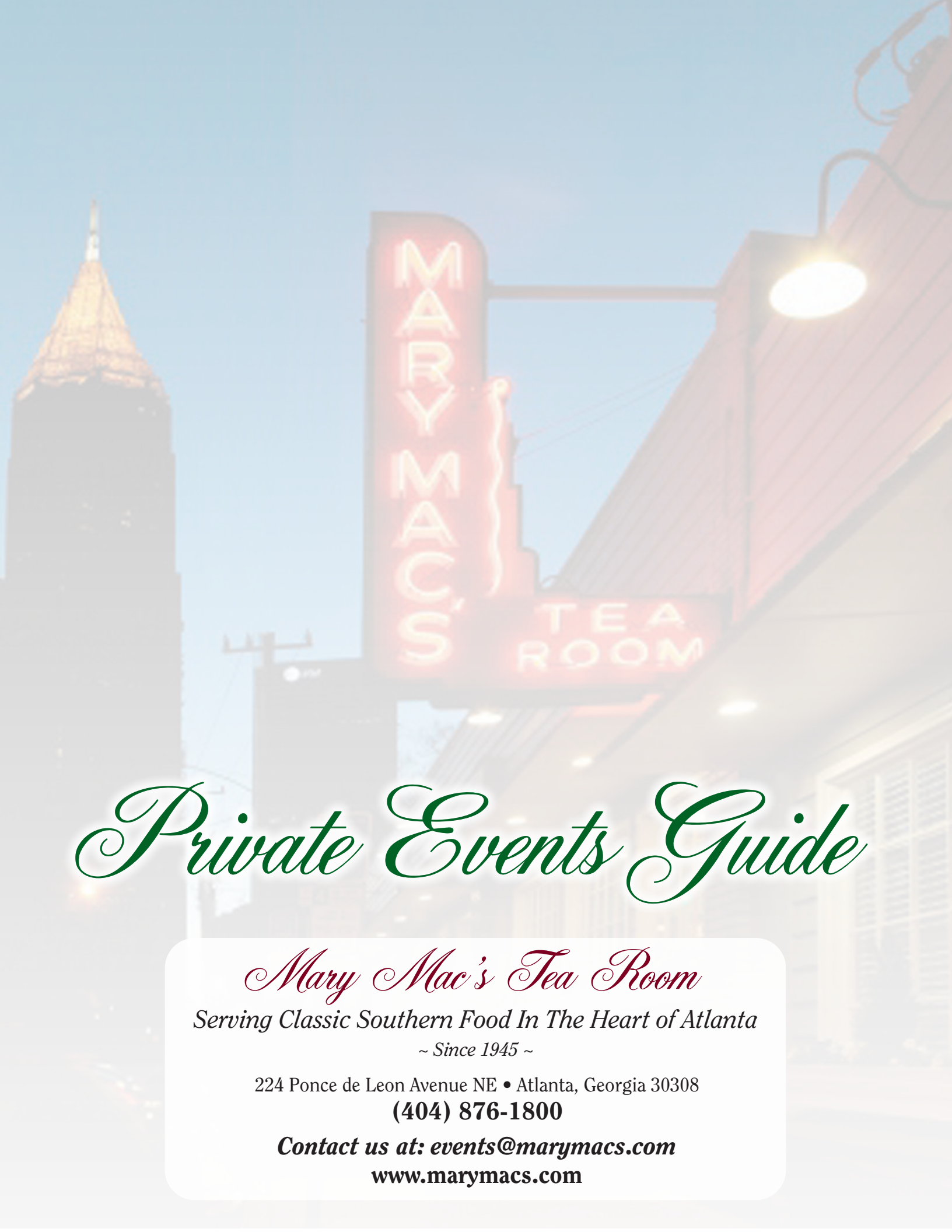




# *Private Events Guide*

*Mary Mac's Tea Room*

*Serving Classic Southern Food In The Heart of Atlanta*

*~ Since 1945 ~*

224 Ponce de Leon Avenue NE • Atlanta, Georgia 30308

**(404) 876-1800**

**Contact us at: [events@marymacs.com](mailto:events@marymacs.com)**

**[www.marymacs.com](http://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.

## *Reserving Private Space*

We can accommodate groups from 20 to 200 in one of our 6 dining rooms for breakfast, lunch, or dinner.

