and grilled artichokes with crusty bread.
Serves 8-10 as appetizer| 4-6 as main
- **SPOTTED TROTTER CHARCUTERIE (GF)\$105 per board**
A curated selection of Spotted Trotter's finest house-cured meats—Atlanta's premier charcuterie—with artisan crackers, crostini, and antipasto accompaniments.
Serves 8-10 as appetizer| 4-6 as main

ENTREES

Substantial plates for events that call for a real meal.

*Served in eco-friendly containers | 10 person minimum for pickup, 30 for delivery
Choose one entrée with two sides and one salad.*

We'll ensure the right amount for your guest count.

Add dessert to complete the spread.

From the Land — \$30 per person

- **BUTTERMILK FRIED CHICKEN**
Golden, crispy, and juicy—our fried chicken gets a dusting of dill and comes with spicy ranch on the side.
- **LEMON THYME CHICKEN**
Herb-roasted chicken with grilled artichokes and a silky tomato butter sauce.
- **HONEY PAPRIKA CHICKEN**
Sweet and smoky roasted chicken with a cooling garlic yogurt sauce.
- **BRAISED PORK SHOULDER**
Fork-tender pork slow-braised in Cuban mojo—garlic, citrus, and spices.

From the Ranch — \$34 per person

- **SMOKED BEEF BRISKET**
Low and slow smoked brisket with our house BBQ sauce. Texas by way of Atlanta.
- **BRAISED FRENCH SHORT RIB**
Bone-in short ribs braised until fall-off-the-bone tender in a rich red wine pan sauce.
- **CHURRASCO SKIRT STEAK**
Grilled skirt steak, sliced thin, with bright Argentinian chimichurri.

🍷 From the Sea — \$34 per person

- **SOY GLAZED SALMON**

Atlantic salmon with a sweet ginger-honey glaze and a shower of toasted sesame seeds.

- **CORIANDER CRUSTED SALMON**

Salmon with a fragrant coriander crust, sugar-cured lemon, fresh dill, and tarragon aioli.

- **HERB-CRUSTED COD**

panko and fresh herbs seared crisp, served over roasted tomato broth

- **SEARED TANDOORI SHRIMP**

Jumbo shrimp marinated in tandoori spices, seared and served with vibrant green chutney and blistered cherry tomatoes.

🍷 Sides

- **Roots & Grains**

Buttermilk Garlic Mash · Herb Oil Roasted Potatoes · Honey Rosemary Roasted Sweet Potatoes · Jasmine Rice · Cilantro Lime Rice · Mac & Select Cheeses

- **Seasonal Harvest**

Elote (Mexican street corn with crema and cotija) · Soy & Garlic Sautéed Green Beans · Sweet Herbed Seasonal Squash · Southern Style Greens · Cucumber Salad · Honey & Sumac Roasted Carrots · Parmesan Roasted Broccoli

- **Salad Selections**

House Salad · Greek · Caesar · Summer Salad

THEMED STATIONS

Interactive food stations that become the centerpiece of your event.

Requires staffed event minimum (\$7,500)

Taco Station — \$35 per person

Three street tacos per guest

Warm flour tortillas, Mexican rice, seasoned black beans, shredded lettuce, cheese, pickled red onion, salsa roja, avocado salsa, sour cream, fresh lime, and tortilla chips.

- **Choose two proteins:**

Chicken Tinga • Birria-Style Beef • Seasoned Portobello Mushroom (V)

Indian Station — \$35 per person

Jeera rice, warm naan bread, chutneys, and cool raita.

- **Choose one appetizer:**

Chicken Samosa • Vegetable Samosa

- **Choose two curries:**

Butter Curry (chicken, paneer, or veg) • Tikka Masala (chicken, paneer, or veg) • Vindaloo (chicken, paneer, or veg) • Aloo Gobi • Saag Paneer • Bhindi Masala • Lamb Rogan Josh

DESSERTS

Sweet endings. Plan 2-3 pieces per guest.

All trays contain 24 pieces

Premium — \$120 per tray

Seasonal Tartlets (fruit, chocolate, pecan, or chef's choice) • Petit Fours (seasonal assortment) • Mini Cheesecake Bites • Assorted Macrons

Signature — \$100 per tray

Portuguese Custard Tortes • Gulab Jamun (fried milk balls in rose syrup with pistachio) • Chocolate Dipped Strawberries (milk, dark, or white chocolate)

Classic — \$96 per tray

Seasonal Petit Fours • Blondie Bars • Lemon Bars • Brownie Bars • fruit skewers

Cookies & Treats — \$72 per tray

Assorted Cookies (chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia) • Seasonal Macarons • Cake Pops • Mini Cupcakes