



Marcus Cuffee
Executive Chef

Treyonne Cuffee
Creative Director

"Custom event creations especially for you"

Specializing In

Catering

All things Wedding
Custom Menus
Corporate Events
Drop Off Service
Full Service Seated Dinners
Private Events

Event Planning

Baby/Bridal Showers
Birthday Parties
Reunions
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CATERING GUIDE

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THANK YOU

Thank you for choosing MTC Events, LLC for your special day! We are delighted that you have chosen our business to take part in this moment that means so much to you! We strive solely to meet the customary needs of our clients.

MTC Events was founded on the belief of a successful dynamic between family and community and the ability to positively impact Charlotte Mecklenburg and surrounding areas. This belief established our mission to promote and engage our clients and employees as individuals to deliver a customized approach. Every person will always receive 5-star treatment, no matter the size or nature of the event.

Our passion is to bring to life the vision of our clients in the most memorable moments of their lives through both Private and Public Events with services in catering, event planning, and décor design. Our clients experience courteous and attentive industry professionals. We deliver superior standards and do not compromise our beliefs or quality. While this guide highlights an idea of food options available, we look forward to customizing a menu for you. Please visit our website and browse additional services at www.mtceventslc.com. Can't wait to hear from you and schedule a consultation to give your event the MTC touch!





OUR SERVICES

We accommodate you by offering several services and price ranges that fit an array of budgets. The venue location, current season, and event type are factors that determine the best service to select. We are here to help you choose the most suitable style via phone consultation and/or site visit. The services available to choose from are listed below.

Drop-Off: This style of service works well for events that do not require staff to service the event (boxed lunches or small hot food events that do not require replenishing of food). At clients request the meals can be set up in a location of their choosing.

Passed: This style of service is used for cocktail receptions and parties serving heavy hors d'oeuvres. Servers will have items on a tray and move through guests offering a variety of servings.

Buffet: Food is presented in platters and chafers on a serving line where guests can help themselves and select which items they would like to enjoy.

Plated: Menu items are plated from the kitchen, servers bring the finished plates, and serve guests at the table. The tables are serviced throughout the entire dining period. (Some items such as salads, beverages, and desserts can be pre-set to avoid movement and interruptions during the program.)

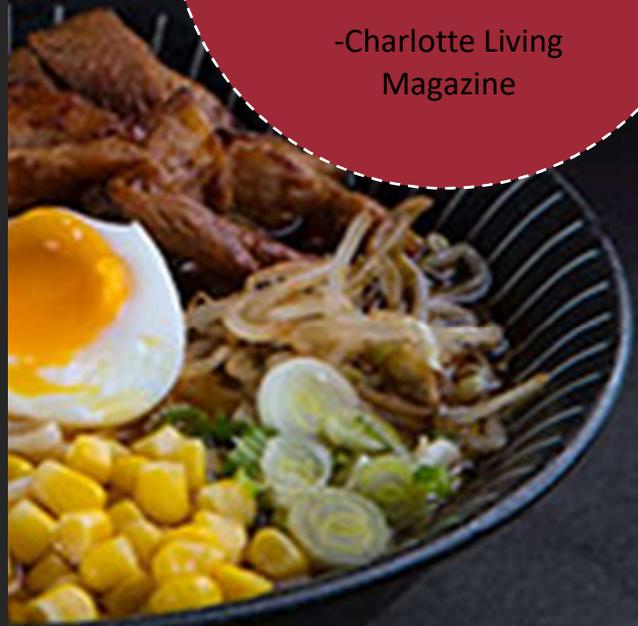
Family Style: Menu selections are brought out on platters or trays with utensils and guests serve themselves by passing menu items to other guests at the same table. This is a more intimate style of service allowing the guests to interact with each other while dining. Some items may be pre-set with this style of service for speed of service.

