

THE
SAUCIER

\$45 PER GUEST

Choose Two, Appetizers Served Family Style

FIRST COURSE

Shady Lane Salad
Chef's Selection Seasonal Soup
Red Pea Hummus
Peach & Lord's Country Ham Flatbread
Ahi Tuna Tartare

MAIN COURSE

Choose Three

Filipino Adobo Bavette
Herb Brined Chicken
Wasabi Crusted Ahi Tuna
5Church Lamb Burger
Squid Ink Spaghetti
Hearth Roasted Farm Vegetables with Heirloom Grain Salad

Each entree selection will be paired with Chef's selection of sides and sauces
*Dietary restricted options available upon request

DESSERT [Choose Two]

Duck Fat Beignets
Peanut Butter & Jelly
Triple Scoop
Hearth Roasted Pineapple

OPTIONAL FAMILY SIDES

Creamed Sweet Corn \$7
Whipped Yukon Gold Potatoes \$7
Olive Oil Crushed Fingerling Potatoes \$7
Roasted Cipollini Onions \$9
Roasted Young Carrots & Caraway \$8
Hand Cut French Fries \$7
Wild Mushroom Ragout \$9
Macaroni & Cheese \$9
Forbidden Fried Rice \$12



5
FIVE
Church
Atlanta

THE
SOUS CHEF

\$57 PER GUEST

Choose Two, Served Family Style

APPETIZERS

Red Pea Hummus
Ahi Tuna Tartare
Arancini Bolognese
Peach & Lord's Country Ham Flat Bread

FIRST COURSE

Shady Lane Salad
Chef's Selection Seasonal Soup

MAIN COURSE

Choose Four

Filipino Adobo Bavette
"60" Second Prime NY Strip
Squid Ink Pasta
Wasabi Crusted Ahi Tuna
Herb Brined Chicken
Smoked Pekin Duck
Hearth Roasted Farm Vegetables with Heirloom Grain Salad

Each entree selection will be paired with Chef's selection of sides and sauces
*Dietary restricted options available upon request

DESSERT [Choose Three]

Duck Fat Beignets
Triple Scoop
Hearth Roasted Pineapple
Peanut Butter & Jelly

OPTIONAL FAMILY SIDES

Creamed Sweet Corn \$7
Whipped Yukon Gold Potatoes \$7
Olive Oil Crushed Fingerling Potatoes \$7
Roasted Cipollini Onions \$9
Roasted Young Carrots & Caraway \$8
Hand Cut French Fries \$7
Wild Mushroom Ragout \$9
Macaroni & Cheese \$9
Forbidden Fried Rice \$12



5
FIVE
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THE

CHIEF DE CUISINE

\$65 PER GUEST

Choose Three, Served Family Style

APPETIZERS

Cave Aged Cheddar Angolotti
Ahi Tuna Tartare
Arancini Bolognese
Charred Octopus
Pastrami Cured Hamachi

FIRST COURSE

Shady Lane Salad
Chef's Selection Seasonal Soup

MAIN COURSE

Choose Four

"60 Second" Strip Steak Wasabi Crusted Ahi Tuna
Filet Mignon Herb Brined Chicken
Atlantic Diver Scallops Squid Ink Pasta
Smoked Pekin Breast Roasted Pork Belly
Hearth Roasted Farm Vegetables with Heirloom Grain Salad

Each entree selection will be paired with Chef's selection of sides and sauces
* Dietary restricted options available upon request

DESSERT [Choose Three]

Duck Fat Beignets
Triple Scoop
Hearth Roasted Pineapple
Peanut Butter & Jelly
Custom Dessert Upon Request

OPTIONAL FAMILY SIDES

Creamed Sweet Corn \$7
Whipped Yukon Gold Potatoes \$7
Olive Oil Crushed Fingerling Potatoes \$7
Roasted Cipollini Onions \$9
Roasted Young Carrots & Caraway \$8
Hand Cut French Fries \$7
Wild Mushroom Ragout \$9
Macaroni & Cheese \$9
Forbidden Fried Rice \$12



5
FIVE
Church
Atlanta

THE
EXECUTIVE CHIEF

\$75 PER GUEST

Choose Three, Served Family Style

APPETIZERS

Jumbo Lump Crab
Pastrami Cured Hamachi
Arancini Bolognese
Charred Octopus
Caved Aged Cheddar Agnolotti
Ahi Tuna Tartare

FIRST COURSE

Shady Lane Salad
Chef's Selection Seasonal Soup

MAIN COURSE

Choose Four

Filet Mignon
Smoked Pekin Duck
Hearth Roasted Whole Fish
Herb Brined Chicken
'60 Second' NY Strip Steak
Atlantic Diver Scallops
Frogmore Stew
Wasabi Crusted Ahi Tuna
Hearth Roasted Farm Vegetables with Heirloom Grain Salad

Each entree selection will be paired with Chef's selection of sides and sauces
*Dietary restricted options available upon request

DESSERT [Choose Three]

Duck Fat Beignets
Triple Scoop
Hearth Roasted Pineapple
Peanut Butter & Jelly
Custom Dessert Upon Request

FAMILY SIDES [Choose Two]

Creamed Sweet Corn
Whipped Yukon Gold Potatoes
Olive Oil Crushed Fingerling Potatoes
Roasted Cipollini Onions
Roasted Young Carrots & Caraway
Hand Cut French Fries
Wild Mushroom Ragout
Macaroni & Cheese Forbidden Fried Rice



HORS D'OEUVRES

BEEF TARTARE

oatmeal crackers, pickled
mustard seeds
12 pieces/ \$42

AHI TUNA TARTARE

avocado, fresno pepper,
caramelized lemon vinaigrette
12 pieces/ \$36

ARTISAN CURED MEAT SELECTION

meats and accompaniments
change often, inquire for details
Serves 8-10/ \$48

RED PEA HUMMUS

house made naan
10 servings/ \$30

5 CHURCH LAMB SLIDERS

gorgonzola, arugula,
red onion marmalade
12 pieces/ \$60

PEACH AND LORD'S HAM FLATBREAD

peach-heirloom tomato coulis,
arugula, dry goat cheese
12 pieces/ \$20

HOUSE MADE BURRATA

sour dough, spiced honey, basil
12 pieces/ \$36

ARANCINI BOLOGNESE

mozzarella, peas,
sicilian tomato sauce
12 pieces/ \$42

WILD MUSHROOM AND CAMELIZED ONION FLATBREAD

buratta, black truffle
12 pieces/ \$16

HERB AND CHEESE FLATBREAD

mozzarella, savory herbs
12 pieces/ \$16

PRIME MEATBALL SLIDERS

spicy sicilian tomato sauce,
burrata
12 pieces/ \$54

ARTISAN CHEESE SELECTION

cheeses and accompaniments
change often, inquire for details
serves 8-10/ \$48

DESSERT PLATTER

Peanut Butter & Jelly
Macerated Strawberries with Cornmeal Pound Cake,
Duck Fat Beignets
serves 4-6/ \$30

