



Catering & Event Planning

Husband and Wife team brings over 25 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 full-service and drop off catering, along with a partnership with LAM Bakery, to offer 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 guests, assisting with venue and additional vendor selections, to rental and décor assistance, 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.

Total Events Catering & Event Planning
Phone: 704-390-6648
Email: Trishafoster@totalevents.biz

Stations

Chef Attendant Available, Additional Fees Apply

Omelet Station *

Omelets cooked to order

Ingredient options include: Ham, Onions, Bell Peppers, Spinach, Tomatoes, Jalapenos, Cheddar Cheese, Salsa & Hot Sauce

*Requires Attendant

Sandwich Board

Display or Boxed

Chicken Salad on Croissant, Turkey BLT, Roasted Veggie with Dill Sauce, Ham and Cheddar
Condiments and House Made Pickles

Taco Bar

Build Your Own Soft Tacos

Available for Display or Boxed

Choice of DeMauro's Cuban Style Pulled Pork, Blackened Whitefish or Fajita Chicken with Peppers and Onions. Toppings Include: *Homemade Guacamole, Lime Wedges, Cojita Cheese, Cilantro, Sour Cream, Fresh Jalapenos and Red Onions

Chili Station

Choice of Traditional Beef Chili, White Chicken Chili or Loaded Vegetable Chili

Fixin's Include: Sour Cream, Avocado, Cilantro, Shredded Cheddar, Crackers, Lime Wedges and Hot Sauce
Served with Jalapeno Corn Bread

Pasta Station *

Choice of Pasta (Elbow, Spirals, Bowtie, Spaghetti, Linguini)

Choice of Veggies (Zucchini, Squash, Onions, Tomatoes, Spinach, Bell Peppers)

Choice of Sauce: Marinara, Italian Style Meat Sauce, Alfredo or Cheese Sauce

*Requires Attendant

Carving Station *

Choice of Roasted Ham, Turkey or Roast Beef

Served with Rolls, Butter and Gravy Selections

*Requires Attendant

****Custom Menus Available Upon Request****

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Displayed *OR* Passed Hors D'oeuvres

Deviled Eggs

Curried Shrimp Tarts

Caramelized Onion & Goat Cheese Tarts

Maryland Style Chilled Shrimp Skewers
Chilled Chesapeake Style Shrimp Skewers

Mini Crab Cakes

Holiday Cocktail Meatballs

Roasted Red Pepper Hummus
Served with Pita Chips

Caprese Cups

Cherry tomatoes, mozzarella cheese and fresh basil, topped with balsamic glaze

Fresh Fruit Display
Seasonal fresh fruit

Artisan Cheese & Crackers

Cucumber Baguettes

Italian cream cheese spread, topped with shaved English cucumbers and fresh dill on a toasted baguette

Chicken Satay

Skewered chicken tenders marinated and pan seared. Served with your choice of sauce (yellow curry, thai peanut, BBQ, garlic ginger or sriracha hot)

Assorted Sliders

Choice of Pulled Pork BBQ, Turkey & Cranberry, Southern Curry Chicken Salad or Egg Salad

House Made Guacamole

Served with Tortilla Chips & Salsa

Fresh Crudite Display

Garden Fresh Vegetables with House Made Dip

Mint Melon Tini

Assorted Minced Melons, Mixed in a Honey Lime Vinaigrette and served in Disposable Martini Glasses

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Buffet Selections

Service Attendants Available Upon Request

Salads

Mediterranean Salad

A Medley of Fresh Mozzarella, Cherry Tomatoes, Olives and Banana Peppers tossed in Balsamic Vinaigrette and fresh basil

Mixed Greens

Mixed greens with Cherry Tomatoes, Cucumbers and Red Onions with choice of 2 dressings on side

Caesar Salad

Crisp Romaine with Fresh Parmesan and Croutons

Seasonal Spinach Salad

Baby Spinach, Red Onions, Crumbled Goat Cheese, Fresh Strawberries, Candied Walnuts, tossed in a Balsamic Vinaigrette

“Carolina Caviar”

Marinated 3 bean salad with Corn, Red Onion and Cilantro, in a red wine vinaigrette

Chef Salad

A Mixture of Greens and Crisp Romaine topped with Turkey, Ham, Cheddar Cheese, Red Onion, Cucumbers, Cherry Tomatoes with choice of 2 dressings on side.

