

hen mother COOKHOUSE catering

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

@hen.mother_cookhouse

catering@henmothercookhouse.com

inquire for availability

50 S Main St
Alpharetta, GA 30009

pickup hours
Tue - Fri
8:30a - 1:30p

BAKERY PASTRIES

need 5 day lead time - portions of 12 per order

Mini Cookhouse Cinnamon Bun Platter \$65

our renowned cinnamon buns (a little smaller) with pecan cream cheese glaze

CAN ORDER NUT FREE

allergens | egg, milk, wheat, tree nut (unless ordered nut free)

Assorted Pastry Tray \$35

assortment of minis: blueberry muffins, cheddar scones, Cookhouse little ass breakfast cookies

COMES WITH 4 OF EACH OR ALL ONE SELECTION

muffin & scone allergens | egg, milk, wheat

cookie allergens | egg, milk, tree nut, wheat

Cookhouse Little Ass Breakfast Cookies \$20

loaded with oats & bittersweet chocolate

allergens | egg, milk, tree nut, wheat

Buttermilk Drop Biscuit Platter \$30

our famous drop biscuits - crispy on the outside & fluffy on the inside

served with salted butter & Bonne Maman preserves

allergens | milk, wheat

Gluten Free Biscuit Platter \$36

Cookhouse gluten free biscuits

served with salted butter & Bonne Maman preserves

allergens | milk

Whole Quiche \$90

choice of pimento & bacon OR mushroom & caramelized onion

allergens | egg, milk, wheat, pork (pimento & bacon only)

CONTINENTAL BREAKFAST

price per person; minimum of 8 per item ordered

Yogurt Granola Parfait \$7

Cookhouse granola*, seasonal fruit, triple strained cream yogurt*

COOKHOUSE GRANOLA & FRUIT SERVED SEPARATELY

Cookhouse granola allergens | egg, sesame, tree nut
yogurt allergens | milk

Chia Pudding Granola Parfait \$8

Cookhouse granola*, seasonal fruit, honey-coconut milk chia pudding

COOKHOUSE GRANOLA & FRUIT SERVED SEPARATELY

Cookhouse granola allergens | egg, sesame, tree nut

Fresh Fruit Platter \$5.50

seasonal fruit prepared ready to eat

ASSORTED FRUIT VARIES BY AVAILABILITY

Lox Platter* \$15

~available in increments of 8 portions only

sliced lox* along with sliced sourdough boule*, lemon chive cream cheese*, sliced fresh tomatoes, pickled red onion, capers, everything-bagel spice, lemon wedges

ASK FOR ALLERGEN MODIFICATIONS

allergens | egg, milk, fish, sesame, wheat

HOT BREAKFAST

price per person; minimum of 8 per item ordered

Buttermilk Silver Dollar Platter \$7

griddled buttermilk-batter silver dollar pancakes served with salted butter & pancake syrup (blend)

pancake allergens | egg, milk, wheat
butter allergens | milk

Brioche French Toast Platter \$8

thinner brioche triangles, soaked in custard & baked served with salted butter & pancake syrup (blend)

toast allergens | egg, milk, wheat
butter allergens | milk

Shashuka Platter \$10

stewed & spiced San Marzano tomatoes baked with eggs, topped with sheep's milk feta & za'atar crunch served with fresh baked focaccia on the side

CAN ORDER DAIRY FREE, VEGAN, OR ZA'ATAR ON SIDE

allergens | egg, milk, sesame, wheat

GF Oat Cake Silver Dollar Platter \$8

griddled gluten free silver dollar oat cakes served with salted butter & pancake syrup (blend)

oat cake allergens | egg, milk
butter allergens | milk

Mini Fried Chicken Biscuit Platter \$12

mini Cookhouse biscuit, pimento cheese, crispy chicken thigh (dark meat), served with spicy & sweet sambal glaze

allergens | egg, milk, wheat
chicken thigh cross-allergens | soybean, wheat

Breakfast Sandwich Platter \$11

parker house bun, applewood bacon, cheesy scrambled eggs, and creamed greens

CAN SUBSTITUTE AVOCADO FOR BACON +2.50PP

allergens | egg, milk, wheat, pork (bacon only)
creamed greens allergens | milk

HM Breakfast Taco Platter \$15

soft scrambled cage-free eggs, crisp applewood bacon, herb smashed Yukon gold potatoes, cotija, guacamole, Cookhouse salsa roja, crema, and served with soft corn tortillas

