



Chef Ashley Agee- Wingo

Thank You for your interest in Grace Catering, LLC. Our service professionals are ready to assist you in creating a memorable event. Please see below for additional details.

Menu Selections

Our menu offers a numerous amount of fresh and delicious selections. One of the many wonderful things that comes when choosing Grace Catering, once you get to the menu selection stage you will then setup an appointment with the chef/owner to talk one on one. Chef Ashley will make sure you get what best accommodates your taste, your style and most importantly, your event.

Deposit/ Payment

A deposit of 30% of your total is required to book your event.

**Please note that the deposit received will be deducted from the final payment prior to presentation.*

Special Request

Here at Grace, we take pride in our work. There's so much time and energy put into making your event great. We ask that no outside food be apart of your catering needs. This excludes desserts and alcohol beverages.

Tastings

Tastings can be free, ask how!

Guarantee

The client is to provide a guaranteed guest count 15 days in advance of the scheduled event.

Adherence to these requirement will allow us to best serve your needs.

Breakfast & Brunch

Board Meeting Breakfast: \$6.00 pp

- Assorted Bagels with cream cheese
 - Assorted muffins
- Buttermilk biscuits with whipped butter
 - Seasonal fruit bowl

Sunrise Breakfast: \$8.00 pp

- Assorted Pastries
- Buttermilk biscuits, black pepper gravy
- Seasonal fruit
- Yogurt & granola trifle
- 2 types of breakfast sandwiches
 - Sausages biscuit
 - Scramble eggs, white cheddar, spinach, tomato on english muffin
 - Scramble eggs, cheddar cheese, crispy bacon on bagel
 - Scramble eggs, smoke ham, american cheese on croissant



All breakfast or brunch selections include regular coffee, decaf coffee, orange or apple juice

Breakfast & Brunch

Classic Breakfast Buffet: \$11.00 pp

- *Scramble Eggs*
- *Bacon*
- *Sausage*
- *Grits*
 - *Cheese & Butter on side*
- *Seasonal Fruit*
- *Buttermilk Biscuit*



Sunset Brunch: \$13.00 pp

- *Scramble eggs*
- *Pork sausage links*
 - *Hashbrowns*
- *Chicken & waffles*
- *Yogurt berry parfaits*
 - *Seasonal fruit*

*All breakfast or brunch selections include regular
coffee, decaf coffee, orange or apple juice*

Breakfast & Brunch



Omelette Action Station: \$5.00 pp

- *A uniformed Chef will stand behind a open flame preparing made to order omelets in front of you and your guest.*

You choice 6 toppings for your guest to enjoy.



- *Onions*
- *Bell Peppers*
- *Mushrooms*
- *Diced Ham*
- *Chopped Bacon*
 - *Cheese*
- *Diced Tomatoes*
 - *Spinach*
- *Onions & Peppers*

Breakfast & Brunch

Build Your Own Biscuit Bar: \$3.00 pp

*Warm Buttermilk Biscuits with two protein options and
6 topping options for your guest.*

- *Protein Options:*
 - *Sliced Ham*
- *Fried Chicken Breast*
 - *Sausage Pattie*
 - *Bacon Strips*
- *Topping Options:*
 - *Whipped Butter*
 - *Jelly*
 - *Gravy*
 - *Apple Butter*
- *Pimento Cheese Spread*
 - *Nutella*
 - *Honey*
- *Whole Grain Mustard*
 - *Mini Hot Sauce*

Breakfast & Brunch

Grit Bar: \$2.00 pp

- *Chose six topping options for your guest.*
 - *Caramelized Onions*
 - *Diced Tomatoes*
 - *Cheese*
 - *Chopped Bacon*
 - *Diced Ham*
- *Sautéed Mushrooms*
 - *Green Onions*
 - *Butter*



Cereal Bar: \$2.00 pp

- *Chose four types of cereal to be displayed and a dispenser of the milk of your choice. This bar is a fun, inexpensive way to please a fun or younger crowd.*
 - *2% Milk*
 - *Whole Milk*

Beverages

Breakfast/ Brunch Beverages:

