

Catering Guide

**Chef Hazels General Policies, Procedures & Rental Equipment Information**

**• A $50 deposit is required to reserve dates for events and is non-refundable.**

**• All deposits are due at the time of booking your event.**

**• Deposits can be made with cash, credit/debit card or check.**

**• The event must be paid in full at the conclusion of the event with, cash, Visa, MasterCard,**

**Discover, or American Express card.**

**• A service charge of 25% and state sales tax is applied to all food and beverage sales.**

**• Chef Hazels LLC requires at least 2 weeks advance notice of menu selections and**

**other arrangements.**

**• The person responsible for the event must notify the club of the exact number of guests**

**to be served no later than (3) three business days prior to the function.**

**• The person responsible for the event will be charged for the guaranteed number given**

**or the number of people in attendance, whichever is greater.**

**• All prices are subject to change without notice.**

**• Signed contract prices will be honored**

**• Chef Hazels LLC does not provide any alcoholic**

**beverages**

**• Due to standard health practices, prepared leftover foods may NOT be removed from the event by the caterer.**

**• The person responsible for the event will be held accountable for any damages of Chef Hazels LLC**

**property.**

**• Custom designed menus are available upon request for an additional charge.**

**• No Linens are included with the price of the food.**

**• Tent rental, chairs, up lighting, tables, plates, utensils, glassware, and linens can be rented at an**

**additional cost.**

**•A full disclosure of all policies and procedures are included within the contract you will receive after booking**

**All prices are subject to 25% service charge and applicable sales tax**

**Breakfast Catering Options**

**Plated Breakfast**

**Southern Breakfast Platter***: Scrambled Eggs with choice of Bacon or Sausage, Hash Browns or Grits,*

*Fresh Seasonal Fruit and Buttermilk Biscuits with Assorted Jellies*

*Includes Florida Orange Juice*

**$16 per person**

**Traditional Eggs Benedict:** *Two Poached Eggs and Canadian Bacon on a Toasted English Muffin*

*Served with Hollandaise Sauce, Served with Grits, and Fresh Fruit*

*Includes Florida Orange Juice*

**$18 per person**

**Steak & Eggs:** *Boneless Rib‐eye Topped with Caramelized Onions with Two Eggs*

*Served Sunnyside up with Seasonal and Country Biscuits with Assorted Jellies*

*Includes Florida Orange Juice*

**$22 per person**

**Breakfast Buffet**

**Continental:** *Fresh Baked Blueberry Muffins, Fresh Baked Banana Bread, Fresh Seasonal Fruit,*

*Includes Florida Orange Juice, Coffee, and Water*

**$18 per person**

**Rise and Shine:** *Fresh Seasonal Fruit, Fresh Baked Blueberry Muffins, Scrambled Eggs,*

*Choice of Bacon and Sausage, Choice of Grits, or Hash Browns,*

*Buttermilk Biscuits and Assorted Jellies*

*Includes Florida Orange Juice, Coffee, and Water*

**$21 per person**

**Early Bird Breakfast:** *Seasonal Fresh Fruit, Scrambled Eggs, Hashbrowns, Bacon,*

*Sausage, Grits, Assorted Breakfast Pastry, Bagels with Cream Cheese, and Whipped Butter,*

 *Waffles Served with Butter and Warm Maple Syrup, Omelet Station,*

*Includes Florida Orange Juice, Coffee, and Water*

 **$27 per person ($50 attendant fee)**

**An additional $75 service fee will apply for buffets with fewer than 25 people in attendance**

**Brunch Buffet Catering Options**

 **Celebration**

*Fresh Seasonal Fruit Display with a Yogurt Dipping Sauce*

*Fresh Baked Blueberry and Chocolate Chip Muffins*

*Soft Scrambled Eggs, Southern Style Grits, Stuffed Mushroom Caps,*

*Quiche Florentine, Quiche Lorraine, House Salad Bowl with Raspberry Vinaigrette*

*and Ranch Dressing*

 *Lemonade, Water, & Sweet Tea*

**$23 per person**

**Southern Delight**

*Southern Deviled Eggs, BBQ Pork, and Southern Slaw Sliders*

*Mini Chicken and Waffles with Maple Syrup Drizzle, Mini Chicken Salad Croissants, Beef Sweet & Sour Meatballs,*

