

Mad Mac's Gourmet Catering

To order, call our catering
hotline at:
404-941-9237

EatAtMacs.com



NOTE: Our food is prepared using the freshest seasonal ingredients, menu and prices are subject to change and availability.



Hors D'Oeuvres



HORS D'OEUVRES PACKAGES

LIGHT HORS D'OEUVRES

Min 20 ppl. \$18.95 per person

Choose 5

FLANK STEAK SKEWERS (GF)
Gorgonzola dip & red onion jam

BACON WRAPPED DATES (GF)
Stuffed with blue cheese

WILD MUSHROOM & GOAT CHEESE TARTLETTES (V)
With fig compote & balsamic

MINI SAVORY BACON BISCUITS
With mascarpone, local fig jam, Wisconsin smoked cheddar

MAC N CHEESE TRIANGLES (V)
Crispy fried mac & cheese with Korean spicy sweet & sour sauce.

ROASTED GREEK OLIVES (V/GF)
Orange zest, garlic, thyme, rosemary

JERK CHICKEN SKEWERS (GF)
With house-made tropical chutney

CHICKEN CHILITO
Chicken tenderloin wrapped around red, green and yellow peppers with fiery jalapeno cheese

SOUTHWESTERN CHICKEN CORN CAKES
Southwestern spiced shredded chicken on corn and jalapeno jack cakes.

CAPRESE SKEWERS (V/GF)
Marinated fresh mozzarella, tomatoes, basil, balsamic

HEAVY HORS D'OEUVRES

Min 20 ppl. \$28.95 per person

Choose 7 from above or below

ARTICHOKE & CRAB BITES (V)
Lump crab, marinated artichokes, parmesan in a savory mini crust

GLAZED SALMON SKEWERS (V/GF)
With citrus glaze

BLUE CHEESE PHYLLO PURSE (V)
With berry compote and spiced honey

SPICED SHRIMP COCKTAIL (V/GF)
Steamed with citrus and a touch of Old Bay seasoning, chilled, with classic cocktail sauce
2 pc per person

CRAB & ARTICHOKE STUFFED PORTOBELLO MUSHROOMS
Baby portobello mushrooms stuffed with crab, marinated artichokes and parmesan cheese.

FLANK STEAK SKEWERS (GF)
House seasoned, grilled, with gorgonzola dip & red onion jam

PROSCUITTO WRAPPED ASPARAGUS (GF)
With local honey grain mustard

BBQ SHRIMP & GRITS (V/GF)
Shrimp, sweet tea BBQ sauce on a savory grit cake, with green onion and blackening seasoning.

SPANAKOPITA (V)
Fresh spinach, onion, feta in a phyllo triangle

MINI BEEF WELLINGTON
Beef tenderloin, mushroom duxelle in puff pastry.



HORS D'OEUVRES

PLATTERS

Min 20 ppl. Price per person

ASSORTED LOCAL ARTISAN CHEESES (V)

With dried fruits, grapes, artisan bread & crackers

\$4.95

SMOKED SALMON PLATTER (V)

With pickled red onion, capers, cucumbers, crackers

\$8.00

FRESH VEGETABLE CRUDITE (V/GF)

Seasonal fresh vegetables, with house-made ranch dressing.

\$3.95

HUMMUS PLATTER (V)

House-made humus with assorted vegetables, pita bread & crackers.

\$3.95

ROASTED GREEK OLIVES (V/GF)

Orange zest, garlic, thyme, rosemary

\$3.95

MEAT & CHEESE PLATTER

Boar's Head meats & cheeses with grilled vegetables, marinated olives, and sliced baguette bread

\$4.95



Boxed Lunches & Sandwich Platters



EXECUTIVE BOX LUNCHES

Our signature Executive Box Lunches are made with Boar's Head meats and the freshest, seasonal produce from the local farmers' market. Each lunch is individually labelled and sealed to ensure freshness.

EXECUTIVE BOX LUNCHES

Includes Potato Chips & dessert. \$12 per person.

Choice of sourdough, wheat, marble rye or fresh baked baguette.
Gluten free options available at an extra charge. Fruit cup available for an extra charge.

LONDON BROIL ROAST BEEF

Shaved Boar's Head London Broil with cheddar, lettuce, tomato and horseradish aioli.

