



CHEF360
CATERING



WWW.EATCHEF360.COM

FAQS - IT'S GOOD STUFF

1. Why CHEF360 Catering?

One word? Hospitality. When you select CHEF360 Catering, everything about your event will reflect you, your expectations, and your vision. Our quality is exceptional, our staff is professional, and our 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 the bases, from food drop-offs to full-service staffed event execution and stylizing.

3. 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 for up to 24.

4. Can CHEF360 Catering cater at any location?

Yes. There may be additional delivery/mileage charges for certain destinations, but CHEF360 Catering can cater at many different venues, covering NE GA, Western, NC, Upstate SC, and Midlands SC.

5. Do I get a tasting?

We do not expect you to spend thousands of dollars without sampling the menu. We do ONE complimentary tasting of your tentative menu for up to 4 guests, BEFORE you pay a deposit.

6. 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.

7. 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 your CHEF360 Event Specialist. Even when paying by cash or check, CHEF360 Catering must have a credit card/debit card on file.

8. When is the balance payment due?

90 days before the event date, half of the remaining balance is due. This amount is also nonrefundable. The final guest count is due ten (10) business days before the event date, the final balance is due seven (7) business days before the event. 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. CHEF360 Catering WILL NOT SERVICE EVENTS WHICH STILL HAVE AN OUTSTANDING BALANCE ON THE DAY OF THE EVENT.

9. How long is food service? What happens if my event runs past the scheduled end time?

CHEF360 Catering contracts are for a 4-hour event service window. Typically, food service is 1.5 to 2 hours. We arrive 2 hours before start time and are there for one hour after the event concludes. An hourly rate of \$200 per hour will be assessed for each hour past the event 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.

FAQS - ALMOST DONE

10. What forms of payment do you accept?

We accept all major credit cards, checks, cash, and Venmo (@CHEF360, last 4-digits to verify are 4399). 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.

11. 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.

12. What is force majeure?

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.

13. 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, is not responsible for parts/pieces of cake construction that are due back to the owner of such, and does not provide to-go items for cakes. IF A VENUE HAS A POLICY THAT REQUIRES THE CATERER TO MOVE A CAKE, THE CLIENT NEEDS TO CONTRACT WITH THE CAKE VENDOR TO DO SO. CHEF360 CATERING **WILL NOT** MOVE A MULTI-TIERED CAKE.

14. What is the attendant fee?

This fee is charged for any "action" stations in your menu.

15. What is the service charge?

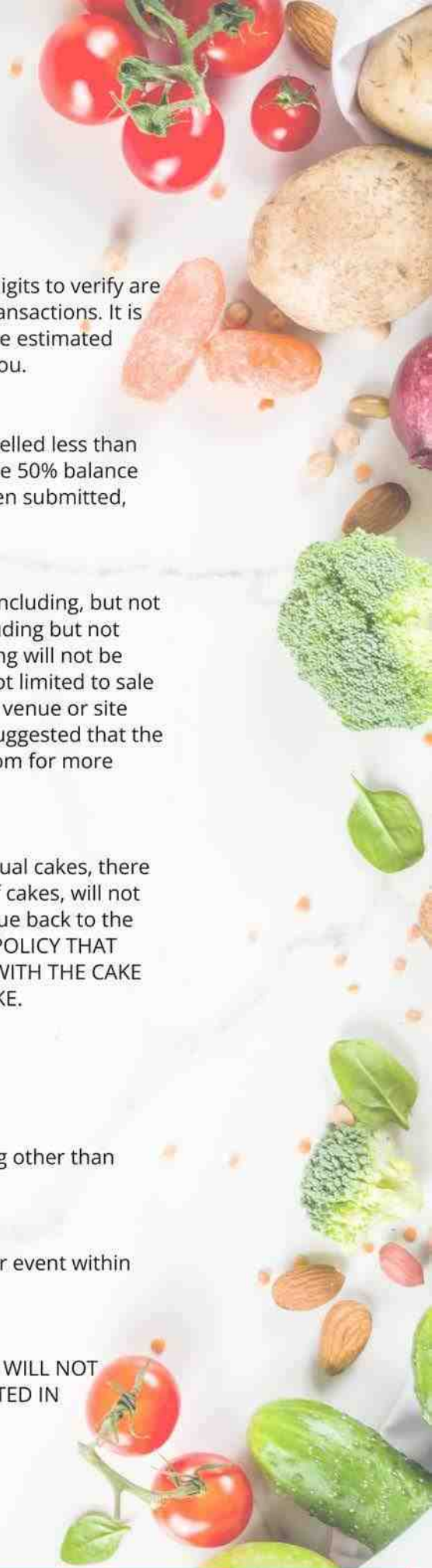
This fee is for service on food and beverage. It is not assessed against anything other than food and beverage. This is NOT a tip for staff. This goes to labor.

16. What is the load-in/load-out charge?

This fee is for the staff required to load in, prepare, setup, and breakdown your event within the contracted venue's guidelines.

17. What does the equipment rental charge include?

This includes all items needed to serve or consume food. THE EQUIPMENT FEE WILL NOT BE DISCOUNTED EVEN IF YOUR VENUE, PLANNER, OR YOU PROVIDE ITEMS LISTED IN THE DESCRIPTION. THIS IS NOT AN INCLUSIVE LIST.



