



Grilled Chicken Sandwich

DRINKS

Orange Blossom
Lemonade
7.99/gallon

Fresh
Spa Water
2.99/each

Tea
4.99/gallon

Ice
1.99/bag

Need something a little more?

Every event is different. If you'd like to talk about different options for your gathering, call or email us to speak with our catering manager.

- Please allow 24 hours notice for orders
- Catering for 10 or more people
- Delivery available for orders over \$100

Call Us: 205-820-7200
Email: catering@realandrosemary.com

REAL ROSEMARY
CATERING



REAL FOOD,
EVEN MORE
GOOD
COMPANY

realandrosemary.com

Planning an event?

You've got a lot on your plate.
We can help.

At R&R we believe in real food with good company. Whether that includes friends, family or coworkers we want to make your next gathering just as enjoyable for you as it is for your guests.

Catering shouldn't be complicated.
We make it easy.

Three ways to order: Choose box lunches, À La Cater items, or a per-person meal. Easy for you, easier for your guests. We can even bring it to you.

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REALBOX

real.easy.

Choose a sandwich and side or pick a salad. Tea included. Quick, easy and all starting at \$10.

choose one sandwich

grilled chicken | blt
open faced turkey | meatball
flounder cake | beet, fig, goat cheese
roast turkey | prosciutto

choose one side

succotash | corn polenta cake
sweet and spicy slaw
zucchini salad | humble green peas
charred carrots | fresh fruit

— or —

choose one salad

grilled chicken | southwest
fig and collard | standard

add dessert

chocolate chip cookie 1.50/person
Pastry Arts cake cup 2.99/person

À LA CATER

SERVES 10 OR MORE GUESTS

SANDWICHES

served on platter with one garden side

Grilled Chicken [Ⓝ]

roasted portobello, collard pesto, charred red onion, romaine 8.99/person

BLT

applewood bacon, lettuce, fried green tomatoes, chipotle mayo 8.99/person

Open Faced Turkey

brown gravy, mozzarella, rosemary 8.99/person

Prosciutto

thyme, parsley, mushroom, balsamic 9.99/person

Meatball

mozzarella, basil, herb tomato sauce 8.99/person

Flounder

flounder cakes, lettuce, tomato, yogurt remoulade 9.99/person

Beet, Fig, Goat Cheese [Ⓝ]

cranberry walnut bread, arugula, balsamic vinaigrette 7.99/person

Roast Turkey

lettuce, tomato, cucumber, stone ground mustard 8.99/person

SALADS

served in bowl

Grilled Chicken ^{ⓐ Ⓝ}

mixed greens, pine nuts, chickpeas, feta, balsamic vinaigrette 9.99/person

Fig and Collard ^{ⓐ Ⓝ Ⓝ}

pickled apples, walnuts, mustard vinaigrette 8.99/person

The Standard ^{ⓐ Ⓝ}

greens, carrots, cucumbers, tomatoes, lemon vinaigrette 7.99/person

Southwest

spice rubbed chicken, pepperjack, beans, avocado, tortilla, tomatoes, chipotle lime vinaigrette 9.99/person

GARDEN SIDES

served in bowl, 2.49 per person

Succotash

Corn Polenta ^{ⓐ Ⓝ}

Sweet and Spicy Slaw ^{ⓐ Ⓝ}

Zucchini Salad ^{ⓐ Ⓝ}

Humble Green Peas ^{ⓐ Ⓝ}

Charred Carrots ^{ⓐ Ⓝ}

SNACKS

Collard Pesto Dip ^{ⓐ Ⓝ}

served with toast, vegetables 2.49/person

Butcher Board [ⓐ]

selection of charcuterie 4.99/person

Honey Ricotta Dip [ⓐ]

served with toast, apple slices 2.49/person

Cheese Plate [ⓐ]

selection of three cheeses 4.99/person

DESSERTS

Cookies

one dozen 1.50/person

Pastry Art's Cake Cups

dozen, variety of flavors 2.99/person

MAKE A MEAL

Serve your guests a full lunch or dinner without stepping foot in the kitchen. Add a snack or dessert to complete the meal. Served buffet style.

STARTS AT \$10 PER PERSON

snack

collard pesto dip 2.49/person
honey ricotta 2.49/person
butcher board 4.99/person
cheese board 4.99/person

entrée | choose one

spice rubbed chicken 9.99/person
r&r grilled herb chicken 9.99/person
roasted turkey 9.99/person
flounder cakes 9.99/person
housemade braised meatballs 10.99/person
braised beef 10.99/person

garden side | choose two

succotash | corn polenta cake
sweet and spicy slaw | zucchini salad
humble green peas | charred carrots | fresh fruit

dessert

cookies 1.50/person
Pastry Arts cake cups 2.99/person

[ⓐ] Naturally Gluten Free [Ⓝ] Naturally Vegan [Ⓝ] Contains Nuts

Please note that we prepare our foods following procedures to prevent allergen cross-contamination, but our kitchen uses shared cooking and preparation areas.