



the atom
bistro and coffee bar

19017 N. Umpqua Hwy
Glide, Oregon 97443
541-530-8557
theatomcoffeebar.com

Catering Menu

Minimum of 20 servings per each item.

Minimum \$500 purchase

½ Down Required to Hold Reservation

Remaining Balance Due Before Event.

Delivery Charge: \$2 per mile over 5 miles

20% Service Charge /Gratuity added to all orders.

Appetizers	Description	Price/ea.
Hummus Tray	House Made Garlic Hummus Feta Cheese Spread, Vegetables, Olive Variety Crackers	3.00
Fruit and Veggie Tray	Seasonal Fruit and Fruit Dip Seasonal Vegetables and Vegetable Dip	3.00
Meat and Cheese Tray	Variety of Sliced Meats and Cheeses, Crackers, Mustard and Ranch Dip	4.00
Caprese Stacks	Toasted Baguette Topped with Fresh Mozzarella, Basil, Tomato, and Balsamic	4.00
Stuffed Mushrooms	Garlic Mushroom Caps stuffed with Cream Cheese, Chives, Sausage, and Swiss Cheese	4.00
Bacon Wrapped Water Chestnuts	Water Chestnuts wrapped in Bacon, Baked, and Glazed with our House Barbecue	4.00
Spinach Artichoke Dip	House Spinach Artichoke Dip made with Cream Cheese, Spinach, our house Pepperoncini Dip, and Artichokes. Served with Toasted Baguette	4.00
Jalapeno Poppers	Fresh Jalapenos filled with Cream Cheese, Mozzarella, and Swiss and Wrapped in Bacon	4.00
Glazed Meatballs	Perfectly Seasoned Meatballs Glazed in our Smokey Barbecue Sauce	4.00
Meatballs and Grits	Perfectly Seasoned Meatballs served individually on a bed of Cheesy Grits and covered in Sundried Tomato Relish	4.50

Charcuterie	Variety of Cured Meats, Soft and Hard Cheeses, Seasonal Fruit, Pickles, Nuts, Honey, Mustards, and Honey with Crackers	4.50
Bacon Conserva Stuffed Cheesy Gougères	Slow Cooked Bacon, Shallots, Garlic, Tomatoes, Thyme, And Olive Oil stuffed in a Gruyere & Parmesan Pate a Choux Puff	5.00
Focaccia Bruschetta & Dates	Homemade Focaccia sliced thin and toasted. Topped with Burrata and Confit Citrus Dates	5.00
Cashew Chicken Endive Cups	Finely Chopped Cashews and Lemon Herb Chicken with Red Onion, Celery, Mayo and Dijon on a Fresh Endive Lettuce cup	5.00
Fruit Skewers	Seasonal Fruit on 6" Skewers for Easy Service	4.00
Cucumber Hummus Rounds	Small Flatbread Rounds topped with Hummus and Cucumber and Drizzled with Calabrian Chili Oil	3.00
Braised Short Rib and Horseradish	Served in Individual Cups with a Braised Short Rib, Fondant Potato, and Bacon Horseradish Spread	5.00
Caprese Skewers	Fresh Mozzarella, Tomato and Basil on a 6" Skewer and Drizzled with Aged Balsamic and Olive Oil	4.00
Finger Sandwiches (Small 3" Sandwiches)	Choose from our Turkey Bacon Pepperoncini (Turkey, Bacon, Tomato, Cucumber, and our Cheese Pepperoncini Spread) Or our Roast Beef Horsey (Cheddar, Roast Beef, Tomato, and Bacon Horseradish Spread)	4.00

Main Dishes	Description	Price/ea
Barbecue Pulled Pork	Slow Cooked Pork Shoulder in our house Hickory Smoked Barbecue Sauce	7.00
Teriyaki Chicken	Tender Dark Meat Marinaded and Roasted in Teriyaki Sauce. Served with Water Chestnuts, Green Onion, Broccoli, and Baby Corn	8.00
Lemon Brown Butter Chicken Breast	Chicken Breast Drenched in our Lemon Brown Butter Sauce	8.00
Meatloaf	Single Sized Meatloaves made with Ground Beef, vegetables, and GF Bread Crumbs and our special seasoning Blend	8.00
Impossible Meatloaf	Our Meatloaf made with Impossible Burger as a Vegan Option	8.00
Meatballs	Our Specially Seasoned Meatballs drenched in sweet and sour or traditional marinara	8.00
Tri-Tip	Our Specially Marinated Tri-Tip, cooked to perfection and served sliced in the juices	9.00

