

~~ALWAYS~~ NEVER PLAY
WITH YOUR FOOD!





Welcome to CHEF360 Catering . . .

When you step into the world of CHEF360 Catering, playing with your food allowed is not only allowed, it is encouraged! Play with your menu, play with your palate, play with your expectations. Yes, CHEF360 Catering can cater, provide event staff, and help you plan your perfect event. What sets CHEF360 apart from others, in addition to amazing food and menus, is the ease of working with a team focused on you, your tastes, and your wishes.

When owner and Executive Chef Peter Collins envisioned CHEF360 Catering, his concept was “anything is doable, except the norm”. Creating spectacular menus that appeal to everyone is easy; adding the special taste twists that take those menus beyond the expected is Chef Peter’s calling and making the entire journey nonstop fun is Chef Peter’s gift.

The Chef of CHEF360 Catering is Chef Peter Collins of Greenville, South Carolina. Chef is high energy and high spirited and has a head full of ideas. With a culinary degree from Johnson & Wales University and a lengthy career in the hotel industry in both catering and convention services management roles, Chef Peter brings a wealth of knowledge to the table. He has won several awards throughout the years, such as a HyProformance Award in Sales & Catering as well as an award at The Chocolate Affair for his culinary creativity with his “Fruffles”. His most prized award is the one he gets each time he meets a new “friend in food”! In business now for just over 10 years as CHEF360 Catering, Chef Peter has a fan club that just keeps growing.

CHEF360 Catering focuses on YOU and making YOUR event all about YOUR vision. We will help you filter out all of the “noise” and make it possible for you to bring your vision to life.



Frequently Asked Questions (These are important, so you really should read them!)

- 1. Why CHEF360 Catering?** One word? Food. When you select CHEF360 Catering, everything about your event will be about you and your wants, expectations, and ideas. Our quality is exceptional, our staff is professional, and our quality 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 of the bases, from food drop-offs to full event execution and stylizing.
- 3. Do you offer day-of coordination?** Yes. For a fee of \$850.00, we have an in-house day-of coordinator.
- 4. What is KS360?** KS360 is our in-house kitchen studio. We also have a Media Room where we can host birthday parties, holiday events, seminars, and meetings. Chef Peter Collins hosts cooking classes, In-Flight dinners, Team Builders, Culinary Events, and more!
- 5. Can CHEF360 Catering cater at any location?** Yes. There may be additional delivery/mileage charges for certain destinations, but CHEF360 Catering has the ability to cater at many different venues.
- 6. Can I have a wedding reception for 150 guests catered by CHEF360 if my food budget is \$3000?** Probably not. CHEF360 Catering sets very high standards for food quality, service, and style. It is very important to us that you and your guests are able to experience our highest level of culinary performance.
- 7. Do I get a tasting?** After you have signed a contract and paid your deposit with CHEF360 Catering, we will have a tasting of your menu selection. This will be done about two months before your event. Only one complimentary menu tasting for up to 4 guests is included.
- 8. 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.
- 9. 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 Sales Manager. Even when paying by cash or check, CHEF360 Catering must have a credit card/debit card on file.
- 10. When is the balance payment due?** 90 days before the event date, half of the remaining balance is due. This amount is also nonrefundable. For social events, ten (10) days before the event date, the final balance is due. For corporate events, five (5) days before the event date, the final payment is due. 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.

