

**\*Due to fluctuating market prices, please inquire with GRATE for a custom quote.**



## 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

**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

**Chilled Seafood**~jumbo shrimp, crab legs, fresh oysters

**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

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

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

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

**Pit Smoked Ham**~Assorted mustards, herbed mayo

**Pork Loin**~stewed apples and herbed mayo

**Turkey Breast**~cranberry & apricot chutney, herbed mayo

**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 diced 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**

**Mexican Seven-Layer**

**Salsa and Guacamole**

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## Receptions - Passed or Stationed Hors d' Oeuvres

### Cold

**Shrimp Cocktail**

**Bruschetta on Crostini**  
**Antipasto Skewer~Salami, cheese, peppadew, olive and roasted peppers**

**Ahi Tuna Poke Cups**

**Caprese Skewers**

**Mini Lobster Rolls Market Price**

**Asian Noodle Salad**

**Melon, Prosciutto and Mozzarella Skewer**

**Watermelon, Feta and Mint Skewers**

**Crudite Shooters**

**Fresh Fruit Skewer**

**Seasonal Salad Martinis**

### Soup Sips

**Tomato Bisque**

**Corn Chowder**

**She-Crab Soup**

**French Onion**

**Carrot and Ginger**

**Lobster Bisque**

**Butternut Squash**

**Add Grilled Cheese**

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### Hot

**Mini House Made Crab Cakes**

**Asian Chicken Satay**

**GRATE Grilled Chicken Skewers**  
**Mini Sliders~Beef\*, Chicken, Pulled Pork**

**Meatballs~Traditional Marinara, Sweet and Sour, Barbecue, Verde**

**Mini Country Ham Biscuit**

**Mini Fried Chicken 'n' Waffles**

**Mac 'n' Cheese Bites**

**Shrimp 'n' Grits Cup**

**Candied Bacon Lollipops**

**Green Chile Pork Tostados**

**Mushroom Tartlettes**

**Vegetable Spring Rolls**

### Action Stations

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

**Charleston-Style Shrimp 'n' Grits Action Station**

**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.**

### **Attended Tables (Buffet-Style)**

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

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

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

## **Entrees**

**The lack of item descriptors is intentional; as all items can be prepared in numerous ways, customized to fit your palette.**

<b>Fried Chicken</b>	<b>GRATE Grilled Chicken</b>	<b>Lemon Garlic Chicken</b>
<b>Chicken Marsala</b>	<b>Pulled Pork</b>	<b>Stuff Chicken Florentine</b>
<b>Pork Chops*</b>	<b>Pork Loin*</b>	<b>Chicken Fajitas</b>
<b>Meatloaf</b>	<b>Pork Pot Roast</b>	<b>Lasagna Rolls</b>
<b>Pasta- Your Way</b>	<b>Roasted Chicken</b>	

### **Premium Entrees - Upgrade Charges Apply**

<b>Braised Short Ribs</b>	<b>Texas-Style Beef Brisket</b>	<b>Prime Rib*</b>
<b>Tenderloin of Beef*</b>	<b>Pan-Seared Scallops*</b>	<b>Lamb Chops*</b>
<b>Fresh Salmon*</b>	<b>Shrimp Your Way</b>	<b>St.Louis-Style Ribs</b>
<b>Duck Breast*</b>	<b>Porchetta*~Rolled pork loin</b>	<b>Beef Fajitas*</b>
<b>NY Strip*</b>	<b>Prosciutto Wrapped Chicken Florentine</b>	
<b>Beef Bourguignon*</b>	<b>Beef Tips &amp; Gravy*</b>	<b>Beef Pot Roast</b>

**\*\*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**

<b>Yeast Rolls &amp; Butter</b>	<b>Potato Rolls &amp; Butter</b>	<b>Cornbread &amp; Butter</b>
<b>Garlic Toast</b>	<b>French Onion Bread</b>	<b>Hawaiian Rolls</b>

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## The Main Meal Continued

### Hot Sides

Green Beans	Grilled Asparagus	Corn on or off the Cob	Collard Greens
Sweet Potatoes	Green Bean Casserole	Roasted Vegetables	Squash Casserole
Mac and Cheese	Mashed Potatoes	Baked Potatoes	Wild Rice Pilaf
Baked Beans	Charro Beans	Spanish Rice	Baby Carrots
Broccoli and Cheddar Bake	Roasted Cauliflower	House Seasoned Potatoes	