MESQUITE SMOKED TURKEY

Boar's Head Mesquite Smoked turkey with bacon, local fig jam, mayo, lettuce and tomato.

HAM & SWISS

Bourbon Ridge Smoked Ham, Swiss cheese, lettuce, tomato, mustard and mayo.

LITTLE ITALY

Bourbon Ridge Smoked Ham, Cotto salami, mesquite smoked turkey, Swiss cheese, lettuce, tomato, chipotle mustard.

BUFFALO CHICKEN WRAP

Boar's Head Buffalo chicken, buffalo sauce, house-made ranch dressing, romaine, tomatoes.

CAPRESE (v)

Fresh local tomatoes, fresh whole milk mozzarella, fresh basil, gourmet greens, balsamic glaze, on a baguette.

PARISIAN (V)

Double crème brie cheese, gourmet greens and crisp green apple on a baguette.

ALABAMA SLAMMER

Boar's Head Rotisserie chicken, white BBQ sauce, mushrooms, pepper jack cheese, red onions on a baguette.

GEORGIA GOLD

Boar's Head Rotisserie chicken, GA Gold sauce, pickles, red onions on a baguette.

SALAD BOX LUNCHES

Includes fresh baguette, dessert and utensils.

\$9 per person. Dressing served on the side.

Add grilled & chilled chicken for \$3 per person

Add grilled & chilled shrimp for \$7 per person.

Add smoked salmon for \$9 per person.

GREEK SALAD

Gourmet greens, herbed feta cheese, fresh tomatoes, red onions, cucumbers, Greek olives, house-made Greek vinaigrette.

SPINACH SALAD

Fresh baby spinach, bacon, goat cheese, Mandarin oranges, candied walnuts, house-made smoked honey vinaigrette.

PECAN SALAD

Gourmet greens, raisins, goat cheese, toasted pecans, house-made citrus vinaigrette.

CAESAR SALAD

Crisp romaine, tomatoes, Parmesan cheese, croutons, house-made Caesar dressing.



SLIDER PLATTERS

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SLIDERS

Small tray serves 4-5 (1 DOZ)

Large tray serves 8-10 (2 DOZ)

Served on challah or wheat sliders.

All condiments served on the side.

Home Run \$39/\$78

Boar's Head Rotisserie chicken, white BBQ sauce, mushrooms, pepper jack cheese, red onions.

Roast Beef \$45/\$90

Shaved Boar's Head London Broil, horseradish sauce, onions, cheddar.

Golden Chicken \$39/\$78

Boar's Head Rotisserie chicken, GA gold sauce, pickles, red onions.

Zesty Beef \$45/\$90

Shaved Boar's Head London Broil, pepper jack cheese, jalapenos, onions, Sriracha sauce.

Black & Blue \$45/\$90

Shaved Boar's Head London Broil, blue cheese, onions, sweet peppers.

Buffalo Chicken \$39/\$78

Boar's Head chicken, buffalo sauce, hot pickles, red onion.

Chicken Caesar \$39/\$78

Boar's Head Rotisserie chicken, Caesar dressing, lettuce, tomato, Swiss cheese.

Don't forget to order chips, a salad or two, beverages and dessert!



Lunch & Dinner Buffets



BUILD YOUR OWN BUFFET

Min 20 ppl. \$17.95 per person

One entrée paired with 2 sides and house salad with choice of dressing.
Consider adding our house-made bacon cheddar biscuits, beverages and dessert.

ENTREES

CHICKEN CORDON BLUE (GF)

Parmesan crusted chicken breast with boursin cheese, prosciutto di parma & grain mustard
beurre blanc

MARSALA CHICKEN

Airline chicken breast with wild mushrooms in
a marsala sauce

LEMON AND HONEY GLAZED CHICKEN (GF)

Glazed airline chicken breast with Meyer lemon
and local honey

GRILLED FLANK STEAK WITH HORSERADISH CREAM

Marinated with aged balsamic, garlic, herbs and
our own blend of spices

ADD \$3 per person

PECAN CRUSTED CHICKEN

Pecan crusted chicken breast served with
house-made honey mustard sauce.