Each of our dining rooms are completely private with individual volume controls – perfect when giving presentations or speeches. We also offer a variety of amenities such as Private Bar, AV Equipment and Linen Package. We offer a variety of banquet menus.

## *Requirements*

### **To reserve a private room, we ask for the following in advance:**

- A minimum guarantee of 20 people (adult price)
- A signed contract with a credit card guarantee (deposit not required)
- A selection of one of our pre-set menu packages

### **Additional Information:**

- We can only run 1 check per group. Payment in full is due 24 hours in advance. Any additional guests over the guarantee will be charged on one check the day of the event.
- Your room will be booked free of a room fee charge for a two-hour timeslot. If you would like to add additional time, a room fee will incur. The fees are as follows:
  - Before 9PM: \$250 each hour for the first two additional hours; \$350 each hour for the 3rd and 4th additional hours and \$500 each hour beyond the 4th additional hour.
  - After 9PM: \$375 per hour, with a two hour maximum (available timeslots vary on Sundays)
  - 18% gratuity will be applied at the time of payment.
- Mary Mac's is open 11 am – 9 pm, 7 days a week. We are closed on Christmas Eve and Christmas Day.
- Private Events and Caterings cannot be booked on our major holidays, which include New Year's Day, Easter, Mother's Day, Father's Day, Thanksgiving, Christmas Eve and Christmas Day.
- There is a parking lot behind the restaurant on Myrtle Street. If the lot is full, we recommend off street parking or meter parking in front of the restaurant. When utilizing street parking, please respect our neighbors and the neighborhood.
- Mary Mac's is wheelchair accessible and motorcoach friendly.
- You are welcome to bring table decorations (no confetti or decorations on the walls, please).
- You are welcome to bring in wine, subject to \$15/bottle corkage fee.
- We are gladly able to accommodate dietary restrictions.
- Our buffet menus, as well as the side items on our plated menus, are all you care to eat, in house. We are happy to refill these items to your satisfaction while dining in-house, while attempting to minimize waste and maintain costs. Please note that refills may be served family style. You and your guests should expect to enjoy all you can eat on-site, however to-go boxes are not permitted. Mary Macs and our Management Team are committed to making your dining experience exceptional!

### **Final Guest Count/Guaranteed Number:**

- For proper staffing and food & beverage planning, final guest count and menu selections are due 10 days in advance.
- The final bill will be calculated based on the guaranteed number or the number that arrives, whichever is greater.

### **Cancellation Policy:**

- Reservations for private space must be cancelled at least 14 days prior to the event date. Cancellations with less than 14 days advance notice are subject to a \$250 cancellation fee.

*\*Please note that your event may be considered a partial buyout, depending on the size of the group, the date and time. If applicable, an Event Coordinator will be happy to discuss the details with you.\**

## Amenities

### Private Bar:

If you would like alcohol to be served during your event, the room will be set up with a private bar. We recommend 1 private bartender for every 50 guests. If you would like a cash bar, you will also require 1 cashier for every 50 guests.

Private Bartender: .....\$100 for duration of event

Additional Private Bartender: .....\$75 each for duration of event

Cashier:.....\$75 for duration of event

Please note that without a cashier, all drinks from the private bar will be on one check to be paid in full at the end of the event. A pre-selected bar package will be required for all private bars. (Please see Bar Packages on page 12.)

### Linen Package:

Our linen package includes linen tablecloths for all tables set up in your private space, a linen napkin for each guest and a table set up that reflects a formal occasion. Your linen package can include either white linen, black linen or a combination.

Linen Package: .....50 people or less \$125 more than 50 \$150

Please note that without a linen package, private rooms are set with standard cream colored vinyl tablecloths and silverware rolled in paper napkins. (Please see Banquet Room Photos on pages 14-19. *Room accommodations will vary depending on amenities chosen*).

