



EAT • DRINK • CELEBRATE



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MORNING PACKAGES

HOT BREAKFAST BUFFET

*SOUTHERN GOOD MORNING BUFFET

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

*AMERICAN BUFFET

- Farm fresh Scrambled eggs
- Bacon strips and Black Oak ham
- Buttered grits or American fried potatoes
- Served with biscuits
- Assorted juices

*FRENCH CONNECTION BUFFET

- Farm fresh Scrambled eggs
- 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
- Farm fresh Scrambled eggs
- Bacon strips and Black Oak ham
- Buttered grits or American fried potatoes
- French toast served with butter and syrup
- Assorted juices

****24 HOUR NOTICE REQUIRED
FOR THIS ENTREE.**

CONTINENTAL BUFFET

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

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CREATE YOUR OWN

*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)

Breakfast entrees include complete buffet setup. Professional serving staff available upon request.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PRICES SUBJECT TO CHANGE

CRAVING AN EASIER WAY TO ORDER?



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Boxed fresh salads are accompanied with pita wedges. Additional charge for assorted fresh seasonal dessert, brownie or cookie.



BOXED FRESH SALADS

***APPLE AND PECAN SALAD (GFA) (V)**

Mixed organic field greens, apples, grapes, caramelized pecans, Clemson bleu cheese crumbles and dried cranberries. Served with a Mediterranean vinaigrette. Sliced, char-grilled all-natural chicken breast: Additional charge

***CHAR-GRILLED CHICKEN SALAD (GFA)**

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 a Mediterranean vinaigrette.

Your choice of house made dressings:

**Ranch • Honey Mustard
Honey Mustard Vinaigrette
Mediterranean Vinaigrette**

***GREEK SALAD (GFA) (V)**

A delicious blend of fresh greens, Greek feta cheese, Kalamata olives, sliced pepperoncini, onion and tomato. Served with a Mediterranean vinaigrette. Sliced, char-grilled all-natural chicken breast: Additional charge

***ENLIGHTENED BERRY AND GOAT CHEESE SALAD (V)**

Organic mixed field greens, fresh strawberries and blueberries, chevre goat cheese rolled with Georgia pecans, dried cranberries and green onions. Served with our homemade Mediterranean dressing. Sliced, char-grilled all-natural chicken breast: Additional charge

Entrees above include complete buffet setup. Professional serving staff available upon request.

Menus and prices subject to change.

(V) Vegetarian **(VG)** Vegan **(GF)** Gluten-Free
(GFA) Gluten-Free Available

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WRAPS

Wraps may be boxed or served on trays and are accompanied with your choice of potato chips, pasta salad, cole slaw or potato salad. Additional charge for assorted fresh seasonal dessert, brownie or cookie.

*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 flour tortilla. Served with Mediterranean dressing on the side.

*CHICKEN SALAD WRAP

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

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WRAPS

VEGGIE AND AVOCADO WRAP (V) (VG)

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

*CALIFORNIA WRAP

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

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ARTISAN SANDWICHES

Sandwiches may be boxed or served on trays and are accompanied with your choice of potato chips, pasta salad, cole slaw or potato salad. Sourdough Greek bread, honey whole wheat or Jewish rye may be substituted for any of the sandwich breads. Additional charge for assorted fresh seasonal dessert, brownie or cookie.

*SLICED TURKEY BREAST SANDWICH

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

*CHAR-GRILLED CHICKEN BREAST SANDWICH

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

*HOMEMADE CHICKEN SALAD SANDWICH

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



SANDWICHES

*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 mayonnaise on sliced sourdough Greek bread.

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COUNTRY BUFFET



MEAT AND TWO

Country Buffet is served with fresh baked rolls.
Additional charge for assorted fresh seasonal dessert, brownie or cookie.

MEAT SELECTIONS

- *Grilled Greek all natural chicken strips (GF)
- *Grilled Athenian style boneless all natural chicken breast (GF)
- *Black Oak ham steak (GF)
- *Stax fried all natural chicken strips with honey mustard
- *Oven roasted deli sliced roast turkey and gravy
- *Sliced medallions of roast pork loin topped with pan mushroom gravy**
- *Country steak and brown gravy
- *BBQ pork (pulled)**
- *BBQ all natural chicken (pulled)
- *BBQ all natural chicken breast
- *Hamburger steak with onions and gravy
- *Hot roast beef and gravy**
- *Chicken fried steak and sausage milk gravy
- *All natural Chicken Kabob
1 skewer: additional charge (GF)
- Vegetable Kabob
1 skewer: additional charge (V) (GF)

VEGETABLE SELECTIONS

- Steamed buttered broccoli (V)
- Scalloped potatoes au gratin
- Oven roasted Greek potatoes (V)
- Green beans (V)
- Mixed green salad (V) (VG) (GFA)
- Macaroni and cheese (V)
- Real mashed potatoes (V) (GF)
- Sweet potato crunch (V)
- Omega cole slaw (V)
- Cornbread dressing and gravy**
- Baked beans
- Pasta Salad (V) (VG)
- Potato Salad (V)
- Rice Pilaf
- Monaco medley (Green beans, wax beans and carrots) (V)
- Catalina medley (Broccoli, red peppers, green beans and yellow squash) (V)

(V) Vegetarian (VG) Vegan (GF)
Gluten-Free (GFA) Gluten-Free
Available

Entrees above include complete buffet setup.
Professional serving staff available upon request.
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SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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LUNCH BUFFETS

DELUXE SALAD BAR STATION

Deluxe salad bar buffet is served with pita wedges.

