



#ALWAYSPlaywithYourFood!

Making friends in food since 2007, Chef Peter Collins brings his years of catering and hospitality experience to CHEF360 Catering. Hospitality and creativity are the driving forces behind the CHEF360 Catering team. Custom menus, themed events, and constant education are key components of our mission.

With numerous awards and incredible reviews from clients, CHEF360 Catering strives for excellence for every client. Plan your next social or corporate event and receive the full circle of exemplary service and the best food in the Upstate!

Don't take our word for it! Visit WeddingWire at <https://www.weddingwire.com/vendors/reviews> and see what our clients are saying.

Want to get started on your catering quote? It's as easy as www.eatchef360.com/contact

Food Art



FAQS – IT'S GOOD STUFF!

1. Why CHEF360 Catering? Hospitality. When you select CHEF360 Catering, everything about your event will reflect you, your expectations, and your vision. Our quality is exceptional, our staff is professional, and our standards are impeccable. While we do have “all-in-one” menus you can select from, anything is customizable. When it comes to your menu and your vision, our only rule is there are no rules.

2. What services does CHEF360 Catering provide? CHEF360 Catering is a full-service catering company. In addition to planning your menu with you, we can facilitate rental items, assist with setup/breakdown, staff your event, and suggest and provide décor items. We cover all the bases, from food drop-offs to full event execution and stylizing.

3. What is KS360? KS360 is our in-house kitchen studio. We also have a Tasting Room where we can host small birthday parties, holiday events, seminars, and meetings.

4. Can CHEF360 Catering cater at any location? Yes. There may be additional delivery/mileage charges for certain destinations, but CHEF360 Catering can cater at many different venues.

5. Do I get a tasting? We do not expect you to spend thousands of dollars without sampling the menu. We do ONE complimentary tasting of your tentative menu for up to 4 guests.

6. I have some favorite family recipes I want to incorporate into my event. Can you do that? Yes! CHEF360 Catering can customize any menu for you, including creating special dishes you would like to incorporate.

7. How do I confirm my date? A nonrefundable deposit of 50% of the estimated event total along with a signed contract is due to confirm a date. This amount will be based on the proposal created for you by the CHEF360 Director of Sales. Even when paying by cash or check, CHEF360 Catering must have a credit card/debit card on file.

8. When is the balance payment due? 90 days before the event date, half of the remaining balance is due. This amount is also nonrefundable. The final guest count is due (10) business days before the event date, the final balance is due (7) business days before the event. There will be NO REFUNDS for drops in guest counts post-deadline. Even when paying by cash or check, CHEF360 Catering must have a credit card/debit card on file. CHEF360 Catering **WILL NOT SERVICE EVENTS WHICH STILL HAVE AN OUTSTANDING BALANCE ON THE DAY OF THE EVENT.**

9. How long is food service? What happens if my event runs past the scheduled end time? CHEF360 Catering contracts are for a 4-hour event service window. Typically, food service is 1.5 to 2 hours. We arrive 2 hours before start time and are there for one hour after the event concludes. An hourly rate of \$200 per hour will be assessed for each hour past the event scheduled end time. This fee is hourly based and will not be reduced for portions of the hour. This charge will be assessed to the credit card on file, and the client or client's representative will be notified at the event.

10. What forms of payment do you accept? We accept all major credit cards, checks, cash, ACH, and Venmo (@CHEFTHREESIXTY Catering). **Please note that a 3.8% processing fee will be added to all credit card transactions.**

It is required that we have a credit card number on file for any overages beyond the estimated amount. This card will NOT be charged without CHEF360 Catering contacting you.

11. What happens if I cancel my event? If a client cancels an event, they forfeit the deposit amount. If the event is cancelled less than ninety (90) days from the event date, the client forfeits both the deposit and the 50% balance payment. If the client cancels after the final payment and guest count have been submitted, client forfeits all monies paid to CHEF360 Catering.



Please sign and date above to confirm acknowledgement and agreement of the above policies.

FAQS – ALMOST DONE!