### AV Equipment:

Whether you are hosting a business meeting or a rehearsal dinner, we have AV equipment available for you! We have a large screen, projector and podium with microphone available for you to rent.

Screen (8'2" tall x 5'8" wide): \$25 for duration of event

Projector with VGA and HDMI Inputs: \$25 for duration of event  
(*WIFI available for private events only.*)

Podium with Microphone: \$25 for duration of event

### Piano Player:

Mary Mac's works with a list of preferred piano players and we will be happy to set up this service for you! Mary Mac's hosts a Grand Piano in our famous Skyline Room but our piano players can set up a keyboard in any of our private rooms! Our piano players will be happy to play any type of music that you request!

Piano Player:.....Starting at \$150 per hour

### \*Please ask for more information regarding:

- Florist Referral
- Photographer Referral
- Transportation Referral

# *The Ponce de Leon Menu*

**\$30pp inclusive of tax**

18% gratuity will be applied at the time of payment ~ All You Can Eat – Dine-in Only

This menu can be served family-style (best for groups under 35 guests)  
or set up as a buffet (best for groups over 35 guests).

## **Entrees: Choose 2**

*(These must be chosen in advance)*

Baked Chicken Breast with Cornbread Dressing & Gravy  
Southern Fried Four-Piece Chicken  
Oven Roasted Turkey Breast with Cornbread Dressing & Gravy  
Ms. Flora's Homemade Meatloaf with Tomato Sauce

## **Sides: Choose 3**

*(These must be chosen in advance)*

|                            |                       |
|----------------------------|-----------------------|
| Black-eyed Peas            | Hoppin' John          |
| Broccoli Soufflé*          | Macaroni and Cheese*  |
| Collard Greens             | Potato Salad*         |
| Cornbread Dressing & Gravy | Steamed Broccoli*     |
| Fried Green Tomatoes*      | Sweet Potato Soufflé* |
| Fried Okra*                | Whipped Potatoes*     |
| Green Beans                |                       |

*\*Indicates our vegetarian-friendly items*

## **Desserts: Choose 1**

*(This must be chosen in advance)*

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

## **Included**

Assorted Breads  
Fresh Brewed Sweet & Unsweet Iced Tea

*Kids age 10 and under are \$15.88 inclusive of tax, or they can order from our Kids Menu for \$7.25*

Additional Beverages Will Be An Additional Charge ~ Additional Meat \$6 ~ Additional side \$4

# The Midtown Menu

Only available for parties of 35 or less

**\$32pp inclusive of tax**

*(Includes a room rental for 2 hours)*

18% gratuity will be applied at the time of payment

Available for lunch and dinner Monday - Friday

## **Appetizers: Choose one to be passed family style**

*(This must be chosen in advance)*

Mixed Green Salad (Served with Ranch Dressing and Balsamic Vinaigrette) or  
Fried Green Tomatoes with Parmesan Horseradish Dipping Sauce

## **Entrees: Each guest chooses one**

Southern Fried Four-Piece Chicken  
Oven Roasted Turkey Breast with Cornbread Dressing & Gravy  
Ms. Flora's Homemade Meatloaf with Tomato Sauce  
Southern Fried Catfish Fillets  
Fried Shrimp  
Fried Chicken Livers

## **Sides: Choose 3 to be passed Family-Style**

*(These must be chosen in advance)*

|                            |                       |                      |
|----------------------------|-----------------------|----------------------|
| Black-eyed Peas            | Fried Green Tomatoes* | Macaroni and Cheese* |
| Broccoli Soufflé*          | Fried Okra*           | Potato Salad*        |
| Collard Greens             | Green Beans           | Steamed Broccoli*    |
| Cornbread Dressing & Gravy | Hoppin' John          | Whipped Potatoes*    |

*\*Indicates our vegetarian-friendly items*

## **Desserts: Choose 1**

*(This must be chosen in advance)*

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

## **Included**

Assorted Breads      Fresh Brewed Sweet & Unsweet Iced Tea

*Kids age 10 and under can order from our Kids Menu for \$7.25*

Additional Beverages Will Be An Additional Charge ~ Additional Meat \$6 ~ Additional side \$4

# *Taste of Atlanta Menu*

**\$33pp inclusive of tax**

*(Includes a room rental for 2 hours)*

18% gratuity will be applied at the time of payment ~ All You Can Eat – Dine-in Only

This menu can be served family-style (best for groups under 35 guests)  
or set up as a buffet (best for groups over 35 guests).

