



Waiter's Choice Catering

2026 Menu Guide



***From Express Drop Off to Black Tie Affairs....
The Perfect Choice for **Every** Occasion!***

3 Easy ways to order

Online Ordering: www.waiterschoice.com

Email: orders@waiterschoice.com

Phone: 704-393-0009



(15 person minimum for lunches and dinners; \$300 minimum for breakfast orders)

Prices are subject to change

Revised August 2026





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APPETIZERS

DISPLAYS & TRAYS

CHEESE DISPLAY Domestic 5.69; Imported – 6.75
Per person. Assorted cheeses and crackers in a beautiful display

FRUIT DIPLAY 6.05
Per person. A beautiful display of seasonal fruits

VEGETABLE CRUDITES DISPLAY 4.95
Per person. Beautiful arrangement of fresh vegetables served with ranch dip

DIPS

SPINACH AND ARTICHOKE DIP 4.99
Per person. Pita chips

TOMATO AND GARLIC BRUSCHETTA 3.89
Per person. Crostini

SOUTHWESTERN SPINACH DIP 3.99
Per person. Tortilla chips

BEER CHEESE 3.95
Per person. Fresh baked pretzel bites

CHARCUTERIE DISPLAY 8.85

Per person. Assortment of cured meats, artisanal cheeses, crostini, breadsticks, & accompaniments

MINI CROISSANTS DELI TRAY 5.05
Thinly sliced ham, smoked turkey breast, or roast beef, assorted cheeses, brown mustard, & balsamic aioli

MINI CROISSANTS SALAD TRAY 4.95
Pimento cheese, chicken or egg salad

QUESO 3.19
Per person. Tortilla chips

CHILI CON QUESO 3.75
Per person. Tortilla chips

HUMMUS 3.89
Per person. Classic hummus, pita chips

BAKED CHARLESTON CHEESE DIP 4.40
Per person. House-made classic pimento cheese, pita chips

POULTRY

TERIYAKI GLAZED CHICKEN SKEWERS 2.45
Teriyaki seasoned chicken

GREEK CHICKEN SKEWERS 2.45
Greek spiced chicken, whipped feta lemon crème sauce

JERK CHICKEN SKEWERS 2.45
Jerk seasoned chicken, lime crema sauce

MINI CHICKEN AND WAFFLES 2.55
Maple infused Belgian waffle, crispy chicken bites, maple syrup

BBQ CHICKEN BACON BITES 2.55
Skewered chicken, bacon, bbq glaze

SOUTHERN FRIED CHICKEN TENDERS 2.10
Breaded fried chicken breast tenders served with BBQ and honey mustard dipping sauce

CHICKEN WINGS (50CT) 105.00
50 pieces. Your choice of buffalo, BBQ, or teriyaki. Served with cut celery and ranch or bleu cheese dip

APPETIZERS



BEEF

COCKTAIL MEAT BALLS 2.55

4/person. Choice of sweet & sour, bbq, teriyaki, or marinara

CHILLED CRACKED PEPPER BEEF BITES* 3.05

Tenderloin, horseradish crème sauce

PORK

SWEET SAUSAGE AND CHEDDAR CHEESE POPPERS 2.25

Fresh ground sausage, cheese, and spices, hand rolled and baked

BLT BITES 1.89

Pia crisp, sundried tomato aioli, bacon, lettuce, & tomato

SEAFOOD

SHRIMP COCKTAIL SHOOTERS 3.29

Two chilled tail-on shrimp, key-lime cocktail sauce, lemon in lucite shot glass

MINIATURE CRAB CAKES 2.75

Crab, breadcrumbs, creole spices, remoulade sauce

VEGETARIAN

SPANAKOPITA 2.55

Spinach & feta cheese blend in flaky phyllo crust

CAPRESE SKEWERS 2.75

Grape tomato, fresh basil, mozzarella, balsamic reduction

HONEY GOAT CHEESE TARTLET 2.79

Phyllo cup, goat cheese, honey, candied pecans

FRUIT SKEWERS 2.20

Assorted seasonal fruit

CHILLED TENDERLOIN CROSTINI* 3.89

Tenderloin, herbed goat cheese, balsamic onion jam

ANGUS BEEF SLIDERS 4.40

100% angus ground beef with bacon onion jam, sun-dried tomato aioli and sliders roll

BBQ PORK SLIDERS 3.29

House made pork bbq, slider rolls, sweet smoky sauce

BBQ CHICKEN BACON BITES 2.55

Skewered chicken, bacon, bbq glaze

CUCUMBER ROUNDS WITH SMOKED SALMON MOUSSE*

Cucumber cup, salmon dill mousse, topped with capers & fresh dill 2.49

LARGE TAIL-ON SHRIMP (90CT) 109.25

90 pieces. Served with cocktail sauce

BANG-BANG CAULIFLOWER BITES 4.35

Baked, panko crust, spicy bang-bang aioli

MAC & CHEESE POPPERS 2.55

Crispy parmesan breaded, cheesy center

SPINACH STUFFED MUSHROOMS 2.20

Spinach, breadcrumbs & savory cheeses

VEGETARIAN SPRING ROLLS 2.20

Sweet & sour sauce

*This product contains raw or undercooked food. Consuming raw or undercooked food may increase your risk of foodborne illness.



