



EAT • DRINK • CELEBRATE



864.627.1403

www.staxs.net

☞ BREAKFAST WRAPS ☞

*Wraps accompanied with Grits or American fried potatoes
along with an assortment of juices.*

Miss Piggy Wrap

Omelette style eggs, bacon, aged cheddar cheese wrapped in a wheat tortilla.

This And That Wrap

Omelette style eggs, ham, aged cheddar cheese wrapped in a wheat tortilla.

Porky's Wrap

Omelette style eggs, sausage, aged cheddar cheese wrapped in a wheat tortilla.

Chicken Coop Wrap

Omelette style eggs, grilled all natural chicken strips, aged cheddar cheese wrapped in a wheat tortilla.

☞ HOT BREAKFAST BUFFET ☞

Southern Good Morning Buffet

- Scrambled eggs
- Bacon strips or sausage patties
- Buttered grits or American fried potatoes
- Served with biscuits
- Assorted juices.

American Buffet

- Scrambled eggs with bowl of freshly grated aged cheddar cheese
- Bacon strips and Black Oak ham
- Buttered grits or American fried potatoes
- Served with biscuits
- Assorted juices.

Stax's Country Casserole Buffet

- Potatoes, sausage, eggs and shredded aged cheddar cheese
- Fresh seasonal fruit bowl
- Served with biscuits
- Assorted juices.

French Connection Buffet

- Scrambled eggs with bowl of freshly grated aged cheddar cheese
- Bacon strips and Black Oak ham
- Buttered grits or American fried potatoes
- French toast served with butter and syrup
- Assorted juices.

The Whole Sha-bang Buffet

- Assorted breakfast pastries
- Fresh seasonal fruit bowl
- Assorted cereal and milk
- Assorted Greek yogurt and granola
- Scrambled eggs with bowl of freshly grated aged cheddar cheese
- Bacon strips and Black Oak ham
- Buttered grits or American fried potatoes
- French toast served with butter and syrup
- Assorted juices.

Ham or Sausage Biscuits

- Black Oak ham or smoked sausage patties on our delicious butter biscuits
- Fresh seasonal fruit bowl
- Assorted juices.

☞ CONTINENTAL BREAKFAST ☞

Gimme Pastries

- Assorted breakfast pastries
- Fresh seasonal fruit bowl
- Assorted juices.

Strictly Continental

- Assorted breakfast pastries
- Fresh seasonal fruit bowl
- Assorted cereal and milk
- Assorted Greek yogurt and granola
- Assorted juices.



■ BREAKFAST STATIONS ■

Omelette Station

Omelette Station with Assorted Toppings including: Peppers, Onions, Aged Cheddar Cheese, Swiss Cheese, Imported Feta Cheese, Mushrooms, Tomatoes, Fresh Baby Spinach, Black Oak Ham, Bacon, Turkey. Served with your choice of buttered grits or American fried potatoes and biscuits. (Chef Required)



We accept all major credit cards: Visa, Master Card, Amex, Discover
Menus and prices subject to change. Breakfast entrees include complete buffet setup.
Professional serving staff available upon request.

BOXED FRESH SALADS

*Boxed fresh salads are accompanied with pita wedges and tea.
Assorted fresh seasonal dessert, brownie or cookie for an additional charge.*

Bleu Cheese • Ranch • Honey Mustard • Mediterranean • Thousand Island • Honey Mustard Vinaigrette

Chef Salad

Fresh mixed greens with Black Oak ham, turkey, aged cheddar cheese, tomato, onion and egg. Served with your choice of dressing.

Greek Salad

A delicious blend of fresh greens, Greek feta cheese, Kalamata olives, sliced pepperoncini, onion and tomato. Served with Mediterranean dressing.

Tex Mex Salad

A crispy and chilled romaine and iceberg mix, topped with sliced char-grilled all natural chicken breast, tomato, onion, roasted red peppers, aged Wisconsin cheddar cheese, mozzarella cheese, and a smoked corn, tomato, red onion and black bean relish. Served with ranch dressing.



