

BREAKFAST AND BRUNCH

Coffee Service and Assorted Juices are included in all Breakfast Packages. All prices on packages are per person and based on a minimum of 15 people per order. Please add \$2.50 per person for smaller groups.

THE JUMP STARTER **\$13.50**

Sausage biscuits, sausage egg and cheese biscuits, bacon, egg and cheese biscuits, fresh fruit and potatoes o'brien.

THE SUNRISE **\$9.00**

Breakfast pastries, assorted bagels, cream cheese, preserves, breakfast cakes, muffins, croissants and condiments.

Add fresh fruit or a fruit tray for \$3.75

BASKET OF GOODIES **\$13.00**

Petite hot and cold breakfast bites (cinnamon rolls, muffins, Danish pastries, sausage biscuits and mini quiches) served with a fresh fruit tray.

BELGIUM WAFFLE BAR **\$13.50**

Berries and fruits, chopped nuts, chocolate chips, whipped cream and syrups.

YOGURT BAR **\$10.50**

Assorted berries, granola, cinnamon sugar and Greek vanilla yogurt.

THE CAROLINA *GF* **\$14.00**

Biscuits, chicken sausage, scrambled eggs, applewood smoked bacon, potatoes O'Brien and fresh fruit.

Add grits \$3.00 / Add gravy \$3.00

Add shrimp and grits \$8.00

Add (2) crab cakes \$7.00

BREAKFAST BURRITOS **\$12.50**

Tortillas filled with eggs, cheese, sausage or ham served with sour cream and salsa, potatoes O'Brien and fresh fruit.

OMELET STATION *GF* **\$14.00**

(Minimum of 30 people) Chef service required.

Eggs, diced tomatoes, mixed peppers, ham, sausage, bacon, onions, mushrooms, chives, monterey jack and cheddar blend served with potatoes O'Brien, fresh fruit and biscuits.

A LA CARTE

Minimum of 15 per unit on hot items and 10 on cold items. Minimum of \$150.00 per delivery please.

Tray of mini cinnamon buns,	
Danish pastries & muffins (25)	\$40.00
Gluten free toast and butter <i>GF</i>	\$1.50
Yogurt berry granola parfait	\$5.50
Yogurt <i>GF</i>	\$2.25
Fruit salad <i>GF</i>	\$3.75
Whole fruit <i>GF</i>	\$1.75
Granola bars	\$2.25
Kind bars <i>GF</i>	\$3.50
Danish pastries or muffins	\$3.75
Bagels, cream cheese, butter and jellies	\$3.75
Croissants or biscuits, butter and jellies	\$3.25
Mini Crab cakes (2)	\$7.00
Egg, cheese & sausage croissants	\$6.00
Pancakes with syrups	\$4.00
Potatoes O'Brien	\$3.25
Grits, gravy or sausage gravy	\$3.00
Egg, cheese and sausage biscuits	\$5.00
Bacon, ham, sausage or eggs <i>GF</i>	\$4.00
Turkey bacon <i>GF</i>	\$4.00
Oatmeal	\$2.00
Egg whites <i>GF</i>	\$4.00
Hard boiled egg <i>GF</i>	\$2.00

LUCKY BREAKS

Prices are per person and based on a 20-person minimum per order. All breaks include a beverage (tea, soda or bottled water).

BASKET OF MIXED SNACKS	\$7.00
Assortment of energy bars, granola bars, chips and dip, packs of crackers and candy.	
BOARDROOM PICNIC	\$9.00
Fresh fruit with imported cheese, hummus, flatbread and crackers.	
SWEET TOOTH	\$4.50
Gourmet cookies and brownies.	
SUNDANCE SIESTA <i>GF</i>	\$9.00
Crisp vegetables, fruit, cheddar cheese, tortilla chips and salsa.	

REFRESHING BEVERAGES

Assorted soft drinks	\$2.00
Bottled Le Bleu Water (20 oz.)	\$3.00
Assorted bottled juices (10 oz.)	\$3.00
Homemade lemonade (by the gallon)	\$13.00
Blackberry lemonade (by the gallon)	\$15.00
Freshly brewed tea (by the gallon)	\$13.00
Freshly brewed green tea (by the gallon)	\$14.00
Freshly brewed mango tea (by the gallon)	\$15.00
Iced Coffee (by the gallon)	\$22.00
Coffee service (15-person min.)	\$2.50
Box of Coffee (96 oz.)	\$25.00
Hot tea service (15-person min.)	\$2.50
Champagne punch (by the gallon)	\$20.00
Apple cider (by the gallon)	\$20.00
Ice service (per bag)	\$3.00

DESSERTS - SNACKS

FRUIT JUBILEE TRAY *GF*

Bite size pieces of seasonal fresh fruits.

Small (8-12) **\$44.00** / Regular (15-20) **\$61.00**

DESSERT TRAY

Assortment of signature dessert bites including flavored cheesecakes, carrot cake, lemon bars & gourmet brownies.

Small (15) **\$41.00** / Med. (25) **\$68.50** / Large (35) **\$95.50**

BANANA TRIFLE **\$4.00**

(Minimum of 15 people)

ASSORTED GOURMET

COOKIE TRAY **\$33.00** per dozen

Rich freshly baked gourmet cookies including chocolate chip, peanut butter, oatmeal raisin & sugar.

ASSORTED GOURMET

BROWNIE TRAY **\$33.00** per dozen

A chocolate lover's dream including deep dutch, tiger triple, chocolate chunk, coconut laced chocolate, white and dark chocolate swirled brownies.

GLUTEN FREE BROWNIES **\$3.00** each

CHIPS & SALSA *GF* **\$2.75** per person

ROASTED RED PEPPER HUMMUS & PITA POINTS **\$3.50** per person

TRIPLE DIP SAMPLER **\$7.00** per person
Hummus, pimento and chicken salad served with tortilla chips and pita points.

BUSINESS BOX LUNCH

All foods are freshly prepared for each event. Our lunches are packed in attractive, clear "to go" boxes and labeled. Upgrade to our executive packaging (includes fresh fruit garnish) in a window box on a plate which can be taken out, to impress the VIP's for only \$2.75 more per person. Inquire about our ultimate package to step it up even more. **All turkey and chicken is antibiotic free.**

THE DELI BOX **\$11.00**

Gourmet butter croissant with swiss and your choice of turkey, Smithfield ham, roast beef or chicken salad, lettuce and tomato served with garden fresh pasta salad and a gourmet dessert.

THE TRADITIONAL **\$12.50**

A club style sandwich with turkey, Smithfield ham, cheese, bacon, lettuce, tomato, and pesto aioli served with potato salad and a gourmet dessert.