FAQS - WE SWEAR THIS IS IT!

18. What if my venue provides rentals? CHEF360 Catering will not reduce the equipment fee, even if a venue provides items. CHEF360 Catering is still providing equipment. If your venue provides China, flatware, glassware, etc. it is the client's responsibility to communicate to the venue or equipment provider that the venue or equipment provided needs to contact CHEF360 Catering to determine what is needed. For example, a menu with stations DOES NOT use regular sized dinner plates. There needs to be salad-sized plates and flatware at each station, and the stations need to be set up apart from each other and not in buffet form.

19. If my venue is providing beverages, will CHEF360 Catering service these? CHEF360 Catering will not service, set up, or clear items not rented or provided by CHEF360 Catering (except for removing dirty plates). If a venue is providing beverages, for example, and a client wants water goblets filled and set on the tables, the beverage provider needs to have adequate staff to service and clear any related items.

20. If a venue requires trash removal, will CHEF360 Catering remove the trash of other vendors? No. For example, if a bartending company is contracted, it is the client's responsibility to communicate the venue's trash policies to the bar company. The bar provider is responsible for clearing their cups or glassware and servicing their own trash.

21. 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 an event manager 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.

22. Can we pack up leftover food?

Due to DHEC regulation, we cannot box up leftover food at the end of an event.

GUESTS MAY NOT BRING CONTAINERS AND BOX UP LEFTOVER FOOD. IF THIS HAPPENS, THE CLIENT'S CARD ON FILE WILL BE CHARGED A PENALTY FEE OF \$500.00.

Breakfast Buffets

(20 person minimum)

Full Service Subject to a Load-In and Load-Out Fee

Early Bird Continental

\$14++ per person

Assorted breakfast breads and pastries, jams and jellies, and whipped butter; Fresh fruit and berry salad with a mint and honey dressing; Orange, apple, and cranberry juice, regular and decaf coffee, assorted creamers and sweeteners.

CHEF360 Chic

\$16++ per person

Mini yogurt and berry parfaits; French toast sticks with a mixed berry compote and maple, chocolate, and Lingonberry syrups; Spinach, field mushrooms, Parmesan, and roasted red pepper frittata with sour cream and salsa; Southern sausage patties; Orange, apple, and cranberry juice, regular and decaf coffee, assorted creamers and sweeteners.

Sunday Mornings

\$18++ per person

Scrambled Eggs, Cheesy Adluh stone ground grits; Buttermilk biscuits with pepper gravy, jams and jellies, and whipped butter; Applewood smoked bacon; Orange, apple, and cranberry juice, regular and decaf coffee, assorted creamers and sweeteners.

Complete360 available as boxed meal)

\$26++ per person, (Full service only; Not

Fresh Fruit and Berry Display; French toast sticks with a mixed berry compote and maple, chocolate, and lingonberry syrups; Spinach, field mushrooms, Parmesan, and roasted red pepper frittata with sour cream and salsa; Southern sausage patties and Applewood smoked bacon; Homestyle potatoes with onion and goat cheese; Orange, apple, and cranberry juice, regular and decaf coffee, assorted creamers and sweeteners.

CHEF360 Brunch

Reception

(20 person minimum)

Reception Brunch Menu \$35++ per person

Cocktail Hour (Butler Passed)

*Mini Buttermilk Biscuits with Pimento Cheese and a Candied Jalapeno

*Crab Cake Dumplings with a Cajun Remoulade

*Fried Goat Cheese with BeeWell Honey and Cracked Black Pepper

Reception Stations

Salad Station

Spinach Salad with sun-dried tomatoes, candied pecans, feta cheese, and raspberry vinaigrette

Classic Caesar Salad

Fresh Fruit Salad with a Mint and Honey Dressing

Omelet Station

Farm stand free-range eggs; Cheddar, smoked gouda, and goat cheese; Tomatoes, peppers, onions, spinach, field mushrooms; Southern ham and chopped bacon; Salted butter; Salt and pepper.

(requires attendant)

Adluh Stone-Ground Grits Station

Creamy Adluh stone-ground grits with ham, shrimp, pepper gravy, collard greens, salted butter, cracked black pepper, wilted Vidalia onion, cheddar cheese, goat cheese, chopped bacon, sausage crumbles, Lowcountry gravy, sauteed peppers and onions. (requires attendant)

Beverages

*Sweet tea, unsweet tea, infused water

*Coffee with sweeteners and creamers

*Orange and apple juice

Breakfast Stations and Add-Ons

(20 person minimum; Attendant required)

Adluh Stone-Ground Grits Station

\$13++ per person

Creamy Adluh stone-ground grits with ham, pepper gravy, collard greens, salted butter, cracked black pepper, wilted Vidalia onion, cheddar cheese, goat cheese, chopped bacon, sausage crumbles

Biscuit and Gravy Bar

\$15++ per person

Buttermilk biscuits, sweet potato biscuits, cornbread scones; Chocolate gravy, pepper gravy, and sausage gravy; Assorted jams and jellies; Country ham and chopped Applewood smoked bacon; BeeWell honey; Cheddar cheese and smoked gouda.

