



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. 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, which is based on the menu you'd like to taste.*

Guarantee

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

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

Ways of Service:

Pick Up Orders

Pick up your orders at our office building in Spartanburg SC. We will help load your vehicle to ensure a contactless pick up.

Delivery Drop Off Orders

Delivery orders are available with a minimum \$200 food order. A fee starting at \$50.00 is added to the total, prices vary based on distance from our office. All food items will arrive in standard size aluminum pans, hot and ready to eat.

*Drop Off does NOT include serving utensils, plates, cutlery, and napkins,
FOOD ONLY*

Executive Drop Off

An executive drop off is a delivery option that provides more than just a drop off. A team member will come to your location and set up our traveling chafers, serving utensils, and clear disposable plates, cups, and cutlery. A team member will then come back to collect items. Additional chargers may apply for additional needs such as platters, riser, etc..



Full-Service Events

Let our team handle the event while you relax and enjoy! Our trained staff will handle everything from start to finish to create the perfect event. Event staff hours will be charged based on your specific event details. Most events require 1 hour 30 minute set up and 1 hour clean up in addition to your event time.

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: \$13.00 pp

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



Sunset Brunch: \$15.00 pp

- Scramble Eggs
 - Pork Sausage
 - Hash Browns
 - Chicken & Waffles
 - Yogurt Berry Parfaits
 - Seasonal Fruit
- Shrimp & Grits can be added for additional \$3.00

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

Breakfast & Brunch



Omelette Action Station: \$8.00 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

\$50 Chef Fee
required

Breakfast & Brunch

Build Your Own Biscuit Bar: \$6.00 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: \$5.00 pp

Enjoy creamy, thick stone grits with all your favorite toppings.

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



Cereal Bar: \$3.00 pp

- Choose four types of cereal for your guests to enjoy to be displayed, and a dispenser of the milk of your choice. This bar is a fun, inexpensive way to please any crowd.
 - 2% Milk
 - Whole Milk

Beverages

Breakfast/ Brunch Beverages:

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



Strawberry Pineapple Punch

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



Blueberry Lemonade

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

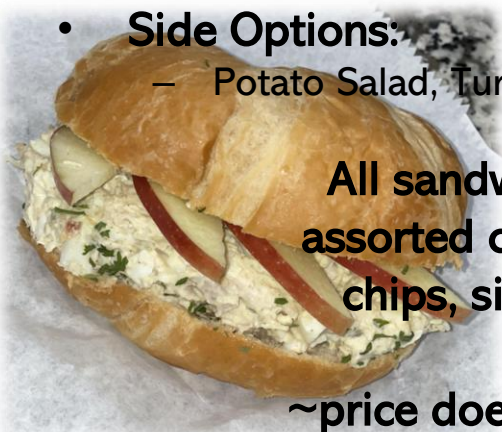
- Chicken Caesar wrap, grilled chicken breast, Caesar dressing, romaine lettuce, parmesan cheese on wheat wrap **\$11**
- Grilled vegetables on spinach wrap with basil hummus **\$10**
- Fried green tomato and shrimp po boy with lettuce, onion, on hoagie roll **\$13**
- Roasted chicken, provolone cheese,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

Side Options:

- Potato Salad, Turkey Pasta Salad, or Cole Slaw

All sandwiches and wraps include assorted can sodas, assorted bag of chips, side of your choice, and a brownie

~price does not include delivery 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.

Décor including menu cards and China are available for a fee**



No private dinners are NOT available on Saturdays.

Private Dinner Party

10 guests or less

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.



- Protein options,
- Roasted Chicken \$11
 - Lamb Chops \$26
 - Seared Salmon \$16
 - Grilled Steak \$18
 - Shrimp Skewers \$12
 - Seared Scallops \$11
 - Lobster Tail \$20

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.

Chef fee starts at \$100, depending on guest count. 13



Create Your Own Dinner Options

- **Buffet Option One:**

- Drink, Garden Salad, Roll, 1 Protein, 2 accompaniments

- \$22.00pp

- **Buffet Option Two:**

- Drink, Garden Salad , Roll, 2 pre reversed Proteins and 2 accompaniments

- \$24.00pp

- (Upcharge for selected meats)

- (Pre- reserved means Grace Catering is notified 2 weeks before of how many of each protein is needed to be prepared.)

- **Buffet Option Three:**

- Drink, Garden salad, Roll, 2 Proteins on each plate, 2 accompaniments

- \$26pp

- (Upcharge for selected meats)

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

Catering Staff will be added at an additional fee



Create Your Own Dinner Options



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.