12. What is *force majeure*? CHEF360 Catering will not be held responsible for any Acts of Mother Nature, including, but not limited to, hurricanes, floods, or storms of any kind, nor any political acts, including but not limited to war, acts of terrorism, or civil disturbances. Further, CHEF360 Catering will not be held responsible for any changes to the catering site or venue, including but not limited to sale of venue or site, power outages, damage to venue, which make catering at the venue or site unsafe or in violation of state and local laws and/or DHEC requirements. It is suggested that the client purchase wedding insurance. You can visit sites such as www.wedsafe.com for more information.

13. Is there a cake-cutting fee? For most wedding cakes, the cake cutting is complimentary. For intricate, unusual cakes, there will be a fee of \$1.25 per person. CHEF360 Catering does not accept delivery of cakes, will not move cakes, is not responsible for parts/pieces of cake construction that are due back to the owner of such, and does not provide to-go items for cakes. EVEN IF A VENUE HAS A COVID- OR OTHER POLICY THAT REQUIRES THE CATERER TO MOVE A CAKE, THE CLIENT NEEDS TO CONTRACT WITH THE CAKE VENDOR TO DO SO. CHEF360 CATERING WILL NOT MOVE A MULTI-TIERED CAKE.

14. What is the attendant fee? This fee is charged for any “action” stations in your menu.

15. What is the service charge? This fee is for service on food and beverage. It is not assessed against anything other than food and beverage. This is not a gratuity or tip. This goes to pay staff.

16. What is the load-in/load-out charge? This fee is for the staff required to load in, prepare, setup, and breakdown your event within the contracted venue’s guidelines.

17. What does the equipment rental charge include? This includes all items needed to serve or consume food. THE EQUIPMENT FEE WILL NOT BE DISCOUNTED EVEN IF YOUR VENUE, PLANNER, OR YOU PROVIDE ITEMS LISTED IN THE DESCRIPTION. THIS IS NOT AN INCLUSIVE LIST.

18. What if my venue provides rentals? CHEF360 Catering will not reduce the equipment fee, even if a venue provides items. CHEF360 Catering is still providing equipment. If your venue provides China, flatware, glassware, etc. it is the client's responsibility to communicate to the venue or equipment provider that the venue or equipment provided needs to contact CHEF360 Catering to determine what is needed. For example, a menu with stations DOES NOT use regular sized dinner plates. There needs to be salad-sized plates and flatware at each station, and the stations need to be set up apart from each other and not in buffet form.

19. If my venue is providing beverages, will CHEF360 Catering service these? CHEF360 Catering will not service, set up, or clear items not rented or provided by CHEF360 Catering (except for removing dirty plates). If a venue is providing beverages, for example, and a client wants water goblets filled and set on the tables, the beverage provider needs to have adequate staff to service and clear any related items.

20. If a venue requires trash removal, will CHEF360 Catering remove the trash of other vendors? No. For example, if a bartending company is a company other than CHEF360 Catering, it is the client's responsibility to communicate the venue's trash policies to the bar company. The bar provider is responsible for clearing their cups or glassware and servicing their own trash.

21. Will Chef Peter be at my event? While Chef tries to be at every event, sometimes it is not possible. However, in most cases you will meet Chef at your tasting and be able to go over your menu with him then. At your event, there will be culinary staff and an event manager who will serve as the point person for your event. He or she will make sure to introduce himself/herself to you at the beginning of your event and will follow-up with you at the end of your event

22. Can we pack up leftover food? Due to DHEC regulation, we cannot box up leftover food at the end of an event. GUESTS MAY NOT BRING CONTAINERS AND BOX UP LEFTOVER FOOD. IF THIS HAPPENS, THE CLIENT’S CARD ON FILE WILL BE CHARGED A PENALTY FEE OF \$500.00.



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Breakfast

Buffets (20 person minimum for full setup; 10 person minimum for boxed deliveries)

Early Bird Continental \$12 per person, ++

Assorted breakfast breads and pastries, jams and jellies, and whipped butter; Fresh fruit and berry salad with a mint and honey dressing; Orange, apple, and cranberry juice, regular and decaf coffee, assorted creamers and sweeteners.

