



Express

A Catered Affair Express is designed to help you make a memorable impression for your lunch guests and provide an easy ordering process for you. We know that your time is precious and your peace of mind is immeasurable.

Ordering

To ensure premium quality and availability, we require 48 hours notice Monday – Friday to prepare your selection. Notice for weekend events is required no later than 5pm on the Tuesday prior to your order

We will attempt to accommodate changes and rush orders up to 4pm prior to the day of your event. Additional charges will apply for rush orders. Orders placed with less than 48 hours will be subject to product availability and preferred delivery time limitations.

A confirmation fax or email with guest count, delivery times, location map, billing information, contacts, and any special requests is required twenty-four hours prior to your order

Pricing is subject to change without notice due to market conditions.

We are happy to creatively accommodate special dietary needs such as wheat or dairy-free, low sodium, low-fat, low-carb, etc. We can also prepare selections with free range meats and organic produce at market prices

Ingredients are subject to availability and change without notice.

As orders are taken on a first-come, first-served basis, we strongly recommend advanced planning

Minimums

A minimum of 15 guests or \$200.00 minimum.

www.acateredaffair.net

Phone: 615-321-2394 / Fax: 615-884-4224



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Delivery

Delivery includes setup in your dining area. Delivery fees range from 25.00-50.00 depending upon your location. Repeat clients may have delivery fees waived depending upon the volume of your client history.

Payment

We accept payment in form of cash, checks, Visa, MasterCard and American Express. Clients may setup terms with an approved application and credit card guarantee.

Cancellations

A full charge will be billed for cancellations made less than twenty –four hours prior to your order.

Tables, chairs, china, flatware and linens are available upon request for off-site events at an additional charge. They must be ordered at least twenty four hours prior to your order

Buffet setup

Our platters are sent beautifully garnished and ready to serve. If you would like, we can arrange for our staff to set-up your linens, tables and chairs and other service items. Post event clean-up is also available

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Express Breakfast - A minimum of 15 guests or \$200.00 minimum

Select One for \$9.65 per guest

**Biscuit or Croissant Sandwich with two of the following breakfast meats.
Bacon, Sausage or Baked Ham. Served with Fresh Fruit Salad and Fruit Juice

**Continental Breakfast of assorted Mini Danish & Bagels with Cream Cheese.
Include Fruit Juice and Coffee

**Assorted Cold Breakfast Wraps to include Peanut Butter with Green Apple and Nuts Wrap, Flavored Yogurt, Granola & Fruit Wrap, and Flavored Cream Cheese and Berries Wrap
Served with Fruit Juice

Select One \$12.00 per guest

**Breakfast Burritos include Egg and Hash Browns, Cheese, Sautéed Peppers and Onions with one breakfast meat: Sausage, Baked Ham, or Bacon.
Accompanied by Sour Cream, Salsa. Served with choice of Fruit Juice

**Loaded Hash Brown Casserole with Fluffy Scrambled Eggs, Ham, Buttery Biscuits and choice of Fruit Juice

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Corporate Breakfast Buffet \$14.95 per Guest

An appetizing buffet of Apple Wood Smoked Bacon, Scrambled Eggs, Home-style Potatoes, Sausage, & Homemade Biscuits & Gravy.

Breakfast Packages

Platinum Morning - \$33.95 *per Guest (minimum 25 guests)*

Gourmet Grit Martini Bar

Frittatas

French Toast or Waffle Station (Plus Chef on Site)

Omelet Station (Plus Chef on Site)

Smoked Salmon Bagel Bar

Fresh Fruit Pastries Yogurt Bar

Coffee and Fruit Juice

Diamond Morning - \$24.15 *per Guest (minimum 25 guests)*

Omelet Station (Plus Chef on Site)

Gourmet Grit Martini Bar

French Toast or Waffle Station (Plus Chef on Site)

Fresh Fruit or Yogurt Bar

Pastries and Coffee

Golden Morning - \$17.45 *per Guest (minimum 25 guests)*

Frittatas or Omelet Station (Plus Chef on Site)

Gourmet Grit Martini Bar

Fresh Fruit or Yogurt Bar

Pastries and Coffee

Silver Morning - \$16.25 *per Guest (minimum 25 guests)*

Gourmet Grit Martini Bar

Frittatas

Fresh Fruit

Breakfast Biscuits and Coffee

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Drink Station

Coffee Bar, Orange Juice, & Apple Juice	<i>\$3.50 per Guest</i>
Coffee Bar	<i>\$2.50 per Guest</i>
Orange Juice & Apple Juice	<i>\$2.50 per Guest</i>

Gourmet Grit Martini Bar

Gourmet Garlic Grits topped with your favorite items. Choose from a variety of toppings: Assorted Domestic & Imported Cheeses, Prosciutto Ham, Smoked Bacon Bits, Sautéed Mushrooms, Diced Tomatoes etc

Smothered Frittatas

Selections such as Asparagus, Prosciutto, & Smoked Gouda; Spinach, Bacon & Mozzarella; Sun dried Tomato, Spinach & Feta Cheese; Shitake Mushroom, Red Bell Pepper & Asiago Cheese topped with a cheesy béchamel sauce

French Toast or Waffle Station *(Plus Chef on Site fee)*

Your guest will enjoy watching the preparation of their French Toast/Waffle, served to them hot right out of the skillet/off the griddle. Topped with a choice of Butter, Whipped Cream, Fresh Berries, Baked Cinnamon Apples, Caramelized Walnuts, Mascarpone Cheese & Maple Syrup.

Omelet Station *(Plus Chef on Site fee)*

Omelets made to order. Your guest will create their own omelet from a variety of ingredients such as feta cheese, shrimp, pesto, bacon, onions, peppers, tomatoes, mushrooms, & salsa.

Yogurt Bar

Assorted Yogurts will be displayed for each individual to top to perfection. Below is a list of some of the toppings that would be available: Granola, Toasted Almonds, Strawberries, Blueberries, Raspberries and Honey

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Fresh Fruit

A spectacular fruit display of the freshest seasonal fruit available such as cantaloupe, honeydew, strawberries, pineapple, kiwi, blueberries, & raspberries.

Pastries

Bakers Assorted Selections such as : Cinnamon Twist, Fruit Danish, Breakfast Breads & Doughnuts

Smoked Salmon Bagel Bar

Includes cream cheese, Muenster cheese, smoked Salmon, diced Red Onion, diced hard Boiled Eggs, Cream spinach, Bacon Chips and Ham Crisps.

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