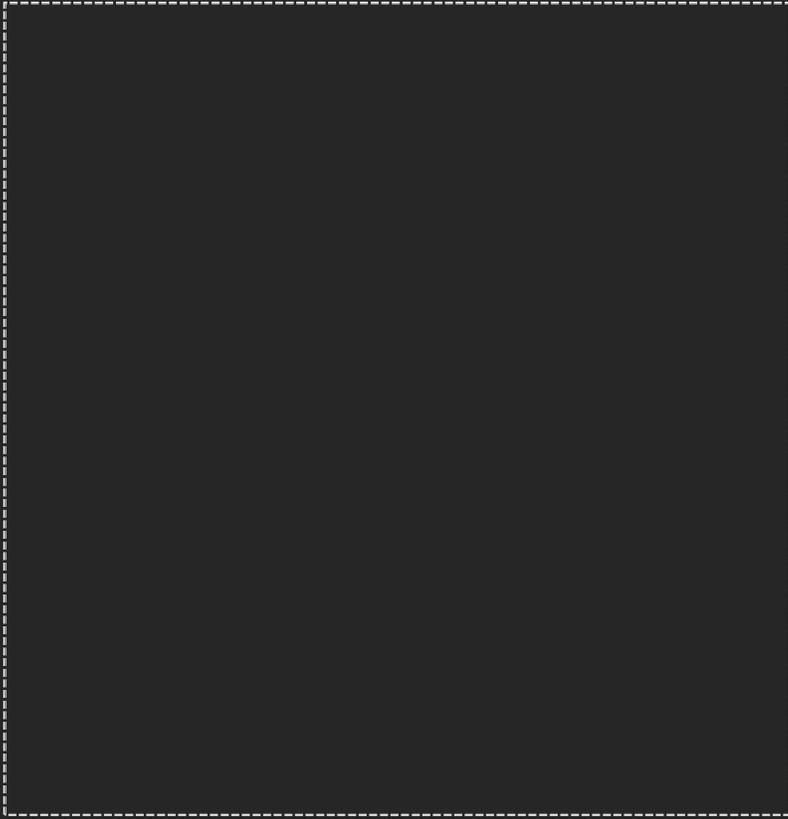
Pre-Set: This style works well with corporate lunches where cold menus such as entrée salads or deli sandwich plates are served and allows for minimal interruptions.



“Great Food is essential at every party and Berhan hired chef Marcus Cuffee to cater a wonderful feast. “

-Charlotte Living Magazine







MENUS

Morning Essentials

Complimentary Beverage Service included with breakfast selection

(Decaf and Regular coffee, Tea, and choice of Apple, Orange, or Cranberry Juice)

Continental Breakfast

Assorted breakfast pastries and mini muffins Fresh sliced fruit

15 Guest Minimum

Build Your Own Yogurt Parfait: Vanilla Yogurt, Granola, Fruit, and whipped crème.

15 Guest Minimum

Southern Breakfast Buffet

Fresh fruit, Scrambled eggs, Choice of 1 meat, Choice of 1 Starch, Choice of 1 Quick Bread

Breakfast Meats: Bacon, Sausage, Ham, or Corned Beef Hash

Starch: Home Fried Potatoes, Hash browns, or Stone Ground Grits

Quick Bread: French Toast Casserole, Pancakes, Waffles

15 Guest Minimum

Old Fashioned Breakfast Buffet

Fresh Fruit, Pastries, Scrambled Eggs, Choice of 2 Meats, Choice of 1 Starch, Choice of 1 Quick Bread

Breakfast Meats: Bacon, Sausage, Ham, Corned Beef Hash, or (Fish Cakes additional cost)

Starch: Home Fried Potatoes, Hash Browns, or Stone Ground Grits, Oatmeal

Quick Bread: French Toast Casserole, Pancakes, Waffles, Biscuits and gravy

15 Guest minimum

All Breakfast buffets include complimentary plastic serving utensils, plastic Servware, cups, plastic plates and napkins



Add On's

Beverage Service

Premium Roast Regular and Decaf Coffee Herbal teas with accompaniments

Choice of Two: Orange, Apple, Cranberry Juice, (Hot Chocolate and Apple Cider Available Seasonally)

Minimum 15 guests

From the Bakery (per dozen)

Assorted Danishes

Assorted Doughnuts

Breakfast Breads

Bagels with spreads

Assorted Muffins

Mini Croissants





MENUS

Sandwiches & Wraps

Boxed Sandwiches and Wraps include bag of Chips, Cookies, Seasonal Whole Fruit, and a Beverage.

Upgrade from Chips to Pasta Salad or Seasonal Whole Fruit to Fruit Cup for a \$2 additional cost.