CHEF360 Chic \$15 per person, ++

Mini yogurt and berry parfaits; French toast sticks with a mixed berry compote and maple, chocolate, and lingonberry syrups; Spinach, field mushrooms, parmesan, and roasted red pepper frittata with sour cream and salsa; Southern sausage patties; Orange, apple, and cranberry juice, regular and decaf coffee, assorted creamers and sweeteners.

Sunday Mornings \$17 per person, ++

Scrambled Eggs, Cheesy Adluh stone ground grits; Buttermilk biscuits with pepper gravy, jams and jellies, and whipped butter; Applewood smoked bacon; Orange, apple, and cranberry juice, regular and decaf coffee, assorted creamers and sweeteners.

Complete360 \$22 per person, ++ (Full service only; Not available as boxed meal)

Fresh Fruit and Berry Display; French toast sticks with a mixed berry compote and maple, chocolate, and lingonberry syrups; Spinach, field mushrooms, parmesan, and roasted red pepper frittata with sour cream and salsa; Southern sausage patties and Applewood smoked bacon; Homestyle potatoes with onion and goat cheese; Orange, apple, and cranberry juice, regular and decaf coffee, assorted creamers and sweeteners.

Station and Bar Add-Ons (20 person minimum; Attendant required)

Adluh Stone-Ground Grits Station \$12 per person, ++

Creamy Adluh stone-ground grits with ham, pepper gravy, collard greens, salted butter, cracked black pepper, wilted Vidalia onion, cheddar cheese, goat cheese, chopped bacon, sausage crumbles.

Biscuit and Gravy Bar \$14 per person, ++

Buttermilk biscuits, sweet potato biscuits, cornbread scones; Chocolate gravy, pepper gravy, and sausage gravy; Assorted jams and jellies; Country ham and chopped Applewood smoked bacon; BeeWell honey; Cheddar cheese and smoked gouda.

Twisted French Toast Station \$11 per person, ++

Sweet Hawaiian rolls and pound cake French toast; Fresh berries; Goat cheese; Chocolate shavings; Bourbon vanilla whipped cream; Maple syrup, chocolate syrup, and lingonberry syrup.

Omelet Station \$14 per person, ++

Farm stand free-range eggs; Cheddar, smoked gouda, and goat cheese; Tomatoes, peppers, onions, spinach, field mushrooms; Southern ham and chopped bacon; Salted butter; Salt and pepper.

Lolli Waffle Station \$15 per person, ++

Chicken and waffle Lolli waffles; Peaches and cream Lolli waffles; Sausage pancake Lolli waffle; Chocolate shavings; Bourbon vanilla whippedcream; Maple syrup, chocolate syrup, and lingonberry syrup.

Coffee Bar \$8 per person, ++

Regular and decaffeinated coffee; Flavored creamers and syrups; Assorted sweeteners; Bourbon Vanilla whipped cream and regular whipped cream; Chocolate shavings; Peppermint and cinnamon sticks.

Mimosa Bar \$15 per person, ++

Sparkling wine; Orange, cranberry, and pomegranate juice; Raspberries, blueberries, strawberries, and orange slices; sugared rims.

Bloody Mary Bar \$18 per person, ++

Vodka; Bloody Mary mix; Peppered bacon strips; Celery, shrimp, stuffed olives, Kosher dill pickle spears, lemon wedges, salt for rim.

Grilled Donut Station \$10 per person, ++

Apple and Brie; Pepperoni pizza; Cuban sandwich; Krispy Kreme donuts.

CHEF360 Wedding Brunch

Wedding Reception Brunch Menu \$36 per person, ++ (25 person minimum)

Cocktail Hour (Butler Passed)

*Mini Buttermilk Biscuits with Pimento Cheese and a Candied Jalapeno

*Crab Cake Dumplings with a Cajun Remoulade

*Fried Goat Cheese with BeeWell Honey and Cracked Black Pepper

Reception Stations

Salad Station

Spinach Salad with sun-dried tomatoes, candied pecans, feta cheese, and raspberry vinaigrette