- 11. What does “based on consumption” mean?** For events in which beverages are provided by CHEF360 Catering, the amount listed on the contract is strictly an estimate. At the end of the event, a final tally of beverages actually consumed will be computed. If this amount is over the estimated amount, a final invoice will be generated and sent to the client. The balance will be charged to the credit card on file unless the client instructs otherwise. Payment of this invoice is due within three (3) business days after the event date.
- 12. What happens if my event runs past the scheduled end time?** An hourly rate of \$200 per hour will be assessed for each hour past the 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.
- 13. When do you need a final count and payment?** For social events, we require a guaranteed number ten (10) business days in advance of the event date. For corporate events, we require a guaranteed number five (5) business days in advance. This is the MINIMUM number of guests for which you will be charged. These dates are also when the final balance payment is due.
- 14. What forms of payment do you accept?** We accept all major credit cards, checks, and cash. **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.
- 15. 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.
- 16. What is *force majeure*?** It is agreed that 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.
- 17. 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, parts/pieces of cake construction that are due back to the owner of such, and does not provide to-go items for cakes.
- 18. What is the attendant fee?** This fee is charged for any “action” stations in your menu.
- 19. 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.



- 20. What is the setup/break down charge?** This fee is for the staff required to prepare, setup, and break down of your event within the contracted venue's guidelines.
- 21. What does the equipment rental charge include?** This fee includes food tables, standard black linens for food tables, all service utensils, food service dishes (i.e. chafing dishes) and china or disposables, flatware, stemware or high-quality disposables.
- 22. Do you provide bar service?** We provide bar service for our in-house KS360 events, but for off-site catering we do not provide alcohol. We can provide bartenders to work your bar, and we can also recommend a mobile bartending company for you. You can also visit www.chef360catering.com and view a list of all of our recommended vendors.
- 23. 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 a banquet captain 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.
- 24. What can I expect to spend on catering from CHEF360 Catering for an event with 150 guests?** While it is hard to answer this question due to variable such as menu selection, linens, rentals, etc., you can estimate between \$4,000.00 and \$8,000.00 for this type of event. Again, this is only an estimate.
- 25. How long will food be served?**
The standard time for food service is 2 hours. CHEF360 Catering staff will be at your event from start to finish, and once food consumption has slowed, we will not replenish food items. We will remove empty chafers/platters and make sure your food tables are neat. We will NEVER break down tables during your event.
- 26. Can we pack up leftover food?**
At the beginning of a wedding reception, we will box up food for the bride and groom and safely store the food until the bride's and groom's exit. Due to DHEC regulations and liability pertaining to food temperatures and food handling beyond our control, we cannot pack up leftover food at the end of an event. After many years in the industry, we are very experienced and work very hard to prevent food waste and potential food hazards.
- 27. How long is a typical event?**
4 hours.
- 28. Why do you recommend not doing a per piece menu for my reception?**
You run a very big risk of running out of food if you opt to do a per piece menu or actually paying for more food than you need. With a per piece menu, once the food is gone, there is no way to replenish it. Many times, this type of menu for a reception or large event can cost you more in the long run.



"What came first? The chicken or the CHEF?"



Breakfast Buffets

(Minimum of 20 Guests for Off Site; Priced Per Person ++)

Early Bird Continental 360 \$8

Breakfast Pastries and Breakfast Breads ~ Jams, Preserves, and Butter ~ Fresh Fruit Salad with Mint ~
Pitchers of Fruit Juices ~ Coffee, Creamers, and Sweeteners

CHEF360 Chic \$10

Yogurt Parfait Bar with Berries and Granola ~ Belgian Waffles **OR** Buttermilk Pancakes with Maple Syrup
~ CHEF360 Farm Stand Egg Frittata with Mushroom, Peppers, and Spinach ~ Pitchers of Fruit Juices ~
Coffee, Creamers, and Sweeteners

Right at Home \$12

Scrambled Eggs ~ Cheesy Grits ~ Choice of Applewood Smoked Bacon **OR** Sausage Links ~ Buttermilk
Biscuits with Gravy, Butter, and Jelly ~ Assorted Mini Muffins or Breakfast Breads ~ Pitchers of Fruit
Juices ~ Coffee, Creamers, and Sweeteners

Complete 360 \$17

Breakfast Pastries and Breads ~ Fruit and Berry Display ~ Scrambled Eggs with 360 Toppings ~ Choice of
Applewood Smoked Bacon **OR** Sausage Links ~ Cheesy Grits **OR** 360 Hash browns ~ Pitchers of Fruit
Juices ~ Coffee, Creamers, and Sweeteners

Breakfast Add-Ons

- Soda \$2 (each)
- Bottled Spring Water \$3 (each)
- Bottled Branded Juices \$3 (each)
- Croissants with Sausage and Cheese **OR** Egg and Cheese \$3 (each)
- Attendant Manned Pancake Bar \$6 (each)
- Attendant Manned Omelet Bar \$8 (each)



"Making friends in food is part of our every move."



