



# FOOD LOVER'S CATERING AND EVENTS

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[WWW.FLCANDEVENTS.COM](http://WWW.FLCANDEVENTS.COM)

## OUR COMPANY

Food Lovers Catering and Events is Atlanta's premier boutique catering & events company founded by Celebrity Chef John Beals. We are committed to providing award winning cuisine and expert delivery of outstanding and memorable events at many of Atlanta's top event facilities, private homes, and corporate offices.

Our Special Event Planners and team of professional Event Producers will ensure that your event is executed with the highest commitment to excellence. Food Lovers expert staff provides outstanding service, decor and exquisite gourmet food. Whether your special event includes corporate catering, banquets, holiday parties, Atlanta wedding catering and so much more, you can count on Food Lovers Catering and Events.

Food Lovers offers several unique buffet styles from a heavy cocktail setup to a full dinner buffet. From a backyard southern barbeque to fine dining, our experienced staff will deliver with the finest service.

## THE VISION

At Food Lovers Catering and Events, we encourage you to DREAM BIG! Embracing your vision combined with our fantastic food, service and presentation guarantees that your guests will enjoy every bite and "remember" every moment. Food Lovers offers expertise, panache and a wealth of knowledge that allows you to relax and enjoy a great day.

## OUR SERVICES

Whether it's an all-organic wedding feast, a corporate retreat, wedding celebration, cocktails on the patio, or a fundraiser for eight hundred guests, Food Lovers Catering and Events will work with you to discover the perfect blend of flavors and style within your event budget. We offer caring, thoughtful service every step of the way and our sincerest appreciation for the chance to make you feel special.

The key ingredient to our success is our passion for making people happy. We offer a complete selection of event services. Not sure what you need? Our experienced event planners will be happy to make recommendations based on your event venue and custom menu. We want to make your vision come to life.

From breakfast, boxed lunches, luncheons, afternoon snacks, sunset tapas to evening hors d'oeuvre and dinner, festive parties, and milestone celebrations, it is our pleasure to exceed your expectations!



# DELI STYLE LUNCH MENU

(minimum order 20 guests)

*Available on Platters or in Individual Clamshell Containers*

## **Choice of 2 Sandwiches**

Roasted Beef with Arugula, Garlic Mayo on Ciabatta Roll

Chipotle Chicken Wrap

Chicken marinated in cumin, chipotle, and pan seared with EVOO

Cold Fried Chicken

With Pickles, Spicy Mayo, LTO on Hearty White Bread

Smoked Salmon Wrap with Lemon Aioli, Capers, Grilled Red Onion

Baja Pork Rolls

Slow Roasted Pork Carnitas (Mexican Pulled Pork) piled on soft rolls with caramelized onions.

Open Face Tomato-Mozzarella Caprese with Basil on Focaccia, drizzled with Aged Balsamic Vinaigrette

Turkey, Bacon and Avocado Spread with LTO on 9 Grain Bread

## **Choice of 2 Sides**

*Comes with Assorted cookies as dessert*

Tomato Cucumber Salad

Roasted Garlic Hummus with Crudité of Veggies

Greek Penne Pasta Salad with Sundried Tomatoes, Feta, Black Olives and House Vinaigrette

Lays Potato Chips

Seasonal Fruit

## **Beverages**

Citrus Punch or Sweet Tea ♦ Blueberry Mint Infused Water Refresher

**\$18.99 Per Person**



# BUILD YOUR OWN HOT LUNCH OR DINNER BUFFET

(minimum order 20 guests)

*Comes with garden salad tossed in Food Lovers house dressing and assorted cookies*

## **Entree Options- Choose 1**

Pesto marinated chicken

Southern fried chicken

Blackened Salmon

Slow Smoked Brisket

Chicken Marsala

Baked Ziti

Boneless pork loin topped with apricot chutney

## **Side Options- Choose 2**

Roasted potatoes

Garlic Mashed Potatoes

Food Lovers Mac and Cheese

Steamed Broccoli

Roasted Veggie Medley

Candy Yams

Braised Brussel sprouts

## **Beverages**

Citrus Punch or Sweet Tea ♦ Blueberry Mint Infused Water Refresher

**\$24.00 Per Person**



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# HEAVY HORS D'OEUVRES RECEPTION MENU

(minimum order 20 guests)

## ***"The Gala"***

### **Carving Station**

Carved Beef Tenderloin rubbed with herbs, marinated with Grilled Onions, Horseradish Sauce, House Steak Sauce and Silver Dollar Rolls

### **Tempered Hors d'oeuvres** [Choose 2]

*(can be passed or presented on buffet)*

Crab Salad in Chinese Spoons on a bed of Shredded Cabbage

Corn Fritters with Crème Fraiche and Roasted Tomato Salsa

Crostini with smoked Gouda Bacon Spread and Chives

Savory Cheddar Thumbprint Cookies with Pepper Jelly

### **Hot Hors d'oeuvres** [Choose 2]

Minced Hoisin Chicken with Green Onion on Endive Leaves

Spiced Cedar Plank Smoked Salmon with Whipped Cream Cheese and Capers, Hard Boiled Eggs, Red Onion & Italian Parsley with Toasts

Spicy Pork Loin with served with House-Made Biscuits and Ginger Mango Chutney

### **Vegetarian Side Option** [Choose 1]

Grilled Seasonal Veggies tossed in Garlic Infused Balsamic Reduction

Penne Pasta tossed with Baby Spinach, Grape Tomatoes, Fresh Basil, Garlic and Feta