Grilled Chicken and Spinach

Fresh baby spinach, seasoned char-grilled all natural chicken strips, egg, onion and mushroom. Served with bacon vinaigrette dressing.

Honey Glazed Chicken Salad

Honey glazed slices of char-grilled all natural chicken strips over fresh mixed greens, tomato, onion, pineapple and toasted pecans. Served with honey mustard dressing.

Southern Fried Chicken Salad

Fresh mixed greens with tomato, onion, egg, aged cheddar cheese and lightly battered fried all natural chicken strips. Served with honey mustard dressing.

Char-grilled Chicken Salad

Fresh mixed greens with tomato, onion, egg, aged cheddar cheese and char-grilled all natural chicken strips. Served with ranch dressing.

Fresh Scoop of Chicken Salad

Freshly made all natural chicken salad served with tomato, onion and egg over fresh mixed greens. Served with Mediterranean dressing.

Cajun Chicken Salad

Cajun seasoned slices of all natural chicken over fresh mixed greens, tomato, onion and egg. Served with Mediterranean dressing.

Chopped Salad

Chopped chilled romaine and iceberg mix, topped with chopped smoked bacon, avocado, tomato, red and green onion and crumbled Clemson bleu cheese. Served with honey mustard vinaigrette dressing.

General Tso's Chopped Asian Salad

Chopped chilled romaine and iceberg mix, topped with a lightly hand battered sliced all natural chicken breast, pineapple, crispy wontons, tomato, onion, hard boiled egg, mandarin oranges, avocado, toasted almonds and mozzarella cheese. Served with a sweet and spicy Asian dressing.

Entrees above include complete buffet setup. Professional serving staff available upon request.
Menus and prices subject to change

■ ARTISAN SANDWICHES ■

Sandwiches may be boxed or served on trays and are accompanied with your choice of potato chips, pasta salad, potato salad, tropical fruit or cole slaw and tea.

Sourdough Greek bread, honey whole wheat, Jewish rye, sesame bun, or hoagie bread may be substituted for any of the sandwich breads.

Assorted fresh seasonal dessert, brownie or cookie for an additional charge.

Sliced Turkey Breast Sandwich

Sliced turkey served with lettuce, tomato and sides of mustard and mayonnaise on sliced sourdough Greek bread.

Char-grilled Chicken Breast Sandwich

Char-grilled all natural chicken breast served with lettuce, tomato and sides of mustard and mayonnaise on sesame bun.

Homemade Chicken Salad Sandwich

Fresh all natural chicken salad served with lettuce and tomato on sliced sourdough Greek bread.

BBQ Pulled Pork Sandwich

Smoked and topped with our famous BBQ sauce. Served on a sesame bun.

Sliced Black Oak Ham Sandwich

Sliced Black Oak ham served with lettuce, tomato and sides of mustard and mayonnaise on sliced sourdough Greek bread.

Sliced Roast Beef Sandwich

Sliced roast beef served with lettuce, tomato and sides of mustard and mayonnaise on sliced sourdough Greek bread.

Omega Club Sandwich

Roast turkey, Black Oak ham, smoked bacon and American cheese on sourdough Greek toast with lettuce, tomato and mayonnaise.



■ WRAPS ■

Wraps may be boxed or served on trays and are accompanied with your choice of potato chips, pasta salad, potato salad, tropical fruit or cole slaw and tea. Assorted fresh seasonal dessert, brownie or cookie for an additional charge.

It's All Greek To Me Wrap

Char-grilled all natural chicken, tomatoes, imported Greek feta cheese, shredded lettuce, and red onion wrapped in a wheat tortilla. Served with Mediterranean dressing on the side.

All Wrapped Up Wrap

Fried all natural chicken strips, shredded lettuce, tomatoes, red onion and aged cheddar cheese wrapped in a wheat tortilla. Served with honey mustard dressing on the side.

Chicken Salad Wrap

Fresh all natural chicken salad, shredded lettuce, tomatoes, red onion and cheddar cheese wrapped in a wheat tortilla.

Veggie and Avocado Wrap

Avocado, spinach, tomato, red onion, lettuce, roasted red peppers, and mushrooms. Served in a wheat tortilla with Mediterranean dressing on the side.

