



Corporate Events: Breakfast Buffets

Continental Breakfast

- Two Assorted Breakfast Pastries
Fresh Bagels with Cream Cheese & Preserves
Fresh Baked Muffins, Breads, Scones & Danishes
- Fresh Fruit Salad
- Juice

Traditional Southern Breakfast

- Local Scrambled Eggs
- Breakfast Potatoes
- Bacon and Sausage (Turkey Sausage also available)
- Local Organic Grits (Plain *or* Cheese)
- Assortment of Freshly Baked Muffins, Pastries & Danishes
- Assortment of Bagels with Cream Cheese & Preserves
- Fresh Fruit Salad
- Juice
- Regular *or* Decaffeinated Coffee
- Creamer & Sweeteners

Executive Breakfast

- One Main Entrée
*Tomato Basil, Ham *or* Bacon Egg Strata*
*Very Berry *or* Traditional French Toast with Syrup*
*Assorted Individual Quiches (Vegetable, Bacon *or* Ham)*
- Bacon and Sausage
- Assortment of Bagels, Muffins & Danishes
- Fresh Fruit Platter with Honey Yogurt Dip
- Juice
- Regular *or* Decaffeinated Coffee
- Creamer & Sweeteners

Breakfast Sandwiches (#1)

- Ham and Cheese Croissants
- Sausage Biscuits
- English Muffins with Egg, Cheese, and Sausage *or* Bacon
- Fresh Fruit Salad
- Juice

Breakfast Sandwiches (#2)

- Pork Tenderloin Biscuits
- Oven-Fried Chicken Biscuits
- Housemade Organic Sausage Biscuits
- Fresh Fruit Salad
- Juice

All breakfast buffets include chafing dishes, baskets, glass bowls, decorative fabrics for display, disposable plates, forks, knives, paper napkins, coffee cups, juice cups and ice.

Listed above are a variety of our most popular breakfast buffets. Choose from these menus or contact us at (770) 396-5361 to create a custom menu for your upcoming event.

Parsley's Catering is proud to offer Marietta's own Heywood's Meathaus Bacon and Sausages, as well as breads and pastries from Bernhard's Bakery and Best Bread Baking. We bake biscuits, muffins, coffee cake and other breads in-house. We also offer local, free-range and organic eggs from many area farmers including Rise 'N Shine Farm. We proudly serve fair trade and organic coffee from Café Campesino, and all coffee and tea is brewed with filtered water



Corporate Events: Hot Lunch Buffet

Each entrée is priced per person to include two sides, choice of salad, rolls & butter. Add cakes or specialty desserts. Please provide 48 hours advance notice for cancellations.

Poultry Entrées

- Chicken Quarters (Fried, BBQ or Herb Baked)
- Chicken Enchiladas
- Tuscan-Style Peppered Chicken
- Southwestern Lime Chicken with Ancho-Honey Sauce
- Chicken Cordon Bleu
- Chicken with Artichokes, Sun-Dried Tomatoes
- Lemon Pecan Chicken with Honey Mustard Sauce
- Apricot Glazed Chicken with Sun-Dried Cranberries & Apricots
- Almond Chicken with Raspberry Sauce
- Grilled Lemon Rosemary Chicken
- Dijon Chicken
- Baked Thai Chicken Breast with Sautéed Cabbage, Carrots, Scallions, Peanut Crust & Thai Peanut Sauce
- Bistro Style Chicken (*simmered in Caramelized Onion Sauce*)
- Jerk-Rubbed Caribbean Chicken with Raspberry Sauce
- Chicken Fajitas with Sautéed Peppers and Onions (*served with Cheese, Guacamole and Salsa – two sides only*)

Beef & Pork Entrées

- Savory Homemade Meatloaf
- Oven Roasted Beef Tenderloin with Mushroom Demi-Glace
- Grilled Marinated Flank Steak
- Grass Fed Beef Chili
- Braised Beef Brisket with Carrots and Onions
- Smoked Beef Brisket
- Beef Fajitas
- Vietnamese Style Beef Stew with Carrots
- Sautéed Tenderloin Tips
- Slow Smoked Riverview Farms Pork Shoulder
- Grilled Marinated Pork Tenderloin
- Oven Roasted Loin of Pork
- Pork Carnitas
- Pork Tamales – Minimum 20.

