

# REEVES CATERING

*Wedding, Event & Gala Menu*  
*From Simple To Extravagant We Make it Happen*  
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# Design Your Own Event

Butler Passed or Stationed

**Pick 7 \$19.95**

**Pick 8 \$22.75**

**Pick 9 \$25.50**

## Cold Hors D'Oeuvres

Deviled Eggs  
Cherry Tomatoes w/ Summer Salad  
Cherry Tomatoes w/ Crab and  
Tarragon Aioli  
Cherry Tomatoes w/ Onion Balsamic  
Mousse  
Celery Barquettes w/ Stilton and  
Walnuts  
Bruschetta  
Tarragon and Mustard Lobster  
Bouchees  
Wild Mushroom, Garlic, and Thyme  
Bouchees  
Squid, Sesame, and Lime Wonton  
Cups  
Five-Spice Duck and Papaya Wonton  
Cups  
Cucumber Cups w/ Blue-Cheese  
Mouse and Crispy Bacon  
Cucumber Cups w/ Smoked Trout,  
Mousse, Lemon, and Dill  
Cucumber Barquettes w/ Smoked  
Salmon and Pickled Ginger  
Baby Bagels w/ Cream Cheese, Lox  
and Dill  
Baby Bagels w/ Roasted Red Onion,  
Goat Cheese, and Chives  
Egg and Bacon Puffs  
Classic Shrimp Cocktail Puffs  
Light Lemony Salmon Mousse Puffs

Basil marinated Mozzarella and Cherry  
Tomato Skewers  
Lemon Marinated Tortellini and Sun-  
Dried Tomato Skewers  
Snow Pea-wrapped Shrimp Skewers  
w/ Lemon Mayonnaise  
Tangy Thai Shrimp Skewers  
Grapefruit Scallop Ceviche Skewers  
Paris Ham w/ Dijon Butter Canapés  
Carpaccio Canapés  
Meat and Cheese Tray  
Fruit and Cheese Tray  
Hummus Trio  
Caprese Salad  
Ham and Red Pepper Cheese Ball  
encrusted with Pecans  
Sweet Honey Goat Cheese  
Fresh Seasonal Fruit Tray  
Vegetable Tray  
Apple and Blue Cheese Stuffed Celery  
Egg, Caper, and Cress Finger  
Sandwiches  
Roast Beef and Horseradish  
Mayonnaise Finger Sandwiches  
Smoked Salmon and Chive Cream  
Finger Sandwiches  
Cucumber and Chervil Finger  
Sandwiches  
Smoked Salmon Display \*30 person  
minimum  
Shrimp Cocktail

**Customized options also available**

**Action stations can be added by subtracting an Hors D'Oeuvres selection and add additional action station**

**(Please see action station for additional cost per action station)**

# Design Your Own Event

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## Cold Hors D'Oeuvres

Miniature Crab Cakes  
Chicken Tenders  
Coconut Fried Shrimp  
Crab Ragoons  
Scallops wrapped in Bacon  
Shrimp and Black Bean Cake over Fire  
Roasted Corn w/ Red Pepper Aioli  
Buffalo Chicken Wings w/ Blue Cheese  
Filet Tips wrapped in Bacon  
Variety of Stuffed Mushrooms  
Spanakopita w/ Garlic Sauce  
Italian Meatballs w/ BBQ or Marinara  
Bourbon Glazed Meatballs with Peppers  
and Onions  
Pork Tenderloin with Porcini Cream &  
Honey Dijon  
Variety Quesadillas w/ Guacamole  
Lime Marinated Chicken Skewers w/  
Avocado Cream Dip  
Lemon and Saffron Chicken Brochettes  
Chicken Sate' w/ Peanut Sauce  
Grilled Cinnamon Chicken Skewers  
Lamb Brochettes w/ Mint Pesto  
Snow Pea-wrapped Shrimp Skewers w/  
Lemon Aioli  
Barbecued Shrimp and Bacon  
Tuna Skewers w/ Spicy Roast Tomato  
Dip  
Salmon or Tuna Teriyaki Skewers w/  
Ginger Soy Dipping Sauce  
Spinach and Artichoke dip with Pita  
Chips  
Smoked Mozzarella w/ Pita Chips  
Mini Beef Wellingtons

