

My Favorite Things Catering
55 Hillcrest Drive
Hartwell, Georgia 30643
706-376-6893 / 706-436-2783
Sue McCurley

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.*

Breakfast or Brunch Business Meetings

Breakfast Casseroles:

Sausage & Grits Casserole
Cheddar Cheese & Sausage Casserole
Spicy Sausage & Egg Casserole
French Toast Strata w/Apple Syrup

Biscuits & Scones:

Homemade Buttermilk Biscuits w/Assorted Jams & Jellies
(Sausage, Ham, Cheese, Bacon, available to serve also)
Cinnamon Biscuits
Assorted Scones w/ Assorted Jams & Jellies
Garlic Cheese Biscuit
Sausage Cheese Biscuit

Fresh Fruit Presentation:

Seasonal Fresh Fruit & Melon Presentation

Beverages:

Fresh Juice
Coffee
Iced Tea
Hot Tea
Milk

Pastries:

Donuts
Croissants
Assorted Mini Muffins
Assorted Danishes
Cinnamon Rolls
Bagels w/Assorted Jams & Jellies, and Cream Cheese

Cold Bar:

Milk
Assorted Dry Cereals

Business & After Hour 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 (Herb Roasted, Orange Glazed, Honey Mustard)

Chicken Salad W/ Petite Croissants

Smoked Turkey Breast Deli Sliced on Petite Croissant

Vegetable Presentation

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

Ranch w/Bacon Vegetable Dip
Italian Sausage Dip w/ toasted baguettes
Crab Dip
Fresh Salsa W/Tortilla Chips
Fresh Mexican Nacho Cheese Dip
Hot Artichoke Dip
Cheddar Beer Dip
Creamy Dried Beef Dip
Spinach Dip
Roasted Red Pepper Spread
Seafood Spread
Pineapple Spread
Smoked Salmon Dip

Drinks

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

Business Luncheons Or Dinner Menus

Entrees

Beef:

Prime Rib
Beef Stroganoff
Beef Burgundy
Guinness Corned Beef
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
Fresh Herbed Chicken Breast with Roasted Potatoes and Carrots
Chicken Marsala w/Mushrooms
Grilled Marinated Chicken Breast
Barbeque Chicken Halves
Fried Chicken Tenders
Chicken Tetrizzini
Parmesan Encrusted Chicken Breast
French Fried Onion Encrusted Chicken Breast
Sliced 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
Greens Beans Amandine
Italian Green Beans
Green Bean w/Shoe peg Corn Casserole
Green Beans w/Zucchini & Onions
Caribbean Mixed Vegetables
California Blend Mixed Vegetables
Baked Beans
Yellow Squash and Corn Casserole
Orange Glazed Carrots
Steamed Vegetable Medley
Asparagus with Lemon-Caper Vinaigrette
Wild Rice
Steamed Rice
Rice Pilaf
Yellow Rice Casserole
Petite Sweet Peas w/pearl onions
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 Salads
Chicken Salad
Potato Salad
Broccoli Salad
Cucumber, Onion, and Tomato Medley
Mixed Grape Salad
Pink Congealed Salad

Desserts:

Custom Decorated Cakes
Peach Cobbler
Mountain Apples wrapped with 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
Brownie

We will also be glad to fix any type of soup or sandwiches to fit your needs.

Soups

Creamy Potato Soup
Home Made Vegetable Beef Soup
Zesty Taco Soup
Spicy Southwestern Black Bean Soup
Shrimp Gumbo
South Western Enchilada Soup
Brunswick Stew
Toscana Italian Soup
Italian Sausage Soup

Sample Business Dinners Or Recognition Dinner Menus

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

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

Poppy Seed Chicken Casserole, Egg Noodles, 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, Creamy Broccoli Casserole, Chocolate Éclair Pie, Bread, and Tea

Grilled Rib-eye Steak, Baked 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.

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:

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