- *Apple Juice*
- *Orange Juice*
- *Cranberry Juice*
- *Regular Coffee*
- *Decaf Coffee*
- *Hot Tea*



Lunch/ Dinner Beverages:

- *Lemonade*
- *Sweet Tea*
- *Light Sweet Tea*
- *Pineapple Lemonade Punch*
- *Sparkling Pink Lemonade*
 - *Fruit Punch*
- *Blueberry Lemonade*
- *Raspberry Peach Tea*
- *Pineapple Coconut Punch*
- *Strawberry Pineapple Punch*



~\$1.00 upcharge per person to add another drink option~

Grab and Go Lunch Boxes

Hot & Cold Sandwiches: \$6.00-\$8.00

- *Turkey Club with spicy mayo, bacon, lettuce, tomato, on white bread*
- *Apple chicken salad on wheat bread or croissant*
- *Roast beef sub with horseradish sour cream, sautéed red peppers and onions, melted provolone cheese*
- *Hot ham and cheese with white cheddar, Dijon mustard, dill pickles, on a sweet bun*

Hot & Cold Wraps \$10.00-\$12.00

- *Chicken Cesar wrap, grilled chicken breast, Cesar dressing, romaine lettuce, parmesan cheese on wheat wrap*
- *Grill vegetables on spinach wrap with basil hummus*
- *Fried green tomato and shrimp po boy with lettuce, tomato, on hoagie roll*
- *Roasted chicken, provolone cheese, caramelized onions, lettuce, tomato, mayo on wrap*

*All sandwiches and wraps include a soft drink,
bag of chips, side, and brownie
~price does not include deliver fee~*

Meal Prep

Need Meal Prep? Hate the Process? Let us help you. New Meal Prep menus come out every Wednesday, and orders must be placed by 3:00pm on Friday. Delivered is every Sunday evening.



5 Meals- \$35.00

7 Meals- \$45.00

10 Meals- \$60.00

Private Dinner Party

Book Grace for an amazing in-home private chef experience. Treat yourself and guests to a luxurious dining experience from the comfort of your own home.

We want you to enjoy your guests and your special occasion! You tell Chef Ashley the day and time, she'll design your menu. Arrive with all the ingredients, staff, and tools she will need.

*Menu cards and China are included***



Create Your Own Dinner Options

Ask about our
Wedding
Specials

Buffet Option One:

1 starter, 1 entrees, 2 accompaniments \$20.00pp

Buffet Option Two:

1 starter, 2 entrees, 3 accompaniments \$25.00pp



Plated Options:

\$30.00pp- one entree plated

\$35.00pp- two entree plated

Each selection includes water, and choice of one additional beverage, along with rolls.

Price also includes food table linens, staff, paper napkins, clear plastic plates, cups, and cutlery.

Ask about our China Rental

Create Your Own Dinner Options

Strawberry
Mix Greens, Feta, Honey Smoked Almonds,
Fresh Strawberries, Balsamic Glaze,
Raspberry Vinaigrette

Starters:

- *Mix green salad with tomatoes, carrots, cucumbers*
- *Caesar Salad with romaine lettuce, garlic croutons, parmesan, house Caesar dressing*
- *Blue Cheese & Bacon Wedge Salad (\$1.00 upcharge pp)*
- *Strawberry Salad with feta, raspberry vinaigrette, toasted almonds, balsamic drizzle (\$1.00 upcharge pp)*

Entrees:

- *Black pepper and bacon crusted pork loin with spiced maple glaze*
- *Seared Salmon with Broccoli and a cajun cream sauce*
- *Dijon and thyme crusted beef tenderloin with horseradish and herb sour cream (\$1.25 upcharge pp)*
- *Shrimp or Chicken Alfredo*
- *Baked Beef Ziti*
- *Chicken Parmesan*
- *Baked Stuffed Chicken Breast*
- *Herb Roasted Pork Chops*

Accompaniments:

- *Garlic Mashed Potatoes*
- *Wild Rice Pilaf*
- *Lemon and Herb Gnocchi*
- *Three Cheese Macaroni*
- *Tortellini cheese pasta*
- *Steam broccoli*
- *Sautéed zucchini and yellow squash*
- *Green Beans with tri-colored peppers*
- *Roasted Asparagus*
- *Sweet Bacon wrap Green Beans (add \$1.50pp)*