CAPRESE CHICKEN **\$13.00**

Grilled pesto chicken breast with roasted red peppers, basil, fresh mozzarella and balsamic dressing on a focaccia roll served with quinoa salad and a gourmet dessert.

THE GOBBLER **\$13.00**

Oven roasted turkey breast on a pretzel roll with horseradish sauce, slaw, lettuce, tomato and provolone served with garden fresh pasta salad and a gourmet dessert.

ANGUS STEAK HOUSE CIABATTA **\$13.50**

Shaved tender roast beef, balsamic caramelized onions, roasted red peppers and provolone on a ciabatta roll with horseradish dressing served with potato salad and a gourmet dessert.

PIMENTO BLT **\$12.50**

Gourmet butter croissant with pimento cheese, bacon, spring mix, tomato served with garden fresh pasta salad and a gourmet dessert.

TURKEY AVOCADO BLT **\$13.50**

Applewood smoked bacon, turkey, lettuce, tomato and avocado with pesto aioli on a farmer's white bread, served with garden fresh pasta and a gourmet dessert.

ITALIAN SUB **\$14.50**

Ham, salami, sopressata, provolone, roasted red peppers, onion, lettuce and tomato on Italian hoagie served with garden fresh pasta salad and a gourmet dessert.

CAPRESE FLATBREAD **\$12.00**

Fresh mozzarella, tomato and basil with balsamic drizzle on seasoned pita bread served with our fresh fruit salad and a gourmet dessert.

CHICKEN CAESAR WRAP **\$13.75**

Romaine, sliced chicken, Asiago & Parmesan cheeses, celery, tomato, Caesar dressing served with garden fresh pasta salad and a gourmet dessert.

SOUTHWESTERN CHICKEN WRAP **\$13.75**

Garlic herb wrap filled with marinated grilled chicken, chipotle aioli, lettuce, diced tomato, black bean and corn salsa, cheddar jack and a gourmet dessert.

AVOCADO RANCHER WRAP **\$13.75**

Garlic herb wrap filled with sliced turkey breast, cheddar, bacon, avocado, lettuce, tomato and ranch dressing served with potato salad and a gourmet dessert.

BUFFALO CHICKEN WRAP **\$13.75**

Garlic herb wrap, lettuce, celery, carrots, tomatoes, buffalo tossed chicken with ranch served with potato salad and a gourmet dessert.

GRILLED VEGETABLE WRAP **\$11.50**

Grilled zucchini, squash, colored bell peppers, marinated mushrooms, lettuce, tomato, feta and hummus in a garlic herb wrap served with our fresh fruit salad and a gourmet dessert.

Make any sandwich or wrap gluten free for \$3.00

SIGNATURE SALADS

TUSCAN GRILLED SALMON SALAD ^{GF} **\$15.50**

Mixed field greens with grilled salmon, grape tomatoes, olives, feta, grilled asparagus, homemade balsamic vinaigrette served with a side of quinoa salad and a gourmet dessert.

ANGUS STEAK SALAD **\$15.50**

Mixed field greens with tender sliced beef, cherry tomatoes, feta, mushrooms, candied walnuts, a mini croissant and creamy horseradish dressing with a fresh baked gourmet cookie.

FIESTA TORTILLA SALAD **\$13.00**

Mixed field greens with sliced grilled chicken, Monterey jack, cucumber, black bean and corn relish served with salsa, ranch, tortilla chips and a fresh baked gourmet cookie.

CHEF'S SALAD CHOICE **\$12.00**

Mixed field greens, sliced grilled chicken, seasonal vegetables, hardboiled egg, crackers, croutons and your choice of dressing served with a fresh baked gourmet cookie.

CAPRESE CHICKEN SALAD **\$13.50**

Chopped romaine with sliced grilled chicken, diced fresh mozzarella, sliced grape tomatoes, roasted red peppers, diced cucumbers, shredded parmesan with a balsamic vinaigrette and a fresh baked gourmet cookie.

DELUXE COBB SALAD **\$14.00**

Mixed field greens, grilled chicken, crisp bacon, tomatoes, pickled red onions, avocado, eggs, sliced almonds and your choice of dressing and a fresh baked gourmet cookie.

Protein add-ons for items below:

Add grilled chicken for \$4.00

Add grilled steak* for \$5.00

Add grilled salmon for \$6.00

SUMMER SPINACH SALAD **\$13.00**

Sweet summer spinach, dried cranberries, goat cheese, sliced red onions, strawberries, mandarins topped with candied pecans, orange vinaigrette dressing and a fresh baked gourmet cookie.

HEALTH NUT SALAD **\$12.00**

Spinach and chopped romaine, apples, raisins, almonds, grape tomatoes, sunflower seeds, edamame served with creamy poppy seed dressing and a gourmet cookie.

SPECIALTY

CHARCUTERIE BOX **\$16.00**

Sopressata, prosciutto, salami, provolone, caprese stack, brie, walnuts, apricots, gherkins, olives, fig jam, flatbread, crackers, and a gourmet dessert.

Please consider limiting your selections to 3 per 10 people in your group.

LUNCH BUFFETS

All turkey and chicken are antibiotic free.

GOURMET WRAPS AND SANDWICH TRAY \$8.50

An assortment of traditional and specialty sandwiches on assorted breads, croissants and wraps served with assorted meats, chicken salad, cheeses, lettuce and tomato, includes a vegetarian option.

GOURMET SLIDER TRAY \$9.50

An assortment of turkey, roast beef, pimento cheese and chicken salad sliders on fresh honey wheat rolls and butter croissants.

Add Sides: potato salad GF, cole slaw GF, garden fresh pasta \$3.25.

Additional add on: (min. of 10 people)

Fruit salad \$3.75 / Cape Cod chips GF \$2.00

Quinoa salad GF \$3.75 / Grilled vegetables \$3.00

GREEN SALAD SELECTIONS \$3.75

(Minimum of 10 people)

Caesar, fiesta, garden or Greek salad served with appropriate condiments. Dressing options include Ranch, Balsamic, Italian, Blue Cheese, Thousand Island, Honey Mustard, Fat Free Ranch, Oil & Vinegar

CHEF INSPIRED SOUP \$6.00

HOT & COLD LUNCH BAR BUFFETS

Prices are based on 15 people minimum.

Smaller groups can be accommodated for

\$2.50 more per person. Hot lunches include the main entrée, one chef's choice side, fresh rolls and butter.

Chicken with no added antibiotics.