Classic Caesar Salad

Fresh Fruit Salad with a Mint and Honey Dressing

Omelet Station

Farm stand free-range eggs; Cheddar, smoked gouda, and goat cheese; Tomatoes, peppers, onions, spinach, field mushrooms; Southern ham and chopped bacon; Salted butter; Salt and pepper. (requires attendant)

Lolli Waffle Station

Chicken and waffle Lolli waffles; Peaches and cream Lolli waffles; Sausage pancake Lolli waffle; Chocolate shavings; Bourbon vanilla whipped cream; Maple syrup, chocolate syrup, and lingonberry syrup. (requires attendant)

Adluh Stone-Ground Grits Station

Creamy Adluh stone-ground grits with ham, shrimp, pepper gravy, collard greens, salted butter, cracked black pepper, wilted Vidalia onion, cheddar cheese, goat cheese, chopped bacon, sausage crumbles, Lowcountry gravy, sauteed peppers and onions. (requires attendant)

Beverages

*Sweet tea, unsweet tea, infused water

STATION MENU POLICIES

- All stations require an attendant unless otherwise noted on contract
- Guest counts of more than 150 guests will require double stations and double attendants
- Station menus DO NOT use regular dinner plates; each station has smaller plates and flatware
- If a venue provides China or flatware, CHEF360 Catering will NOT reduce the equipment fee
- Additional labor charges will apply if two station setups are required
- CHEF360 Catering will follow venue guidelines for COVID service
- Per DHEC regulations, CHEF360 Catering WILL NOT box up leftover food for guests or hosts
- 2 To-Go boxes will be assembled and given to the bride and groom at the end of the reception
- Price DOES NOT INCLUDE CHEF360 Catering setting tables with any dinnerware

Cocktail Receptions

Heavy Hors D'oeuvres Menus (20 person minimum)

Spectacular Simplicity \$16 per person, ++

Sesame sriracha cucumber cups; Buffalo cauliflower; Caprese skewer with a balsamic drizzle; Bourbon bacon meatballs.

Stylish Substance \$20 per person, ++

Fried goat cheese with truffle honey and cracked black pepper; Ham, tortellini, and pesto skewer; Hoisin beef tenderloin on a wonton chip with wasabi aioli; Shrimp and grits shooters; Bourbon-glazed pear wrapped in prosciutto; Black bean quinoa "dumpling" with kimchee and served in a miso spoon.

Superbly Satisfying \$25 per person, ++

Fresh fruit skewers with a mint and honey drizzle; Ginger ahi tuna kabob; Duck bacon and pesto arugula mini taco; Smoked gouda and bacon macaroni and cheese bites; Fried goat cheese with honey and cracked black pepper; Bruschetta display with: Steak and bleu cheese bruschetta with blistered tomatoes and onion jam, Portobello bruschetta with rosemary aioli, Traditional tomato bruschetta.

The Full Circle \$30 per person, ++

Lobster salad on mini Bok choy; Lamb lollipops with a bourbon chili glaze; Low Country Boil skewer; Fig and goat cheese on grilled pita; Hoisin beef tenderloin on a wonton chip with wasabi aioli; Ginger ahi tuna kabob; Buffalo cauliflower; Clemson bleu cheese-stuffed potato; Black bean quinoa "dumpling" with kimchee and served in a miso spoon.

VEGETARIAN (V)/ VEGAN (VG) (more available upon request)

- *Fried Goat Cheese "Dumpling" with Cracked Black Pepper and BeeWell Honey (V)
- *Sesame Sriracha Cucumber Cup (VG)
- *Buffalo Cauliflower (VG)
- *Caprese Skewer with Fresh Mozzarella, Local Basil, and Grape Tomatoes with Balsamic Drizzle (V)
- *Fig and Goat Cheese on Grilled Pita (V)
- *Fruit Skewers with a Mint and Honey Drizzle (V)
- *Bruschetta Display (VG)
- *Black bean quinoa "dumpling" with kimchee and served in a miso spoon (VG)
- *Watermelon Sundae with Mascarpone Whipped Cream, Balsamic Drizzle, Candied Pecans, and a Cherry Garnish (V)
- *Clemson Bleu Cheese Stuffed Potato (V)
- *Vegan Meatballs
- *Shredded Brussels Sprouts Salad Shooter with Dried Figs and Cranberries (VG)
- *Tomato Soup Shooter with Grilled Cheese (V)