Breakfast Stations

(Minimum of 25 Guests for Off Site; Requires Attendant; Priced Per Person ++)

Stone-Ground Grits Station \$10

Hot Creamed Southern Grits with Ham, Pepper Gravy, Collard Greens, Salted Butter, Cracked Black Pepper, Wilted Vidalia Onion, Cheddar Cheese, Blue Cheese, Spring Onions, Bacon Bits, Sausage Crumbles

360 Benedict Station \$8

Farm Stand Poached Eggs, Toast Points, Cajun Remoulade, Candied Bacon, and Field Greens

Twisted French Toast Station \$9

Pound Cake French Toast, Goat Cheese, Fresh Berries, Cocoa Whipped Cream, and Assorted Maple Syrups

Omelet Station \$12

Farm Stand Free Range Eggs, Shredded Cheddar Cheese, Brie, Bleu Cheese, Sun Dried Tomatoes, Diced Green Peppers, Fresh Spinach, Mushrooms, Candied Bacon, Spring Onions, Salted Butter, Cracked Black Pepper

Meeting Breaks

All Day Beverage Service

Regular and Decaffeinated Coffee	\$18/gallon
Sweetened and Unsweetened Tea	\$15/gallon
Bottled Water	\$3/each
Coke Products	\$2/each

Snacks and Breaks

Assorted Fruit/Granola Bars	\$24/dozen
Stadium Snacks (chips, nuts, etc.)	\$2/pp
Hot Pretzels	\$22/dozen
Fresh Baked Cookies	\$18/dozen

130 Johns Road, Suite C, Greer, SC 29650 – 864-242-5578 – kadams@chef360catering.com – www.chef360catering.com

Menus also available online as well as a complete list of recommended vendors



"To cook is human. To CHEF360 is divine."



Plated Lunch Options

(For more than 25 Guests or Off-Site Events, Lunches Must be Pre-Ordered; Priced Per Person ++)

Salad Course

Spinach Salad with Sun-Dried Tomatoes, Feta Cheese, Candied Pecans, and Raspberry Vinaigrette

Entrée Course

4oz Beef Filet with Forest Mushroom and Short Rib Ragout \$22

Served with bacon mashed potatoes and grilled summer squash

Mango Chutney and Pesto Cous Cous Stuffed Chicken Breast \$17

Served with a Dijon and Goat Cheese Quinoa cake and Honey Glazed Carrots

Shrimp Scampi \$19

With Sautéed Vegetables, Pistachio Butter and Toast Points

Grilled Eggplant Napoleon \$15

Served with a Shitake and Pecorino Risotto and Sundried Tomato Ratatouille

360 Buffalo Turkey Reuben \$14

Served with a House made Red Onion and Kale Slaw and a Wasabi Pretzel Finish

Dessert Course

Lemon Blueberry Cheesecake

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"Catering that Turns Entertaining into an Art Form"



Cocktail Reception Menus

Price is Per Person ++

CHEF45 – Simplistic and Spectacular \$16

~ Roasted Red Pepper Hummus in cucumber cups with marinated feta ~ Handmade Thai Spring Rolls ~ Peach and Herbed Goat Cheese Crostini with a white balsamic basil chiffonade ~ Smoked Bacon Wrapped Dates