California Wrap

Char-grilled all natural chicken, bacon, shredded lettuce, tomatoes, red onion and Swiss cheese wrapped in a wheat tortilla. Served with honey mustard dressing on the side.



Entrees above include complete buffet setup.
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❑ COUNTRY BUFFET ❑

*Country Buffet is served with fresh rolls, and tea.
Assorted fresh seasonal dessert, brownie or cookie for an additional charge.*

Meat and Two

Meat and Three

Meat Selections

Grilled Greek all natural chicken strips
Grilled Athenian style boneless all natural chicken breast
Black Oak ham steak
Stax fried all natural chicken strips with honey mustard
Meatloaf with marinara sauce
Oven roasted deli sliced roast turkey and gravy
Farmland "Silver Medal" grilled bone-in pork chop
Sliced medallions of roast pork loin topped
with pan mushroom gravy
Country steak and brown gravy
Bone-in breast all natural roast chicken
BBQ pork (pulled)

BBQ all natural chicken (pulled)
BBQ all natural chicken breast
Southern fried boneless all natural chicken breast
Hamburger steak with onions and gravy
Hot roast beef and gravy
Chicken fried steak and sausage milk gravy
Fried bone-in pork chop
Sautéed beef tips with mushrooms, onions,
and peppers - Additional charge
All natural Chicken Kabob (1)
Sirloin Beef Kabob (1) - Additional charge
Vegetable Kabob (1)

Vegetable Selections

Buttered sweet corn
Steamed buttered broccoli
Scalloped potatoes au gratin
Oven roasted Greek potatoes
Green beans
Mixed green salad
Macaroni and cheese
Tropical fruit salad
Omega cole slaw
Real mashed potatoes
Butter beans
Black eyed peas
Steamed cabbage
Turnip greens
Sweet potato souffle
Rice

Cornbread dressing and gravy
Fried okra
Baked beans
Pasta Salad
Potato Salad
Broccoli Casserole

Stir-fry medley
(Broccoli, red peppers, water chestnuts and bean sprouts)

Monaco medley
(Green beans, wax beans and carrots)

Tuscan medley
(green beans, carrots, zucchini, yellow squash and peppers)

Catalina medley
(broccoli florets, red peppers, green beans and yellow squash)



Entrees above include complete buffet setup. Professional serving staff available upon request.
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❑ DELUXE SALAD BAR BUFFET ❑

Salad bar is served with pita wedges and tea.

Assorted fresh seasonal dessert, brownie or cookie for an additional charge.

One Meat

Two Meats

Bowl of Fresh Mixed Greens • Tomatoes • Imported Kalamata olives • Sliced red onion
Grated aged cheddar cheese • Chopped eggs • Pineapple • Seasoned croutons
Baby spinach • Chopped bacon • Mushrooms • Caramelized Georgia pecans (additional charge)

Choose From The Following

Athenian all natural chicken strips
Blackened all natural chicken strips
Honey glazed all natural chicken strips
Fried all natural chicken strips
Sliced Black Oak ham
Sliced turkey
Freshly made all natural chicken salad
Grilled Julienne Tenderloin Additional charge pp

Choose Two of the Following House Made Dressings

Ranch
Honey Mustard
Mediterranean
Bleu Cheese
Thousand Island
Honey Mustard Vinaigrette



❑ PARTY PLATTER BUFFET ❑

Party platter buffet served with your choice of potato chips, pasta salad, potato salad, tropical fruit or cole slaw and tea. Assorted fresh seasonal dessert, brownie or cookie for an additional charge.

New York Deli Platter

Attractively arranged trays of sliced turkey, Black Oak ham and roast beef, American and Swiss cheese, pickles, leaf lettuce, sliced tomatoes, yellow whole grain mustard and mayonnaise accompanied with your choice of sliced honey whole wheat, sourdough Greek or Jewish rye bread.

Hoe' Down Minced BBQ Platter

Minced BBQ pork or pulled all natural chicken served with a sesame bun.



Shaved Philly Steak Platter

Shaved Philly steak, Swiss cheese, peppers, onions, mushrooms served with hoagie bread.