Twisted French Toast Station

\$12++ per person

Sweet Hawaiian rolls and pound cake French toast; Fresh berries; Goat cheese; Chocolate shavings; Bourbon vanilla whipped cream; Maple syrup, chocolate syrup, and lingonberry syrup.

Omelet Station

\$15++ per person

Farm stand free-range eggs; Cheddar, smoked gouda, and goat cheese; Tomatoes, peppers, onions, spinach, field mushrooms; Southern ham and chopped bacon; Salted butter; Salt and pepper.

Lolli Waffle Station

\$16++ per person

Chicken and waffle Lolli waffles; Peaches and cream Lolli waffles; Sausage pancake Lolli waffle; Chocolate shavings; Bourbon vanilla whipped cream; Maple syrup, chocolate syrup, and lingonberry syrup.

Coffee Bar

\$9++ per person

Regular and decaffeinated coffee; Flavored creamers and syrups; Assorted sweeteners; Bourbon Vanilla whipped cream and regular whipped cream; Chocolate shavings; Peppermint and cinnamon sticks.

Mimosa Bar

\$18++ per person

Sparkling wine; Orange, cranberry, and pomegranate juice; Raspberries, blueberries, strawberries, and orange slices; sugared rims.

Bloody Mary Bar

\$19++ per person

Vodka; Bloody Mary mix; Peppered bacon strips; Celery, shrimp, stuffed olives, Kosher dill pickle spears, lemon wedges, salt for rim.

Award-Winning Grilled Donut Station

\$12++ per person

Apple and Brie; Pepperoni pizza; Cuban sandwich; Krispy Kreme donuts

Boxed Lunches

Traditional Sandwiches and Salads

\$12++ Per Person

(Please Choose Salad, Sandwich, or Wrap)

(15 person minimum)

All Boxed Lunches are served with chips, pasta salad, and a dessert

Roast Beef and Provolone

lettuce, tomato, pickled onion, horseradish
crème fraiche

Smoked Turkey and Smoked Cheddar Sandwich

arugula, tomato, cranberry aioli

Honey Ham and Swiss

greens, tomato, Creole mustard

Grilled Chicken and Pepper Jack

bibb lettuce, tomato, lemon pepper aioli

Rainbow Vegetable

Arugula, cucumber, avocado, yellow bell
pepper, carrots, tomato, radish, vegan
herbed cream cheese

Garden Salad

Mixed greens, tomato, cucumber, red
onion, and Green Goddess Dressing

Caesar Salad

Romaine, Parmesan, garlic croutons, and
Caesar Dressing

Spinach Salad

baby spinach, strawberries, goat cheese,
sliced almonds, and Raspberry Vinaigrette

Wedge Salad

iceberg lettuce, bacon, blue cheese
crumbles, and Blue Cheese Dressing

Additional Sides

\$4++ Per person

Potato Chips

Mixed Greens Salad

Broccoli Salad

Fruit Salad

Pasta Salad

Potato Salad

Beverages

All Beverages Delivered Chilled; Ice not
Included

Sweet Tea, Gallon **\$8.00++ Per Gallon**

Unsweet Tea, Gallon **\$8.00++ Per Gallon**

Lemonade, Gallon **\$8.00++ Per Gallon**

Canned Coke Products **\$3 Each**

Bottled Water **\$3 Each**

Bottled Tea **\$3 Each**

Delivery Fees

Delivery Only **\$50**

Delivery and Setup Only **\$200**

Protein Add-ons \$6++ per person

Sliced Chicken Breast

Sliced Beef Tenderloin

Jumbo Broiled Shrimp

Jumbo Fried Shrimp

Grilled Salmon

Smoked Salmon

Ahi Tuna

Boxed Lunches

Gourmet Sandwiches and Salads

\$15++ Per Person

(Please Choose Salad, Sandwich, or Wrap)

(15 person minimum)

All Boxed Lunches are served with chips, pasta salad, and a dessert

Classic New Orleans Muffuletta Sandwich

Italian cured meats, capers, parsley, roasted red peppers, olives

Shrimp Po'boy Sandwich

iceberg lettuce, tomato, remoulade

Kitchen Sink Sandwich

Hoisin beef, oven roasted pulled turkey, honey ham, mozzarella, lettuce, tomato, sub dressing

Grilled and Chilled Beef Tenderloin Sandwich

lettuce, tomato, horseradish creme

Cuban Panini Sandwich

pulled pork, honey ham, dill pickles, mustard, Swiss cheese

BLTA Sandwich

thick sliced bacon, lettuce, tomato, avocado

Louisiana Sunburst Salad

greens, dried cranberries, bleu cheese, smoked almonds

Caprese Salad

Roma tomatoes, basil, buffalo mozzarella, balsamic reduction

Power Salad

Spinach, arugula, green cabbage, red pepper, smoky cashews, orange segments, feta cheese

Modern Waldorf Salad

Greens, red grapes, celery, sliced apples, sliced pears, dried cranberries, pomegranate arils, walnuts, goat cheese

