

C's Culinary Catering Menu

FOR THE LOVE OF CULINARY ARTS



**THE MENUS BELOW CAN BE FULLY CUSTOMIZABLE.
PLEASE CONTACT US TODAY TO DISCUSS A CUSTOM MENU FOR YOUR EVENT.**

ALL BUFFET MENUS INCLUDE:

PLATES, BOWLS, SERVING UTENSILS, DRINKWARE (IF APPLICABLE), SET-UP AND CLEAN-UP.

C'S CULINARY WILL DO BUFFET SERVICE FOR INCREMENTS OF TWO (2) HOURS NOT EXCEEDING 4 HOURS. WE CANNOT ALLOW ANY FOOD FROM OUR SERVICE TO BE TAKEN FROM THE VENUE OR SAVED PAST THE BUFFET.

FOOD OPTIONS MUST BE GIVEN TO THE CHEF NO MORE THAN 7 DAYS BEFORE EVENT. IF THE MENU IS NOT DECIDED, THE CHEF WILL WRITE A MENU AND CHARGE A \$500 DOLLAR CONSULTING FEE.

SERVICES MUST BE PAID FOR IN FULL NO LESS THAN 10 DAYS PRIOR TO SERVICE UNLESS OTHERWISE DISCUSSED. FINAL HEAD COUNT MUST BE RECEIVED NO LESS THAN 10 DAYS BEFORE SERVICE.

ONCE THE CONTRACT IS SIGNED & DEPOSIT HAS BEEN RECEIVED, THE CONTRACT PRICING IS LOCKED IN FOR THE REMAINDER OF THE CALENDAR YEAR. IF YOUR EVENT IS BOOKED AND OCCURRING IN THE NEXT CALENDAR YEAR, YOUR CATERING MENU PRICING MAY BE SUBJECT TO INCREASE UP TO 10%. THIS IS DUE TO UNFORESEEN INCREASED COSTS IN COMMODITY MARKET-PRICED ITEMS SUCH AS BEEF, POULTRY, FUEL.

C'S CULINARY SHALL NOT BE LIABLE FOR DAMAGES, CONSEQUENTIAL OR OTHERWISE, OTHER THAN FOR THE RETURN OF THE REFERENCED DEPOSIT. C'S CULINARY IS NOT RESPONSIBLE FOR DAMAGE OR LOSS OF ANY PERSONAL PROPERTY AT YOUR EVENT PREMISES. YOU ARE RESPONSIBLE FOR THE DAMAGES, THEFT, BREAKAGE, AND/OR LOSS AT OR TO THE PREMISES.

IN THE EVENT OF THE CANCELLATION OF YOUR SCHEDULED EVENT WITHIN THIRTY DAYS OF YOUR BOOKING DATE, YOUR DEPOSIT WILL BE RETURNED, LESS A 25% HANDLING CHARGE. AFTER THIRTY DAYS FROM THE BOOKING DATE- YOUR ENTIRE DEPOSIT IS NON-REFUNDABLE. IF THE BOOKING DATE OCCURS WITHIN THIRTY DAYS OF YOUR EVENT, YOUR DEPOSIT IS NON-REFUNDABLE. IN THE EVENT OF THE CANCELLATION OCCURRING WITHIN SEVEN DAYS OF YOUR BOOKED EVENT, YOU WILL BE LIABLE FOR THE ENTIRE EVENT BALANCE. ALL PRICES ARE SUBJECT TO 6.25% STATE SALES TAX (UNLESS YOU PROVIDE PROOF THAT YOU REPRESENT A TAX EXEMPT ORGANIZATION) ALL EVENTS THAT REQUIRE TABLE SERVICE AND OR BAR SERVICE WILL INCLUDE A 20% GRATUITY.