ACTION STATIONS

MASHED POTATO STATION 5.55

Classic mashed potatoes, whipped butter, sour cream, cheddar cheese, chives, crispy bacon

SHRIMP & GRITS STATION (appetizer) 9.90

Tender shrimp, andouille sausage, smoky bacon, Cajun spices, stone ground grits, cheese, chives

PASTA STATION (appetizer) 9.45

Penne & rotini pasta, marinara, alfredo sauce, vegetables, marinated chicken, parmesan cheese

PRETZEL STATION 8.85

Pretzel bites, assortment of snack size pretzels, beer cheese, chocolate fondue and assorted mustards (50-person minimum)

TRIO SLIDER STATION 11.05

BBQ sliders, angus beef sliders, and southern fried chicken sliders served with slider rolls and house made pub chips (2/person)

CHEF ATTENDED

(50 person minimum)

PRIME RIB CARVING STATION* (market price)

Horseradish sauce, spicy mustard, slider rolls

BEEF TENDER CARVING STATION* 11.26

Horseradish crème sauce, au jus, slider rolls

BAKED PIT HAM CARVING STATION 9.05

Honey glaze ham, tarragon aioli, apricot mustard, slider rolls

CARVED SMOKED TURKEY SLIDER STATION 11.15

Airline turkey breast, smoked gouda, bacon, granny smith apples, cranberry aioli, slider rolls

MINI TACO STATION 8.89

Choice of two: brisket, chicken, traditional beef, with traditional fixings

*This product contains raw or undercooked food. Consuming raw or undercooked food may increase your risk of foodborne illness.



ENTREES

(15 person minimum on all Hot Food items)

HOMESTYLE-POULTRY

GRILLED MARINATED CHICKEN BREAST 13.19

It's sweet, tangy and bold. Served with two side items and dinner rolls

LEMON PEPPER CHICKEN BREAST 14.00

Marinated and lightly breaded with lemon pepper seasoned flour, pan fried golden brown. Served with two side items and dinner rolls

CHAMPAGNE CHICKEN 14.29

Lightly breaded file sauteed and topped with our champagne mushroom cream sauce. Served with two side items and dinner rolls

CHICKEN IN WHITE WINE SAUCE 14.30

Char-grilled chicken breast served with sauteed mushrooms and onions in a delicate white wine sauce. Served with two side items, dinner rolls

GRILLED TERIYAKI CHICKEN BREAST 13.95

Marinated & prepared with our signature teriyaki glaze. Garnished with red and green peppers. Served with two side items, dinner rolls

SOUTHERN FRIED CHICKEN 13.19

Fried with our own house-made southern seasoned Flour (bone-in). Served with two side items and dinner rolls

HONEY BAKED CHICKEN (Bone-in) 13.19

Sweet honey glazed baked chicken served with two side items and dinner rolls

BBQ CHICKEN (Bone-in) 13.19

Marinated in our house made bbq sauce. Served with two side items and dinner rolls

SEASONED BAKED CHICKEN (Bone-in) 13.19

Savory chicken seasoned and baked until golden brown. Served with two side items and dinner rolls

HOMESTYLE-BEEF

ROAST MEDALLIONS OF BEEF* 15.45

Whole Roasted Beef Tender sliced and served with your choice of a red wine demi glace or madeira mushroom sauce. Served with two side items and dinner rolls

MESQUITE BEEF BRISKET 15.45

Dry rubbed tender beef brisket sliced with a hint of mesquite smoke, au jus, and bbq sauce. Served with two side items and dinner rolls

ROAST BEEF AU JUS 13.19

Slow-cooked in our own ovens, inside round beef served with garlic au jus. Served with two side items and dinner rolls

NEW YORK STRIP +* (Market price)

Marinated and grilled. Served with two side items and dinner rolls

HAMBURGERS & HOT DOGS

Hamburgers Only (1/per) 14.95

Hot Dogs Only (2/per) 14.25

Hamburgers & Hot Dogs (1 each/per) 19.75

Served with Baked beans, chips and choice of potato salad, macaroni salad or Carolina coleslaw.