Protein Add-ons

\$6++ per person

Sliced Chicken Breast

Sliced Beef Tenderloin

Jumbo Broiled Shrimp

Jumbo Fried Shrimp

Grilled Salmon

Smoked Salmon

Ahi Tuna

Additional Sides

\$4++ Per person

Potato Chips

Mixed Greens Salad

Broccoli Salad

Fruit Salad

Pasta Salad

Potato Salad

Beverages

All Beverages Delivered Chilled; Ice not Included

Sweet Tea, Gallon \$8.00++ Per Gallon

Unsweet Tea, Gallon \$8.00++ Per Gallon

Lemonade, Gallon \$8.00++ Per Gallon

Canned Coke Products \$3 Each

Bottled Water \$3 Each

Bottled Tea \$3 Each

Delivery Fees

Delivery Only \$50

Delivery and Setup Only \$200

Lunch Buffets

(20 person minimum)

All Subject to +21% Service Charge,
+Applicable Sales Tax
Full Service Buffets are subject to a
Load In and Loud Out Fee



”

“I’VE LEARNED THAT PEOPLE WILL FORGET WHAT YOU SAID, PEOPLE WILL FORGET WHAT YOU DID, BUT PEOPLE WILL NEVER FORGET HOW YOU MADE THEM FEEL.”

”

– Mia Angelou

Back to Basics **\$17++ per person**

- *Mixed green salad with tomato, cucumber, and ranch
- *Sante Fe marinated chicken breast with a chipotle creme fraiche and charred corn and peppers garnish
- *Rosemary and garlic mashed potatoes
- *Roasted vegetable medley
- *Dinner rolls and Butter

Forks Up! **\$22++ per person**

- *Louisiana Sunburst salad with mixed greens, port-infused dried cranberries, bleu cheese, and a raspberry vinaigrette
- *Hot honey butter chicken
- *Blackberry-and-jalapeno-grazed pork loin
- *Garlic and chive mashed potatoes
- *Brown butter green beans
- *Dinner rolls and butter

Carolina Country **\$19++ per person**

- *Purple and Orange Tiger Slaw (V) (GF)
- *BeeWell Honey Bone-in Fried Chicken
- *Hickory Smoked Barbecue Pork with apple cider vinegar-based sauce (GF)
- *Southern-style Green Beans with onions and garlic (VG) (GF)
- *Mama's Baked Macaroni and Cheese (V)
- *Sweet Southern Cornbread (V)

The Farmer's Market **\$21++ per person**

- *Grilled peach salad with candied pecans, goat cheese, and peach vinaigrette;
- *Cheerwine barbecue chicken
- *Piedmont pork shank with bourbon barbecue glaze
- *Adluh stone ground grits
- *Collard greens 360
- *Dinner rolls and butter

Mediterranean Tour **\$28++ per person**

- *Chopped Mediterranean salad with a Greek vinaigrette
- *Mediterranean chicken stuffed with ricotta, sun-dried tomatoes, and chives
- *Grilled steak gyro kabobs with tzatziki cucumber sauce
- *Courgette- and quinoa-stuffed peppers (VG)
- *Farfalle pasta with spinach, mushrooms, and caramelized onions
- *Zucchini crudité with mint and marinated feta
- Dinner rolls and butter

Coastal Cuisine **\$25++ per person**

- *Mint julep cucumber salad
- *Black-eyed pea salad
- *Lowcountry Boil with new potatoes, Kielbasa sausage, corn-on-the-cob, jumbo shrimp
- *Dirty rice
- *Granny Smith apple slaw
- *Sweet corn hush puppies



Build-Your-Own Lunch Buffet

(20 person minimum)

Prices include salad, entree, 2 vegetables, dinner rolls.

ENTREE OPTIONS—PICK ONE

- \$25 Greek-style roast chicken with garlic and lemon (airline chicken breast)
- \$17 Greek-style roast chicken with garlic and lemon (boneless, skinless chicken breast)
- \$25 Balsamic-glazed caprese chicken (airline chicken breast)
- \$17 Balsamic-glazed caprese chicken (boneless, skinless chicken breast)
- \$25 Everything-bagel chicken breast with scallion cream cheese sauce (airline chicken breast)
- \$17 Everything-bagel chicken breast with scallion cream cheese sauce (boneless, skinless chicken breast)
- \$23 Grilled mahi mahi with orange-pineapple salsa
- \$24 Asian teriyaki chicken and beef
- \$25 Beef medallions with au jus
- \$25 Mediterranean salmon
- \$27 Shrimp and grits with a Lowcountry gravy
- \$27 Surf-n-Turf with beef medallions and jumbo shrimp
- \$27 Lobster-stuffed squid-ink pasta with a white wine buerre blanc
- \$29 Lowcountry crabcake on a bed of creamed corn

TO ADD AN ADDITIONAL PROTEIN GET WITH YOUR SALES MANAGER FOR PRICING

VEGETABLE OPTIONS—PICK TWO

- *Rice
- *Garlic Mashed Potatoes
- *Quinoa
- *CousCous
- *Ancient Grains
- *Scalloped Potatoes
- *Herb-Roasted Potatoes
- *Southern Green Beans
- *Fire-Roasted Local Mixed Vegetables
- *Roasted Sweet Potato
- *Sweat Tea Collard Greens
- *Garlic Parmesan Roasted Broccoli
- *Mexican Street Corn
- *House Made Creamed Corn
- *Parmesan Roasted Asparagus
- *Rustic Ratatouille
- *Red Beans and Rice
- *Butter Beans
- *Bacon Fried Brussel Sprouts

TO ADD AN ADDITIONAL SIDE GET WITH YOUR SALES

MANAGER FOR PRICING

BUILD-YOUR-OWN-POKE³⁶⁰

(Pick your protein, base, and toppings to build a bowl your way!)