Catering Staff will be added at an additional fee

Create Your Own Dinner Options

Salad Options:

- Garden salad with tomatoes, cucumbers, and croutons with Ranch or Italian Dressing
- Caesar Salad with romaine lettuce, garlic croutons, parmesan , house Caesar dressing
- Blue Cheese & Bacon Wedge Salad: lettuce wedge, cherry tomatoes, chopped bacon, blue cheese crumbles, Ranch Dressing (\$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 6oz
- Dijon and thyme crusted beef tenderloin with horseradish and herb sour cream (\$3.00 upcharge pp)
 - Shrimp or Chicken Alfredo
 - Baked Beef Ziti
 - Chicken Parmesan w/ Marinara
 - Roasted Chicken over Creamed Spinach
 - Grilled Steak 6oz
 - Grilled Pork Chops
 - Fried or Roasted Chicken (Bone In)
 - Savory Meatballs & Gravy
- Parmesan Crusted Chicken and Garlic Cream Sauce

Accompaniments:

- Garlic Mashed Potatoes
- Sweet Potato Crunch
 - Rice Pilaf
- Spicy Cream Corn
- Three Cheese Macaroni
 - Seasoned Broccoli
- Sautéed zucchini and yellow squash
 - French Green Beans
 - Roasted Asparagus
 - Southern Green Beans
 - Creamy Grits
- Sweet Bacon Wrap Green Beans (add \$1.50pp)

Pasta/Lunch Options:

Marcus Marvelous Pasta Buffet: \$11.00 per person

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

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

- Bow Tie Pasta
- Fettuccine Pasta
- Alfredo Sauce
- Marinara Sauce
- Sautéed 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 19.00
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: Additional \$3.00

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 \$2.25
- Fruit and Cheese display \$2.00
- Devil eggs \$1.00 with bacon- \$1.20
- 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 dipping sauce \$1.75
- Cheeseburger Bites \$1.50
 - Spinach Dip \$1.75



Pork Loin with bacon & maple glaze



Items are priced per person.

Heavy Hors D'oeuvres



- Philly Cheesesteak Egg Rolls \$2.00
- Shrimp Egg Rolls \$2.50
- Mini BBQ pork sliders with cole slaw \$2.50
- Loaded Potato Skins w/ BBQ Pulled Pork, Cheese, Green Onion \$2.75
- Fried mac and cheese bites \$2.25
- Seared Salmon Sliders (lettuce, tomato, remoulade sauce, brioche bun) \$2.75
- 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
- Mini 1oz Crab Cakes \$2.00
- Salmon Bites \$2.50
- Fried green tomato with pimento cheese and bacon \$2.00
- Chicken & Waffle \$3.00
- Crab Claws with garlic and herb butter \$MKP

Items are priced per person.



Butler Passed Hors D'oeuvres

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



For butler passed hors d'oeuvres an additional fee will be added for servers.



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 17

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

Quesadilla Station:*

2 types of quesadillas made to order in front of your guests to enjoy

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

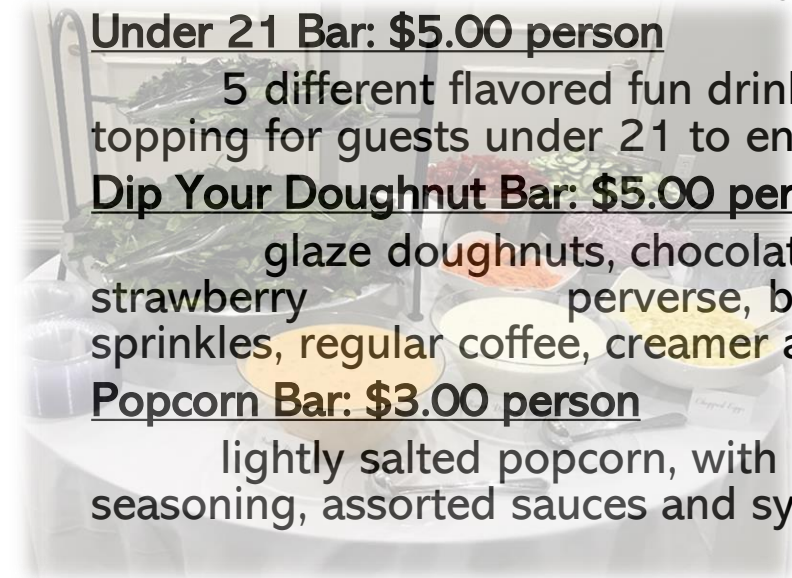
5 different flavored fun drinks with candy and cookie topping for guests under 21 to enjoy

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





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

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

Please give 24-48 hours for quotes

Iana Hubbard
(864)804-4223
Contact Hours:
Monday: Closed
Tuesday-Thursday: 9am-7pm
Friday: 9am-12pm
Saturday & Sunday: Closed

Need Décor?

Something Simple?

Something Elegant?

We are not only a catering company we are a full-service event company; we can also decorate your event.

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





China Rental

Salad or Dessert Plate: Clear and Black
\$0.40



Dinner Plate: Clear and Black
\$0.50



Drinking Glass: Clear and Smokey Black
\$0.50



Fork:
\$0.30



Spoon:
\$0.30



Knife:
\$0.40



Gold
Forks:
\$0.55

Gold
Knife:
\$0.55

We Offer Chair Rentals

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



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

All Chairs are delivery
only.



Dinner Party Setup on Clients Deck



Grace Events & More

