



Established in 2007, founder and owner Alan Natkiel has received national acclaim for his takes on Southern classics like fried chicken, BBQ ribs, and catfish.

Georgia's has been featured on NY1, Time Out NY, The New York Times, New York Post, Boston Globe, MTV, Rachael Ray, and numerous international publications. 2017 marks our tenth year in business



@GEORGIASEASTSIDEBBQ

GEORGIA'S EASTSIDE BBQ

192 ORCHARD STREET

PRIVATE PARTY &
CATERING MENU

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WE ACCEPT MAJOR CREDIT CARDS

Georgia's Signature Catering Packages

Smoked Out BBQ Sandwich Bar

Oak smoked pulled pork & chopped BBQ chicken, sesame seed buns, our homemade cool coleslaw, and choice of ONE hot or cold side.

\$17/person

Fried Chicken Picnic

2 pieces of Georgia's crispy, buttermilk battered Fried Chicken served with our homemade cool coleslaw and choice of TWO hot or cold sides.

\$19/person

Lonestar Player

Smoked Texas beef brisket, grilled spicy andouille sausages links, our homemade cool coleslaw, white bread, and choice of TWO hot or cold sides.

\$25/person

The Peachtree Platter

Georgia's signature baby back ribs, chopped BBQ chicken, oak smoked pulled pork, sesame seed buns, our homemade cool coleslaw and choice of TWO hot or cold sides..

\$25/person

The Clermont VIP

Choose any THREE of Georgia's bestselling meats, mac n cheese, our homemade cool coleslaw, your choice of TWO hot or cold sides, and our famous banana pudding.

\$35/person

Additional hot or cold side or dessert

\$4/person

Custom Catering Packages

Create your own package!

Meats \$8/person

Hot or cold sides \$5/person

(unless otherwise noted)

MEATS:

BBQ Chicken (2 pcs)

Chopped BBQ Chicken

Crispy Buttermilk Fried Chicken (2 pcs)

Grilled BBQ Chicken Wings

Grilled Sampson Chicken Wings (dry rub)

Oak Smoked Pulled Pork

Carolina Style Smoked Pulled Pork

Baby Back Ribs (\$9)

Smoked Texas Beef Brisket (\$9)

HOT SIDES:

Classic 3 cheese Mac 'n' Cheese

Bacon Mac 'n' Cheese

Beef Brisket Mac 'n' Cheese

Pulled Pork Mac 'n' Cheese

Sweet Potato Home Fries
(w/maple mustard)

Spicy Sautéed Broccoli
(w/chili flakes & garlic)

Buttery Green Beans
(w/bacon & bleu cheese)

Green Beans
(w/ browned butter & sunflower seeds)

Sautéed Brussels Sprouts
(w/honey & bacon)

Flash Fried Brussels Sprouts
(w/maple mustard)

Brussels Sprouts
(w/lemon and garlic)

Little 5 Points Collard Greens
(vegetarian)

Country Style Collard Greens
(w/bacon)

Roasted Cauliflower
(w/lemon and garlic)

Roast Butternut Squash
(in sage butter)

Brown Sugar Glazed Carrots

COLD SIDES:

Dixie Red Potato Salad

Pickled Beets

No Mayo Pasta Salad
(w/vegetables)

Fresh Green Salad

Raw Kale Salad
(w/honey, dried cherries, & lemon)

Texas Caviar

(spicy vegan black eyed pea salad)

Charred Asparagus

(w/garlic oil & cracked black pepper)

Homemade Cool Coleslaw (\$4)

Cast Iron Skillet cornbread (\$3)

DESSERTS:

Banana Pudding

Chocolate Pudding

Peach Crisp

Apple Crisp

Please notify us of any food allergies or special requests and we will do our best to accommodate you.