

BAKERY PASTRIES

need 5 day lead time; order by the dozen

Mini Cookhouse Cinnamon Bun Platter* **\$65**
our renowned cinnamon buns (a little smaller) with pecan cream cheese glaze*

Buttermilk Drop Biscuit Platter* **\$30**
our famous drop biscuits served with salted butter & Bonne Maman assorted flavors preserve

Gluten Free Biscuit Platter **\$36**
Cookhouse gluten free biscuits served with salted butter & Bonne Maman assorted flavors preserve

Assorted Pastry Tray **\$35**
assortment of minis: blueberry muffins*, cheddar scones*, Cookhouse little ass breakfast cookies*

Cookhouse Little Ass Breakfast Cookies* **\$20**
loaded with oats & bittersweet chocolate

Whole Quiche* **\$90**
choice of pimento & bacon OR mushroom & caramelized onion
~serves 12

CONTINENTAL BREAKFAST

pp = per person; order minimums apply

Yogurt Granola Parfait **\$7pp**
Cookhouse granola*, seasonal fruit, triple strained cream yogurt*

Chia Pudding Granola Parfait **\$8pp**
Cookhouse granola*, seasonal fruit, honey-coconut milk chia pudding

Fresh Fruit Platter **\$5.50pp**
seasonal fruit prepared ready to eat

Lox Platter* **\$15pp**
sliced lox* along with sliced sourdough boule*, lemon chive cream cheese*, sliced fresh tomatoes, pickled red onion, capers, everything-bagel spice, lemon wedges

~available in increments of 8 portions only

HOT BREAKFAST

pp = per person; order minimums apply

Brioche French Toast Platter* **\$8pp**
brioche bread soaked in maple custard*, baked and served with salted butter* & blended pancake syrup

Buttermilk Silver Dollar Platter* **\$7pp**
griddled mini buttermilk battered silver dollar pancakes served with salted butter* & blended pancake syrup

Gluten Free Oat Cake Silver Dollar Platter **\$8pp**
mini oat cakes served with salted butter* and blended pancake syrup

Breakfast Sandwich Platter **\$10pp**
Cookhouse focaccia* stuffed with applewood bacon*, cheesy scrambled eggs*, and creamed greens sauce*
~substitute sliced avocado for bacon for add'l charge

Mini Fried Chicken Biscuit Platter **\$12pp**
mini Cookhouse biscuits*, pimento cheese*, crispy chicken thigh (dark meat)* topped with spicy & sweet sambal glaze

Shakshuka Platter **\$10pp**
stewed & spiced San Marzano tomato baked with eggs* and topped with sheep's milk feta* & za'atar crunch*, housemade focaccia* on side

HM Breakfast Taco Platter **\$15pp**
soft scrambled cage free eggs*, crisp applewood bacon*, herb smashed Yukon gold potatoes*, cotija*, guacamole, Cookhouse salsa roja, and crema* served with soft corn tortillas

CONDIMENTS

16 oz portions sold individually

mixed berry jam, pimento cheese, lemon chive cream cheese, aioli, mustard aioli, sambal glaze, whipped custard, salsa roja, sweet & sour pickles, sherry vinaigrette, green goddess dressing, Caesar dressing, Sir Kensington catsup, poached fruit, pure maple syrup

~see flip side for more information on order minimums~

HOT BREAKFAST SIDES

pp = per person; order minimums apply

Scrambled Egg Platter* **\$5pp**

Cheesy Scrambled Egg Platter* **\$5.50pp**

Herb Smashed Yukon Gold Potatoes* **\$3.50pp**

Cheesy Stone Milled Grits* **\$5pp**

Market Vegetables **\$6pp**

Applewood Smoked Bacon* **\$3pp**

Sliced Sausage Links **\$3pp**
choice of chicken OR pork*

BREAKFAST BUNDLES

pp = per person; bundles min of 8, then increments of 4

HM Continental **\$13.50pp**
yogurt granola parfait*, fresh fruit platter, and
choice of: buttermilk drop biscuit* OR +1pp gluten free biscuit

Elevated HM Continental **\$16.50pp**
mini Cookhouse cinnamon buns* with pecan cream cheese glaze*, chia pudding granola parfait*, and fresh fruit platter

HM Hot Breakfast **\$18.50pp**
brioche french toast*, scrambled cheesy eggs*, herb smashed yukon gold potatoes*, and
choice of: applewood smoked bacon*, pork sausage links*, OR chicken sausage links

Elevated HM Hot Breakfast **\$32pp**
HM breakfast tacos*, mini fried chicken biscuits*, cheesy stone milled grits*, and
choice of: buttermilk silver dollar pancakes* OR +1pp gluten free silver dollar oat cakes

FLIP FOR LUNCH & MORE

LUNCH

pp = per person; order minimums apply

Focaccia Sandwich Platter \$16.50pp
housemade fresh focaccia* baked with aioli and four cheese blend*

choose one sandwich: chicken breast club, blt, Italian club, OR Cookhouse tuna salad*

Mixed Field Greens Salad Platter \$4.50pp
tossed in our sherry vinaigrette

Caesar Salad Platter \$15pp
romaine tossed in housemade Caesar dressing* topped with sourdough crunch* & parmesan reggiano*

+4pp make it a Chicken Caesar Salad Platter
choice of roasted chicken breast (white meat) OR fried chicken thigh (dark meat)*

Harvest Salad Platter \$16.50pp
chopped kale & cabbage mix tossed in our house made green goddess* with quinoa, apple, raisins, seedy crunch*, & parmesan reggiano*

+4pp make it a Chicken Harvest Salad Platter
choice of roasted chicken breast (white meat) OR fried chicken thigh (dark meat)*

Spicy Tomato Soup Cups \$4pp
Cookhouse tomato soup, slightly spiced

LUNCH BUNDLE

pp = per person; bundles min of 8, then increments of 4

Sandwich & Soup \$21pp
choice of one sandwich platter* with spicy tomato soup cups

choose one sandwich: chicken breast club, blt, Italian club, OR Cookhouse tuna salad*

Sandwich & Salad \$24pp
choice of one sandwich platter* and one salad platter

choose one sandwich: chicken breast club, blt, Italian club, OR Cookhouse tuna salad*

choose one salad: Caesar salad* OR harvest salad*

HOW IT WORKS

Order per person (except where set quantity is noted). Each item ordered must have a minimum of 8 portions (unless a set quantity item).

Call or email at least 72 hours in advance.

Confirm with 50% non-refundable deposit.

Pick up at Alpharetta location only: 50 S Main St

Pay remaining 50% 24 hours prior to pickup

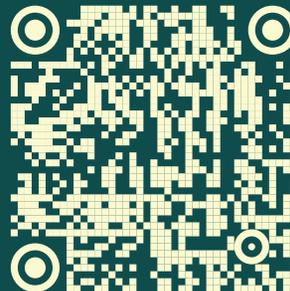
Any requested substitutions subject to availability & additional charges.

A 3% admin fee will be applied to every order.

~ all catering subject to availability

* please check website for allergens and terms & conditions; pricing subject to change

SCAN to INQUIRE



@hen.mother_cookhouse

henmothercookhouse.com

hen mother COOKHOUSE CATERING

not our food per se,
but we're the ones cooking it!

Catering Pickup Hours

Tue - Fri

8:30a - 1:30p

50 S Main St
Alpharetta, Ga

