



Photo by Ava Moore Photography

AFFAIRS
TO REMEMBER

Celebrate the amazing
Mother in your life...

**Mother's Day
Weekend**

...Special Menu Packages
for Pick Up & Delivery

AFFAIRS TO REMEMBER

AFFAIRS to REMEMBER, Atlanta's "greenest" caterer, has more than 40 years of success that can be attributed to our innovative menus, impeccable service, attention to detail and reliability. We offer nationally recognized award-winning catering, as well as full event production including décor, entertainment, tent rental, lighting, linens, furniture, floral and photography.

As Atlanta's first Zero Waste Zones caterer AFFAIRS to REMEMBER strives to raise the bar for corporate citizenship. Our **Legacy Green** program encompasses eliminating all polystyrene products, recycling, composting, training, sourcing from local and organic farms, providing food to the Atlanta Community Food Bank and donating newspapers to PAWS Atlanta animal rescue shelter.

Since the inception of our **Legacy Green** program in 2014, AFFAIRS to REMEMBER has diverted over 1.4 million pounds of recoverable material away from landfills. That puts us at an average of more than 4,000 pounds per week, more than 100 tons per year! Today, we continue to invest in closing the loop...between what we use and how we re-use.



Country Brunch

AFFAIRS
TO REMEMBER



COUNTRY BRUNCH PACKAGE

***120.00, per buffet package, (serves 4 guests)**

*Includes heating and cooking instructions

VEGETABLE FRITTATA

Whole eggs scrambled with spinach and cheddar cheese, seasonal vegetables and herbs. Includes 4 slices, may be served room temperature or warm

HOUSEMADE TURKEY SAUSAGE

With pecans and cranraisins

HOUSEMADE BISCUITS

With butter and preserves

RED POTATO HASH

With Onion Hash with Garlic and Peppers

FRESH SEASONAL FRUIT SALAD

CHOCOLATE CROISSANT BREAD PUDDING

Buttery croissants baked with chocolate and garam masala infused custard offered with lime caramel on the side

NOTE*

Add delivery charge and sales tax

Please note that in special event facilities, a service charge may apply

Southern Brunch



SOUTHERN BRUNCH PACKAGE

***120.00, per buffet package, (serves 4 guests)**

*Includes heating and cooking instructions

RASPBERRY PECAN WAFFLE BREAD PUDDING

waffles layered with raspberries and toasted pecans, baked in maple custard

VEGETARIAN FRITTATA

seasonal vegetables, creamy goat cheese and fresh eggs

BREAKFAST SALAD

kale, soft boiled egg, Turkey bacon, tomatoes, radish, scallion, grits croutons, citrus vinaigrette

Also Includes...

RED POTATO HASH

With Onion Hash with Garlic and Peppers

BACON (18 SLICES)

SEASONAL FRUIT SALAD

NOTE*

Add delivery charge and sales tax

Please note that in special event facilities, a service charge may apply

Classic Dinner

Treat your special someone with Chef's Mother's Day dinner

***\$60.00 dinner of two, (each package serves 2 guests)**

*Includes a 3-course meal featuring a salad, entrée, and dessert

AFFAIRS
TOREMEMBER



SALAD COURSE

your choice of one of the following:

ICEBERG WEDGE

An Iceberg wedge with crumbled bacon, Sweet Grass Dairy Asher blue cheese, grape tomato halves, blue cheese parsley vinaigrette and sliced scallions

ALMOND, CHÈVRE & STRAWBERRY SALAD

Baby mesclun greens served with fresh strawberry slices, roasted almonds, and creamy crumbled chèvre on a bed of Aquaponics green oak lettuce with roasted shallot vinaigrette.

NOTE*

- Add delivery charge and sales tax
- Please note that in special event facilities, a service charge may apply

AFFAIRS TO REMEMBER



ENTRÉE COURSE

your choice of one of the following:

AFFAIRS' SIGNATURE JUMBO LUMP CRAB CAKE + ROASTED RED PEPPER AIOLI

With a medley of roasted seasonal vegetable & roasted root vegetables from our local partners

PORT WINE BRAISED SHORT RIBS + PORT WINE DEMI

With Potato Duchess and grilled asparagus

DESSERT COURSE

your choice of one of the following:

LEMON + ALMOND RICOTTA CAKE

Ground almonds, ricotta and fresh lemon cake topped with a lemon glaze and garnished with dark chocolate covered blueberries, whipped cream and a berry coulis

