

~ Since 1945 ~

224 Ponce de Leon Avenue NE • Atlanta, Georgia 30308

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Contact us at: events@marymacs.com www.marymacs.com



About Mary Mac's

Back in 1945, Mary MacKenzie opened Mary Mac's Tea Room. In those tough days right after the end of World War II, enterprising women in search of a living, some of them mothers widowed by the war, were establishing restaurants all over Atlanta. Calling their establishments "tea rooms" was a polite way of elevating their endeavor. Today, Mary Mac's is the only one of these original tea room-style restaurants still in existence. Our food is undeniably comforting, the atmosphere feels as familiar as your grandmother's kitchen, and our staff treats every customer as if they were serving their long-lost cousin a family meal.

Though our restaurant has grown and changed over the years, it's still 1945 in the kitchen at Mary Mac's. We still do things the way Mary MacKenzie and her successor, renowned owner, Margaret Lupo (1962-1994), did things. Every morning we shuck bushels of corn, hand wash our carefully selected greens, and snap fresh green beans by hand. We bake our own scrumptious breads and desserts, like old fashioned banana pudding, coconut cake and fresh Georgia peach cobbler, and brew up the best sweet tea – "Table Wine of the South".

Mary Mac's traditions are the fabric upon which Atlanta was built; a place where all are welcomed with open arms and where each guest feels at home each time they return. We welcome the generations of Atlanta families: Mary MacKenzie served their grandparents; Margaret Lupo served their parents; and now we welcome a new generation to Mary Mac's.

Whether you need private space for a corporate event or are celebrating a rehearsal dinner, family reunion, birthday or graduation, we welcome you to plan your next event at Mary Mac's. We take pride in being able to provide a private taste of the South for our guests and take the burden of planning off your shoulders. We are happy to host your group in one of our dining rooms, or we can bring Atlanta's Dining Room to the venue of your choice. With an entire department of banquet and catering professionals, we are able to customize a wonderful and unique experience for your event.



Delivery & Catering

If you can't make it to the restaurant, let us bring the true taste of the South to your next corporate event or social gathering.



To schedule a Delivery or Catering Reservation, we ask for the following:

- A signed contract with credit card guarantee (No deposit required)
- A selection of one of our Delivery/Catering Menu Packages
- A minimum order \$350
- Payment in full 24 hours in advance

Additional Details:

- To ensure availability, please order at least 2 days before desired delivery date.
- 18% gratuity will be applied at the time of payment

Optional – If you would like food service staff throughout event (catering), plan 1 attendant per 40 guests at \$125 for a 3 hour event. (please note this is an estimate and the number of attendants needed may vary based on the details of your event).



Delivery / Catering Menu Buffet Set-Up Only

\$21 per person – 1 Entrée, 2 Sides, 1 Dessert \$23 per person – 1 Entrée, 3 Sides, 1 Dessert \$26 per person – 2 Entrees, 2 Sides, 1 Dessert \$28 per person – 2 Entrees, 3 Sides, 1 Dessert

NOTE: To ensure driver availability please order at least 2 days before desired delivery date. For pick-up orders, please order at least 24 hours before desired pick-up time.

Entrée Selections

Baked Chicken Breast with Cornbread Dressing & Gravy Southern Fried Chicken Oven Roasted Turkey Breast with Cornbread Dressing & Gravy Ms. Flora's Homemade Meatloaf with Tomato Sauce Catfish Fillets, fried or grilled Pan Fried Cube Steak with Brown Onion Gravy

Sides

Macaroni & Cheese*
Sweet Potato Soufflé*
Fried Green Tomatoes*
Whipped Potatoes*
Collard Greens

Broccoli Soufflé*
Hoppin John (Rice & Black-eyed Peas)
Black-eyed Peas
Butter Peas

Steamed Vegetable Medley* Green Beens Fried Okra* Potato Salad*

(* indicates our vegetarian-friendly items)
All Sides May Be Prepared Vegetarian Upon Request

Desserts

Georgia Peach Cobbler Banana Pudding Bread Pudding with Wine Sauce Seasonal Cobbler

Prices do not include 8.9% tax, gratuity, or \$25 minimum delivery fee in the perimeter - (rates vary outside the perimeter).

Prices for linen option varies and is subject to availability.

Prices do not include supplies, breads or teas.

Optional 16% Supply Charge includes: plates, plasticware, napkins, dessert bowls, serving utensils, cups, ice, lemons, condiments, chafing dishes, & heating fuel Additional Meat \$6 ~ Additional Side \$4 per person

Note: To order additional items, please see our Bulk Menu on next Page



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