CHEF90 – Substance and Style \$20

~ Chicken (Salad) and Waffles 360 ~ Wedge Bacon Parmesan Salad Crostini ~ Southern Style Crab Dumplings with a Cajun Remoulade ~ Chipotle Shrimp on a mini corn cake with crème fraiche and chives ~ Pancetta Crisps and Goat Cheese atop Bartlett Pear Slices ~ Hoisin Beef Tenderloin and Lemongrass on a Wonton Chip

CHEF180 – Superbly Satisfying \$25

~ Antipasto and Bruschetta Station ~ Deviled Eggs 360 (Crab Avocado, Prosciutto, Southern Traditional) ~ Southwestern BBQ Chicken in a Corn Cup with Fuji Apple Pico de Gallo ~ Tropical Fruit Skewers with a Cuban Molasses Drizzle ~ Bourbon Smoked Salmon Crostini with Lemon and Herbed Crème Fraiche ~ Asparagus wrapped in Prosciutto

CHEF360 – The Full Circle \$30

~ 360 Tuna Pops of seared Ahi tuna with kimchee wrapped in cucumber "paper" served on a skewer ~ Duck Bacon and Pesto Arugula Crostini ~ House brined Chicken Caprese Napoleons with house brined Chicken topped with concasse tomato, herbed mozzarella, and finished with a raspberry balsamic reduction served on garlic crostinis ~ Chipotle Shrimp on a mini corn cake with crème fraiche and chives ~ Asian Stir Fry with Lo Mein, Rice Noodles, Squash, Broccoli, Tomato, Water Chestnuts, Bamboo Shoots, and Assorted Asian Sauces (requires attendant) ~ Carved Charcuterie Station with Prosciutto, Smoked Turkey Breast, Beef Salami, Capicola, Parmesan, and Smoked Gouda (requires attendant)

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"You can ALWAYS kiss the Chef!"



Themed Buffet Menus

(Minimum of 25 Guests for Off Site; Priced Per Person++)

Back to Basics \$16

Mixed Green Salad with Tomato and Cucumber and Raspberry Walnut Vinaigrette, Ranch and Peach Caesar Dressing ~ Greek Marinated Grilled Chicken Breast ~ Rosemary and Garlic Roasted Baby Bliss Potatoes ~ Roasted Vegetable Medley ~ Fruit Cobbler 360

Forks Up! \$20

Mixed Green Salad with Tomato, Cucumber, and Parmesan Cheese and Raspberry Walnut Vinaigrette, Ranch and Peach Caesar Dressing ~ Mango Chutney and Pesto Cous Cous stuffed Chicken Breast ~ Cashew Crusted Pork Cutlets with a Red Currant Demi-Glace ~ Roasted Baby Bliss Potatoes with Truffle Oil and Sea Salt ~ Wood-Fired Vegetable Medley ~ Fruit Cobbler 360

Viva la Roma \$25

Antipasti Salad on Seasonal Greens with Concasse Tomatoes, Shaved Genoa Salami, Marinated Artichoke Hearts, Feta Cheese, and a Balsamic Vinaigrette ~ Three Cheese Spinach Alfredo Lasagna ~ Chicken Roulade with Parmesan Cheese and Sage in a Chardonnay Cream Sauce ~ Pan seared fingerling potatoes with rosemary, garlic, and shallots ~ Primavera Vegetables with Roasted Garlic Butter and Fresh Herbs ~ Vanilla Bean Espresso Panna Cotta

"Lettuce" Entertain You \$21

Farm stand Harvest Salad with Roma Tomatoes, Pickled Red Onions, Shaved Cucumber, and Herbed Chevre with a Blueberry and White Balsamic Vinaigrette ~ Eggplant Rollatini stuffed with Ricotta cheese, Baby Spinach, and Asparagus Tips topped with 360 Pink Vodka Sauce ~ Grilled Mushroom and Tofu Napoleons with Alfalfa Sprouts, Candied Pecans, and Sun-dried Tomatoes with a Rosemary Buerre Blanc ~ Summer Squash and Black Bean Cakes with a Roasted Corn Relish ~ Quinoa and Chickpea Lettuce Wraps with a Ginger Sesame Glaze ~ Crème Brulee Cheesecake