For orders of 30 or less please choose 2 selections. For orders of 32 and above, 3 selections are available.

10 Guest Minimum

Smokey Turkey

Deli shaved smoked turkey with smoked provolone cheese on brioche bread with lettuce and tomato on the side.

Grilled Chicken Salad Wrap

Tender grilled chicken, red onion, grape tomatoes, romaine lettuce, parmesan cheese and garlic aioli on a grilled flour tortilla.

Tuna Croissant

Albacore tuna, red onion and celery, in a savory mayonnaise dressing, on a buttery croissant with lettuce and tomato on the side.

Ham Stack

Ham, Smoked Bacon, American Cheese, on Brioche Bread, Lettuce and Tomato on the side

Grilled Vegetable Wrap

Marinated and grilled asparagus, mushrooms, zucchini, summer squash, and peppers wrapped in a grilled flour tortilla with lettuce, tomato, and herbed cream cheese spread.

Sandwiches may also be served as a plated lunch

Boxed sandwiches and wraps are packed in disposable packaging with napkins, utensils, and appropriate condiments



MENUS

Boxed Salads

Boxed Salads are served with Cookies, Seasonal Whole Fruit, and a Beverage.

For orders of 30 or less please choose 2 selections. For orders of 32 and above, 3 selections are available.

10 Guest Minimum

Southwest Chicken

Grilled Lime Chicken, Black Bean Corn Salsa, Crispy Tortilla Strips, Baby Tomatoes, Crisp Romaine Lettuce, Avocado, and Cilantro-Lime dressing

Chicken Caesar

Marinated Grilled Chicken Breast, Crisp Romaine Lettuce, Herbed Croutons, Parmesan Crisps, and Classic Caesar dressing

Spring Salad

Grilled Salmon Flakes, Artisanal Baby Lettuces, Fresh Berries, Cucumbers, Baby Tomatoes, Feta Cheese, Candied Almond Pieces, and House Balsamic Dressing

Cobb

Iceberg Lettuce, diced hard boiled eggs, bacon butts, bleu cheese, diced turkey, avocado, herbed croutons, and dressing

Salads may also be served as a plated lunch

Boxed salads are packed in disposable packaging with napkins, utensils, and appropriate condiments





MENUS

Small Bites

Chicken and Waffles

Chicken breast chunks marinated in buttermilk and fried golden brown. Served in a mini waffle cone filled with whipped honey chevre cheese topped with Canadian maple syrup.

50 count

Crispy Party Wings

Marinated chicken wings tossed in seasoned flour and deep fried golden brown. Served with blue cheese or ranch dressing. Make Buffalo or BBQ for \$10.

100 count

Tuna Tartar

Ahi Tuna, marinated in a Polynesian style sauce served with seaweed salad and wonton strips.

Market Price

Chesapeake Crab Bites

Hand-picked lump mini crab cakes pan seared and served over fire roasted corn salsa with "greatest ever" sauce.

Market Price

"Heavenly" Eggs

Eggs piped with a fluffy egg mousse in a seasoned egg white cup and topped with chives and bacon.

50 count





MENUS

Small Bites

Meatballs

Meatballs baked and tossed in a choice of sweet and tangy BBQ sauce or Swedish style, garnished with sliced green onions and pimientos.

100 count

Shrimp Cocktail Shooter

Seasoned poached Shrimp served with cocktail sauce

50 count

Cheese Mushrooms

Creamy herb cheese filling with spinach in a seasoned mushroom cap, baked nice and bubbly.

50 counts





MENUS

Action Stations

Minimum 25 Guests

Stir Fry

Rice/noodles

2 meats: Shrimp, Steak, or Chicken

4 Veggies: Cabbage, Onion, Peppers, Peas

2 Sauces: Sweet Tai Chili Sauce and Teriyaki Sauce

Fortune Cookies

Per person rate

Pasta

2 Sauces: Marinara and Alfredo

2 Meats: Italian sausage, Grilled Chicken, Shrimp

per person rate

Brunch Omelet Station

Made to order omelets with an array of fillings.