Pasta Lunch or Dinner Options:

Marcus Marvelous Pasta Buffet: \$10.00 per person

- *Beef Baked Ziti*
- *Vegetable Alfredo*
- *Grace Traditional Mix Green Salad*
- *Rolls & Butter*
- *Beverage*

*Marcus Marvelous Pasta Buffet *Premium: \$13.50 per person*

- *Bow Tie Pasta*
- *Fettuccine Pasta*
- *Garlic Cream Sauce*
- *Roasted Tomato Sauce*
- *Diced Tomatoes*
- *Mushrooms*
- *Caramelized Onions*
- *Steamed Broccoli*
- *Sautéed Shrimp*
- *Grilled Chicken*
- *Parmesan Cheese*
- *Caesar Salad*
- *Roll & Butter*
- *Beverage*

Olivia's Upscale Picnic:

Minimum of 75 guest

Choice 2 Meats and 3 sides for 16.00 per person

BBQ Pork Ribs :

separated into 2 bones

BBQ Pulled Pork:

shredded pork with a sweet tangy BBQ sauce

Hotdogs:

hotdog bun, beef hot dogs, diced onion, relish, mustard and ketchup

Hamburger :

brioche hamburger buns, 4oz beef burger, lettuce, tomatoes, onions, sliced cheese, mayo, mustard, and ketchup

Fried Fish :

seasoned fried fish, house made tartar sauce

Potato Salad:

mayo and mustard base with pickled relish

Cole Slaw:

mayo based slaw with minced ingredients

Tripe B:

Brown Sugar, Bacon, Baked Beans

Pasta Salad:

Bow tie pasta, oil and vinegar based dressing, vegetables, ham and turkey

Includes:

Dispenser of Sweet Tea or Lemonade

Dispenser of Water

Grace Chopping Block

Minimum of 50 guest

\$6.00 per person

Add a carving station to any event!

Your choice of a premium meat carved to order by a uniformed chef, each with a signature sauce.

Beef Tenderloin:

Horseradish Cream

Roasted Turkey Breast:

Herb Jus

Pork Loin:

Honey Glaze

Roasted Ham:

Maple Glaze

Salmon Fillet:

Lemon and Herb Butter



Light Hors D'oeuvres

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- *Apple Pecan chicken salad \$1.75*
 - *Chicken Salad with Crackers \$1.50*
 - *Shrimp cocktail \$2.00*
 - *Fruit and Cheese display \$1.75*
 - *Devil eggs \$1.00 with bacon- \$1.20*
 - *Orzo & Shrimp pasta salad \$1.85*
 - *Ham & Turkey pasta salad \$1.75*
 - *Sweet BBQ meatballs \$1.00*
 - *Bruschetta or crostini (green tomato or red) \$1.50*
 - *Hot ham and cheese sandwiches \$1.25*
 - *Stuffed Mushrooms \$1.45*
 - *Corn & Bacon dip with sliced pita \$1.25*
 - *Vegetable Shooters with ranch dressing \$1.50*
 - *Cucumber Bites \$0.75*
 - *Vegetable Spring Rolls with soy dipping sauce \$1.75*
 - *Hamburger Bites \$1.25*
 - *Cheeseburger Bites \$1.50*
 - *Spinach Dip \$1.50*

Items are priced per person.

*Some items based on a 3-5
piece scale.*



Heavy Hors D'oeuvres

- Philly Cheesesteak Egg Rolls \$1.50
- Shrimp Egg Rolls \$1.75
- Mini BBQ pork sliders with cole slaw \$2.50
- Fried mac and cheese bites \$2.25
- Mini shrimp & grits \$2.75
- Crispy chicken wings \$2.00
- Chicken Tenders \$1.50
- Grill chicken skewers \$2.25
- Chicken and Waffles \$2.00
- Sliced pork loin with spiced maple glaze \$2.50
- 3oz Crab Cakes \$2.75 | 1oz Crab Cakes \$2.00
- Salmon Bites \$2.50
- Crab Claws with garlic and herb butter \$3.00



Items are priced per person,
based on a 3-5 piece scale.

