

MALT & FIRE

CHEF-OWNED CATERING | PIKE ROAD • MONTGOMERY • AUBURN

DROP-OFF CATERING

Chef-prepared food delivered ready to serve - ideal for offices, church gatherings, showers, graduations, and relaxed celebrations.

SIMPLE SERVICE. SERIOUS FOOD.

THE GATHERING TABLE | \$28 PER GUEST

Select one entree, two sides, and bread. Delivered in labeled disposable catering pans with serving utensils.

THE SOUTHERN TABLE | \$36 PER GUEST

Select two entrees, three sides, one salad, and bread. Delivered in labeled disposable catering pans with serving utensils.

THE CELEBRATION TABLE | \$44 PER GUEST

Select two entrees, three sides, one salad, bread, and one Marie-crafted dessert selection.

ENTREE OPTIONS

Roasted Lemon-Thyme Chicken

Herb-roasted chicken with roasted lemon-thyme jus.

Slow-Braised Beef Short Rib

Red wine-braised beef with tomato confit and Bordelaise.

Southern Pulled Pork

Slow-roasted pork with house barbecue jus and pickled onions.

Crisp Chicken Thighs

Smokehouse herbs and a bright lemon-yuzu glaze.

SIDE & SALAD OPTIONS

- ◆ Five-onion grits • roasted seasonal vegetables • garlic whipped potatoes
- ◆ Mediterranean pasta salad • braised greens • roasted sweet potatoes
- ◆ Little gem Caesar • seasonal market salad • citrus and avocado salad

DROP-OFF DETAILS

- ◆ 25-guest minimum.
- ◆ \$150 drop-off fee within 20 miles of Pike Road; extended delivery is quoted separately.
- ◆ Plates, plastic flatware, napkins, cups, and other disposable ware are available for an additional charge.
- ◆ Chafers, buffet setup, upgraded disposable serveware, and on-site attendants are available as add-ons.

EVENT TERMS

- ◆ 25-guest minimum for drop-off catering.
- ◆ Final guest count and menu selections are due 7 calendar days before the event.
- ◆ Applicable sales tax and travel outside the included service area are additional.
- ◆ Dietary requests are accommodated when possible; an allergen-free environment cannot be guaranteed.

Pricing shown is proposed for review and may change based on menu selections, guest count, venue requirements, rentals, travel, and service time.