



By:

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 the event.*

Deposits are nonrefundable only transferable.

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:

- 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

- Chicken Cesar 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**
- **Side Options:**
 - Potato Salad, Turkey Pasta Salad, or Cole Slaw

**All sandwiches and wraps include a
drink, bag of chips, side of your choice,
and a 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 Tuesday 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

15 Meals- \$100.00

**Visit our website to
place your order:**

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 other salads are available upon request.



The options are unlimited from,

Roasted Chicken \$11

Lamb Chops \$26

Seared Salmon \$16

Grilled Steak \$18

Shrimp Skewers \$12

Lobster Tail \$20

All sides are \$2 each, 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

Wedding
Special
For 200
guests or more

Buffet Option One:

Drink, Garden Salad, Roll, 1 Protein, 2 accompaniments
\$21.00pp

Buffet Option Two:

Drink, Garden Salad , Roll, 2 pre reversed Proteins and 2 accompaniments
\$23.00pp
(Upcharge for selected meats)

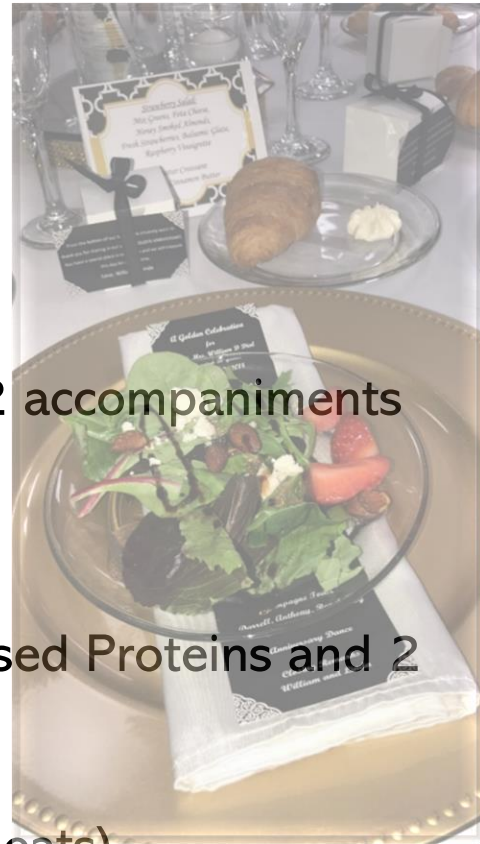
Buffet Option Three:

Drink, Garden salad, Roll, 2 Proteins on each plate, 2 accompaniments
\$26
(Upcharge for selected meats)

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

Event Staff will be added at an additional fee

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



Create Your Own Dinner Options

Wedding
Special
For 200
guests or more

Plated Option One:

Drink, Garden Salad, Roll, 1 Protein, 2 accompaniments \$30.00pp

Plated Option Two:

Drink, Garden Salad, Roll, 2 Protein, 2 accompaniments \$35.00pp

Price also includes paper napkins, clear plastic plates, cups, and cutlery.

Event Staff will be added at an additional fee

****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 (Bone In)
 - Savory Meatballs & Gravy

Accompaniments:

- Garlic Mashed Potatoes
- Mashed Sweet Potatoes
 - Sweet Potato Crunch
 - Rice Pilaf
 - Spicy Cream Corn
- Three Cheese Macaroni
 - Broccoli
- Sautéed zucchini and yellow squash
 - Green Beans
 - 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 \$1.50
- Hot ham and cheese sandwiches \$1.25
- Vegetable Shooters with ranch dressing \$1.50
 - Cucumber Bites \$0.75
- Vegetable Spring Rolls with soy dipping sauce \$1.75
 - Cheeseburger Bites \$1.50
 - Spinach Dip \$1.75

Items are priced per person.

Some items based on a 3-5 piece scale.



