

MENU

catering & beverages

*Peachtree
Corners*



roam



BEVERAGES

Coffee + Tea

ELEVATED COFFEE BAR | \$5.5/PP

Freshly brewed Counter Culture Coffee served with hazelnut + vanilla flavored syrups, Silk Pure almond milk, whipped cream, cinnamon, cocoa + cookie straws.

ICED COFFEE BAR | \$5.5/PP

Freshly brewed Counter Culture Coffee served over ice with hazelnut + vanilla flavored syrups, Silk Pure almond milk, whipped cream, cinnamon, cocoa + cookie straws.

AIRPOT OF HOT TEA

Served with an assortment of tea bags

Small | 10 bags | \$30

Large | 20 bags | \$60

Water + Juices

WATER BOTTLES | \$1.75/EA

Dasani 16oz bottles

SPARKLING WATER | \$2.5/EA

Assorted flavored sparkling water

ORANGE JUICE | \$3.75/PP

ASSORTED JUICE | \$3.75/PP

Soft Drinks + Other

SOFT DRINKS | \$1.5/EA

Assortment of Coke, Diet Coke, Coke Zero, and Sprite

CELSIUS | \$3.50/EA

Assortment of flavored energy drinks

RED BULL | \$3/EA

Assortment of regular and sugar-free Red Bull





SNACK EXPERIENCES

RISE + GRIND | \$12/PP

Assorted bagels + spreads
Assorted protein bars
Greek yogurt

RENEW + INSPIRE | \$11/PP

Organic Pure Bliss granola served alongside peanuts, dry roasted mixed nuts, dried blueberries and cranberries and dark chocolate chips

SWEET + SALTY | \$9/PP

Boom Chicka Pop Popcorn, *kettle corn + salty*
Assorted Candy
Glass Bottle Coke + Diet Coke

ENERGIZE | \$15/PP

Boom Chicka Pop Popcorn, *kettle corn + salty*
RXBAR Protein Bars
Sahale Glazed Nuts
Celcius





SNACK BARS

YOGURT PARFAIT BAR | \$12/PP

Plain Greek yogurt with organic Pure Bliss granola, sliced faw almonds, dried blueberries and cranberries. Served with honey.

Add seasonal fruit | \$8pp

Add granola bites | \$5pp

TRAIL MIX BAR | \$12/PP

Organic Pure Bliss granola served alongside peanuts, dry roasted mixed nuts, dried blueberries + cranberries, and dark chocolate chips.

PICNIC AT ROAM | \$13/PP

A picnic experience complete with seasonal fruit, assorted cheeses, and Sahale glazed nuts paired with an assortment of sparkling water.

Add fresh vegetables | \$7/pp

SO FRESH + SO GREEN | \$14/PP

Fresh + seasonal vegetables and blue corn chips, served with an assortment of dips including red pepper hummus guacamole, and salsa.

Add seasonal fruit | \$6/pp

POPCORN BAR | \$10/PP

Sea salt and kettle corn-flavored popcorn served with M&M's, pretzels, and peanuts.

Add seasonal fruit | \$8/pp





LUNCH: *Firebirds*

SANDWICHES

All served with fries, fruit or coleslaw

Cheeseburger | \$23pp

Cheddar / lettuce / tomato / red onion

BLT Sandwich | \$23pp

Applewood-smoked bacon / arugula / tomato / tangy cilantro mayo / toasted brioche

Grilled Chicken Sandwich | \$23pp

Pepper jack cheese / lettuce / tomato / red onion / pickle / brioche bun

Classic Club Sandwich | \$26pp

Shaved turkey / ham / applewood-smoked bacon / sharp cheddar / lettuce / tomato / tangy cilantro mayo / toasted brioche

Steak Tacos | \$24pp

Wood grilled chimichurri steak / cabbage / pico / pickled onion / spicy sriracha sour cream

Portobello Tacos | \$24pp

Wood Grilled Chimichurri Portobello / Cabbage / Pico / Spicy Srirachia sour cream

Portabella Sandwich | \$30pp

Arugula / cilantro mayo / roasted red pepper / pickled onions / chimichurri sauce / ciabatta

SALADS

Grilled Chopped Cobb Salad | \$26pp

Wood grilled chilled chicken / romaine / iceberg lettuce / tomatoes / sliced egg / smoked cheddar / applewood-smoked bacon / charred corn salsa; Chef recommends chipotle ranch

Grilled Shrimp + Strawberry Salad | \$27pp

Wood grilled shrimp / mixed greens / strawberries / goat cheese / spiced pecans / jicama; Chef recommends Balsamic Vinaigrette

Buffalo Chicken Salad | \$24pp

Hand-breaded chicken tenders / mixed greens / carrots / cucumbers / tomatoes / bleu cheese crumbles / housemade buffalo sauce; Chef recommends Bleu Cheese dressing

Mixed Greens Salad | \$18pp

Mixed greens / tomatoes / spiced pecans / jicama; Chef recommends Cilantro Lime Vinaigrette