"CHEF is a FORK letter word"



Themed Buffet Menus

(Minimum of 25 Guests for Off Site; Priced Per Person ++)

360 Ole'! \$22

Mexican Chop Salad with a Spiced Honey Papaya Dressing ~ Tomato Salsa with Cucumber and Corn "Chips" ~ Flour, Corn, and Jicama Tortillas ~ Spiced and Shredded Chicken and Pork ~ Refried Beans and Rice ~ Monterey Jack Queso ~ Sour Cream, Guacamole, Grilled Corn and Avocado, Shredded Lettuce, Jalapeno Peppers ~ Caramel Churros and Fresh Berries

Chef Peter's Premier Buffet \$34

Spring Mix with Bleu Cheese Crumbles, Candied Pecans, Roasted Tomatoes, and Black Pepper Bacon wrapped in thinly sliced Cucumber, drizzled with Raspberry Maple Vinaigrette ~ Beef Short Rib and Filet ~ Blood Orange-Glazed Salmon with a shoestring Vegetable Garnish ~ Peppered Goat Cheese and Leek au Gratin Potato ~ Wood-Fired Vegetable Medley ~ Brownie and Blondie Kabobs

A 360 Barbecue \$24

Cucumber and Tomato Salad in a Red Wine Vinaigrette ~ Thomas Creek Beer Pulled Chicken with a Lexington barbecue sauce ~ Root Beer Bourbon Pulled Pork ~ Smoked Gouda, Asiago, and Parmesan Macaroni and Cheese ~ Hickory Baked Beans with Applewood Smoked Bacon ~ Bacon Jalapeno Glazed Green Beans ~ Banana Cream Pie Shooter with a Vanilla Wafer Crust

Marley's Jammin' Buffet \$28

Salmon Caesar Salad ~ Shrimp Tacos with Toppings ~ Jamaican Jerk Chicken Chicken Breast ~ Coconut Rice ~ Wood-Fired Vegetable Medley ~ Caribbean Spiced Sweet Potatoes ~ Key Lime Pie Shooters ~ Coconut Layer Cake Shooters

Other Themes Available

Guten Tag!

Wok and Roll

à la française

Lei it on

Low Country Boil

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Menus also available online as well as a complete list of recommended vendors



"You Bring the Guests, We'll Do the Rest"



Plated Dinner Options*

*For Off-Site dinners, selections must be pre-ordered. Guest counts above 50 must choose a dual entrée. All beef entrees will be prepared to medium temperature.

Salad Course

Spinach Salad with Sun-Dried Tomatoes, Feta Cheese, Candied Pecans, and Raspberry Vinaigrette

Entrée Course

7oz Filet with Guinness Demi-Glace \$36

Served with cheddar and smoked Gouda mashed potatoes and a season vegetable bouquet

Add "Oscar" \$3

Add Bleu Cheese \$2

Add Mushrooms, Onions \$2

Chicken Roulade with Baby Spinach and Asparagus \$29

With a smoked tomato and bleu cheese Mornay sauce served with roasted garlic, Italian herbs, and shaved parmesan risotto and white wine sautéed broccolini

6oz Gulf-Raised Blood Orange-Glazed Salmon Filet \$32

With Roasted baby bliss potatoes with truffle oil, saffron bleu cheese rice, sautéed haricot vert-toasted almonds with roasted red peppers and caramelized onions

Eggplant and Mushroom "Scallops" \$23

With Lemon Buerre Blanc and Baby Spinach and Asparagus

Dessert Course

Choice of White Chocolate and Toffee Crème Brulee

Dual Entrée Dinner Options

4oz Filet with Guinness Demi-Glace and Chicken Roulade with Baby Spinach and Asparagus \$42

4oz Filet with a Guinness Demi-Glace and 4oz Blood Orange-Glazed Salmon Filet \$46