#### Premium Sides - Upgrade charges apply

**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

### Cold Sides

Garden Salad	Barbecue Slaw	Pear Salad	Citrus Salad
Potato Salad	Creamy Slaw	Classic Caesar	Butternut Squash Salad
Asian Salad	Greek Salad	Seasonal Salad	Cucumber 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~Angel Hair Pasta**  
**Herb-Crusted Pork Chops\***  
**Roasted Tuscan Vegetables**  
**Herb-Roasted Potatoes**  
**Garlic Toast**  
**Classic Caesar Salad**

### **Asian-Inspired**

**Beef and Broccoli**  
**Garlic Chicken**  
**Steamed Jasmine Rice**  
**Honey Ginger Carrots**  
**Asian Salad~Ginger 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 Beans**  
**Spanish Rice or Cilantro-lime Rice**  
**Salsa and Condiment Bar**  
**Corn & Flour Tortillas, Tortilla Chips**  
**Queso Sauce**

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## **Plated Dinners**

**We've created and paired popular plated dinners. Each selection includes china dinnerware, artisan rolls and butter, water and teas, service staff. 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 red onions with balsamic vinaigrette**

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

## **Dinner Entrees**

**Herb Garlic Chicken~on a bed of roasted red potatoes and sautéed fresh green beans**

**Chicken Marsala~on a bed of angel hair pasta and sautéed fresh green beans**

**Bone In, Thick-Cut Pork Chop\*~Stewed apples with Romanesco broccoli and roasted garlic mashed potatoes**

**Grilled Salmon\*~with lemon herb butter sauce, wild rice pilaf and asparagus**

**New York Strip\*~with a red wine reduction, whipped potatoes and grilled broccolini**

**Espresso-Rubbed Filet Mignon\*~topped with roasted tomatoes and served with sautéed rainbow Swiss chard and roasted poblano potato hash**

**Dual Entree: Petite Filet Mignon\* and Grilled Shrimp~with whipped potatoes and broccolini**

**Dual Entree: Petite Filet Mignon\* and Pan-Seared Chicken~with whipped potatoes and sautéed fresh green beans**

**Dual Entree: Pan Seared Chicken and Grilled Salmon\*~with whipped potatoes and asparagus**

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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.

## Entrees

French Toast

Pork or Turkey Bacon

Breakfast Burritos

Pancakes

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

White Cheddar 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

## Beverage Station

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

**Orange Juice**

**Water**



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## Sandwich Platters & Box Lunches

Minimum 20 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  
Tomato Caprese  
Roasted Vegetable

### **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  
Smoked BBQ Chicken Salad over Mixed Greens

### **Sides:**

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

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## **Economy Menu**

Choice of 5 items from the list below.

Service is limited to two hours and includes minimal service staff. Price includes disposable cutlery, plates, cups and napkins. Applicable State Sales Tax and 20% Service Charge will be applied to all orders. Delivery only available, fee applied. Rental linens, china and tables available.

**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**

**Bruschetta with Garlic Parmesan Crostinis**

**GRATE Pasta Salad**

**Potato Salad**

**Spinach Herb Dip with Chips**

**Salsa and Guacamole with Chips**

**Iced Tea, Fresh-Squeezed Lemonade or Watermelon Punch**

## **Desserts**

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

**Dessert Shots~Lemon Curd & Fresh Berries, Banana Pudding, Chocolate Mousse **2 dz minimum of each flavor****

**Cookies~Chocolate Chunk, Salted Caramel, Lemon Blueberry, **2 dz minimum****

**Mini Cookie Sandwiches~Vanilla creme filling, Chocolate Chunk, Salted Caramel, Lemon Blueberry, **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, Chocolate Marble Cheesecake, Lemon Blueberry Cheesecake, NY Cheesecake, **2 dz minimum each flavor****

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

**Trifles~Lemon Curd, Fresh Berries & Pound Cake Croutons, Banana Pudding, Chocolate Mousse, **provides for 15****

**Donut Bar~Assorted local donuts, strawberries, blueberries, whipped cream, **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**

\*PRICES SUBJECT TO CHANGE DUE TO COVID-19 FOOD CHAIN DISRUPTIONS CAUSING FOOD COST INCREASES. All services (including but not limited to) food, beverage, set up and service, etc. will incur a 20% service charge and applicable state taxes. Service charge for events includes delivery, buffet linen, set up, servers to maintain buffet and clean up. Additional servers may be required for plated and china events. Delivery only or pick up options are available.

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

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

Additional Server Needs- 20.00/hour per server, minimum 6 hours

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.

### **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.