



Total Events

Catering & Event Planning

Husband and Wife team brings over 30 years of catering, event planning & hospitality service experience. Our career includes managing social & corporate events with a strong focus on customer service and culinary arts. We offer a variety of services from intimate dinners with a personal chef, to Full-Service Catering for business meetings, wedding receptions, private parties, galas and more! Meal delivery services are also available.

Using only the freshest ingredients available, our team will work together with you to design a menu that embodies the personality of your event. Offering you a wide variety of chef driven menus that will accommodate the needs of your guests and budget.

In addition to catering, Total Events is also your personalized event management team, from day of coordination to full-service event planning needs. Services include securing hotel accommodations for out of town guests, assisting with venue and additional vendor selections, to rental and décor assistance and transportation needs, we are here to exceed your every need.

Regardless if your desire is to have every detail planned, or simply executing the ones you have set into motion, our goal is to make your event as exciting and memorable for you as it is for each of your guests.

**** Gluten Free and Vegetarian Options Available! ****
**** Please let us know if you or your guests have any allergies! ****

STATIONS & DISPLAYS

CUSTOM BUILT TACO BAR & RICE BOWLS

includes salad selection, tortilla chips and fresh salsa

entrée selections include (Choice of 2):

DeMauro's Cuban style pulled pork, fajita veggies, pan seared tofu, blackened whitefish, fajita chicken with peppers and onions or traditional taco style ground beef or ground turkey.

toppings include:

lime wedges, shredded cheddar & jack cheese, sour cream, fresh jalapenos, red onions, Cuban style black beans, pico de gallo

choice of soft flour tortillas, corn tortillas or hard taco shells

choice of jasmine rice, cilantro – lime rice or Mexican rice

upgrade your station with the following additional options – house made guacamole, Carolina caviar, cojita cheese, queso, buffalo chicken dip, assorted traditional sauce selections (salsa verde, chipotle cremosa, cilantro lime salsa cremosa, poblano cremosa)

CHILI STATION

includes salad selection

choice of traditional beef chili, turkey chili, white chicken chili or loaded vegetable chili

toppings include:

sour cream, cilantro, shredded cheddar & jack cheese, crackers, lime wedges and hot sauce

upgrade your station with the following additional options – baked potatoes, house made guacamole, jalapeno cornbread

PASTA STATION

***Chef Attendant Required**

Includes salad selection

pasta selections include (choice of 2): elbow, rotini, bowtie, penne

includes the following selections: broccoli, mushrooms, tomatoes, spinach, asparagus tips, fresh parmesan

protein options include (choice of 2): chicken, sausage, shrimp

sauce selections include (choice of 2): hearty marinara, Italian Style Meat Sauce, creamy alfredo, pesto olive oil, avocado oil Included

MAC & CHEESE BAR

***Chef Attendant Required**

toppings Include:

bacon, scallions, pulled rotisserie chicken, sausage

upgrade your station with any of the following additional options – lobster, shrimp, scallops, fried chicken bites

BBQ STATION

includes salad selection & country cole slaw

protein selections (2): pulled pork BBQ, pulled rotisserie BBQ chicken, beef brisket on the board, baked BBQ chicken, baby back ribs

side selections (2): country potato salad, cowboy beans, Carolina caviar, skillet corn, mac & cheese or roasted rustic veggies

upgrade to include banana pudding or cobbler. *ASK ABOUT OUR "ELEVATED" BBQ STATION!*

STATIONS & DISPLAYS

HIBACHI ACTION STATION

***Chef Attendant Required**

Includes salad selection

protein selections (2): chicken, shrimp, beef, tofu

fillings include bell peppers, onions, broccoli, zucchini, squash, baby corn, snow peas, shredded carrots

assorted sauces include garlic ginger, soy, teriyaki, Thai peanut, general tso, Mongolian sauce

served with white jasmine rice

ASSORTED SANDWICH STATION

Includes salad selection

options include: southern chicken salad on croissant, turkey BLT, ham and cheddar, pesto chicken sandwich, roasted veggie and pesto

sides selections (2): country potato salad, Pasta Salad, cole slaw, fresh fruit, individual bags of chips
cookies and pickles included

BAKED POTATO BAR

Includes salad selection

topping selections: bacon, shredded cheddar & jack cheese, scallions, butter and sour cream

upgrade your station with the following additional options – chili bar, soup bar, pulled rotisserie chicken, broccoli and cheese sauce

