



SHIFT CATERING CO.



Buffet and Plated

Anything on our buffet menu can be made
a plated meal

[Click here to see our menus](#)



Service Levels

Pick Up

\$0.00 + 20% Service Fee

Menu items are picked up in disposable serving dishes.
Includes white disposable plates, napkins, utensils, and serving utensils.

Drop Off

\$25.00 + 20% Service Fee

Menu items are picked up in disposable serving dishes.
Includes white disposable plates, napkins, utensils, and serving utensils.
*up to a 25 mi. radius

Setup + Pick Up

\$40.00 + 20% Service Fee

Menu items are delivered in heated chafing dishes.
Includes clear disposable plates, napkins, utensils, and metal serving utensils.
Includes table decor.
*up to a 25 mi. radius

Setup + Pick Up

\$40.00 + Server Cost + 20% Service Fee

Menu items are delivered in heated chafing dishes.
Includes clear disposable plates, napkins, utensils, and metal serving utensils.
Includes table decor.

1 Server | \$30/hr (min 3 hrs)

2 Servers | \$50/hr (min 3 hrs)

3 Servers | \$80/hr (min 3 hrs)

*up to a 25 mi. radius



Bartending Services

Bartender

\$22/hr

This covers the licensed bartender only. (Tennessee and Mississippi)
s.

Handling Fee

\$1/guest

Charged if client wants Shift to bring their alcohol to their event.
Client must purchase all alcohol and deliver to Shift Catering Co. no later than 5 days before
event date. Shift Catering Co. will prep and transport the alcohol.

Full Bar Set Up

\$1.75/guest

Full bar set up includes ice, cranberry juice, orange juice, club soda, Coke, and Sprite. Includes
clear plastic cups. Glassware is available by request for additional fee.

Lux Bar Set Up

\$2.25/guest

Full bar set up includes ice, cranberry juice, orange juice, club soda, Coke, and Sprite. Lemons,
limes, oranges, cherries, green olives. Includes clear plastic cups. Glassware is available by
request for additional fee.



Food Tasting

Serving tasting sized portions for up to 2 people. Shift will come to you where a chef will plate and explain everything you're tasting.

Passed Canapes

\$3 | Standard
\$5 | Premium

Appetizers

\$6 | Standard
\$8 | Premium

Mains

\$12 | Standard
\$16 | Premium

Vegetables

\$8

Starch

\$3 | Standard
\$5 | Premium

Desset

Request Quote

Drinks

Water included.
Request quote for
premium drinks.

Service Fee

\$99
Included with all food
tastings.
Applied towards total
balance if you decide to
move forward.

FEATURED *Offerings*



Bars and Fountains

Macaroni and Cheese Bar

Pick 2 different macaroni and cheese styles.

TOPPINGS

Chicken | Pork | Mozzarella | Cheddar Cheese | BBQ Sauce | Buffalo Sauce | 2 Different Pankos

Queso Fountain

Queso fountain surrounded by crispy house made tortilla chips

Chocolate Fountain

Milk chocolate surrounded by a custom mix of goodies

More Custom Bars & Fountains



Carving Stations

A table that is set up separate from the buffet food that is carved by one of our chefs.

**Prime Rib
Ham
Roasted Turkey
Brisket
& More**



Charcuterie Boards & Tables



Macaroni and Cheeses

6 to 8 macaroni and cheeses available at all times

Traditional Mac & Cheese

Chipotle Cheddar Mac & Cheese

Smoke White Cheddar Mac & Cheese

Brisket Mac & Cheese

Baked Brie Mac & Cheese
With a chili honey drizzle

Creamy Gruyere Mac & Cheese

**Swiss, Cheddar, Cracked Black Pepper
Mac & Cheese**

**Caramelized Onion, Steak & Gorgonzola
Mac & Cheese**



FEATURED *Dishes*



Pan Seared Blackened Salmon

with sauteed asparagus and
fried crispy potato chunks.

Garnished with a pomegranate
tomato salsa, saba reduction,
and charred onion aioli.



Mozzarella Salad

Mozzarella salad with a citrus tomato salsa.

Garnished with citrus supremes, balsalmic reduction, and serrano peppers.



Salmon Stew

Made with salmon, shrimp, leeks,
and fresh vegetables.

The broth was made in house
from the carcass of the salmon
and the shrimp shells.

Garnished with Fried lemon
round, fried julienne leeks, and
fresh parsley



Chicken and Dumplings

Creamy chicken soup filled with housemade dumplings, seasoned to perfection.

Garnished with fresh herbs.



Shrimp and Grits

Pan seared shrimp with lemon grits and an bacon and tasso ham gravy with an poached egg. Garnished with fresh herbs .

French Toast

Thick cut brioche bread with fresh berries and candied walnuts garnished with honey butter and powdered sugar.

Pancakes

Thick stack with peanut butter mousse, fresh berries, bananas, honey butter, and bacon lardons.



Blueberry Cheesecake

with lemon crème anglaise,
vanilla chantilly, macerated
blueberries, and fresh mint.



Thank You

Please let us know if you would
like a quote or schedule a food
tasting.

(901) 440-0089
info@ShiftCatering.com