

The background of the entire page is a close-up photograph of several sandwiches and salads. The sandwiches are made with soft, golden-brown bread and filled with various meats, cheeses, and fresh green leafy vegetables. The lighting is warm and natural, highlighting the textures of the bread and the freshness of the ingredients.

Rep Express

catering & events

Social Menu

2017

myrepexpress.com

252.353.7379

Rep Express Catering

WE ARE CATERERS...

Not restaurant owners, not a franchise, not pizza delivery guys. We are caterers, and we couldn't be more proud to have our catering clients as our only clients.

What makes Rep Express Catering so different? Our culinary service providers are uniformed, professional and cross-trained by our culinary team to know what you've ordered and how to properly set up and present your cuisine on-site. Our sales staff are experienced in planning for your long workshops and dietary concerns.

...AND WE'RE PROUD OF IT

Where other places are trying to adapt their restaurant recipes for delivery and catering, we're not adapting at all—because we're caterers. Everything we cook, chop, prepare, boil, sauté, simmer, arrange, plate, dice, mince and tenderize, we do with specially-created, carefully-studied and skillfully- developed methods of preparation, safe transportation and temperature control so that whether you take a salad, sandwich, soup, lasagna, vegetables, lemon bars or salmon, your food is perfect.

It may take night after late night and morning after early morning of trying new recipes, testing new temperature control devices, learning new sanitation methods, perfecting traditional dishes and practicing new techniques, but that's ok. We're caterers, and we're proud of what we can do for you.

YOU ARE WHAT YOU EAT

Rep Express Catering has a well-balanced menu. In fact, we have more gluten-free, organic and vegan menu items than any of our competitors! To make your selections easier, the legend below will help you select the perfect menu items based on dietary needs and restrictions.

(O) ORGANIC

We follow the USDA guidelines for certified organic products

(VV) VEGAN

No animal products or byproducts

(V) VEGETARIAN

No animal proteins, includes eggs and dairy

(GF) GLUTEN-FREE

Contains no gluten

(DF) DAIRY-FREE

Contains no dairy products or byproducts

FOOD OR NUT ALLERGY

Please note that for severe allergies with potentially anaphylactic reactions, we cannot guarantee full omission of the ingredient. This is due to the physical constraints of our own kitchen and that of our small specialist suppliers where the ingredient may be present within the production environment. Our management teams and service staff are not trained on the intricacies of celiac disease, gluten intolerance, peanut allergies or any other dietary allergy or intolerance, and cannot be expected to provide recommendations or other advice on these issues.

INDIVIDUAL MEALS

Individual meals available for guests that are gluten-free, vegetarian or vegan. Meals are served in separate containers, each bearing an affixed label. Ask your sales rep for more details.

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All Day Meeting

THE EXECUTIVE MEETING **\$35.00** [BEVERAGES INCLUDED]
[PER GUEST] 20 GUEST MINIMUM

CHOOSE ONE OF THE FOLLOWING BREAKFASTS:

Hot breakfast buffet with eggs, two meats and breakfast potatoes (pg 6)

Breakfast sandwich with red skin breakfast potatoes (pg 8)

CHOOSE ONE OF THE FOLLOWING LUNCHES:

Taco stand (pg 14)

Make-your-own sandwich buffet (pg 9)

Comes with the choice of dessert bars or large cookies (pg 17)

CHOOSE ONE OF THE FOLLOWING BREAKS:

Hummus and pita tray (pg 18)

Executive snack break (pg 18)

THE BOARD ROOM MEETING **\$31.00** [BEVERAGES INCLUDED]
[PER GUEST] 20 GUEST MINIMUM

CHOOSE ONE OF THE FOLLOWING BREAKFASTS:

Assorted bagels, muffins, danish and fresh cut fruit (pg 6)

Create-your-own oatmeal bar (pg 7)

CHOOSE ONE OF THE FOLLOWING LUNCHES:

Indoor picnic (pg 14)

A hot meal special (pg 13)

Comes with the choice of dessert bars or large cookies (pg 17)

CHOOSE ONE OF THE FOLLOWING BREAKS:

Chipotle cheddar dip (pg 18)

Power break (pg 18)

*Additional breaks available for \$4.75 per guest
Beverages include a bucket of ice and the following:*

Breakfast - 1 bottled juice or 1 bottled water and 2 cups of coffee **Lunch** - 1 bottled water or 1 soda

Break - 1 bottled water or 1 soda

COFFEE, TEA & MILK

COFFEE SERVICE **\$17.00**

[PER AIRPOT]

Hawaiian Kona coffee - regular or decaf - served from airpots (12 cups per airpot) with 8oz disposable coffee mugs and the following: half and half, flavored creamers, sugar, equal and splenda

DISPOSABLE COFFEE **\$20.25**

[PER CONTAINER]

Served from a disposable container

HOT TEA SERVICE **\$16.25**

[PER AIRPOT]

Assortment of Bigelow teas, hot water served from airpots (12 cups per airpot) with 8oz disposable mugs and the following: half and half, sugar, splenda, equal and fresh sliced lemons

DISPOSABLE HOT TEA **\$18.25**

[PER CONTAINER]

Served from a disposable container

ICED TEA SERVICE **\$9.95**

[PER PITCHER]

Freshly-brewed iced tea served in pitchers (6 cups per pitcher) with 10oz cups and the following: half and half, sugar, splenda, equal and fresh sliced lemons. Iced tea pitchers are shipped full without ice. Ice must be purchased

DISPOSABLE ICED TEA **\$10.25**

[PER CONTAINER]

Served from a disposable container

LEMONADE SERVICE **\$8.75**

[PER PITCHER]

Fresh lemonade served in pitchers (6 cups per container) with 10oz cups. Lemonade pitchers are shipped full without ice. Ice must be purchased

DISPOSABLE LEMONADE **\$9.75**

[PER CONTAINER]

Served from a disposable container

Morning Brew

ARIZONA ICED TEA (15.5 OUNCE CAN) **\$1.40**

[EACH]

Choose from the following, served chilled: lemon, diet lemon, raspberry, peach

SKIM MILK (HALF PINT CARTON) **\$1.05**

[EACH]

SODA, JUICE & WATER

SODA (12 OUNCE CAN) **\$.99**

[EACH]

Your choice from the following, served chilled: Coke, Diet Coke, 7UP, Diet 7UP, Dr. Pepper, Diet Dr. Pepper

BOTTLED JUICE (10 OUNCES) **\$1.60**

[EACH]

Your choice from the following Tropicana juices, served chilled: orange, ruby red grapefruit, apple, cranberry

BOTTLED WATER (16.9 OUNCES) **\$1.00**

[EACH]

SPARKLING WATER (11 OUNCES) **\$1.85**

[EACH]

