



*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. Please keep in mind everything that we offer is not listed on the menu, if you have an item in mind that you don't see, inquire about it.*

## *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*

*We offer tastings for selected menu items. \*There is a fee.*

## *Guarantee*

*The client is to provide a guaranteed guest count 2 weeks in advance of the scheduled event.*

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

# Breakfast & Brunch

## Board Meeting Breakfast: \$8.00 pp

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

## Sunrise Breakfast: \$10.00 pp

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



*All breakfast or brunch selections includes one drink option.*

# *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 includes one  
drink option.*

# Breakfast & Brunch



## *Omelette Action Station: \$7.00 pp*

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

*You choose 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: \$5.00 pp*

*Warm Buttermilk Biscuits with 2 protein options and  
5 topping options for your guest.*

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

# Breakfast & Brunch

## *Grit Bar: \$4.00 pp*

- *Choose 6 topping options for your guest.*
  - *Caramelized Onions*
  - *Diced Tomatoes*
    - *Cheese*
  - *Chopped Bacon*
  - *Diced Ham*
- *Sautéed Mushrooms*
  - *Green Onions*
  - *Butter*



## *Cereal Bar: \$3.00 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*
- *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 \$7*
- *Apple chicken salad on a croissant \$6*
- *Roast beef sub with horseradish mayo, sautéed red peppers and onions, melted provolone cheese \$8*
- *Hot ham and cheese with white cheddar, Dijon mustard, dill pickles, on a sweet bun \$7*

## *Hot & Cold Wraps \$10.00-\$13.00*

- *Chicken Caesar wrap, grilled chicken breast, Cesar dressing, romaine lettuce, parmesan cheese on wheat wrap \$11*
- *Grilled vegetables on spinach wrap with basil hummus \$10*
- *Fried green tomato and shrimp po boy with lettuce, tomato, on hoagie roll \$13*
- *Roasted chicken, provolone cheese, caramelized onions, lettuce, tomato, mayo on wrap \$12*

*All sandwiches and wraps include a 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 Monday evening, and orders must be placed by 12:00pm on Friday. Pick up is every Monday evening.*



***5 Meals - \$40.00***

***7 Meals - \$50.00***

***10 Meals - \$65.00***

*Visit our website to place  
your order:*

*[www.graceeventsandmore.com](http://www.graceeventsandmore.com)*

# 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 available for a fee\*\**



# Private Dinner Party

*You can design the menu with as many meats and sides as you'd like, the prices are al la crate. The price also includes a drink and garden salad*

*The options are unlimited from,*

*Roasted Chicken \$11*

*Lamb Chops \$26*

*Seared Salmon \$16*

*Grilled Steak \$16*

*Shrimp Skewers \$12*

*Lobster Tail \$18*

*All sides are \$2 Sweet Potato Mash, Garlic Mashed Potatoes, Broccoli, Mac & Cheese, Rice Pilaf, Squash & Zucchini, Green beans, Asparagus (both can be bacon wrapped for an \$.50 up charge)*

*We would love to prepare this meal inside your home and serve it to you with the addition of a chef fee, or we can deliver the meal to you prepared and ready to eat.*



# Create Your Own Dinner Options

Ask about our  
Wedding  
Specials

## Buffet Option One:

Drink, Garden Salad, 1 Protein, 2 accompaniments

\$20.00pp

## Buffet Option Two:

Drink, Garden Salad, 2 Proteins 2 accompaniments

\$26.00pp



## Plated Options:

\$30.00pp- one entree plated

\$35.00pp- two entrees plated

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

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

*\*\* Ask about our China Rental\*\**

# Create Your Own Dinner

## Options

### *Salad Options:*

- *Garden salad with tomatoes, cucumbers, and croutons with Ranch Dressing*
- *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 (\$1.50 upcharge pp)*