SLIDER STATION

sliders built on site – requires catering attendant

select from the following option:

pulled pork BBQ, house made vinegar based sauce, pepper jack cheese, kings Hawaiian roll

mini hamburger, cheddar, pickle, condiments on the side

Nashville hot chicken slider, pickle, kings Hawaiian roll

sweet honey chicken slider

pulled rotisserie chicken BBQ, house made vinegar based sauce, pepper jack cheese, kings Hawaiian roll

mojo pork, sliced ham, dill pickle, fontina cheese, whole grain mustard, kings Hawaiian roll

CARVING STATION

***Chef Attendant Required**

protein selections include: **pepper seared tenderloin of beef, herb roasted pork tenderloin, roasted turkey breast, apricot glazed ham, rotisserie chicken**

side selections include: mac & cheese, yukon gold whipped potatoes, roasted garlic whipped potatoes, seasonal roasted veggies, mashed sweet potato and butternut squash, skillet corn, brussels and bacon, seasoned green beans

SOUP BAR

includes salad selection

soup selections include: roasted corn chowder, tomato bisque, mushroom bisque, chicken noodle, minestrone, beef vegetable, loaded potato

upgrade your station with a baked potato bar or sandwich display

HORS D'OEUVRES

CHILLED APPETIZER SELECTIONS

Available as passed or individually displayed

SEASONED, CHILLED SHRIMP seasoned shrimp, served with choice of cocktail sauce or sweet chili glaze

DEVILLED EGGS options include traditional, truffled, jalapeno, bacon

CURRIED SHRIMP TART

CARAMELIZED ONION & GOAT CHEESE TARTS

ROASTED TOMATO & RICOTTA CRUSTINI

ROASTED RED PEPPER HUMMUS served with pita points and organic veggies

GARDEN FRESH GAZPACHO SHOOTERS tomatoes, peppers, cucumbers, garlic, sherry vinegar

CAPRESE SKEWERS marinated sundried tomato, calamata olive, mozzarella, artichoke heart

ENGLISH CUCUMBER & DILL BAGUETTES baguette, Italian cream cheese spread, topped with shaved English cucumbers and fresh dill

CHIPS AND DIPS tortilla chips, house made guacamole, assorted fresh salsas

MINT MELON TINI assorted minced melons, mixed in a honey lime vinaigrette and served in disposable mini martini glasses

PIMENTO SPREAD salted pretzel crackers and pimento cheese

BOURBON CRANBERRY & BRIE TARTS brie stuffed pastry shells, topped with house made bourbon cranberry sauce

SPINACH & ARTICHOKE DIP served with pita crackers

CHILLED APPETIZER DISPLAY BOARDS

CHARCUTERIE BOARD artisanal cheeses, selection of cured meats, spreads and crackers

FRESH SEASONAL FRUIT DISPLAY

ASSORTED CRUDITE served with spreads

HOT APPETIZER SELECTIONS

*Available as passed or individually displayed

MINI CRABCAKES Maryland style, beurre blanc

HOLIDAY COCKTAIL MEATBALLS cranberry sauce, chili glaze, ground turkey

BUFFALO MEATBALLS buffalo sauce, maple syrup, ground turkey, blue cheese crumbles

BUFFALO CAULIFLOWER BITES cauliflower, crispy panko, tossed with buffalo sauce

SPINACH & RICOTTA ARANCINI arborio rice, ricotta cheese, spinach

STUFFED MUSHROOMS garlic, fresh herbed cream cheese, panko

SOUP SHOOTERS options include she crab soup, tomato basil bisque, shrimp & roasted corn bisque

BACON WRAPPED SCALLOPS

MINI BEEF WELLINGTON beef and mushroom duxelles wrapped in pastry

WINGS

cauliflower wings

chicken wings

sauces include choice of (2) garlic ginger, buffalo hot, teriyaki, BBQ, sriracha, honey BBQ

includes ranch or blue cheese dipping sauce

CHICKEN SATAY skewered and pan seared, served with choice of sauce (Thai peanut, bbq, teriyaki, buffalo, yellow curry)

ASSORTED KABOBS

assorted veggie – mushrooms, zucchini, squash, onions, zesty Italian glaze

chicken teriyaki, pineapple

beef, peppers, onions

shrimp, zucchini, squash, onions

ASSORTED SLIDERS

sliders built on site – requires catering attendant

select from the following option:

pulled pork BBQ, house made vinegar based sauce, pepper jack cheese, kings Hawaiian roll

mini hamburger, cheddar, pickle, condiments on the side

Nashville hot chicken slider, pickle, kings Hawaiian roll

sweet honey chicken slider

mojo pork, sliced ham, dill pickle, fontina cheese, whole grain mustard, kings Hawaiian roll