SEAFOOD (more available upon request)

- *Mini Maine Lobster Rolls
- *Seared Tuxedo Tuna Pops with Kimchee, Wasabi, and Sweet Soy
- *Mini Crab Cake Dumplings in a Miso Spoon with Cajun Remoulade
- *Shrimp and Grits Shooter
- *Shrimp and Pork Spring Rolls with a Chili Sauce Drizzle
- *Grilled Shrimp, Pineapple, Mango and Avocado "Cocktail"
- *Grape Leaf-Wrapped Shrimp and Mozzarella with a Lemon Vinaigrette Drizzle
- *Toast point with Roasted Beet Dip, Smoked Salmon, and Watercress
- *Mini Fish Taco Bites with Creamy Salsa Drizzle
- *Tuna Salad Deviled Eggs
- *Trout Dip in Mini Bok Choy
- *Lobster Salad on Mini Bok Choy
- *Low Country Boil Skewer
- *Ginger Ahi Tuna Kabob
- *Mahi Ceviche Shooter with a Plantain Chip
- *Fried Green Tomato with Goat Cheese, Blackened Shrimp, and Five Pepper Jelly

OTHER PROTEINS (more available upon request)

- *Bourbon-glazed pear wrapped in prosciutto
- *Bourbon Bacon Meatballs
- *Duck Bacon and Pesto Arugula Mini Taco
- *Smoked Gouda and Bacon Macaroni and Cheese Bites
- *Hoisin beef Tenderloin on a Wonton Chip with Wasabi Aioli
- *Asparagus wrapped in Prosciutto
- *Applewood Smoked Bacon Wrapped Dates
- *Smoked Gouda and Bacon Mac and Cheese Bites
- *Brown Sugar Bacon Wrapped Pineapples
- *Lamb Lollipops with a Dijon Bourbon Sauce
- *Pork and Vegetable "Dumpling" with Sesame Soy Drizzle
- *Pork Loin and Blackberry Crostini
- *Blackened Chicken Mini Taco with Cilantro Sour Cream and Guacamole
- *Black Pepper Bacon Wrapped Chicken Bites
- *Chicken Salad Bites with Cranberry

Buffets

Buffets (20 person minimum for full setup; 10 person minimum for boxed deliveries)

Back to Basics

\$19 per person, ++

Mixed green salad with tomato and cucumber; Raspberry vinaigrette and ranch dressing; Sante Fe marinated chicken breast with chipotle creme'; Rosemary and garlic roasted Yukon potatoes; Roasted seasonal vegetable medley; Chocolate cake shooters; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

Forks Up!

\$27 per person, ++

Louisiana sunburst salad with mixed greens, port-infused dried cranberries, bleu cheese, roasted almonds, and a Louisiana Tabasco and cinnamon vinaigrette; Hot honey butter chicken; Blackberry and jalapeno-glazed pork loin; Garlic and chive mashed potatoes; Brown butter green beans; Pecan pie "martinis"; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

360 Barbecue

\$26 per person, ++

Cucumber and tomato salad in a red wine vinaigrette; Pulled chicken with Cheerwine ^{MT} barbecue sauce; Pulled pork with peach bourbon barbecue sauce; Smoked gouda, asiago, and parmesan macaroni and cheese; Hickory baked beans; Brown butter green beans; Green apple slaw; Banana cream pie shooter; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

Upstate Local

\$27 per person, ++

Grilled peach salad with candied pecans, goat cheese, and peach vinaigrette; Cheerwine ^{MT} barbecue chicken; Piedmont pork shank with bourbon barbecue glaze; Adluh stone ground grits; Collard greens 360; Blackberry crumble; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

Chef Peter's Premier Buffet

\$36 per person, ++

Hot house greens with Clemson bleu cheese crumbles, candied pecans, roasted tomatoes, and black-pepper bacon wrapped in thinly sliced cucumber and drizzled with raspberry maple vinaigrette; Beef short rib and filet; Spiced rum marmalade-glazed salmon with a shoestring vegetable garnish; Peppered gratin potatoes with chives; Brown butter green beans with red peppers; Flourless chocolate torte; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

