

Chef's Catering

weddings & events



where *Delicious*
Meets exquisite





the *Tiffany* collection | \$100 per person | \$12 per child

exquisite collection of delicious foods with a premiere 5 star plated dinner service,
including the following options:

choose three butlered cocktail hour hors d'oeuvres

petite beef wellington | charleston crabcakes | garlic shrimp encroute' | charred lamb lollipops | wagyu beef carpaccio roulade | house smoked salmon cornet with a vodka crema | applewood bacon wrapped scallops

assortment of artisan bread and rolls and farm fresh butter rosettes

choose one

waldorf salad | crisp romaine, apple, cucumber, celery, candied walnuts & topped with a house champagne emulsion

asparagus trio salad | green, white & purple garden asparagus, polenta crouton, tomato jam & pommeray vinaigrette

lola rosa salad | farm fresh greens, pecorino baked tomato, poached quail egg, cornichons & topped with a green goddess dressing

guests will have the option of one of the following entrees

surf & turf | select applewood bacon wrapped filet mignon with succulent 6 ounce cold water lobster tail accompanied by roasted fingerling potatoes, baby carrots & citrus parmesan asparagus

fennel crusted salmon filet | cauliflower gratinee, lemon thyme veloute & fried capers

skillet roasted taylor farm breast of chicken | hand cut tagliatelle, chantrelle cream reduction & vidalia jelly, roasted seasonal vegetables & yukon gold & goat cheese souffle'

garlic polenta & roasted vegetable timbale | blackened corn, chardonnay gastrique

kids cuisine | chicken fingers, macaroni and cheese & a fresh cup of fruit

all collections & pricing are subject to change | substitutions may be subject to an upcharge | includes china, stemware & silverware | subject to sales tax and service fee | prices based upon 100 people | representation of items may vary



the *Platinum* collection | \$75 per person | \$12 per child

exquisite collection of delicious foods with a plated dinner service,
including the following options:

choose three butlered cocktail hour hors d'oeuvres

filet & clemson blue cheese bites | sesame chicken bamboo | smoked salmon & smoked chicken lollipops
seared blackfin tuna crustade | roasted vegetable curites tartlets | crab & avocado phuket

assortment of artisan bread and rolls and farm fresh butter rosettes

choose one of the following options

bistro salad | mixed greens, english peas & cucumbers, carrots, tomato, croutons & house vidalia
buttermilk dressing

golden beet salad | arugula, goat cheese, golden beets, candied pecans & champagne vinegar dressing

heirloom tomato pave | cerignola olive, toasted cashews, buffalo mozzarella & 25 year aged balsamic

guests will have the option of one of the following entrees

skillet seared chicken breast | served with Jonah Crab, spinach farfalle & english peas

rosemary charred filet mignon | forest mushroom jasmine rice, sunburst squash & tellicherry
burgundy sauce

herb crusted grouper | long bean lyonnaise, pressed yukon potatoes

stuffed portobello mushrooms | seasonal sauteed vegetables, rice pilaf & cheese stuffed
portobello mushrooms

kids cuisine | chicken fingers, macaroni and cheese & a fresh cup of fruit

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the *Elegance* collection | \$65 per person | \$12 per child

exquisite collection of delicious foods with a buffet dinner service,
including the following options

choose two butlered cocktail hour hors d'oeuvres

garlic shrimp encroute | filet bites | bacon wrapped scallops | sesame chicken on bamboo frill
charleston petite crab cakes | roasted vegetable crudités tartlet | fruit & cheese kabobs | antipasto skewers

assortment of artisan bread and rolls and farm fresh butter rosettes

choose one of the following options

waldorf salad | crisp romaine, apple, cucumber, celery, candied walnuts & topped with a
house champagne emulsion

crisp romaine heart | crisp romaine, english walnuts, parmesan croutons, tellicherry peppercorn
& assortment of chefs inspired dressings