### *Protein Options:*

- *Black pepper and bacon crusted pork loin with spiced maple glaze*
  - *Seared Salmon*
- *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*
  - *Spinach Stuffed Chicken Breast*
    - *Grilled Steak*
    - *Grilled Pork Chops*
  - *Fried or Roasted Chicken (8 cut)*
    - *BBQ Ribs*
    - *Savory Meatballs*

### *Accompaniments:*

- *Garlic Mashed Potatoes or Mashed Sweet Potatoes*
  - *Rice Pilaf*
- *Lemon and Herb Gnocchi*
- *Spicy Cream Corn*
- *Three Cheese Macaroni*
  - *Cauliflower Rice*
  - *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: \$11.00 per person*

- *Beef Baked Ziti*
- *Vegetable Alfredo*
- *Grace Garden Salad*
- *Rolls*
- *Beverage*

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

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

# *Olivia's Upscale Picnic:*

*Minimum of 75 guest*

*Choice 2 Meats and 3 sides for 18.00 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*

*\$8.00 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



- 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 crostini (green tomato or red) \$1.50
- Hot ham and cheese sandwiches \$1.25
- Stuffed Mushrooms \$1.45
- 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

Items are priced per person. • Spinach Dip \$1.50

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*
- *Loaded Potato Skins w/ BBQ Pulled Pork, Cheese, Green Onion \$2.50*
- *Fried mac and cheese bites \$2.25*
- *Mini shrimp & grits \$2.75*
- *Crispy chicken wings \$2.50*
- *Chicken Tenders \$2.00*
- *Grill chicken skewers \$2.25*
- *Sliced pork loin with spiced maple glaze \$3.00*
- *3oz Crab Cakes \$2.75 | 1oz Crab Cakes \$2.00*
- *Salmon Bites \$2.50*
- *Crab Claws with garlic and herb butter \$MCP*



*Grace Catering*  
Pork Loin with garlic  
& maple glaze

*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 for servers.*

*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 Descriptions*

## *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:*

*See Page 15*

### *Mac & Cheese Action Station : \$7.00 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 and 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: \$4.00 per person*

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

# Bar & Station Descriptions

## 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

assorted candy, depending on event theme or colors, table decor

### Banana Split Bar : \$4.00 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, croutons, red onions, two different dressing

### Under 21 Bar: \$5.00 person

5 different flavored fun drinks with candy and cookie topping for teens under 21 to enjoy

### Dip Your Doughnut Bar: \$5.00 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

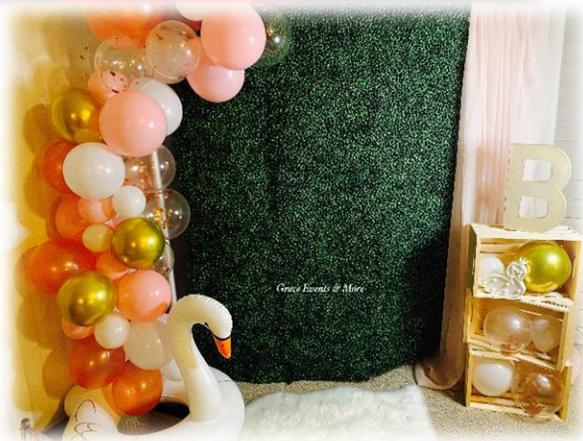
## *Additional Notes:*

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

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

# Who doesn't like BALLOONS??



*Balloon Garland: \$80*

*Balloon Column: \$40*

*Balloon Table Arch: 6ft- \$50 8ft- \$60*

*Draped Backdrop w/ balloon garland: \$95*

*Draped Backdrop w/ balloon garland and  
custom display: \$125 and up*

# *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!*

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



# China Rental



*Salad or Dessert Plate: Clear and White and Black*

*\$0.20*



*Dinner Plate: Clear and White and Black*

*\$0.40*



*Drinking Glass: Clear and Black*

*\$0.40*



*Forks:*

*\$0.30*



*Spoons:*

*\$0.20*



*Knives:*

*\$0.40*

# Dinner Party Setup on Clients Deck



# Grace Events & More