BUFFET MENU POLICIES

- Buffets will be double-sided for guest counts to 150
- Two buffet setups are required for guest counts over 150
- Additional labor charges will apply if CHEF360 is required to set tables with glassware, flatware, plates
- Additional labor charges will apply if two buffet setups are required
- CHEF360 Catering will follow venue guidelines for COVID service
- Per DHEC regulations, CHEF360 Catering WILL NOT box up leftover food for guests or hosts
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Buffets

Buffets (20 person minimum for full setup; 10 person minimum for boxed deliveries)

Mediterranean Tour **\$32 per person, ++**

Chopped Mediterranean salad with a Greek vinaigrette; Mediterranean chicken stuffed with ricotta, sun-dried tomatoes, and chives; Grilled steak gyro kabobs with tzatziki cucumber sauce; Courgette- and quinoa-stuffed peppers (VG); Farfalle pasta with spinach, mushrooms, and caramelized onions; Zucchini crudité with mint and marinated feta; Lemon bars with a blueberry puree; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

Latin Flair **\$27 per person, ++**

Mexican chopped salad with a spiced honey papaya dressing; Arroz con Pollo (chicken); Birria de Res (beef); Cuban black beans; Mexican street corn; Spanish red rice; Tomato salsa, 3-cheese queso, and salsa verde with tri-colored chips; Tres leches; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

Land of Grace **\$29 per person, ++**

Guasacaca (onions, bell peppers, eggplants, cilantro, zucchini, olives, avocados are mixed and sautéed with hot sauce); Pasticho Venezolano (creamy Venezuelan-Style Lasagna); Pabellon Criollo (black beans and rice with slow-cooked flank steak and plantains); Venezuelan chimichurri drizzled Potatoes; Venezuelan eggplant with green Beans (eggplant, olive oil, chopped garlic, shiitake mushrooms, green beans, tomatoes, salt, ground pepper, cilantro leaves and fresh parsley leaves); Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

Asian Inspiration **\$28 per person, ++**

Baby Bok choy salad with shaved green onion, pickled ginger, and a mandarin sesame vinaigrette; Thaicon lo Mein with orange sesame chicken, pea shoots, shaved water chestnuts, and a dim sum teriyaki glaze; Peppered Shrimp over lemon basmati rice; Mu Shu pork fried rice with candied ginger; Vietnamese vegetable stir fry with bean sprouts and a sweet soy sauce; Coconut Rice Pudding cups with shaved fried banana; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

Coastal Cuisine **\$30 per person, ++**

Mint julep cucumber salad; Black-eyed pea salad; Lowcountry Boil with new potatoes, Kielbasa sausage, corn on the cob, jumbo shrimp; Dirty rice; Granny smith apple cabbage slaw; Bourbon banana pudding; Sweet corn hush puppies; Sweet tea, unsweet tea, infused water.

Taste of Italy **\$28 per person, ++**

Panzanella; Italian wedding soup; Beef Brachiole with prosciutto and Parmesan; Italian roasted potatoes; Italian creamed greens with pancetta; Cacio e pepe Brussels sprouts; Limoncello creme brulee; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

French Twist **\$39 per person, ++**

Nicoise Salad with harvest greens, haricot vert, chopped egg, house cured olives, sliced tomato, and brunoise cucumber with a fresh thyme, garlic, and a champagne vinaigrette; Beef Bourguignon; Coq au Vin; Ratatouille with vine ripened tomatoes, eggplant, and garlic with basil and a red wine sauce (V); Potato dauphinoise; Provencal vegetables; Eclairs; Dinner rolls and butter; Sweet tea, unsweet tea, infused water.