Seafood Entrées

- Low Country Shrimp & Grits
- Shrimp Jambalaya
- Seared Sashimi Grade Tuna Platter
- Cajun Crab Cakes with Remoulade Sauce
- Grilled Salmon with Cucumber Dill Sauce
- North GA Trout
- Potato Encrusted Salmon
- Tilapia with Horseradish Breadcrumbs
- Miso and Sake Glazed Sea Bass
- Fish Tacos
- Oysters – Fresh Shucked
- Sapelo Island Clams

Vegetarian Entrées

- Grilled Portobello Mushrooms (GF)
- Veggie / Vegan Chili (GF) (Add Baked Local Tofu)
- Baked Local Tofu Curry
- Eggplant Parmesan
- Eggplant lasagna
- Baked Potato Bar
- Veggie Platter

Pasta Entrées*

- Chicken Picatta - \$20
- Lemon Grilled Chicken Fettuccine - \$20
- House Made Three Cheese and Beef Lasagna - \$18
- Vegetarian Lasagna
- Cheese Filled Manicotti
- Baked Ziti
- Penne Pasta with Sautéed Tomatoes, Olives and Capers
- Potato Gnocchi
- Made to Order Pizzas – Onsite Only

All hot lunch buffets include decorative linen for display and items are presented in chafing dishes.

All lunches come with bio-degradable and compostable plates, utensils and paper napkins.

Our trained delivery staff will help setup your buffet, then return for cleanup.

Listed above are options for our hot lunch buffet. Choose from these items or contact us at (770) 396-5361 to create a custom menu for your upcoming event, or for more information about our weekly and seasonal specials.



Corporate Events: Specialty Sandwiches, Pitas, Wraps & Subs

These items can be presented in boxes, disposable black trays or cold buffet.

Specialty Sandwich Lunches

Includes one sandwich, one salad, one miniature sweet selection; *add a second side salad*

Choose from:

- Grilled Sliced Chicken (*with Montrachet, Pesto Mayonnaise and Lettuce on Sun-Dried Tomato Bread*)
- Smoked Turkey (*with Sliced Cucumber, Havarti Cheese and Herb Mayonnaise on Potato Dill Bread*)
- Sliced Ham & Brie (*with Dijon on Rosemary Bread*)
- Tuna Salad (*with Sliced Tomato, Red Onion, Sprouts and Herb Mayonnaise on Potato Dill Bread*)
- Thinly-Sliced Roast Beef (*with Bel Paese Cheese, Grilled Red Onions, Fresh Basil and Roasted Red Pepper Mayonnaise on Sun-Dried Tomato Bread*)
- Vegetarian (*Grilled Zucchini, Yellow Squash, Onions, Eggplant and Red Pepper topped with Feta or Sliced Havarti and Herbs on Foccacia Bread*)
- Chicken Tortilla (*with Grilled Chicken, Roasted Peppers, Grilled Onions, Lettuce, Sprouts, Cheddar Cheese and Fresh Salsa*)

Pita Lunches

Includes one pita, one salad, one miniature sweet selection; *add a second side salad*

Choose from:

- Vegetarian Pita (*with Hummus, Feta Cheese, Cucumber, Lettuce and Tomato*)
- Greek Pita (*with Chicken, Artichoke Hearts, Kalamata Olives, Feta and Cucumbers*)
- Italian Veggie Pita (*with Buffalo Mozzarella, Tomato, Fresh Basil and Balsamic Vinaigrette*)
- Grilled Flank Steak Pita (*with Crumbled Blue Cheese, Fresh Arugula and Dressing*)
- Tortas (*with Grilled Flank Steak, Avocado, Onions, Lettuce, Tomato and Housemade Dressing*)
- Tortas Pollo (*with Grilled Chicken, Avocado, Onions, Lettuce, Tomato and Housemade Dressing*)

Wrap & Sub Lunches

Includes one wrap, one salad, one miniature sweet selection; *add a second side salad*

Choose from:

- Thai Chicken Wrap (*Baked Chicken with Thai Spices in a Flour Tortilla with Sautéed Asian Vegetables and Spicy Peanut Sauce*)
- Chicken Caesar Wrap (*Grilled Chicken Breast wrapped in a Flour Tortilla with Fresh Romaine Lettuce, Parmesan Cheese and Caesar Dressing*)
- Greek Salad Wrap (*Grilled Chicken Breast with Fresh Romaine Lettuce, Kalamata Olives, Red Onions, Feta Cheese and Vinaigrette Dressing*)
- Italian Sub (*Hard Salami, Capicola, Prosciutto and Provolone on Fresh French Bread with Lettuce, Tomatoes, Oil and Vinegar*)
- Italian Veggie Sub (*Grilled Tomatoes and Goat Cheese served on Fresh French Bread or Foccacia with Organic Basil and Pesto Mayonnaise*)
- Grilled Chicken or Turkey Club Sub (*Grilled Chicken Breast or Turkey with Bacon, Lettuce, Tomatoes, Provolone Cheese and a side of Honey Mustard or Herb Dressing*)
- Classic Club Wrap (*Turkey, Ham, Bacon, American, Swiss, Lettuce and Tomato*)
- Hummus Veggie Wrap (*Roasted Red Pepper Hummus and Feta Cheese with Fresh Cucumbers, Lettuce, Tomatoes and Sprouts in a Pita*)
- Steak Sandwich Wrap or Sub (*Seasoned Grilled Flank Steak on a Hoagie Bun with Lettuce, Tomatoes and Horseradish Dressing*)
- California Wrap (*Sprouts, Cucumbers, Turkey, Tomatoes and Avocado wrapped in a Spinach Tortilla*)
- Jerk Chicken Wrap (*with Black Beans and Rice*)
- Garlic Roasted Vegetable Wrap (*Squash, Eggplant, Zucchini, Red Peppers and Walnut Pesto wrapped in a Sun-Dried Tomato Tortilla*)
- **We will also customize any sandwich as a wrap**

All lunches come with bio-degradable and compostable plates, utensils and paper napkins. Boxed lunches come in a three-compartment box.

Listed above are a selection of specialty sandwiches, pitas and wraps. Choose from these items or contact us at (770) 396-5361 to create a custom menu for your upcoming event.

Parsley's Catering uses only antibiotic-free, hormone-free, and all-natural deli meats. Riverview Farms ham, grass fed roast beef, and corned beef are cured, smoked and roasted in-house. We use fresh made pita bread from Jerusalem Bakery in Marietta.



Corporate Events: Deli & Gourmet Sandwiches

These items can be presented in boxes, disposable black trays or cold buffet.

Deli Sandwich Lunches

Includes one sandwich, one salad, and one miniature sweet;

add a second side salad

Served of white, wheat, challah, marble rye or multi-grain bread;

substitute a croissant

All sandwiches come with lettuce, tomato, mustard and mayonnaise on the side.

Choose from:

- Smoked Turkey
- Ham and Cheese
- Corned Beef and Swiss
- Roast Beef
- Grilled Chicken Breast
- Tuna Salad
- Oven-Roasted Turkey Breast

Gourmet Sandwich Lunches

Includes one sandwich, one salad, and one miniature sweet;

add a second side salad

Served on your choice of white, wheat, challah, marble rye or multi-grain bread; *substitute a croissant*

All sandwiches come with lettuce, tomato, mustard and mayonnaise on the side.

Choose from:

- Basil Chicken Salad
- Sliced Ham with Saga Bleu Cheese and Apricot Mustard
- Roast Beef with Boursin Cheese
- Smoked Turkey with Cranberry Cream Cheese
- Vegetarian with Cheese
- Tarragon Chicken Salad with Carrot Bread
- Housemade Corned Beef & Cider-Cured Ham

All lunches come with bio-degradable and compostable plates, utensils and paper napkins.

Boxed lunches come in a three-compartment box.

Listed above are a selection of deli and gourmet sandwiches. Choose from these items or contact us at (770) 396-5361 to create a custom menu for your upcoming event.

Parsley's Catering uses only antibiotic-free, hormone-free, and all-natural deli meats.

Riverview Farms ham, grass fed roast beef, and corned beef are cured, smoked and roasted in-house.

Our chicken salad is made with all-natural Springer Mountain chicken.



