



# GOLD LEAF CATERING

YADKINVILLE, NC

OWNER/CHEF DUSTY SNOW

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OUR BASIC OPTIONS WITH PRICING AND ANSWERED FAQ'S

## MENU IDEATIONS

(ALL PRICES ARE ON A PER PERSON/PORTION BASIS)

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### STARTERS/HORS D'OEUVRES

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*PLATTER OR INDIVIDUAL SERVINGS AVAILABLE*

*DIETARY NEEDS? GF? VEGAN? **MOST** OPTIONS CAN BE CHANGED TO FIT YOUR DIET NEEDS!*

**-MINI LUMP CRAB CAKES WITH TEXAS PETE REMOULADE- \$6**

-WHIPPED FIG AND GOAT CHEESE CROSTINI'S, CANDIED PECANS, ARUGULA, AGED BALSAMIC GLAZE- \$4

**-CHARCUTERIE & CHEESE BOARD- \$9.50/\$12.50 (STANDARD OPTION 3-4 MEATS AND CHEESE'S EACH WITH GRAPES AND CROSTINI'S... OR PREMIUM OPTION, WITH PREVIOUS STATED ITEMS, PLUS NUTS, JAMS, MUSTARDS AND MORE VARIETY OF CHEESE AND MEAT)**

-ROASTED GARLIC & PEPPER HUMMUS, GRILLED PITA- \$3.50

**-SMOKED GOUDA SPINACH DIP & CROSTINI'S- \$4**

-JALAPENO HUSHPUPPIES, PIMENTO CHEESE- \$3.50

**- SMOKED SALMON LOX "BRUNCH" CROSTINI'S- \$5**

-DEVILED EGGS, ASSORTED (PIMENTO CHEESE, BACON-JALAPENO, PESTO-PARMESAN)- \$3.50

**-STEAK AND BLEU BITES, SPINACH AND BALSAMIC GLAZE- \$4**

-ASSORTED FRUIT TRAY (MELONS, PINEAPPLE, GRAPES, BERRIES)- \$4

**-CRUDITÉ TRAY (RAW VEGGIES) AND HERB DIP- \$3.50**

-SMOKED MOZZARELLA ARANCINI'S (FRIED RICE BALL), LEMON AIOLI, CRISPY BASIL- \$4.50

**- AGED CHEDDAR PIMENTO CHEESE, ASSORTED CRACKERS- \$3.50**

-MINI OPEN FACE BLT'S- \$4

**-TUNA POKE BOWLS- \$5.50**

-MARINATED ANTI-PASTA BOWLS- \$5

**-MINI PIMENTO CHEESE BISCUITS- \$3.50**

-TUNA SASHIMI, STICKY RICE & CITRUS PONZU- \$5.50

**GUACAMOLE TOSTADAS - \$3**

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## MAIN COURSES

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**TOASTED ITALIAN BREAD, YEAST ROLLS, CORNBREAD OR MINI BISCUITS**, SERVED WITH WHIPPED BUTTER- \$1.75

### --- SALADS ---

**DRESSING CHOICES**—RANCH, STEAKHOUSE BLEU, HONEY MUSTARD, CITRUS VIN, MUSTARD VIN, POPPYSEED VIN, AGED BALSAMIC, 1000 ISLAND, CREAMY ROASTED RED PEPPER, CUSTOM OF YOUR CHOICE

**GOLD LEAF HOUSE SALAD**—(MIXED GREENS, RADISH, CARROT, ONIONS, TOMATO, CUCUMBER, CROUTONS, SHAVED PARMESAN, 2 DRESSING CHOICES) —\$3.50

**ARUGULA**—SHAVED RED ONION, CANDIED PECAN, GOAT OR BLEU CHEESE CRUMBLES, SPLIT GRAPES, 2 DRESSING CHOICES— \$4

**SPINACH**—ROMA TOMATO, CRISPY BACON, PISTACHIOS, TOBACCO ONIONS, BLEU OR PARMESAN CHEESE, 2 DRESSING CHOICES— \$4

**CLASSIC CAESAR**— HOUSE DRESSING & CROUTONS, SHAVED PARMESAN CHEESE, ROMAINE HEARTS, SUNDRIED TOMATO— \$3.50

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### PROTEINS & ACCOMPANIED SAUCES

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#### **PORK TENDERLOIN— \$5.50**

SMOKED TOMATO RELISH, MARSALA & MUSHROOMS, GREEN PEPPERCORN GRAVY, SWEET MUSTARD GLAZE, GOLD LEAF BBQ SAUCE, ROASTED RED PEPPER AND GOAT CHEESE CRUMBLES