Perrier pure sparkling water, served chilled

BUCKET OF ICE **\$1.85**

[EACH]

Morning Packages

CHILLED (V)

sold per guest, 8 guest minimum

HEALTHY START \$7.35

Seasonal fresh cut fruit, assorted low-fat yogurts and snack bars, bottled juices and water

BAGEL BREAK \$7.70

Assorted bagels served with tomato, cucumber and onion tray, seasonal fresh cut fruit and condiments with bottled juices and water

MAKE-YOUR-OWN YOGURT BAR \$7.85

Breakfast bowl with low-fat organic yogurt, granola, dried cranberries, raisins, seasonal fruit and berries with assorted muffins, bottled juices and water

CONTINENTAL \$8.65

Bakery fresh muffins, bagels, danish, seasonal fresh cut fruit and condiments with bottled juices and water

HOT BREAKFAST

sold per guest, 10 guest minimum

THE ALL-AMERICAN BUFFET \$12.60

Bakery fresh muffins and bagels with condiments

CHOOSE ONE:

Seasonal fresh cut fruit or bottled juices and water

CHOOSE ONE EGG SCRAMBLE:

Plain or cheddar

CHOOSE ONE BREAKFAST POTATO:

Home fries or red skin breakfast potatoes

CHOOSE TWO MEATS:

Sausage links, smoked bacon or ham
substitute turkey or chicken sausage for \$0.30 per guest substitute custom egg scramble for \$1.35 per guest

Farmer's Ham, breakfast sausage and cheese

Veggie (V) Bell pepper, onion, mushroom and provolone cheese

CLASSIC FRENCH TOAST \$9.20

Cinnamon-battered with butter and maple syrup. Served with maple sausage, smoked bacon, seasonal fresh cut fruit, bottled juices and water

PRALINE FRENCH TOAST 9.95

Cinnamon-battered with butter and maple syrup. Topped with New Orleans pecan praline. Served with maple sausage, smoked bacon, seasonal fresh cut fruit, bottled juices and water

VEGGIE BREAKFAST TABLE (V) \$9.95

Veggie scrambled eggs with sweet potato green chili hash, black bean salsa, seasonal fresh cut fruit, bottled juices and water

MAKE-YOUR-OWN BREAKFAST TACOS (V) \$11.50

Scrambled eggs and sweet potato green chili hash served with warm flour and corn tortillas, pickled jalapenos, guacamole, queso fresco, shredded lettuce and salsa verde, seasonal fresh cut fruit, bottled juices and water

MAKE-YOUR-OWN VEGAN BREAKFAST TACOS (DF/VV) \$11.00

Sweet potato green chili hash and breakfast black beans served with warm flour and corn tortillas, pickled jalapenos, guacamole, shredded lettuce and salsa verde, seasonal fresh cut fruit, bottled juices and water

BREAKFAST BREADS & SNACK BARS (V)

BAGEL TRAY \$2.50

[PER GUEST] 8 GUEST MINIMUM
 Chef's choice of assorted bagels and condiments

MUFFIN TRAY \$2.20

[PER GUEST] 8 GUEST MINIMUM
 Chef's choice of assorted muffins and condiments

BREAKFAST BREAD TRAY \$4.50

[PER GUEST] 8 GUEST MINIMUM
 Assorted fresh muffins, bagels, danish and condiments

BREAKFAST PASTRY TRAY \$3.25

[PER GUEST] 8 GUEST MINIMUM
 Assorted muffins, pastries and condiments

BREAKFAST LOAVES \$14.50

[EACH]
 A selection of sliced breakfast breads. See Expressions or ask your sales rep to view our seasonal selection of breakfast loaves. Serves 8 guests

COFFEE CAKES \$17.85

[EACH]
 A selection of coffee cakes. See Expressions or ask your sales rep to view our seasonal selection of coffee cakes. Serves 10 guests

HEALTHY SNACK BARS \$2.60

[EACH]
 Choose from the following: Kashi, Belvita, assorted Protein Bars and assorted Kind Bar flavors

FRUIT (V)

WHOLE FRUIT \$1.30

[EACH] 8 PIECE MINIMUM
 Apples, oranges and bananas

SEASONAL FRUIT KABOBS \$2.60

[EACH] 10 KABOB MINIMUM
 A selection of seasonal skewered fresh fruit

SEASONAL FRESH CUT FRUIT \$1.80

[PER GUEST] 8 GUEST MINIMUM
 A selection of fresh cut fruit

Morning -Create- Your Own

YOGURT & CEREAL (V)

INDIVIDUAL YOGURTS \$2.20

[EACH]
 Assorted flavors 99% fat-free

INDIVIDUAL GREEK YOGURTS \$2.85

[EACH]
 Assorted traditional European-style yogurt

BERRY YOGURT TRIFLE

[EACH]
 SMALL (SERVES 10 GUESTS) \$17.50
 LARGE (SERVES 25 GUESTS) \$41.50

Organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries

MIXED FRUIT TRIFLE

[EACH]
 SMALL (SERVES 10 GUESTS) \$17.50
 LARGE (SERVES 25 GUESTS) \$41.50

Organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples and strawberries

YOGURT PARFAIT \$4.20

[PER GUEST] 8 GUEST MINIMUM
 Choose one of our delicious yogurt parfaits served in individual cups with granola on the side. See Expressions or ask your sales rep

CEREAL AND MILK \$2.90

[PER GUESTS] 8 GUEST MINIMUM
 Assorted individual healthy cereals with chilled skim milk

CREATE-YOUR-OWN OATMEAL BAR (V) \$6.00

[EACH] 12 GUEST MINIMUM
 Steel cut oatmeal with berries, brown sugar, chocolate chips, walnuts and dried cranberries

Morning -Create- Your Own

ENTRÉES

sold per guest, 8 guest minimum

CLASSIC FRENCH TOAST (V) \$3.70
Cinnamon-battered with butter and maple syrup

\$4.25

PRALINE FRENCH TOAST (V)
Cinnamon-battered with New Orleans pecan praline syrup

BREAKFAST CORNBREAD \$3.75
Buttery cornbread with smoked bacon, chicken breakfast sausage, green onion and mixed cheese with maple syrup

INDIVIDUAL QUICHE \$4.25
10 GUEST MINIMUM PER FLAVOR
Choose one of these classic baked egg delicacies in flaky pastry shells:

QUICHE LORRAINE
Bacon, ham and swiss cheese

QUICHE TUSCAN (V)
Roasted roma tomatoes, roasted zucchini and parmesan cheese

QUICHE CAMPAGNE
Savory turkey sausage, roasted potatoes and queso fresco

SCRAMBLED EGGS

[PER TRAY] EACH TRAY SERVES 15-20 GUESTS

Plain (V) \$53.50
Cheddar cheese (V) \$53.50
Farmer's with ham, breakfast sausage and cheese \$54.50
Veggie with bell pepper, onion, mushroom and provolone cheese (V) \$54.50