Idaho Baked Potato And Fresh Salad Bar

Fresh greens served with Mediterranean and ranch dressings accompanied with a large Idaho baked potato served with sour cream, shredded cheddar cheese, bacon bits, fresh rolls, and tea. Additional charge for char-grilled all natural chicken. *Does not include side

All American Cookout Burger Platter

Half pound patty of delicious ground chuck, served with lettuce and tomato, pickles, sliced raw onions, grilled sesame bun and American and Swiss cheese. Additional charge for bacon, sautéed onions or sautéed mushrooms.

❑ BEEF, CHICKEN & SEAFOOD ENTREES ❑

Entrees served with fresh tossed green salad, your choice of vegetable of the day, Greek potatoes, mashed potatoes or rice, fresh rolls, and tea. Assorted fresh seasonal dessert for an additional charge.

Beef Kabobs

Two skewers of Angus top choice filet, onions, peppers and mushrooms char-grilled and topped with an Athenian butter sauce.

Vegetable Kabobs

Two skewers of onions, peppers, tomatoes and mushrooms char-grilled and topped with an Athenian butter sauce.

Shrimp Kabobs

Two skewers of shrimp, onions, peppers and mushrooms char-grilled and topped with an Athenian butter sauce.

Chicken Kabobs

Two skewers of all natural chicken, onions, peppers and mushrooms char-grilled and topped with an Athenian butter sauce.



Chicken Marsala

Boneless breast of all natural chicken lightly floured and pan sautéed, topped with a Marsala wine sauce.

Chicken Sinatra

Boneless breast of all natural chicken lightly floured and pan sautéed, shallots and crispy Prosciutto in Grand Marnier cream sauce.

Chicken Saltimboca

Boneless breast of all natural chicken lightly floured and pan sautéed, baby spinach, prosciutto, capers and tomatoes in a white wine butter sauce.

Chicken Genova

Boneless breast of all natural chicken stuffed with fresh spinach, fresh mozzarella and sundried tomatoes.

Chicken Picatta

Sautéed boneless breast of all natural chicken topped with a caper and artichoke white wine sauce.

Chicken Milanese

Boneless breast of all natural chicken encrusted with Italian herb bread crumbs, pan sautéed and topped with a lemon herb butter sauce.

Chicken Frangelico

Boneless breast of all natural chicken sautéed with shallots, mushrooms, scallions, flambéed with Frangelico liqueur and simmered in a cream veal glaze.

Chicken Madeira

Pan sautéed breast of all natural chicken topped with fresh asparagus, melted mozzarella cheese and finished with a mushroom Madeira sauce.

Chicken Arizona

Char-grilled boneless breast of all natural chicken topped with smoked bacon, barbeque sauce, fresh diced tomatoes, Monterrey jack and aged cheddar cheese and fried onion strings.

Fried Chicken Strip Platter

Deliciously seasoned and hand breaded all natural chicken strips fried to a golden brown. Served with honey mustard sauce.

Classic Chicken Athena

A juicy char-grilled boneless breast of all natural chicken topped with fresh baby spinach, Kalamata olives, imported Greek feta cheese, roasted red peppers, and tomatoes.

Mediterranean Chicken

Broiled boneless breast of all natural chicken stuffed with fresh spinach and imported Greek feta cheese.

Chicken Reganato

Char-grilled all natural chicken breast topped with our delicious mushroom sauce.

Pot Roast

Slow cooked and tender pot roast topped with our delicious homemade gravy.

Delmonico Steak

This Hand cut Aged USDA Choice Black Angus Delmonico steak, also known as a chuck eye, is hand cut from right next to the rib eye. It is well marbled, juicy, and full of flavor (Chef recommends rare-medium).

Sirloin Filet

Hand cut Aged USDA Choice Black Angus sirloin filet char-grilled to perfection.

London Broil

Thinly sliced London broil slow cooked to medium and topped with a delicious mushroom sauce.

Rib Eye Steak

Hand cut Aged USDA Choice Black Angus center cut rib eye thick and well marbled to guarantee excellent flavor.