PROTEIN OPTIONS—PICK ONE

\$38 All 4: Ahi Tuna, Smoked Salmon, Scallops, Lump Crab

\$22 Ahi Tuna

\$22 Spicy Tuna

\$20 Smoked Salmon

\$18 Shrimp

\$22 Scallops

\$22 Lump Crab

\$17 Teriyaki Chicken

\$17 Spicy Chicken

\$15 Teriyaki Tofu

BASE OPTIONS—PICK ONE

Brown Rice

White Rice

Lettuce

Sushi Rice

\$3 Zucchini Noodle

TOPPING OPTIONS - PICK ANY

Shredded Carrot

Roasted Corn and Peppers

Cucumber

Edamame

Pickled Ginger

Tomatoes

Lettuce

Boiled Egg

Sesame Seeds

Nori

Tempura Flakes

\$2 Avocado

\$2 Sea Weed

\$2 Mango

\$2 Pineapple

\$3 Wonton Chips

SAUCE OPTIONS - PICK ANY

Spicy Mayo

Ponzu

Sriracha Aioli

Sweet Soy

Wasabi Aioli

Teriyaki



More from us

-DESSERT ADD-ON FAVORITES -

- \$6 Brie and Raspberry-stuffed puff pastry
- \$8 Bourbon Bread Pudding with caramel
- \$4 Key Lime Pie Shooter
- \$4 Mason Jar Blackberry Cobbler
- \$4 Lemon Blueberry Cheesecake "Martini"
- \$4 Mini Bundt Cakes with a sugar glaze
- \$4 Mini Blood Orange Cannoli
- \$5 Boozy Donut Holes with Kahlua pipette
- \$5 Fried S'mores
- \$4 Lemon Bars with raspberry drizzle
- \$5 Watermelon "Sundae" with yogurt, honey, and granola
- \$4 Mason Jar Apple Pie with caramel drizzle

YOU DONT NEED A SILVER
SPOON TO EAT GOOD!

CHEF360 Reception

(20 person minimum)

Reception Stations Menu \$55++ per person

Cocktail Hour (Butler Passed)

- *Smashed Loaded Baked Potato (GF) (V)
- *Pulled pork and pimento cheese spring roll
- *Plantain cup with Jerk Chicken (GF)

Reception Stations

Salad Station

- *Spinach Salad with sun-dried tomatoes, candied pecans, feta cheese, and Raspberry vinaigrette (V)
- *Tuscan Salad with spring mix, dried fruit, spiced pecans, and lemon herb vinaigrette (GF) (VG)
- *Classic Caesar Salad

Carving Station

- *Roasted Ale Angus Beef Tenderloin Filet with Wasabi Aioli, Whole Grain Mustard, Horseradish Creme Fraiche, Onion Jam, and Euro Rolls (Requires an attendant)
- *Fire Roasted Vegetable Medley (GF) (VG)

Pasta Station

- *Cavatappi and Rigatoni pasta, Marinara sauce and three-cheese Alfredo sauce, Grilled Chicken, Grilled Shrimp, Apple wood Smoked Bacon, Roma Tomatoes, Sliced Cremini Mushrooms, Roasted Garlic, Fresh Herbs, Shaved Parmesan, and Pecorino Romano (requires an attendant)

Beverages

- *Sweet Tea, Unsweet Tea, Infused Water

Station Menu Policies

- All stations require an attendant unless otherwise noted on contract
- Guest counts of more than 150 guests will require double stations and double attendants
- Station menus DO NOT use regular dinner plates; each station has smaller plates and flatware
- If a venue provides China or flatware, CHEF360 Catering will NOT reduce equipment fee
- Additional labor charges will apply if two station setups are required
- CHEF360 Catering will follow venue guidelines for COVID Service
- Per DHEC regulations, CHEF360 Catering WILL NOT box up leftover food for guests or hosts
- Price DOES NOT INCLUDE CHEF360 Catering setting tables with any dinnerware

Action Stations

Some Action Stations require attendants. Please see your Event Specialist for add-on pricing.

Dinner Action Stations

- *Risotto Stations
- *Pasta Bar
- *Mashed Potato Bar
- *Live Smashed Potato Bar
- *Asian Hibachi Bar
- *360 Shrimp and Grits
- *Street Taco Bar
- *Slider Bar
- *Soup and Grilled Cheese Station
- *Quesadilla Bar
- *Mini Pizza Station
- *Sushi Station
- *Carving Station
- *Flat Bread Pizza Station
- *Salad Station
- *Gourmet Mac N Cheese
- *Baked Potato Bar
- *Soup Station
- *Fresh Seafood Bar
- *Pho Station
- *Dim Sum Bar
- *Bread Bowl and Dips
- Chinese Take Out
- *The Farmers Market
- *Ceviche Station
- *Fast Food Station