Additional charge for assorted fresh seasonal dessert, brownie or cookie.

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

CHOOSE ONE OF THE FOLLOWING

- *Athenian all natural chicken strips
- *Blackened all natural chicken strips
- *Fried all natural chicken strips

CHOOSE TWO OF THE FOLLOWING HOUSE MADE DRESSINGS

- Ranch
- Honey Mustard
- Mediterranean
- Honey Mustard Vinaigrette

BURGER STATION

Party platter buffet served with your choice of potato chips, pasta salad, cole slaw or potato salad. Additional charge for assorted fresh seasonal dessert, brownie or cookie.

*ALL AMERICAN COOKOUT BURGER PLATTER

Half pound fresh, never frozen, hand-pattied, USDA Inspected, Top Choice Black Angus beef, 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.

LUNCH - CREATE - YOUR OWN



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 and one complimentary fixin'.

*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')

BAKED POTATO AND SALAD STATION

*IDAHO BAKED POTATO AND FRESH SALAD BAR (V)

Fresh greens served with Mediterranean and ranch dressings accompanied with a large Idaho baked potato served with sour cream, shredded cheddar cheese, bacon bits and fresh baked rolls.

*Char-grilled all-natural chicken strips: Additional charge

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CARVING STATIONS

CHEF CARVING STATIONS

Delight your guests with your own Uniformed Carving Chef & Service Personnel specially trained for carving and serving your choice of roasts. Also includes all necessary serving equipment.

*OVEN ROASTED TURKEY

Oven roasted, cooked to perfection and served with pan gravy.

*PORK LOIN

Boneless and seasoned pork tenderloin pan seared then oven roasted, sliced and served with pan mushroom gravy.

*ROAST BEEF

Lightly seasoned and slow roasted to perfection with horseradish sauce, dijonaise and homemade petite rolls.

*PRIME RIB

USDA choice Black Angus beef - 9 spice rub crust - slow roasted Prime Rib served with a creamy horseradish sauce and homemade petite rolls.

*FILET MIGNON

USDA choice Black Angus filet mignon accompanied with horseradish sauce, dijonaise and homemade petite rolls.

*HERB ROASTED NEW YORK STRIP LOIN

USDA choice Black Angus New York Strip roasted with thyme and cracked pepper and served with sauce bordelaise and homemade petite rolls.

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HOT MEALS



ITALIAN ENTREES

Entrees served with tossed green salad and fresh baked rolls. Additional charge for assorted fresh seasonal dessert.

***CHICKEN ALFREDO DI ANTONIO**

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

***LASAGNA DI ALFONSO**

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

Minimum order of 8 persons or more.

VEGETABLE LASAGNA (V)

Baked layers of pasta, ricotta, mozzarella and fresh baby spinach topped with homemade marinara sauce.

Minimum order of 8 persons or more.

***ITALIAN SPAGHETTI BOLOGNESE**

Spaghetti topped with our homemade meat sauce and parmesan cheese.

PASTA PRIMAVERA (V)

Pasta tossed with fresh roasted vegetables (zucchini, yellow squash, assorted colorful bell peppers, carrots, red onion and broccoli) with our homemade marinara sauce.

Homemade Alfredo sauce: Additional charge

***CHICKEN PARMIGIANA**

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

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HOT MEALS

BEEF, CHICKEN & SEAFOOD ENTREES

Entrees served with fresh tossed green salad, your choice of vegetable of the day, Greek potatoes, mashed potatoes or rice pilaf and fresh baked rolls. Additional charge for assorted fresh seasonal dessert.

*BEEF KABOBS (GFA)

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

VEGETABLE KABOBS (V) (GFA)

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

*CHICKEN KABOBS (GFA)

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 GENOVA

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

*CHICKEN FRANGELICO

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

*TUSCAN CHICKEN

All natural chicken, fresh roasted vegetables (zucchini, yellow squash, bell peppers, carrots, red onions, broccoli) and asparagus topped off with extra virgin olive oil infused with garlic and fresh herbs.

BEEF, CHICKEN & SEAFOOD ENTREES

Entrees served with fresh tossed green salad, your choice of vegetable of the day, Greek potatoes, mashed potatoes or rice pilaf and fresh baked rolls. Additional charge for assorted fresh seasonal dessert.