Buffet Selections

Sides and Such...

Veggie Ratatouille

Medley of Zucchini, Squash, Egg Plant, Red Onion and Garlic in Marinara Sauce

Grilled Asparagus

Sautéed Spinach

Collard Greens

Skillet Corn

Skilled Roasted Corn with Red & Green Bell Peppers, Red Onion and Seasonings

Cowboy Beans

Hearty Homestyle Baked Beans with Bacon, Bell Peppers and Onions

Chilled Italian Pasta Salad

Tri-Color Rotini, Salami, Pepperoni, Provolone Cheese and Olives, tossed in a spicy Italian Vinaigrette

Chilled Roasted Veggie and Quinoa Salad

Loaded Baked Potato Salad

Red Skinned Potatoes, Bacon, Cheese, Chives, Sour Cream, Mayo and Fresh Dill

Creamy Cheese Grits

Herb Stuffing

Whipped Potatoes

Customized to your choice: Traditional Homestyle, Garlic or Parmesan

Sweet Potato Gratin

Mac - N - Cheese

Buttered White Rice

Potatoes Au Gratin

Egg and Veggie Fried Rice

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Buffet Selections

Entrees

Carving Station: Choice of Turkey, Roast Beef or Ham

Grilled Quarter Chicken

Rosemary & Lemon Chicken

Mini Fish Tacos

Maryland Style Lump Crab Cakes

Seared Salmon with Lemon Burre Blanc

Chicken Piccata

Baby Back Ribs

DeMauro's Cuban Style Pulled Pork BBQ

Sandwich Board

Cold Cuts, Southern Curry Chicken Salad, Egg Salad or Cuban Style BBQ

Homemade Lasagna

Pasta Primavera

Campfire Chili

(Vegetarian, White Chicken, Traditional Beef)

Shepard's Pie

Chicken Enchiladas

Teriyaki Chicken Stir-Fry

Mongolian Beef Stir - Fry

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Sample Menus

Breakfast / Brunch Options

Continental

Assorted Bagels & Pastries with Spreads
Seasonal Fresh Fruit
Assorted Yogurt with Granola
Breakfast Bars

Scrambler

Assorted Bagels & Pastries with Spreads
Assorted Yogurt
Seasonal Fresh Fruit
Scrambled Eggs – with Cheese, optional
Crispy Bacon
Sausage Patties
Potato Hash
Condiments

Famers Omelet Breakfast

Assorted Bagels & Pastries with Spreads
Assorted Yogurt
Seasonal Fresh Fruit
Crispy Bacon
Sausage Patties
Potato Hash
*Omelet Station to include:
Ham, Onions, Bell Peppers, Spinach, Tomatoes, Shredded Cheese
Condiments
*Chef Attendant Required

****Custom Menus Available Upon Request****

Sample Menus

Lunch or Dinner Options

Holiday Feast

Mixed Green Salad with (2) choice dressings

Rolls & Butter

Select (3) of the following:

Sauteed Green Beans

Skillet Corn

Cream Corn

Mac & Cheese

Grilled Mixed Veggies

Roasted Sweet Potatoes

Creamy Mashed Potatoes

Veggie Quinoa

Traditional Herb Stuffing

Selection of the Following:

Carved Herb Roasted Turkey

Apricot Glazed Holiday Ham (Carved, Not Spiral)