Chicken Roulade with Baby Spinach and Asparagus and 4oz Blood Orange-Glazed Salmon Filet \$44

Eggplant and Mushroom "Scallops" and Wild Rice Dolmades 360 \$32



"Good Food, Good Mood"



A La Carte Menus

Create Your Own Menu from the Hors D'oeuvres Listed Below (price varies with menu selection)

**Not recommended for weddings or holiday parties*

**CHEF360 Catering is not responsible if the food ordered is depleted before the event is over*

- *Goat Cheese and Pear Salsa Crostini
- *Salmon Tacos with Thai Basil and Pickled Red Onion Slaw
- *Carolina Mac and Cheese Bites
- *Southwestern BBQ Chicken in a Corn Cup with Fuji Apple Pico de Gallo
- *Caprese Skewers
- *Deviled Eggs – Crab Avocado, Prosciutto, Traditional Southern
- *Chicken (Salad) and Waffles 360
- *Roasted Red Pepper Hummus in Cucumber Cups with Feta Cheese and Olive Tapenade
- *Watermelon and Feta "Soup" Shooters
- *Mini Crepe Roulade
- *Chicken Caesar Jicama Tacos
- *Wedge Salad Crostini or Bloody Mary Crostini
- *Fig Jam and Herbed Goat Cheese on Herb Grilled Pita
- *Fried Goat Cheese with Honey and Black Peppercorn (may not be allowed at certain venues)
- *Lamb Bacon Taco with Pickled Relish
- *Pancetta Crisps with Goat Cheese and Pear
- *Soppresata Caprese with Stuffed Olives and Cilantro
- *Brie Bites with Hibiscus Sugar
- *Duck Wings with an Orange Malt Mint Sauce
- *Fresh Fruit Skewers with a Mint and Honey Drizzle
- *Canape of Crab and Avocado
- *Lamb Lollipops with a Dijon Bourbon Sauce
- *Asparagus Wrapped in Prosciutto
- *Smoked Salmon Crostini with Citrus and Herbed Cream Cheese
- *Seared Tuxedo Tuna Pops with Wasabi and Sweet Soy
- *Shrimp and Grits Shooters
- *Roasted Mini Eggplant with Tomato, Cucumber, Green Onions, and a Korean BBQ Sauce
- *Mini Crab Cake Dumplings
- *Chipotle Shrimp on a mini Corn Cake with Crème Fraiche and Chives
- *Beef Tartare with Capers and Gouda Cheese on a Toast Point
- *"Un-Sliders" – Krispy Kreme Doughnuts with a Rum Pineapple Filling
- *Black Bean and Quinoa Dumplings with Kimchee Sauce
- *Pretzel Cheese Balls
- *Bacon-Wrapped Potato Bites
- *Pork Wings with a Bourbon Glaze
- *S'More Brownie Bites



"Does Your Table Believe in Love at First Sight?"



A CHEF360 Wedding Reception \$36

- *Antipasti Display
- *Chicken (Salad) and Waffles 360
- *Brie Bites with Hibiscus Sugar
- *Pancetta Crisps with Goat Cheese and Pear

Salad Station with Spinach Salad with feta cheese, candied pecans, sundried tomatoes, and raspberry vinaigrette; Classic Caesar Salad; Antipasti Display with Balsamic grilled garden vegetables, roasted red peppers, marinated artichoke hearts, Parma prosciutto, smoky cappicola, fresh mozzarella, brie, French baguettes and assorted crackers

Roast Filet of Beef Carving Station with Roasted Guinness Ale Angus Beef Tenderloin, Euro Rolls, Wasabi Aioli, Dijon Mustard, Horseradish Crème Fraiche, and Onion Jam (requires attendant)

OR

Pasta Station with shrimp, grilled chicken, Applewood smoked bacon, cavatappi and rigatoni pasta, marinara sauce, three-cheese alfredo sauce, Roma tomatoes, artichoke hearts, sliced field mushrooms, roasted garlic, fresh herbs, shaved parmesan, and Pecorino Romano (requires attendant)

AND

Shrimp and Grits Station with stone ground grits (requires attendant)



"Keep it Simple"



All-Inclusive Wedding Buffets (Up to 100 Guests)

We know that deciding on a menu, figuring out budgets, and lining up all of your vendors can be overwhelming! We have taken out the stress with our NEW inclusive buffet options!