Additional sides	\$3.25
Choice of Side Salad	\$3.75
Assorted Cookies or Brownies	\$2.75
Assorted Dessert Bites	\$2.75
Iced Tea or Lemonade	\$13.00
Standard Catering	\$2.50
Casual Catering	\$1.50
Individually Packaged Hot Meals	\$1.50

COLOSSAL SALAD BAR GF \$12.50

A complete set-up including: mixed field greens, mushrooms, broccoli, cheddar, feta, peppers, sunflower seeds, cucumbers, bacon, egg, olives, edamame, tomatoes, garden fresh pasta salad, croutons, crackers, assorted dressings and a mountain of marinated grilled chicken strips.

Add a Chef's inspired soup for \$6.00 per person.

BAKED POTATO BAR SUPREME GF \$12.50

Jumbo baked potatoes with sour cream, bacon, chives, shredded cheddar, butter, chili, broccoli, mushrooms and a garden salad with assorted dressings.

Add grilled chicken \$7.00

FAJITA BAR * GF \$14.50

Grilled chicken strips or angus beef strips served with flour tortillas, sautéed bell peppers and onions, rice and black beans, sour cream, diced tomatoes, shredded lettuce, tortilla chips, salsa and cheddar.

Chicken and beef for \$4.00 extra

Add a fiesta garden salad for \$3.75 GF

Add guacamole (minimum 10) for \$2.75 GF

Add queso (minimum 20) for \$2.75 GF

GREEK PITA BAR \$12.50

Grilled chicken or angus beef, red onions, tomato, lettuce, olives, feta, tzatziki sauce, with pita bread and Cape Cod chips.

Chicken and beef for \$4.00 extra

Add hummus and pita points for \$3.50

MAVERICK ½ LB. ANGUS

BURGER BAR GF \$13.50

(May be substituted with turkey burgers)

Hand pressed 8 oz. burgers served with an assortment of buns, baked beans, your choice of potato salad, slaw or chips, with cheddar, swiss, lettuce, tomato, onions, pickles, mustard, mayonnaise and ketchup.

Substitute 4oz Beyond Meat Burger for \$2.00

Salmon Burger for \$3.00

Add sautéed mushrooms for \$1.00

Add applewood bacon (2) for \$2.50

Add chili for \$2.00

Add jumbo hot dogs for \$5.00

Add grilled chicken for \$7.00

PASTA BAR \$14.50

Fettuccini and rainbow tortellini served with marinara, meat sauce, meatballs, manicotti, vegetables, parmesan cheese and garlic bread.

Add a garden salad for \$3.75

Add meat or vegetable lasagna for \$7.00

Add pesto chicken for \$8.00

Add chicken parmesan for \$8.00

Substitute sauce to alfredo or carbonara for \$2.00

NACHO OR TACO BAR GF \$13.00

Pulled chicken or seasoned ground beef with lettuce, salsa, tomato, scallions, sour cream, black beans, tortilla chips and cheese sauce.

Add guacamole GF (minimum 10) \$2.75

PHILLY CHEESE STEAK BAR \$13.00

Chicken or angus beef, sautéed peppers, onions, mushrooms, shredded lettuce, tomatoes, provolone, mayonnaise and horseradish sauce, Italian hoagie rolls and Cape Cod chips.

Chicken and beef for \$4.00 extra

Add a garden salad for \$3.75

POULTRY / CHICKEN

CHICKEN CAPRESE GF \$13.00

Basil grilled chicken breast stuffed with buffalo mozzarella and topped with melted provolone and roasted tomatoes.

CHICKEN MARSALA \$13.00

Skillet seared breast simmered in a marsala mushroom sauce.

GRILLED CHICKEN BREAST \$11.00

Teriyaki or Lemon Pepper GF

CHICKEN PUTTANESCA GF \$14.00

Pan roasted chicken breast with onion, garlic, tomatoes, capers, olives and herbs.

SPINACH STUFFED CHICKEN BREAST GF \$14.00

Spinach, feta cheese and sundried tomato stuffed chicken breast.

CHICKEN PARMESAN \$13.00

Pan-fried chicken breast topped with house marinara and melted mozzarella cheese.

FRIED CHICKEN BREAST \$12.00

Buttermilk fried chicken with brown sugar BBQ baked beans, cornbread and baby cabbage slaw as the side.

PULLED CHICKEN BBQ \$12.00

House smoked chicken BBQ, corn dusted buns with brown sugar BBQ baked beans and baby cabbage slaw as the side.

TERIYAKI CHICKEN KABOBS \$14.50

Grilled teriyaki chicken skewered with fresh peppers, onions, zucchini, squash, mushroom and tomatoes.

CHICKEN CALABRESE *GF* **\$13.50**
Roasted chicken breast with sausage and peppers in herbed tomato au jus.

CHICKEN ELIZABETH *GF* **\$13.50**
Pan roasted chicken breast with artichoke and Bermuda onion cream sauce.

CHICKEN AND WAFFLES **\$13.50**
Homemade buttermilk fried chicken breast with waffles and honey Dijon syrup.

BLACKENED CHICKEN ALFREDO **\$13.00**
Skillet seared blackened chicken breast with alfredo sauce and fettuccine pasta as the side.

ANGUS BEEF

GRILLED SIRLOIN* *GF* **\$16.00**
Seared sirloin with crumbled gorgonzola cheese and a balsamic glaze.

SLOW BRAISED SHORT RIBS *GF* **\$14.00**
Braised short ribs with Anson Mills stone ground white grits as the side.

BEEF KABOBS* *GF* **\$16.00**
Grilled marinated beef skewered with fresh peppers, onions, zucchini, squash, mushrooms and tomatoes.

SESAME ORANGE PEEL BEEF **\$13.00**
Served with Asian Udon noodles as the side.

PETITE 5OZ FILET MIGNON* *GF* **\$22.50**
Served with burgundy sauce.

TENDER BEEF MEDALLIONS *GF* **\$15.00**
Served with béarnaise sauce or red wine bordelaise sauce.

BEEF BOLOGNESE LASAGNA **\$12.00**
Layered with ricotta, house marinara, mozzarella and parmesan served with a garden salad and garlic bread.

PORK

MEDALLIONS OF PORK TENDERLOIN *GF* **\$15.00**
In crimson cherry plum sauce.

8 OZ MAPLE CURED BUTTERFLIED PORK CHOP *GF* **\$14.00**
Grilled with Dijon and apple chutney.

APPLE AND CORNBREAD STUFFED PORK LOIN **\$15.00**
With red eye gravy.

PULLED PORK BBQ *GF* **\$12.00**
House smoked pork BBQ with corn dusted buns, brown sugar BBQ baked beans & baby cabbage slaw.

PULLED PORK BBQ & FRIED CHICKEN **\$14.00**
House smoked pork BBQ and buttermilk fried chicken breast with brown sugar BBQ baked beans, baby cabbage slaw as the side, and cornbread.

