



Corporate and Social Catering
Wedding Specialists

www.gadabouts.com...(828) 773-0988

Dinner Buffet... include Mixed Green Salad, Assorted Dressings or Classic Caesar Salad...yeast rolls, sweet potato biscuits...Butter & Apple Butter...Iced Tea & Coffee

~ Salads upgrades ~

Baby Spinach with Red and Green Apples, Crumbled Blue Cheese, Toasted Walnuts
and Asian Sesame Ginger Dressing
Spring Mix tossed with Goat Cheese, Dried Cranberries, Toasted Pecans,
Balsamic Vinaigrette
Baby Spinach with Fresh Strawberries, Goat Cheese, Sugared Pecans,
Strawberry Balsamic Vinaigrette
Hearts of Romaine with Feta Cheese, Kalamata Olives, Pepperocini, Shaved Red
Onions, Red Wine and Oregano Dressing

Sides

Garlic Smashed Potatoes...Smashed Red Skin Potatoes with Country Gravy
Penne Pasta with Three Cheeses...Chipotle Mac & Cheese
Smoked Cheddar Mashed Potatoes with Sweet Butter & Basil
Meatless Jambalaya with Red and Butter Beans, Cajun Spice
Parmesan Orzo with Sundried Tomatoes, Fresh Asparagus
Southwestern Rice with Roasted Tomatoes, Smoked Paprika, Green Peppers & Olives
Quinoa with Feta, Red and Orange Peppers, Fresh Basil and Oregano
Garlic, Cumin and Cilantro Scented Quinoa with Black Beans and Corn
Mashed Sweet Potatoes with Brown Sugar, Cinnamon and Pecans
Maple Roasted or Rosemary and Olive Oil Roasted Sweet Potatoes
Tomato and Bleu Cheese Pie...Spinach and Feta Pie with Phyllo Crust
Southern Style Green Beans...Sautéed Haricot Verts with Roasted Red Peppers
Orange and Dill Glazed Baby Belgium Carrots...Pan Roasted Carrots with Mint and
Parsley Gremolata...Ratatouille...Southern Style Succotash...Sautéed Seasonal
Vegetable Medley with Fresh Herbs...Broccoli Casserole...Southern Style Squash
Casserole...Balsamic Glazed Eggplant with Feta Crumbles...Roasted Asparagus with
Sea Salt...Collard Greens seasoned with Country Ham...Sautéed Fresh Kale...Creamy
Cole Slaw...Southern Style Potato Salad...Molasses Baked Beans

Entrees

**From the Carving Board

Roast Rounds of Beef with Horseradish Sauce
Roast Prime Rib of Beef with natural au jus
Roast Tenderloin of Beef with Port Wine Sauce
Oven Roast Turkey Breast...Bourbon Glazed Ham
Roast Pork Loin...plain or stuffed with Collards, Roasted Peppers and Cheddar...or
stuffed with Sausage and Cheddar...with a Red Onion Marmalade
Rum, Lime and Cilantro Marinated Pork Tenderloin with Pineapple Chutney
Stuffed Chicken Breast with Cream Cheese and Spinach...Tomato Concasse
Stuffed Chicken Breast with Goat Cheese, Fresh Basil...Blueberry Apricot Sauce
Stuffed Chicken Breast--Goat Cheese, Dried Cranberries, Fresh Basil...Balsamic Glaze
Marinated & Grilled Chicken with Marinara, Prosciutto, Mushrooms, Parmesan Cheese
Stuffed Chicken Breast—Feta & Spinach topped with Feta & Rainbow Pepper Confetti
Chicken Marsala with Fresh Mushrooms...Shrimp or Chicken Creole
Southern Fried Chicken...Pulled Pork or Chicken Barbecue
Low Country Shrimp and Grits
Pan Seared Crab Cakes with Stoneground Mustard Remoulade
Roasted Salmon with Lemon Pesto
Parmesan Encrusted Tilapia...Eggplant Parmesan
**Grilled Rib Eye or New York Strip Steak

**Grill Chef or Carver Fee Required

Pricing is based on availability and group size, please contact us for a price!

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Stations, Stations, Stations—

Stations, Stations, Stations...Pick Four of the following stations...accompanied by Fresh Fruits and Berries, Imported and Domestic Cheeses with Crackers, Warm Spinach and Artichoke Dip with Tortilla chips...

