

# My Favorite Things Catering



For All Your Catering Needs

## General Information

### Who We are

My Favorite Things Catering came to be a company because of Sue McCurley's Favorite Thing and that is to help people have memorable events in their lives. Having directed, prepared and helped with many weddings, business luncheons, wedding receptions, wedding rehearsal dinners, business dinners, reunions, and Christmas parties for groups as small as 25 to groups over 200, Sue has the experience needed to make sure that your event will be one that they talk about for years to come. Her favorite thing is to serve people's creative ability and see it come to life.

**How can we help you? We offer three types of catering.**

- **Full Service Catering:** This is where we can help you plan your full event with everything from glassware to napkins, pictures, music, flowers, decorations, table set-up. We use local vendors to provide you with the best in service and quality.
- **No-Service Catering:** In so-called "no-service" catering, we provide only the food in disposable trays, either delivered to the client's door or picked up at ours and nothing else
- **Partial-Service Catering:** In partial-service catering, we prepare the meal at our location or at the party site and arrange it as a self-service buffet.

### Event Confirmation and Guest Guarantee

Your event is tentative until a deposit of \$100.00 is made. Complete guest count and final payment must be made 1 week before event.

### Guest Minimums

For Full Service Catering a minimum of 25 guests is required. No Service Catering is where we prepare the food and either deliver or you pick up, a minimum of 10 people is required. Partial Service Catering where we set up a self-service buffet, a minimum of 25 guests is required.

### Menu Selections

We have many menu suggestions, but we are happy to tailor any menu to meet your needs or ideas you may have. Remember we desire to make your event one that is remembered long after the date of the event. For seated meals, we can customize a menu for children.

### Servers

The cost of servers will be determined at the time your menu is planned. You will need 1 server per 25 people and they are used for a 4-hour period. If an event goes longer than 4 hours special rates will be added to the price of the event.

### Set-Up and Clean Up

For most events the cost for set-up and clean up will run 15% to 20% of selected menus. Cost is determined by the logistics of your selected location of event. My Favorite Things Catering Guarantees that the location will be left in the condition specified in your location contract.

### Payment & Billing

To reserve your date a \$100.00 deposit is required. 50 % of cost estimate is due three weeks before the event and the remaining balance is due one week before the event. Any extra charges will be billed to you and are due upon receipt of your invoice. Examples of extra charges are *servers* required for more than 4 hours; more *guests* are served than *originally* agreed upon, and *any* special clean up problems above normal *use*.

# Top Five Things to Never Do at Your Wedding Reception

1. Never drink any alcohol without eating something first, even if it is just one drink while you are getting ready. If your wedding is at the same location as your reception, ask your caterer to bring you and your bridal party a platter of goodies to munch on while getting ready.
2. Never go under on your guest count thinking that those who have not RSVP are out of luck if they don't get to eat. If you find out that more guests are coming to your reception than you had planned, call your caterer and let them know - they will greatly appreciate it.
3. Never consider organizing your wedding reception. Let your caterer handle all the details for you so that you may enjoy your day.
4. Never be sparing with your menu selection. If your reception is around or during mealtime, it is important that you offer heavy hor d'oeuvres or a meal so that your guests do not go away feeling hungry.
5. Never lift a finger at your reception. Allow your caterer to do all the directing and cleaning up after guests!

# Wedding Receptions

## Hors d'Oeuvres List

Fresh Seasonal Fruit Presentation  
Fresh Seasonal Fruit Presentation w/Palm Tree  
Assorted Cheese Ball w/ Assorted Gourmet Crackers  
Chilled Gulf Shrimp Cocktail  
Coconut Shrimp w/Jamaican Relish  
Selected Cheese Tray W/ Assorted Gourmet Crackers  
Italian Meatballs w/Sauce  
Chicken Wings and Drumettes W/Crudités and Blue Cheese Dressing  
Mini Quiches  
Chicken Tenders W/Dipping Sauce  
Pork Tenderloin On/Roll (Herb Roasted, Orange Glazed, Honey Mustard)  
Chicken Salad W/Petite Croissants  
Smoked Turkey Breast Deli Sliced on Petite Croissant  
Vegetable Presentation  
Chocolate Dipped Strawberries  
Strawberry Topiary  
Cheese Straws  
Mini Cheese Sausage Biscuits  
Roasted Pepper and Tomato Bruschetta  
Mini-Finger Sandwiches  
Mini Scones W/Jam  
Fruit Kabobs Presentation  
Assorted Nuts  
Melt Away Cookies  
Sand Tarts  
Date Balls  
Lemon Bars  
Assorted Mints  
Dream Cookies  
Chocolate Brownies  
Assorted Mini Cheese cakes