After Burner Action Stations

- *Grilled Donut Sandwich Station
- *Soup and Grilled Cheese Shooter Bar
- *Adult EZ Bake Oven Station
- *Bacon Bar
- *Game Day
- *Grazing Table
- *S'mores Bar
- *Apple Dipping Station
- *Mad Scientist Ice Cream Bar
- *Savory Crepe Station
- *Banana Fosters
- *Mini Pickle Fried Chicken Slider
- *Popcorn Bar
- *Cupcake Surprise
- *Popsicle Martini Station
- *Rustic Bread and Imported Cheese
- *Ice Cream Cookie
- *Soft Pretzel
- *Cheesecake Station
- *Craft Pickle Station
- *Bao Bun Station
- *Fresh Fruit Bouquets

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Hors D'oeuvres

Vegetarian (V)/Vegan (VG)

(More available upon request)

- *Fried Goat Cheese "Dumpling" with Cracked Black Pepper and BeeWell Honey (V)
- *Sesame Sriracha Cucumber Cups (VG)
- *Nashville Hot Cauliflower Bites (VG)(GF)
- *Caprese Skewer with Fresh Basil and grape tomatoes with Balsamic Drizzle (V)
- *Smashed Loaded Baked Potato (GF)(V)
- *Bloody Mary Deviled Eggs (GF)(V)
- *Cucumber and Herbed Cream Cheese Flatbread (V)
- *Garlic Caprese Crostini Melt with Balsamic Drizzle (V)
- *Classic Bruschetta (VG)
- *Mint and Honey Stackers (GF)(VG)(DF)
- *Spicy Edamame (GF)(VG)
- *Cowboy Caviar in Avocado "Boats" (GF)(VG)
- *Watermelon Margarita Sticks tequila-soaked watermelon sticks with coarse Salt (GF)(VG)
- *Mini Greek Pita Pizza with Heirloom Tomato, English Cucumber, Red Onion, Chickpea Hummus, Kalamata Olives, Feta Cheese Crumbles, and Fennel Garnish (V)
- *Mini Endive Lettuce Cups with Whipped Clemson Bleu Cheese, Local BeeWell Honey, and Crumbled Roasted Pecans (V)
- *Black Olive Tapenade and Truffle Burrata Crostini (V)
- *Grilled Maple Mustard Brussels Sprouts Skewer (GF)(VG)
- *Marinated Olives with Sliced Tomatoes and Mozzarella (GF)(V)
- *Vegan Summer Rolls with Mango Dipping Sauce (GF)(VG)
- *Vegan Quiche Muffins with Spinach and Sun-dried tomato (VG)
- *Thai Mango Cabbage Wraps with Crispy Tofu and Peanut Sauce (GF)(VG)

Seafood

(More available upon request)

- *Shrimp Deviled Eggs (GF)(P)
- *Caviar Blini with Creme Fraiche (P)
- *Smoked Salmon, Fresh Dill, and Black Caviar on a Toast Point (P)
- *Crabcake Stuffed Mushrooms (P)
- *Shrimp and Grits Shooter
- *Baked Mussels (P)
- *Plantain Cups with Spicy Tuna (GF)(P)
- *Mini Lobster Rolls

Other Proteins

(More available upon request)

- *Three Bean Chili Shooter topped with Cheddar and Creme Fraiche with Skillet Cornbread Triangles (V)
- *Candied Bacon "Crackers" (GF)
- *Samosas
- *Mini Sausage Pies
- *Mini Beef Wellingtons
- *Pulled Pork and Pimento Cheese Spring Roll
- *Plantain Cups with Jerk Chicken (GF)
- *Hoisin Beef Wonton with Wasabi Aioli
- *Mini Charcuterie Cups
- *Assorted Sandwich Skewers
- *Nacho Grazing Table
- *Blood Orange-infused Duck with Aged Cheddar and dates, wrapped in Prosciutto
- *Marinated Elk Sliders with Horseradish Creme
- *Venison Crostini with Whipped Goat Cheese and Pickled Shallots
- *Plum Bourbon Bison Meatballs

ASK YOUR EVENT SPECIALIST FOR OTHER AVAILABLE OPTIONS!

Back to Basics

\$22++ per person

- *Mixed green salad with tomato, cucumber, and ranch
- *Sante Fe marinated chicken breast with a chipotle creme fraiche, charred corn, and peppers garnish
- *Rosemary and garlic mashed potatoes
- *Roasted vegetable medley
- *Dinner rolls and Butter

Forks Up!

\$29++ per person

- *Louisiana Sunburst salad with mixed greens, port-infused dried cranberries, bleu cheese, and a raspberry vinaigrette
- *Hot honey butter chicken
- *Blackberry-and-jalapeno-grazed pork loin
- *Garlic and chive mashed potatoes
- *Brown butter green beans
- *Dinner rolls and butter

Carolina Country

\$25++ per person

- *Purple and Orange Tiger Slaw (V) (GF)
- *BeeWell Honey Bone-in Fried Chicken
- *Hickory Smoked Barbecue Pork with apple cider vinegar-based sauce (GF)
- *Southern-style Green Beans with onions and garlic (VG) (GF)
- *Mama's Baked Macaroni and Cheese (V)
- *Sweet Southern Cornbread (V)