Fillings: Cheese, Mushrooms, Tomatoes, Onions, Bacon, Jalapeños

per person rate

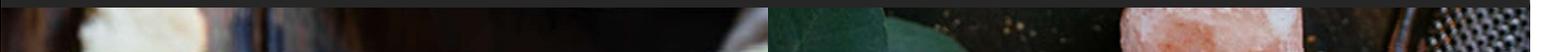
Taco Station

Hard/Soft

2 Meats: Beef or Fish

Toppings Available: Pico, Guacamole, Salsa, Cheese, Sour Crème

per person rate



Mashed Potato Bar

2 Potatoes: Mashed Sweet or Mashed Yukon Gold

Toppings Available: Sautéed bacon, Pan Tossed Gravy, Crème Brûlée Marshmallows, Candied Nuts, or Cinnamon Sugar

per person rate

Custom Hot Dog Bar

Par-cooked franks on table top grill

Loaded with all the toppings

Made to Order Chili

per person rate

Popcorn Bar

per person rate



MENUS

Lunch and Dinner Buffet Selections

All options come with disposable serve ware and utensils, iced tea, water, one choice of salad, 2 sides, one choice of dessert, and rolls with butter.

Minimum 20 Guests

From the Yard

Roast Chicken

Bone in chicken seasoned with salt, pepper, and basted with butter and fresh sage baked until golden brown and crispy served with pan jus.

per person rate

Southern Fried

Buttermilk marinated bone in chicken dredged in seasoned flour, fried until golden brown and delicious.

per person rate

Citrus Chicken

Boneless breast flavorfully seasoned with cracked black pepper, lemon, lime, orange, and spices, marinated in garlic and white wine, grilled to perfection.

per person rate

Poulet Chasseur

Pan seared boneless chicken breast served in a mushroom and tarragon pan sauce.

per person rate

At the Park

Cookout (Choose Two)

Carolina style pulled pork or chicken, grilled chicken breast, angus beef burgers, all beef jumbo hot dogs, fried pollock, or veggie burgers.

per person rate



MENUS

Lunch and Dinner Buffet

Minimum 20 Guests

From the Pasture

Beef Roast

Flavorful beef slow braised until fork tender, in aromatic vegetables and stock, served with red wine reduction.

per person rate

Chop

Boneless pork chop served garlic herb grilled and topped with spiced fried apples.

per person rate

Of the Sea

Citrus Salmon

Wild salmon marinated in citrus zest and herbs, cold smoked, and broiled to perfection.

Market Price

Bourbon Salmon

Wild salmon pan seared and lacquered in a bourbon molasses sauce, broiled and topped with caramelized sweet onions.

Market Price

Tilapia Scampi

Seasoned tilapia pan seared and served in a roasted garlic lemon white wine sauce with roasted tomatoes and shrimp.

per person rate

Southern Fried Catfish

Buttermilk marinate catfish dusted in cornmeal fried until golden brown, served with house made tartar sauce and lemon wedges.

per person rate





MENUS

Lunch and Dinner Buffet Selections

All options come with disposable serve ware and utensils, iced tea, water, one choice of salad, one choice of dessert, 2 sides, and rolls with butter.

Salads

Tossed Salad: Iceberg lettuce, cucumbers, carrots, tomatoes, and red onions

Green Salad: Mixed Baby lettuces, Cucumbers, Carrots, Tomatoes, and Red Onions

Caesar Salad: Romaine Lettuce, Herbed Croutons, Parmesan Cheese

Potato Salad: Red Bliss Potatoes, Celery, Onions, Sweet Pickle Relish, and Mayonnaise and Mustard Dressing

Cole Slaw: Shredded Green Cabbage and Carrots in a Vinegar and Mayonnaise Dressing

Choice of 2 Dressings: Italian, Ranch, House Balsamic, French, Catalina

From the Earth

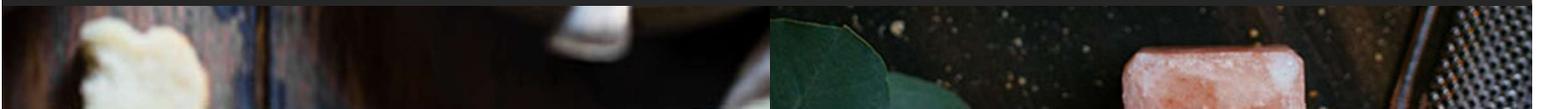
Garlic Herb Mashed Potatoes, Herb Roasted Red Bliss Potatoes, Parslied Fingerling Potatoes, Macaroni and Cheese, Buttered Pasta, Rice Pilaf or Vegetarian Baked Beans