Bars	Description	Price/ea
Salad	Lettuce, Spinach, Shredded Cheese, Carrots, Pickled Onion, Tomato, Olives, Feta Cheese, Baby Corn, Hardboiled Egg, Bacon Bits, Croutons and 3 Dressings	12.00
Pasta	Penne Pasta, Marinara, Alfredo, and Cheese Sauce, Sauteed Mushrooms and Onions, Olives, Bread Crumbs, Bacon Pieces, Chives, Parmesan	15.00
Taco	Flour and Corn Tortillas, Choose two meats: (Chicken, Barbecue Pork, Savory Pork, Ground Beef) Beans, Lettuce, Shredded Cheese, Tomato, Olives, Cucumber, Pickled Onion, Coleslaw (with pork), Salsa, Sour Cream, Lime, Jalapeno Ranch	16.00
Baked Potato	Baked Potatoes, Chili, Shredded Cheese, Butter, Sour Cream, Green Onion, Olives, Bacon Bits, Sauteed Onion and Mushroom	15.00
Rice Bowl	Choose: White Rice or Rice Pilaf Choose One: Chicken Breast, Teriyaki Chicken, or Savory Pork Teriyaki Toppings (Only with Teriyaki Chicken): Steamed Broccoli, Baby corn, Water Chestnuts, Green Onion Other Toppings: Atomic Sauce, Tomato, Olive, Sour Cream, Salsa, Black Beans, Shredded Cheese	16.00

Breads	Description	Price/ea
Dinner Rolls / Slider Buns	Made from our Homemade Bread Recipe	.50
Biscuits	Buttermilk Biscuits made from scratch	.50
Baguette	3-4" Round Loaves / sliced	.50

Starches and Sides	Description	Price/ea.
Penne Pasta	Penne pasta served with Cheddar Sauce or Alfredo	5.00
Rice Pilaf	Jasmine Rice, Fried with all of the seasonings and carrots and chives	4.50
Garlic Mashed Potato	Creamy Mashed Russet Potato Seasoned with Garlic and Butter	4.00
Baked Potato	Baked and served in Foil with Butter and Sour Cream	4.00
Herb Roasted Potato	Red Potatoes, Cubed and Roasted in our Special Seasonings	4.50
Twice Baked Potatoes	Baked Potato Shells stuffed with Garlic Mash, topped with Cheddar cheese and baked. Topped with	5.50

Feta and Tarragon Squash	Baked Yellow Squash on a layer of Greek Tarragon Sauce and topped with bread crumbs and Sunflower Seeds	5.00
Cheddar Grits	Rich and Cheesy Polenta	4.00
Potato Salad	Homemade Potato Salad made with Hardboiled Egg, Pickle, Onion, Celery, Mayo and Mustard	3.50

Vegetable	Description	Price/ea
Honey Roasted Carrot	Carrot Sticks Baked in Honey and Pepper	3.00
Bacon Green Beans	Fresh Snapped Green Beans with Fried Bacon and Onions	3.50
Balsamic Brussels	Quartered Brussel Sprouts drenched in a Balsamic Reduction and Baked	3.50
House Salad	Arcadian Lettuce and Spinach. Tomato, Carrots, Pickled Onion, and Croutons	3.00
Cranberry Walnut Salad	Arcadian Lettuce, Dried Cranberry, Feta Cheese, and Candied Walnuts	3.50
Broccoli Cauliflower Salad	Cut Broccoli, Cauliflower, Red Onion, Bacon, Sunflower Seeds, and Raisins in a Tangy Dressing	3.50
Caesar Salad	Our House Caesar on Romaine Lettuce with Parmesan and Croutons	4.00
Cole Slaw	Shredded Red and Green Cabbage and Carrots in Cole Slaw Dressing	3.00

Desserts	Description	Price/ea
Carrot Cake	Made from Scratch with Almond Flour, Carrot, Raisins, Coconut Shavings, and Walnuts. Topped with Homemade Cream Cheese Frosting	3.00
Chocolate Zucchini Cake	Dark Chocolate Zucchini Cake made from Scratch and Topped with a Peanut Butter Buttercream Frosting	3.00
Cheesecake	Traditional New York Style Cheesecake	3.00
Cookies	Choose from Chocolate Chip, Oatmeal, White Chocolate Macadamia, or Dark Chocolate Price Per Dozen	14.00
Mini Pie Tartlet	Choose from Coconut cream, chocolate mousse, or apple pie	3.00

Pizza

Atom Pizzas are made from scratch with artisan crusts, so each pizza crust may have unique characteristics in shape and thickness.

5 Pizza Minimum. 6 Hour Notice. 5 topping max per pizza / \$20 ea. GF +2.00

Red or White Sauce

Toppings					
Pepperoni	Ham	Mozzarella	Mushroom	Green Onion	Spinach
Sausage	Tofu	Feta	Yellow Onion	Tomato	Dill Pickle
Bacon	BBQ Pork	Cheddar Jack	Peppers	Pineapple	Sweet Pickle
Chicken		Vegan Mozzarella	Black Olive	Arugula	Pickled Red Onion
			Green Olive	Red Onion	

Beverages: Includes Plastic or Paper Cups

Beverage	Per 2 Gallons
Lemonade	20.00
Iced Tea	30.00
Coffee	35.00
Cold Brew	40.00
Hot Tea(bags / water)	25.00
Fruit Infused Water	10.00

Fruit Infused water is complimentary with catering orders over 150 People.

Disposable Plates, Utensils, Napkins: \$1 Per Person



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Name

Address

Phone

Email

Date of Event

Time of Event

Pick Up/ Delivery

Delivery Address

Total Number of Guests

Catering Item

of Servings

Estimate

Total Due

Down Payment

Remaining
Balance