**Carving Station—Your Choice of Roast Pork Loin, Roast Rounds of Beef, Bourbon Glazed or Virginia Baked Ham with Assorted Rolls and Biscuits, Condiments

Mashed Potato bar—Served in Martini Stems—Mashed Red Skin Potatoes & a variety of add-ins... Sour Cream, Butter, Scallions, Crumbled Bacon, Cheddar Cheese, Bleu Cheese, Parmesan Cheese

Sweet Potato Bar...Mashed Sweet Potatoes served with Mini Marshmallows, Butter, Cinnamon, Brown Sugar, Toasted Pecans, Pineapple

Low Country Station—Low Country Shrimp and Grits accompanied by Sweet Potato Biscuits with Country Ham and Apple Butter...Add Petite Pan Seared Crab Cakes, Cooked to order, for an additional \$7

Pasta Bar—Unattended Station featuring Penne Pasta with a Trio of Sauces...Spicy Marinara, Savory Alfredo & Homemade Basil Pesto...accompanied by Garlic Bread, Red Pepper Flakes, Parmesan Cheese...Make it an attended station with add ins to include Blacked Shrimp, Chicken, Broccoli, Garden Peas, Prosciutto, Roasted Vegetables for an additional \$5

Salad Station ...Fresh Salad Greens & Baby Spinach with a Variety of "add ins" ~Fresh Veggies, Dried Cranberries, Mandarin Oranges, Crumbled Feta, Crumbled Bleu cheese, Shredded Cheddar, Toasted Pecans & Walnuts--Balsamic Vinaigrette, Poppy Seed Dressing & Buttermilk Ranch

Antipasto Station...Marinated Artichoke Hearts...Marinated Mushrooms...Grilled Eggplant...Roasted Asparagus...Kalamata Olives...Green Olives...Pepperocini...Tiny Gherkins...Mozzarella Cheese...Goat Cheese ...Feta Cheese...Cappicola...Salami...Pepperoni...Prosciutto...Artesian Breads...Flavored Oils

Fish and or Chicken Taco Station...Seasoned and Pan Seared Tilapia with Flour Tortillas...Grilled Seasoned Chicken Tenders...thinly sliced cabbage, red onions, green onions, cilantro...sour cream, salsa, mango salsa, black bean and corn relish and guacamole

BBQ Slider Station...Hickory Smoked Pulled Pork BBQ or Chicken BBQ with Cole Slaw, Slider Buns...Mild Sauce, Fiery Vinegar and Red Pepper Sauce, Mustard Sauce

**Flatbread Pizza Station...prepared fresh to order on grill...flatbreads topped with guests choice of red or white sauce, pepperoni, sausage, green peppers, onions, grilled chicken, sundried tomatoes, artichoke hearts, fresh basil, spring onions, baby spinach, roasted tomatoes, parmesan cheese, mozzarella cheese, provolone and cheddar cheeses

**Asian Wok Station...Guests choose from Marinated Chicken or Beef with Fresh Asian Veggies...assorted sauces...stir-fried to order...served with Fried Rice and Spring Rolls

Mexican Fiesta Bar...Flour Tortillas with guests' choice of sautéed chicken or beef with onions and peppers...refried beans, shredded cheddar cheeses...tortilla chips...salsa, sour cream, guacamole, pico de gallo

** denotes additional labor fee for attended stations

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Hors d'oeuvres...per 100 pieces

Create your own special hors d'oeuvre reception...add a station or two if you like or choose some hors d'oeuvres to serve during the pre-reception or cocktail hour

Beef, Chicken and Pork

Mini Chicken or Beef Wellingtons--\$300

Chicken or Beef Satay with Peanut Sauce--\$300

Mini Chicken Cordon Bleu--\$300

Swedish or Sweet and Sour Meatballs--\$150...Southern Fried Chicken Tenders--\$225