CLASSIC SIDES

sold per guest, 8 guest minimum

SMOKED BACON (GF) \$2.35
Crisp bacon slices, 2 per guest

MAPLE SAUSAGE (GF) \$2.35
Maple sausage links, 2 per guest

TURKEY SAUSAGE \$2.50
Turkey sausage patties, 2 per guest

HOME FRIES (GF/DF/VV) \$2.25
Cubed potatoes grilled with diced roasted red pepper and red onion

RED SKIN BREAKFAST POTATOES (GF/DF/VV) \$2.25
Wedges of red bliss potatoes with fresh herbs and paprika

SWEET POTATO AND GREEN CHILI HASH (DF/VV) \$2.25
Roasted sweet potatoes, green chillies, onion and cilantro

BISCUITS AND GRAVY \$2.50
Buttermilk biscuits and sausage gravy, 2 per guest

HANDHELD

sold per guest, 8 guest minimum (choose up to 3 selections)

BREAKFAST SANDWICH (V) \$3.40
Scrambled eggs on a toasted large English muffin with cheese

FLAT BREAD BREAKFAST SANDWICH (V) \$4.95
Scrambled eggs sautéed with diced tomatoes, bell pepper and onion

For all handheld sandwiches:

add bacon or ham for \$1.10 each
add turkey sausage for \$1.60 each

BREAKFAST WRAPS

Wrapped in a tortilla with mild homemade salsa on the side

AM WRAP (V) \$5.20
Scrambled eggs and cheddar cheese

FARMER'S WRAP \$6.25
Scrambled eggs, cheese, diced bacon, ham and maple sausage

GAUCHO WRAP (DF/VV) \$5.00
Baby spinach, crumbled tofu, green onion, chopped tomato and diced green chili

SANDWICHES & WRAPS

Includes two side salads and individually bagged chips. Minimum four of any selection in each buffet.

“IT’S A WRAP” BUFFET **\$10.95**

[PER GUEST] 12 GUEST MINIMUM

ROASTED VEGETABLE HUMMUS (DF/VV)

SANTA CRUZ (DF/VV)

SWEET AND SPICY BUFFALO CHICKEN

SIRLOIN OF BEEF

CLASSIC CLUB

TURKEY AND BRIE

SPICY THAI SHRIMP

see page 12 for wrap descriptions

ARTISAN SANDWICH BUFFET **\$11.95**

[PER GUEST] 12 GUEST MINIMUM

CAPRESE SANDWICH (V)

CHICKEN PANINO

TUNA PARMESAN PANINI

MOROCCAN PITA (DF/VV)

ROAST BEEF

TURKEY AND BRIE

see page 11 for sandwich descriptions

HOT SANDWICH BUFFET **\$12.60**

[PER GUEST] 12 GUEST MINIMUM

All sandwiches are individually wrapped and delivered warm. Chafing dishes are recommended.

MONTE CRISTO

Smoked ham and swiss cheese on French toast

MUSHROOM ZUCCHINI PANINI (V)

Teriyaki marinated portabella mushrooms, roasted zucchini, lemon mayonnaise and Asian slaw on Italian country loaf

BBQ BRISKET

RepX’s famous 18-hour barbecue beef brisket on a corn dusted roll

CUBANO

Roasted pork, sliced ham, swiss, sliced pickles and dijonaise on grilled French bread

ROASTED VEGETABLE HUMMUS (DF/VV) Roasted bell peppers, portabella mushrooms, zucchini, squash and carrots with roasted red pepper hummus on a toasted ciabatta roll

Lunch Buffets

CREATE-YOUR-OWN

MAKE-YOUR-OWN SANDWICH BUFFET **\$10.95**

[PER GUEST] 10 GUEST MINIMUM

Includes lettuce, tomato, pickle and individual packets of dijonaise, mayonnaise, yellow mustard, two side salads and individually bagged chips

ASSORTED BREADS INCLUDED

Italian country loaf, wheat, rye, kaiser, ciabatta

CHOOSE THREE MEATS

Turkey breast, roast beef, ham, homestyle tuna salad, ham salad or chicken salad

CHOOSE TWO CHEESES

Baby swiss, American, cheddarella, provolone

CHOOSE TWO SIDE SALADS

(see below)

THE SIDE SALADS (V)

The following salads are available for each of the buffets on this page:

TOSSED GARDEN WITH ASSORTED DRESSING

CAESAR SERVED WITH CAESAR DRESSING

TACO SALAD WITH CILANTRO CHILI DRESSING

ZESTY PASTA

SWEET POTATO

FRESH TOMATO, ONION AND CUCUMBER (GF/DF/VV)

AMERICAN POTATO

COLESLAW

add fresh cut fruit for \$1.00 per guest

add strawberry spinach salad or waldorf chop salad for \$1.90 per guest

Lunch Soups & Salads

SALAD BUFFETS

sold per guest, 20 guest minimum

CHILLED BBQ CHICKEN SALAD \$10.95

Sliced grilled barbecue chicken over romaine lettuce with corn and black bean salsa with a barbecue ranch dressing, taco salad, American potato salad and rolls

CHILLED GREEN SALAD \$10.95

Green salad with grilled chicken and pineapple chipotle relish with honey mustard dressing, sweet potato salad, tomato, onion and cucumber salad and sliced ciabatta

MAKE-YOUR-OWN SALAD BAR \$11.40

Romaine, baby spinach, shredded cheese, feta cheese, diced chicken, bacon, tomatoes, cucumbers, tri-colored bell peppers, chopped eggs, red onions, carrots, pasta, kalamata olives, dried cranberries, mandarin oranges, sunflower seeds and croutons

Served with your choice of two dressings: ranch, honey mustard, French or balsamic vinaigrette (GF)

CHILLED BUFFETS

old per guest, 20 guest minimum

GRILLED CHICKEN AND BEEF TENDERLOIN \$12.25

Served over grilled vegetables. Includes a waldorf chop salad, zesty pasta salad, miniature rolls and condiments

GARDEN FRESH SALAD (V)

sold per guest, 10 guest minimum

TOSSED GARDEN (GF/DF/VV) \$3.70

Romaine, cucumber, tomato, radicchio and organic carrots with assorted dressing packets

CAESAR \$3.70

Romaine, croutons and parmesan cheese served with caesar dressing

WALDORF CHOP \$5.00

Romaine, red apple chunks, celery, red onion, raisins and walnuts served with honey-lemon dressing

ELEVEN VEGETABLE (GF/DF/VV) \$5.00

Romaine and radicchio, red bell peppers, carrots, hearts of palm, cucumber, broccoli, corn, zucchini, peas and baby tomatoes served with balsamic vinaigrette

