

April 26, 2025

Georgia Botanical Society Buffet Menu

Catered By Ellijay Wood Fired Pizza

build your own hummus. vegan

hummus (mashed chickpea with garlic, tahini, extra virgin olive oil, salt, pepper, lemon)

- sides. vegan & vegetarian
feta, calabrian pepper sauce, basil pesto, marinated tomatoes, marinated artichoke hearts, kalamata olives

smokey caesar salad. vegetarian: romaine, parmesan smokey caesar dressing

local ellijay shiitake marinated mushrooms salad. vegetarian: local ellijay shiitake marinated mushrooms, fresh mozzarella, arugula, italian white truffle oil, balsamic glaze, parmesan

rosemary flatbread. vegetarian: in-house made pita topped lightly with rosemary, mozzarella, provolone, evoo

plain woodfired demi baguette. vegan

baked rigatoni. vegetarian: rigatoni, in-house herb marinara, ricotta, topped with mozzarella, provolone

rigatoni & herb marinara only. vegan

PIZZAS:

local ellijay shiitake mushroom pizza. vegetarian: marinated ellijay mushrooms, truffle ricotta, mozzarella, provolone

black goat pizza. omnivore: goat cheese, prosciutto, black garlic molasses, pistachios

pesto artichoke. vegetarian: nut-free pesto, mozzarella, provolone, marinated italian artichokes

pesto artichoke. vegan: crusted tomato, nut-free pesto, marinated italian artichokes

ny cheese. vegetarian: crushed tomato, mozzarella, provolone, oregano

ny cheese w/ pepperoni. omnivore: crushed tomato, pepperoni, mozzarella, provolone, oregano

meatssiah. omnivore: crushed tomato, genoa salami, pepperoni, mild sausage, spicy sausage, pepperoncini, mozzarella, provolone

pomodoro. vegetarian: crushed tomato, crushed garlic, fresh basil, mozzarella, provolone

margherita. vegetarian: crushed tomato, fresh mozzarella, fresh basil, topped with extra virgin olive oil

*Dessert will follow with Coffee, Tea and a Variety of Cookies
along with milk and milk alternatives.*