Heavy Hors D'oeuvres

- **Philly Cheesesteak Egg Rolls \$1.75**
- **Shrimp Egg Rolls \$2.00**
- **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**
- **Seared Salmon Sliders (lettuce, tomato, remoulade sauce) \$2.75**
- **Mini shrimp & grits \$3.00**
- **Crispy chicken wings \$2.75**
- **Chicken Tenders \$2.50**
- **Grill chicken skewers \$2.50**
- **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 \$MKP**

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



Butler Passed Hors D'oeuvres

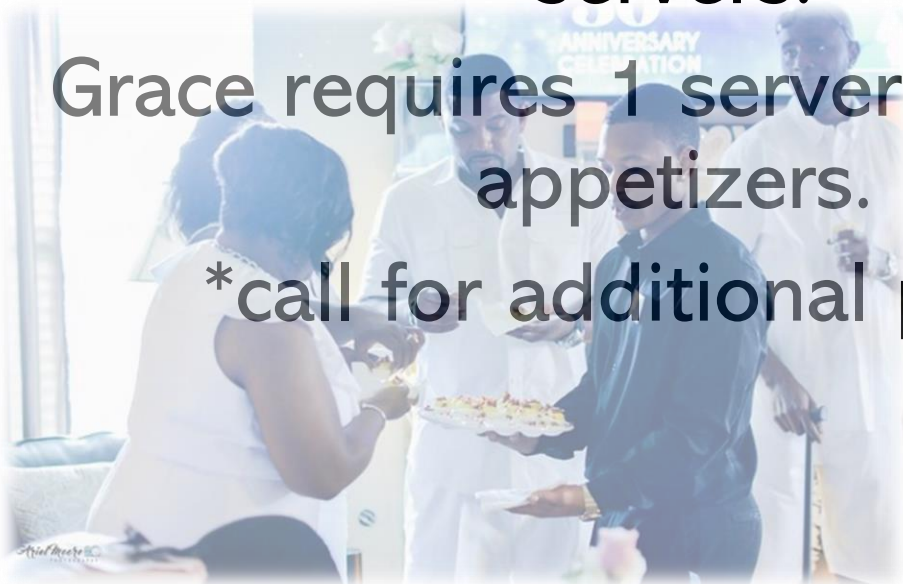
House parties, cooperate events,
or cocktail hour for a wedding.
Giving your guest the experience
of being served one on one will
leave them speechless.



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: \$4.00 per person

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

Taco Bar: \$6.50 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 16

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 \$5.75 per person

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

S'mores Bar: \$4.00 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: \$4.00

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

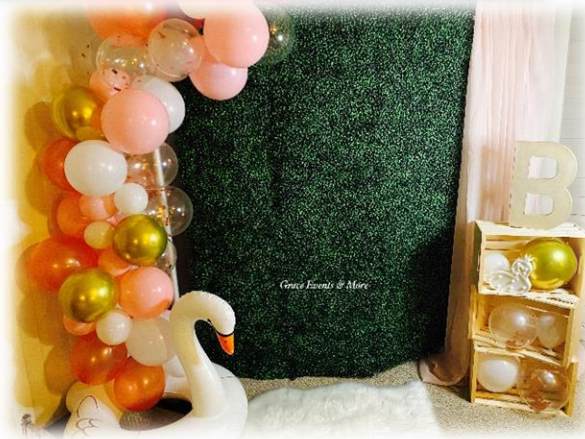
Additional Notes:

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

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

Iana Hubbard
(864)804-4223

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!





China Rental

Salad or Dessert Plate: Clear, White and Black
\$0.40



Dinner Plate: Clear, White and Black
\$0.50



Drinking Glass: Clear and Smokey Black
\$0.50



Gold
Forks:
\$0.55

Gold
Knife:
\$0.55



Fork:
\$0.30



Spoon:
\$0.30



Knife:
\$0.40



Chair Rental

We Offer Children Chiavari
Chairs: White, Clear, Silver
\$5.00 per chair



We Offer Elegant Brown
Chairs: Ivory Cushions or
Purple Cushions
\$6.00 per chair



Dinner Party Setup on Clients Deck



Grace Events & More