*CHICKEN MADEIRA

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

*CLASSIC CHICKEN ATHENA

A juicy char-grilled boneless breast of all natural chicken stuffed 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 baby spinach, smoked bacon and imported Greek feta cheese, topped with Athenian butter sauce.

*CHICKEN ANGELO

Sautéed boneless breast of all natural chicken with artichokes, crispy prosciutto, capers and mushrooms in a white wine sauce.

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*POT ROAST

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

*LONDON BROIL

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

*RIB EYE STEAK (GF)

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

*N.Y. STRIP STEAK (GF)

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

*HERB ROASTED NEW YORK STRIP LOIN (GF)

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

*ROASTED TENDERLOIN FILET (GF)

Roasted tenderloin filet topped with sauce bordelaise.

*PRIME RIB (GF)

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

*FILET MIGNON (GF)

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

PRICES SUBJECT TO CHANGE





COLD HORS D'OEUVRES

*LARGE SHRIMP COCKTAIL (GF)

With cocktail sauce.

*ASSORTED FINGER SANDWICHES

Shrimp or chicken salad.

*PROSCIUTTO (GF)

Wrapped cantaloupe.

WATERMELON, GREEK FETA, FRESH MINT CUBE (GF) (V) 1

MOZZARELLA, CHERRY TOMATO, CUCUMBER CUBE STACK (GF) (V)

Drizzled with aged balsamic vinegar.

BAMBOO SKEWERED TORTELLINI (V)

And seasonal roasted vegetables.

*SMOKED SALMON

Accompanied with crostini, sour cream, capers, red onion, tomatoes and dill crème fraiche.

*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 barbecue 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.

DOMESTIC AND IMPORTED CHEESE BOARD (V)

Variety of cheeses to include single, double, and triple crème selections and flavors artistically displayed with assorted fresh grapes, specialty crackers and rustic bread.

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ROASTED VEGETABLES (V) (GFA)

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

HUMMUS TRIO (V)

Roasted red pepper hummus, pesto hummus, jalapeno and cilantro hummus in phyllo.

*CHILLED SHRIMP SHOOTER (GF)

Large chilled shrimp, cocktail sauce and chiffonade iceberg in a shot glass.

SEASONAL FRESH FRUIT TRAY (V) (VG) (GF)

SEASONAL VEGETABLE TRAY (V) (VG) (GF)

SKEWERED SEASONAL FRESH FRUIT (V) (VG) (GF)

*ROASTED BEEF TENDERLOIN

Accompanied with horseradish sauce, dijonnaise 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 (V)

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

APRICOT & ROQUEFORT CROSTINI (V)

Topped with apricot spread and roquefort cheese.

FIG & BRIE CROSTINI (V)

Topped with fig spread and bubbled brie cheese.

*SAVORY CHEESECAKE BOUCHEE (V)

CHOCOLATE FOUNTAIN (V)

Accompanied with fresh seasonal fruit, lemon cake bars, chocolate brownies, along with an attendant – serves 30

HOT HORS D'OEUVRES



***SCALLOPS (GF)**

Wrapped in prosciutto.

***LARGE SHRIMP SCAMPI**

Sautéed in garlic butter sauce.

***CANDIED SCALLOP SKEWER (GF)**

Sugar encrusted, broiled, skewered bay scallops.

***“SWEET” CAROLINA SCALLOPS**

Brown sugar in the raw encrusted sea scallop, caramelized and topped with saffron hollandaise sauce.

***MINI LAMB RACK POPS**

Slow roasted miniature lamb rack cut to single bones, served with apple mint veal glaze.

***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 (GF)**

Large shrimp dusted with our homemade cajun seasoning and flambéed with Sambuca liqueur.

***CHICKEN SAMBUCA (GF)**

All natural chicken strips dusted with our homemade cajun seasoning and flambéed with Sambuca liqueur.

**IMPORTED GREEK FETA AND
PHYLLO PASTRY TRIANGLES (V)**

**IMPORTED GREEK FETA, SPINACH AND
PHYLLO PASTRY TRIANGLES (V)**

***STUFFED MUSHROOM CAPS**

With shrimp, crabmeat 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.

***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 above include complete buffet setup. Professional serving staff available upon request.

Menus and prices subject to change.

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GUEST 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.

GREEN INITIATIVE

Ask our catering sales representative about our eco-friendly tableware.

PAYMENT

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

Menus and prices subject to change

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFA) Gluten-Free Available

(GF) This dish is gluten free. When placing your order, please let us know that you are ordering a gluten-free menu item. Please be aware that because our dishes are prepared to order, individual foods may come into contact with one another due to shared cooking and preparation areas. Therefore, we cannot guarantee that cross contact with foods containing gluten will not occur.

(GFA) Gluten-Free Available- When placing your order please ask for gluten-free bread or gluten-free dressing as a substitution. Also, please let us know that you are ordering a gluten-free item. Gluten-free bread is an additional charge.

WE CATER:

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



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