Appropriate toppings and condiments are included. Chili and Relish are included when ordering Hot Dogs.

HAMBURGER STEAK 12.15

With mushrooms and onions. Served with two side items and dinner rolls

HOMESTYLE-PORK

PORK BBQ BAR 13.19

Hand pulled pork and chopped with baked beans, coleslaw, potato chips, BBQ sauce & Hawaiian rolls

HONEY GLAZED HAM 12.70

Sliced ham Baked with a honey glaze to enhance sweet flavor. Served with two side items and dinner rolls.

*This product may contain raw or undercooked food. Consuming raw or undercooked food may increase your risk of foodborne illness.

ENTREES

HOMESTYLE-SEAFOOD

BOURBON GLAZED SALMON* 16.05

Atlantic salmon pan seared and baked with bourbon glaze and topped with mango salsa. Served with two side items and dinner rolls.

HOMESTYLE-VEGETARIAN

BAKED POTATO & SALAD BAR 13.19

Piping hot baked potato with tossed garden salad and dinner rolls. Toppings: chili, shredded cheese, sour cream, butter, bacon bits, and croutons

TUSCAN CAULIFLOWER STEAK 11.65

Fresh sliced cauliflower topped with artichoke hearts, red peppers, and parmesan sauce.

CAULIFLOWER STEAK (Vegan) 11.65

Grilled and served with our Thai chili sauce.

CHEESE TORTELLINI 11.59

Three cheese tortellini pasta served with marinara sauce. Served with 2 side items and dinner rolls

ITALIAN

TUSCAN CHICKEN 15.39

Chicken breast with Parmesan, artichoke, red pepper topping. Served with orzo pasta, tossed garden salad, Italian bread and garlic butter

LASAGNA 14.35

Homemade signature dish served with extra sauce on the side. Served with tossed garden salad, Italian bread and garlic butter

PASTA BAR 15.39

Rotini and penne pasta, marinara, Alfredo and meat sauces (sliced, grilled chicken on the side as a topping). Served with a tossed garden salad, Italian bread and garlic butter. Vegetarians can enjoy the marinara and Alfredo sauces

BLACKENED CHICKEN PASTA 13.25

Blackened chicken, penne pasta, red pepper, with a rose sauce. Served with a tossed garden salad, Italian bread and garlic butter.

BAKED ZITI WITH MEAT SAUCE 13.29

Baked ziti with meat sauce served with tossed garden salad, Italian bread with garlic butter

BAKED ZITI WITH MARINARA 11.25

Baked ziti with marinara served with tossed garden salad, Italian bread and garlic butter

BRUSCHETTA BAKED CHICKEN 13.89

Chicken breast lightly covered with breadcrumbs; baked then topped with tomato bruschetta and shredded mozzarella. Served with orzo pasta, tossed garden salad, Italian bread and garlic butter

CHICKEN PARMESAN 14.29

Chicken Parmesan with penne pasta and marinara sauce, tossed garden salad, and Italian bread with garlic butter

MEXICAN

TACO BAR 14.29

2/person. Choice of meat(s), hard or soft taco shells, Mexican rice, refried beans, tortilla chips, salsa, shredded lettuce, sour cream and shredded cheese. Two per person

ENCHILADAS 13.19

2/person. Your choice of chicken or beef, served with Mexican rice, refried beans, tortilla chips, and salsa.

FAJITA BAR 15.39

2/person. Your choice of chicken, veggie, or steak (add \$2), served with Mexican rice, refried beans, tortilla chips, salsa, sautéed peppers & onion, soft shells, shredded lettuce, sour cream & shredded cheese. Two per person

GREEK

GREEK PITA BAR 14.35

One pita per person. Choose chicken or steak (add \$2 for steak), pita bread, Greek salad and Greek dressing. Condiments include sautéed onions, diced tomatoes, shredded lettuce and cucumber sauce

MARINATED BEEF TIPS 14.90

Greek seasoned beef tips marinated over night and served with peppers and onions over white rice, Greek Salad and pita bread points

MARINATED CHICKEN TIPS 13.89

Greek seasoned chicken tips marinated over night and served with peppers and onions over white rice, Greek Salad and pita bread points.