bistro salad | mixed greens, english peas, english cucumbers, carrots & tomato, croutons & assortment of
chef's inspired dressings

choose two of the following options

chicken caprese | served with tomato rain drops, mozzarella cheese & balsamic vinaigrette

low country bourbon bbq shrimp | served with andouille sausage over creamed stone mill grits

beef wellington | with white truffle duxelle served with a pink peppercorn bordelaise

mustard & brown sugar encrusted pork chop | served with an apple butter sauce

choose two of the following sides

rice pilaf | roasted potatoes | yukon gold & goat cheese souffle' | forest mushroom risotto | butter herb penne |
creme' spinach | asparagus al forno | garlic broccolini | roasted vegetables |

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the *Modern* collection \$55 per person | \$12 per child

exquisite collection of delicious foods with a buffet dinner service,
including the following options

choose two butlered cocktail hour hors d'oeuvres

smoked salmon canape | smoked chicken gateau | crispy asparagus alforno
| roasted vegetable crudités tartlet | sesame chicken on bamboo frill |
bacon wrapped dates | shrimp cocktail shooters | antipasto skewers | fruit & cheese kabobs

assortment of artisan bread and rolls and farm fresh butter rosettes

choose one of the following options

iceberg wedge | wedge of iceberg lettuce, blue cheese, apple smoked bacon, bermuda onion & assortment of
chef's inspired dressings

bistro salad | mixed greens, english peas, english cucumbers, carrots & tomato, croutons &
assortment of chef's inspired dressings

choose two of the following options

chicken marsala | served with a mushroom and shallotte marsala sauce

coal roasted sirloin | served with wild mushroom bordelaise

medallions of pork tenderloin | served with a cherry plum sauce

low country bourbon bbq shrimp | served with andouille sausage over creamed stone mill grits

choose two of the following sides

rice pilaf | parsley roasted potatoes | confetti rice | yukon gold & goat cheese souffle' | red skin mashed potatoes |

forest mushroom risotto | herb butter penne | green bean lyonnais |

bacon balsamic brussel sprouts | local honey glazed carrots | roasted vegetables

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the *Charleston* collection | \$50 per person | \$12 per child
exquisite collection of delicious foods with a buffet dinner service,
including the following options

choose two cocktail hour hors d'oeuvres

garlic shrimp encroute | antipasto skewers | fruit & cheese kabobs | crispy asparagus alferno |
roasted vegetable crudité tartlet | sesame chicken on bamboo frill | applewood bacon wrapped scallops

assortment of artisan bread and farm fresh butter rosettes

choose one of the following

bistro salad | mixed greens, english peas, english cucumbers, carrots & tomato, croutons and
assortment of chef's inspired dressings

caesar salad | hearts of romaine, imported parmesan cheese, toasted croutons tossed with anchovie caesar
dressing

choose two of the following entrees

oyster roast | delicious roasted oysters with a variety of horserasish & cocktail sauces

charleston boil | variety of seafood, boiled with potatoes, corn on the cob and vidalia onion

shrimp and grits | succulent sautéed shrimp with country style grits

blackened chicken brochette | blackened chicken with seasonal vegetable kabob served over cheddar
cheese stoneground grits

choose two of the following sides

parsley roasted potatoes | carolina gold rice | yukon gold & goat cheese souffle' | red skin mashed potatoes |
roasted vegetables | bacon balsamic brussel sprouts | green bean lyonnais | collard greens