N.Y. Strip Steak

Hand cut Aged USDA Choice Black Angus center cut sirloin aged generously and grilled to perfection.



Flat Iron Steak

Hand cut Aged USDA Choice Black Angus Flat Iron steak is well marbled, tender, and full of flavor (Chef recommends rare-medium).

Herb Roasted New York Strip Loin

Roasted with thyme and cracked pepper, thinly sliced and served with sauce bordelaise.

Roasted Tenderloin Filet

Roasted tenderloin filet topped with sauce bordelaise.

Prime Rib

Served with our delicious horseradish sauce and au jus. Carver recommended for an additional charge.

Filet Mignon

Hand cut Aged USDA Choice center cut tenderloin aged to perfection – so tender it will melt in your mouth.

Filet and Cold Water Lobster Tail

Hand cut Aged USDA Choice filet and cold water lobster tail - broiled, steamed or fried. Stuffed for an additional charge.

Filet and Sicilian Shrimp Scampi

Hand cut Aged USDA Choice filet char-grilled to perfection and sautéed Sicilian style.



📖 ITALIAN ENTREES 📖

Entrees served with tossed green salad, fresh rolls, and tea.

Assorted fresh seasonal dessert for an additional charge.

Chicken Alfredo di Antonio

All natural chicken and fettuccine pasta tossed in a delicious parmesan cream sauce.

Lasagna di Alfonso

Baked layers of pasta, ricotta, mozzarella, seasoned ground beef and fresh basil topped with meat sauce.

Vegetable Lasagna

Assorted garden fresh vegetables layered with pasta, ricotta, mozzarella and topped with marinara sauce.

Rigatoni B

Our homemade meat sauce and broccoli tossed with Rigatoni, topped with parmesan cheese.



Spicy Bowtie Pasta Al'Diavolo

Bowtie pasta, sautéed all natural chicken, sundried tomatoes, fresh baby spinach, fresh garlic, extra virgin olive oil and parmesan cheese.

Caramelized Chicken Rigatoni

Rigatoni pasta, sautéed all natural chicken, caramelized onions, mushrooms, parmesan cheese and fresh basil tossed in our delicious marsala cream sauce.

Italian Spaghetti Bolognese

Spaghetti topped with our homemade meat sauce and parmesan cheese.

Pasta Primavera

Pasta tossed with steamed vegetables with your choice of marinara or cream sauce.

Chicken Parmigiana

Boneless breast of all natural chicken topped with marinara sauce and melted mozzarella cheese. Served with spaghetti marinara.

Entrees above include complete buffet setup.

Professional serving staff available upon request. • Menus and prices subject to change.

📖 FRESH FAJITAS STATION 📖

Fajitas are served with sautéed onions and peppers, flour tortillas, lettuce, shredded Monterrey and cheddar cheese, sour cream, your choice of Mexican rice or black beans, one complimentary fixin' and tea.



- **Grilled Angus Choice Steak Fajitas.**
- **Fresh Char-Grilled Chicken Fajitas.**
- **Fresh Ground Beef Fajitas.**

Select One complimentary fixin' below at no charge.

- Freshly made Pico de Gallo
- Freshly made Tomatillo Verde salsa
- Freshly made Guacamole

(Additional charge pp for each additional fixin')

❖ HORS D' OEUVRES -- COLD ❖

OYSTERS on the 1/2 shell with cocktail sauce.

LARGE SHRIMP COCKTAIL with cocktail sauce.

ASSORTED FINGER SANDWICHES shrimp or chicken salad.

SHRIMP SALAD finger sandwiches.

PROSCIUTTO wrapped cantaloupe

SASHIMI TUNA MARTINI chiffonade iceberg and Wakami salad topped with sliced Sashimi tuna and Asian vinaigrette garnished with fresh papaya and bread swizzle stick.



WATERMELON, GREEK FETA, FRESH MINT CUBE.

MOZZARELLA, CHERRY TOMATO, CUCUMBER CUBE STACK drizzled with aged balsamic vinegar.

BAMBOO SKEWERED TORTELLINI and seasonal roasted vegetables.

SMOKED SALMON accompanied with crostini, sour cream, capers, red onion, tomatoes and dill crème fraîche.

