DREAMMARK EVENTS

SALAD COURSE

Standard: Half Pan $35/Full Pan $60
Premium: Half Pan $50/ Full Pan $90

GARDEN SALAD
Fresh garden greens, tomatoes, carrots, cucumber served with various dressings

CAPRESE SALAD
Fresh garden greens, Cherry Tomato, Mozzarella, Fresh Basil, Balsamic Drizzle

COBB SALAD (*)
Fresh garden greens, hard boiled eggs, avocado, bacon, blue cheese

PORTER PEAR SALAD
Fresh garden greens, balsamic pears, candied nuts, gorgonzola cheese, caramelized onions

TOMATO SALAD
Bermuda onion, sweet basil (GF, V)

FIELD GREENS
strawberries, pralines, goat cheese, sweet peppercorn vinaigrette

BABY SPINACH SALAD
pickled red onion, bacon, cherry tomatoes, creamy herb vinaigrette (GF)

GEORGIA BIBB SALAD
bacon, hearts of palm, avocado, cherry tomato, goat cheese, red wine vinaigrette (GF)

FRESH FRUIT SALAD
Fresh seasonal fruit, with fresh mint and a citrus drizzle

MANDARIN ORANGE
Mixed greens served with mandarin oranges, scallions, celery & sugared slivered almonds

BABY SPINACH SALAD
With blueberries, strawberries, candied pecans and Poppyseed dressing

STRAWBERRY
Organic Spring Mix with sliced strawberries, candied pecans and Poppyseed dressing

PEAR ENDIVE
With mixed greens and endive, pears, red grapes, toasted walnuts, and served with a fresh pear walnut dressing

WATERMELON TOMATO (Seasonal)
With mixed greens, watermelon, tomatoes, feta cheese, candied pecans and served with basil vinaigrette

ENTREES

Standard: Half Pan $75/Full Pan $150
Premium: Half Pan $100/ Full Pan $175

DREAM FRIED CHICKEN

SOUTHERN BAKED CHICKEN

SOUTHERN GRILLED CHICKEN

SOUTHERN SWEET TEA AND THYME-MARINATED GRILLED CHICKEN

BOURBON BBQ PULLED PORK (GF)

COCA-COLA GLAZED PORK LOIN(GF)

BBQ SMOKED BEEF BRISKET

HONEY GLAZED HAM

CEDAR PLANK SALMON

SAUTÉED SHRIMP

SOUTHERN FRIED CATFISH

CAJUN SALMON

MAPLE GLAZED SALMON

LEMON-HERBED CHICKEN

SIDES

Standard: Half Pan $50/Full Pan $90
Premium: Half Pan $60/ Full Pan $100

LOWCOUNTRY RED RICE

LOWCOUNTRY PERLO

BRAISED COLLARD GREENS W/smoked turkey

BRAISED SOUTHERN CABBAGE

SOUTHERN OKRA AND TOMATOES

YELLOW SQUASH CASSEROLE

SOUTHERN STYLE GREEN BEANS

SOUTHERN CHEESE GRITS

GLAZED SWEET POTATO YAMS

SWEET POTATO CASSEROLE

HONEY ROASTED SWEET POTATOES

CREAMY MAC & CHEESE

SEA SALT ROASTED BRUSSELS SPROUTS

ROASTED GARLIC MASHED POTATOES

HONEY ROASTED CARROTS

SEASONED CORN

SEASONED CREAM CORN

YELLOW RICE

SOUTHERN COLESLAW

GRILLED ASPARAGUS (GF, V)

GARLIC SAUTEED SPINACH (GF, V)

HERB ROASTED FINGERLING POTATOES (GF, V)

SEASONAL GRILLED VEGETABLES (GF, V)

SOUTHERN POTATO SALAD

BAKED BEANS

RICE PILAF

CARIBBEAN CORNBREAD

ACCOMPANIMENTS

Standard: Half Pan $35/Full Pan $50

HONEY BUTTER CORNBREAD

GARLIC BUTTER DINNER ROLLS

HERB BUTTER DINNER ROLLS

SOUTHERN BISCUITS

SOUTHERN ASSORTMENT

CATERING INFO

SERVING SIZES

Menu items are prepared by half pan or full pan order sizes, unless description indicates a per person price.
A half pan size typically feeds 15 people for proteins and 20-25 for sides or less; a full pan can accommodate up to 30 people.

CATERING MINIMUM

DreamMark Events' minimum is $500 (excluding tax, gratuity and fees) seven days a week.

TRAVEL

Local Delivery: Our local delivery fee is $50. If your event is 25 miles (50 miles roundtrip) or less from Atlanta, GA 30340, your event is considered "local" and $50 will be added to your invoice.
Out-of-Town Delivery: Deliveries more than 25 miles (50 miles roundtrip) from Atlanta, GA 30340 are subject to a .50 per mile fee. Please remember the calculation will be roundtrip.

AVAILABLE SERVICES

DreamMark Events offers:

- Delivery of food (subject to delivery fee)
- Delivery and set up of food upon delivery (subject to delivery fee)
- Delivery and set up of buffet and manage buffet during event (delivery and per-hour staffing fee)
- Wait staff or food runners for sit-down meals
- Wait staff to clear tables

At this time, we do not offer:

- Bar/liquor or bartending services
- Dishwashing staff

CATERING SUPPLIES

Orders are delivered ready-to-eat in aluminum serving pans with a serving utensil for each menu item.
Chafing dishes/wire racks and butane fuel are not included, but we can supply them at an additional cost. Please let us know if we should add them to your order.
We do not provide linens, centerpieces, place settings, plates, napkins, flatware, cups, mugs, or garbage receptacles unless specifically stated.

DEPOSIT REQUIRED

As a courtesy, DreamMark Events will keep your event penciled into its calendar for up to five days from inquiry. However, if during this five-day time frame another client wishes to book a party for the date we are holding for you, we will contact you immediately to obtain a deposit and your five-day hold grace period becomes null and void.
Your hold will not get “bumped” for another person’s hold. You will only lose your five-day courtesy hold if you wish to forego putting down a deposit.
Deposits are 50% of your anticipated invoice total. If you are unsure of a menu at time of inquiry, a $50 non-refundable deposit can secure your date. The deposit will be applied to your invoice balance. A 50% deposit must be received one week prior to your event. The remaining balance is due on the day of the event - sorry, no exceptions.
Important: Please designate someone at the event who will be responsible for paying us and let us know prior to the event the name of the person we will be receiving it from.
Cash,credit cards or electronic payments (Zelle, ApplePay, CashApp) are the only final payment forms we accept.

CATERING AVAILABILITY

Our availability changes daily. Please complete the Contact Us form to provide us with your event information. We will make every effort to respond within 48 hours.