

Chef D.Mart

GATHER AROUND THE TABLE

SEASONAL DROP-OFF CATERING

Scratch made food. Big Green Egg flavor.



FROM DAN'S BGE KITCHEN

Fire Roasted Turkey

\$100

Approx. 15 lb whole turkey

Lemon, garlic & basil brine. Fire roasted on the Big Green Egg and finished with bourbon, butter & molasses. Hand carved, pulled & separated into two half tins.

STUFFING INCLUDED

Choose sourdough & Spanish chorizo or cornbread stuffing, cooked with the turkey.

Cuban Style Pork Shoulder

\$60

Approx. 10 lb whole shoulder

Cooked over fire on the Big Green Egg, then finished in Chef Dan's custom Cuban style sauce for a rich, distinctive flavor.

Smoked & Charred Lamb

\$60

Approx. 3 lb leg of lamb

Smoked, finished with Chef Dan's custom white sauce, and grilled for a flavorful char.

SCRATCH MADE SIDES

\$30 per half tin

Approximately 8 generous side servings

Classic Mac & Cheese

Truffle Mac & Cheese

Brussels Sprouts

Broccoli & Cheese

Savory Sweet Potatoes

Sweet Style Sweet Potatoes

Fluffy Buttermilk & Cream Cheese Potatoes

Have another side in mind? Message the chef. Custom requests and pricing confirmed directly.

CUSTOM BEEF • CUT YOUR WAY

Whole ribeye or tenderloin, bone-in ribeye, spinalis / ribeye crown, Châteaubriand, or a custom portioned roast. Typically sourced through Prime Meats.

Butchered: meat cost + 10%

Chef cooked: meat cost + 20%

10%: portioning, trimming & specialty cuts; vacuum sealed when practical. 20%: includes butchering & cooking. Fees are not combined. Timing & final quote confirmed directly.

PACKED FOR EASY REHEATING

Prepared dishes come in half-size catering tins; larger orders may use multiple tins. Custom beef packaging varies by cut. All meat weights are approximate BEFORE cooking and trimming. Finished yields vary. Side servings depend on appetites and the rest of your menu.

REQUEST YOUR ORDER

Text 404-488-4553 | dan@chefdmart.com

Send selections, quantities, requested date, guest count & pickup or delivery preference.

Pickup by arrangement • Delivery \$10 • Orders confirmed directly with the chef

Flavor, Fire y Más!