BEEF CROSTINI fresh french baguette toast rounds and micro greens serve as a bed to the succulent thinly sliced whole roasted beef tenderloin topped with low country creole aioli.



THE EDISTO CUP a crisp baked wonton shell, delicately holds a nest of Asian infused slaw topped with teriyaki barbeque marinated all natural chicken.

CAROLINA POPS! mango habanera marinated coastal shrimp, grilled, chilled then presented as a lollipop.

PICNIC TRADITION freshly prepared deviled egg served in a crisp tomato fillo tartlet shell.

PLANTATIONS PLANTAINS crisp plantains elegantly presented with a fresh cool guacamole. Accompanied with sweet concasee golden pineapple and sweet toasted coconut.

TIGER GRIT CAKE Clemson blue cheese grit cake topped with shad roe and crème fraîche.



DOMESTIC AND IMPORTED CHEESE BOARD variety of cheeses to include single, double, and triple crème selections and flavors artistically displayed with assorted fresh grapes, specialty crackers and rustic bread.

ROASTED VEGETABLES an array of marinated seasonal vegetables- asparagus, assorted mushrooms, eggplant, zucchini, yellow squash, red, green, and yellow bell peppers.

HUMMUS TRIO roasted red pepper hummus, pesto hummus, jalapeno and cilantro hummus in phyllo.

CHILLED SHRIMP SHOOTER large chilled shrimp, cocktail sauce and chiffonade iceberg in a shot glass.



CHILLED SOUP SHOOTER a deliciously beautiful display of rainbow row chilled soups – each to offer its own fantastic flavor.

SEASONAL FRESH FRUIT TRAY

SEASONAL VEGETABLE TRAY with raspberry dip.



SKEWERED SEASONAL FRESH FRUIT

ROASTED BEEF TENDERLOIN accompanied with horseradish sauce, dijonaise and petite rolls – serves 30:

WHOLE POACHED SALMON accompanied with crostini, sour cream, capers, red onion, tomatoes and dill crème fraiche – serves 60:

HONEY GLAZED BAKED HAM accompanied with honey mustard and petite rolls – serves 30:



ANTIPASTO PLATTER crostini, salami, mortadella, prosciutto, roasted red peppers, imported extra virgin olive oil, imported premium olives, fresh mozzarella, parmesano-reggiano, and fresh basil – minimum 30:

CHICKEN OF THE SEA southern all natural chicken salad, diced chicken breast with chopped walnuts and sweet grapes served in a crisp corn fillo.



CAPRESE BRUSCHETTA freshly chopped tomatoes concasse, imported extra virgin olive oil, garlic, fresh basil and fresh buffalo mozzarella cheese.

APRICOT & ROQUEFORT CROSTINI topped with apricot spread and roquefort cheese.

FIG & BRIE CROSTINI topped with fig spread and bubbled brie cheese.

TIROKAFTERI Imported spicy Greek feta spread (Hot peppers, roasted peppers, olive oil, lemon juice, garlic and oregano) accompanied with fried pita wedges.



SAVORY CHEESECAKE BOUCHEE



CHOCOLATE FOUNTAIN accompanied with fresh seasonal fruit, lemon cake bars, chocolate brownies, along with an attendant – serves 30:

■ HORS D' OEUVRES -- HOT ■

SCALLOPS wrapped in prosciutto.

LARGE SHRIMP SCAMPI sautéed in garlic butter sauce.

CANDIED SCALLOP SKEWER sugar encrusted, broiled, skewered bay scallops.

“SWEET” CAROLINA SCALLOPS brown sugar in the raw encrusted sea scallop, caramelized and topped with saffron hollandaise sauce.



QUIET CATS a full flavored flip side of a traditional “hushpuppy” - “quiet cats” encompass sweet crisp corn and fresh lump crabmeat fried golden brown into bite size fritter.



MINI LAMB RACK POPS slow roasted miniature lamb rack cut to single bones, served with apple mint veal glaze.

MARINATED BROCHETTES with vegetables - tenderloin or shrimp.

CRAB CAKE served with dill crème fraiche and smoked corn-tomato-cucumber relish.