#### **ROASTED CHICKEN QUARTERS \$4.50**

CHARDONNAY BEURRE BLANC, ROSEMARY & GARLIC CREAM SAUCE, LEFTOVER SUMMER PEACH & MAPLE BUTTER, GOLD LEAF BBQ SAUCE, GREEK STYLE WITH ROASTED ARTICHOKES, OLIVES AND FETA

#### **GRILLED CHICKEN BREASTS- \$6.50**

CHARDONNAY BEURRE BLANC, ROSEMARY & GARLIC CREAM SAUCE, LEFTOVER SUMMER PEACH & MAPLE BUTTER, PINEAPPLE SALSA, MEXI-CALI STYLE WITH SALSA VERDE AND QUESO FRESCO

#### **MARINATED & GRILLED FLANK STEAK- \$9.50**

KOREAN STYLE GOCHUJANG AND SCALLION, HONEY BOURBON BUTTER, STEAKHOUSE GARLIC SAUCE

#### **NY STRIP- \$12**

BLUE CHEESE AND AGED BALSAMIC GLAZE, BRIE AND CARAMELIZED ONIONS, CLASSIC VEAL DEMI-GLACE, TERIYAKI GLAZE AND SCALLIONS

#### **RIBEYE- \$15.50**

AU JUS, HERB COMPOUND BUTTER, MERLOT REDUCTION

#### **FILET MIGNON MEDALLIONS- \$20.50**

ROASTED TOMATO DEMI-GLACE, BLEU CHEESE & ROSEMARY CREAM, BLACK PEPPER & BOURBON SAUCE

#### **GLAZED & BRAISED BONELESS SHORT RIBS- \$12.50**

—COMES WITH ROASTED ROOT VEGETABLES AND SAUCE MADE FROM BRAISING LIQUID

#### **GRILLED PORK LOIN— \$7.50**

MUSTARD CREAM & THYME, BALSAMIC BACON JAM, TOBACCO ONIONS & TOMATO GRAVY

#### **SEARED CHILEAN SALMON—\$8.50**

BROWN SUGAR SOY GLAZE, TORCHED SHALLOTS & WINE BUTTER SAUCE, BLISTERED TOMATO JAM

#### **GOLD LEAF PULLED PORK- \$8**

HARDWOOD SMOKED WHOLE SHOULDERS FOR 13 HOURS, HAND PULLED, COMES WITH OUR OWN GOLD LEAF BBQ SAUCE

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## SIDES

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\$4 EACH

**BAKED TRIPLE MAC & CHEESE**

SMASHED SOUR CREAM AND CHIVE RED POTATOES

BAYOU DIRTY RICE

**SEARED LEMON & ASPARAGUS**

HONEY BOURBON ROASTED CARROTS & PEARL ONIONS

**SMOKED CIDER COLLARD GREENS**

SAGE FRIED CORN & LEMON BUTTER

**MAPLE BACON BRUSSEL SPROUTS**

PAPRIKA & THYME ROASTED RED POTATOES

**WILD GARDEN RICE**

**FRESH SAUTÉED GREEN BEANS WITH CARROT RIBBONS AND GARLIC BUTTER**

GOLDEN SAFFRON RICE

SAUTÉED SUMMER SQUASH MEDLEY

**CREAMED SPINACH**

HONEY WALNUT SWEET POTATO CASSEROLE

**TRUFFLED WHIPPED YUKON GOLDS**

ASIAN SNAP PEAS & MUSHROOMS

**LOADED POTATO SALAD**

SMOKED FAT BACK SOUTHERN GREEN BEANS

**BBQ SLAW**

GARLIC PINTOS

**MARTHA'S KALE**

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## EXTRAS

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COFFEE STATION \$2.50

INCLUDES—REG, DECAF, CREAM OR MILK, SUGAR, STEVIA, CUPS, STIRRERS

-SWEET OR UN-SWEETENED TEA, WATER, AGUA FRESCA (CUCUMBER LIME, PINEAPPLE MINT, STRAWBERRY KIWI FLAVORED WATERS) OR LEMONADE ARE \$1.25 PER PERSON.

CRAFT TEAS, JUICE OR SODAS- \$2.00

MOCKTAILS (WITH DISPENSERS)- \$4.50

BARTENDER- \$125 FOR FIRST 3 HOURS, \$25 AN HOUR THEREAFTER

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## OTHER IDEATIONS

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WANT SOMETHING NON-TRADITIONAL???—NO PROBLEM, THAT'S WHAT WE LIKE!

