

◆PRICES SUBJECT TO CHANGE DUE TO FOOD COST INCREASES.



## A Fresh, Innovative Approach to Catering

### *Introduction*

Executive Chef, Shawn McFalls, has been in food service for over 20 years. At the age of 15 he started as a dishwasher for a local bakery; then proceeded to various other positions from a service station to café worker, sous chef of high end restaurants, executive sous chef at Dean and Deluca to executive chef for Levy Restaurants (the leader in sports and entertainment food service).

For the last few years, you might have been able to hear or see Shawn on the many of the local news channels or radio, showcasing fun new twist to everyday food such as candied bacon lollipops, sweet potato casserole funnel cakes or many other fun creative dishes that he has developed over the years. Shawn has transformed the culinary experience in sports and entertainment venues like Charlotte Motor Speedway and Time Warner Cable Arena with rave reviews. Shawn has executed events from weekly family chef-prepared meals to parties from 10 guests to plated dinners for over 12,000; His extensive knowledge has raised the bar in catering for this area where he brings high end restaurant quality food to catering environments.

Recently, he has dreamed of giving the same innovative and fresh approach to catering to the people of Kannapolis and the surrounding areas with Grate Catering Co. Grate Catering Co. offers services from pre-order take home options by the pound for everyday, holidays and special occasions, to large corporate events prepared from scratch with only the freshest local ingredients.

### *Events*

It's personal! At Grate Catering Co., we will work with you individually to create a menu that fits your taste, budget and style. We specialize in customized menus- from scratch. From weddings, corporate events, private chef services and special events, we're here to ensure your day is nothing less than exceptional. Shawn brings exceptional "out of the chafer" table set ups that will be sure to 'wow' you and your guests. We use the freshest local ingredients and actively choose not to use pre-cooked processed products. Let us know if there is anything we can do for you, we look forward to being a big part of your event.

### *The Bottom Line*

Grate Catering Co. is here for YOU! Everybody wants the best of anything and with Grate Catering Co., the highest quality food and event services is now available to you in Kannapolis, NC and surrounding areas. I will leave you with a quote from my favorite Chef in which I live by.

"When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: to make people happy. **That's what cooking is all about.**" — **Chef Thomas Keller**

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## Receptions

### Stationed Appetizers

(priced per guest, subject to change)

**Artisan Cheese Sampler**~dried fruits, honey, nuts, crackers and chutney

**Antipasti Platter**~prosciutto di Parma, sopressata, capicola, assorted olives, marinated artichokes, roasted peppers, marinated mozzarella and pecorino romano

**Veggies, Chips & Dips**~with ranch, spinach herb dip and French onion dip

**Assorted Bruschetta**~tomato basil; olive tapenade and lemon whipped feta

**Nacho Bar**~chili, cheddar cheese sauce, salsa, sour cream, jalapeños with tortilla chips

**Mini Tacos**~Shredded chicken and ground beef, salsa, lettuce, pico de gallo, shredded cheese, guacamole and mini soft tortilla shells

**Grilled Cheese Station**~traditional American; jalapeño popper; bacon, bbq and cheddar; Buffalo chicken and blue cheese

### Seasonal Sliced Fruit

**Craft your own Grits Station**~blue cheese crumbles, shredded cheddar, bacon, butter, scallions, hot sauce

**Mini Baked Potato Bar**~sour cream, butter, bacon crumbles, shredded cheddar, scallions

**Chili Bar**~Shredded cheddar, green onions, sour cream, crackers

**Wing Bar**~Buffalo, sweet teriyaki, barbecue, carrots, celery, ranch dip, bleu cheese dip

### Carvery

Market Priced

**Chef-carved, served with artisan rolls**

**Tenderloin of Beef\***~creamy peppercorn and steak sauces

**Prime Rib\***~Horseradish creme and steak sauces

**Petit Bistro Filet**~Horseradish creme and steak sauces

**Pork Loin**~cranberry apricot chutney and herb aioli

**Turkey Breast**~cranberry apricot chutney, herb aioli

**Hand-Pulled Pork**~vinegar barbecue and sweet barbecue sauces with creamy slaw

**Smoked Sausage**~Onions, peppers, stone ground mustard

**Texas-Style Brisket**~barbecue sauce, dill pickle chips and pickled onions

**St.Louis-Style Ribs**~vinegar barbecue and sweet barbecue sauces with creamy slaw

### Dips

**Warm Spinach and Artichoke**

**Warm Buffalo Chicken**

**Warm Lump Crab**

**Warm Mexican Street Corn Dip**

**Warm Pimento Cheese Dip**

**Mexican Seven-Layer**

**Salsa and Guacamole**

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## Receptions - Passed or Stationed Hors d' Oeuvres