MAHI CHARDONNAY (GF)

Seared mahi mahi with artichoke hearts, fresh
basil, tomatoes, and shallot beurre blanc

ADD \$5 per person

CITRUS GLAZED SALMON (GF)

Pan seared with our signature blend of spices

ADD \$6 per person

BISTRO MEATLOAF

House-made, wrapped in bacon, served with
smoked tomato jam

ADD \$3 per person

PAN SEARED CHICKPEA CAKES (V/GF)

Hand-made with smoked tomato jam, gour-
met mushrooms, asparagus tips, pine nuts and
parmesan cheese

Buffet Set Up & Take Down Fee \$40

Don't forget to add utensils \$1 p/p

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Minimum 24 hour notice required.



BUFFET SIDES & DESSERTS

SIDES

Choose 2 for buffet package menu.

\$2.95 per person a la carte

SWEET POTATO CASSEROLE

SWEET CORN

FRENCH GREEN BEANS

With toasted almond slivers

ROASTED BRUSSELS SPROUTS

With bacon, shallots and pecan butter

MASHED POTATOES

House-made with local sweet cream and dairy butter

ROASTED NEW POTATOES

Baby red potatoes with dairy butter, sea salt and parsley.

BROCOLINNI

With lime, garlic, & sweet peppers

RICE PILAF

Long grain rice with fresh vegetables

MAC'S BAKED BEANS

With smoky bacon ends

BABY CARROTS

With butter and brown sugar.

BREAD

BREAD BASKET (ADD \$2.50)

An assortment of fresh baked rolls with butter

BACON CHEDDAR BISCUITS (ADD \$2)

Made in house with bacon and cheddar

DESSERTS

ASSORTED COOKIES

An assortment of cookies from our in-house bakery

\$2.50

SEASONAL COBBLER/CRISP

Seasonal cobbler with the freshest local produce available.

\$3.95

KEY LIME TARTLETTES

In graham cracker shell.

\$2.95

BROWNIES

Decadent chocolate brownies with peanut butter frosting and

chocolate ganache

\$2.95

BAKLAVA

Made in house with pistachios and rose water.

\$3.95

Have a special dessert request? Please ask. Our in-house bakery will be more than happy to assist you.

SALADS

HOUSE SALAD

Gourmet greens with tomatoes, cucumbers, onions and house-made Ranch Dressing.

CAESAR SALAD (ADD \$2.75)

Crisp romaine, Parmesan cheese, croutons, house-made Caesar dressing.

GREEK SALAD (ADD \$2.75)

Gourmet greens, herbed feta cheese, fresh tomatoes, red onions, cucumbers, Greek olives, house-made Greek vinaigrette.



SPECIAL BUFFET PACKAGE MENUS

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Menu/Price subject to seasonal availability.

WEST COAST MENU

Pan Seared Citrus Glazed Salmon

Sweet Corn Risotto Cakes with wild mushrooms

Gourmet greens with pomegranate seeds, goat cheese, and roasted pear & shallot dressing

\$26.95 per person

HARVEST MENU

Bourbon brushed Pork Loin with sherry -maple sauce

Roasted Fingerling Potatoes

Frisee salad with pecans, pears, blue cheese and strawberry amaretto vinaigrette

\$23.95 per person

THE AMERICAN

Bistro Meatloaf with smoked tomato jam

House-made mashed potatoes with sweet cream & butter

Roasted baby carrots with bourbon, butter and brown sugar

\$18.95 per person

THE FISHERMAN

Seared mahi mahi with artichoke hearts, fresh basil, tomatoes, and shallot beurre blanc

Vegetarian Dirty Rice with onions, black garlic, chestnuts

Seasonal mixed greens with dried cranberries, & house-made white balsamic vinaigrette

\$25.95 per person

THE MEDITERRANEAN

Lebanese Curried Chicken with green apples & sweet peppers

Rice Pilaf with Lentils

Greek Salad with gourmet greens, herbed feta, olives, red onions and Greek dressing

\$20.95 per person

THE FRENCHMAN

Parmesan Crusted chicken breast with herbed boursin cheese, prosciutto di parma and a grain mustard beurre blanc

Potatoes Dauphinoise

French green beans

\$20.95 per person

THE GEORGIAN

Airline Chicken Breast with grilled peaches, applewood smoked bacon and jus

Sweet Potato Latkes

Black-eyed Peas

\$21.95 per person

Buffet Set Up & Take Down Fee \$40