BITTERSWEET CHOCOLATE CAKE

with Chantilly cream

Vegan Dinner

Treat your special someone with Chef's three course vegan, Mother's Day dinner

***\$60.00 dinner of two,
(each package serves 2 guests)**

*Includes salad, entrée, and dessert



SALAD COURSE

MIXED GREEN, ALMOND & STRAWBERRIES SALAD

Baby mesclun greens with fresh strawberry slices, roasted almonds, on a bed of Aquaponics green oak lettuce with roasted shallot vinaigrette

ENTRÉE COURSE

VEGAN BEET AND MUSHROOM WELLINGTON

With cauliflower Bearnaise sauce served over carrot mash and grilled asparagus

DESSERT COURSE:

VEGAN TIRAMISU

NOTE*

Add delivery charge and sales tax

Please note that in special event facilities, a service charge may apply

Family Favorites

***28.00, per buffet package, (serves 2-3 guests)**
Sent with appropriate heating and cooking instructions

AFFAIRS
TOREMEMBER

CHICKEN TENDERS AND MACARONI

½ dozen buttermilk fried Chicken tenders
2 quarts of our signature Macaroni & Cheese
4 each Chocolate Dipped Rice Krispy Treat on a Stick

NOTE*

Add delivery charge and sales tax

Please note that in special event facilities, a service charge may apply





Mother's Day Weekend

Ordering, Pick-Up & Delivery Information

Friday & Saturday : 10:00 AM – 4:00 PM, Pick-Up & Delivery

Sunday : 9:00 AM – 2:00 PM, Pick-Up & Delivery

Orders for **Friday** must be confirmed by 12:00 PM on Thursday the May 6th

Orders for **Saturday & Sunday** must be confirmed by 12:00 PM on Friday, May 7th

DELIVERY

- Midtown/ Buckhead / Brookhaven/ Downtown . . . \$15.00
- Other areas inside the perimeter \$20.00
- Outside the perimeter starting at \$25.00

ORDERING

- Call 404-872-7859 or email events@affairs.com
- Office Hours Monday –Friday 9:00 AM – 5:00 PM

AFFAIRS to REMEMBER SAFETY GUIDELINES

We take the spread of the COVID-19 virus very seriously. The well-being of our clients, their guests and our team members is our top priority..

As a food service and event planning business, we have implemented enhanced policies and procedures with our employees to create and maintain an environment that is as safe as possible for clients and our employees.

- We monitor employees for COVID-19 symptoms including cough, shortness of breath, and/or difficulty breathing
- We require all employees to conduct symptom checks on themselves prior to reporting to work
- We prohibit sick employees, vendors, suppliers, and/or contract workers from entering our facility
- We require employees to wear gloves and an approved face covering over the nose and mouth while working
- We specify use of gloves per CDC/ health department guidelines
- We require employees wash hands before and after handling food and food containers in addition to other standard hand washing guidelines
- We provide training for employees on how to maintain social distance, proper hygiene and use of PPE, traffic flow patterns in exit/entrance areas, and to answer questions

We are closely monitoring all communications from the Centers for Disease Control and the World Health Organization on the Novel Coronavirus COVID-19. We encourage our clients to follow all recommendations by public health officials to prevent the spread COVID-19.

According to the FDA, there's currently no evidence of food or food packaging being associated with the transmission of COVID-19.



At **AFFAIRS to REMEMBER** we are navigating this new normal safely and sustainably. First and foremost, we are adhering to the guidance of public health professionals and will support a safe environment for our employees, partners, and customers. Further, our **LEGACY** programs will remain our driving force.



Our **LEGACY GREEN** initiative provides the most safe and sustainable options. Knowing that certain practices will pivot based on circumstance we will continue recycling, composting, training, sourcing from our local and organic farms, and eliminating all polystyrene products.

Our **LEGACY GIVING** mission will remain dedicated to the local community and the environment. **AFFAIRS to REMEMBER** will push forward and continue to give back by donating to Atlanta's Community Food Bank, sponsoring in-kind services to non-profit organizations and partnering with The Meal Bridge to support the courage and generosity of our local healthcare workers and first responders.



It is our intention that with these conscious habits, among others, we may bring about a sense of normalcy and fulfillment of your physical well-being and our environmental health.





AFFAIRS TO REMEMBER

CONCEPT.

PLAN.

DELIVER.