### Cold

(priced per piece, subject to change)

**Shrimp Cocktail**

**Bruschetta on Crostini**

**Mexican Bruschetta**

**Antipasti Skewer~Salami, cheese, peppadew, olive and roasted peppers, artichoke hearts**

**Ahi Tuna Poke Cups\***

**Caprese Skewers**

**Caprese Salad Cups**

**Asian Noodle Salad**

**Melon, Prosciutto and Mozzarella Skewer**

**Watermelon, Feta and Mint Salad Cups**

**Crudite Shooters**

**Fresh Fruit Skewer**

**Seasonal Salad Martinis**

**Mini Italian Subs**

**Mini Bahn Mi**

**Mexican 7 Layer Dip Cups**

**Elote Salad Cups 3**

### Soup Sips

**Tomato Bisque**

**Corn Chowder**

**Clam Chowder**

**Butternut Squash**

**Chilled Gazpacho**

**Add Grilled Cheese**

### Hot

(priced per piece, subject to change)

**Mini House Made Crab Cakes**

**Mini House Made Salmon Cakes**

**Grilled Chicken Skewers~GRATE, Satay, Brown Sugar Bourbon, Hawaiian**

**Mini Sliders~Beef\*, Chicken ,Pulled Pork**

**Meatballs~Traditional Marinara, Sweet and Sour, Barbecue, Verde, Pork Potsticker per dozen**

**Mini Country Ham Biscuit**

**Mini Fried Chicken 'n' Waffles**

**Baked Mac 'n' Cheese Bites**

**Brisket OR Pork Belly Mac Bites**

**Shrimp 'n' Grits Cup**

**Candied Bacon Lollipops**

**Grilled Vegetable Skewers**

**Vegetable Spring Rolls**

**Puff Pastries~Pimento Cheese, Spinach Artichoke, Brie/Raspberry/ Caramelized Onions**

**Ham & Cheese Rolls**

**Baked Potato Wedges**

### Action Stations

**Pasta Action Station~Two pastas, two sauces, chicken, broccoli, mushrooms, spinach, onions, Parmesan cheese, chile flakes**

**Risotto Action Station~Shrimp, ham, mushrooms, peas, roasted red peppers, scallions, Parmesan cheese**

**Fried Rice Action Station~Brown rice, shrimp, chicken, carrots, peas, onions, baby corn, green onions, eggs**

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## The Main Meal

Each Meal includes the following: disposable dinnerware, silverware, and napkins. Please let us know of any special food item requests- as we can accommodate most requests regardless of religion, dietary restriction or allergy.

### Buffet-Style Table

Choice of 1 Entree, 2 hot sides, salad, roll, tea and water

Choice of 2 Entrees, 2 hot sides, salad, roll, tea and water

\*Applicable state sales tax and 20% service fee applied to all orders. Delivery only available, fee applied.

## Entrees

Fried Chicken	GRATE Grilled Chicken	Lemon Garlic Chicken
Chicken Marsala	NC Pulled Pork	Stuff Chicken Florentine
Pork Loin/Chops	Rotisserie Chicken	Chicken Fajitas
Meatloaf	Pork Pot Roast	Lasagna Rolls/Baked Ziti
Pasta- Your Way	Chicken w/ Tuscan Cream	Lemon Tarragon Chicken
Greek Chicken/Pork	Honey Dijon Pork/Chicken	Chicken w/ Creamy Mustard
Baked/Glazed Ham	Sweet Bourbon Chicken	Chicken w/ Creamy Balsamic
Pork Carnitas	Hibachi Chicken	Shrimp Pasta Primavera

### Premium Entrees - MARKET PRICES

Braised Short Ribs	Texas-Style Beef Brisket	Prime Rib*
Tenderloin of Beef*	Pan-Seared Scallops*	Hibachi Beef*
Fresh Salmon*	Shrimp Your Way	St.Louis-Style Ribs
Petit Bistro Filet*	Porchetta~Rolled pork loin	Beef Fajitas*
NY Strip*	Duck Breast*	Beef Pot Roast
Beef Bourguignon*	Beef Tips & Gravy*	Shrimp Boil

© Catch of the Week available from Stone Seafood- China Grove, NC- selections will vary based on the fresh availability from the NC coast weekly.

