

THE JOY OF NOT COOKING

CATERING

PERSONAL CHEF

CONTACT

ABOUT



“Food that looks gorgeous”

“Delicious and healthy!”

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CATERING

BRUNCH



DINNER



SPECIAL



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SUMMER GAZPACHO

Tomatoes, peeled, seeded and chopped
Tomato juice
Cucumber, peeled, seeded and chopped
Chopped red bell pepper
Chopped red onion
Jalapeno, seeded and minced
Garlic clove, minced
Extra-virgin olive oil
Lime, juiced
Balsamic vinegar
Worcestershire sauce
Salt
Pepper



RICE PAPER ROLLS

Rice wrappers (8.5 inch diameter)
Cooked shrimp - peeled, deveined and cut in half
Chopped fresh Thai basil
Chopped fresh mint leaves
Chopped fresh cilantro
Lettuce, chopped
Water
Fresh lime juice
Garlic, minced
White sugar
Garlic chili sauce
Hoisin sauce
Finely chopped peanuts



SMOKED SALMON

Smoked salmon lox
Halved bell peppers, color variety
Lemons, quartered
Capers
Red onion
Cream cheese
Dill
Garlic, minced



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CHEESE SOUFFLÉ

Eggs
Unsalted butter (1/2 stick)
All-purpose flour
Freshly grated nutmeg
Dash of cayenne
Salt and pepper to taste
Whole milk
Gruyere



SQUASH CASSEROLE

Yellow squash, sliced
Yellow onion, chopped, plus butter to sauté
Salt
Sugar
Eggs, beaten
White cheddar
Butter
Flour
Milk
Salt and pepper to taste
Dry bread crumbs



CRAB CAKES

Eggs
Mayonnaise
Dijon mustard
Worcestershire sauce
Salt
Finely diced celery, from one stalk
Finely chopped fresh parsley
Lump crab meat
Panko
Vegetable or canola oil



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ANTIPASTO PLATTER

Salami
Serrano ham
Braciola
Camembert
Parrano Cheese
Cotswold Cheddar



PEACH BUTTER

Chopped peaches, skin and pits removed
Granulated sugar
Ground cinnamon
Lemon juice
Vanilla extract



HOLIDAY COOKIES

Butter, softened
White sugar
Eggs
Vanilla extract
All-purpose flour
Baking powder
Salt



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PARTY OF 5 OR LESS

Orange juice
Salmon platter
Light salad
Mini-tarts

\$20 per person

PARTY OF 8 - 10

Juice of your choice
Coffee
Shrimp and Grits
Quiche Lorraine
Wild Mushroom Tart

\$35 per person

PARTY OF 10 OR MORE

Juice of your choice + Champagne
Coffee
Salmon platter
Broccoli Cheddar Quiche
Fresh Fruit
Ginger Scones
Ham Biscuits

\$40 per person

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PARTY OF 5 OR LESS

Caesar salad
Cheese soufflé
Apple Pie and ice cream

\$35 per person

PARTY OF 8 - 10

Wine (red or white)
Low Country Shrimp Salad
Marinated Beef Tenderloin Salad
Orecchiette with Tuna and Arugula
Curried Rice Salad

\$40 per person

PARTY OF 10 OR MORE

Wine (red or white)
Oven-roasted herb chicken
Chicken & Rice
Cream of Asparagus
Vegetable Beef
Oyster Stew (seasonally)

\$50 per person

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PARTY OF 12 OR MORE

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Contact n stuff

* Required

Email address *

Your email

First Name

Your answer

Last Name

Your answer

SUBMIT

Never submit passwords through Google Forms.

