

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 two 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

✦ Event Confirmation and Guest Guarantee

Your event is tentative until a deposit of 10% is made. Complete guest count and final payment must be made 2 weeks 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.

✦ 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 10% 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
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
Chicken Salad on Croissants
Vegetable Presentation
Chocolate Dipped Strawberries with Strawberry Topiary
Shrimp Tartlet
Sausage and Cheese Tartlet
Cheese Straws
Mini Cheese Sausage Biscuits
Festive Crab Toasts
Roasted Pepper and Tomato Bruschetta
Thai Chicken Skewers
Mini-Finger Sandwiches
Mini Scones W/Jam
Fruit Kabobs Presentation
Assorted Nuts
Melt in your mouth 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
Buffalo Chicken Dip
Italian Sausage Dip w/ toasted baguettes
Crab Dip
Fresh Salsa W/Tortilla Chips

Nacho Cheese Dip
Guacamole Dip
Artichoke Dip
Broccoli Dip
Cheddar Beer Dip
Creamy Feta Dip
Creamy Dried Beef Dip
Spicy Cheese & Beef Dip
Spinach Dip
Pesto-Garbanzo Dip
Roasted Red Pepper Spread
Seafood Spread
Pineapple Spread
Smoked Salmon Dip

Drinks

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

Wedding Reception
Or
Rehearsal Dinner Menus

Entrees

Beef:

Prime Rib
Top Sirloin Carving Station
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 W/Crudités and Blue Cheese Dressing
Chicken Cordon Bleu
Chicken Marsala w/Mushrooms
Grilled Marinated Chicken Breast
Barbeque Chicken Halves
Fried Chicken Tenders
Chicken Tetrazzini
Chicken Breast in White Wine Sauce
Parmesan Encrusted Chicken Breast
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
Green Beans
Green Bean w/Shoe peg Corn Casserole
Green Beans w/Zucchini
Green Beans Supreme w/Pimentos
Marinated Vegetables
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
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
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
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 Chop, 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 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.

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 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
55 Hillcrest Drive
Hartwell, Georgia 30643
706-376-6893
706-436-2783
Sbmccurley@gmail.com