Corporate Events: Entrée Salads

These specialty salads may be served buffet-style to suit your specific needs, but are priced per person below to be individually packaged and include a roll, butter, and one miniature sweet selection.

Entrée Salads

- **Chef's Salad**
(Julienne of turkey, ham and cheese on a bed of romaine lettuce with tomato, cucumber, hard-cooked eggs, black olives, and croutons; served with dressing of your choice)
- **Grilled Chicken Caesar**
(Grilled chicken served on a bed of romaine lettuce with freshly shaved parmesan cheese and crisp croutons with our special Caesar dressing)
- **Parsley's Vegetarian**
(A combination of lettuces tossed with a variety of garden vegetables, two cheeses and our herb vinaigrette dressing)
- **Parsley's Greek Salad**
Add Chicken
(Crumbled feta, cucumbers, tomatoes, artichokes and dill served on a bed of romaine lettuce, garnished with Kalamata olives and blended with our Aegean salad dressing)
- **Santa Fe Chicken**
(Grilled southwestern-style chicken served on a bed of crisp romaine lettuce with fresh tomatoes, black olives, peppers, jicama and tortilla chips with our specialty seasoned Italian dressing)
- **Cobb Salad**
(Grilled chicken served on a bed of romaine lettuce with bacon, avocado, egg and crumbled blue cheese with Parsley's vinaigrette dressing)
- **Antipasto Salad**
(Heywood's Meathouse pepperoni, salami and ham served with red peppers, artichokes, assorted olives and cheese with Parsley's vinaigrette dressing)
- **Grilled Salmon Niçoise**
(Grilled salmon filet served on fresh garden greens with tiny red skin potatoes, Kalamata olives, chilled stemmed green beans and tomatoes with an herb vinaigrette dressing)
- **Tenderloin Swiss Salad**
(Marinated beef tenderloin with fresh mushrooms, green onions, chopped parsley, red bell pepper and Swiss cheese blended with an herb dressing and served on a bed of romaine lettuce)
- **Mediterranean Chicken**
(Grilled marinated chicken, red onions and sweet red peppers with artichoke hearts and Kalamata olives blended with balsamic vinaigrette and served on a bed of romaine lettuce)
- **Fruits de Mer*:**
(Seafood salad consisting of calamari, shrimp, scallops and crab with olives, roasted peppers, capers and fresh herbs in a citrus vinaigrette)
- **Chef's Monthly Specialty Salad:** call for details and pricing
(Please check with your representative about what we have in stock from local farmers' markets to create seasonal salads)

*All lunches come with bio-degradable and compostable plates, utensils and paper napkins.
Boxed lunches come in a three-compartment box.*

Listed above are a selection of entrée salads. Choose from these items or contact us at (770) 396-5361 to create a custom menu for your upcoming event.



Corporate Events: Side Dishes & Salads

Side Salads

**A la carte for lunches All
salads made fresh daily
Custom requests available**

- Mediterranean Couscous
- Tomato and Heart of Palm
- Tabbouleh
- Blue Cheese and Iceberg Salad
- Cucumber and Onion
- Black Bean & Yellow Rice Salad
- New Potato with Sour Cream & Dill
- Tortellini Pasta Vinaigrette
- Pasta Primavera
- Oriental Pasta
- Bowtie Pasta with Sun-Dried Tomato and Pesto
- Caesar Salad
- Broccoli Walnut Salad
- Tossed Garden Salad
- Seasonal Fruit Salad
- Russian Beet Salad (*24 hours notice, please*)

Side Dishes

A la carte for lunches

- Wild Rice with Toasted Pecans
- Curried Vegetables
- Braised Collard Greens
- Rice Pilaf
- Oven-Roasted New Potatoes
- Three Cheese Potatoes
- Gingered Snow Peas and Yellow Squash
- Twice-Baked Potatoes
- Corn Pudding*
- Southern Squash Casserole*
- Mediterranean Vegetable Couscous
- Stir-Fry Eggplant with Garlic Sauce
- Baked Cheese-Topped Tomatoes
- Broccoli Casserole*
- Green Bean Casserole*
- Glazed Carrots with Dill and Pearl Onions
- Garlic Smashed Potatoes
- Creamed Spinach
- Mashed Sweet Potatoes
- Macaroni and Cheese
- Sugar Snap Peas
- Stewed Okra and Tomatoes
- Asparagus (*market price*)
- Red Beans and Rice
- Grilled Vegetable Medley
- Sautéed Green Beans
- Oven-Roasted Vegetable Medley
- Oriental Vegetable Stir-Fry

Listed above are a selection of side dishes and salads. Choose from these items or contact us at (770) 396-5361 to create a custom menu for your upcoming event. Ask about our seasonal sides!