MEDITERRANEAN \$4.75

Salad greens with bell peppers, cucumber, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine and feta vinaigrette

STRAWBERRY SPINACH \$4.75

Baby spinach, sliced strawberries, almond slivers, red onion and dried cranberries with poppyseed dressing

TACO SALAD \$5.00

Romaine, tomatoes, pinto beans, corn, red onion, shredded cheese, tortilla strips and cilantro chili dressing

dressings are served on the side

add diced chicken to any garden fresh salad for \$1.50 per guest

SOUPS

SOUPS & CHILI \$31.00

[PER GALLON]

See Expressions or ask your sales rep to view our seasonal selection

Soup and chili service serves 15 guests per gallon. Includes bowls, spoons, crackers and a soup chafer

BREAD BOWL [EACH] 8 BOWL MINIMUM \$1.75

Lunch Boxed Meals

SALAD BUFFETS

Boxed lunches are served in individual containers. Please order the same salads and desserts for orders over 15. Custom-ordered or custom-labeled box lunches, with guests' names and/ or contents listed, are available for \$1.00 extra per box.

ORIGINAL **\$6.50**

[PER GUEST] 8 BOX MINIMUM

Choice of turkey breast, ham, roast beef, cheese or vegetarian. Served with lettuce, tomato, bagged chips, condiments and a fresh baked cookie

REP BOX **\$8.50**

[PER GUEST] 8 BOX MINIMUM

Choice of turkey breast, ham, roast beef, chicken salad, tuna salad, ham salad, vegetarian, cheese, cold cut combo. Served with lettuce, tomato and condiments. Includes bagged chips, choice of side (potato salad, sweet potato salad, coleslaw, pasta salad, fresh cut fruit or carrots and celery with ranch dressing) and choice of dessert (brownie, dessert bar or fresh baked cookie)

ARTISAN

Includes bagged chips, choice of side (potato salad, sweet potato salad, pasta salad, fresh cut fruit or carrots and celery with ranch dressing) and choice of dessert (brownie, dessert bar or fresh baked cookie)

SANDWICHES **\$10.50**

[PER GUEST] 8 BOX MINIMUM

CAPRESE SANDWICH (V)

Beefsteak tomato, fresh mozzarella, basil, lettuce, sweet onion and pesto mayo on Italian country bread

CHICKEN PANINO

Grilled chicken, provolone, sun-dried tomato and fresh basil on olive oil- griddled Italian country bread

MOROCCAN PITA (DF/VV)

Mediterranean roasted vegetables, hummus and lettuce stuffed into a pita pocket

ROAST BEEF

Choice roast beef with cheddarella, lettuce, tomato, red onion and creamy horseradish served on an onion roll

TUNA PARMESAN PANINI

Tuna salad, lettuce, tomato and parmesan crisp on country white

TURKEY AND BRIE

Shaved smoked turkey, imported brie and honey cranberry mayonnaise on a bakery fresh baguette

**MORE BOXED MEAL OPTIONS
CONTINUED ONTO PAGE 12**

Lunch Boxed Meals

WRAPS **\$10.50**

[PER GUEST] 8 BOX MINIMUM

Includes bagged chips, choice of side (potato salad, sweet potato salad, pasta salad, fresh cut fruit or carrots and celery with ranch dressing) and choice of dessert (brownie, dessert bar or fresh baked cookie)

SIRLOIN OF BEEF

Sliced sirloin, baby swiss, tomato, shaved red onion and 1000 island dressing in a spinach tortilla

CLASSIC CLUB

Smoked turkey, bacon, lettuce, tomato and mayo in a tomato tortilla

SPICY THAI SHRIMP

Golden fried shrimp, sweet Thai chili sauce, shredded cabbage, julienne vegetables and mayo in a spinach tortilla

SANTA CRUZ (DF/VV)

Baby spinach, red pepper hummus, raisins, cashews, apples and cilantro in a spinach tortilla

ROASTED VEGETABLE HUMMUS (DF/

VV) Roasted bell peppers, portabella mushrooms, zucchini, yellow squash, tomato and carrots with roasted red pepper hummus in a spinach tortilla

SWEET AND SPICY BUFFALO CHICKEN

Chicken tenders, buffalo sauce, tomato, romaine, celery and ranch dressing in a spinach tortilla

TURKEY AND BRIE

Shaved smoked turkey, imported brie and honey cranberry mayonnaise in a tomato tortilla

some sandwiches and wraps can be made on a gluten-free wrap for \$0.50 per guest

BOXED CAFÉ SALADS **\$10.50**

[PER GUEST] 8 BOX MINIMUM

Includes bakery roll with butter and margarine, fresh fruit salad, and a choice of dessert (brownie, dessert bar or fresh baked cookie)

MEDITERRANEAN TUNA

Flaked tuna, mixed greens, bell peppers, kalamata olives, feta cheese, sun-dried tomatoes, cucumber and red onion served with a white wine and feta vinaigrette

BUFFALO CHICKEN

Buffalo chicken tenders, chopped romaine, celery, red onion and cheddar cheese served with ranch dressing

CHILLED GREEN

Chopped romaine, grilled chicken, roasted red peppers, cucumbers, red onions, pasta, and tomatoes served with honey mustard dressing

STRAWBERRY SPINACH (V)

Baby spinach, sliced strawberries, almonds, red onion, dried cranberries served with poppyseed dressing

TUNA PARMESAN

Tuna salad, chopped romaine, tomato, cucumbers and parmesan crisp served with balsamic dressing

PARISIAN BISTRO

Sliced smoked turkey, imported brie, dried cranberries, mixed greens and almonds served with honey mustard dressing

INSALATA (V)

Fresh mozzarella, thick sliced tomatoes, basil, chopped romaine, balsamic reduction served with red wine vinaigrette

Hot Meal Specials

LUNCH SPECIALS

These packages are a lighter version of our create-your-own buffets. Chafing dishes are suggested to keep food hot. Chafing dishes and fuel are \$3.95. We cannot substitute side dishes or mix entrées. Disposable tableware included.