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## Bread Options

Yeast Rolls & Butter	Potato Rolls & Butter	Cornbread & Butter
Garlic Toast	French Onion Bread	Hawaiian Rolls

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## The Main Meal Continued

### Hot Sides

Green Beans	Grilled Asparagus	Corn on/off the Cob	Lemon Rice
Sweet Potatoes	Green Bean Casserole	Roasted Vegetables	Squash Casserole
Baked Mac	Mashed Potatoes	Italian Green Beans	Wild Rice Pilaf
Baked Beans	Sautéed Broccoli	Buttery Bliss Potatoes	Glazed Carrots
Spanish Rice	Cilantro Lime Rice	Black Beans	Crowder Peas
Broccoli and Cheddar Bake	Roasted Cauliflower	House Seasoned Potatoes	

#### Premium Sides

**Mac and Cheese Bar-** Creamy Mac and cheese, served with your choice of 5 of the following: crumbled bacon, fried onions, shredded cheddar cheese, blue cheese, jalapeños, broccoli pieces and diced tomatoes

**Mashed Potato OR Baked Potato Bar-** Served with the following: crumbled bacon, Cheddar cheese, butter, sour cream, green onions

**Twice Baked Potatoes OR Casserole**

### Cold Sides

Garden Salad	Apple Harvest	Pear Pecan Salad	Citrus Salad
Italian Bistro	Creamy Slaw	Classic Caesar	Butternut Squash Salad
Asian Salad	Greek Salad	Seasonal Salad	Berry Pecan Salad

### Soups - Add On

Chicken Tortilla

Tomato Basil

Loaded Potato

White Chicken Chili

Chicken Noodle

Clam Chowder

### Beverage Upgrades

Fresh Squeezed Lemonade

Basil Lemonade

Cheerwine Punch

Watermelon Punch

**Infused Waters**~Cucumber Mint or Lemon Basil

Coffee Station

Gourmet Coffee and Hot Tea Station

Soft Drinks and Bottled Water

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## Popular Packages

We've created and paired popular guest selections. Each package includes basic disposable dinnerware and tea/water. Priced per guest. Applicable State Sales Tax and 20% Service Charge will be applied to all orders. Delivery only available, fee applied.

### Smokehouse

North Carolina-Style Pulled Pork  
Smoked Rotisserie Chicken  
Smoked Beef Kielbasa  
House Made Smoky Baked Beans  
Southern Baked Mac and Cheese  
Garlic Toast  
Garden Green Salad~Ranch & Italian

### Southern Italian

Chicken Marsala  
Herb-Crusted Pork Chops/Loin  
Roasted Tuscany Vegetables  
House Seasoned Potatoes  
Garlic Toast  
Classic Caesar OR Italian Bistro Salad

### Asian-Inspired

Beef and Broccoli  
Sesame Chicken  
Steamed Jasmine Rice  
Honey Ginger Carrots  
Asian Salad~Ginger Sesame Dressing

### Home-Style One

Southern Sweet 'n' Sour Pork  
Barbecue Chicken  
Country-Style Green Beans  
Mashed Potatoes  
Dinner Rolls & Butter  
Garden Green Salad~Ranch & Italian

### Home-Style Two

Beef Pot Roast  
GRATE Grilled Chicken  
Country-Style Green Beans  
Mashed Potatoes  
Dinner Rolls & Butter  
Garden Green Salad~Ranch & Italian

### Ta-Cho Bar

Ancho Shredded Chicken  
Green Chile Pork  
Charro OR Black Beans  
Spanish Rice OR Cilantro-lime Rice  
Salsa and Condiment Bar  
Corn & Flour Tortillas, Tortilla Chips  
Queso Sauce

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## **Plated Dinners**

Each selection includes artisan rolls and butter, water and teas, service staff. China dinnerware is not included. Priced per guest. Applicable State Sales Tax and 20% Service Charge will be applied to all orders.

## **Salad**

(One salad included with plated dinner)

**Iceberg Wedge~blue cheese, bacon, tomatoes, bacon and blue cheese dressing**

**Traditional Caesar~romaine lettuce, Parmesan cheese, croutons and creamy Caesar dressing**

**Mixed Greens~Tomatoes, cucumbers and carrots**

**Seasonal Salad~includes seasonal greens, fruit, nuts or seeds and dressing, etc**

## **Dinner Entrees**

Includes one starch side and one vegetable side

**French Cut Chicken~ with sun dried tomato cream sauce, lemon beurre blanc, Marsala sauce, creamy balsamic sauce or creamy mustard sauce**

**Bone In, Thick-Cut Pork Chop\*~ with stewed apples**

**Grilled Salmon\*~ balsamic glazed, miso glazed, lemon garlic**

**Petit Bistro Filet\*~with red wine reduction or compound butter**

**Espresso-Rubbed Filet Mignon\*~ with red wine reduction or compound butter**

**Vegetarian Entree~ Grilled portobello mushroom stack, pasta primavera, etc**

**Dual Entree: Petite Filet Mignon\* and Grilled Shrimp**

**Dual Entree: Petite Bistro Filet\* and Pan-Seared Chicken**

**Dual Entree: Pan Seared Chicken and Grilled Salmon\***

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# **Breakfast & Brunch**

## **Create Your Own Breakfast Table**

**Choice of one Entrée and two sides**

**Choice of Two Entrees and two sides**

**Choice of Three Entrees and two sides**

Includes basic disposable dinnerware, appropriate condiments

+Applicable state sales tax and 20% service charge applied to all orders. Delivery only available, fee applied.