SOUPS

HOT SOUPS

ROASTED CHICKEN CORN CHOWDER

SHRIMP & ROASTED CORN BISQUE

TOMATO BISQUE

SHE CRAB SOUP

FRENCH ONION SOUP

CREMINI BISQUE

HEARTY CHICKEN NOODLE

MINISTRONE

BEEF VEGETABLE

LOADED POTATO

LOBSTER BISQUE

SALADS

SALAD SELECTIONS

upgrade your salad to include grilled chicken, salmon or shrimp

MEDITERRANEAN SALAD

fresh mozzarella, cherry tomatoes, olives and banana peppers tossed in balsamic vinaigrette and fresh basil

MIXED GREENS

mixed greens with cherry tomatoes, cucumbers, red onions and choice of 2 dressings on side

CAESAR SALAD

crisp Romaine, fresh grated parmesan, seasoned croutons

SOUTHWEST SALAD

chopped romaine, black beans, diced roma tomatoes, roasted corn, red onions, tortilla strips. served with choice of chili-lime dressing or chipolte ranch

SUMMER SPINACH SALAD

baby spinach, red onions, crumbled goat cheese, fresh berries, candied nuts, balsamic vinaigrette

FALL HARVEST SALAD

baby spinach, red onions, roasted & chilled brussel sprouts, pumpkin spiced roasted & chilled sweet potatoes, crumbled goat cheese, dried cranberries, candied nuts, balsamic vinaigrette

CAROLINA CAVIAR

three bean salad, roasted corn, red onions, cilantro, red wine vinaigrette

CHEF SALAD

mixed greens, crisp romaine, roasted turkey, ham, cheddar cheese, red onions, cucumbers, cherry tomatoes and choice of 2 dressings on side

CHILLED ITALIAN PASTA SALAD

tri-color bowtie, salami, pepperoni, provolone cheese, olives, Italian vinaigrette

CHILLED ROASTED VEGGIE & QUINOA SALAD

roasted zucchini, squash, red onions

COUNTRY POTATO SALAD

red skin potatoes, bacon, mayo and fresh dill

SOUTHERN CURRY CHICKEN SALAD

slow roasted chicken, celery, onions, raisins, curry

ENTREES

ENTRÉE SELECTIONS

*Custom menus available upon request

SOUTHERN SHRIMP & GRITS seared shrimp, creamy grits, demi glace

SEARED SALMON garlic roasted salmon, citrus beurre blanc

PESTO SALMON baked salmon, pesto, cherry tomatoes, red onions

SEARED SCALLOPS citrus beurre blanc

HONEY GLAZED GARLIC SALMON crispy roasted salmon, smokey sweet honey garlic sauce

SAUTEED SHRIMP seasoned sauteed shrimp in butter

BAKED BBQ CHICKEN baked boneless & skinless chicken thighs, house made vinegar based BBQ sauce

CHICKEN PICCATA pan seared chicken filet, caper beurre blanc

COMFORT POT PIE choice of chicken or beef, fresh vegetables, creamy velouté, crust

ROSEMARY – LEMON CHICKEN braised boneless skinless chicken thighs, rosemary lemon velouté

CREAMY CHICKEN CRIMINI (C.C.C.) boneless skinless thighs, portobello & spinach cream sauce

TEQUILA LIME CHICKEN tequila and lime marinated grilled chicken breast, lime garnish

CHICKEN MARSALA braised chicken thighs (skinless & boneless), mushrooms, marsala wine cream sauce

CHICKEN ROULADE spinach and artichoke stuffed chicken breast, bacon wrapped

SPINACH & CHEESE TORTELLINI ALFREDO broccoli, grape tomatoes, garlic
option to add chicken or shrimp

PENNE AL PESTO penne pasta, pesto, cherry tomatoes and fresh mozzarella

LEMON & ROSEMARY PENNE PASTA zesty lemon – rosemary sauce & asparagus tips
option to add shrimp or chicken

LASAGNA choice of traditional ground beef, ground turkey or loaded veggies

BAKED ZITI ziti, rustic tomato sauce and mozzarella

WILD MUSHROOM RAVIOLI roasted portobella & crimini mushrooms, mozzarella, parmesan, garlic

BABY BACK PORK RIBS slow cooked pork baby back ribs, southern style vinegar sauce

