



HONEYBEE & Company



We started Honeybee & Company with a simple mission: to create delicious, high-quality food that will bring joy to our customers' lives. The sample menus that follow are intended to fulfill your dream and create wonderful memories for whatever occasion you need us for; be it your wedding, girl's night, or corporate event. We are thankful for the opportunity to serve you.

Abaigayle Curtiss

Appetizers-

- Charcuterie cart \$12 per person

This is more than just food; it's an interactive grazing station experience

Caprese salad skewers

Pepper jack cheese, blackberry, & grape skewers with a honey drizzle

Roasted garlic and black olive dip with bell pepper strips

Salami, pickle, and green olive skewers

Pepperoni roses

Canadian bacon tulips

And accoutrements including crackers, housemade breadsticks, honeybee's knees snack mix

- Passed or displayed Appetizers \$14 per person

Veggie pizza bites

Caprese salad shooters or Caesar salad shooters

Grilled chicken & roasted garlic black olive dip crostini

Antipasto skewers

Bacon cheddar jalapeño mini quiches

Passed appetizers requiring an attendant \$100 per hour

For a **Cocktail Hour** we can suggest our mobile charcuterie cart or charcuterie cups which consist of skewers of meats, cheeses, olives/pickles, and a breadstick or crackers with an ornamental piece of fruit. Another nice skewer is our caprese salad skewers. We are running a special on the cart until the end of February, \$11 pp including the attendant to serve the guests.

Charcuterie Cups would be \$7 per person and set out for display for guests to pick up.



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- Breakfast Buffet as \$12 per person

Scrambled Eggs

Bacon

Sausage

Pancakes or waffles

Biscuits

Sausage gravy

- Addition of hashbrowns \$0.75 per person
- Fruit display \$150 with breakfast buffet purchase
- Muffin, Croissants, Apple Rose Pastry Display \$150 with breakfast buffet purchase

This option is a catered set up with a return to pick up chaffing and display dishes. We provide disposable plates, cutlery, and napkins.



- Charcuterie Cart breakfast with attendant \$15 per person

Boiled eggs

Egg Frittatas

Sausage balls regular or Heart healthy (turkey sausage, heart smart bisquick, plant based cheese)

Mini pancakes

Loaded waffle with berries and real bacon bits

Canadian Bacon

Sausage Links

Fruits

Biscuits

- Add fountain for gravy with sausage crumbles to the side \$100





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White chocolate & cranberry bread

Spreads:

Avocado

Cranberry Orange Honey Butter

Lemon Blueberry Honey Butter

- Add Hashbrown sausage casserole \$1.00 per person
- Add Hot Biscuit & gravy breakfast casserole \$1.00 per person



Options:

- Mini Quiches: Fire roasted chilies, cheddar, and bacon
- Canadian Bacon Rollups: Canadian bacon filled with a spread of our Honeybee dip (cream cheese, roasted garlic, black olives, parmesan, jalapeno) topped with a cherry tomato
- Sausage Hashbrown Casserole: Sausage, hash brown potatoes, sauteed onions, cheese
- Biscuit & Gravy Breakfast Casserole: Biscuits, eggs, gravy, sausage, cheese

This option is serving guests, maintaining tidiness, set up, cleanup, and tear down. We do provide disposable plates, cutlery, and napkins. If you choose, we can also do a bamboo serving board for guests instead of disposable plating.

- Coffee Bar \$2.50 per person includes coffee, tea, hot chocolate, apple cider options made fresh on demand, sugar and sugar substitutes, creamers, cups, stirrers.
- Mimosa Bar Dry Hire \$250 first hour, \$100 each additional hour: licensed bartender, disposable glassware, mixers, garnishment. Alcohol must be supplied by client.

- Juices \$1.00 per person

orange juice, apple juice, cranberry juice, includes disposable cups. For self service.

Pricing quoted is a la carte. Any combination would merit a discount.



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- Buffet dinner \$20 per person (one meat, two sides and a bread)

BBQ Pork BBQ Chicken Brisket Lemon Chicken

(upcharge for additional meat \$5 per person)

Mac n cheese Collared greens Roasted new potatoes Balsamic brussel sprouts

Truffle salt, garlic, parmesan rolls or Honey jalapeño cornbread muffins

- Queso Fountain \$300 feeds 50

Cheddar or White Queso option including tortilla chips

Accompaniments may be added at an additional charge to make a Nacho Bar

Beef Chicken Chili Diced onions Tomatoes

Black olives Sour cream Jalapenos

- Chocolate Fountain \$450 feeds 50

The chocolate fountain can be traditional chocolate, dark chocolate, white chocolate, or colored.

Dipping options can be sweet or savory:

An assortment of fruits

Marshmallows (we can set up graham cracker crumbs to sprinkle on the chocolate coated marshmallow for a smores experience)

Cookies, such as oreos, biscoff, biscotti, gingersnaps, sugar cookies, etc

Savory items such as pepperjack cheese cubes, pretzels, croissants, potato chips, bugles, ritz crackers

Cake/Treats such as rice krispies treats, donut holes, angel food cake cubes, mini pancakes, mini waffles

- Focaccia Charcuterie Bread Board Centerpieces \$35 each





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- Our Taco Bar consists of chicken or beef (option of both) hard and soft shells, melted white cheese, shredded cheese, lettuce, tomatoes, onions, sour cream, salsa, refried beans, rice, and cowboy caviar. \$18 per person.
- Our Pasta Bar consists of your choice of pasta with our housemade sauce, a meat sauce, alfredo, or pesto highlighted by freshly shaved parmesan and our delicious truffle salt garlic parmesan bread twist. Optional meatballs, chicken, shrimp additions. Starting at \$20 per person
- Soup Bar includes bread choice \$5.00 pp for one soup selection, \$2.50 each additional soup selection

Zuppa Toscana	White Chicken Chili	Broccoli Cheddar	Spicy Chicken Vegetable
Loaded Potato	New Year soup	Chicken & dumplings	Soup beans with ham chunks

- Baked or Mashed Potato or Mac n Cheese Bar \$15.00 pp

Topping choices:

Chili	Cheese	Salsa	Chives	Diced onion
BBQ	Chicken	Sour cream	Butter	Bacon Bits

- Deluxe low country boil \$45 per person

Shrimp	Crawfish	Crablegs	Lobster claws
Smoked sausage	New potatoes	Mini corn cobs	Broccoli

- Spinach Caprese salad with Truffle Salt Garlic Parmesan bread twists \$22 per person





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Dry hire bartending service \$250 first hour, \$100 each additional hour
Includes licensed server, mixers, and garnishes

Quote includes fees, service charges, staffing, & set up/clean up.

Vendor meals may be added to the dinner count at half the guest cost. We also include a charcuterie type spread with a grab/graze set up including disposables for vendors at the reception site with vendor meal purchases.

Pricing quoted is a la carte. Any combination would merit a discount.
All quotes plus sales tax 9.75%