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Plated Meals

Plated Meals (50 person minimum; Entrees served with a salad, two sides, and dessert)

Salad Options (Pick One - Each Guest will be served the same salad)

Mixed Green Salad with Dill Ranch Dressing ~ Louisiana Sunburst Salad ~ Grilled Peach Salad with goat cheese, candied pecans, a grilled peach, and a peach vinaigrette (Seasonal) ~ Spinach Salad with feta cheese, candied pecans, sun-dried tomatoes, and raspberry vinaigrette ~ Clemson Bleu wedge salad ~ Tuscan Salad with spring mix, dried fruit, spiced pecans, and a lemon herb vinaigrette ~ Farm-stand Harvest Salad with Roma tomatoes, pickled red onions, shaved cucumber, and herbed chevre with a blueberry and white balsamic vinaigrette

Entree Options (price includes salad, entree, 2 sides)

- *6oz Filet with a Red Wine Demi-glaze \$45 per person, ++
- *Peach Bourbon Glazed Pork Shanks (3) \$36 per person, ++
- *Roasted Chicken with Baby Spinach \$30 per person, ++
and Asparagus with Goat Cheese Mornay Sauce
- *Blackened Mahi with Brown Butter \$35 per person, ++
- *Quinoa crusted salmon with spicy orange miso sauce \$36 per person, ++
- *Black and Blue Pan Seared Duck Breast \$34 per person, ++
with a blackberry and blueberry compote
- *Lowcountry crab cake and Cajun remoulade \$40 per person, ++
- *Sante Fe marinated chicken with Chipotle Cream \$30 per person, ++
- *Pecan chicken with cranberry and apple relish \$32 per person, ++
- *Creamy chickpea curry (V) \$25 per person, ++
- *Roasted cauliflower steaks topped with roasted cherry tomatoes, sliced green olives and feta cheese (V) \$25 per person, ++
- *Spaghetti and Eggplant "Meatballs" \$26 per person, ++
- *Ravioli with roasted eggplant, tomatoes, and capers \$26 per person, ++
- *Mushroom Tacos with charred corn salsa \$24 per person, ++
- *Grilled tofu with a ginger-cilantro sauce \$25 per person, ++

Vegetable Options (Pick One - Each Guest will be served the same Vegetable)

- *Tri-colored Carrots
- *Wilted Spinach
- *Wilted Kale
- *Sautéed Spinach and Tomato
- *Seasonal Vegetable Medley
- *Parmesan-Encrusted Asparagus
- *Roasted Asparagus with Balsamic Glaze
- *Roasted Beet Medley with Pears, Quinoa, and Microgreens

Starch Options (Pick One - Each Guest will be served the same Starch)

- *Smoked Gouda and Cheddar Mashed Potatoes
- *Shaved Parmesan Risotto
- *Sea Salt and Truffle Oil Roasted Potatoes
- *Three-Cheese Macaroni and Cheese
- *Scalloped Potatoes
- *Roasted Purple Potatoes with Cilantro and Garlic
- *Greek Lemon Potatoes
- *Wild Herbed Rice
- *Saffron Bleu Cheese Rice

CHEF360 Wedding Reception

Wedding Reception Stations Menu \$38 per person, ++ (25 person minimum)

Cocktail Hour (Butler Passed)

*Halved Roasted Brussels Sprouts with Bacon Jam

*Duck Confit Wonton with Wasabi Aioli

*Brie and Pear Wrapped in Prosciutto

Reception Stations

Salad Station

Spinach Salad with sun-dried tomatoes, candied pecans, feta cheese, and raspberry vinaigrette

Classic Caesar Salad

Tuscan Salad with spring mix, dried fruit, spiced pecans, and a lemon herb vinaigrette

Carving Station

Roasted Ale Angus Beef Tenderloin Filet with Wasabi Aioli, Whole Grain Mustard, Horseradish Creme Fraiche, Onion Jam, and Euro Rolls (requires an attendant)

Live Smashed Potato "Hibachi" Bar

Whole Yukon potatoes with toppings options of Applewood Smoked Bacon, Diced Roma Tomatoes, Sauteed Peppers and Onions, Bleu Cheese, Smoked Gouda Cheese, and Lowcountry Gravy (requires attendant)

Afterburner (served the last hour of your event)

Award Winning Grilled Donut Sandwich Station

Cuban Sandwich, Pepperoni Pizza, Apple, and Brie (requires attendant)