**Assorted Dips and Spreads** Served with appropriate breads, Assorted Gourmet Crackers, and chips

Ann's Ranch w/Bacon Vegetable Dip  
Italian Sausage Dip w/ toasted baguettes  
Crab Dip  
Fresh Salsa W/Tortilla Chips

Creamy Mexican Nacho Cheese Dip  
Hot Artichoke Dip  
Cheddar Beer Dip  
Creamy Dried Beef Dip  
Spinach Dip  
Roasted Red Pepper Spread  
Pineapple Spread  
Smoked Salmon Dip

## **Drinks**

Sparkling Punch either Red or Green  
Iced Tea  
Coffee  
Mimosas  
Southern Pink Lemonade

Wedding Reception  
Or  
Rehearsal Dinner Menus

**Entrees**

**Beef:**

Prime Rib  
Beef Stroganoff  
Beef Burgundy  
Guinness Corned Beef  
Grill Beef W/Chipotle Cream Sauce Served Over Creamed Potatoes  
Grilled Rib eye or New York Strip Steak  
Old Fashion Pot Roast  
Hamburger Steak

**Pork:**

Grilled Apple Pork Chop  
Sliced Pork Loin w/Orange Marmalade Glaze  
Herb Roasted Pork Chop w/Creamy Herb Sauce  
Baked Pork Chop W/ Creamy Home-Style Gravy  
Pork Medallions w/Mustard Sauce  
Old Fashioned Slow Cooked Barbecue  
Honey Glazed Sliced Ham

**Poultry:**

Poppy Seed Chicken Casserole  
Chicken Amandine  
Chicken Wings and Drumettes W/Crudités and Blue Cheese Dressing  
Chicken Cordon Bleu  
Chicken Marsala w/Mushrooms  
Grilled Marinated Chicken Breast  
Barbeque Chicken Halves  
Fried Chicken Tenders  
Chicken Tetrzzini  
Fresh Herbed Chicken Breast with Roasted Red Potatoes and Carrots  
Parmesan Encrusted Chicken Breast  
Sliced Oven Roasted Turkey Breast

**Seafood:**

Low Country Boil  
Shrimp & Wild Rice Casserole  
Crab Cakes  
Shrimp Scampi

Shrimp and Grits  
Shrimp Gumbo served over Rice  
Shrimp Jambalaya

### **Vegetables:**

Creamy Broccoli Casserole  
Glazed Carrots  
Greens Beans Amandine  
Italian Green Beans  
Green Bean w/Shoe peg Corn Casserole  
Green Beans w/Zucchini  
Green Beans Supreme w/Pimentos  
Baked Beans  
Yellow Squash and Corn Casserole  
Steamed Vegetable Medley  
Wild Rice  
Steamed Rice  
Rice Pilaf  
Yellow Rice Casserole  
Petite Sweet Peas  
Broccoli Salad  
Whole Kernel or Creamed Style Corn

### **Pasta and Potatoes:**

Slow Cooked Macaroni and Cheese  
Oven Roasted Potatoes  
Sweet Potato Soufflé  
Sweet Potato Puffs  
Bake Potato  
Garlic Cheese Grit  
Potato Casserole  
Scalloped Potatoes  
Rotel Spicy Potatoes  
Italian Stuffed Shells  
Creamy Mashed Potatoes

### **Salads:**

Caesar Salad  
Mixed Greens Salad  
Garden Salad  
Coleslaw  
Three Color Pasta Salad  
Chicken Salad

Potato Salad  
Broccoli Salad  
Cucumber, Onion, and Tomato Medley  
Miss Elma's Sunny Vegetable Salad  
Mixed Grape Salad  
Pink Congealed Salad

**Desserts:**

**For the Wedding Reception**

Custom Wedding Cake  
(Decorated to Your Specifications)  
Grooms Cake  
(Decorated to Your Specifications)