## **Entrees: Choose 2**

*(These must be chosen in advance)*

Baked Chicken Breast with Cornbread Dressing & Gravy  
Southern Fried Four-Piece Chicken  
Oven Roasted Turkey Breast with Cornbread Dressing & Gravy  
Ms. Flora's Homemade Meatloaf with Tomato Sauce  
Southern Fried Catfish Fillets

## **Sides: Choose 4**

*(These must be chosen in advance)*

|                            |                       |
|----------------------------|-----------------------|
| Black-eyed Peas            | Hoppin' John          |
| Broccoli Soufflé*          | Macaroni and Cheese*  |
| Collard Greens             | Potato Salad*         |
| Cornbread Dressing & Gravy | Steamed Broccoli*     |
| Fried Green Tomatoes*      | Sweet Potato Soufflé* |
| Fried Okra*                | Whipped Potatoes*     |
| Green Beans                |                       |

*\*Indicates our vegetarian-friendly items*

## **Desserts: Choose 1**

*(This must be chosen in advance)*

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

## **Included**

Assorted Breads  
Fresh Brewed Sweet & Unsweet Iced Tea

*Kids age 10 and under are \$15.88 inclusive of tax, or they can order from our Kids Menu for \$7.25*

Additional Beverages Will Be An Additional Charge ~ Additional Meat \$6 ~ Additional side \$4

# *The Southern Special Menu*

**\$35pp inclusive of tax**

*(Includes a room rental for 2 hours)*

18% gratuity will be applied at the time of payment

All You Can Eat – Dine-in Only

This menu can be served family-style (best for groups under 35 guests)  
or set up as a buffet (best for groups over 35 guests).

## **Entrees: Choose 3**

*(These must be chosen in advance)*

Southern Fried Four-Piece Chicken

Baked Chicken Breast with Cornbread Dressing & Gravy

Oven Roasted Turkey Breast with Cornbread Dressing & Gravy

Pan Fried Cube Steak and Brown Onion Gravy

Ms. Flora's Homemade Meatloaf with Tomato Sauce

Southern Fried Catfish Fillets

## **Sides: Choose 3**

*(These must be chosen in advance)*

Black-eyed Peas

Broccoli Soufflé\*

Collard Greens

Cornbread Dressing & Gravy

Fried Green Tomatoes\*

Fried Okra\*

Green Beans

Hoppin' John

Macaroni and Cheese\*

Potato Salad\*

Steamed Broccoli\*

Sweet Potato Soufflé\*

Whipped Potatoes\*

*\*Indicates our vegetarian-friendly items*

## **Desserts: Choose 1**

*(This must be chosen in advance)*

Georgia Peach Cobbler

Banana Pudding

Bread Pudding with Wine Sauce

Seasonal Cobbler

## **Included**

Assorted Breads

Fresh Brewed Sweet & Unsweet Iced Tea

*Kids age 10 and under - \$15.88 inclusive of tax or they can order from our Kids Menu for \$7.25*  
Additional Beverages Will Be An Additional Charge ~ Additional Meat \$6 ~ Additional side \$4

# Grand Taste of the South

**\$38pp inclusive of tax**

*(Includes a room rental for 2 hours)*

18% gratuity will be applied at the time of payment

Buffet only

All You Can Eat – Dine-in Only

## Entrees: Choose 4

*(These must be chosen in advance)*

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

## Sides: Choose 6

*(These must be chosen in advance)*

|                            |                           |
|----------------------------|---------------------------|
| Black-eyed Peas            | Hoppin' John              |
| Broccoli Soufflé*          | Macaroni and Cheese*      |
| Collard Greens             | Potato Salad*             |
| Cornbread Dressing & Gravy | Steamed Broccoli*         |
| Fried Green Tomatoes*      | Steamed Vegetable Medley* |
| Fried Okra*                | Sweet Potato Soufflé*     |
| Green Beans                | Whipped Potatoes*         |

