

# OCCASIONS

...catering

## CORPORATE MENU

### *Rise & Shine*

#### European Gourmet

An assortment of homemade muffins, breakfast breads, danishes, and scones served with butter and jelly, PLUS a beautiful fresh fruit display.

7.50 per guest

#### Create Your Own Breakfast Buffet

Choose one entree: Scrambled eggs and cheese, French Toast strata, or Breakfast Quiche Pie  
(Add 3.05 for two options)

Choose one protein: Bacon, Sausage, or Honey Ham  
Turkey bacon or Turkey Sausage -Add 1.99 per guest (Add 3.00 per guest for two meats)

Choose one: Crits, Homefries, or Fluffy biscuits (Add 2.00 per guest for two starches)

11.35 per guest

#### Upgrade your breakfast buffet

Southwestern Breakfast Buritto  
Southwestern Egg Frittata  
Individual Breakfast Quiche  
All American Breakfast Casserole

#### 12.35 per guest Breakfast Biscuits

Sausage biscuits (2.75), Egg & Cheese biscuits (2.50), Fried Chicken biscuits (3.00), Sausage, Egg, & Cheese biscuits (3.00), or Bacon, Egg, & Cheese biscuits (3.00)

#### Priced Per Box

#### Bagels with Schmear

Assorted bagels with plain and strawberry cream cheese

3.80 per guest

#### Build Your Own Yogurt Parfait

Includes yogurt, homemade granola mix, fresh berries, or berry syrup

4.50 per guest

#### A La Carte Breakfast Items

Chilled Assorted Juices  
1.95 each

Gallon Orange Juice  
9.88 per gal

Gallon Apple Juice  
9.88 per gal

Seasonal Fresh Fruit Display  
3.50 per

Individual Yogurt Parfaits  
(minimum 12)

3.85 each

### *Sandwich & Salad Board*

#### Deluxe Boxed Lunch

An assortment of turkey and swiss, classic ham and cheddar, roast beef and provolone, California chicken salad, and veggie tortilla wraps. Served with potato, pasta or fruit salad and dessert.

11.20 per guest

#### Primo Boxed Lunch

An assortment of filet with brie and carmelized onions on a baguette, shrimp salad on croissant, grilled chicken with asparagus and fontina on lettuce or tortilla wrap, Pacific Rim seared tuna salad, and Chicken & avacado BLT. Served with potato, pasta or fresh fruit salad and dessert.

11.45 per guest

(Add 1.50 for filet or tuna sandwich)

#### Budget Boxed Lunch

Our delicious deluxe sandwiches served with a bag of chips and a cookie.

9.50 per guest

#### It's a Sandwich Buffet

Your choice of the deluxe or primo sandwiches (cut in half), a bowl of potato or pasta salad and a dessert display. Served buffet style.

Add a tossed salad for 2.50 per person

Deluxe: 10.95 per guest

Primo: 11.25 per guest

#### Specialty Sandwich Buffet

An assortment of our homemade poppyseed egg salad, pimento cheese, California chicken salad sandwiches and veggie tortilla wraps (cut in half).

Served with fresh fruit salad and dessert.

Add a tossed salad for 2.50 per person

11.55 per guest

#### Make Your Own Sandwich

We creatively display turkey, classic ham, roast beef, and chicken salad. Served with an assortment of cheeses for building your own sandwich. Includes a fresh bread basket, relish tray, a bowl of potato or pasta salad, chips and dessert tray.

12.15 per guest

**Something for Everyone Salad Buffet**  
Large bowls of fresh fruit salad, tossed garden salad with dressings, grilled chicken breast, poppyseed egg salad, and a dessert display. Served with an assortment of mini rolls.

12.75 per guest

### Build Your Own Salad Bar

Mixed greens with cucumbers, tomatoes, cheese, carrots, croutons, almonds, bacon bits, eggs, red & green peppers, diced onions, and grilled chicken strips. Your choice of two dressings:

Ranch, Avacado Vinaigrette, or Raspberry Vinaigrette  
Served with an assorted dessert tray

13.50 per guest

### Board Room Boxed Salad

Choice of: Classic Garden (9.50), Grilled Chicken Garden or Grilled Chicken Caesar (11.25), Chef Salad or Grilled Chicken Cobb (12.50) All served with ranch and balsamic vinaigrette. (Add a fresh fruit cup for \$2.50 each. Add a wrapped dessert for \$2.00 per box)

Priced Per Box

### Chef's Soup, Sandwich and Salad Bar

Chef's soup of the day, 1/2 deluxe sandwich, garden salad with dressings, crackers and dessert of the day.