CHICKEN **\$11.55**
[PER GUEST] 10 GUEST MINIMUM

CHICKEN MARSALA

Herb-roasted potatoes, caesar salad and mixed bread basket

CHICKEN PARMIGIANA

Penne pasta a la marinara, tossed garden salad and mixed bread basket

CHICKEN CHAMPAGNE

Rice pilaf, caesar salad and mixed bread basket

HERB-ROASTED CHICKEN

Brown rice, tossed garden salad and mixed bread basket

SOUTHERN FRIED CHICKEN

Two pieces per person, mashed potatoes and gravy, cole slaw and biscuits

BEEF **\$11.55**
[PER GUEST] 10 GUEST MINIMUM

18-HOUR BBQ BEEF BRISKET

Made with Sweet Baby Ray's barbecue sauce served with roasted baby potatoes, tossed garden salad and kaiser rolls

ITALIAN BEEF

With roasted peppers and garden of eden served with penne pasta a la marinara, tossed garden salad and French bread rolls

HOMESTYLE POT ROAST

Mashed potatoes with gravy, tossed garden salad and mixed bread basket

PORK **\$11.55**
[PER GUEST] 10 GUEST MINIMUM

MEMPHIS-STYLE PULLED PORK

Marinated in Sweet Baby Ray's barbecue sauce served with roasted baby potatoes, seasonal fresh cut fruit and kaiser rolls

HERB-CRUSTED PORK LOIN

With pan gravy served with roasted potatoes, tossed garden salad and mixed bread basket

VEGETARIAN (V) **\$11.55**
[PER GUEST] 10 GUEST MINIMUM

GRILLED VEGETABLE RAVIOLI

With mediterranean relish served with caesar salad and mixed bread basket.

TIPO DE ZUCCA PASTA

Caesar salad and mixed bread basket

STUFFED PEPPERS (VV)

Tossed garden salad and mixed bread basket

THREE CHEESE RAVIOLI POMODORO

Tossed garden salad and mixed bread basket

STUFFED PORTABELLO PARMESAN

Tossed garden salad and mixed bread basket

tossed garden salad is served with assorted dressing packets

caesar salad is served with caesar dressing

BY THE PAN **\$36.75**
[PERPAN]

Five layers of fresh ingredients and pasta baked to bubbly perfection. Served by the 1/2 pan

VEGETABLE LASAGNA (V)

Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

TRADITIONAL MEAT LASAGNA

Seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce

Hot Meal Themes

UNIQUE IDEAS

sold per guest, 15 guest minimum

TACO STAND **\$10.85**

[PER GUEST]

Seasoned ground beef, seasoned shredded chicken, refried beans, mexicali rice, shredded lettuce, cheese, salsa and sour cream served with warm corn and flour tortillas

add guacamole for \$2.00 per guest

INDOOR PICNIC **\$11.50**

[PER GUEST]

Jumbo black angus hot dogs, 1/4 lb. pub burgers, brats, American cheese, zesty pasta salad, American potato salad, Ruffles potato chips, buns and condiments

add vegetarian burgers \$4.20 each

FINEST FIESTA **\$12.50**

[PER GUEST]

Barbacoa beef, fajita chicken, vegetable fajitas, mexicali rice, refried beans, chipotle roasted potatoes, cheese, salsa, pico de gallo, sour cream, chips and pickled jalapenos served with warm corn and flour tortillas

add guacamole for \$2.00 per guest

GREEK FEAST **\$14.50**

[PER GUEST]

Sliced gyros meat, marinated chicken, grilled oregano vegetables, vesuvio potatoes, Greek country salad served with fresh pitas and tzatziki sauce

ASIAN BUFFET **\$13.50**

[PER GUEST]

Honey sesame chicken breasts, hoisin barbecue salmon, Asian brown rice pilaf and broccoli stir fry

MONTHLY MENU SPECIALS

Look out for specials (and their special pricing) in our monthly newsletter, Expressions. The best part? We always include a choice of two cupcakes of the month, so make sure to save some room for dessert!

Choose one, two or three entrées and three side dishes. Side dishes include one vegetable, one potato/starch and one salad. Our chef's choice bread basket accompanies all buffets. Disposable tableware included. Chafing dishes are suggested to keep food hot. Chafing dishes and fuel are \$3.95. 10 guest minimum

One entrée - \$10.95 per guest **Two entrées** - \$14.25 per guest **Three entrées** - \$17.75 per guest

CHICKEN

MALAYSIAN MANGO CHICKEN (GF)

Sautéed chicken breast in a Malaysian inspired mango sauce

CHICKEN CHAMPAGNE

Sautéed chicken breast in a delicate champagne sauce accented with sun-dried tomatoes

CHICKEN PICCATA

Pan-seared chicken breast in a lemon-caper sauce garnished with fresh tomatoes

HERB-ROASTED CHICKEN (GF/DF)

Boneless skinless breast roasted with garden herbs and vegetable garnish

STUFFED CHICKEN BREAST

Stuffed with roasted red pepper, spinach, artichoke hearts and caramelized onion in a lemon cream sauce

BEEF

18-HOUR BBQ BEEF BRISKET (DF)

Premium beef brisket in Sweet Baby Ray's barbecue sauce

BLACK ANGUS ROASTED SIRLOIN OF BEEF

Sirloin roast with homemade pan gravy

MARINATED LONDON BROIL +\$2.00

Soy and red wine vinegar marinated grilled beef with sherry mushroom sauce

HOMESTYLE POT ROAST

Tender red wine braised beef slowly cooked with potatoes and carrots in a rich flavorful gravy

BLACK ANGUS STEAK (DF)

6oz tender sirloin steak marinated with olive oil, garlic and fresh herbs, smothered with caramelized onions and sun-dried tomatoes

PORK

SMOTHERED PORK CHOPS +\$2.00

Roasted 10oz bone in pork chops with caramelized onion and onion gravy

SWEET & SPICY PORK CHOPS +\$2.00

Grilled 10oz bone in pork chops glazed with a sweet and spicy chili sauce

HERB-CRUSTED PORK LOIN

Pork loin coated with roasted garlic and fresh herbs then roasted in the oven until tender and juicy and served with a light lemon cream sauce

BBQ RIBS +\$2.00

4-bone slab of tender baby back rib basted with Sweet Baby Rays barbecue sauce

ENTRÉES

Hot Meal -Create- Your Own

SEAFOOD

HIBACHI SALMON

Seasoned and roasted Atlantic salmon fillets basted with a mild and savory Japanese Sweet Baby Ray's barbecue sauce

BAKED COD

Herb-crust cod with shrimp, potato and chive stew

SALMON FILLETS

Atlantic salmon fillets roasted and glossed with a white wine lemon-dill sauce

TILAPIA PROVENCALE (DF)

Baked tilapia topped with kalamata olives, chopped roma tomatoes, capers and fresh herbs

VEGETARIAN (V)

STUFFED PEPPERS (GF/VV)

Fresh green peppers stuffed then baked with corn, rice, red bell peppers, onions, fresh cilantro and a hint of chipotle topped with a mild red sauce

EGGPLANT PARMIGIANA

Lightly fried eggplant slices layered with meatless tomato-basil sauce, parmesan and mozzarella cheeses

TIPO DE ZUCCA PASTA

Gemelli pasta, butternut squash, caramelized onion and sun-dried tomatoes with a light sage cream sauce

