



Weddings

~ AND SPECIAL OCCASIONS ~

THE RIGHT PARTNER FOR YOUR BIG DAY | SINCE 1997



CHEF'S ENTRÉES

BEEF

Entrees served with fresh tossed green salad, your choice of one side and fresh baked rolls.

***BEEF KABOBS (GFA)** *Two skewers of sirloin filet, onions, peppers and mushrooms char-grilled and topped with an Athenian butter sauce.*

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.*

***USDA BLACK ANGUS CHOPPED STEAK (GF)** *12oz. fresh, never frozen, hand-pattied, USDA-inspected Top Choice Black Angus Beef, mushrooms, onions and gravy.*

***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.*

(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.

PRICES SUBJECT TO CHANGE





CHEF'S ENTRÉES

POULTRY

Entrees served with fresh tossed green salad, your choice of one side and fresh baked rolls.

***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 mushroom 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.*

***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.*

***MARRY ME CHICKEN** *All natural chicken, mushrooms, smoked bacon, shallots, green onions and garlic in a red wine sauce.*





CHEF'S ENTRÉES

VEGETARIAN

Entrees served with fresh tossed green salad and fresh baked rolls.

VEGETABLE KABOBS (V) (GFA) *Two skewers of onions, peppers, tomatoes and mushrooms char-grilled and topped with an Athenian butter sauce. Entree includes choice of one side.*

VEGETABLE LASAGNA (V)** *Baked layers of pasta, ricotta, mozzarella and fresh baby spinach topped with homemade marinara sauce.*

Minimum order of 15 persons or more.

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 +*

PASTA

Entrees served with fresh tossed green salad and fresh baked rolls.

***ITALIAN SPAGHETTI BOLOGNESE** *Spaghetti tossed with our homemade meat sauce and topped with Parmesan cheese.*

***FETTUCINE ALFREDO DI ANTONIO** *Fettuccine pasta tossed in a Parmesan cream sauce and topped with Parmesan cheese.*

***MADEIRA RIGATONI** *Rigatoni pasta, mushrooms, onions, fresh basil and parmesan cheese tossed in a Madeira wine sauce with a touch of cream.*

***FOUR CHEESE RIGATONI PASTA (V)** *Rigatoni pasta, ricotta, asiago, parmesan, romano, fresh basil, asparagus and fresh spinach tossed with marinara sauce and a touch of cream.*

CUSTOMIZE YOUR PASTA- *Only applies to the dishes above.*

** Char-Grilled All Natural Chicken - +*

** Four Sautéed Shrimp - +*

** Broiled, Wild-Caught Salmon- +*

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

Minimum order of 15 persons or more.

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



CHEF'S ENTRÉES

BREAKFAST/BRUNCH BUFFET

***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* **Not Available Sat. or Sun. 7am to 2pm**

***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*
Not Available Sat. or Sun. 7am to 2pm

CARVING STATION

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.* **Minimum order of 15 persons or more.**

***PORK LOIN** *Boneless and seasoned pork tenderloin pan seared then oven roasted, sliced and served with pan mushroom gravy.* **Minimum order of 15 persons or more.**

***ROAST BEEF** *Lightly seasoned and slow roasted to perfection with horseradish sauce, dijonnaise and homemade petite rolls.* **Minimum order of 30 persons or more.**

***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.*
Minimum order of 20 persons or more.

***FILET MIGNON** *USDA choice Black Angus filet mignon accompanied with horseradish sauce, dijonnaise and homemade petite rolls.* **Minimum order of 10 persons or more.**

***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.* **Minimum order of 20 persons or more.**



CHEF'S ENTRÉE SALADS

FRESH TOSSED GREEN SALAD *Crispy and chilled tossed green salad mix, tomatoes and red onion. No charge with Chef's Entrée selection.*

Choice of house-made dressing: Ranch, Honey Mustard Vinaigrette, Honey Mustard, Thousand Island, Mediterranean (House Dressing) or Clemson Bleu Cheese

GREEK SALAD: *Crispy and chilled romaine, imported feta cheese, Kalamata olives, red onions, pepperoncini, and tomatoes. Served with our house-made Mediterranean dressing.*

CAESAR SALAD: *Crispy and chilled romaine, house-made herb croutons. Served with our creamy house-made Caesar dressing.*

CRANBERRY AND BLEU CHEESE MIXED GREEN SALAD: *Organic mixed field greens, dried cranberries, Clemson bleu cheese and candied Georgia pecans. Served with our house-made Mediterranean dressing.*



SOUTHERN COMFORT SIDES

OVEN ROASTED GREEK POTATOES (V)

GREEN BEANS (V)

MACARONI AND CHEESE (V)

REAL MASHED POTATOES (V) (GF)

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)

MIXED GREEN SALAD (V) (VG) (GFA) *sub: + add: +*

ASPARAGUS (V) *sub: + add: +*

SWEET POTATO CRUNCH (V) *sub: + add: +*

SCALLOPED POTATOES AU GRATIN (V) *sub: + add: +*

ROASTED GARLIC MASHED POTATOES (V) *sub: + add: +*

FRESH ROASTED VEGETABLES (*zucchini, yellow squash, bell peppers, carrots, red onions, broccoli*) (V) *sub: + add: +*



SOUTHERN COMFORT

Entrees served with your choice of two sides and fresh baked rolls.