*Avocado and Grilled Shrimp Cucumber Rounds,*

*Sweet Pecan Squares, Brown Sugar Blondies*

*Sweet Tea & Lemonade*

*Fruit Infused Water Station*

**$26 per person**

**Light and Easy**

*Salad Bowl with Ranch and Balsamic Dressings, Scrambled Eggs,*

*Shrimp and Grits, Crisp Bacon, Grand Marnier French Toast with Maple Syrup*

*Ham Biscuits and Preserves, Coffee, Chilled Juice, Iced Tea*

**$23 per person**

**A $75 service fee will apply for buffets with less than 25 people in attendance**

**Lunch Catering Options**

**Plated Lunch**

***All Lunches are Served with Salad, Rolls and Butter, Entrée, Starch, Vegetable,***

***Iced Tea, Lemonade and/or Water***

**Chicken Salad Plate***: A scoop of House-Made Chicken Salad, Fresh Seasonal Fruit, Carrots and/or Celery, a Ranch Dipping Sauce, and a Fresh Baked Croissant*

**$19**

**Quiche Duet:** *Two Wedges of Fresh Baked Quiche Accompanied with Fresh Seasonal Fruit*

**Quiche options:** *Florentine, Shrimp, Lorraine, and Bacon and Sausage*

**$20**

**Caesar Salad:** *Crisp Romaine Leaves mixed with Classic Caesar Dressing, Croutons, Fresh Parmesan,*

*and a Garlic Knot Finished with: Grilled Chicken, Grilled Salmon, or Grilled Shrimp*

**$24**

**Buttermilk Fried Chicken:** *Buttermilk-marinated deep-fried chicken, accompanied with Mashed Potatoes, Gravy, and Sautéed Vegetables*

**$26**

**Ribeye:** *Sliced Oven Roasted Ribeye Cooked to perfection Topped with a Burgundy Sauce*

*Accompanied by Sautéed Vegetables and Au Gratin Potatoes*

**$33**

**Lunch Buffet**

**Sandwich Board:** *Pasta Salad, Kettle, Baked or Plain Lays Chips*

*Oven Roasted Turkey Breast, Sliced Buffet Ham, Roast Beef*

*Assorted Sliced Cheese, Lettuce, Tomato, Pickle, Onion Tray*

*Condiments, Assorted Sandwich Breads, and Brioche Rolls*

*Fresh Baked Chocolate Chip Cookie Tray*

*Iced Tea, Lemonade*

**$19**

**Southern BBQ:** *Creamy Coleslaw, Fresh Baked Cornbread*

*Pulled BBQ Pork (or) +$2 Ribs, Pulled BBQ Chicken Breast, Baked BBQ Beans*

*Brioche Roll, Cobb Corn, Cobbler with Vanilla Ice Cream*

*Iced Tea, Lemonade*

**$22**

**Little Italy:** *Minestrone Soup, Caesar Salad. Garlic Knot Rolls*

*Chicken Parmesan, Baked Meat Lasagna, Italian Style Green Beans*

*Cannoli’s, Iced Tea, Lemonade*

**$21**

**House Favorite:** *Tomato Veggie Soup*

*Garden Salad Bar with Fresh Vegetables and House Made Dressing, Rolls and Butter*