From the Garden

Southern Vegetarian Collard Greens, Seasoned Green Beans, Pan Fried Cabbage, Buttered Corn on the Cob, Fresh Steamed Vegetable Medley, Roasted Brussel Sprouts, Roasted Carrots, Grilled Vegetable Medley, Lemon Pepper Asparagus, Sautéed Spinach, Sautéed Mushrooms or Rainbow Carrot Medley

Desserts

Carrot Cake, Chocolate Cake, Bread Pudding, Lemon Pound Cake, Peach or Apple Cobbler, Sweet Potato Pie, Lemon Meringue Pie





MENUS

Plated

Plated Meals come with a Plated Salad, Dessert, Rolls, Iced Tea, and Water.

Minimum 20 Guests

Crab Cake

Handmade jumbo lump crab cake served over creamy saffron risotto with charred broccolini, finished with remoulade.

Market

Hen

Cider brined Cornish hen over Yukon gold mashed potatoes with haricot verts, pan jus, finished with crispy herbs.

per person rate

Caprese

Breast of chicken stuffed with sundried tomatoes, spinach and mozzarella cheese served over ditalini Romesco with broccoli rabe and shaved parmesan.

per person rate

Lamb

Herb crusted sous vide New Zealand lamb chops with red wine demi served with roasted fingerling potatoes and truffle sautéed spinach.

Market Price

Crab Stuffed Salmon

Crab Stuffed Salmon with brown butter over rice pilaf with steamed asparagus.

Market Price

Pork

Brined tenderloin with sweet potato mash and haricots verts finished with sour cherry port wine reduction.

per person rate





MENUS

Trays and Such

Each Tray Serves 25 guests

Fruit Tray

Seasonal sliced fresh fruit attractively displayed and served with low fat yogurt dip.

Vegetable Tray

Fresh cut seasonal vegetables attractively displayed and served with ranch for dipping.

Cheese Tray

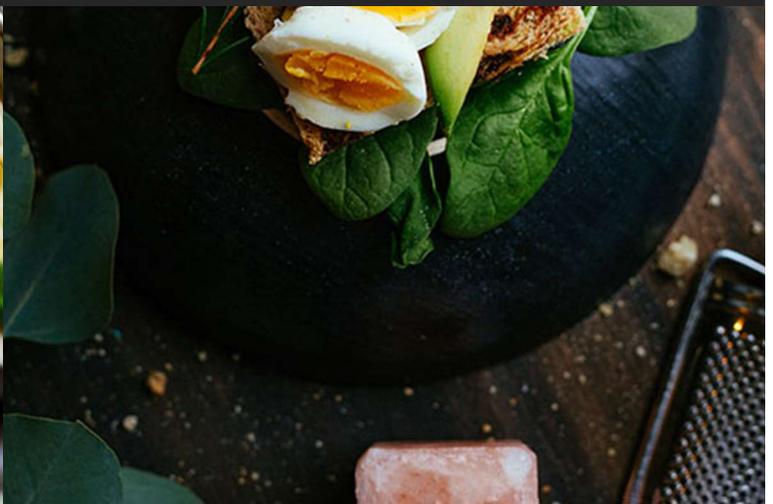
Domestic and imported cheeses attractively displayed and served with assorted crackers and bread point.

Anti-Pasto Tray

Assorted olives, cheese, pickled vegetables, cured meats, and tapenades, served with crackers and bread points.

Pasta Salad

Al dente rotini pasta tossed with house made dressing, Italian cheese, and fresh vegetables.





PLACING AN ORDER

Select your menu, or let us create a custom menu for you.

Drop Off Orders feeding 1-25 guests require a minimum total of \$300 including service fee of \$125.00

Small bite Orders feeding 1-25 guests require a minimum total of \$300 including service fee of \$125.00

Tray Orders feeding 1-25 guests require a minimum total of \$300 including service fee of \$125.00

Action Station Orders feeding 1-25 guests require a minimum total of \$350 including service fee of \$125.00

Buffet Drop Off Orders feeding 20 plus guests require a minimum total of \$600 including service fee of \$300.00. (Includes complimentary disposable heating equipment)

Rates do not change if customer communicates, they do not require heating equipment

Heating equipment is required for all hot lunches, buffet dinners, and food requiring specific temperatures for food safety, NO EXCEPTIONS. Drop off Services with hot food requirements are an additional \$34.99 per 4 hot items.