Lemon Rosemary Chicken

1Steak Tips Au Poive

Price depended on Selection of Entrees

Southern Backyard BBQ

Mixed Green Salad with (2) Dressings

Choice of (1) Side Salad

Country Potato Salad

Carolina Caviar

Chilled Pea Salad

Pasta Salad

Choice of: Southern Pulled Pork BBQ

With house-made vinegar based BBQ Sauce *OR* Baked BBQ Chicken

Cowboy Beans

Cole Slaw

Mac - N - Cheese

Jalapeno Cornbread

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Sample Menus

Lunch or Dinner Options

BYO Tacos or Rice Bowls

Mixed Green Salad with (2) Dressings

Carolina Caviar

Tortilla Chips & Salsa

Buttered Rice

Black Beans

Choice of:

DeMauro's Cuban Style Pulled Pork *or* Fajita Chicken with Peppers & Onions *or*

Blackened Whitefish

Fixins Include: Flour Tortillas, Jicama Slaw, Homemade Guacamole, Lime Wedges, Cojita Cheese, Cilantro, Jalapenos and Red Onions

**Rice Bowls available upon request

Campfire Chili Bar

Mixed Green Salad with (2) Dressings

Jalapeno Cornbread

Choice Of:

Beef Chili

Ground Turkey Chili

Chicken Chili

Loaded Fresh Vegetable Chili

Fixins Include: Sour Cream, Avocado, Lime Wedges, Cilantro, Red Onion, Diced Jalapenos, Shredded Cheddar, Crackers and Hot Sauce

Asian Inspired

Mixed Greens Salad with (2) Dressings

OR

Asian Salad

Chicken Satay with Peanut Sauce

Veggie Fried Rice

Cashew Chicken *or* Mongolian Beef *or* Teriyaki Chicken

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Sample Menus

Lunch or Dinner Options

Soup & Salad Bar

Build Your Own Salad Bar

Rolls & Butter

Assorted Soups (Select 2)

Loaded Potato

Tomato Bisque

Creamy Corn Chowder

Mushroom Bisque

Chicken Noodle

Minestrone

Beef Vegetable

Sandwich Board (available as display or box lunch)

Mediterranean Salad *OR* Chilled Italian Pasta Salad

Assorted Sandwiches to Include (Select 3)

Veggie Pinwheels

Ham & Cheddar

Turkey & Provolone

Southern Chicken Salad on Croissant

Smashed Avocado & Chickpea (vegan option)

Side Included:

Condiments

Pickles

Country Potato Salad *OR* Veggie Quinoa Salad

Assorted Individual Wrapped Chips

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Desserts

Provided by LAM Bakery

Custom Cakes & Desserts Available Upon Request

Cookies

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Dark Chocolate & Cheery, Confetti,
Sugar Cookies, Italian Sprinkle
Traditional Size: \$1.25 each
Extra Large: \$2.50 each

Biscotti

\$1.50 each

Bars

Brownie, Blondie, Lemon, 7-layer
\$1.25 each

Traditional Cupcakes

Vanilla or Chocolate
\$2.50 each

Elaborate Cupcakes

Salted Caramel, Peanut Butter & Chocolate, Carrot Cake, S'mores, Samoa, Red Velvet, Strawberry Shortcake,
Lemon, Orange, Citrus IPA, Chocolate Stout, Gingerbread
\$3.50 each

Southern Pecan Pie

\$22.00

Farm Fresh Apple Pie

\$15.00

Southern Cherry Pie

\$13.00

Mason Jar Cakes

Vanilla / Vanilla, Strawberry Shortcake, Peanut Butter & Chocolate, Tiramisu
\$5.00 per jar

Muffins

Blueberry Lemon, Cranberry Orange, Apple Streusel, Morning Glory
Mini: \$1.50 each
Large: \$2.50 each

Breakfast Breads

Lemon Poppy Seed, Cinnamon Sour Cream, Apple, Blueberry, Banana Nut
Loaf: \$12 - \$16 each Cake: \$17 each

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TERMS & CONDITIONS

GENERAL INFORMATION

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

GUARANTEE

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed (10) 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 attendants are available at \$150 per attendant. Additional food servers are available at a minimum fee of \$150 per attendant for each four hour time period. 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

Complimentary tastings may be arranged for definite business on special menus for up to 4 people.

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 **3 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.