*Buttermilk Fried Chicken, Grilled Lemon Dill Salmon*

*Sautéed Vegetables, Mashed Potatoes and Gravy*

*Bread Pudding Ala Mode*

*Iced Tea, Lemonade*

**$23**

**All Lunch Buffets are Available before 3:00PM**

**A $75 service fee will apply for buffets with less than 25 people in attendance**

**Dinner Catering Options**

**Plated Dinner**

***All Dinners are Served with Salad, Rolls and Butter, Entrée, Starch, Vegetable,***

***Iced Tea, Lemonade and/or Water***

**Salads**

***Choice of:*** *House Salad, Caesar Salad, Spinach Salad,*

*Mixed Greens or, Strawberry Salad*

**Dressing Choices:** *Balsamic Vinaigrette, Citrus Vinaigrette, Ranch, Bleu Cheese, Buttermilk*

**Entrées**

*Grilled Filet Mignon - $38*

*Prime Rib of Beef Au Jus - $35*

*Grilled Salmon Florentine - $33*

*Herb Encrusted Seabass - $38*

*Chicken Piccata - $32*

*Chicken Parmesan - $32*

*Stuffed Chicken Breast with Spinach and Ricotta Cheese- $32*

*Shrimp and Grits with Fresh Cornbread and Sautéed Spinach - $32*

*Pasta Alfredo with Sautéed Shrimp and Maine Lobster Meat - $38*

*Pasta Primavera - $30*

*Grilled Filet Mignon Paired with a Cold-Water Lobster Tail - $44*

**Dinner Buffet**

**All Buffets come with Soup or Salad and Rolls**

**Tea, Punch, and Water**

**Extra Sides - $3 per side, per person**

**Priced Per Person**

**3 Appetizers, 2 Entrees, 2 Starches, 2 Vegetables**

 **$48**

**2 Appetizers, 2 Entrees, 1 Starch, 1 Vegetable**

 **$39**

 **2 Entrees, 2 Starches, 2 Vegetables**

 **$38**

 **2 Entrees, 2 Starches, 2 Vegetables**

 **$31**

 **2 Entrees, 1 Starch, 1 Vegetable**

 **$28**

 **1 Entrees, 2 Starches, 2 Vegetables**

 **$25**

 **1 Entree, 1 Starch, 1 Vegetable**

 **$22**

**Soups**

*Minestrone, New England Clam Chowder, Tomato Basil, Garden Vegetable,*

*Southwestern Shrimp and Rice, Loaded Baked Potato, Lobster Bisque*

**Salads**

*Garden Salad or Caesar Salad*

**Dressing Choices:** *Balsamic Vinaigrette, Raspberry Vinaigrette, Buttermilk Ranch and, Bleu Cheese*

**Vegetables / Sides**

*Green Beans, Sautéed Vegetable Medley, Broccoli,*

*Grilled Asparagus, Honey Glazed Carrots, Fried Okra, Corn on Cob, Green Peas with Pearl Onions, Sautéed Spinach, Southern Style Collards, Garlic Mashed Potatoes, Oven Roasted Potatoes,*

*Red Bliss Parsley Buttered Potatoes, Au Gratin Potatoes, Tri - Color Fingerling Potatoes,*

*Roasted Sweet Potato Puree, Garden Rice Pilaf, Wild Rice Blend, Macaroni and Cheese, Spinach Couscous, Pasta Alfredo, Pasta Primavera*

**Entrées**

*Marinated Beef Tips,* *Salisbury Steak w/ Mushroom Gravy, Beef stroganoff*

*Marinated Pork Loin, Fried (or) Grilled Pork Chops, Italian Sausage with onions/peppers, Carolina Pulled Pork BBQ*

*Chicken Piccata, Chicken Parmesan, Chicken Breast Stuffed with Spinach and Ricotta Cheese, Fried Chicken, Herb Baked Chicken*

 *Miso Glazed Salmon, Blackened Salmon, Parmesan Encrusted Cod, Lemon Garlic Butter Shrimp, Grilled (or) Fried Shrimp*

**Carving Station – Add $3 per person**

*Carved Sirloin, Carved Stuffed Pork Tenderloin, Carved Oven Roasted Turkey Breast, Carved Ham*

**A $75 service fee will apply for buffets with fewer than 25 people in attendance**

**Appetizer Menu**

**24-hour notice required for 2 platters or less; 48 hours for 3-5 platters; 72 hours for 5 or more**

**Everyday Favorites**

| **Item** | **Mini (5pp)** | **Small (10pp)** | **Medium (18pp)** | **Large (28pp)** |
| --- | --- | --- | --- | --- |
| Meatballs | — | $14 | $22 | $34 |
| Deviled Eggs | $18 | $24 | $36 | $42 |
| Garden Veggie Platter | $16 | $28 | $36 | $42 |
| Spinach Dip with Chips | — | $28 | $36 | $52 |
| Vegetable Spring Rolls | $18 | $30 | $40 | $52 |

**Mid-Range Essentials (Comfort & Variety)**

| **Item** | **Mini (5pp)** | **Small (10pp)** | **Medium (18pp)** | **Large (28pp)** |
| --- | --- | --- | --- | --- |
| Fresh Fruit Platter | $18 | $30 | $40 | $52 |
| Tuna/Chicken Salad Croissants | $18 | $30 | $40 | $46 |
| Pasta Salad | — | $36 | $55 | $70 |

**Premium & Crowd-Pleasing (Elevated Options)**

| **Item** | **Small (10pp)** | **Medium (18pp)** | **Large (28pp)** |
| --- | --- | --- | --- |
| Wings (3 flavors) | $40 | $52 | $62 |
| Chicken Tenders | $40 | $56 | $68 |
| Shrimp Cocktail | $26 | $45 | $65 |
| Meat & Cheese Platter | $36 | $48 | $70 |
| Cheese Tray | $42 | $55 | $70 |
| Sliders / Mini Crab Cakes | $40 | $56 | $80 |
| Pinwheel Sandwiches | $46 | $65 | $80 |
| Spinach & Crab Stuffed Mushrooms | $40 | $56 | $80 |
| Fresh Fruit & Cheese Platter | $32 | $52 | $75 |
| Assorted Finger Sandwiches | $40 | $56 | $80 |