*\*Indicates our vegetarian-friendly items*

## Desserts: Choose 2

*(This must be chosen in advance)*

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

## Included

Assorted Breads      Fresh Brewed Sweet & Unsweet Iced Tea

*Kids age 10 and under - \$15.88 inclusive of tax, or they can order from our Kids Menu for \$7.25*

*Additional Beverages Will Be An Additional Charge ~ Additional Meat \$6 ~ Additional side \$4*

# The Myrtle Menu

Only available for parties of 35 or less

**\$25pp inclusive of tax**

*(Includes a room rental for 2 hours)*

18% gratuity will be applied at the time of payment

(Lunch Menu: Monday-Friday Only – From 11:00am-4:00pm)

## Entrees: Each Guest Chooses One

Baked Chicken Breast with Cornbread Dressing & Gravy

Fried Chicken (three legs or one breast)

Oven Roasted Turkey Breast with Cornbread Dressing & Gravy

Ms. Flora's Homemade Meatloaf with Tomato Sauce

## Sides: Choose 3 to be passed Family Style

*(These must be chosen in advance)*

Black-eyed Peas

Broccoli Soufflé\*

Collard Greens

Cornbread Dressing & Gravy

Fried Green Tomatoes\*

Fried Okra\*

Green Beans

Hoppin' John

Macaroni and Cheese\*

Potato Salad\*

Steamed Vegetable Medley\*

Sweet Potato Soufflé\*

Whipped Potatoes\*

*\*Indicates our vegetarian-friendly items*

## Desserts: Choose 1

*(This must be chosen in advance)*

Georgia Peach Cobbler

Banana Pudding

Bread Pudding with Wine Sauce

Seasonal Cobbler

## Included

Assorted Bread

Fresh Brewed Sweet & Unsweet Tea

*Kids age 10 and under can order from our Kids Menu for \$7.25*

Additional Beverages Will Be An Additional Charge ~ Additional Meat \$6 ~ Additional side \$4

# Breakfast/Brunch Buffet Menus

18% gratuity will be applied at the time of payment  
Served for Private Parties beginning 8:00am to 11:00am  
(Breakfast/Brunch Buffet refilled until 10:00am)  
All You Care to Eat, Dine-In Only

## Traditional Breakfast Menu

**\$22 per person inclusive of tax**

*(Includes a room rental for 2 hours)*

|                |                |              |
|----------------|----------------|--------------|
| Scrambled Eggs | Cheese Grits   | Hash Browns  |
| Sausage        | Cinnamon Rolls | Orange Juice |
| Bacon          | Biscuits       | Coffee       |
|                | Fruit          |              |

*Kids age 10 & under = \$15.88 (inclusive of tax)*

## Atlanta's Signature Brunch

**\$25 per person inclusive of tax**

*(Includes a room rental for 2 hours)*

Served with Coffee & Orange Juice

### Choose 4:

Scrambled Eggs  
Cheese Grits  
Sausage  
Bacon  
Cinnamon Rolls  
Biscuits and Gravy  
Hash Browns  
Pancakes with Syrup

### -AND-

### Choose 4:

Biscuits with Sausage Gravy  
Eggs Frittata (with red & green peppers,  
onions and cheddar cheese)  
Ham & Cheese Quiche  
Fried Green Tomatoes  
Fresh Fruit  
Shrimp Cocktail  
Blueberry Muffins  
Pecan Pie Muffins  
Peach Pancakes  
Chicken Sausage Patties  
Turkey Sausage Links  
Turkey Bacon

## -OR-

## Southern Deluxe Brunch

**\$27 per person inclusive of tax**

*(Includes a room rental for 2 hours)*

Served with Coffee & Orange Juice

### Choose 5:

Scrambled Eggs  
Cheese Grits  
Sausage  
Bacon  
Cinnamon Rolls  
Biscuits and Gravy  
Hash Browns  
Pancakes with Syrup