C's Culinary Catering Breakfast Menu

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BREAKFAST BUFFET

ADD JUICE OR COFFEE +5 PER PERSON

MINIMUM OF 10 GUEST PER OPTION

The Classic 12

Bacon or Sausage | Scrambled eggs | Bread Basket | Fruit Display

Brunch Bunch

Bacon or Sausage | Smoked Salmon | Scrambled Eggs | Bread Basket | Roasted Potatoes | Danishes | Fruit Display | Vegetable Display 19

All- Out

Bacon & Sausage | Smoked Salmon | Roasted Potatoes | Scrambled Eggs | Bread Basket | Danishes | Fruit Display | Parfait Cups | Vegetable Display 21

Balanced Start

Oatmeal | Yogurt | Scrambled Eggs | Whole Wheat Pastries | Fruit 18

Southern Start

Cheesy Grits | Biscuits | Sausage Gravy | Bacon or Sausage | Scrambled Eggs | Fruit 16

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BREAKFAST CHEF STATIONS

*CHEF FEE: \$150 FOR 2 HOURS

MINIMUM ORDER OF 10 PEOPLE PER STATION

CHEF-ATTENDED STATIONS ARE PRICED PER
PERSON

Omelet Station

Vital Farms Eggs | Cheeses | Vegetables | Cured Meats

12

Waffles

Assorted Toppings | Syrups | Whipped Butter

15

Ham Carving Station

Rolls | Hickory smoked ham |

19

C's Culinary Catering Boxed Lunches

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**BOXED LUNCHES ARE A MINIMUM OF 10 LUNCHES
PER ORDER.**

**LUNCHES ARE PRICED PER PERSON
1 SELECTION PER ORDER OF 10.**

Classic Boxed Lunch 8
Sandwich | Bagged Chips | Water | Fresh Baked Cookie

Wrapped Boxed Lunch 10
Wrap | Bagged Chips | Water | Fresh Baked Cookie

Salad Boxed Lunch 12
Salad | Bread Roll | Water | Fresh Baked Cookie

Sandwiches (Choose up to 2)

Roasted Veggie - Roasted Squash, Mushrooms and Onions on Focaccia with a side of green goddess ranch.

Ham and Gruyere - French roll, Dijon mustard (on side), Smoked Ham, Gruyere Cheese.

Turkey and Cheddar - French roll, Clean label turkey, mayo (on the side) sharp cheddar.

Wraps (Choose 2)

Cesar - Grilled Chicken, Romaine, House Made Cesar, Parmigiana

Roasted Veggies - Roasted Squash, Mushrooms, and Onions with green goddess ranch.

BBQ Chicken - Grilled Chicken, Lettuce, BBQ, Shredded Cheddar, Tortilla strips

Salads (Choose 2)

Cesar - Grilled Chicken, Romaine, Parmigiana, House Made Cesar on the side

Harvest - Mixed Greens, Apples, Dried Cranberries, Goat Cheese, Walnuts, side of apple cider vinaigrette.

Cobb - Corn, Bacon, Avocado, Onions, Cucumbers Tomatoes and hard boiled eggs with a side of House Made Ranch.

C's Culinary Catering Casual Buffets

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BUFFETS ARE PRICED PER PERSON. 10 PEOPLE MINIMUM

Tex-Mex Pulled Chicken Taco Ground Beef Cilantro Lime Rice Flour Tortillas Salsa	16
BBQ Buffet Pulled Pork BBQ Chicken Cornbread Baked Beans Southwest Salad Coleslaw	16
Soup and Salad 2 Salad choices 2 Soup Choices Bread Rolls	12
Italian- Inspired Grilled "Salmoriglio" Chicken Baked Pasta Meatballs Focaccia Red Sauce	17
Southern Buffet Country Captain Chicken Southern Baked Mac & Cheese Greens Beef with Red Wine and Onions Biscuits and Butter	20

BUFFET ADD ONS

C's Culinary Catering Dinner Menu

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DISPLAYED APPETIZERS ALL DISHES FEED 25 PEOPLE.

