



Chef Avi Yonatan
770.881.2076
baroqueculinary@gmail.com

Corporate Menu

Salads and Appetizers:

- Green Salad with shaved root vegetables and honey mustard vinaigrette
- Pasta salad with Portobello mushroom and sun dried tomato pesto
- Grilled vegetable salad with balsamic vinegar
 - Beet and apple salad
- Sweet potato and red lentil salad
 - New Age style coleslaw
 - Moroccan Pitted olive salad
 - Pesto and olive oil with breads
- Sweet Potato latkes with chili mayonnaise
- Mini deep fried rice balls served on tomato coconut cream sauce

Main courses:

- Assorted sandwiches – pulled beef sliders, chicken breast with pesto and mozzarella cheese, grilled vegetable with herb aioli, roast beef with arugula and Dijon mustard, Tunisian chicken
 - Potato wedges with smoked paprika
 - Pasta Primavera

Desserts:

- Mixed nuts pie with caramel
- White chocolate brownies
- Seasonal Fruit Platter

We can provide staff to ensure your event goes smoothly and stress free.
We cater for all dietary requirements, just let us know when placing your order.



Chef Avi Yonatan
770.881.2076
baroqueculinary@gmail.com