Just Right \$35 per person, inclusive*

Cocktail Hour: Pancetta Crisps with Goat Cheese and Pear

Dinner: Mixed Green Salad with Cucumbers, Tomatoes, and Smoked Cheddar with Raspberry Vinaigrette and Peach Caesar Dressing ~ Grilled Chicken Picatta – Fire Roasted Pork Loin with Apple Dijon ~ Rosemary and Garlic Roasted Baby Bliss Potatoes ~ Roasted Vegetable Medley ~ Sweet Tea ~ Water

Just Right, Plus Some \$45 per person, inclusive*

Cocktail Hour: Prosciutto Wrapped Asparagus ~ Hoisin Beef with Lemongrass on a Wonton Chip ~ Roasted Red Pepper Hummus in a Cucumber Cup

Dinner: Spinach Salad with Sun-Dried Tomatoes, Candied Pecans, Feta Cheese, and Raspberry Vinaigrette Dressing ~ Chicken Roulade with Spinach and Feta Cheese ~ Hunters Pork Loin with a Roasted Onion and Sweet Pepper Demi-Glace ~ Garlic and Chive Smashed Potatoes with Bleu Cheese, Parmesan Cheese, and Bacon Bits on the side ~ Roasted Vegetable Medley

***Inclusive price includes tax, service charge, setup and breakdown, china or high-quality disposable plates, cake plates, flatware, non-alcoholic glassware, food tables, food table linens (black) and all culinary equipment**

Absolutely no changes, substitutions, or alterations allowed on the inclusive menus

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"You Bring the Guests . . . We'll Do the Rest!"



One Step Further . . .

Action stations are great complements to your menu selection! All stations require an attendant. Priced Per Person ++

Pasta Bar \$10

Cavatappi and Rigatoni pasta, marinara sauce and three-cheese Alfredo sauce, grilled chicken, Applewood smoked bacon, Roma tomatoes, artichoke hearts, sliced crimini mushrooms, roasted garlic, fresh herbs, shaved parmesan, and Pecorino Romano

Mashed and Smashed Potato Bar \$8

Smashed potatoes and whipped maple sweet potatoes, Applewood smoked bacon, crumbled bleu cheese, herbed sour cream, shredded cheddar, crumbled goat cheese, scallions, toasted pecans, brown sugar, candied bacon, and dried cherries.

Grilled Donut Sandwich Station \$12

Grilled donut sandwiches – apple and baked Brie, Cuban sandwich, and pepperoni and mozzarella

360 Grits Station \$10

Stone ground grits, grilled shrimp, Applewood smoked bacon, diced Roma tomatoes, sautéed peppers and onions, herbed bleu cheese, smoked gouda, and Low country gravy

Antipasti and Bruschetta Station \$11 (no attendant needed)

Balsamic grilled garden vegetables, house smoked meats, roasted red peppers, marinated artichoke hearts, Parma prosciutto, smoky cappicola, bacon wrapped olives, fresh mozzarella, brie, French baguettes and assorted crackers

Shrimp and Grits Station \$12

Stone ground grits with shrimp, sautéed peppers and onions, and Low country gravy

Other Stations Available: Taco Bar, Carved Charcuterie Station, Carving Station (Beef, Pork or Turkey)

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"Rock the Food!"



