

hot lunches

Minimum of 6 each entrée

SHRIMP & GRITS

Our grits are ground in house and accompanied with sautéed seasoned gulf shrimp and a creamy pepper gravy, served with grilled jalapeno foccacia and chopped cilantro **\$6.95**

GRILLED SALMON

Prepared with herbs and capers or choose Pecan Encrusted and baked **\$6.95**

CHICKEN POT PIE

Roasted chicken, peas, carrots, potatoes in savory broth cooked in a pie shell until golden brown **\$4.95**

LASAGNE

Choice of Chicken, Beef or Vegetable With goat and cheddar cheeses layered with marinara sauce **\$4.95**

JUMBO LUMP CRAB CAKES

Two handcrafted crab cakes made from lump crab and topped with our zesty remoulade **\$6.95**

TUNA STEAK

Filets of thick tuna steaks grilled medium rare and topped with wasabi sauce **\$6.95**

KEBOBS

Chicken skewered with roasted seasonal vegetables **\$4.95**

CHICKEN PICCATA

Pan-seared and baked chicken breast topped with lemon butter caper sauce **\$5.95**

CHICKEN CORDON BLEU

Breaded and baked chicken breast stuffed with honey ham and Vermont white cheddar cheese **\$5.95**

CHICKEN FLORENTINE

Breaded and baked chicken breast stuffed with sautéed spinach and white cheddar cheese **\$5.95**

hot sides

Minimum of 6 each side

\$2.25 each

Cheesy Garlic Mashed Potatoes

Roasted Asparagus topped with Parmesan Reggiano

Stone Ground Grits (with or without Cheddar Cheese)

White Cheddar Macaroni & Cheese

Broiled in Butter Button Mushrooms

Roasted Zucchini and Squash

Sautéed Spinach

Pasta Salad (chilled)

Green Beans Almondine

Wild Rice

beverages

Sodas

Coke, Diet-Coke or Sprite

\$1.00 each

(Other beverages may be ordered in advance and may be priced differently)

Bottled Water

\$1.10 each

Cranberry Juice, Apple Juice

and Orange Juice

\$6.99 per ½ gallon

Sweet and Un-Sweet Tea

(Our Special Blend)

\$10.95 per gallon

coffee

10 cups of hot, Batdorf & Bronson coffee in a disposable container including cream, sugars, cups and stirrers **\$17.99**

ordering

We will need a 24 hour notice for all orders. However, we will try our best to accommodate any order at any time. We require a 24 hour notice for all cancellations. Cancellations less than 24 hours are subject to 50% - 100% charge based upon time of cancellation and order. We can usually accommodate special orders. Contact us for more information.

delivery

Minimum order for delivery is \$100.00.

There is a 10% delivery charge on all orders with a \$15.00 minimum for delivery within a certain area. Gratuity is not included but is greatly appreciated.

You may also set up a time for pick-up at the bakery.

payment

We gladly accept Visa, Master Card, Discover and American Express. Corporate Accounts may be set up as well. Cash and check payments will need to be secured with a credit card when placing your order.

contact us

655 Highland Avenue NE

Suite # 10

Atlanta, GA 30312

Phone

404.586.0772

Fax

404.586.0774

hours

7:00am - 4:00 pm

MON - FRI

8:00 am – 4:00 pm

SAT & SUN

www.highlandbakery.com



catering menu

breakfast

Morning Sampler

An assortment of our hand made delicious breakfast treats including our mini whole wheat cinnamon rolls

\$3.29 per person

Hot Breakfast Sandwich Tray

With Meat, Egg & Cheese

Choose One from each:

Turkey Sausage, Bacon or Ham
Biscuit, Croissant, or Rosemary Garlic Toast

\$5.25 per person

Wake Up Call

Our amazing mini muffins, cinnamon rolls and assorted pastries displayed with seasonal fresh fruit.