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FACEBOOK

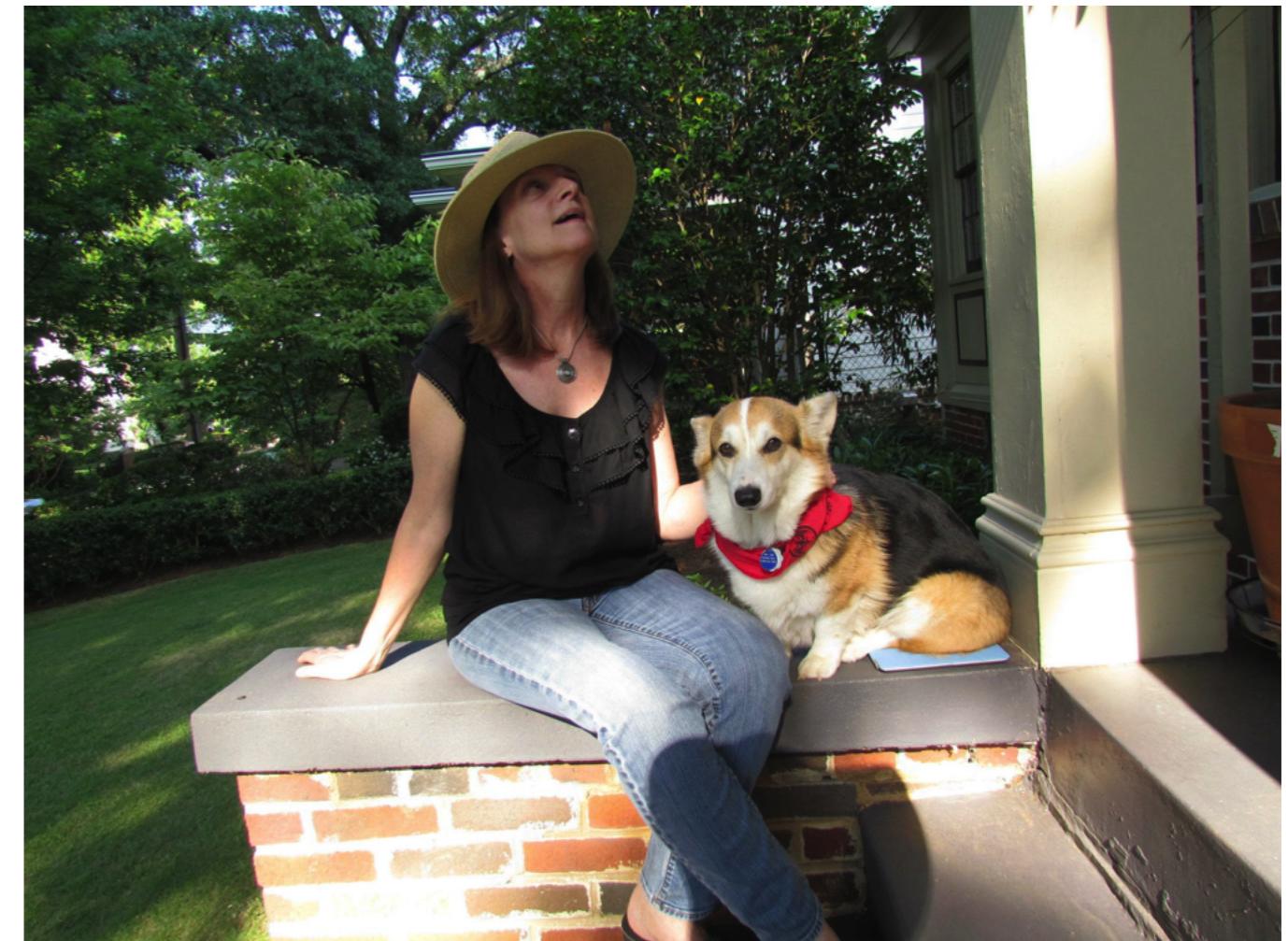
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ABOUT THE JOY OF NOT COOKING

Since its inception in 1998 with the delivery of frozen soups and casserole dishes, the Joy of Not Cooking provided meals, cocktail and dinner parties, holiday gatherings and receptions. After a four-year hiatus in North Carolina, proprietor Ellen Thompson has returned to Atlanta and is available to help you with your culinary needs.

Please let us know how we can make your weeknight suppers easy and your special events go smoothly with our attention to details. All of our ingredients are the best we can obtain and are organically grown or produced whenever possible. Everything is made from scratch- no shortcuts! We know you will welcome our take on classic dishes and home-cooking favorites.

[ELLEN'S RESUME](#)

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