CHEF360 After Burner

Need a late night snack? Want guests to refuel after an evening of celebration? These 360 stations are the perfect choice! Priced Per Person ++ (**price may reduced if station is added on to complete menu**)

Brownie S'Mores and Skewers \$5

With assorted toppings

Breakfast for Dinner \$9

Mini Pancakes and Waffles with assorted toppings

Slide on Home \$10

Pulled Pork BBQ Sliders with grilled peaches, Beef Sliders with lettuce, tomato, and a Dijon mayo, and Chicken Sliders with a dill ranch sauce

Pounding the Pavement \$7

Grilled Butter Pound Cake with a smorgasbord of toppings

Milk Shots \$4

Homemade assorted cookies atop shot glasses of milk

Korean BBQ Chicken Taco Station \$9

With assorted toppings

DIY Caramel Apple Bar \$8

Assorted varieties of sliced apples with toppings such as apple s'more, toffee and caramel, coconut and chocolate, white chocolate truffle, and apple pie

PB & Yay \$6

A twist on the classic peanut butter and jelly with PB&J sushi rolls, assorted jellies, and assorted sauces

Mad Scientist Ice Cream Bar \$6 (minimum 50 guests)

On-Site Liquid Nitrogen Ice Cream (French vanilla, Dutch chocolate, Strawberry) or Sorbet (Orange, Cranberry, Pineapple, Lemon) with macerated berries, whipped cream, pecans, chocolate sauce, salted caramel, and chocolate chips



"Our Oven Light is Always ON!"



Wait, There's More!

CHEF360 In-Flight Dinners (2-3 hours; Minimum of 8 Guests, Maximum of 20)

Weekday In-Flight Dinner (M-Th) - \$70pp ++ Weekend In-Flight Dinner (F-Su) - \$85pp ++

Step 1: Choose your Destination Flight Date and Time (based on Kitchen Studio availability)

Step 2: Invite your traveling companions (minimum of 8, maximum of 20)

Step 3: Final booking to receive your Boarding Pass

Destination Choices (add an additional stop for \$10 per person):

Spain	Germany
Caribbean	Peru
Thailand	France
Tuscany	Charleston
Greece	New Orleans

Each Boarding Pass Includes:

1. Boarding Pass Reception (Appetizers and 2 Complimentary Drinks (beer and/or wine) per Person)
2. Reception Style Dinner **OR** Seated In-Flight Kitchen Studio Dinner in Rows 12-20
3. In-Flight Dessert

****This is not an actual flight or trip****

CHEF360 Team Builders (3-4 Hours, Minimum of 12 Guests) - \$70pp ++

Prices Vary based on Menu Selection

Team Builders are full hands-on cooking adventures. Guests are divided into teams and are presented a challenge (for example, "Battle of the Bruschetta"). Team Builders include the competition as well as a full meal. Guests will win trips to the "kitchen sink" table by correctly answering trivia questions. Here they can grab bonus ingredients for their team. Two drinks per person (beer and/or wine) are included.

Team Builder Themes:

Around the World in 80 Cannolis	Epicurious Frustratus Eliminatus
Battle of the Bruschetta	CHEF360, CHOPPED!
Wok and Roll	PB&Yay



Wedding Coordination Services by Girl Friday Event Coordination



CHEF360 Catering is proud to offer wedding coordination services with Kimberly Adams and Girl Friday Event Coordination! With hundreds of weddings under her belt and more than 25 years in the hospitality industry, Kimberly will work with you throughout your planning to make sure all of your details are covered. Kimberly is also the Hospitality Chair of the Appalachian Chapter of the National Association for Catering and Events, a position voted on by her industry peers.

Just a few of the reasons you need a Girl Friday:

- *Less stress for you and your future spouse
- *Vendor referrals to make sure you get the best bang for your buck
- *Your vendors have all the information they need
- *Your timeline, floor plan, and run-of-show details will all be done for you
- *Assistance with linen and equipment rental
- *The weight will be off your shoulders and your big day will go off without a hitch
- *Planning will be fun
- *The month-of package won't bust your budget

Visit our website at <http://chef360catering.com/wedding-coordination/> or call 864-525-7666 to learn more about how Kimberly can take the worry out of your big day!