PULLED PORK BBQ slow cooked pork, house made vinegar based sauce

PORK TENDERLOIN herb roasted and carved

HOME MADE MEATLOAF Ground Turkey or Ground Beef

NOT YOUR MAMAS SHEPHERDS PIE layered yukon gold & sweet potatoes, fresh vegetables, ground beef, savory red wine sauce

STEAK TIPS Au POIVRE beef tenderloin cubes, seasoned with pepper & seared, creamed demi reduction

SIDE SELECTIONS

VEGGIE RATATOUILLE zucchini, squash, egg plant, red onion, garlic, hearty marinara sauce

GRILLED ASPARAGUS

BRUSSELS & BACON

SEASONED GREEN BEANS

SKILLET CORN with peppers and onions

COWBOY BEANS hearty homestyle baked beans, bacon, bell peppers, onions

CREAMY CHEESE GRITS

HERB STUFFING

YUKON GOLD WHIPPED POTATOES

SWEET POTATO GRATIN

MAC & CHEESE

RICE OPTIONS options include buttered white rice, rice pilaf, cilantro – lime rice, Spanish red rice

POTATOES AU GRATIN

SEASONAL ROASTED VEGGIES

MASHED SWEET POTATO & BUTTERNUT SQUASH

ROASTED FINGERLING POTATOES

VEGGIE QUINOA

BREAKFAST

BREAKFAST ENTRÉE SELECTIONS

OMELET STATION

*Chef attendant required

ham, onions, bell peppers, spinach, tomatoes, shredded cheese and condiments

PANCAKE BOARD variety of toppings include Nutella, berries, syrup selections, whipped butter selections

BREAKFAST SANDWICHES options include: egg & cheese on croissant or sausage, egg and cheese on croissant

SPINACH FRITTATA

MINI ASSORTED QUICHE quiche Lorraine, garden vegetable, broccoli and cheese and three-cheese

FRENCH TOAST

VEGGIE HASH Yukon gold potatoes, eggs, onions, bell peppers, cheddar cheese

SMOKED SALMON BOARD bagels or crostini's, red onions, whipped cream cheese, capers

BREAKFAST SIDE SELECTIONS

CRISPY BACON

SAUSAGE PATTIES

SAUSAGE MAPLE LINKS

POTATO HASH

YOGURT PARFAITS vanilla Greek yogurt, granola, fresh berries

SEASONAL FRUIT DISPLAY

BAGELS, PASTRIES & SPREADS

Custom Menus Available Upon Request

SWEET BITES

Custom Cakes & Desserts Available Upon Request

COOKIES

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Confetti, Sugar Cookies

BISCOTTI

BARs

Brownie, Blondie, Lemon, 7-layer

CUPCAKES

SHOOTERS

Smore, key lime pie, pumpkin, chocolate mousse

MASON JAR CAKES

Vanilla / Vanilla, Strawberry Shortcake, Peanut Butter & Chocolate, Tiramisu

BANANA PUDDING JARS

ASSORTED COBBLERS

Apple, cherry, peach, blackberry, blueberry, strawberry

GENERAL INFORMATION

Our sample menus are for **general reference**. We will be happy to create customized menus to meet your specific needs. Please inform us of any dietary restrictions and allergy requests that you or your guests may have.

GUARANTEE

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed (14) days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability.

LABOR CHARGES

Station Chef attendants are available at \$185 per attendant. Food Server Attendants are available at \$175 per attendant, Bartender Services are available at \$185 per bartender.

FOOD & BEVERAGE

Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness

MEAL TASTING

Tastings are available upon requests and may be arranged for up to 4 guests. Complimentary tastings are offered for all booked clients. For general inquiries / non-booked events, a tasting fee of \$100 will be charged and will be credited towards your booking, if you decide to move your event into a definite status.

GUARANTEE OF PAYMENT

50% deposit is due at time of booking to secure your date and menu pricing. Payment can be made by cash, check or credit card.

Full payment is required **10 BUSINESS DAYS** prior to your event unless other arrangements have been made in advance.

Should there be an additional remaining balance after the event has actualized the credit card used for the initial deposit and your payment plan will be charged for the remaining balance.

WHAT'S INCLUDED?

Total Events is happy to provide the following:

Elegant disposable plates (Choice of white square, white round, clear, black square or bamboo)

Reflection brand disposable utensils (Choice of silver or gold)

Disposable napkins

Chafers, sternos, serving utensils

Beverage Stations include cups and ice

Unique set up, design and rentals available upon request