++Prices applicable through 1pm, subject to increase after 1pm

## **Entrees**

**Frittata Casserole**

**Pork or Turkey Bacon**

**Breakfast Burritos**

**Pancakes OR French Toast**

**Sausage Links or Patties**

**Breakfast Sandwiches**

**French Toast Casserole**

**Turkey Links or Patties**

**Scrambled Eggs**

**Biscuits & Gravy**

**Country or City Ham**

**Individual Egg Frittatas**

## **Sides**

**Fruit Salad**

**Breakfast Potatoes**

**Whole Fruit**

**Yogurt with fresh berries**

**Pastries and Muffins**

**Stone Ground Grits**

**Hash Browns**

**Hash Brown Casserole**

**Coffee Cake**

## **Extras**

**Waffle or Pancake Action Station**~Made to order. Includes fresh berries, chocolate chips, nuts, whipped cream, raspberry sauce, caramel sauce

**Upgrade:** Add House Fried Chicken, maple bacon dijonaise

**Omelet Action Station**~Made to order omelets and scrambles. Includes bacon, ham, sausage, onions, peppers, tomatoes, spinach, mushrooms, cheddar cheese, Swiss cheese

**Yogurt Bar**~Greek yogurt, fresh berries, granola, nuts, honey

**Grits Bar**~Crumbled bacon, cheddar cheese, scallions, butter, hot sauce

**Donut Bar**~Local assorted donuts, strawberries, blueberries, whipped cream

**Fresh Baked Biscuits**~butter, honey, jams

## **Beverage Station**

**Fresh Brewed Coffee** w/ assorted sweeteners and creamers

**Orange Juice**

**Water**



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# Sandwich Platters & Box Lunches

Minimum 30 guests/minimum five of each sandwich. Any Sandwich can be made as a wrap. Assorted bread and rolls available. Gluten free 1.00 extra. Applicable sales tax and 20% service charge will be applied to all staff attended orders. Delivery only available, fee applied.

## Classic Sandwich Platters:

Classic Sandwiches w/ potato chips & cookies. Lettuce, tomato, onion, pickles, traditional condiments on the side

## Specialty Sandwich Platters:

Specialty Sandwiches w/ potato chips & cookies. Lettuce, tomato, onion, pickles, traditional condiments on the side

## Classic Box Lunches:

Includes choice of Classic sandwich & side. Lettuce, tomato and pickle individually wrapped

## Classic Plus Box Lunches:

Includes choice of Classic sandwich, side & cookie. Lettuce, tomato and pickle individually wrapped

## Specialty Box Lunch:

Includes choice of Specialty Sandwich & side. Lettuce, tomato and pickle individually wrapped

## Specialty Plus Box Lunch:

Includes choice of Specialty Sandwich, side & cookie. Lettuce, tomato and pickle individually wrapped

## Classic Box Salad:

Includes choice of Classic Salad, dressing & roll or chips

## Classic Plus Box Salad:

Includes choice of Classic Salad, dressing, roll or chips & cookie

## Specialty Box Salad:

Includes choice of Specialty Salad, dressing & roll or chips

## Specialty Plus Box Salad:

Includes choice of Specialty Salad, dressing, roll or chips & cookie

### Classic Sandwiches:

Ham & Swiss  
Turkey & Pepper Jack  
Grilled Chicken & Gouda  
Traditional Chicken Salad  
Chicken Caesar OR Pesto  
Tomato Caprese  
Roasted Vegetable Wrap

### Specialty Sandwiches:

Italian Meat & Smoked Provolone  
Roast Beef & Cheddar  
Grilled Chicken, Artichoke & Spinach  
Smoked BBQ Chicken Salad  
Turkey & Avocado  
Turkey BLT  
GRATE Signature Tuna Salad

### Classic Salads:

Garden Salad w/ Grilled Chicken  
Chicken Salad over Mixed Greens  
Classic Caesar w/ Grilled Chicken  
Greek Salad w/ Grilled Chicken  
Asian Salad w/ Grilled Chicken

### Specialty Salads:

Roasted Butternut Squash, Chicken & Arugula  
GRATE Tuna Salad over Mixed Greens  
Seasonal Salad w/ Grilled Chicken  
Grilled Chicken Cobb Salad  
Southwest Grilled Chicken

### Sides:

Pasta Salad, Potato Salad, Cole Slaw, Potato Chips, Cucumber Salad, Three Bean Salad  
Upgrade: Fresh Fruit, Garden Salad, Caesar Salad, Grilled Veggies

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## **Economy Menu**

**Choice of 4 items from the list below~**

Price includes disposable cutlery, plates and napkins.