ASSORTED PANINI roast beef and turkey, fresh basil, swiss cheese and pesto aiolo.

SEASONED MEAT BALLS accompanied with a creole mustard peppercorn cream sauce.

SHRIMP SAMBUCA large shrimp dusted with our homemade cajun seasoning and flambéed with Sambuca liqueur.



CHICKEN SAMBUCA all natural chicken strips dusted with our homemade cajun seasoning and flambéed with Sambuca liqueur.

IMPORTED GREEK FETA AND PHYLLO PASTRY TRIANGLES.

IMPORTED GREEK FETA, SPINACH AND PHYLLO PASTRY TRIANGLES.



THE HERB GARDEN wedged display of Stilton cheese accompanies rosemary skewered New York strips tips along with wedged Crandall cheese to accompany seared bites of marinated chicken breast.

STUFFED MUSHROOM CAPS with shrimp, crab-meat and mushroom sauce.

CRISPY FRIED CHICKEN STRIPS all natural chicken with mustard honey sauce.

MINI QUICHE (lorraine- bacon, onion & swiss or florentine-spinach & vegetable).

SKEWERED ATHENIAN TENDERLOIN OF CHICKEN all natural tenderloin of chicken in a lemon butter sauce.

CHICKEN SATAY SKEWERS all natural chicken served with a peanut dipping sauce.

CHICKEN SATAY IN ENDIVE BOAT all natural chicken satay nestled in crisp Belgian endive.



CAJUN BLACKENED TENDERLOIN of beef tips sautéed with fresh spinach, mushrooms duxelle, drizzled with a worcestershire buerre blanc.

ARTICHOKE, ARUGULA, PROSCIUTTO AND GORGONZOLA DIP accompanied with pita wedges – serves 30:

SEAFOOD THERMIDOR DIP (lobster, shrimp, crab and fresh fish) accompanied with crackers – serves 30:



❑ HORS D' OEUVRES -- STATIONS ❑

AWWW SHUCKS shucked oysters on the half shell with all the fixin's - hot sauces, horseradish, cocktail sauce, lemon/lime wedges, soda crackers.



CARVING STATION

Hand cut Aged USDA Choice Black Angus Flat Iron steaks - fork tender with all the flavor beef should have! Served with flat bread, Stax's "Only" sauce and selection of infused aioli's.



■ SERVICES ■

Stax Catering can provide a unique and personalized service to meet all the special needs of our clients whether for 15 or 15,000 guests.

MINIMUM ORDERS

Minimum order of 15 persons or more.

DELIVERY AND SETUP CHARGES

Delivery and setup charges are based on distance traveled to venue.

FLORAL ARRANGEMENTS, DECOR & ENTERTAINMENT

From a simple floral arrangement or a specific theme, our professional staff can suggest the perfect decor. We can also help you find the perfect band, musician or disc jockey.

STAFFING

Our professional staff of chefs, waiters, wine stewards and bartenders will make sure you can stay focused on your event while we tend to your guests needs.

BAR AND WINE SERVICE

Let our professional bartenders and wine stewards provide all of your beverage needs.

We can provide a complete selection of beer, wine, liquor, soda, juice, mineral water, ice, napkins, and bar condiments.

RENTALS

Fine glassware, stemware and china are available for any occasion.

OUTSIDE SERVICES

Stax catering has extensive relationships with many talented individuals, small businesses and large companies that provide specific event and venue services that enhance our service and cuisine. From magicians to musicians, we have connections to resources that have similar values and devotion to excellence. Contact our professional party planners for additional information.

PAYMENT

We accept VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER, AND CORPORATE CHECKS

FREQUENT DINING PROGRAM

Ask about our frequent dining program.

Menus and prices subject to change



WE CATER:

Weddings • Company Picnics • Rehearsal Dinners • Cocktail Parties
Office Luncheons • Lunchboxes • Holiday Parties • Pharmaceutical Meetings



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80 Orchard Park Drive
Greenville, SC 29615
www.staxs.net

Telephone: 864-627-1403
Fax: 864-627-1612
Email: staxscatering@bellsouth.net