Charcuterie Board Fruits Vegetables Meat Cheeses Accompaniments	275
Pimento Cheese Dip Assorted Crackers Crudités	150
Spinach and Caramelized Onion Dip Toast Vegetables	210
Hummus Trio Roasted Beet Classic Pesto Pita	75
Mini Tea Sandwiches Tomato Cheddar BLT Chickpea Salad Create Your Own	250
Trio of Meatballs BBQ Swedish Marinara	225
Stuffed Mushrooms Cream Cheese Pecans Parmigiana	210
Crostini Display Blue Cheese & Roasted Grapes Bruchetta Duxelles	90

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DISPLAYED SALADS AND SOUPS

ALL DISHES FEED 25 PEOPLE.

SALADS AND SOUP SERVED WITH BREAD AND BUTTER.

Cesar Salad Fresh Croutons Parmigiana Watermelon Radish Dressing	75
Green Salad Ginger soy dressing Carrots Tomatoes Cucumbers	60
Beet and Goat Cheese Salad Pecans Balsamic Arugula	90
Seasonal Soup Selection available upon request	80

CHEF CRAVING STATION

*CHEF FEE: \$150 FOR 2 HOURS

MINIMUM ORDER OF 10 PEOPLE PER STATION
CHEF-ATTENDED STATIONS ARE PRICED PER
PERSON

Angus Beef Tenderloin Horseradish Cream Sauce Stone Ground Mustard Rolls	22
White Marble Pork Tenderloin Cherry Chutney Rolls	16
Prime Rib Beef Aju Horseradish Cream Sauce Honey Mustard Rolls	25

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BUFFET ENTREES

MINIMUM 10 PEOPLE PER DISH
PRICE IS PER PERSON

Herb Seared Salmon Chimichurri Atlantic Salmon Lemon	8
Cajun Shrimp & Sausage Blackened Shrimp Smoked Sausage Peppers Onions	9
Pecan Crusted Cod Pecans Honey Dijon Yuzu	10.25
Roasted White Wine Chicken Breast Herbs de Provence Pinto Gris Garlic Shallots	9.25
Smothered Chicken Chicken Breast Cream Gravy Onions	10
Coq au Vin Blanc Mushroom Bacon Shallots White Wine	10.25
Beef Short Ribs Red Wine Onions Carrots	12
Steak au Poivre Peppercorn 8 ounce CAB steak Cream Parsley	18
Beef Pot Roast Chuck Roast Root Vegetables Chives	14

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BUFFET SIDES

10 PEOPLE MINIMUM PER SIDE. PRICED PER PERSON

Mashed Potatoes Russets Butter Cream	3
Southern Style Mac and Cheese Cheddar Cream Cavatappi	5
Rice Pilaf Basmati Rice Stock Onions	2
Cheddar Grits White Corn Butter Cream Extra Sharp Cheddar	3
Roasted Baby Potatoes Creamer Potatoes Herbs	5
Potatoes Au Gratin Russets Cream Cheese Thyme	2
Green Beans Almonds Lemon Garlic	3
Roasted Seasonal Vegetables Rotating Seasonality	5
Braised Greens Onions Tomatoes Black Pepper	2

C's Culinary Catering Desserts Menu

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DESSERT TABLES

EACH DESSERT TABLE FEEDS 25 PEOPLE UNLESS
DENOTED

Cookies and Milk	62
Choice of 3 types of Cookies Whole or Plant based milk	
Classic	250
Brownies Chocolate Dipped Treats Mini Fruit Tarts Trifle Cups	
Deluxe	425
Brownies Cookies Chocolate Dipped Treats Mini Fruit Tarts Trifle Cups Donuts Mini Cheesecakes Truffles Macarons	

Pies: Priced Per 10 in deep dish pie

Fruit Pies	18
Choice of : Cherry, Blueberry, Apple, Strawberry Rhubarb	
Custard Pies	18
Choice of: Pumpkin, Sweet Potato, Pecan,	
Cream Pies	25
Choice of: Coconut, Banana, French Silk	

CAKES

EACH CAKE IS SIMPLY DECORATED AND TOPPED FOR
YOUR OCCASION.

CAKE FLAVORS INCLUDE:

YELLOW, CHOCOLATE, RED VELVET, OR WHITE

PLEASE CONTACT FOR AVAILABILITY AND PRICING