TACO BARS, PANCAKE STATIONS, PASTA & ITALIAN BARS, MAC & CHEESE STATION, "FOOD TRUCK" STYLE SERVICE, BACKYARD PIG PICKIN' OR CHICKEN STEW, ANY AND ALL THE ABOVE NO PROBLEM, WE WANT TO DO WHAT YOU ARE LOOKING FOR!

THERE ARE ALWAYS QUESTIONS ABOUT "PACKAGES" WE OFFER. WE LOVE TO WORK WITH OUR CLIENTS ON WHAT BEST FITS THEIR NEEDS, WANTS AND AROUND THEIR BUDGET, WE ALWAYS WELCOME AN OPEN CONVERSATION AS TO WHAT YOU ARE LOOKING FOR WITH WHAT YOU CAN AFFORD. WE CAN ALMOST ALWAYS PULL IT OFF FOR YOU ON YOUR SPECIAL DAY!

## FAQ'S

(PRICING SUBJECT TO CHANGE IF FURTHER THAN 6 MONTHS FROM SPECIAL EVENT)

\*\*\* ALL PRICING IS ON A PER PERSON BASIS, BUFFET STYLE, A LA CARTE. PRICING WILL INCREASE IF SERVICE NEEDS TO BE PLATED, SERVED OR PASSED DUE TO HIGHER STAFF NEEDS. OR WE CAN CREATE A PACKAGE DEAL PER YOUR REQUESTS THAT MAY BETTER FIT YOUR BUDGET.

WE HAVE BEVERAGE DISPENSERS THAT CAN BE USED FOR THE EVENT IF NEEDED.

PROVIDING ICE WILL BE A FLAT FEE OF \$50 OR MORE DEPENDING ON SIZE OF EVENT, WE ALSO PROVIDE SCOOPS AND COOLER/SERVING CONTAINERS.

WE CAN PROVIDE REAL PLATE WARE AND FLATWARE WITH LINEN-LIKE NAPKINS, BUFFET STYLE AT \$2.00 PER PERSON.

A NON-REFUNDABLE DEPOSIT OF \$500-1000 DEPENDING ON SIZE OF EVENT WILL BE NEEDED WITHIN 30 DAYS OF THE MENU BEING FINALIZED TO LOCK IN YOUR DATE AND SECURE OUR SERVICES

WE'RE LOCATED OUT OF YADKINVILLE, NC AND TRY OUR BEST TO KEEP OUR EVENTS NO MORE THAN AN HOUR AWAY AS WE DON'T WANT TO COMPROMISE THE QUALITY OF OUR FOOD. BOONE, NORTH CHARLOTTE, BURLINGTON, FANCY GAP, VA ARE ABOUT OUR LIMITS DIRECTIONALLY, OUTSIDE OF THOSE AREAS WILL RESULT IN A MILEAGE FEE.

WE DO NOT PERFORM TASTING MENU'S. WE'LL BE HAPPY TO GIVE REFERENCES OF PRIOR CUSTOMERS FOR YOU TO HEAR WHAT THEY HAVE TO SAY ABOUT OUR FOODS AND REPRESENTATION OF GOLD LEAF CATERING AS A WHOLE. YOU CAN ALSO CHECK OUT OUR FACEBOOK (THE GOLD LEAF CATERER) OR INSTAGRAM (@DUSTY\_BUG) PAGE FOR MOST OF THE WORK WE DO. WE DO NOT POST PRIVATE EVENTS WITHOUT PERMISSION OF THE HOST(S) FIRST. WE PROMISE YOU WON'T BE LET DOWN!

WE CHARGE A SERVICE FEE OF \$125 PER STAFF MEMBER NEEDED, EACH EVENT VARIES IN SIZE AND PERSONNEL NEEDS WILL BE DISCUSSED PRIOR TO INITIAL QUOTE.

WE DO HAVE FULL LIABILITY INSURANCE IF A VENUE REQUIRES PROOF.

WE DO NOT HAVE A LIQUOR OR ALCOHOL LICENSE. WE CAN PROVIDE YOU BARTENDERS FOR YOU TO "HIRE" ON YOUR OWN AND PAY SEPARATELY.

GRATUITY IS NOT AUTOMATICALLY ADDED BUT, GREATLY APPRECIATED AS WE DISPERSE THOSE FUNDS BETWEEN OUR AMAZING STAFF.

A 4% FEE IS ADDED ON IF PAYING WITH A CREDIT CARD (WE DO ACCEPT ALL)

CHECKS ARE TO BE MADE OUT TO GOLD LEAF CATERING; WE ALSO ACCEPT VENMO, @DASNOW98.

**ALL** OF OUR FOOD IS SCRATCH MADE AND SOURCED LOCALLY AS MUCH AS POSSIBLE WHEN AND WHEREVER WE CAN!