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 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.





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.

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
Oven Roast Pork with Cornbread Dressing & Gravy
Chicken and Dumplings
Slow Cooked Barbecue Pork

Sides: Choose 3

(These must be chosen in advance)

Applesauce* Fried Okra*
Black-eyed Peas Green Beans
Broccoli Soufflé* Hoppin' John
Brunswick Stew Macaroni and Cheese*
Butter Peas Potato Salad*
Collard Greens Steamed Broccoli*
Cornbread Dressing & Gravy Sweet Potato Soufflé*

Fried Green Tomatoes* 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 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
Oven Roast Pork with Cornbread Dressing & Gravy
Southern Fried Catfish Fillets
Fried Shrimp
Fried Chicken Livers

Sides: Choose 3 to be passed Family-Style

(These must be chosen in advance)

Applesauce* Collard Greens Hoppin' John
Black-eyed Peas Cornbread Dressing & Gravy Macaroni and Cheese*
Broccoli Soufflé* Fried Green Tomatoes* Potato Salad*
Brunswick Stew Fried Okra* Steamed Broccoli*
Butter Peas Green Beans 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 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
Oven Roast Pork with Cornbread Dressing & Gravy
Chicken and Dumplings
Slow Cooked Barbecue Pork
Southern Fried Catfish Fillets

Sides: Choose 4

(These must be chosen in advance)

Applesauce* Fried Okra*
Black-eyed Peas Green Beans
Broccoli Soufflé* Hoppin' John

Brunswick Stew Macaroni and Cheese*

Butter Peas Potato Salad*
Collard Greens Steamed Broccoli*
Cornbread Dressing & Gravy Sweet Potato Soufflé*
Fried Green Tomatoes* 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 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
Oven Roast Pork with Cornbread Dressing & Gravy
Chicken and Dumplings
Slow Cooked Barbecue Pork
Southern Fried Catfish Fillets

Sides: Choose 3

(These must be chosen in advance)

Applesauce* Fried Okra*
Black-eyed Peas Green Beans
Broccoli Soufflé* Hoppin' John

Brunswick Stew Macaroni and Cheese*

Butter Peas Potato Salad*

Collard Greens Steamed Broccoli*
Cornbread Dressing & Gravy Sweet Potato Soufflé*
Fried Green Tomatoes* 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 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
Oven Roast Pork with Cornbread Dressing & Gravy
Chicken and Dumplings
Slow Cooked Barbecue Pork
Southern Fried Catfish Fillets
Baked Chicken Breast with Cornbread Dressing & Gravy

Sides: Choose 6

(These must be chosen in advance)

Applesauce* Green Beans
Black-eyed Peas Hoppin' John
Broccoli Soufflé* Macaroni and Cheese*

Brunswick Stew Potato Salad*
Butter Peas Steamed Broccoli*

Collard Greens Steamed Vegetable Medley*
Cornbread Dressing & Gravy Sweet Potato Soufflé*

Fried Green Tomatoes*

Sweet Potato Soufflé*
Whipped Potatoes*

Fried Okra*

*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
Oven Roast Pork with Cornbread Dressing & Gravy
Chicken and Dumplings

Sides: Choose 3 to be passed Family Style

(These must be chosen in advance)

Applesauce* Fried Okra*
Black-eyed Peas Green Beans
Broccoli Soufflé* Hoppin' John

Brunswick Stew Macaroni and Cheese*

Butter Peas Potato Salad*

Collard Greens Steamed Vegetable Medley*

Cornbread Dressing & Gravy Sweet Potato Soufflé*
Fried Green Tomatoes* 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 to11:00am (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

Cinnamon Rolls

Bacon Biscuits

Fruit

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

-OR-

Atlanta's Signature Brunch

Sausage

\$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

Southern Deluxe Brunch

Hash Browns

Orange Juice

Coffee

\$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



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 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 Miller Lite, Budweiser, Bud Light

Specialty & Import: \$7 Sweetwater 420, Sweetwater Seasonal, Sam Adams, Amstel Light, Red Brick Hoplanta or Heineken

Champagne/Sparkling Wine

*Please note: Champagne is charged per bottle only

Sparkling Wine \$25, Moscato \$35

Charged based on consumption



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



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
Southern Fried Chicken
Oven Roasted Turkey Breast with Cornbread
Dressing & Gravy
Oven Roast Pork with Cornbread Dressing & Gravy

Ms. Flora's Homemade Meatloaf with Tomato Sauce Chicken & Dumplings Slow Cooked Barbecue Pork Catfish Fillets, fried or grilled Pan Fried Cube Steak with Brown Onion Gravy

Sides

Macaroni & Cheese*
Sweet Potato Soufflé*
Fried Green Tomatoes*
Whipped Potatoes*
Collard Greens

Broccoli Soufflé*

Hoppin John (Rice & Medley*

Black-eyed Peas)

Black-eyed Peas

Butter Peas

Steamed Vegetable

Medley*

Green Beens

Fried Okra*

Potato Salad*

(* indicates our vegetarian-friendly items)
All Sides May Be Prepared Vegetarian Upon Request

Desserts

Georgia Peach Cobbler Banana Pudding Bread Pudding with Wine Sauce 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	.\$11.25/order
Fried Chicken Breast		\$9.25/order
Grilled or Barbequed Boneless Chicken Breast		\$9.25/order
Fried Chicken Legs		\$9.25/order
Fried Chicken Wings		
Fried Chicken Tenders		\$9.75/order
Baked Chicken Breast with Cornbread Dressing & Gravy $. $.\$10.75/order
Chicken Fried Chicken with White Pepper Gravy		\$9.25/order
Smothered Chicken		\$9.75/order
Baked Turkey with Cornbread Dressing & Gravy		.\$10.95/order
Roast Pork with Cornbread Dressing & Gravy		.\$10.25/order
Slow Cooked Barbecue Pork		.\$10.25/order
Savory Slow Cooked Beef Pot Roast		.\$12.25/order
Meatloaf with Tomato Sauce		\$9.75/order
Hamburger		\$8.75/order
Cheeseburger		\$9.75/order
Barbecued Ribs	S13.95/half slab	\$18/full slab
Pan Fried Cube Steak with Brown Onion Gravy		.\$10.95/order
Chicken and Dumplings		\$9.75/order
Fried or Sautéed Chicken Livers		\$9.00/order
Fried or Grilled Pork Chops		.\$11.75/order
Southern Fried Catfish Fillets, grilled or fried		.\$13.25/order
Fried Gulf Shrimp		.\$15.45/order
Shrimp and Cheese Grits		.\$14.75/order
Fried Seafood Combinations	Choose Two:	\$18.95/order
Grilled, Fried or Blackened Fresh Salmon		.\$14.95/order



Vegetables/Side Items

Pint – \$8– (serves 1-2)

1/2 Gallon – \$26 – (serves 8-10)

Quart - \$15 - (serves 4-6)

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) Key Lime Pie with Homemade Almond Crust – \$25 Coconut Cake – \$40

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