



EAT • DRINK • CELEBRATE
SINCE 1997



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MORNING PACKAGES

HOT BREAKFAST BUFFET

Assorted juices + additional charge
Premium Colombian Coffee + additional charge

*SOUTHERN GOOD MORNING BUFFET

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

*AMERICAN BUFFET

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

*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

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

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

*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

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

STRICTLY CONTINENTAL BUFFET**

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

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

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

PRICES SUBJECT TO CHANGE

Boxed fresh salads are accompanied with pita wedges. Assorted fresh seasonal dessert or cookie + 2.

BOXED FRESH SALADS



Your choice of house made dressings:

- Ranch
- Honey Mustard
- Mediterranean Vinaigrette

***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: +

***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.

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

Menus and prices subject to change.

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***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: +

***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: +

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

WRAPS

Wraps may be boxed or served on trays and are accompanied with your choice of potato chips, pasta salad or potato salad. Assorted fresh seasonal dessert or cookie + 2.

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.

ARTISAN SANDWICHES

Sandwiches may be boxed or served on trays and are accompanied with your choice of potato chips, pasta salad or potato salad. Sourdough Greek bread, honey whole wheat or Jewish rye may be substituted for any of the sandwich breads. Assorted fresh seasonal dessert or cookie + 2.

*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 grilled brioche bun.

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



*SLICED BLACK OAK HAM SANDWICH

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

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



IT'S ALL GREEK TO ME

Entrees below are served with a Greek Salad and your choice of oven roasted Greek potatoes or rice pilaf.

*CHICKEN SOUVLAKI

Char-grilled, all-natural chicken strips, pita, tomatoes, red onions, and tzatziki cucumber onion yogurt sauce on the side.

*GYROS

Sliced seasoned beef and lamb, pita, tomatoes, red onions, and tzatziki cucumber onion yogurt sauce on the side.

*GREEK BONE-IN PORK CHOP

Juicy and full of flavor 10 oz. bone-in pork chop char-grilled to perfection and topped with our house-made Greek butter sauce.

*HEALTHY GREEK

All-natural, char-grilled chicken breast, hummus and tzatziki cucumber onion yogurt sauce on the side.

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COUNTRY BUFFET



MEAT AND TWO

Served with your choice of 1 meat selection and 2 vegetable selections.
Assorted fresh seasonal dessert or cookie + 2.
Fresh baked roll + .50

MEAT SELECTIONS

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.

BEEF

- *Hot roast beef and gravy** add: Mkt
Minimum order of 30 persons or more.
- *Chicken fried steak and sausage milk gravy
- *Country steak and brown gravy

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

VEGETABLE SELECTIONS

- Oven Roasted Greek potatoes (V)
- Green beans (V)
- Macaroni and cheese (V)
- Real mashed potatoes (V) (GF)
- Crispy Broccoli (Lightly steamed) (V) (GF)
- Pasta Salad (V) (VG)
- Potato Salad (V)
- Mixed green salad (V) (VG) (GF)
add: + additional charge
- Fresh Grilled Asparagus (V) (VG) (GF)
add: + additional charge

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

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LUNCH BUFFETS

CREATE YOUR OWN

DELUXE SALAD BAR STATION

Deluxe salad bar buffet.

Assorted fresh seasonal dessert or cookie + 2.

Minimum order of 10 persons or more.

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

CUSTOMIZE YOUR SALAD BAR:

- *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

BURGER STATION

Burger platter served with your choice of potato chips, pasta salad, or potato salad. Assorted fresh seasonal dessert or cookie + 2.

*ALL AMERICAN COOKOUT BURGER PLATTER

OUR GOURMET 100% BLACK ANGUS CHUCK BURGERS ARE GROUND FRESH DAILY, HAND PATTIED AND COOKED TO ORDER.



Our Gourmet 100% Black Angus Chuck burger, **FRESHLY GROUND EVERY DAY** and served with lettuce, tomato, pickles, American and Swiss cheese on a **freshly baked in-house brioche bun.**



CUSTOMIZE YOUR BURGER:

- Bacon: +
- Sautéed mushrooms: +
- Sautéed onions: +
- Sliced raw onions: +

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: +

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PRICES SUBJECT TO CHANGE



FRESH FAJITAS STATION

Fajitas are served with sautéed onions and peppers, flour tortillas, lettuce, shredded Monterey and cheddar cheese, sour cream, your choice of Mexican rice or black beans and one complimentary fixin'. Assorted fresh seasonal dessert or cookie + 2.

***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 Guacamole
- (Each additional fixin' + pp)

CHEF'S ENTRÉES

BEEF

Entrees served with fresh tossed green salad, your choice of vegetable of the day, oven roasted Greek potatoes, mashed potatoes or rice pilaf and fresh baked rolls. Assorted fresh seasonal dessert or cookie + 2.

***BEEF KABOBS (GFA)**

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

MOM'S POT ROAST**

Slow-braised rib roast with carrots, celery, onion, beef jus and home-style beef gravy.
Minimum order of 15 persons or more.

CLASSIC HOMESTYLE MEATLOAF**

Our homemade fresh ground 100% Black Angus chuck meatloaf topped with sautéed mushrooms, brown madeira wine gravy and fresh green onions.

Minimum order of 15 persons or more.

