



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 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. **72 HOUR NOTICE REQUIRED FOR THIS ENTREE.

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

LONDON BROIL** *Thinly sliced London broil slow cooked to medium and topped with a delicious mushroom sauce. **48 HOUR NOTICE REQUIRED FOR THIS ENTREE.***

***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 OP CHOICE RIB EYE 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.*

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFA) Gluten-Free Available
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***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. **48 HOUR NOTICE REQUIRED FOR THIS ENTREE.

***CHICKEN GENOVA (GFA)** *Boneless breast of all natural chicken stuffed with fresh spinach, fresh mozzarella and sundried tomatoes.*

***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.*

SEAFOOD

***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 one side and fresh baked rolls.*



7 DAY NOTICE REQUIRED FOR THIS ENTREE.

***  SPICY LOW COUNTRY SHRIMP AND GRITS**

Six tender shrimp, SPICY andouille sausage, smoked bacon, colorful bell peppers, onions, garlic, fresh jalapeños and green onions over creamy cheesy grits. Entree served with fresh tossed green salad and fresh baked rolls.

3 DAY NOTICE REQUIRED FOR THIS ENTREE.

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CHEF'S ENTRÉES

VEGETARIAN

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

VEGETABLE KABOBS (V) (GFA) *Two skewers of broccoli, onions, peppers, tomatoes and mushrooms char-grilled and topped with an Athenian butter sauce. Entree includes choice of one side. **48 HOUR NOTICE REQUIRED FOR THIS ENTREE.***

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

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.*

***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.*

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

* Char-Grilled All Natural Chicken - +

* Four Sautéed Shrimp - +

* Broiled, Fresh Atlantic Salmon- +

 Spicy Andouille Sausage- +

***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

Assorted Juices + Additional Charge

Premium Colombian Coffee + Additional Charge

***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**

***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.*

48 HOUR NOTICE REQUIRED FOR THIS ENTREE. **Not Available Sat. or Sun. 7am to 2pm**



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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)

CRISPY BROCCOLI (LIGHTLY STEAMED) (V) (GF)

PASTA SALAD (V) (VG)

POTATO SALAD (V)

MIXED GREEN SALAD (V) (VG) (GF) *add: +*

FRESH GRILLED ASPARAGUS (V) (VG) (GF) *add: +*

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

ROASTED GARLIC MASHED POTATOES (V) (GF) *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
48 HOUR NOTICE REQUIRED FOR THIS ENTREE.
- *BBQ ALL NATURAL CHICKEN BREAST
- *BBQ ALL NATURAL CHICKEN (PULLED) **48 HOUR NOTICE REQUIRED FOR THIS ENTREE.**

PORK

- *SLICED MEDALLIONS OF ROAST PORK LOIN TOPPED WITH PAN MUSHROOM GRAVY Minimum order of 15 persons or more.
48 HOUR NOTICE REQUIRED FOR THIS ENTREE.

BEEF

- *HOT ROAST BEEF AND GRAVY *add: Mkt.* Minimum order of 30 persons or more.
48 HOUR NOTICE REQUIRED FOR THIS ENTREE.
- *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.*
- ***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.*
- ***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*

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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)

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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.*



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HOT HORS D'OEUVRES

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

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



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GUEST SERVICES

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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.*

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Menus and prices subject to change



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