Total Events

Catering & Event Planning

A dedicated husband and wife team brings over 30 years of expertise in catering, event planning & hospitality services. Our business is centered on managing social & corporate events with a strong emphasis on exceptional customer service and culinary arts. We provide a diverse range of services from intimate dinners with a personal chef, to Full-Service Catering for business meetings, wedding receptions, private parties, galas and more!

Utilizing only the freshest ingredients, our team will work together with you to design a menu that embodies the personality of your event. Offering you an extensive selection of chef-inspired menus designed to accommodate the needs of your guests and budget.

In addition to catering, Total Events serves as your personalized event management team. Whether you require rentals, day of coordination or full-service event planning needs, we are committed to exceeding your expectations.

Regardless if your desire is to have every detail meticulously planned, or simply need assistance with the elements you've already initiated, our goal is to ensure that your event is as exciting and memorable for you as it is for each of your guests.

** Gluten Free, Vegan and Vegetarian Options Available **
** Please let us know if you or your guests have any allergies **
Additional menus available for non-profit organizations
Event Planning & Rentals Available

BREAKFAST / BRUNCH

Pricing is per person and dependent on selections
Please inform us of any allergies or dietary restrictions, so that we can design a personalized menu
Specialty priced menu options are available exclusively for non-profit organizations

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BREAKFAST / BRUNCH ENTRÉE SELECTIONS

*All include choice of 2 sides, assorted juice, sweet tea, water

OMELET STATION
Chef Attendant Required
includes spinach, tomatoes, mushrooms, bell peppers, onions and cheddar cheese
condiments on the side include ketchup, hot sauce, salsa

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

CLASSIC SCRAMBLE eggs scrambled, cheese and condiments on side

ASSORTED MINI SANDWICHES choice of turkey BLT, ham & cheddar, roasted veggie pesto, chicken salad

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

BISCUITS & SAUSAGE GRAVY fresh baked biscuits, creamy gravy, pork sausage

BREAKFAST SIDE SELECTIONS

CRISPY BACON

SAUSAGE PATTIES

SAUSAGE MAPLE LINKS

POTATO HASH

YOGURT PARFAIT build your own, vanilla Greek yogurt, granola, fresh berries

SEASONAL FRUIT DISPLAY

BAGELS, PASTRIES & SPREADS

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

SALAD SELECTION your choice of any salad selection

SOUTHERN GRITS

ENHANCEMENTS

NON-ALCOHOLIC BEVERAGE STATION

*includes ice, 9oz disposable cups
*glassware rental available at $0.80 / each
sweet tea, lemonade & water $2pp (included in buffet / plated meals)
soft drinks (coke, diet coke, sprite, ginger ale, bottled water) $3pp
coffee / tea station (regular, decaf, assorted teas, creamer, sugar, stirs and cups) $4pp

BAR PACKAGES

bartender fee - $200
Includes 5 hour event service time, 1 hour set up, 1 hour clean up
$45 / each additional event hours needed

Standard bar set up - $2pp
includes bar ice, coolers, garnish(if needed), stirs, 9oz cups, beverage napkins
*Ask about our additional bar packages / options

SERVERS / STAFFING

action station chef attendants - $200 per attendant
food server attendants (for serviced buffet, stations, plated meals) - $185 per attendant

PLANNING SERVICES

full - service & day of coordination (beginning 30 days prior to event date) services are available to ensure that your event runs seamlessly from start to finish. Our experienced team will handle all aspects of planning, including vendor management, timeline creation, an on-site coordination, allowing you to relax and enjoy your special day.
Whether it's a wedding, corporate event, or private party, we tailor our services to meet your unique needs, ensuring every detail is executed flawlessly. Allow us to alleviate the pressure of event planning so you can concentrate on creating unforgettable memories with your attendees.
Contact us today to discuss how we can bring your vision to life!

RENTALS

Complete event rental services available! Items such as glassware, chinaware, flatware, linens, tables, chairs, tenting, décor and stylish furnishings. We collaborate with trusted vendors to guarantee a wide range of options for your needs, ensuring that you have access to high quality items for any occasion.

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 $200 per attendant. Food Server Attendants are available at $185 per attendant, Bartender Services are available at $200 per bartender.

FOOD & BEVERAGE

*These items are served raw or undercooked or may contain raw or under cooked ingredients. 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 available exclusively for our potential wedding 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% non-refundable 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 dinner napkins
Chafers, sternos, serving utensils
Beverage Stations include cups and ice
Unique set up, design and rentals available upon request
Flatware, chinaware and linen napkins (choice of color) available for $5 per person
Additional rentals such as glassware, tables, chairs, table linens and tenting available upon request