Butler Passed Hors D'oeuvres

House parties, cooperate events, or cocktail hour for a wedding. Giving your guest the experience of being served one on one will leave them speechless.



For butler passed hor d'oeuvres an additional fee will be added per server.

Grace requires 1 server to every 2 appetizers.

**call for additional pricing*



Bars & Stations

** : Action Station which includes a uniformed chef*

- *Nacho Bar*
- *Taco Bar*
- *Pasta Station **
- *Mac & Cheese Station**
 - *French Fry Bar*
 - *Omelet Station**
- *Build Your Own Burger Bar*
- *Mashed Potato Martini Bar*
 - *Shrimp & Grit Station*
 - *S'mores Bar*
 - *Sweet Station*
 - *Banana Split Bar*
 - *Salad Bar*
 - *Under 21 Bar*
- *Dip Your Doughnut Bar*
 - *Popcorn Bar*

Bar & Station Description

Minimum on all Bars and Stations

50 guest

Nacho Bar: \$3.00 per person

chips, ground beef or chicken, salsa, lettuce, sour cream, cheese

Taco Bar: \$5.50 per person

chips, soft shells, ground beef or chicken, salsa, lettuce, sour cream, limes, black bean & corn salsa, rice, guacamole, cheese

Pasta Bar:

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Mac & Cheese Action Station : \$6.00 per person

chopped bacon, diced ham, jalapeño white cheddar cheese sauce, cheddar cheese sauce, caramelized onions, broccoli, diced tomatoes

French Fry Bar (only available if location permits) \$5.00 per person

seasoned french fries, sweet potato fries, tater tots, assorted toppings, 4 sauces| ketchup

Omelet Station:

See Page 5

Build Your Own Burger Bar: \$6.00 per person with bacon \$7.00

brioche hamburger buns, 4oz beef burger, lettuce, bacon strips, sliced tomatoes, pickles, onions, cheese, mayo, mustard, and ketchup*

Mashed Potato Martini Bar: \$3.00 per person

garlic mashed potatoes, butter, green onions, sour cream, cheese, and chopped bacon



Bar & Station Description

Minimum on all Bars and Stations **50 guest**

Shrimp and Grit Station \$4.75 per person

sausage, bacon, butter, cheese, green onions, tomatoes, caramelized onion

S'mores Bar: \$3.00 per person

three types of chocolate, graham crackers, jumbo marshmallows

Sweet Station: Call for Pricing

different types of candy, depending on event theme or colors, table decor

Banana Split Bar : \$3.00 per person

bananas, three types of sauces, peanuts, cherries, sprinkles, waffle cones

Salad Bar: \$3.00

mix green lettuce, chopped eggs, tomatoes, black olives, chopped bacon, cucumbers, carrots, red onions, two different dressing

Under 21 Bar: \$5.00 person

5 different flavored fun drinks with candy and cookie topping

Dip Your Doughnut Bar: \$4.00 per person

glaze doughnuts, chocolate sauce, caramel sauce, strawberry perverse, bacon, crushed Oreos, sprinkles, regular coffee, creamer and sweetener

Popcorn Bar: \$3.00 person

lightly salted popcorn, with assorted candy, popcorn seasoning, assorted sauces and syrups

Need Food Delivered?

Half pan feeds between 40 and 50 people

Full size pans feeds between 60 and 70 people

Call for Pricing

Additional Notes:

All menus are not final, menu items are subject to change due to seasonal ingredients.

If you do not see anything that interests you at this time talk to our Chef, she can create a menu for any event.

Need Décor?

Something Simple?

Something Elegant?

*We are not only a catering company, we are a full service event company;
we can also decorate!*

*Kids parties, adult parties, baby or bridal showers, cooperate events,
and weddings!*

If you can do it yourself we also rent out some of our products.

*Solid Tablecloths, Decorative Tablecloths, Charger plates, Vases
for centerpieces, Chair covers, Chair bands, China, Glasses
Some Catering Equipment, & more*