**Garden Fresh Vegetables~Buttermilk Ranch Dip**

**Farmer's Market Sliced Fruit**

**Assorted Cubed Cheeses with Crackers**

**Mini Pimento Cheese, Tuna Salad or Chicken Salad Sandwiches**

**Mini Country Ham Cheddar Scallion Biscuits**

**Bruschetta with Garlic Parmesan Crostinis**

**GRATE Pasta Salad**

**Potato Salad**

**Spinach Herb Dip with Chips**

**Salsa and Guacamole with Chips**

## **Desserts**

**Cheesecakes~**Chocolate Marble, Lemon Blueberry, New York

**Dessert Shots~**Lemon Curd & Fresh Berries, Banana Pudding, Chocolate Mousse, Strawberry Swirl Cheesecake, Lemon Blueberry Cheesecake, Caramel Apple **2 dz minimum of each flavor**

**Cookies~**Flavors TBD, **2 dz minimum**

**Mini Cookie Sandwiches~**Vanilla creme filling, Flavors TB **2 dz minimum**

**Brownies~**Traditional Chocolate, Triple Chocolate, Chocolate Chip Blondie**2 dz minimum each flavor**

**Gourmet Dessert Bars~**Salted Caramel Pretzel Brownie, Lemon Bars, Strawberry Swirl Cheesecake, NY Cheesecake, etc **2 dz minimum each flavor**

**Rice Crispy Treats~**Plain, Fruity Pebbles, Cocoa Crisps **2 dz minimum each flavor**

**Mini Crumb Pies~**Apple, Berry, Apple Berry **2 dz minimum each flavor**

**Mini Fruit Tarts~**Lemon Curd, Fresh Berries, Mint

**Trifles~**Lemon Curd, Fresh Berries & Pound Cake Croutons, Banana Pudding, Chocolate Mousse

**Donut Bar~**Assorted local donuts**50 guest minimum**

**Chocolate Fondue Station~**Pound cake croutons, pretzels, marshmallows, strawberries, bananas, Rice Crispy bites, Fruity Pebble bites **50 guest minimum**

**Caramel Apple Station~**Sliced apples, warm caramel, chopped salted peanuts, Heath Bar crumbles, crushed Fruity Pebbles, sea salt **50 guest minimum**

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## **Catering and Event Information**

### **Menu**

Please note that we specialize and can accommodate any customized menus, home recipes or Pinterest. The lack of item descriptions is intentional- each item can be prepared to most requests including but not limited to: religion, dietary restrictions, gluten-free, etc.

### **Tastings**

Potential menu tastings can be arranged. Each tasting ranges from 100.00 to 200.00 for two people, due at time of tasting, depending on the menu selected. Additional guests are welcome for 50.00/guest, with a maximum of 6 people at the tasting.

### **Pricing**

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### **Labor/Delivery, when applicable**

Orders will include labor and/or delivery fees as applicable:

Attendant fee for onsite events, 100.00/server, one server per 25/guests

Additional Culinary Staff Needs- 25.00/hour, minimum 4 hours, for action station and plated meals

Chef to Cook Onsite- 150.00

Remote Kitchen Set Up- 150.00

Delivery Only (no service) Fees-

15 mile radius of Kannapolis, 25.00

30 mile radius of Kannapolis, 50.00

Delivery (with service) Fees-

0-30 mile radius, no fee

30-50 mile radius add 250.00

50-75 mile radius add 500.00

### **Contract/Agreement**

For each booked event, a contract will need to be signed and completed prior to the event.

### **Payment**

Payment must be made, in full prior to each event. Please reference the catering contract/agreement for payment details. 3% credit card fee for all credit card transactions.

### **Your Health**

Due to State and Local Health Department laws, service times are limited to no more than two hours per function.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. (Some items can be cooked to order)

### **Rentals/Special Requests**

Guest table cloths are available for rent. China and silverware are available for rent. Clients are to provide tables for buffets.

### **Guarantees**

All guaranteed event/ catering attendance numbers are required as outlined in catering contract/agreement.