FISH

SHRIMP AND GRITS *GF* **\$17.50**
With country bourbon BBQ shrimp and Andouille sausage over creamed Anson Mill ground white grits.

PESTO GRILLED SALMON *GF* **\$17.00**
Or herb roasted salmon in a Meyer beurre blanc sauce.

TILAPIA *GF* **\$16.00**
On a bed of creamy crab bisque.

CRAB CAKES **\$21.50**
Cast iron seared lump crab cake with red bell pepper Coulis.

BLACKENED SHRIMP ALFREDO **\$17.00**
Skillet seared blackened shrimp with alfredo fettuccine pasta.

SHRIMP SKEWERS *GF* **\$17.00**
Marinated, grilled shrimp skewers served with confetti rice.

VEGETARIAN

*Minimums May Apply

VEGETABLE LASAGNA **\$12.00**
With a garden salad and garlic bread.

RATATOUILLE STUFFED PORTOBELLO MUSHROOMS *GF* **\$13.50**
Stuffed with veggies, rice and cheese.

EGGPLANT PARMESAN **\$14.00**
With pasta and marinara sauce.

VEGGIE KABOBS *GF* **\$11.50**
With confetti rice.

VEGAN OR VEGETARIAN OPTION **\$12.50**
Choice of tomato, zucchini or bell pepper stuffed with seasonal sautéed vegetables and rice.

TRI-COLOR QUINOA SAUTEE *GF* **\$12.50**
With Edamame, chickpeas and sauteed greens.

HOMEMADE SIDE DISHES **\$3.25**
Garlic Herb Roasted Potatoes, Mashed Red Skin Potatoes, Rice Pilaf, Confetti Rice, Herbed Wild Rice, Penne Pasta, Three Cheese Macaroni & Cheese, Vegetable Medley, Green Bean Almandine, Green Bean Lyonnais, Brown Sugar BBQ Baked Beans, Collard Greens, Broccoli with Garlic Butter, Glazed Carrots, Roasted Vegetables

EXECUTIVE MENU

48 hours' notice required, minimum of 15. (Choose 1 entrée and 2 executive sides) Additional sides \$4.50. Appropriate chef's choice salad and artisan rolls are included.

BEEF WELLINGTON * *GF* **\$34.00**
With white truffle Duxelle and pink peppercorn bordelaise.

SMOKED HERB CRUSTED PRIME RIB* *GF* **\$31.00**
In a Pommeray pan sauce.

PANCETTA WRAPPED TURKEY BREAST *GF* **\$29.00**
Triple sugar brine.

ROSEMARY BROWN SUGAR BRINED PORK CHOP *GF* **\$31.00**
With Dijon and apple chutney.

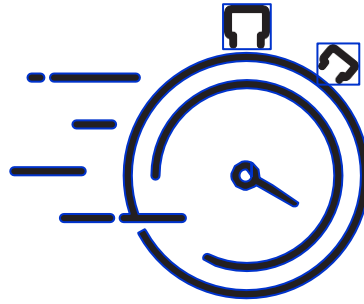
RACK OF AUSTRALIAN LAMB CHOPS* **\$39.00**
With rosemary au jus.

LUMP CRAB STUFFED SALMON FILET *GF* **\$36.00**
With brown caper butter.

EXECUTIVE SIDE DISHES **\$4.75**
Smoked Onion and Corn "Spoon Bread", Grilled Citrus Marinated Asparagus, Bacon Balsamic Brussel Sprouts, Haricot Verte Sathe Green Bean Bouquet, Lobster Macaroni & Cheese, Fingerling Potatoes, Yukon Gold and Goat Cheese Soufflé, Maple Roasted Butternut Squash with Sage, Herb Roasted Beets with Balsamic Glaze, Herb Cauliflower Gratinee, Goat Cheese Ziti Gratinee with Shallot and Maple Bacon, Forest Mushroom Risotto w/ Grana Padan, Spicy Battered Cauliflower Florette's.

Some items are subject to substitution based on availability and /or seasonal requirements.

CHEF'S CATERING EXPRESS



EXPRESS BUSINESS BOX LUNCHES

(2-hour notice required with a 10-person minimum)

THE DELI BOX \$13.00
Gourmet butter croissant with swiss and your choice of turkey, Smithfield ham, roast beef * or homemade chicken salad, lettuce, tomato served with garden fresh pasta salad and a gourmet dessert.

AVOCADO RANCHER WRAP \$15.75
Garlic herb wrap filled with sliced turkey breast, cheddar, bacon, avocado, lettuce, tomato and ranch dressing served with potato salad and a gourmet dessert.

CHEF'S SALAD CHOICE \$14.00
Sliced grilled chicken breast, mixed field greens with seasonal vegetables, hardboiled egg, crackers, croutons, your choice of dressing and a fresh baked gourmet cookie for dessert.

BASIC SANDWICH TRAY \$10.50
(Minimum of 10 people)
Turkey, roast beef, smithfield ham with swiss and chicken salad on assorted breads. (lettuce, tomato and condiments on the side.
Sides \$3.25 per person
Potato salad or garden-fresh pasta salad.

If time permits: All other Box Lunches will have a \$2.00 upcharge as an Express Menu Item and \$2.50 upcharge on all other Hot Lunches!

HOT LUNCH EXPRESS

(2-hour notice required with a 15-person minimum)

MEAT OR VEGETABLE LASAGNA \$14.00
Garden salad with assorted dressings and garlic bread.

GRILLED CHICKEN BREAST \$13.00
Teriyaki or lemon peppered *GF*. Roasted potatoes, rolls and butter.

PULLED PORK BBQ AND FRIED CHICKEN BREAST \$16.00
House smoked pork BBQ and buttermilk fried chicken breast with brown sugar baked beans and baby cabbage slaw.

Additional choices:
Choice of side salad and condiments \$3.75
(choice of garden, fiesta, Caesar or Greek salad)
Choice of additional side dish (page 4) \$3.25
Gourmet cookies \$2.75
Dessert bites \$2.75

Appropriate disposable eating and serving utensils, linens and chafing dishes:
Casual Catering \$1.50
Standard Catering \$2.50
Standard Upgraded Catering \$3.50
Individually Packaged Hot Meals \$2.50

ACTION STATIONS

• *Must be chef attended.*

Prices are based on a minimum of 40 people.

• **HERB ROASTED TENDERLOIN FILET OF BEEF* *GF* \$13.00**
(4oz portion) Served with French bread and mini croissants with remoulade, creamy horseradish and dijon mustard.

• **STEAK DIANE* *GF* \$12.00**
With a cognac Dijon red wine sauce.