Beverages

*Sweet tea, unsweet tea, infused water

STATION MENU POLICIES

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Action Stations

Dinner Action Stations

Risotto Station
Pasta Bar
Mashed Potato Bar
Live Smashed Potato Bar Asian
Hibachi Bar
360 Shrimp & Grits
Street Taco Bar
Slider Bar
Soup & Grilled Cheese Station
Quesadilla Bar
Mini Pizza Station
Sushi Station (pre-rolled)
Lettuce Wrap and Bao Bun Bar
Rustic Bread Bowl and Artisan Dips

"AfterBurner" Action Stations

Grilled Donut Sandwich Station
Soup and Grilled Cheese Shooter Bar
Milk and Cookie Shots
Bacon Bar
Game Day
Grazing Table
S'mores Bar
Slider Bar
Apple Dipping Station
Mad Scientist Ice Cream Bar
(minimum 50 guests)
Lolliwaffle Station

STATION MENU POLICIES

- All stations require an attendant unless otherwise noted on contract
- Guest counts of more than 150 guests will require double stations and double attendants
- Station menus DO NOT use regular dinner plates; each station has smaller plates and flatware
- Even if a venue provides China or flatware, CHEF360 Catering will NOT reduce the equipment fee due to the number of plates and forks needed for stations
- Additional labor charges will apply if two station setups are required

Dessert

Minis. Masons. & Shooters

Tiramisu Shooters
Red Velvet Cake Shooter
Pumpkin Mousse Shooter with Whipped Cream
Apple Pie Shooter
Chocolate Mousse Shooter
Divinity Chocolate Fudge Shooters
Moonshine Banana Cream Pie Shooter
Key Lime Pie Shooter
Coconut Layer Cake Shooter
Banana Pie Mason
Blackberry Cobbler Mason
Cherry Yum Mason Brownie
Smore Mason Pecan Pie &
Bacon Mason
Lemon Blueberry Cheesecake Martini
Mini Flourless Chocolate Cake

Mini Bundt Cakes
Mini Pecan Tarts
Mini Blood Orange Cannoli
Boozy Doughnut Holes with Kahlua
Gourmet S'mores
Cotton Candy
Cookie Dough Station
Cookies and Milk Shooters
Mad Scientist Ice Cream Station
Monster Dessert Nachos
Lemon Bars with Raspberry Drizzle
Watermelon Sundae with Yogurt, Honey, and Granola
Crème Brulee
Fried Cheesecake Bites with Cinnamon Sugar
Cobbler Display 360

Meet our Team



CHEF PETER COLLINS

Owner, Executive Chef

Favorite Food: QT Pizza

Favorite Color: All the colors in the 8,000 rugs he owns

Favorite Expression: DFIU

Most Prized Possession: All the things. All. The. Things.

Vows to: Never take a road trip longer than 2 hours

Core Career Beliefs: Hospitality and customer service

kadams@chef360catering.com



KIMBERLY ADAMS

Title: General Manager

Favorite Food: Sweet tea

Hobbies: True crime, disappearing for a weekend

Collects: All the high heels

Favorite People: Grandkids

Core Career Beliefs: It's always about the client

bailey@chef360catering.com



CHEF BAILEY KIMPTON

Title: Executive Sous Chef

Favorite Hobby: Asking Kimberly questions

Hobbies: Whatever his new wife tells him he enjoys

Favorite Events: CHEF360 Tailgates at Clemson

Core Career Beliefs: I won't FIU

sonya@chef360catering.com



SONYA KRAMER

Title: Senior Event Manager

Best at: Telling family stories that you'll swear must be lies

Hobbies: Cricuit Master

Expertise: Cakes, cookies, sweets; if your wedding cake is bad, she may cry.

Core Career Belief: The setup MUST BE BEAUTIFUL

Day-of Coordination



With over 30 years in the hospitality industry, including everything from waiting tables to event sales to wedding coordination, our General Manager Kimberly Adams is also the owner of Girl Friday Event Coordination. Not only will CHEF360 Catering provide you with an amazing menu and execution, but we now offer in-house day-of wedding coordination!

Email Kimberly at kadams@chef360catering.com or call at 864.525.7666 today!