ASK FOR ALLERGEN MODIFICATIONS

allergens | egg, milk
potatoes cross-allergens | soybean, wheat

HOT BREAKFAST SIDES

price per person; minimum of 8 per item ordered

Scrambled Egg Platter \$5

soft-scrambled cage-free eggs, topped with freshly cut chives

allergens | egg

Cheesy Scrambled Egg Platter \$5.50

soft-scrambled cage-free eggs folded with sharp Cabot cheddar cheese, topped with freshly cut chives

allergens | egg, milk

Applewood Smoked Bacon \$3

allergens | pork

Herb Smashed Yukon Gold Potatoes \$3.50

cooked with herbs, smashed, and fried then tossed in signature fresh herb blend

cross-allergens | soybean, wheat

Cheesy Stone Milled Grits \$5

yellow & white grits folded with sharp Cabot cheddar cheese, cream, & salted butter

allergens | milk

Sausage Links \$3

choice of chicken OR pork

allergens | soybean, wheat, pork (pork only)
cross-allergens | casings may contain unknown allergens

Market Vegetables \$6

broccoli, cauliflower, spinach, and seasonal add-ins sauteed in clarified butter along with fried butternut squash, acorn squash

CAN ORDER DAIRY FREE & WHEAT FREE

allergens | milk
squashes cross-allergens | soybean, wheat

BREAKFAST BUNDLES

price per person; minimum of 8 per item ordered, then increments of 4

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

COOKHOUSE GRANOLA & FRUIT SERVED SEPARATELY
ASSORTED FRUIT VARIES BY AVAILABILITY

Cookhouse granola allergens | egg, sesame, tree nut
yogurt allergens | milk
biscuit allergens | milk, wheat
GF biscuit allergens | milk

HM Hot Breakfast **\$18.50**
brioche french toast, scrambled cheesy eggs, herb
smashed Yukon gold potatoes, and

choice of: applewood smoked bacon,
pork sausage links, OR chicken sausage links

toast allergens | egg, milk, wheat
eggs allergens | egg, milk
potatoes cross-allergens | soybean, wheat
bacon allergens | pork
sausage allergens | soybean, wheat, pork (pork only)
casings may contain unknown allergens

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

BUNS CAN BE ORDERED NUT FREE
COOKHOUSE GRANOLA & FRUIT SERVED SEPARATELY
ASSORTED FRUIT VARIES BY AVAILABILITY

mini buns allergens | egg, milk, wheat, tree nut (unless
ordered nut free)
Cookhouse granola allergens | egg, sesame, tree nut

Elevated HM Hot Breakfast **\$32**
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

ASK FOR ALLERGEN MODIFICATIONS

taco allergens | egg, milk
taco cross-allergens | soybean, wheat
chicken biscuit allergens | egg, milk, wheat
chicken biscuit cross-allergens | soybean, wheat
grits allergens | milk
pancake allergens | egg, milk, wheat
oat cake allergens | egg, milk

LUNCH

price per person; minimum of 8 per item ordered

Focaccia Sandwich Platter **\$16.50**
fresh baked focaccia with aioli & four cheese blend

sandwich choice of:

chicken breast club (avocado, green goddess, arugula),
blt (bacon, lettuce, tomato),
Italian club (sopressata, provolone, iceberg-raddicio mix
tossed in Italian dressing, tomato, pepperoncini),
Cookhouse tuna salad (mustard aioli, dill, tarragon,
celery)

ASSORTED SELECTIONS MUST BE IN INCREMENTS OF 4

chicken club allergens | egg, fish, milk, wheat
blt allergens | egg, milk, wheat
Italian allergens | egg, milk, wheat
tuna allergens | egg, fish, milk, wheat

Spicy Tomato Soup Cups **\$4**
Cookhouse slightly spicy, creamy tomato soup
allergens | milk

Mixed Field Greens Salad Platter **\$4.50**
served with Cookhouse sherry vinaigrette

Caesar Salad Platter **\$15**

romaine, parmesan reggiano, sourdough crunch,
served with Cookhouse Caesar dressing

ADD ROASTED CHICKEN BREAST (WHITE MEAT) OR FRIED THIGH
(DARK MEAT) +4PP

allergens | egg, fish, milk, wheat
chicken thigh allergens | egg, wheat
chicken thigh cross-allergens | soybean, wheat

Harvest Salad Platter **\$16.50**

chopped kale & cabbage mix, quinoa, apple, raisins,
seedy crunch, parmesan reggiano, served with
housemade green goddess dressing