GRILLED VEGETABLE RAVIOLI WITH

MEDITERRANEAN RELISH (GF)

Vegetable ravioli topped with chopped tomatoes, red onion, bell peppers and a lemon- white wine sauce

THREE CHEESE RAVIOLI POMODORO

Cheese ravioli topped with cherry tomatoes, garlic, white wine and fresh basil sauce

STUFFED PARMESAN PORTABELLO

Grilled portabello mushroom stuffed with spinach, artichokes and roasted red pepper, topped with fresh mozzarella and crispy onions and served with homemade marinara

Hot Meal -Create- Your Own

SIDES

SALADS (V)

[CHOOSE ONE]

CAESAR

Romaine, croutons and parmesan cheese served with caesar dressing

ELEVEN VEGETABLE (GF/DF/VV)

Romaine and radicchio, red bell peppers, carrots, hearts of palm, cucumber, broccoli, corn, zucchini, peas and baby tomatoes served with balsamic vinaigrette

WALDORF CHOP

Romaine, red apple chunks, celery, red onion, raisins and walnuts served with honey-lemon dressing

SEASONAL FRESH CUT FRUIT (GF/DF/VV)

Selection of fresh cut fruit

MEDITERRANEAN

Salad greens with bell peppers, cucumber, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine served with feta vinaigrette

STRAWBERRY SPINACH

Baby spinach, sliced strawberries, almond slivers, red onion and dried cranberries served with poppyseed dressing

TOSSED GARDEN

Romaine, cucumber, tomato, radicchio and organic carrots served with assorted dressing packets

TACO SALAD

Romaine, tomatoes, pinto beans, corn, red onion, shredded cheese, tortilla strips served with cilantro chili dressing

VEGETABLES

[CHOOSE ONE]

BROCCOLI STIR FRY (V)

Assorted Asian vegetables in a stir fry sauce

VEGETABLE MEDLEY (V/GF)

Broccoli, cauliflower, peas, zucchini, squash and carrots in herbed butter

GLAZED CARROTS (V)

Sliced carrots served in honey and butter

BRUSSEL SPROUTS

Sautéed with shallot butter and toasted pecans

SAUTÉED GREEN BEANS (V)

With organic carrots and roasted red peppers in a light butter sauce

SWEET CORN WITH CHIVE BUTTER (V)

Sweet corn kernels topped with fresh snipped chives, butter and special seasoning
additional side dishes are \$1.25 per guest

POTATOES, RICE & PASTA

[CHOOSE ONE]

HERB ROASTED POTATOES (GF/DF/VV)

Baby redskin potatoes with garlic, rosemary and parsley

MASHED POTATOES (V)

Choice of roasted red pepper, roasted garlic or classic with gravy

ROASTED BABY POTATOES (V/GF)

Potatoes roasted and served in garlic-herb butter sauce

ROASTED YUKON POTATOES (GF/DF/VV)

Yellow potatoes roasted with rosemary, thyme and basil

ASIAN BROWN RICE (GF/DF/VV)

Green onions, ginger, garlic, peas and cilantro

MEXICALI RICE (GF/DF/VV)

Tomatoes, bell peppers and corn

CHICKEN RICE PILAF

Onions, herbs and chicken au jus

BROWN RICE (GF/DF/VV)

Gluten-free long grain brown rice with aromatic vegetables

EGG NOODLES (V)

Buttered egg noodles with a sprinkle of parsley and parmesan

PENNE MARINARA (V)

Penne pasta tossed with marinara served with a side of parmesan

RIGATONI A LA VODKA (V)

Rigatoni pasta tossed with tomato vodka sauce and parsley

additional side dishes are \$1.25 per guest

PLATTER

COOKIE & BAR SAMPLER \$2.95

[PER GUEST] 12 GUEST MINIMUM

Assorted mini dessert bars and bake shop cookies

ASSORTED PETITE SWEETS \$2.95

[PER GUEST] 12 GUEST MINIMUM

Assorted mini tarts; lemon blueberry, seasonal fruit, key lime, chocolate caramel, éclairs and cake bites

REPX SIGNATURE DESSERT TRAY \$4.50

[PER GUEST] 12 GUEST MINIMUM

Chocolate-dipped strawberries, mini tarts, mini éclairs, bake shop cookies, assorted dessert bars and cake bites.

All REPX signature dessert tray items are available by the dozen.

COOKIES

FRESH BAKED LARGE \$1.50

GOURMET COOKIES

[EACH]

Chocolate chip, chocolate cherry walnut, white chocolate macadamia and oatmeal raisin

BAKE SHOP COOKIE SELECTION \$2.00

[EACH]

Assorted butter cookies, ginger shortbread, chocolate chip, lemon drop and snickerdoodle.

PETITE SWEETS

CINNAMON RAISIN ENERGY BITES (GF) \$13.90

[PER DOZEN]

Healthy bites - a twist on a granola bar: oats, raisins, peanut butter, cinnamon and honey with a chocolate drizzle

MINI TARTS \$17.00

[PER DOZEN]

KEY LIME

Fresh key lime curd garnished with whip topping

LEMON AND BLUEBERRY

Fresh lemon curd garnished with whip topping and fresh blueberries

CHOCOLATE CARAMEL

Caramel sauce and chocolate ganache

SEASONAL FRUIT

Fresh lemon curd and fresh fruit

MINI ÉCLAIRS \$18.00

[PER DOZEN]

Filled with Bavarian cream and coated with chocolate

CHOCOLATE-DIPPED STRAWBERRIES \$22.00

[PER DOZEN]

Strawberries dipped in milk chocolate

CAKE BITES \$31.50

[PER DOZEN]

Miniature vanilla cake dipped in white and dark chocolate ganache

Sweets Corner

DESSERT BARS

CARAMEL APPLE GRANNY \$1.40

[EACH]

Tart granny smith apple chunks and custard in granola'd shortbread drizzled with caramel

LEMONBERRY JAZZ \$1.40

[EACH]

Lemon curd and light lemon mousse with wild Maine blueberries, white chocolate and buttery shortbread

MARBLE CHEESECAKE \$1.40

[EACH]

A rich truffled brownie interwoven with cream cheese

OREO DREAM \$1.40

[EACH]

Six dreamy layers of white 'n' dark chocolate loaded with Oreos

CHOCOLATE FROSTED BROWNIE \$1.70

[EACH]

Chocolate brownie with nuts and fudge frosting

ICE CREAM

ICE CREAM SUNDAE BAR \$5.50

[PER GUEST] 15 GUEST MINIMUM

Guests create their own unique ice cream sundae. Includes vanilla ice cream scoops, chocolate sauce, strawberry sauce, caramel sauce, M&M's, crushed Oreo cookies, chopped nuts, cherries, sprinkles and whipped cream.