Lemon Chili Shrimp Sticks  
Sesame Soy Glazed Beef Skewers  
Ginger Orange Pork Skewers  
Ham and Dijon Mini Croissants  
Smoked Salmon Rugalach  
Mini Hamburgers w/ Pickles and  
Ketchup  
Mini Tuna Burgers w/ Wasabi  
Mayonnaise and Pickled Ginger  
Mini Chicken Burgers w/ Buffalo Sauce  
topped with Ranch Dressing  
Mini BBQ Pork sliders  
Tomato and Basil Pizzette  
Artichoke and Gorgonzola Focaccine  
Beef Fillet w/ Salsa Verde Croutes  
Seared Tuna Nicoise Croutes  
Asparagus Croutes w/ Lemon  
Hollandaise  
Tiny Dill Scones w/ Smoked  
Horseradish Cream  
Mini Red Onion Tatins  
Gingered Chicken Cakes w/ Cilantro-  
Lime Aioli  
Cocktail Salmon and Dill Cakes w/  
Crème Fraiche Tartare  
Eggplant and Pine Nut Fritters w/  
Roasted Tomato Sauce  
Herbed Artichoke and Parmesan Filo  
Rolls w/ Light Lemon Aioli Dip  
Minted Feta and Pine Nut Filo Rolls w/  
Lemon Aioli  
Pork Piccadillo Empanadas  
Crab Dip w/Pita Chips  
Shrimp Risotto

**Customized options also available**

**Action stations can be added by subtracting an Hors D'Oeuvres selection and add additional action station**

**(Please see action station for additional cost per action station)**

# Enhanced/Stand Alone Stations

A \$65 fee will be added to all actions stations for the chef attendant. Action stations open for first 2.5 hours.

**Fresh Mozzarella Station**-Hand rolled mozzarella with a variety of stuffing's your guest get to choose from. Then rolled and lightly torched with a balsamic reduction glaze over the top with a warm marinara sauce on the side. Market Price

**Oyster Bar**- a chef hand shucking oysters for your guest with all the toppings and also making oyster shots (small ovens backing oyster Rockefeller and many other variety's as well upon request.) Market Price

**Mac and Cheese Station**-We're not talking Kraft Dinner here. Have a chef cook up some gourmet mac and cheese and offer a variety of toppings to make it even more decadent (shrimp, Lobster, Pecan Smoked bacon, nice cheese to sprinkle on top and much more) Market Price

**Shrimp & Grits Station**-Creamy Low Country Grits served with Sautéed Shrimp, Cheddar Cheese, Scallions, Andouille Sausage, Bacon, with a Splash of Lemon. \$13.95 per person Enhanced \$4.95

**Prime Rib Carving Station**-Slow Roasted to Perfection with Special Seasoning served with Au Jus and Horseradish Cream Sauce with Silver Dollar Rolls or Biscuits. \$14.95 per person Enhanced \$5.50

**Beef Tenderloin Carving Station**- Grilled to Perfection with Special Seasoning served with Au Jus and Horseradish Cream Sauce with Silver Dollar Rolls or Biscuits. \$16.95 per person Enhanced \$5.95

**Pork Tenderloin Carving Station**- Grilled to Perfection with Special Seasoning served with Au Jus and Horseradish Cream Sauce with Silver Dollar Rolls or Biscuits. \$11.95 per person Enhanced \$3.95

**Pasta Station**-Penne Pasta, Cheese Tortellini, Spaghetti with Marinara, Alfredo, or Vodka Sauces. Served with Assorted Toppings Including: Andouille Sausage, Cheddar Cheese, Scallions, Garlic, Chicken, Bacon, Mushrooms and Shrimp. \$13.95 per person Enhanced \$5.95

**Mashed Potato Bar**-Yukon Gold Mashed Potatoes served with Assorted Toppings Including: Sour Cream, Chives, Garlic, Parmesan Cheese, Cheddar Cheese, Bacon, Mushrooms, (Mashed Sweet Potatoes can be added) \$7.95 per person Enhanced \$3.95 (add \$3.95 per person to add Shrimp, Lobster, or Andouille Sausage.)

**Quesadilla Station**-Chicken, Andouille Sausage, and Shrimp with a Flour Tortilla Pan Seared to Order with Assorted Toppings Including: Green and Red Peppers, Onions, Pico, Sour Cream, Cheddar Cheese, Pepper Jack Cheese, Chives, and Salsa. \$9.95 per person Enhanced \$3.50

**Banana Split Station**-Fresh Bananas with all the Toppings Including: Ice Cream, Fudge, Sprinkles, Pecans, Strawberries, M&M's, Caramel, and Whipped Cream. \$7.95 per person Enhanced \$3.95

**Foster's Dessert Station**- Fresh Assortment of Sliced Fruit Sautéed in Butter, Warm Cinnamon and Caramel sauce, with Rum Served over Vanilla Ice Cream. \$9.95 per person Enhanced \$4.50

**Ultimate Sushi Experience** -\$14.95 per person (Live sushi bar- contact for details)

# Theme Buffet Menus

40 Guests minimum

## Palmetto Perfection Dinner

Slow Roasted Prime Rib of Beef with Porcini Butter Sauce  
Sesame Seed Encrusted Ahi Tuna with Wasabi Aioli  
Herb Crusted Chicken Breast with Champagne Cream Sauce  
Creamed Spinach  
Old Fashioned Roasted Potatoes  
Premium Vegetable Medley  
Fresh Tossed Salad with your choice of Dressing  
Hand Tossed Caesar Salad  
Assorted Succulent Desserts  
**\$33 per person**