SHRIMP SCAMPI STATION \$12.00
Garlic, lemon, chardonnay, flamed shrimp in lemon butter with linguini pasta.

• **PRIME RIB WITH ROSEMARY AU JUS* \$13.00**
(6oz portion) Served with yeast rolls and creamy horseradish.

• **HONEY GLAZED SPIRAL HAM \$8.50**
Served with honey Dijon and cheddar herb biscuits.

• **ROAST BEEF* *GF* \$9.00**
(5oz portion) Served with remoulade sauce and Italian herbed panini rolls.

• **HERB ROASTED OR SMOKED TURKEY BREAST *GF* \$8.50**
(5oz portion) Served with Italian herbed panini rolls, mustard and mayonnaise.

PASTA STATION \$10.00
Tricolored tortellini, bowtie, penne, seasoned vegetables with a variety of house marinara, vodka and pesto sauces.

MASHED POTATO BAR *GF* \$5.50
Fresh red skin mashed potatoes with bacon bits, chives, butter, sour cream and shredded cheddar.

3 CHEESE (CHEDDAR, MONTEREY, COLBY) MAC STATION \$9.50
Served with pulled pork, crispy onions and diced blackened chicken.
Add lobster meat for \$10.00.
Add baby shrimp for \$6.00.

FRUITS, CHEESES AND SWEETS

FRUIT JUBILEE TRAY *GFV*

(\$3.75 pp for more than 25)

Bite size pieces of seasonal fresh fruits.

Small (8-12) **\$44.00** / Regular (15-20) **\$61.00**.

FRUIT AND CHEESE JUBILEE TRAY *GFV*

An assortment of fruits and cheeses.

Small (8-12) **\$54.00** / Regular (15-20) **\$81.00**.

FRUIT AND CHEESE CENTERPIECE *GFV* **\$5.00**

(Minimum of 40 people) An exquisite work of art with domestic and imported cheeses, nuts, dried fruits and seasonal fresh fruits.

BIG ISLAND BREEZE *GFV* **\$5.50**

(Minimum of 150 people) Fruit and cheese display. A leaning palm tree display, resembling a windy day on the islands, decorated from the base to the palm leaves with an assortment of exotic fruits and cheeses.

ARTISAN FRUIT AND CHEESE DISPLAY *GFV* **\$6.50**

(Minimum of 50 people) Tropical fruits and exotic cheeses including herbed chevre, nuts and our handmade pyramid cheese torte, served with flat bread and table wafers.

FRUIT AND CHEESE KABOBS *GFV* **\$22.00** per dozen

(Minimum 3 dozen) Assorted fruits and cheeses on a decorative frill pick.

DESSERT TRAY *V*

Assortment of signature dessert bites including flavored cheesecakes, carrot cake, lemon bars and gourmet brownies.

Small (15) **\$41.00** / Med. (25) **\$68.50** / Large (35) **\$95.50**.

CHEF'S SELECTION OF

ASSORTED PIES *V* **\$5.50** per slice

(Minimum 10 pieces) Selection from our portfolio of pies: peanut butter silk, pecan, key lime, pumpkin, cajun midnight chocolate and coconut rum among others.

SELF-SERVE SMORES STATION *V* **\$6.00**

(Minimum of 50 people) Graham crackers, marshmallows, chocolate, dulce de leche, bananas, strawberries and peanut butter cups.

CAKE POPS *GFV* **\$42.00** per dozen

(Minimum 2 dozen) Macaron Cookies mixed with flavorful buttercream dipped on a stick: Strawberry, birthday cake, cookies n cream, and red velvet.

CHEF'S SELECTION OF THE

FINEST CAKES **\$7.00** per slice

Selection from our portfolio of cakes: vanilla caramel salted crunch, lemon Charlotte royal, tiramisu, colossal cheesecake, berry tart and black forest cake among others.

CHOCOLATE MOUSSE SHOOTERS *GF* **\$4.50** each

(Minimum of 20 people) Creamy chocolate mousse with a cream filled wafer.

DISPLAY OF MINI PASTRIES *V* 50 pieces **\$162.50**

Lemon Cream Shortbread, Chocolate Barquette, Opera Diamond, Creme Brulee, Apple Tart Tatin, Raspberry Passionfruit Barquette, Berry Dacquoise.

ASSORTED MACAROONS *GFV* 50 pieces **\$150.00**

(Minimum of 20 people) Pistachio, coconut, raspberry, cappuccino and hazelnut.

ASSORTED GOURMET COOKIES *V* **\$33.00** per dozen

Rich freshly baked gourmet cookies including: chocolate chip, peanut butter, oatmeal raisin and sugar cookie.

ASSORTED GOURMET

BROWNIE TRAY *V* **\$33.00** per dozen

A chocolate lover's dream including: deep Dutch, tiger triple, chocolate chunk, coconut laced chocolate, white and dark chocolate swirled brownies.

COLD PARTY PLATTERS AND HORS D'OEUVRES

SOUTHERN FAIR

Petit cheddar herb biscuits with apricot Dijon sauce and your choice of shaved turkey or shaved ham.

50 pieces **\$87.50** / 75 pieces **\$131.50**.

PARTY TEA SANDWICHES

Made on white bread with chicken salad or vegetable spread.

50 pieces **\$42.50** / 75 pieces **\$67.50**.

HYE ROLLER PINWHEEL **\$23.00** per dozen

(Minimum of 2 dozen)

An assortment of meats and vegetables on homemade dough with cream cheese.

MINI CROISSANTS AND SLIDERS

Filled with deli ham, our own oven baked roast beef or turkey breast.

25 pieces **\$65.00** / 50 pieces **\$130.00**.

HERB CHICKEN AND CRISP

SHOOTERS *GF* **\$3.00**

(Minimum of 25 people) Homemade chicken salad, bell peppers served with gourmet cracker.

TRICOLORED PHYLLO CRISPS

Filled with our chicken salad, vegetable cream cheese spread and pimento cheese.

50 pieces **\$55.00** / 75 pieces **\$82.50**.

DEVILED EGGS *GFV* **\$21.00** per dozen

(Minimum of 2 dozen) Decorated with olives, parsley and colored peppers.

TEX MEX DIP *GFV* **\$4.00**

(Minimum of 25 people) Black bean and vegetable stacked salad with crumbled queso cheese and chili lime vinaigrette served with tortilla chips.

BAKED BRIE ENCROUTE *V*

Creamy French brie cheese baked in crisp puff pastry with apricot jam.

Small (15) **\$67.50** / Regular (30) **\$135.00**.

VEGETABLE CRUDITÉ BOUQUET *GFV*

Assorted seasonal vegetables and grilled vegetable around a ranch dip.

Small (15) **\$52.50** / Medium (25) **\$87.50**.