### -AND-

### Choose 5:

Biscuits with Sausage Gravy  
Eggs Frittata (with red & green peppers,  
onions and cheddar cheese)  
Ham & Cheese Quiche  
Fried Green Tomatoes  
Fresh Fruit  
Shrimp Cocktail  
Blueberry Muffins  
Pecan Pie Muffins  
Peach Pancakes  
Chicken Sausage Patties  
Turkey Sausage Links  
Turkey Bacon

*Kids age 10 & under = \$15.88 (inclusive of tax)*

Additional Beverages Will Be An Additional Charge

\$6 for additional meat or egg dish, \$4 other additional breakfast item

# Bar Packages

## Hosted Bar Selections

Private Bar & Bartender: \$100 (*suggest 1 per 50 guests*)

Additional Bartender: \$75

Cashier: \$75 (*suggest 1 per 50 guests*)

All prices include Tax

Bar packages may include any combination of beer, wine and/or liquor.

Wine and liquor must be chosen by level: Premium or House.

Beers may include up to 4 selections from any of the Specialty and Domestic options combined.

## Liquor Packages

*\*Please note: Liquor drinks are charged per cocktail.*

### Premium Level \$14 per drink

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Chivas Regal Blended Scotch, and Jack Daniels Tennessee Whiskey

### House Level \$12 per drink

Pearl Vodka, Gordon's Gin, Bacardi Rum, Dewars Scotch, and Evan Williams Bourbon

## Wine Packages

*\*Please note: Wine is charged by the bottle when for an open bar. Wine is charged by the glass for a cash bar.*

**Premium Level: \$35/Bottle/\$10 per glass**

Variety of Red and White wines

**House Level: \$28/Bottle/\$8.00 per glass**

Variety of House Red and White wines

## Beer Packages

*Please Choose Up To 4 Total:*

*\*Please note: You may choose any combination from Domestic and Specialty combined.*

*Beers are charged per bottle.*

**Domestic: \$6.00**

Miller Lite, Budweiser, Bud Light, Michelob Ultra

**Specialty & Import: \$7.00**

Sweetwater 420, Sweetwater Seasonal, Sam Adams, Heineken, Corona, Scofflaw Basement IPA

## Champagne/Sparkling Wine

*\*Please note: Champagne is charged per bottle only*

Sparkling Wine \$25, Moscato \$35

*Charged based on consumption*

# Banquet Rooms

*Our banquet rooms are booked based on the number of guests and amenities that are reserved for each event.*

*An Event Coordinator will be happy to answer any questions you might have about which room will work best for your event!*



# *Ms. Ellen's Room*



*The Ms. Ellen's Room is great  
for any kind of gathering!*

*This room can  
comfortably accommodate  
groups of 20-30 guests.*



*The setup may not be as displayed, please contact an event coordinator  
for more information on your room setup.*

# *The Ponce Room*

*The Ponce Room is available  
for groups of 25-35 guests.*

*This room runs adjacent to  
Ponce de Leon Avenue.*



*Note: Family-style menus are recommended in this room for groups of 30-35.*

*The setup may not be as displayed, please contact an event coordinator  
for more information on your room setup.*

# *The Myrtle Room*

*The Myrtle Room is fantastic for groups of 35-50.*



*The setup may not be as displayed, please contact an event coordinator for more information on your room setup.*

# *The Ferrell Room*

*The Ferrell Room is our newest addition to the restaurant.  
This room comfortably accommodates 50-65 guests.*



*The setup may not be as displayed, please contact an event coordinator  
for more information on your room setup.*

# *The Skyline Room*

*The Skyline Room hosts our Baby Grand Piano.*

*This room can be booked for groups of 70-100.*

*(Please ask an Event Coordinator for details on entertainment options!)*

*(This room may be considered a Partial Buyout.*

*Please contact an Event Coordinator for details!)*



*The setup may not be as displayed, please contact an event coordinator for more information on your room setup.*