Carolina Moonshine Wings--\$250

Smoked Chicken and Monterrey Jack Cheese Quesadillas with Salsa--\$225

Chicken and Prosciutto Roulades--\$95

Spicy Buffalo Wings...bleu cheese dip, ranch dip--\$250

Sweet Potato Biscuits with Herb Roast Turkey & Cranberry Relish--\$115

Hawaiian Rolls--warm with Ham, Swiss Cheese--Mustard-Poppy Sauce--\$200

Mushroom Caps stuffed with Cream Cheese and Bacon

Stuffed Mushroom Caps--Sausage and Cheddar --\$95

Stuffed Mushrooms with Italian Sausage and Gorgonzola--\$95

Cajun Andouille en Croute--\$105

Dates stuffed with Bleu Cheese, wrapped in Bacon--\$95

Pork BBQ Sliders with Pickles and Cole Slaw--\$250

Sweet Potato Biscuits with Country Ham & Apple Butter--\$150

Peppered Biscuit Bites with Country Ham and Mustard Sauce--\$150

Seafood

Classic Shrimp Cocktail--\$195

Mini Salmon and Baby Spinach Wellingtons--\$275

Petite Crab Cakes with Stoneground Mustard Remoulade--\$350

Crab Filled Mushroom Caps--\$125

Crab Rangoons with Plum Sauce--\$300

Scallops wrapped in Bacon--\$400

Vegetarian

Spanakopita--Spinach and Feta Phyllo Bundles--\$400

Curried Potato Samosas--\$150

Black Bean and Corn Empanadas--\$175

Spinach and Artichoke Empanadas--\$195

Antipasto Skewers with Mozzarella Ball, Black Olive, Grape Tomato,

Artichoke Heart, Balsamic Drizzle--\$250

Caprese "Pop"...Grape Tomato--Fresh Basil & Mozzarella, balsamic drizzle--\$300

"Shooters" served in Shot Glass

Shrimp "Shooters"...Iced Jumbo Shrimp with Cocktail Sauce--\$300

Oyster "Shooters"...Raw Oyster-- a shot of vodka... cocktail sauce--\$400

Homemade Meatball with a twirl of pasta...served with Marinara Sauce --\$300

Tomato Basil Soup with Grilled Cheese Triangle--\$300

Shrimp and Grits "Shooters" --\$300

Chicken and Waffles...Fried Chicken Tender with Waffle and Syrup--\$400

Trays and Dips--serve 75-100

Sesame Encrusted & Pan Seared Ahi Tuna with Wasabi and Pickled Ginger...\$500

Baked Brie stuffed with Pesto and Sundried Tomato...en croute--\$300

Imported and Domestic Cheese Tray with Crackers--\$300

Fresh Seasonal Fruits and Berries with Chocolate Raspberry Fondue--\$300

Hickory Smoked or Poached Salmon with Accompaniments--\$450

Hot Crabmeat Dip with Baguette Rounds--\$150

Warm Spinach and Artichoke Dip with Tortilla Chips--\$150

Hummus with Crudites, Pita Triangles--\$175

Antipasto Platter--Vegetarian--\$300...with meats--\$450

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Desserts and Beverages

Frosted Cakes...choose from Vanilla Cake with Caramel frosting... Almond or Lemon Pound Cake with Butter Cream Frosting...Chocolate Cake with Buttercream Frosting...Black Berry Cake with Lemon Buttercream ...Key Lime with Macadamia Buttercream ...Red Velvet with Cream Cheese Frosting
German Chocolate Cake...Hummingbird Cake...Coconut Cake

Special Wedding "Cutting" Cake...A small two layer cake decorated with fresh flowers in choice of flavors listed above

Cupcakes...Same Flavors as above

Freshly made pies...Blueberry, Apple, Peach, Pecan or Pumpkin
Hot Cobblers...choice of Apple...Peach...Mixed Berry...Chocolate Chip-Pecan...Add Vanilla Ice Cream for that extra special flavor

Cheesecakes Galore!

Traditional New York Style Cheesecake...Chocolate Cheesecake...Peanut Butter and Chocolate Chunk Cheesecake...Pumpkin Cheesecake with Gingersnap Crust...Lemon Raspberry...Key Lime with Macadamia Nuts

Gourmet Cakes

Flourless Chocolate Torte...High Country Apple cake with Bourbon Glaze... Old Fashioned Chocolate Layer Cake with Chocolate Pecan Ganache...Lemon Raspberry Torte...Tiramisu

Cookies, cookies, cookies

Chocolate Chunk...Peanut butter...Caramel Apple...Old Fashioned Sugar...Oatmeal Raisin or Oatmeal Chocolate Chip...Ginger Cookies...Snicker-doodles...Coconut Macaroons

Yummy Candy Display Bar

Displayed in pretty glass containers...an assortment of up to date or old fashioned candies with small gift bags...guests can use as favors or enjoy right away!

S'mores Bar

Graham Crackers—Chocolate, Cinnamon and Plain...Chocolate Bars—milk chocolate and white chocolate...Marshmallows—plain plus a few flavored varieties...PLUS Peanut Butter and Chocolate Cups...No outdoor fire pit? Station can include "roasting" candles

LIBATIONS

House Wine—Choice of two reds, two whites—Malbec, Pinot Noir, Zinfandel, Syrah, Merlot or Cabernet Sauvignon...Sauvignon Blanc, Reisling, Pinot Grigio and Chardonnay--\$22 per bottle

Domestic Beer—Choice of three

Coors, Coors Light, Miller High Life, Miller Lite, Pabst Blue Ribbon, Pabst Blue Ribbon Light...\$3 per bottle

Imported beer—choice of three

Heineken, Heineken Light, Heineken Dark, Becks Dark or Light, St Pauli Girl, Dos Equis Amber, Highlander Gaelic Ale, Blue Moon, Corona...\$5 per bottle

Mixed Drinks—Highballs to include Smirnoff Vodka, Bacardi Rum, Wild Turkey Bourbon, Dewar's Scotch, Seagram's Gin...Tonic Water, Soda Water, Orange Juice, Cranberry Juice, Bloody Mary Mix, Coke, Diet Coke and Ginger ale...Lemons and Limes...\$6 per mixed beverage

Open Bar with above selections--\$14.95 per person, first hour...\$10 per person each additional hour...\$35 per hour bartender fee applies, fee includes one hour set up, one hour breakdown

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