MARINATED BEEF TENDERLOIN TRAY* **\$11.00**

(Minimum of 15 people) 3 oz. of roasted tenderloin, thinly sliced and arranged on a tray. Served with French bread slices and mini croissants with horseradish sauce, remoulade sauce and gourmet mustard.

FILET OF BEEF CANAPÉ*

Tender filet of beef on baguette slices with remoulade sauce on the side.

25 pieces **\$81.50** / 50 pieces **\$162.50**.

SMOKED SALMON CANAPÉ*

Premium Atlantic smoked salmon with horseradish cream, miniature cucumber slices, capers, caviar and shaved egg served in a savory pastry bite.

12 pieces **\$42.00** / 24 pieces **\$84.00** / 48 pieces **\$168.00**.

ELEGANT CANAPÉS TRIO

Savory handmade tart shells and miniature waffle cones filled with smoked salmon, lump crab and tangy artichoke-herb cheese.

25 pieces **\$87.50** / 50 pieces **\$175.00**.

MEDITERRANEAN CHIPS AND DIP V \$4.00

(Minimum of 20 people) Traditional hummus dip served with house made pita chips and toppings of feta, cucumber wheels, diced olives and sundried tomatoes.

MEDITERRANEAN TORTELLINI SHOOTERS

Marinated tricolored tortellini's with capers, artichoke, black olives and feta cheese.

50 pieces **\$125.00** / 75 pieces **\$187.50**.

BRUSCHETTA CROSTINIS TRIO V \$4.00

(Minimum of 30 people) White bean and pesto, forest mushroom, traditional tomato basil and balsamic.

PULLED BRAISED SHORT RIBS GF

Pulled short rib, yellow corn grits and pickled onion in a shot glass.

50 pieces **\$125.00** / 75 pieces **\$187.50**.

PORK BELLY STACK GF

Brown sugar bourbon glazed pork belly with pulled pork and roasted apple.

50 pieces **\$150.00** / 75 pieces **\$225.00**.

PORK TENDERLOIN MEDALLIONS GF

Apricot glazed pork tenderloin medallions.

50 pieces **\$125.00** / 75 pieces **\$187.50**.

ANTIPASTO SKEWERS GF

Mozzarella cheese, salami, grape tomatoes, grilled zucchini and kalamata olive, brushed with Italian dressing. 50 pieces **\$150.00** / 75 pieces **\$225.00**.

CHARCUTERIE DISPLAY GF \$9.00

(Minimum of 40 people)Marinated grilled vegetables, mixed olives, assorted cheeses, fresh mozzarella, provolone with salami, smoked ham, brie, pickled onion, mini gherkins, fig preserves & walnuts served with flat breads and crackers.

GRILLED VEGETABLE STACK GFV

With fresh mozzarella, Zucchini, Mushroom, artichoke and roasted tomato with a balsamic reduction.

50 pieces **\$137.50** / 75 pieces **\$206.25**.

GRILLED ZUCCHINI CUPS GF

(Minimum of 3 dozen)Filled with Pimento cheese, garlic herb cheese and marinated lump crab.

50 pieces **\$125.00** / 75 pieces **\$187.50**.

BABY CAPRESE KABOBS GFV \$24.00 a dozen

(Minimum of 3 dozen)Fresh basil, grape tomatoes and mozzarella arranged on a bamboo skewer.

MINI BANH MI SANDWICH

Braised Asian pork with radish slaw.

50 pieces **\$137.50** / 75 pieces **\$206.00**.

PROSCIUTTO HAM AND FIG JAM CROSTINIS

Herb toasted baguette with prosciutto and fig jam.

50 pieces **\$137.50** / 75 pieces **\$206.00**.

CITRUS PEPPER SALMON WONTON*

Citrus peppered salmon in a crispy wonton.

50 pieces **\$125.00** / 75 pieces **\$187.50**.

SESAME TUNA POKE*

Seared sesame ahi tuna in a cucumber cup with seaweed and a wonton crisp.

50 pieces **\$150.00** / 75 pieces **\$225.00**.

POACHED SHRIMP KIMCHEE GF

With pickled red onion and cilantro.

50 pieces **\$150.00** / 75 pieces **\$225.00**.

SHRIMP SHOOTERS GF

Two jumbo tail-on shrimp nicely garnished and served with cocktail sauce in a shooter glass.

50 pieces **\$125.00** / 75 pieces **\$187.50**.

SHRIMP TREE GF MARKET PRICE

Jumbo tail-on shrimp around a pineapple on a bed of greens with lemon wedges and cocktail sauce.

Large platter (2½ lb.)

MINI LOBSTER BLT'S

(Price subject to market price)Kings Hawaiian roll, heirloom tomato, Benton bacon, lettuce and poached lobster.

50 pieces **\$200.00** / 75 pieces **\$300.00**.

HOT HORS D'OEUVRES – CHICKEN

SPICY CHICKEN WINGS

(Buffalo, Honey BBQ or Teriyaki) Served with blue cheese or ranch dressing and celery sticks.

50 pieces **\$87.50** / 75 pieces **\$131.50**.

SOUTHERN FRIED CHICKEN TENDERS

Seasoned with our own special blend of herbs and spices and served with dipping sauces.

50 pieces **\$75.00** / 75 pieces **\$112.50**.

CHICKEN BROCHETTE GF

Lemon vinaigrette or teriyaki marinated grilled chicken, colored peppers and cherry tomatoes arranged on a skewer.

50 pieces **\$125.00** / 75 pieces **\$187.50**.

SESAME CHICKEN ON BAMBOO FRILL

Chicken tender in a tangy sesame sauce on a bamboo frill.

50 pieces **\$87.50** / 75 pieces **\$131.50**.

MINI CHICKEN CORDON BLUE LOLLIPOPS

Seasoned breaded chicken filled with ham and cheese served with honey mustard dressing.

50 pieces **\$75.00** / 75 pieces **\$112.50**.

PAN SEARED CHICKEN VEGETABLE POT STICKERS

Served with ponzu sauce.

50 pieces **\$87.50** / 75 pieces **\$131.50**.

HONEY DIJON CHICKEN WAFFLE BITES

Seasoned breaded chicken on a waffle with a honey Dijon drizzle.

50 pieces **\$137.50** / 75 pieces **\$206.50**.

BEEF, LAMB & PORK

COCKTAIL MEATBALLS

In a bourbon sauce -

50 pieces **\$45.00** / 75 pieces **\$67.50.**

In a parmigiana sauce -

50 pieces **\$45.00** / 75 pieces **\$67.50.**

In a creamy stroganoff sauce -

50 pieces **\$45.00** / 75 pieces **\$67.50.**

ORANGE GINGER BEEF

Tender beef with orange ginger glaze, on a bamboo frill.