# *The Atlanta Room*

*The Atlanta Room is our original dining room!  
It is also our largest dining room  
and can accommodate 100-160 guests.*

*When combined with the Ferrell Room,  
we can accommodate up to 200 guests!  
(This room may be considered a Partial Buyout.  
Please contact an Event Coordinator for details!)*



*The setup may not be as displayed, please contact an event coordinator  
for more information on your room setup.*

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

### Sides

|                       |                                                   |                           |
|-----------------------|---------------------------------------------------|---------------------------|
| Macaroni & Cheese*    | Broccoli Soufflé*                                 | Steamed Vegetable Medley* |
| Sweet Potato Soufflé* | Hoppin John ( <i>Rice &amp; Black-eyed Peas</i> ) | Green Beans               |
| Fried Green Tomatoes* | Black-eyed Peas                                   | Fried Okra*               |
| Whipped Potatoes*     | Butter Peas                                       | Potato Salad*             |
| Collard Greens        |                                                   |                           |

*(\* indicates our vegetarian-friendly items)*

All Sides May Be Prepared Vegetarian Upon Request

### Desserts

|                       |                               |
|-----------------------|-------------------------------|
| Georgia Peach Cobbler | Bread Pudding with Wine Sauce |
| Banana Pudding        | 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*

# Bulk Menu

## Entrées – Per Order

*(1 order feeds approximately 1 person)*

|                                                                               |                           |
|-------------------------------------------------------------------------------|---------------------------|
| Fried Chicken Four-Piece (breast, wing, leg & thigh) - no substitutions . . . | \$18.99/order             |
| Fried Chicken Breast . . . . .                                                | \$16.99/order             |
| Fried Chicken Legs . . . . .                                                  | \$9.25/order              |
| Fried Chicken Wings . . . . .                                                 | \$17.99/order             |
| Fried Chicken Tenders . . . . .                                               | \$15.49/order             |
| Baked Chicken Breast with Cornbread Dressing & Gravy . . . . .                | \$16.49/order             |
| Chicken Fried Chicken with White Pepper Gravy . . . . .                       | \$16.99/order             |
| Smothered Chicken . . . . .                                                   | \$15.99/order             |
| Baked Turkey with Cornbread Dressing & Gravy . . . . .                        | \$16.99/order             |
| Savory Slow Cooked Beef Pot Roast . . . . .                                   | \$17.99/order             |
| Meatloaf with Tomato Sauce . . . . .                                          | \$15.99/order             |
| Pan Fried Cube Steak with Brown Onion Gravy . . . . .                         | \$10.95/order             |
| Fried or Sautéed Chicken Livers . . . . .                                     | \$13.49/order             |
| Fried or Grilled Pork Chops . . . . .                                         | \$17.99/order             |
| Southern Fried Catfish Fillets, grilled or fried . . . . .                    | \$18.99/order             |
| Fried Gulf Shrimp . . . . .                                                   | \$21.49/order             |
| Shrimp and Cheese Grits . . . . .                                             | \$19.99/order             |
| Fried Seafood Combinations . . . . .                                          | Choose Two: \$24.99/order |
| Grilled, Fried or Blackened Fresh Salmon . . . . .                            | \$21.99/order             |

# *Bulk Menu*

*Continued*

## Vegetables/Side Items

Pint – \$8– (serves 1-2)  
Quart – \$15 – (serves 4-6)

1/2 Gallon – \$26 – (serves 8-10)  
Gallon – \$40 – (serves 16-20)

## Desserts

Peach Cobbler, Seasonal Cobbler,  
Bread Pudding & Banana Pudding

1/2 Gallon – \$26 – (serves up to 10)  
Gallon – \$40 – (serves up to 20)

## Whole Pies and Cakes

Sweet Potato Pie – \$25 (seasonal availability)

## Beverages – By The Gallon

Sweet & Unsweet Tea – \$7.50      Lemonade – \$10

## Breads – By The Dozen

Cinnamon Rolls – \$4.95      Yeast Rolls – \$4.95      Corn Bread – \$4.95



*Contact us at: [events@marymacs.com](mailto:events@marymacs.com)*