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the *Simple* collection | \$45 per person | \$12 per child

exquisite collection of delicious foods with a buffet dinner service,
including the following options

choose two butlered cocktail hour hors d'oeuvres

antipasto skewers | fruit & cheese kabobs | crispy asparagus alferno | roasted vegetable crudité tartlet |
sesame chicken on bamboo frill | orange ginger sautéed beef | charred prawn crostini

assortment of artisan bread and farm fresh butter rosettes

choose one of the following options

chicken marsala | grilled breast of chicken in a wine reduction sauce
medallions of pork tenderloin | served with a cherry plum sauce
char grilled sliced beef sirloin | served with pink peppercorn bordelaise

choose two of the following sides

rice pilaf | parsley roasted potatoes | confetti rice | red skin mashed potatoes | butter herb penne
roasted vegetables | green bean lyonnais | local honey glazed carrots | collard greens

all collections & pricing are subject to change | substitutions may be subject to an upcharge | includes china, stemware & silverware
plastic upscale china & throw away chafing dishes may be used at a deduction of \$7 | representation of items may vary
subject to sales tax and service fee | prices based upon 100 people



the *Hors d'oeuvre* collection | \$48 per person | \$12 per child

exquisite collection of delicious foods with a buffet dinner service,
including the following options

choose five of the following cold hors d'oeuvres

fruit & cheese kabobs | party tea sandwiches | meat & cheese tea sandwiches | hye roller pinwheels |
mini croissants & sliders | southern fair | deviled eggs with caviar | tri - colored phyllo-crisps |
bruschetta crostini's | baby caprese kabobs | tex mex dip | antipasto skewers | pork tenderloin medallions |
shrimp tree | filet of beef canapé | shrimp shooters | smoked salmon canapé | seared ahi tuna |
roasted vegetable crudités tartlet | california rolls | asian spring rolls | mediterranean chips and dip

choose five of the following hot hors'douevres

bourbon cocktail meatballs | orange ginger beef on bamboo frill | all american bites | spicy chicken wings |
crispy dim sum trio | sesame chicken on bamboo frill | spinach & bacon queso dip | spanakopita |
king crab soufflé | mini chicken cordon blue | assorted mini quiche | sausage & cheese tartlet | chicken |
teriyaki brochette | tuscan overstuffed mushrooms | rosemary charred lamp lollipops | mini filet bites |
grilled asian shrimp skewers | pot stickers | crab & avocado phuket | tuna canape' with olive tapenade |
curry chicken pastille | southern fried chicken tenders

choose a themed collection such as *Asian* inspired, *Mediterranean* inspired,
Charleston inspired, etc.

additional hors d'oeuvres can be added

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the *Southern* collection | \$30 per person | \$12 per child

exquisite collection of delicious foods with a buffet dinner service,
including the following options

corn dusted rolls & corn bread or cheddar herb biscuits

choose one of the following entree's

carolina pulled pork | hickory smoked, hand pulled, tender and moist pork
carolina grilled barbeque chicken | brined and marinated bone in chicken
carolina baked chicken | served with an assortment of barbeque sauces
southern fried chicken | assorted pieces of fried chicken

choose two of the following sides

homestyle baked beans | corn on the cob minis | macaroni and cheese | sweet potato casserole | green beans
collard greens with smoked ham | sweet onion hush puppies | mashed potatoes



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the *À la Carte* options

chef attended action stations

carved herb roasted tenderloin filet of beef | \$11 per person

served with french bread and mini croissants with remoulade, creamy horseradish and dijon

pasta station | \$10 per person

served with your choice of shrimp or chicken | variety of seasonal vegetables, tortellini,

bowtie and penne pastas and a variety of chef prepared sauces including marinara, vodka and pesto sauce

herb roasted or smoked turkey breast or spiral honey glazed ham | \$6.50 per person

served with yeast rolls and horseradish or honey dijon and cheddar herb biscuits

mashed potato martini bar | \$4 per person

delicious fresh red skin mashed potatoes served with a variety of butter, sour cream, bacon bits, chives and shredded cheddar cheese

prime rib with rosemary au jus | \$15 per person

served with yeast rolls and creamy horseradish

steak Diane | \$9.50 per person

sliced beef tenderloin, dijon, shallots, in a brandy flambe

himalayan pink sea salt block | \$12 per person

seared beef & sugarcane satay | seared blue fin tuna sashimi seared scallop nicoise