50 pieces **\$87.50** / 75 pieces **\$131.50.**

PETITE BEEF WELLINGTON*

Beef Tenderloin in Phyllo dough with a mushroom duxelle.

50 pieces **\$162.50** / 75 pieces **\$243.50.**

PHILLY CHEESE STEAK BITES

Mini Philly cheese steak bites with peppers, onion and cheese.

50 pieces **\$137.50** / 75 pieces **\$206.50.**

ALL AMERICAN BITES*

Assorted mini bites of cheeseburgers, hotdogs and pork BBQ.

50 pieces (choose one) **\$137.50** / 100 pieces **\$275.00.**

MINI FILET BITES* GF

Mini filet bites with applewood bacon crisps and a bleu cheese sauce.

50 pieces **\$150.00** / 75 pieces **\$225.00.**

MARINATED BEEF BROCHETTE GF

Sweet chili or teriyaki marinated grilled beef, colored peppers and cherry tomatoes arranged on a skewer.

50 pieces **\$137.50** / 75 pieces **\$206.50.**

ROSEMARY CHARRED LAMB LOLLIPOPS* GF

Marinated grilled French cut tenderloin chops.

25 pieces **\$112.50** / 50 pieces **\$225.00.**

TUSCAN OVER STUFFED MUSHROOMS GF

Mushroom caps stuffed with cream cheese, spinach and Italian sausage.

50 pieces **\$112.50** / 75 pieces **\$168.50.**

FISH

SHRIMP AND GRITS BITES

Stone-ground yellow grits with cheddar cheese, chorizo sausage and petite shrimp.

50 pieces **\$112.50** / 75 pieces **\$168.50.**

CHARLESTON PETITE CRAB CAKES

With a spicy cocktail sauce, remoulade and chipotle aioli.

50 pieces **\$175.00** / 75 pieces **\$262.50.**

GRILLED ASIAN SHRIMP SKEWERS

Jumbo shrimp marinated in a soy ginger vinaigrette.

50 pieces **\$112.50** / 75 pieces **\$168.50.**

GARLIC SHRIMP ENCROUTE

Jumbo marinated shrimp in phyllo dough.

50 pieces **\$150.00** / 75 pieces **\$225.00.**

SHRIMP AND CRAB SPRING ROLLS

Shrimp, crab, cabbage, carrots and cellophane noodles served with dipping sauces.

50 pieces **\$100.00** / 75 pieces **\$150.00.**

SUCCULENT SCALLOPS GF

Wrapped in applewood bacon and glazed with a citrus reduction.

50 pieces **\$162.50** / 75 pieces **\$243.50.**

KING CRAB SOUFFLÉ

\$5.50

(Minimum of 30 people) Warm, creamy parmesan dip filled with lump crab served with flat bread and tortilla chips.

HORS D'OEUVRES RECOMMENDATIONS

Heavy Hors D'oeuvres = 8-12 pieces pp

Light Hors D'oeuvres = 3-5 pieces pp

GF = Gluten Free

V = Vegetarian

Inquire about vegan options!

VEGETARIAN

BUFFALO CAULIFLOWER BITES V

Breaded and fried cauliflower tossed in buffalo sauce.

50 pieces **\$87.50** / 75 pieces **\$131.50.**

BAKED PIMENTO CHEESE DIP V \$4.00

(Minimum of 30 people) Served with flat bread and tortilla chips.

BRIE AND RASPBERRY SATCHES V

Brie with raspberry and almonds in phyllo dough.

50 pieces **\$137.50** / 75 pieces **\$206.50.**

SPANAKOPITA - A CLASSIC - V

Flaky filo pastry wraps filled with spinach and feta.

50 pieces **\$87.50** / 75 pieces **\$131.50.**

ASSORTED MINI QUICHE V

Quiche Lorraine, broccoli and cheese, three cheese and vegetable.

50 pieces **\$87.50** / 75 pieces **\$131.50.**

RATATOUILLE STUFFED MUSHROOMS GF/V

Mushroom caps stuffed with a vegetable filling.

50 pieces **\$112.50** / 75 pieces **\$168.50.**

SPINACH QUESO DIP V \$4.00

(Minimum of 30 people) Served with flatbread and tortilla chips.

MAC & CHEESE BITES V

Breaded and fried smoked gouda Mac bites.

50 pieces **\$87.50** / 75 pieces **\$131.50.**

* These items may be served raw or under cooked.*
*The consumption of raw or uncooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

THEME PARTIES

There is a 40 person minimum. Smaller Groups can be accommodated for a small per person up charge.
Ice Service included with all Theme Parties.
Bar options available

CAROLINA BARBECUE \$21.95

Pulled Pork Barbecue, BBQ Chicken, Garden Salad with Assorted Dressings, Coleslaw, Potato Salad, BBQ Baked Beans, Corn on the Cob, Cornbread, Rolls, Butter, Baked Peach Cobbler, Sliced Watermelon (seasonal) or Fruit Salad, Cookies. Freshly Brewed Iced Tea and Lemonade.

SOUTHERN PICNIC \$19.95

Hamburgers, Hot Dogs, Bratwurst, Baked Beans, Chili, Potato Salad, Coleslaw, Fruit Salad, Corn on the Cob, Buns, Rolls, Condiments, Sliced Watermelon (seasonal), Cookies. Freshly Brewed Iced Tea and Lemonade.

HAWAIIAN LUAU \$32.95

Grilled Sirloin Steaks*, Pork Ribs, Teriyaki Chicken, Coconut Shrimp, Sticky Fried Rice, Spicy Roasted Vegetables, Dinner Rolls, Condiments, Pineapple Parfait, Coconut Pie and Key Lime Pie. Freshly Brewed Iced Tea and Fruit Punch.

CAJUN CREOLE LOW COUNTRY \$29.95

Bayou Chicken Gumbo, Crab Cakes, Shrimp, Andouille Sausage and Grits, Red Beans and Rice, Sweet Potato Casserole, Biscuits and Butter, Crisp Garden Salad and Condiments, Bourbon Pecan Pie and Freshly Brewed Iced Tea.

LOW COUNTRY BOIL \$17.95

Shrimp, Andouille Sausage, Corn on the Cobb, Red Potatoes and Freshly Brewed Iced Tea.

Discuss setup options with your sales rep!

ON-SITE FISH FRY \$29.95

We'll come out with our portable fryer and "fry up" cod, shrimp, homestyle French fries, and Freshly Brewed Iced Tea. Attendant required.

OYSTER ROAST* \$17.95

Delicious roasted oysters or steamed oysters with a variety of horseradish and cocktail sauces; lemon wedges, saltine crackers, and Freshly Brewed Iced Tea. Attendant required.