**For the Wedding Rehearsal Dinner**

Peach Cobbler  
Mountain Apples Wrapped in a Pastry  
Strawberry Trifle  
Banana Pudding  
Chocolate Éclair Pie  
Carrot Cake  
Red Velvet Cake  
Old Fashion Cream Cheese Pound Cake  
Pecan Pie  
Pumpkin Pie  
Chocolate Mousse  
Perfect Chocolate Cake  
Lemon Bars  
Key Lime Pie  
Cheese Cake

# Sample Wedding Reception Or Rehearsal Dinner Menus

Grilled Marinated Chicken Breast, Creamy Mashed Potatoes, Green Bean Amandine, Garden Salad, Bread, Banana Pudding, and Tea

Grilled Apple Pork Loin, Sweet Potato Soufflé, Green Bean w/Shoe peg Corn Casserole, Broccoli Salad, Red Velvet Cake, Bread, and Tea

Grill Beef W/Chipotle Cream Sauce Served Over Creamed Potatoes, Green Bean Amandine, Mixed Grape Salad, Peach Cobbler, Bread, and Tea

Poppy Seed Chicken Casserole, Steamed Vegetable Medley, Pink Congealed Salad, Pecan Pie, Bread, and Tea

Parmesan Encrusted Chicken, Yellow Rice Casserole, Italian Green Beans, Mixed Greens Salad, Old Fashion Cream Cheese Pound Cake, Bread, and Tea

Turkey, Dressing and Gravy, Slow Cooked Macaroni and Cheese, Green Beans, Sweet Potato Casserole, Pink Congealed Salad, Pumpkin Pie, Bread, and Tea

Herb Roasted Pork Chop, Sweet Potato Puffs, Three Color Pasta Salad, Creamy Broccoli Casserole, Chocolate Éclair Pie, Bread, and Tea

Grilled Rib-eye Steak, Potatoes, Green Beans, Garden Salad, Strawberry Trifle, Bread, and Tea

Honey Glazed Sliced Ham. Potato Salad, Green Beans and Zucchini, Yellow Squash and Corn Casserole, Carrot Cake, Bread, and Tea

This is just a sample of how you might want to prepare your menu. All of the items can be mixed to your specific tastes and desires. Pick the Entrees you desire and the appropriate vegetables, salads, desserts and let us prepare them for your memorable event.





706-376-6893 06-436-278

Client \_\_\_\_\_  
 Address City Zip  
 Phone Work  
 Type of Event Date of Event \_\_\_\_\_ Time \_\_\_\_\_  
 Place Address City  
 Number of Guests Need Final Count one week before event  
 Menu

Hors d' Oeuvres:

- |    |    |     |
|----|----|-----|
| 1. | 5. | 9.  |
| 2. | 6. | 10. |
| 3. | 7. | 11. |
| 4. | 8. | 12. |

Meats:

- |    |    |
|----|----|
| 1. | 3. |
| 2. | 4. |

Vegetables

- |    |    |
|----|----|
| 1. | 4. |
| 2. | 5. |
| 3. | 6. |

Pasta & Potatoes:

- |    |    |
|----|----|
| 1. | 3. |
| 2. | 4. |

Dessert:

- |    |    |
|----|----|
| 1. | 2. |
|----|----|

Drinks:

- |    |    |    |
|----|----|----|
| 1. | 2. | 3. |
|----|----|----|

Additional Items: \_\_\_\_\_

Deposit required and full amount to be paid week before event

Client  
 Caterer

# Things to Remember

## Menus:

All menu items can be combined to meet your needs. If you did not see what you wanted or desire to customize your own menu, we will gladly try to help you plan that special event just for you. Give us a call today and let us help you.

## Pricing:

Pricing has many different variables such as how many people, type of food, setup and delivery of food, servers needed, special flowers, chairs and tables, table linens. We will take all of these variables into consideration when giving you a quote on your special event. Quality is remembered long after the service rendered. We desire to give you the best event at the best price possible.

## Quality:

Your food will be freshly prepared using only the finest ingredients. My Favorite Things Catering works with florists, photographers, rental companies, facility and banquet rooms, in and around Hartwell to provide the very best in service and quality

## Mission Statement

We strive to make your event a memorable time. We desire to serve your needs and creativity. If you can dream of it we will try to do it. Your event is special and we desire to meet your every expectation.

## How to get in touch with us:

### My Favorite Things Catering

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