The Farmer's Market

\$27++ per person

- *Garden Salad with fresh greens, chopped basil, blueberries, strawberries, pickled radish, cucumber, goat cheese crumbles, and a lemon vinaigrette (V) (GF)
- *Vegan Balsamic Caprese "Chicken" (VG) (GF)
- *Oven-roasted lemon and parmesan Asparagus (V) (GF)
- *Maple brown sugar cinnamon fire-roasted Sweet Potatoes (VG) (GF)
- *GF Dinner Rolls and Vegan Butter (VG) (GF)

Mediterranean Tour

\$37++ per person

- *Chopped Mediterranean salad with a Greek vinaigrette
- *Mediterranean chicken stuffed with ricotta, sun-dried tomatoes, and chives
- *Grilled steak gyro kabobs with tzatziki cucumber sauce
- *Courgette- and quinoa-stuffed peppers (VG)
- *Farfalle pasta with spinach, mushrooms, and caramelized onions
- *Zucchini crudité with mint and marinated feta
- *Dinner rolls and butter

Coastal Cuisine

\$33++ per person

- *Mint julep cucumber salad
- *Black-eyed pea salad
- *Lowcountry Boil with new potatoes, Kielbasa sausage, corn-on-the-cob, jumbo shrimp
- *Dirty rice
- *Granny Smith apple slaw
- *Sweet corn hush puppies

Dinner Buffets

(20 person minimum)

All Subject to +21% Service Charge,
+Applicable Sales Tax
Full Service Buffets are subject to a
Load In and Loud Out Fee



Build-Your-Own Buffet

Prices include salad, entree, two vegetables, and dinner rolls
(20 person minimum)

ENTREE OPTIONS—PICK ONE

- \$25++ Greek-style roast chicken with garlic and lemon (airline chicken breast)
- \$22++ Greek-style roast chicken with garlic and lemon (boneless, skinless chicken breast)
- \$25++ Balsamic-glazed caprese chicken (airline chicken breast)
- \$22++ Balsamic-glazed caprese chicken (boneless, skinless chicken breast)
- \$25++ Everything-bagel chicken breast with scallion cream cheese sauce (airline chicken breast)
- \$22++ Everything-bagel chicken breast with scallion cream cheese sauce (boneless, skinless chicken breast)
- \$30++ Grilled mahi mahi with orange-pineapple salsa
- \$32++ Asian teriyaki chicken and beef
- \$33++ Beef medallions with au jus
- \$33++ Mediterranean salmon
- \$35++ Shrimp and grits with a Lowcountry gravy
- \$36++ Surf-n-Turf with beef medallions and two jumbo shrimp
- \$36++ Lobster-stuffed squid-ink pasta with a white wine bierre blanc
- \$38 Lowcountry crabcake on a bed of creamed corn

TO ADD AN ADDITIONAL PROTEIN GET WITH YOUR SALES MANAGER FOR PRICING

VEGETABLE OPTIONS—PICK TWO

TO ADD ADDITIONAL SIDES GET WITH YOUR SALES MANAGER FOR PRICING

- | | |
|-------------------------|--------------------------------------|
| *CAROLINA WHITE RICE | *SOUTHERN GREEN BEANS |
| *CUBAN YELLOW RICE | *FIRE-ROASTED LOCAL MIXED VEGETABLES |
| *SPANISH FRIED RICE | *SWEET TEA COLLARD GREENS |
| *MUSHROOM RISOTTO | *GARLIC PARMESAN ROASTED BROCCOLI |
| *GARLIC MASHED POTATOES | *MEXICAN STREET CORN |
| *QUINOA | *HOUSE MADE CREAMED CORN |
| *COUSCOUS | *PARMESAN ROASTED ASPARAGUS |
| *ANCIENT GRAINS | *RUSTIC RATATOUILLE |
| *SCALLOPED POTATOES | *BACON FRIED BRUSSELS SPROUTS |
| *HERB-ROASTED POTATOES | |
| *ROASTED SWEET POTATO | |
| *RED BEANS AND RICE | |
| *BUTTER BEANS | |

BUFFET MENU POLICIES

- Buffets will be double-sided for guest counts to 150
- Two buffet setups are required for guest counts over 150
- Additional labor charges will apply if CHEF360 is required to set tables with glassware, flatware, plates
- Additional labor charges will apply if two buffet setups are required
- CHEF360 Catering will follow venue guidelines for COVID service
- Per DHEC regulations, CHEF360 Catering WILL NOT box up leftover food for guests or hosts



PLATED MEALS

(50 PERSON MINIMUM)

SALAD | ENTREE | STARCH | VEGETABLE



SALAD OPTIONS



Mixed Green Salad

Mixed greens with tomato, cucumber, pickled red onion, served with Dill Ranch Dressing

Louisiana Sunburst Salad

Mixed greens with dried cranberries, almond slices, goat cheese crumbles, and served with a Raspberry Vinaigrette Dressing

Carolina Peach Salad

Mixed greens with grilled peach, candied pecans, goat cheese, and served with a Grilled Peach Vinaigrette

Spinach Salad

Baby spinach with sun-dried tomato, candied pecans, feta cheese, and served with a Raspberry Vinaigrette

Clemson Bleu Wedge Salad

Iceberg lettuce wedge with Smoked bacon, Clemson bleu cheese crumbles, grape tomato halves and topped with Clemson Bleu Cheese Dressing

