Menu:

Drinks:

- Holiday Punch
- Fruit Punch
- Lemonade
- Soda & Juice Cooler
- Sweet Tea
- Unsweet Tea

Appetizer & Shooter Choices:

- Cheese Tray
- Chips & Salsa
- Fruit Tray
- Greek Olive Shooter
- Grilled Cheese Shooters
- Meat Balls
- Nut Tray
- Shrimp & Grits Shooters
- Shrimp Cocktail Shooters
- Veggie Tray
- Winget Shooters

The Bars:

- Biscuit Bar
- Brownie Bar
- Candy Bar
- Donut Bar
- French Fry Bar
- Grazing Bar
- Hot Chocolate Bar
- Mac & Cheese Bar
- Mashed Potato Bar
- Omelette Bar
- Popcorn Bar
- Requests are Welcome
- S'mores Bar
- Salad Bar
- Taco & Nacho Bar

Soups & Salads:

- House Salad
- Caesar Salad
- Gorgonzola & Pear Salad
- Broccoli & Cheese Soup
- Southern Chicken Noodle Soup
- French Onion Soup
- Split Pea Soup

Bread Choices:

- Sweet Hawaiian Roll
- That Dang Woman's Biscuits
- Yeast Roll
- Hush Puppies
- Corn Bread

Protein:

- Brisket on the Grill
- Chopped Turkey BBQ
- Fried Chicken
- Fried Fish
- Fried Pork Chops
- Fried Shrimp
- Grilled BBQ Chicken
- Grilled Marinated Chicken
- Grilled Rib-eye Steak
- New York Strip
- Hamburgers
- Hot Dogs
- Low Country Boil
- Mister's Smokey Ribs
- Special Requested Grilled Items
- Whole Hog Chopped

The Fixen's:

- Country Mashed Potatoes
- Dang Good Mac & Cheese
- French Fries
- Maple and Brown Sugar Sweet Potato Casserole
- Not Your MaMa's Pasta Salad
- Sis's Creamy Potato Salad
- Southern Style Baked Beans
- Baked Potatoes
- Fresh Herb Roasted Potatoes
- Garlic Mashed Potatoes
- Maple and Brown Sugar Sweet Potato Casserole

The Veggies:

- Asparagus
- Daddy's Country Cabbage
- Corn on or off the Cob
- Garden or Caesar Salad
- Good Golly Green Beans
- Butter & Herb Sauteed Mixed Vegetables
- Honey & Brown Sugar Roasted Carrots
- Spinach
- Steamed Broccoli

Dessert Options:

- Apple Dump Cake \$2
- Banana Pudding \$2
- Cake Variety \$TBD
- Doughnut Tower \$TBD
- Seasonal Pie \$TBD or Pie Bar

Pick a menu:

Silver:\$15pp

- *One Meat
- *One Starch
- *One Vegetable
- *Bread Option
- *Tea & Lemonade

<u>Gold: \$25pp</u>

- <u>*Grazing Station:</u> Assorted Nuts, Assorted Cheeses & Choice of Assorted Fruits or Cold Vegetables
- *Two Meats
- *One Starch
- *Two Vegetables
- Bread Option
- *Tea & Lemonade

<u>Platinum: \$50pp</u>

- <u>*Extended Grazing Station:</u> Assorted Nuts, Assorted Cheeses & Choice of Any Appetizer
- *Choice of House or Caesar Salad
- *Two Meats *Two Starches *One Vegetables *Bread Option
- <u>*Tea & Lemonade *One Specialty Item from the Menu</u>

Pick a Service Package:

Silver:

100 Guest \$500 / 200 Guests \$1000 / 300 Guests \$1,500

Delivery Set up of buffet Includes Queen Anne chaffing dishes, sternos, all serving utensils Includes decorative items for the buffet Service of dinner buffet line Clean-up dinner plates Breakdown of dinner buffet Exit

Gold:

100 Guests \$750 / 200 Guests \$1,250 / 300 Guests \$1,750

Delivery Set up of buffet Includes Queen Anne chaffing dishes, sternos, all serving utensils Includes decorative items for the buffet Service of dinner buffet line Clean up from reception dinner Cake cutting Breakdown of Buffet Exit

Platinum:

100 Guests **\$1000 /** 200 Guests **\$1,500 /** 300 Guests **\$2,000**

Delivery Set up of buffet Includes Queen Anne chaffing dishes, sternos, all serving utensils Includes decorative items for the buffet Service of dinner buffet line Clean up from reception dinner Cake cutting Flipping the entire reception hall down to the decorated tables Breakdown of all catering related items Exit



M&TDWC Consulting & Coordinating Services Jennifer King (919) 817-3258 Owner/Head Consultant M&TDWC Consulting & Coordinating Services

75% of all Reception events revolve around the caterer. From cocktail hour where your guests depend on the caterer to indulge their hunger, to the grand entrance of the newlywed couple where the drinks are flowing, and the main course is being prepared to serve. The entire timeline of a reception is revolved around the food. Assuring a fast put out of dinner and a swift cleanup behind the meal. Cake cutting and specialty dessert services are pertinent to the catering timeline. This is why I as your caterer have decided to bundle my expertise in food and knowledge of precise wedding coordination to my catering clients only. If you choose to use M&TDWC for your catering needs, we offer Day of Wedding Coordination Services at a fraction of the price. Below is a list of services I will provide if you decide this is right for you special day!

Pre-Wedding Consultation & Phone Calls Timeline Creation Pre-Wedding Correspondence with Vendors Rehearsal Direction Vendor Coordination Ceremony and Reception Direction \$800