## Chucktown Low Country Boil

Chicken  
Andouille Sausage  
Jumbo Shrimp  
Corn on the Cob  
Yukon Gold Potatoes  
Chucktown Pasta Salad  
Chucktown Cole Slaw  
Chilled Green Bean Almandine  
Grandma Reeves Biscuits and Corn  
Bread  
Choice of Cobbler  
Low Country Pecan Pie  
**\$27 per person**

## Carolina Barbecue

Perfectly Slow Roasted Pulled Pork  
Barbecue Chicken  
Old Fashioned Baked Beans Topped with  
Bacon  
Loaded Baked Potato Salad  
Chucktown Cole Slaw  
Macaroni Salad  
Collard Greens  
Thick Cut Sliced Bread  
Banana Pudding  
Assorted Cookies  
**\$22 per person**

## Dinner with The Perone's

Lasagna  
Lightly Fried Chicken Parmesan  
Old World Fettuccine Alfredo  
Home Style Spaghetti with Mini Meatballs  
Vince's Antipasto Platter  
Fresh Tossed Salad with Italian Dressing  
Hand Tossed Caesar Salad  
Garlic Butter Baguettes  
Mini Cannoli  
Espresso Infused Tiramisu  
**\$26 per person**

## Summer Lovin' Grill

Hand Ground Filet and Ribeye Burgers  
Grilled Hot Dogs  
Corn on the Cob  
Loaded Baked Potato Salad  
Hand Cut French Fries  
Tomato and Onion Salad  
Sliced Assorted Cheeses  
Condiments and Breads  
Banana Pudding  
Assorted Cookies  
**\$16 per person**

# Express Buffet Dinner

## Entrees

Fried Chicken with Sawmill Gravy

Hamburger Steak with Mushroom and Onion Deme glaze

Grilled Chicken with Choice of Marinade: BBQ, Honey Dijon, Teriyaki, Mongolian or Orange sauce

Baked Tilapia with Pineapple Salsa

Grilled Pork Loin Medallions with Porcini Mushroom Cream Sauce or Honey Dijon

Roast Beef with Porcini Mushroom Cream Sauce or Honey Mustard Glaze

Meatloaf with Marinara Sauce or Tangy BBQ Sauce

## Accompaniments

Green Beans Almandine Cole Slaw

Mashed Potatoes Mixed Vegetable

Jack Daniel's Green Beans Rice Pilaf

Mixed Vegetable Casserole Potato Salad

Buttered Orange Carrots Creamed Corn

Baked Beans Pasta Salad

Sweet Potato Casserole Cole Slaw

Includes Tea (small wares not include)

\$14.95 Packages include 1 Entrée and 2 Accompaniments

\$21.95 Packages include 2 Entrée and 2 Accompaniments

# Beverage Services

Draft Beer and Wine Service can be set up at \$15 Per Person for Domestic or \$18.00 Per Person for Import per 4 hour event. Additional time available for \$6 per person per hour.

## Liquor Brands

### **House**

Crawford's Scotch  
Jim Beam Bourbon  
Seagram's 7 Whiskey  
Seagram's 7 Gin  
Bacardi Rum  
Smirnoff Vodka  
**\$5.00 or \$10.00 per Person**

### **Premium**

Dewar's Scotch  
Jack Daniels Bourbon  
Crown Royal Whiskey  
Tanqueray Gin  
Captain Morgan's Rum  
Ketel One Vodka  
**\$6.00 or \$15.00 per Person**

## Beers

### **Domestic**

Yengling  
Bud Light  
Michelob Ultra  
Coors Light  
**\$3.00**

### **Import**

Heineken  
Corona  
Amstel Light  
Corona Light  
O'Douls  
**\$4.00**

## Wines

Chardonnay  
Pinot Grigio

Cabernet Sauvignon  
Merlot

**\$5.00/ Glass**  
**\$23.00/ Bottle**

## Champagne

\$28.00/ Bottle  
\$3.00 Guest (Toast)

## **Beverage Service Labor Charges**

We require 1 bartender per 70 guests. For cash bars another bartender may be required even if the guest count is lower than the 70 people. Bartender fee is \$25 per bartender per 4 hour event.

We can special order any wine, liquors, and beers by request (additional cost may be added)

A 20% Service Charge and 6% SC sales Tax + 2% Hospitality tax (5% Sate on all Liquor) is added to all beverage charges.

We reserve the right to refuse service of alcohol to anyone that has gone beyond his or her legal limits.