ice cream is delivered in disposable cooler with dry ice \$16.50

decorated sheet cakes are available, call for details earliest delivery at 10:30 a.m.

box of 24 birthday candles - \$2.00

PERSONAL PIES [EACH] \$2.75

Caramel apple or white chocolate cherry

CUPCAKES OF THE MONTH [PER DOZEN] \$20.25

See Expressions or ask your sales rep

Break Food & Snacks

PACKAGES

sold per guest, 12 guest minimum

EXECUTIVE SNACK BREAK (V) \$5.25

Assorted cheese and crackers, assorted bake shop cookies, mini fudge brownies and fresh cut fruit

POWER BREAK (V) \$6.30

Seasonal fresh cut fruit, assorted yogurts and trail mix

AFTERNOON BREAK \$7.35

Assorted mini sandwiches (turkey, beef and veggie) and assorted mini wraps (classic club, beef and santa cruz), domestic cubed cheese with fresh strawberries, grapes and crackers

MAKE-YOUR-OWN TRAIL MIX BREAK \$4.50

Combine premium granola, M&M's, peanut M&M's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds

SIESTA NACHO BAR BREAK (V) \$5.25

Warm nacho cheese sauce, yellow corn tortilla chips, salsa, sour cream and jalapeno slices

PRETZEL SHOP PACKAGE (V) \$5.50

Mini pretzel rolls with Bavarian sweet mustard, chocolate-drizzled pretzels and pretzel bites served with warm traditional cheddar cheese dip

SWEET & SALTY

ASSORTED SALTY SNACKS \$1.00

[EACH]

Individual bags of Sun Chips, Baked Lays, Fritos, Ruffles and pretzels

NUT VARIETY PACK \$1.10

[EACH]

Variety of plain salted nuts, yogurt apple nuts, sweet and spicy nuts and mango pineapple nuts

SWEET AND SALTY SNACK PACK \$3.15

[PER GUEST] 12 GUEST MINIMUM

Mini Snickers, Milky Way, Twix, 3 Musketeers and a variety of bagged nuts

BETTER FOR YOU

sold per guest, 12 guest minimum

VEGETABLE CRUDITÉ (V) \$3.00

Fresh and colorful array of the season's served with buttermilk ranch dip

HUMMUS AND PITA TRAY (DF/VV) \$4.20

Roasted red pepper hummus served with grilled pitas and cucumber

FRUIT KABOBS (GF/DF/VV) \$2.60

Seasonal fresh fruit skewer

SLICED FRUIT TRAY (GF/DF/VV) \$4.50

A selection of sliced seasonal fruit with grapes and assorted berries

OFF THE TRAY

sold per guest, 12 guest minimum

ARTISANAL CHEESE TRAY (V) \$7.75

Maytag bleu, brie, manchego, purple haze, gruyere, chevre and sharp cheddar cheeses accompanied by olive mix, sliced French baguettes, raisin walnut bread and crackers

SAUSAGE AND CHEESE PLATTER \$4.60

Beef summer sausage, genoa salami, smoked gouda and havarti cheeses presented with crackers and traditional accompaniments

CHEESE, FRUIT AND CRACKERS (V) \$3.75

Domestic cheeses, seasonal berries and grapes served with crackers

CHIPS, SALSA AND GUACAMOLE (V) \$4.50

Crisp tortilla chips served with homemade salsa and guacamole sold per guest, 25 guest minimum

BAKED SPINACH AND \$2.25

ARTICHOKE DIP (V)

A combination of imported cheeses with spinach, artichokes and roasted garlic. Served with grilled ciabatta slices

CHIPOTLE CHEDDAR DIP (V) \$2.25

Smooth cheddar spread with chipotle peppers served with pretzel rods, sliced French baguette and fresh vegetables

TRIO OF MINI SANDWICHES \$2.35

Choose three sandwiches. Ham, turkey, vegetable and hummus or beef sandwiches served on petite rolls

SHRIMP COCKTAIL \$7.35

Iced jumbo shrimp served with our zesty cocktail sauce and lemons. Three pieces per guest

ASSORTED MINI WRAP TRAY \$49.50

[PER TRAY]

Choose three wraps. 24 mini wraps per tray (see page 12 for descriptions)

beef - classic club - santa cruz (DF/VV) turkey and brie - roasted vegetable hummus (DF/VV)

Appetizers Cold & Hot

HOT

sold per piece, minimum of 25

MINI SLIDERS \$2.25
Grilled Angus burgers topped with caramelized onions and American cheese

ITALIAN MEATBALL SLIDERS \$2.25
Italian meatballs with marinara sauce and mozzarella cheese on a slider bun

MACARONI AND CHEESE BITES (V) \$2.25
Breaded macaroni and cheese bites with barbecue sauce

MEATBALLS \$.55
Cocktail meatballs in your choice of tangy barbecue sauce or classic brown gravy

MINI VIENNA HOT DOGS \$1.35
Miniature pure beef hot dogs served on a bite-sized bun with relish, mustard and onions

CHICKEN FILLETS \$1.60
Lightly fried chicken breast fillet strips served with honey mustard sauce

**CRAB CAKES WITH MUSTARD
AÏOLI** \$2.50
Bite-sized Maryland lump crab cakes served with light mustard aioli sauce

SKINS

**BACON AND CHEESE
BABY "REDS" (GF)** \$1.95
Baby red potato cups filled with crisp smoked bacon, green onion, sour cream and cheddar cheese

**SUN-DRIED TOMATO
BABY "REDS" (GF/V)** \$1.95
Baby red potatoes filled with sun-dried tomatoes, sharp cheddar cheese, sour cream and green onions

QUESADILLAS

CARNITAS \$1.85
Tender braised pork, mild chihuahua cheese, scallions and tomato grilled in a soft flour tortilla

CHICKEN \$1.85
Grilled chicken, tomato, red onion and a touch of chipotle chilies grilled in a soft flour tortilla

VEGGIE (V) \$1.60
Spinach, artichoke hearts, sautéed mushrooms and caramelized onions with melted jack cheese grilled in a soft flour tortilla

ON STICKS

sold per piece, minimum of 25

TERIYAKI CHICKEN SKEWER \$2.25
Asian marinated chicken skewers served with teriyaki sauce

THAI BEEF SKEWER \$2.50
Asian marinated beef tenderloin skewers served with Thai chili sauce

CHILLED

sold per piece, minimum of 25

**CHERRY TOMATOES WITH
BACON AND AÏOLI** \$1.40
Crisp bacon, parmesan cheese and garlic aioli-filled cherry tomato

PETITE CAPRESE SKEWERS (V) \$1.35
Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes

GIARDINIERA DELI SKEWER \$1.25
Pastrami, pickled sport pepper, carrot, pimento stuffed olive and Fontina cheese

BBQ CHICKEN TARTLET \$1.40
Grilled chicken, Sweet Baby Ray's barbecue sauce, cream cheese, topped with ranch dressing and green onion garnish in a savory tart shell

CONDITIONS

Our experience has proven the value of clearly stating the basis of our relationship. We are a moral and ethical company attracting loyal customers that prefer high quality and service at a fair price. We do not pursue transactional relationships which are based on price only. Our ethical standards require us to provide an explanation of the parameters that allow us to provide high quality and service at a fair price to all.