Corporate Events: Desserts

Assortment of Homemade Cookies

- Chocolate Chip
- Chocolate Chocolate Chip
- Oatmeal Raisin
- Sugar Cookies
- Palmiers
- Rugalach
- White Chocolate and Cranberry
- Sesame Cookies
- Vanilla Bean Spritz
- Vanilla Malted Cookies
- Chocolate Short Bread Sticks

Assortment of Homemade Mini Sweets

- Chocolate Chip
- Raspberry Almond
- Apricot Almond Squares
- Chocolate Mint Truffles
- Butterscotch Cheesecake Squares
- Caramel Nut Chunkies
- White Chocolate Cheesecake Bars
- Brownies
- Blondies
- Peanut and Butterscotch Bars
- Lemon Chess Bars
- Cream Puffs
- Petit Four
- Pumpkin Bars with Cream Cheese Frosting

Assortment of Homemade Tarts, Tartlets, and Other Desserts

- Pecan
- Fudge Tart with Whipped Marshmallow Topping
- Key Lime
- Seasonal Fruit Tart
- Madeleines
- Coconut Macaroons

Assortment of Homemade Cakes, Pies, and Other Desserts

- White Chocolate and Coconut
- Southern Strawberry Cake
- Carrot Cake with Cream Cheese Frosting
- Assorted Cheesecakes
- German Chocolate Cake
- Chocolate Mousse Cake
- Banana Pudding
- Peach and Pecan Cobbler
- Seasonal Pies
- Sheet Cakes / Birthday Cakes and Custom Cakes Available

At Parsley's Catering we bake our desserts fresh in house. Most are available with enough advance notice. Please speak with our sales team at (770) 396-5361 to see what we have today for your event. Also, please ask about our gluten-free and vegan options. While we are not a gluten-free kitchen, these desserts are great for those avoiding gluten.

** not included with sandwich lunches*



Corporate Events: Cold Lunch Buffet

**Our cold buffets are priced per person to include one entrée, two sides, bread, and choice of dessert.
Please provide 48 hours advance notice for cancellations.**

Poultry Entrées

- Apricot Glazed Chicken
- Baked Thai Chicken
- Southwestern Chicken with Ancho-Honey Sauce
- Lemon Pecan Chicken
- Grilled Chimichurri Chicken
- Grilled Lemon Rosemary Chicken
- Almond Chicken
- Jerk Chicken with Raspberry Sauce

Beef & Pork Entrées

- Oven Roasted Beef Tenderloin with Horseradish Dressing
- Thai Glazed Pork Belly
- Grilled Pork Tenderloin with Fruit Chutney
- Grilled Marinated Flank Steak
- Prosciutto-Wrapped Pork Tenderloin
- Porchetta

Seafood Entrées

- Steamed Wild Caught Shrimp with Cocktail & Remoulade Sauce
- Thai Glazed Salmon Platter with Sesame Noodles
- Smoked Trout Spread
- Seared Sashimi Grade Tuna Platter
- Salmon Niçoise

*All cold lunch buffets include decorative linen for display and items are presented on elegant platters.
All lunches come with bio-degradable and compostable plates, utensils and paper napkins.
Our trained delivery staff will help setup your buffet, then return for cleanup.*

Listed above are options for our cold lunch buffet. Choose from these items or contact us at (770) 396-5361 to create a custom menu for your upcoming event, or for more information about our weekly and seasonal specials.

Parsley's Catering is proudly offers all-natural chicken. We also have free-range / organic / locally-raised chicken, grass fed / locally-raised beef, and organic / locally-raised Riverview Farms pork available. All shrimp is sourced domestically from the Georgia coast and Gulf of Mexico.