Now that you've selected your menu, submit an inquiry form at www.mtceventsllc.com/interest-form to receive a quote.

Still have questions? We're here to guide you. Give us a call.

Accept your quote by sending an email to booking@mtceventsllc.com with your quote number in the subject line and the word "approved" in the body of the email. Ex: Quote 1234 (subject) Approved (body of email)

Receive your invoice and service agreement. Review and accept.

Sign your service agreement and place your deposit on the request for payment sent from MTC Events.

Once both the signed agreement and paid deposit are received, your event date is officially booked! You will receive an email confirmation of your booking!



SERVICE GUIDELINES

Sit-down dinners allow 1 server per 20 people at \$17 an hour, minimum 4 hours each.

Buffet dinners allow 1 server per 40 people at \$17 an hour, minimum 4 hours each.

For carving or pasta station allow 1 cook per station at \$17 an hour, minimum 4 hours each.

A dishwasher is required with china service ware at \$17.00 per hour, minimum 4 hours each.

Servers Cooks are \$17.00 per hour each, minimum 4 hours each.

Service, Delivery, Fees and Sales Tax

7.25-8.5% NC State and County Food Tax. Event Service Charge (including drop offs) \$125-1,500.00. *Depending on service type and details of the event (ie: location, mobile catering equipment, travel, consultation(s), time, labor, setup and breakdown of event and fulfillment of remaining contract details after date of event) Drop Off fee varies per event, but begins at \$125 and is a delivery charge that includes a base vehicle operation cost per delivery, plus the cost of mileage. Full-service events that require travel outside of 40 miles (one-way) of MTC's home office address will include the additional cost of mileage with full disclosure to the client when provided the service fee charge.

Deposit Information

25% NON-REFUNDABLE deposit or \$250.00, whichever is greater required to hold date if more than 6 months from event date. All prices are confirmed at 6 months from event date. 25% NON-REFUNDABLE deposit due with signed contract to reserve date (to be deducted from total balance). Rental Costs Due 2 Months Prior to Event, if provided by MTC Events, LLC.

Events booked less than three months to 30 days prior to event require 50% deposit at time of contract agreement (to be deducted from total balance and is non-refundable). Full payment of Rental Costs Due at time of booking, if provided by MTC Events, LLC. Events booked within 5 days from event date require full payment up front via PayPal/debit/credit only, no refunds. NO EXCEPTIONS. Final payment due 5 days prior to event (if client paying by check, check must be received by this date. If check is not received by this date, client agrees to pay using PayPal, debit/credit card and check will be returned via mail).

Cancellations/Rescheduling

Cancellations within 72 hours of event date will forfeit up to 50% non-refundable deposit and forfeit all monies paid towards perishable items. Events booked within 5 days and cancelled within 48 hours are only entitled to 25% refund and forfeit all monies paid towards perishable, service, and rental items. Cancellations within 24 hours will forfeit deposit, rental, service and monies paid towards perishable items. Remaining balance refunded within 5 business days. Any changes made to this contract must be made in writing and signed by all parties. You may cancel this agreement in writing for any reason. If the party is cancelled, the above cancellation guidelines will stand. If the event is rescheduled within 5 days of event date, MTC Events will make every effort to accommodate our paid services to the new date established/requested by client. If the event is rescheduled within 72 hours or less of event date, any money paid towards perishable items will be lost and client will replenish costs towards perishable items spent. MTC Events will make every effort to accommodate our paid services to the new date established/requested by client. Client also agrees to make reasonable date requests based upon MTC Events calendar of availability.

*MTC Events, LLC reserves the right to make changes to these guidelines as needed based on the details of the event. Setup, arrival time and breakdown times will be sent directly to client in writing within 3 weeks of event date to ensure accommodations are made. Upon receiving your invoice and service agreement, review both carefully and thoroughly. You may call or email mtceventsllc@gmail.com with any questions.





