

HISTORIC ACADEMY OF MEDICINE AT GEORGIA TECH

Preferred Caterers

Affairs to Remember Caterers (rich@affairs.com)

(404)872-7859

Affairs to Remember Caterers is one of the largest privately held, full-service luxury catering companies in the United States. Our nearly 40 years of success can be attributed to the company's innovative menus, impeccable service, attention to detail and reliability. As *Martha Stewart's* choice for Caterer of the Southeast Region and one of *Bon Appetit Magazine's* "Top Nine" wedding caterers, Affairs to Remember Caterers brings its expertise to every special event.

Allmora Culinary Services (emcgarey@aol.com)

(404)388-1646

Allmora Culinary Services is committed to meeting the needs of our patrons, and to exceed their expectations of quality & service. We offer organizations the ability to provide high quality, low cost meals to customers in a clean, professionally managed atmosphere.

Alon's Bakery & Market (cdew@alons.com)

(678)397-1781

For occasions large and small, Alon's catering menus feature crowd-pleasing combinations from global old-world classics to foodie-friendly selections. Recognized as one of Atlanta's top corporate caterers, Alon's also offers upscale options perfectly suited for casual events, weddings, corporate events or parties. Our Jewish-style menu offerings are perfect for Kiddush Luncheons, Holiday Meals, Shabbats, Mitzvahs and other life-cycle events. Vegetarian, vegan & gluten-free options are available. We specialize in providing our clients and their guests with the fresh, tasty dishes.

Avenue Catering Concepts (david@avenue-catering.com)

(404)495-0555

Avenue Catering Concepts is committed to providing delicious menu options and superb artistic presentation in a highly efficient manner, so you can thoroughly enjoy your event. Avenue offers delectable pastries, kosher dishes, and certified organic menus which feature local farms that cultivate pesticide free organic vegetables and other environmentally friendly foods.

Bold American (mmichelman@boldamerican.com)

(678)302-3234

Bold American Catering is dedicated to making your event exceptional, memorable, and bold. Impeccably warm service, award-winning design, and creative, personalized menus work together flawlessly for any and all events! All of Bold American Catering's food is made fresh and cooked on site. We create food for every mood, and tastes for every occasion.

Carlyle's Corporate Catering (sboyd@carlylescatering.com)

(404)872-4231

For 38 years Carlyle's Catering has proudly provided Atlanta-area businesses with high-quality catering in a wide variety of corporate settings. Carlyle's specializes in homemade breakfast, lunch and reception foods, emphasizing freshness and value with every offering. Our Everyday commitment to our customers is to always provide timely and friendly service, professional set-ups, a wide range of presentations and, of course, delicious foods.

Flavours at Georgia Tech Catering (Opal.baker@sodexo.com)

(404)385-3609

From morning breakfast baskets and freshly brewed coffee to casual feasts and elegant hors d'oeuvres, Georgia Tech Catering provides unique and contemporary menus. Georgia Tech Catering will offer you fresh ingredients, creative preparations, elegant presentation, and thoughtful service.

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Open Hand Atlanta, Inc. (jparsons@goodmeasuremeals.com)

(404)419-1129

Open Hand Atlanta's, Good Measure Meals, we really take Food is Medicine to heart through our 360° support system of gourmet catering and ready-to-eat meal plans alongside our nutrition, fitness, and wellness programs. Power your meetings with the best in nutrition and in taste. With our meticulously balanced meals, your mind and body receive the appropriate nutrition you need to function at high capacity!

Proof of the Pudding (scurran@proofpudding.com)

(404)892-2359

We are innovative caterers bringing new ideas and fresh flavors to the catering world. Each member of our team is willing and able to create a unique menu to fit both your tastes and your event. Their delicious creations include Steak Diane and Godiva bread pudding, sensational dishes that are sure to make your mouth water.

Serendipity Catering, Inc. (atlchef@mindspring.com)

(770)455-4545

Nestled at the northern tip of the perimeter in Atlanta, Georgia, Serendipity! Catering, Inc. has been providing catering for corporate functions, receptions, private parties, and other special events for over two decades. Through the years, we have developed enduring relationships with our customers. At Serendipity Catering, Inc. we are committed to providing you with the highest quality, freshest food available. We are passionate about great tasting food and exceptional service. Our dedicated staff of professionals will work with you to create a memorable event.

Soiree Catering LLC (rich@soireecateringatlanta.com)

(404)467-1699

Soiree Catering and Events is a full-service catering and event design company dedicated to the art of entertaining with style. Everyone at Soiree – from chefs to account managers – aspires to make every event distinctive and unusual. Soiree creates elegant menus that reflect the style and taste of every client. We focus on a variety of social and corporate events with menus designed to reflect the spirit of the occasion. Each Soiree event is meticulously planned within your budget — whether small or large. Let Soiree make your next event a stylish affair!

Sun in my Belly (maxleblanc@suninmybelly.com)

(404)370-0856

At Sun in my Belly, we wear a few hats. We are a breakfast + lunch + dinner café, as well as a full service catering company. Our founder wanted to make her mark by creating an exciting, visually-driven, haute cuisine catering company for Atlanta. She was one of the first chefs in town to champion seasonally fresh, local fare that featured an artful flair, distinguished by intricate, nature-driven themes which are woven into all of her signature dishes.

Time to Dine Chefs and Caterers (info@time-to-dine.com)

(770)384-1904

Time to Dine Chefs & Caterers is committed to providing great food and personal service at an exceptional value in a professional and timely manner with integrity and accountability. By using the best ingredients available to us, hiring talented, caring, professional, and enthusiastic culinary and service personnel, being personally accountable to each and every client, we are building and maintaining lasting relationships. We strive to craft a wonderful menu that will appeal to most everyone, even the gluten-free/paleo/diabetic/no nuts/lowfat/vegans! Our goal is to ensure that the food is as exceptional as the service.