LONDON BROIL*

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

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

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***STEAKHOUSE 100% BLACK ANGUS CHOPPED STEAK**

Fresh, never frozen, hand-patted Black Angus Chuck char-grilled and topped with sautéed mushrooms, sautéed onions and our homestyle gravy.

***BLACK ANGUS TOP CHOICE RIBEYE STEAK (GF)** Our hand-cut **USDA TOP CHOICE AGED BLACK Angus Ribeye** is well marbled, juicy and full of flavor. It's seasoned and char-grilled to perfection.

***N.Y. STRIP STEAK (GF)**

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

***ROASTED TENDERLOIN FILET (GF)**

Roasted tenderloin filet topped with sauce bordelaise.

***PRIME RIB (GF)**

Served with our delicious horseradish sauce and au jus.

***FILET MIGNON (GF)**

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

CHEF'S



POULTRY

Entrees served with fresh tossed green salad, your choice of vegetable of the day, oven roasted Greek potatoes, mashed potatoes or rice pilaf and fresh baked rolls. Assorted fresh seasonal dessert or cookie + 2.

*CHICKEN KABOBS (GFA)

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

*CHICKEN GENOVA (GFA)

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

PRICES SUBJECT TO CHANGE

SEAFOOD

Assorted fresh seasonal dessert or cookie + 2.

*BROILED FRESH ATLANTIC SALMON (GF)

Our FRESH Atlantic salmon is hand-cut daily and broiled to perfection. Entree served with fresh tossed green salad, your choice of vegetable of the day, oven roasted Greek potatoes, mashed potatoes or rice pilaf and fresh baked rolls.

7 DAY NOTICE REQUIRED FOR THIS ENTREE.



*CHICKEN MADEIRA

All-natural chicken lightly dusted with flour and sautéed with fresh asparagus, melted mozzarella cheese, and finished with a mushroom Madeira wine sauce.

*MARRY ME CHICKEN

All-natural chicken lightly dusted with flour and sautéed with mushrooms, smoked bacon, shallots, green onions and garlic in a red wine sauce.

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CHEF'S ENTRÉES

VEGETARIAN

Entrees served with tossed green salad and fresh baked rolls. Assorted fresh seasonal dessert or cookie + 2.

VEGETABLE KABOBS (V) (GFA)

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

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

Entrees served with tossed green salad and fresh baked rolls. Assorted fresh seasonal dessert or cookie +

*ITALIAN SPAGHETTI BOLOGNESE

Spaghetti tossed with our homemade meat sauce and topped with Parmesan cheese.

*FETTUCINE ALFREDO DI ANTONIO (V)

Fettuccine pasta tossed in a Parmesan cream sauce and topped with 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 +

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

FIVE CHEESE PENNE PASTA (V)

Penne pasta, ricotta, asiago, parmesan, romano and mozzarella tossed with fresh basil and marinara sauce with a touch of cream.

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

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

* CHAR-GRILLED ALL NATURAL CHICKEN +

* GYRO MEAT + | * FOUR SAUTÉED SHRIMP +



* SPICY ANDOUILLE SAUSAGE +

* BROILED, FRESH ATLANTIC 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.

PRICES SUBJECT TO CHANGE

+ 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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COLD HORS D'OEUVRES

*LARGE SHRIMP COCKTAIL (GF)

With cocktail sauce.

*ASSORTED FINGER SANDWICHES

Shrimp or chicken salad.

*CAROLINA POPS!

Mango habanera 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.

*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, dijonaise 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

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, zucchini, 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)

**PLEASE NOTE: 72 HOUR NOTICE
REQUIRED FOR ALL COLD HORS D'OEUVRES.
MINIMUM 15 PER HORS D'OEUVRE.**

HOT HORS D'OEUVRES

*SCALLOPS (GF)

Wrapped in prosciutto.

*LARGE SHRIMP SCAMPI

Sautéed in garlic butter sauce.

*STUFFED MUSHROOM CAPS

With shrimp, crabmeat and mushroom sauce.

*CRAB CAKE

Served with dill crème fraiche and smoked corn-tomato-cucumber relish.

*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.

*SEASONED MEAT BALLS

Accompanied with a creole mustard peppercorn cream sauce.

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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).

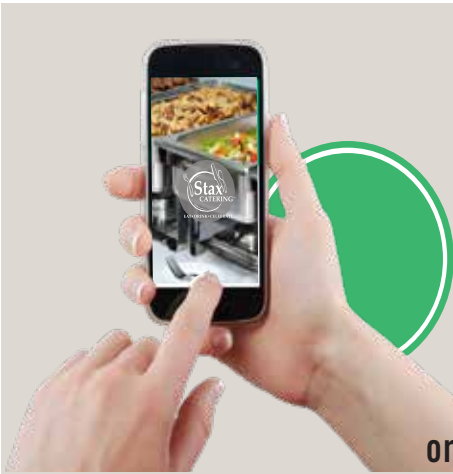
*ARTICHOKE, ARUGULA, PROSCIUTTO AND GORGONZOLA DIP

Accompanied with pita wedges – serves 30

PLEASE NOTE: 72 HOUR NOTICE REQUIRED FOR ALL HOT HORS D'OEUVRES. MINIMUM 15 PER HORS D'OEUVRE.

Hors d'oeuvres above include complete buffet setup. Professional serving staff available upon request.

Menus and prices subject to change.



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or text STAXCATERING to 33733



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 Available
(GFA) Gluten-Free Available	(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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