QUALITY

We promise to use only superior quality ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our margins. Providing superior quality ingredients at fair value pricing restricts our ability to discount except in cases where very large quantities are ordered. We promise to only employ quality staff that adheres to our core values.

SERVICE

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are people-pleasers and are a customer-intimate company. To ensure high levels of service, we provide life-long training to all of our staff in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right caterer for your needs. The following special parameters allow us to give

INSURANCE

Rep Express Catering and their clients are protected by the maximum recommended coverage in product liability, auto, workmen's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients that require to be named additional insured on our policies will incur a \$50 fee. This fee covers the insurance company charge and the expenses involved. Any additional insurance coverage requested by our clients will be at an additional expense to the client excellent service.

PERMITS

Rep Express Catering's licenses and permits apply only to events and products provided by RepX. Copies and licenses can be e-mailed to our clients upon request. Some examples include: Pitt County Health Department Permit, State of North Carolina Business License, City of Greenville Privilege License, State of North Carolina Liquor License, our certificate of insurance on file. Specific events may require additional permits or licenses typically obtained by the client. Rep Express Catering will assist if possible. Any additional expense will be explained to our clients before billing. Our liquor license and insurance require that our staff can only serve liquor products purchased through Rep Express Catering.

VENUES

We are fortunate to have a strategic partnership with many venues. Please ask our sales staff for referrals.

PROPOSALS

These will contain more event specific service details.

SALES STAFF

We have an award winning sales team available Monday through Friday from 8:30 am until 5:00 pm. Weekend appointments may be available through special request.

STAFFING

We are proud of our professional staff. They accomplish hours of customer service training, are well-groomed and are appropriately uniformed for the event/delivery. Our liquor servers are certified through our rigorous training program. Staffing fees vary.

PORTIONS

Food and beverage portions are based on ten years of experience. Our chefs calibrate a slight overage into each order; however, please notify your sales representative if you expect larger than normal consumption or if there will be special dietary needs at your event. We do have the ability to provide food service for most dietary needs.

GUEST COUNTS

Final guest counts, except for corporate drop-off orders, are due ten days prior to the event. After that date, increases are accepted but due to food, equipment and staffing, decreases are not.

CANCELLATIONS

We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Some simple steps exist to help our clients:

1. Cancellations must be called into our office and confirmed by e-mail.
2. Corporate drop-off orders may be cancelled without charge, if done before 3:30 PM the workday prior to the event.
3. Same-day corporate drop-off cancellations will be charged 75% of the confirmed or contracted price.
4. Outdoor events may be cancelled six hours prior to food service. If the event is not re-booked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee.
5. Special events, once contracted, cannot be cancelled with the exception of an act of God.

CONDITIONS

FAIR VALUE PRICING

SPECIAL PLANNING

Weddings and large special events incur more time spent than calculated in our menu pricing. There will be a concierge fee of \$2 per guest for these events.

DELIVERY AND SERVICE FEES

In order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. The fee covers fuel, man-hours and equipment depreciation. Service fees are charged for outdoor and special events, included in proposals, and are based on the expectations of the client.

PRICE INCREASES

Some commodities may raise in price while at the same time others may drop during the life cycle of a menu. Rep Express's Chief Purchasing Officer and our trustworthy vendors anticipate market price increases prior to menu publication. However, the economic market, the potential for inflation or recession, increasing fuel prices and food shortages could cause a need to raise prices. A price raise would only be implemented to protect the well-being of our staff, increases to our food, packaging and transportation costs and other such expenses.

DONATIONS

Donations are requested almost daily from our great clients. It is fiscally impossible to satisfy all of them and keep our pricing at a fair value. Our donation policy will be e-mailed to you by our staff, upon request. Rep Express Catering invests a considerable amount of profit to our staff's family activities and to our community. Lists of community beneficiaries are available upon request.

SALES TAX

The current state sales tax, which includes home rule municipal tax, is charged on all items as per the North Carolina Department of Revenue Code.

DEPOSITS

Certain events require deposits to ensure service on that date. Once a time and date is reserved, Rep Express Catering will reserve a crew and equipment for that event. The deposit, in part, covers those costs.

THE ROAD FROM GOOD TO GREAT

CORE VALUES

1. Always moral, ethical and legal
2. Treat all with respect
3. Quality in everything we do
4. High customer service standards
5. Competitiveness, a strong determination to be the best
6. An enduring culture of individual discipline
7. Freedom and responsibility within the culture of discipline

CORE PURPOSE

To experience the thrill of success through teamwork, innovation and community involvement.

VIVID DESCRIPTION

We will enrich our employees and create loyal customers through strategic planning and profitable growth.

RESIDENTIAL ORDERS

Residential orders have a \$300 order minimum before tax and delivery. We prefer signed contracts five days prior to the event in order to guarantee service. If notice is given with less than five days, menu items are subject to availability. Changes to the guest count and cancellations will only be accepted during business hours up to two business days prior the event. Changes or cancellations will not be accepted via email or fax. Payment is required in full by either credit or debit card and will be charged before the day of delivery

ABOUT US

DID YOU KNOW? REP EXPRESS CATERING...

- Employees over 30 Eastern North Carolinians
- Opened 2007 in the Greenville Mall
- Operates 400 Saint Andrews Center
- Operates the Plantation at Greenville Country Club
- Has always been family owned and operated
- Offers monthly specials through the Expressions Newsletter
- Is a full-service, 24/7 caterer
- Offers corporate drop-off, outdoor picnic, special events, wedding and social services
- Employees amazing workers from ECVC
- Host Chef - March of Dimes Chefs Auction 2012
- Small Business of the Year Nominee 2010 & 2011
- Best Presentation Chefs Auction 2009
- Greenville Jaycees President Award 2009
- Live Healthy Greenville 2009, 2010 & 2012
- Humanitarian Recipient American Red Cross Hero Campaign 2010
- Greenville-Pitt Business Expo Business Before Hours Sponsor 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016
- ECU Alumni Tailgate 2009, 2010, 2011, 2012, 2013
- Annual Eastern Carolina Women's Conference 2010, 2011, 2012, 2013, 2014, 2015, 2016
- Volunteer of the Year Family Support Network 2015

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Rep Express Catering & Events

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