zuppa di pesce | \$10 per person

clams, shrimp in spiced tomato concasse

honey duck calvados | \$9 per person

crispy duck breast, honey shallots & calvados

mini grilled cheese or slider station | \$7.50 per person

imported cheese, tender ground beef & mini rolls

bananas foster station | \$8 per person

bananas, brown sugar, pound cake and rum flambe

risotto action station | \$7.50 per person

fresh vegetables, scallops, shrimp & white truffles

savory crepe station | \$8 per person

duck confit, barbeque chicken & delicious crepes

sweet crepe station | \$7 per person

assorted fillings, peaches, white chocolate, strawberries and other fresh fruits

assorted cookie station | \$3 per person

delicious assortment of cookies for after dinner treats for guests to take home

venetian dessert display | \$10 per person

assorted variety of mini confections & pastries

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more *À la Carte Hors d'oeuvre* options

Crispy duck & cucumber canape' | \$3 per piece

grouper cheek *Tempura* | \$4.50 per piece

Duck confit & onion jelly crostini | \$3 per piece

thai basil & lobster spring *Roll* | \$4 per piece

Venison roulade & apple chutney | \$4.50 per piece

herb chicken gallentine with mint *Aspic* | \$3 per piece

Wild mushroom volauvent | \$3 per piece

brie & raspberry *Purses* | \$3 per piece

Camembert & praline mille fecille | \$3 per piece

yogurt grilled *Chicken* | \$2.50 per piece

Deviled quail eggs with cream fraide & caviar | \$3.50 per piece

snow crab cocktail *Claws* | \$6.50 per piece

Pâtisserie chicken demittase | \$3.50 per piece

bacon wrapped quail *Leg* | \$3.50 per piece

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Bar options

premium full bar | \$35 per person (4 hours) | \$14 per additional hour

includes premium bar set up | premium liquors including vodka, gin, scotch, light rum, bourbon, whiskey, tequila, white and red wines, domestic and imported beers | 2 signature drinks | soft drinks, assortment of juices, lemonade, freshly brewed tea and filtered water

full bar | \$25 per person (4 hours) | \$10 per additional hour

includes bar set up | includes house vodka, house gin, house scotch, house light rum, house bourbon, whiskey, tequila, white and red wines, domestic and imported beers | 1 signature drink | all standard mixers are included | soft drinks, assortment of juices, lemonade, freshly brewed tea and filtered water

wine, beer & refreshments | \$14 per person (4 hours) | \$7 per additional hour

five varieties of house wine, three domestic beers, three imported beers and an assortment of soft drinks and filtered water

refreshment bar | \$3.50 per person

includes freshly brewed sweet and unsweet tea, a variety of lemonades, fruit infused water and water

coffee & tea | \$3.50 per person

freshly brewed gourmet coffee and hot water with gourmet teas and assorted creamers and sugar

bloody mary & martini bars | \$10 per person (4 hours) | \$4 per additional hour

assorted condiments, such as shrimp, olives, vegetables & pearled onions



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the *Additional* options

rentals | tents, tables, chairs, lights, arbors, sound equipment, overlays, linens, chair covers and decor

ice sculptures | beautiful custom ice sculptures can be created for your event

champagne & chocolate fountains | bubbly champagne & delicious morsels of cake, brownies and an assortment of fresh fruit and marshmallows to dip in creamy chocolate

cookie stations & dessert bars | delicious assortment of cookies or an assortment of delicious desserts

Vendor referrals

Our team of event professionals are happy to assist you with your event.

Each event is different and truly unique and our *Director of Weddings & Events* is extremely qualified to help with design and layout for your special occasion. *It* is truly our goal to make your event amazing. *We* have an extensive list of *vendors we love* that we would *be more than happy* to refer you to, including:

Stunning venues | *Phenomenal* event planners & coordinators

Spectacular dj's & bands | *Delicious* wedding cakes & treats

Talented photographers & videographers | *Reliable & Specially* transportation

Beautiful stationary | *Custom* event favors & decor | *Talented* Hair & Make Up Artists



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