\$5.49 per person

Bagels

Our hand milled whole wheat assortment of bagels sliced and served with cream cheese, butter and jelly

\$2.65 per person

Just a bit of fruit

Our freshest fruit selection of the season, just the freshness you need to wake up

\$24.99 Small – serves 8-10

\$39.99 Large – serves 15-18

hot breakfast

Minimum of 6 each

\$4.95 each

Highland French Toast

Super thick slices of our Challah bread topped with berries and sprinkled with powdered sugar. Served with maple syrup on the side.

Sweet Potato Pancakes

Lightly sweet, southern style pancakes served with warm caramelized brown sugar syrup and toasted pecans.

hot breakfast

CONTINUED

FRITTATA

(egg casserole)

Choose 2 veggies and one meat from below

QUICHE

(egg casserole with a flaky crust)

Choose 2 veggies and one meat from below

VEGGIES (CHOOSE 2)

Onions, roasted red peppers, corn, asparagus, sprouts, tomatoes, spinach, mushrooms, broccoli

MEATS (CHOOSE 1)

Ham, turkey sausage, soysage, bacon, shrimp, crabmeat

breakfast sides

\$2.25 per person each/ 6 minimum

Greek Potatoes
Stone Ground Grits
Applewood Smoked Bacon
Turkey Sausage
Honey Baked Ham
Scrambled Eggs

desserts

COOKIE ASSORTMENT

An assortment of Oatmeal Raisin, Sugar, Chocolate Chip Pecan, Peanut Butter & Double Chocolate

\$17.99

Serves 10

ASSORTED DESSERT TRAY

A bite sized assortment of our delicious baked goods all on one tray

\$21.99

Serves 10

Ask about our specialty cakes, pies and desserts – We will work with you to come up with that special treat!!!

VEGAN & VEGETARIAN AVAILABLE

lunch

Each meal comes in our biodegradable boxes with disposable flatware and napkins

boxed lunches

Your choice of sandwiches served with chips, seasonal fruit, pickle spear and a freshly baked cookie

\$10.99 each

(choose from next page)

sandwich tray

An assortment of sandwiches served with chips and pickles

\$7.49 each

(choose from next page)

salad

A Mixed greens or Spinach salad with balsamic vinaigrette

or pesto ranch

\$3.95 per person

Fruit and Cheese Tray

Includes fresh breads and crackers

\$4.95 per person

Baked Brie Platter

Served with sliced French baguette and bagel chips

\$35.99

with fresh seasonal fruit

\$45.99

Basket of Jalapeno Focaccia

\$1.75 per person

Pesto & Hummus Dip

Served with assorted Home-made bagel chips

\$3.25 per person

sandwiches

Highland Hummus

Our hummus spread thick on homemade sourdough bread grilled with sharp cheddar cheese, vine ripened tomatoes, crisp spring mix, sprouts, red onion and a balsamic vinaigrette

Albacore Tuna Salad

A tropical twist on the old standard made with fresh mangoes, cilantro and Jerk seasoning, light mayo, on a Kaiser roll with lettuce and tomato

Mediterranean

Fragrant rosemary and garlic bread grilled lightly and layered with fresh basil pesto, goat cheese, spring mix and ripe tomatoes served vegetarian style or with roasted turkey slices

Curried Chicken Salad

Roasted chicken salad with seedless red grapes, curried mayonnaise and toasted pecans on our Kaiser roll with lettuce and tomato

Highland Ham & Cheese

Sharp white cheddar cheese melted with black forest ham served on sourdough or baguette with a roasted garlic mayonnaise, fresh spring mix and tomato

Roast Beef on Sourdough

With lettuce, tomato, onion, cheddar and a zesty remoulade sauce

Herb Roasted Turkey

Herb Turkey, served on honey wheat bread with an apricot mayo, avocado, tomato and lettuce drizzled with balsamic vinaigrette

Caprese

Fresh Mozzarella, tomatoes and fresh basil with balsamic vinegar and olive oil on grilled sourdough

Pimento Cheese

Tangy pimento cheese, grilled to perfection on sourdough