POULTRY

- *GRILLED GREEK ALL NATURAL CHICKEN STRIPS (GF)
- *GRILLED ATHENIAN STYLE BONELESS ALL NATURAL CHICKEN BREAST (GF)
- *STAX FRIED ALL NATURAL CHICKEN STRIPS WITH HONEY MUSTARD
- *OVEN ROASTED DELI SLICED ROAST TURKEY AND GRAVY
- *BBQ ALL NATURAL CHICKEN BREAST
- *BBQ ALL NATURAL CHICKEN (PULLED)

PORK

- *SLICED MEDALLIONS OF ROAST PORK LOIN TOPPED WITH PAN MUSHROOM GRAVY *Minimum order of 15 persons or more.*
- *BBQ PORK (PULLED) *Minimum order of 30 persons or more.*

BEEF

- *HOT ROAST BEEF AND GRAVY *add: Minimum order of 30 persons or more.*
- *COUNTRY STEAK AND BROWN GRAVY
- *CHICKEN FRIED STEAK AND SAUSAGE MILK GRAVY

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PRICES SUBJECT TO CHANGE



COLD HORS D'OEUVRES

- ***LARGE SHRIMP COCKTAIL (GF)** *With cocktail sauce.*
- ***ASSORTED FINGER SANDWICHES** *Shrimp or chicken salad.*
- ***SMOKED SALMON** *Accompanied with crostini, sour cream, capers, red onion, tomatoes and dill crème fraiche.*
- ***CAROLINA POPS!** *Mango habanero marinated coastal shrimp, grilled, chilled then presented as a lollipop.*
- ***CHILLED SHRIMP SHOOTER (GF)** *Large chilled shrimp, cocktail sauce and chiffonade iceberg in a shot glass.*
- ***WHOLE POACHED SALMON** *Accompanied with crostini, sour cream, capers, red onion, tomatoes and dill crème fraiche – serves 60*
- ***THE EDISTO CUP** *A crisp baked wonton shell, delicately holds a nest of Asian infused slaw topped with teriyaki barbeque marinated all natural chicken.*
- ***CHICKEN OF THE SEA** *Southern all natural chicken salad, diced chicken breast with chopped walnuts and sweet grapes served in a crisp corn fillo.*
- ***BEEF CROSTINI** *Fresh french baguette toast rounds and organic greens serve as a bed to the succulent thinly sliced whole roasted beef tenderloin topped with low country creole aioli.*
- ***ROASTED BEEF TENDERLOIN** *Accompanied with horseradish sauce, dijonnaise and petite rolls – serves 30*
- ***HONEY GLAZED BAKED HAM** *Accompanied with honey mustard and petite rolls – serves 30*
- ***PROSCIUTTO (GF)** *Wrapped cantaloupe.*
- ***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*

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COLD HORS D'OEUVRES

CAPRESE BRUSCHETTA (V) *Freshly chopped tomatoes concasse, imported extra virgin olive oil, garlic, fresh basil and fresh buffalo mozzarella cheese.*

MOZZARELLA, CHERRY TOMATO, CUCUMBER CUBE STACK (GF) (V)
Drizzled with aged balsamic vinegar.

BAMBOO SKEWERED TORTELLINI (V) *And seasonal roasted vegetables.*

***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.*

HUMMUS TRIO (V) *Roasted red pepper hummus, pesto hummus, jalapeno and cilantro hummus in phyllo.*

ROASTED VEGETABLES (V) (GFA) *An array of marinated seasonal vegetables-asparagus, assorted mushrooms, eggplant, zuchinni, yellow squash, red, green, and yellow bell peppers.*

SEASONAL VEGETABLE TRAY (V (VG) (GF)

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

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

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

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*

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Menus and prices subject to change.



HOT HORS D'OEUVRES

***SCALLOPS (GF)** *Wrapped in prosciutto.*

***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.*

***LARGE SHRIMP SCAMPI** *Sautéed in garlic butter sauce.*

***SHRIMP SAMBUCA (GF)** *Large shrimp dusted with our homemade cajun seasoning and flambéed with Sambuca liqueur.*

***STUFFED MUSHROOM CAPS** *With shrimp, crabmeat and mushroom sauce.*

***CRAB CAKE** *Served with dill crème fraîche and smoked corn-tomato-cucumber relish.*

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

***CHICKEN SAMBUCA (GF)** *All natural chicken strips dusted with our homemade cajun seasoning and flambéed with Sambuca liqueur.*

***CRISPY FRIED CHICKEN STRIPS** *All natural chicken with mustard honey sauce.*

***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.*

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

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HOT HORS D'OEUVRES

***SEASONED MEAT BALLS** *Accompanied with a creole mustard peppercorn cream sauce.*

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

IMPORTED GREEK FETA AND PHYLLO PASTRY TRIANGLES (V)

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

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

***ARTICHOKE, ARUGULA, PROSCIUTTO AND GORGONZOLA DIP**
Accompanied with pita wedges – serves 30





GUEST SERVICES

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Weddings and Special Occasions

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.

GREEN INITIATIVE

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

PAYMENT

We accept VISA, MASTERCARD, AMERICAN EXPRESS and DISCOVER.

(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.*

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

Menus and prices subject to change



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