11.55 per guest

## Homestyle Hot Entree Buffets

### Carolina Casseroles and Deep Dishes

Casseroles and deep dishes include tossed salad, fresh rolls, butter and a dessert display. (Minimum 10 people)

\*Salad upgrade: Caesar salad, Spinach salad, or Greek salad add 1.88 per guest

Triple Cheese Baked Ziti  
Vegetarian Baked Ziti  
Penne Ala Vodka with Pancetta  
Creamy Pasta Primavera with Seasoned Chicken Strips  
Piping Hot Chicken Pot Pie  
Vegetarian Alfredo Lasagna  
Chicken, Rice and Broccoli Casserole  
Shepherd's Pie  
Traditional Layered Lasagna

11.75 Per Guest

## Deluxe and Primo Entrée Buffets

The deluxe and primo entrées include choice of two sides, tossed salad, fresh rolls, butter and a dessert display.  
\*Salad upgrade: Caesar Salad, Spinach Salad or Creek Salad add 1.95 per guest

For a two meat buffet- add 4.00 per guest for Deluxe entrées and 4.50 per guest for Primo entrées. For additional side items- add 2.50 per guest per side.

### Deluxe Entrées

Lemon Grilled Chicken Breast  
Herb Roasted Chicken Breast with Tomato & Kalamata Olive Sauce  
Southern Fried Chicken  
Parmesan Crusted Chicken Breast  
Chicken Parmesan with Marinara Sauce and Fresh Mozzarella  
Bourbon BBQ Chicken (Bone-In or Breast)  
Bone-In Herb Baked Chicken  
Mama's Homemade Meatloaf Pulled Pork BBQ

12.89 per guest

### Primo Entrées

Creamy Chicken Marsala  
-Herbed Baked Chicken Breast with Jamaican Relish  
Lean Beef Tips with Diced Zucchini and Squash  
Juicy Pot Roast with Au Jus  
Almond Crusted Chicken Breast with Dijonnaise Cream Sauce  
Blackened Chicken with Red Pepper Cream Sauce  
Lemon Butter Chicken Francaise  
Pork Loin with Seasonal Chutney  
Juicy Roast Beef with Brown Gravy  
Chicken Piccata with Caper Sauce  
Seared Salmon with a Dill Butter Sauce (Add 1.50 per guest)  
Sweet Glazed Ham  
Roasted Turkey Breast with Cranberry Gravy (requires 48 hours notice)

13.95 per guest

### Sides for Deluxe and Primo Lunch Entrées

Herb Roasted Potatoes  
Garlic Mashed Potatoes  
Homestyle Mac & Cheese  
Southern Style Green Beans  
(Vegetarian by Request)  
BBQ Baked Beans  
(Vegetarian by Request)  
Open Market Veggies  
Rice Pilaf  
Country Glazed Carrots  
Fresh Fruit Salad

Pasta Primavera  
Broccoli & Carrots  
Wild Rice Medley  
Creamy Coleslaw  
Fresh Pasta Salad  
Red Skinned Potato Salad  
Broccoli & Cheese Casserole  
Green Bean Casserole  
Sautéed Asparagus (market price)

## *Already Created Hot Buffets*

May require a 48 hour lead time. Minimum of 20 guests.

### **Baked Potato and Salad Bar**

Jumbo baked potatoes, toppings to include: Homemade Chili, Sour cream, chives, bacon bits, butter, and cheddar cheese. Served with tossed salad and dessert tray. Add shredded BBQ chicken or pulled pork topping for an additional 2.50.

13.45 Per Guest

### **Fajita Bar**

Chicken OR beef strips, sautéed peppers and onions, shredded cheese, salsa, sour cream, and black beans. Served with flour tortillas, Mexican rice, and a dessert display.

Add guacamole or queso for 3.25 per guest.  
(Chicken AND Beef 4.25 per guest)

13.60 Per Guest

### **Taco Bar**

Chicken OR ground beef, lettuce, tomatoes, onions, sour cream, salsa and shredded cheese. Served with hard and soft taco shells, Mexican rice, tortilla chips and a dessert display.