OKTOBERFEST \$22.95

German Bratwurst, Smoked Bratwurst, Knackwurst, Wine Sauerkraut, Red Cabbage, German Potato Salad, Micro Green Salad with Assorted Dressings, Bavarian Style Pretzels, German Rolls and Rye Bread, Apple Strudel, Black Forest Cake. Freshly Brewed Iced Tea and Lemonade.

CINCO DE MAYO \$27.95

Arroz con Pollo (Sofrito Grilled chicken), Cilantro Infused Rice, Black Beans, Soft and Crunchy Taco Buffet with Baja Seasoned Beef, Southwestern Chicken, Citrus Lime Shrimp, Salsa, Tomatoes, Guacamole, Sour Cream, Queso Cheese, Plenty of Tortilla Chips, Fiesta Garden Salad, Condiments, Key Lime Pie. Freshly Brewed Iced Tea and Blackberry Lemonade.

TRADITIONAL HOLIDAY DINNER \$19.95

(Minimum 20 people) Turkey or Ham with Peppercorn Gravy, Red Skin Mashed Potatoes, Creamed Corn or Green Beans Almandine, Herbed Stuffing, Cranberry Sauce, Dinner Rolls, Butter, Crisp Garden Salad, Condiments, Assorted Holiday Desserts and Freshly Brewed Iced Tea. **Ask about our other customized Holiday menus!**

CHEF'S SELECTION DESSERT BAR \$10.95

(Minimum 50 people) French Pastries, Petite Fours, Cookies, Brownies, Macaroons and a Gourmet Cake Selection based on availability including: Black Forest, Bourbon Pecan, Lemon Charlotte, Chocolate Layer Fudge, Colossal Cheesecake with Toppings, Berry Tart, Key Lime, Chocolate Velvet Boule among others. Served with regular and flavored coffees, Hot English Tea and Fruit Punch.

ICE CREAM BAR \$5.95

(Server required) Including: Vanilla, Chocolate and Strawberry Ice Cream served with a variety of toppings and fruits. Including: Whipped Topping, Maple Walnuts, Caramel and Hot Fudge Sauce, Strawberries, Bananas, Cherries, Sprinkles, Gummy Bears, Butterfinger, Oreo Cookie, M&M and Reese's Pieces.

BASIC RENTAL FEES

- Tables \$11.00 each
- Basic Linens in various sizes and colors \$10.00 each
- Specialty Linens \$17.00-\$35.00 each
- Chairs \$2.75- \$8.00 each
- Table Skirts \$1.50 per foot
- Glassware, Silverware \$.85 per unit
- Basic China \$.85 per unit
- Cloth Napkins \$.85 per unit
- Chaffing Dish \$30.00 each
- Roll Top Chaffing Dishes \$40.00 each
- Punch bowl (Crystal) \$15.00 each
- Coffee - percolator \$25.00 each
- Silver Coffee Dispensers \$30.00 each
- Drink Dispenser \$15.00
- Silver Ice Stand \$15.00
- Inventory Protection Fee 13%

BASIC SERVICE FEES

Bartender and Servers \$30.00 per hour.
(Minimum 4 hours)

Delivery and pick-up fees are charged depending on location, not on quantity, unless major buffet presentation is involved. Fees range from \$20.00 - \$35.00 within 25 miles.

No percentage-based service fees or gratuities are charged during regular business hours 7:30 am until 5 pm Monday-Friday. (A 15% fee will be added to your invoice for after hour events and weekends.)

Gratuities for our bartender/servers can be added to your bill or paid directly if you like and will be greatly appreciated.

5% handling fee is applied for charges not paid by company check.

CATERING STYLE OPTIONS

We insist on setting it up for you, which is part of our delivery /pick up fee.

Casual Catering **\$1.50**

In case you need just the food, our Casual offering provides everything in disposable pans and trays. We can provide disposable chafing dishes for a small upcharge.

Standard Catering **\$2.50**

A touch of elegance, but not overdone, our most popular option includes all non-disposable, stainless steel serving equipment, linens and nice disposable eating utensils.

Standard Upgraded Catering **\$3.50**

The Best Impression for the best value, includes all non-disposable silver serving equipment, linens and disposable china look-a-like plates and flatware.

Individually Packaged Hot Meals **\$2.50**

This option is for those companies who require individually packaged meals. We will package meals in black, microwaveable to-go containers with cutlery.

- Disposable Tablecloth \$6.00 each
- Disposable Chaffing Dish \$10.00 each
- Tong, Cake Server or Serving Spoon \$1.25 each

FORMAL CATERING

Choose Formal catering for your upscale events. Our experienced event planners will listen to your vision and meet the needs of your entire event.

We can include staff, linens, china, glassware, flatware, beautiful floral displays, tables, chairs, tents, and valet parking.

Chef's Catering can accommodate any size event from **4-4000** guests. Please ask for our assistance in planning your event.

HOW TO ORDER

- 1. Call (704) 321-2121 or e-mail to chefs@chefscatering.com and we will send a confirmation of your order.**

Our office staff will be happy to answer any questions and fine-tune the details of your event. Let us help you determine the appropriate amounts of food to order based on the number of guests and the variety of items that will be served.

- 2. Online Orders can be placed on our website www.chefscatering.com.** We will send an order confirmation once the order is complete.

- 3. Orders in advance are appreciated and will secure the date and delivery time.** Give detailed delivery instructions with complete addresses including floor number, suite number, loading docks or use of freight elevators. The cut off time for next day deliveries is 3:00 p.m. Please see our Express Menu for same day orders. Chef's Catering will pick up any non-disposable items left from your meal. Weekday pickups will occur between 1:00 and 5:00 pm. Please make arrangements to reserve any leftovers prior to pick up. Also, please leave all equipment in place to eliminate the loss of equipment. Pickups on weekend events will be done the following Monday morning.

- 4. Please note that there is a full 48 business hours notice cancellation policy.** Please call in your cancellation at least 48 business hours in advance or the full charge will apply. Note that a 50% cancellation fee applies to all confirmed orders including those canceled due to inclement weather or sickness.

- 5. The invoice will be sent to you directly after the event has taken place unless otherwise directed.** All we require is your e-mail and billing address so that the bill is sure to reach you promptly.

Please mention if you would like to add a gratuity for your server/driver.

Prices are subject to change based on market conditions.
Minimum Order of \$150 required for delivery.



FULL SERVICE CATERING
704-321-2121
www.chefscatering.com

1730 Matthews Township Parkway
Matthews, North Carolina 28105 Suite A2

More Flavor.
More Style.
More Value.