



## Ultimate Culinary Catering/The Pickle Pick up/Delivery Dinner Menu

### **Home Meal Pick up Menu:**

#### **Main Course: For 1 or 4**

##### **Fajita Platter**

**Mexican Rice, Black beans, Tortillas, Lettuce,  
Salsa and Sour cream.**

<b>Mole Chicken</b>	<b>13/48</b>
<b>Red Chile Skirt Steak</b>	<b>16/55</b>
<b>Grilled Vegetables</b>	<b>12/42</b>

##### **Blackened Shrimp and Cheese Grits**

**Roasted Garlic Braised Greens** **17/60**

##### **Crawfish, Chicken & Andouille Sausage Etouffee Over Basmati Rice**

**9/32**

**Kids Chicken Fingers and Fries** **6.75/24**

##### **Extras:**

**Chicken Tortilla Soup 16oz/32oz** **7/12**

**Garden Salad with Ranch or Vinaigrette (for 4)** **8**

**Caesar Salad kit (for 4)** **10**

**Add Grilled Chicken/Shrimp to either salad** **12/20**

**Macaroni and Cheese (per pint)** **7.50**

**Extra Vegetable or Starch per pint** **5**



**Flourless Chocolate Cake/Tiramisu**

**3**

**Notes:** We can portion individually our family style for in aluminum pans for multiple portions.

**Sales Tax:** 8.9% sales tax. Will be added to each order.

**Ordering:**

**Email to:** [thepickleatl@gmail.com](mailto:thepickleatl@gmail.com) or call or text Andy Grimes @ 404.421.9080

**Payment:** We can take credit cards at deliver or pick up or over the phone or paypal to [agrimes4@gmail.com](mailto:agrimes4@gmail.com)

**Delivery:** We need 24 hours to purchase and prepare meals. Delivery will be in the afternoon/evening the the day after ordering

We can deliver any orders over \$50

**Menus:** We will publish new menus every Sunday evening. If you have requests please email them to me at [agrimes4@gmail.com](mailto:agrimes4@gmail.com)