Add guacamole or queso for 3.25 per guest.  
(Chicken AND Beef 4.25 per guest)

13.45 Per Guest

### **Chicken Enchiladas**

Chicken Enchiladas filled with chicken and cheese and topped with our homemade salsa. Served with Mexican rice, black beans, sour cream, salsa, and a dessert display. Add guacamole for 3.25 per guest.

13.15 Per Guest

### **Greek Pita Bar**

Cyros Meat (Beef, Lamb, or Souvlaki Chicken), Pita Bread, Greek Cucumber Relish, Tzuziki Sauce, Shredded Lettuce, Sliced Red Onions, Sliced Tomatoes, and Feta Cheese. Accompanied with Greek Rice and Greek Salad

13.25 Per Guest

### **Chicken Sandwich or Hamburger Bar**

Grilled chicken breasts OR hamburgers and sandwich buns. Toppings include: mayonnaise, mustard, ketchup, BBQ sauce, and a relish tray. Served with potato or pasta salad, potato chips, and a dessert tray.

13.55 Per Guest

## *Snacks & Sips*

Individual Pretzels, Chips, or Popcorn  
2.65 Per Guest

Delicious Dessert Assortment  
3.25 Per Guest

Fresh Fruit Kabobs  
3.05 Per Guest

Homemade Granola Bars  
2.60 Per Guest

Creative Cookie Basket or Brownie Platter  
2.50 Per Guest

Ice Cream Sundae Bar  
9.75 Per Guest

Cookie/Candy Bar  
Price Varies

Popcorn Bar  
5.00 Per Guest

Fresh Fruit and Cheese Display  
4.25 Per Guest

Harvest Vegetable Display  
3.35 Per Guest

Hot Tea  
1.65 Per Guest

Gourmet Kona Coffee  
(Regular or Decaf)  
1.65 Per Gallon

Spring Water  
3.00 Per Gallon

Canned Sodas or Bottled Water  
1.65 Per Guest

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.\* CUSTOMERS NEED TO BE AWARE OF THE RISKS INVOLVED IN CONSUMING RAW OR UNDERCOOKED FOODS.

## *Specialty Sips Made In House*

Fresh-Brewed Tea  
(Sweet or Unsweet)  
8.50 Per Gallon

Andy's Lemonade  
8.75 Per Gallon

Strawberry Lemonade  
9.10 Per Gallon

Peach Tea  
9.10 Per Gallon

Gallon Arnold Palmer  
8.88 Per Gallon

## *Dessert Upgrade Selections*

May require a 48-hour notice. Minimum of 10 guests.

Chocolate Cake  
3.75 Per Guest

Carrot Cake  
4.00 Per Guest

Cheesecake  
4.85 Per Guest

Banana Pudding  
3.75 Per Guest

Tiramisu  
3.75 Per Guest

Berry Trifle  
4.50 Per Guest

Peach Cobbler  
3.75 Per Guest

Apple Cobbler  
3.75 Per Guest

## *About Our Services*

We request a notice of 24 hours for all corporate catering. Customized menu items require a notice of 72 hours. Orders placed with less than 24 hours notice may be subject to a Chef's Choice Meal. Exceptions can be made based on availability.

All catering deliveries are subject to a service fee and sales tax. We do not include gratuity, that is optional and up to the customers discretion.

We would be happy to provide china, silver, glassware and fancy floor length linens for your upscale events. We do ask for a one week notice.

We accept all major credit cards. Corporate direct billing is available upon request.

All cancellations within 48 hours will be billed 60% of the total food, beverage, and service. All cancellations within 24 hours will be billed 95% of the total food, beverage, and service.

Prices are subject to change based on market conditions causing unnecessary increase in price.

## *Delivery Fees & Taxes*

One-Way Delivery:  
No pick up, disposable equipment only.....12% catering service fee (35.00 minimum one way delivery charge)

Two-Way Delivery:  
Pick up of catering equipment required.....19% catering service fee (58.00 minimum two-way delivery charge)

Deliveries require a minimum entree order:

Cold Breakfast  
10 Guests

Hot Breakfast  
10 Guests

Cold Lunch  
10 Guests

Hot Lunch  
15 Guests

Hot or Cold Dinner  
\$300 food minimum

Saturday and Sunday  
\$650 food minimum

Orders that do not meet the minimum will be subject to an under-minimum delivery surcharge.

Prices are subject to change based on market conditions

Sales and Use Tax  
7.25%

Food and Beverage Tax  
1%