Crudit  of Fresh Seasonal Vegetables served with Roasted Pepper Dip



## Dip Options [Choose 2]

Hot Spinach Artichoke Dip with Crispy Tortilla Chips

Mediterranean Roasted Garlic Hummus with Pita Chips and Seasonal Veggies

Seasonal fruit-topped brie served with French baguettes

Shrimp & Crab Fondue with crostini

## Pasta Dishes [Choose 1]

Farfalle with Asparagus and Baby Shrimp in a Sun-dried Tomato Cream Sauce

Penne with Grilled Artichokes, Tomatoes, Eggplant and Zucchini in a Basil Parmesan Sauce

## Beverages

Citrus Punch or Sweet Tea ♦ Blueberry Mint Infused Water Refresher

**\$48.00 Per Person**

*Bespoke Catering & Events*  
**"Black Tie Affair"**

## Tempered Hors d'oeuvres [Choose 2]

*(can be passed or presented on buffet)*

Mini BLT with Pepper Bacon and with Cilantro Mayo

Food Lovers Artisan Cheese Board

Baked mushroom caps - filled with your choice of sausage parmesan, classic crab or spinach Florentine

Mini Crudité Cups with Spicy Chipotle Dipping Sauce



## **Hot Hors d'oeuvres [Choose 2]**

Roasted Turkey Breast served with Santa Fe Scones and jalapeno mayonnaise

Virginia Ham and Apple-Cranberry Chutney on corn bread Rounds

Mini Beef Burgers with Grilled Onions & Blue Cheese

## **Vegetarian Side Option [Choose 1]**

Grilled Seasonal Veggies tossed in Garlic Infused Balsamic Reduction

Crudit  of Fresh Seasonal Vegetables served with Roasted Pepper Dip

## **Dip Options [Choose 2]**

Hot Spinach Artichoke Dip with Crispy Tortilla Chips

Mediterranean Roasted Garlic Hummus with Pita Chips and Seasonal Veggies

Seasonal fruit-topped brie served with French baguettes

## **Beverages**

Citrus Punch or Sweet Tea ♦ Blueberry Mint Infused Water Refresher

**\$41.00 Per Person**



# ACTION STATION

[Choose 2]  
(minimum order 20 guests)

## **Asian Noodle Bar**

Chinese Lo-mein and Soba Noodles Wok Stir Fried with Your Guests' Choice of: Spicy Thai Peanut Sauce, Traditional Stir Fry Sauce, Marinated Grilled Chicken, a Mélange of Asian Vegetables, Broccoli, Shiitake Mushrooms, Bamboo Shoots, and Water Chestnuts Served in a Chinese Take-out Container with Disposable Chopsticks and a Side of Tamari and Sriracha Hot Sauce on to Spice it Up!!

***\$23.00 Per Person***

## **Comfort Food Martinis**

An Elegant Twist on the GREATEST Comfort Food! Enjoy Creamy Red Bliss Smashed Potatoes customized with your choice of the following toppings: Sautéed Mushrooms, Steamed Broccoli, Cabot Cheddar Cheese, Crumbled Bleu Cheese, Roasted Garlic Cloves, Roasted Red Peppers, Caramelized Onions and Sour Cream and Topped with Marinated Grilled Steak Served in a Martini Glass

***\$21.00 Per Person***

## **Shrimp Scampi Bar**

Tender Jumbo Gulf Shrimp Sautéed with Plum Tomatoes, Garlic, Butter, Fresh Squeezed Lemon, Capers and White Wine Served Over Al Dente Linguine and Accompanied by Crispy Garlic Bread and Grated Parmesan

***\$28.00 Per Person***

## **Italian Pasta Station**

Sautéed Individually for your Guests with Freshly Prepared Tomato Basil Sauce Garnished with Roasted Red Peppers & Onions; Alfredo Cream Sauce Garnished with Broccoli Florets or Marcela Wine Sauce Garnished with Sautéed Mushrooms Served with Al Dente Ziti, Linguini or Cheese Ravioli and Grilled Chicken Breast or Sweet Italian Sausage Freshly Grated Parmesan Cheese.

***\$25.00 Per Person***



## OUR TEAM

Food Lovers Catering and Events has been a top boutique caterer in the Atlanta marketplace for over 15 years. Our team can handle every detail, from exquisite food and gorgeous event decor to flawless execution. Our experienced event professionals are creative, resourceful and remarkably accommodating. It is our goal to provide you the highest level of service at every event to ensure that your guests can enjoy the food while we take care of all the details.



### Chef John Beals

Executive Chef, Chief Executive Officer

*"Keeping food simple but elegant"*

John Beals was born in St. Louis, Missouri. He pursued his vision in Culinary Arts at Forest Park Community College. After two years and earning an Associate degree in Culinary Arts, he accepted an apprenticeship at Westwood Country Club gaining four years of experience in the art of fine dining and elegant events. In the 1990's, Chef John moved to Atlanta to work for Villa Christina, one of the finest and most sophisticated Italian restaurants in the city.

John's culinary palette combines regional, international and contemporary flavors utilizing local and organic ingredients (this ensures quality first). Chef John's skills lie in combining fine dining restaurant experience with high volume catering. This explains his success in fast paced, high volume environments while maintaining the utmost quality and attention to detail. A consummate professional, with the ability to manage the all-consuming logistics of the event/catering. Chef John has served as a liaison between VIP's, volunteers, officials, dignitaries and more.

*Bespoke Catering & Events*



## OUR CLIENTS

Our client list includes some of the most influential individuals and companies in Atlanta making Food Lovers Catering and Events Atlanta's Premier Caterer. They include the following:

***Mayor Kasim Reed***

***2014 Master's Golf Tournament***

***Judge Hatchett***

***Macy's***

***JC Penny Logistics***

***City of Atlanta***

***Janelle Monae***

*Bespoke Catering & Events*

***And many more.....***

**We look forward to working with you!**

**Thank You!**