Tuscan Salad

Spring Mix with dried fruits, spiced pecans, and served with Lemon Herb Vinaigrette Dressing

Classic Caesar Salad

Romain Lettuce with Parmesan, fresh cracked pepper, a lemon wedge, topped with Caesar Dressing

Farm-stand Harvest Salad

Spring Mix with Roma tomato, pickled red onion, shaved cucumber, and herded Chevre cheese with a Blueberry White Balsamic Dressing

ENTREE OPTIONS

Glazed Pork Shank (3)

Three Peach infused Bourbon Glazed Pork shanks

\$36

Sante Fe Chicken

Sante fe marinated chicken with a Chipotle Cream Sauce and garnished with charred corn and peppers

\$30

Stuffed Roasted Chicken

Roasted Chicken Breast stuffed with baby Spinach and Asparagus and topped with a Goat Cheese Mornay Sauce

\$32

Black and Blue Duck Breast

Pan-Seared Duck Breast served with a Blackberry and Blueberry Compote

\$34

Blackened Mahi Mahi

Pan Seared and Blackened Mahi Mahi served with a Brown Butter Sauce

\$35

Quinoa Salmon

Quinoa-encrusted Atlantic Salmon served with a spicy orange miso sauce

\$36



Lobster-stuffed Pasta

A Lobster-stuffed Squid Ink Pasta with a white wine buerre blanc topped with a shaved parmesan

\$36

Pan-seared Sea Bass

Pan-seared Sea Bass with a lemon garlic herb sauce

\$39

Crab Cake

A Low-Country Crab cake a top a bed of Arugula and Cajun remoulade

\$40

Pecan Chicken

Oven-roasted Chicken Breast encrusted with candied pecans and topped with an Apple Cranberry Relish

\$32

Roasted Cauliflower Steaks

Roasted Cauliflower steaks topped with roasted cherry tomatoes, sliced green olives, and Feta cheese

\$25

Vegan Spaghetti and Meatballs

Egg-free spaghetti topped with a hardy marinara and Beyond Meatless Balls

\$26

Three Cheese Ravioli

Three cheese ravioli served with an caper eggplant tomato sauce

\$26

Fried Tofu

Fried Silky Firm Tofu tossed in a cilantro ginger sauce

\$26

STARCHES

- *Smoked Gouda and Cheddar Mashed Potatoes
- *Shaved Parmesan Risotto
- *Sea Salt and Truffle Roasted Potatoes
- *Three Cheese Macaroni and Cheese
- *Scalloped Potatoes
- *Cilantro and Garlic Roasted Purple Potatoes
- *Greek Lemon Potatoes
- *Wild Herbed Rice
- *Saffron Rice
- *Spanish Fried Rice

VEGETABLES

- *Tri-colored Carrots
- *Garlic Sauteed Arugula
- *Sauteed Spinach and Tomato
- *Fire-Roasted Seasonal Vegetable Medley
- *Parmesan dusted Asparagus
- *Roasted Asparagus with Balsamic glaze
- *Roasted Beet Medley with Pears, Quinoa, and Microgreens

DESSERT ADD-ONS

- \$6 Mini Flourless Chocolate Cake
 - \$4 Lemon Blueberry Cheesecake Martini
 - \$6 Pecan Pie & Bacon Mason Jar
 - \$4 Mini Bundt Cakes
 - \$5 Boozy Doughnut Holes with Kahlua
 - \$5 Gourmet S'mores
 - \$5 Cookies and Milk Shooters
 - \$9 Monster Dessert Nachos
 - \$6 Crème Brulee
 - \$7 Moonshine Banana Cream Pie Shooter
 - \$5 Watermelon Sundae with Yogurt, Honey, and Granola
-

MEET OUR TEAM



**Chef Peter
Collins**

Owner, Executive Chef



Kimberly Adams

General Manager
Director of Sales
Lead Coordinator



**Chef Bailey
Kimpton**

Executive Sous Chef



Sierra Carroll

Event Manager



Russell Popham

Corporate Event
Specialist



Mariah Skinner

Social Event
Specialist

WWW.EATCHEF360.COM

Wedding Coordination



With over 30 years in the hospitality industry, including everything from waiting tables to event sales to wedding coordination, our General Manager Kimberly Adams is also the owner of **Girl Friday Event Coordination**. Not only will CHEF360 Catering provide you with an amazing menu and execution, but we now offer in-house day-of wedding coordination!

Email Kimberly at kadams@chef360catering.com or call at 864.525.7666 today!



Kimberly J. Adams - Owner/Lead Coordinator

- Over 15 years experience
- Wedding Planning instructor at Greenville Tech
- Lover of road trips, chocolate, and 4" heels
- Mom of 4, grandmom of 5
- Triggered by slow drivers in the fast lane
- Favorite thing about coordinating is working with each couple to bring their individual vision to life



Mariah Skinner, Associate Coordinator

- Graduate of Wedding Planning Class
- Mom of Gypsy the Jack Russell Terrier
- Hailing from Gaffney, "y'all" is her favorite word
- Lover of all mushroom decor
- Triggered by dirty dishes left in the sink
- Favorite thing about coordinating is relieving her client's stress and problem-solving

