



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:

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 cheese, sour cream, fresh jalapenos, red onions, Cuban style black beans, and white rice

choice of soft flour tortillas, corn tortillas or taco shells

upgrade your station with the following additional options – house made guacamole, Carolina caviar, cojita cheese

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, 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: elbow, rotini, bowtie, penne, linguini (recommended 2 selections)

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

protein options include: pulled rotisserie chicken, sausage, shrimp (recommended 2 selections)

sauce selections include: hearty marinara, Italian Style Meat Sauce, creamy alfredo, olive oil, avocado oil

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

protein selections; pulled pork BBQ, pulled rotisserie BBQ chicken, baked BBQ chicken,

side selections: country potato salad, cowboy beans, Carolina caviar, skillet corn, mac & cheese, cole slaw

STATIONS & DISPLAYS

HIBACHI ACTION STATION

***Chef Attendant Required**

select from the following proteins: chicken, shrimp, beef, tofu
choice of 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 DISPLAY

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

BAKED POTATO BAR

topping selections: bacon, shredded 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

CHILLED APPETIZER SELECTIONS

Available as passed or individually displayed

GRILLED & CHILLED SHRIMP seasoned shrimp, grilled and chilled. 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

CAPRESE SALAD CUPS cherry tomatoes, mozzarella cheese and fresh basil, topped with balsamic glaze

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 served on a crustini

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

STUFFED MUSHROOMS garlic, fresh herbed cream cheese, panko

WINGS

cauliflower wings

chicken wings

sauces include 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

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

SOUPS

HOT SOUPS

ROASTED CHICKEN CORN CHOWDER

TOMATO BISQUE

MUSHROOM BISQUE

HEARTY CHICKEN NOODLE

MINISTRONE

BEEF VEGETABLE

LOADED POTATO

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

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

MAIN COURSE

ENTRÉE SELECTIONS

*Custom menus available upon request

BBQ CHICKEN pulled rotisserie chicken or baked boneless skinless thighs or breasts

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

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

PORK TENDERLOIN herb roasted and carved

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

SEARED SALMON garlic roasted salmon, citrus beurre blanc

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

CHICKEN PICCATA

BABY BACK PORK RIBS

PULLED PORK BBQ house made vinegar based sauce

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

SHEPHERDS PIE Yukon gold potatoes, sweet potatoes, fresh vegetables, ground beef,

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

ROASTED CHICKEN boneless skinless thighs, portobello cream sauce

HOME MADE MEATLOAF Ground Turkey or Ground Beef

TEQUILA LIME CHICKEN

CHICKEN MARSALA

PARMESAN CHICKEN BREAST

SIDE SELECTIONS

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 include buttered white rice, rice pilaf, Mexican red rice

POTATOES AU GRATIN

SEASONAL ROASTED VEGGIES

MASHED SWEET POTATO & BUTTERNUT SQUASH

ROASTED FINGERLING POTATOES

VEGGIE QUINOA

RED RICE & SAUSAGE

BREAKFAST

BREAKFAST ENTRÉE SELECTIONS

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

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

SPINACH FRITTATA

FRENCH TOAST

OMELET STATION

*Chef attendant required

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

HASHBROWN CASSEROLE Yukon gold potatoes, eggs, onions, bell peppers, cheddar cheese

BREAKFAST SIDE SELECTIONS

CRISPY BACON

SAUSAGE PATTIES

SAUSAGE MAPLE LINKS

POTATO HASH

YOGURT PARFAITS vanilla Greek yogurt, granola, fresh berries

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

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

MASON JAR CAKES

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

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 \$175 per attendant. Food Server Attendants are available at \$150 per attendant, for each four hour time period. Bartender Services are available at \$150 per bartender.

Professional delivery, set up, disposable table ware and pick up are included for all orders.

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

Payment by a personal credit card is permitted for your initial deposit as well as payments made as part of your payment plan.

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.