ADD ROASTED CHICKEN BREAST (WHITE MEAT) OR FRIED THIGH
(DARK MEAT) +4PP

allergens | egg, fish, milk
seedy crunch allergens | egg, sesame
chicken thigh allergens | wheat
chicken thigh cross-allergens | soybean, wheat

LUNCH BUNDLES

price per person; minimum of 8 per item ordered, then increments of 4

Soup & Focaccia Sandwich Platter \$21

Cookhouse slightly spiced creamy tomato soup and sandwich on fresh baked focaccia with aioli & four cheese blend

sandwich choice of:

- chicken breast club (avocado, green goddess, arugula), blt (bacon, lettuce, tomato),
- Italian club (sopressata, provolone, iceberg-raddicio mix tossed in Italian dressing, tomato, pepperoncini),
- Cookhouse tuna salad (mustard aioli, dill, tarragon, celery)

ASSORTED SELECTIONS MUST BE IN INCREMENTS OF 4

- soup allergens | milk
- chicken club allergens | egg, fish, milk, wheat
- blt allergens | egg, milk, wheat
- Italian allergens | egg, milk, wheat
- tuna allergens | egg, fish, milk, wheat

Salad & Focaccia Sandwich Platter \$21

choice of salad and sandwich on Cookhouse focaccia baked with aioli & four cheese blend

salad choice of:

- Caesar (romain, parmesan reggiano, sourdough crunch),
- harvest salad (kale & cabbage mis, quinoa, apple, raisins, seedy crunch, parmesan reggiano, green goddess dressing)

sandwich choice of:

- chicken breast club (avocado, green goddess, arugula), blt (bacon, lettuce, tomato),
- Italian club (sopressata, provolone, iceberg-raddicio mix tossed in Italian dressing, tomato, pepperoncini),
- Cookhouse tuna salad (mustard aioli, dill, tarragon, celery)

ASSORTED SANDWICH SELECTIONS MUST BE IN INCREMENTS OF 4

- Caesar allergens | egg, fish, milk, wheat
- harvest allergens | egg, fish, milk, sesame (seedy crunch only)
- chicken club allergens | egg, fish, milk, wheat
- blt allergens | egg, milk, wheat
- Italian allergens | egg, milk, wheat
- tuna allergens | egg, fish, milk, wheat

CONDIMENTS

portions of 16 oz

Mixed Berry Jam

allergens |

\$12

Garlic Aioli

allergens | egg

\$7

Sambal Glaze

sweet & spicy chili glaze

\$12

Poached Fruit

fruit dependent on availability

\$12

Mustard Aioli

our garlic aioli with added dijon and mustard seeds
allergens | egg

\$8

Pimento Cheese

allergens | egg, milk

\$12

Whipped Custard

allergens | egg, milk

\$8

Sherry Vinaigrette

allergens |

\$10

Sir Kensington Catsup

allergens |

\$6

Lemon Chive Cream Cheese

allergens | milk

\$10

Caesar Dressing

aioli blended with spices, parmesan, and anchovy
allergens | egg, fish, milk

\$13

Cookhouse Salsa Roja

housemade smooth salsa from roasted tomatoes, herbs, & chiles

\$8

Maple Syrup

100% pure Vermont maple syrup

\$28

Green Goddess Dressing

aioli blended with fresh green herbs, and anchovy
allergens | egg, fish

\$13

Cookhouse Sweet & Sour Pickles

allergens |

\$8

DRINKS & OTHER

portions vary by selection

Peach Coffee Roasters

\$28

locally roasted coffee, about 12 servings served with individual half & half, sugar, & alternative sweetener (stirrers included; cups included upon request)

choice of: regular or decaf
half & half allergens | milk

Natalie's Orange Juice

MP

orange juice without preservatives and no artificial colors, flavors, or sweeteners (cups included upon request)

Cutlery & Serving Package \$1.15pp

serving utensils for all items orders, cutlery and plates for each person; all disposable

Allergens Note

While we make every effort to accommodate allergies, we cannot guarantee zero cross contamination. Please make sure to communicate all allergies before finalizing your catering order. We will not be able to adjust orders on the day of pick up or issue refunds due to unknown allergies.

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COOKHOUSE
catering

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.
Bakery Pastries require 5 days.

Confirm with 50% non-refundable deposit.

Pick up at Alpharetta location only (50 S Main St).
Pickup times are between 8:30a & 1:30p. Weekend availability may vary.

Remainder of invoice must be paid 24 hours prior to pickup.

Any requested substitutions subject to availability & additional charges.

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

all catering subject to availability

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