SALADS & DRESSINGS

HOUSE SALAD 4.30

Fresh salad greens, grape tomatoes, cucumber, blended cheese, and croutons

TRADITIONAL CAESAR 4.30

Crisp romaine, grape tomatoes, parmesan, croutons

GREEK 4.30

A blend of romaine and spring mix lettuce with kalamata olives, pepperoncini, and feta cheese

BABY FIELD GREENS 4.55

Fresh salad greens, dried cranberries, glazed pecans, crumbled bleu cheese

DRESSINGS

Ranch, Balsamic Vinaigrette, Italian, Bleu Cheese, Honey Mustard, Caesar

SIDES

Additional side items are \$3.19 per person

HOT VEGGIES

- Southern Style Green Beans
- Broccoli Casserole
- Glazed Baby Carrots
- Roasted Seasonal Vegetables
- Steamed Fresh Broccoli
- California Medley
- Green Bean Almandine

STARCHES

- Macaroni & Cheese
- Baked Beans
- Orzo Pasta
- Rice Pilaf
- Buttered Corn

POTATOES

- Classic Mashed Potatoes w/ Gravy
- Herb Roasted Red Potatoes
- Garlic Smashed Red Potatoes
- Sweet Potato Casserole
- Baked Potatoes

COLD SIDES

- Tossed Garden Salad
- Caesar Salad
- Carolina Cole Slaw
- Potato Salad
- Pasta Salad

(Fresh Cut Fruit - \$4.40)

SOUPS

\$4.95 Per person. Served in individual styrofoam containers with lids, and crackers

VEGETABLE, CHICKEN NOODLE, BROCCOLI & CHEESE, or BAKED POTATO SOUP





SANDWICH TRAYS

DELI SANDWICH TRAY 9.89

Per person. Turkey, ham, roast beef, veggie or chicken salad on deli bread or wrap. Served with house made potato chips

SIGNATURE SANDWICH / WRAP TRAY 10.99

Per person. Your choice of signature sandwiches. Served with house made chips

BOXED MEALS - Sandwiches

All sandwich boxed meals include choice of ruffle chips, pasta salad, potato salad, and cookie or brownie for dessert

DELI SANDWICHES

DELI SANDWICH 11.59

Your choice of filling: Turkey, Ham, Roast Beef, Veggie or Chicken Salad

Your choice of bread: white, wheat, hoagie, or wrap.

SIGNATURE SANDWICHES

CHICKEN CAESAR WRAP 13.19

Chicken Caesar wrap sandwich with plain wrap, shredded Parmesan cheese, sliced chicken breast, bacon, lettuce and tomato, Caesar dressing

HAM & SWISS CIABATTA 13.19

Ham & Swiss ciabatta sandwich with baked pit ham, Swiss cheese, lettuce and tomato. Honey mustard dipping sauce

JACKED ROAST BEEF CIABATTA 13.19

Jacked roast beef sandwich with roast beef, purple onion, lettuce and tomato. Zesty horseradish dipping sauce

SMOKED TURKEY CLUB WRAP 13.19

Smoked turkey club wrap sandwich with sun-dried tomato wrap, American cheese, smoked turkey breast, bacon, lettuce and tomato. Sun-dried tomato mayonnaise

CROISSANT CLUB 13.19

Croissant club sandwich. Baked pit ham, smoked turkey breast, bacon, American cheese, lettuce and tomato

CHICKEN SALAD CROISSANT 13.19

House made chicken salad with lettuce and tomato

GREEK CHICKEN WRAP 13.19

Greek chicken wrap sandwich with plain wrap, sliced grilled chicken breast, feta cheese, Kalamata olives, banana peppers, lettuce, tomato

ITALIAN CIABATTA 13.19

Italian ciabatta sandwich with provolone cheese, salami, pepperoni, Baked pit ham, purple onion, lettuce and tomato. Balsamic mayonnaise dipping sauce

OLDE SMOKEY CIABATTA 13.19

Olde smokey sandwich with smoked Gouda, smoked bacon, smoked turkey, lettuce and tomato. Balsamic mayonnaise dipping sauce

THE CRUISER – VEGETARIAN 13.19

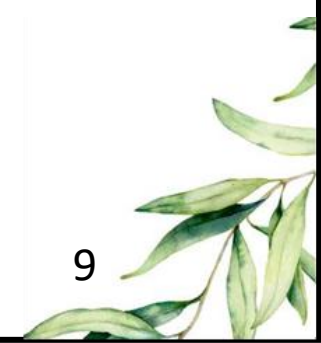
House made hummus, crumbled feta, cucumber, tomato, olives, and romaine lettuce on a sundried tomato wrap

THE CRUISER – VEGAN 13.19

House made hummus, cucumber, tomato, olives, and romaine lettuce on a sundried tomato wrap

STEAK SANDWICH 17.99

Tender, thinly sliced steak layered with rich herbed goat cheese spread, sweet balsamic-marinated onions, and fresh baby spinach. Finished with a decadent drizzle of balsamic glaze on a clean label focaccia bread.
(For Boxed Lunches only)





BOXED MEALS - Salads

All salads come with your choice of dressing on the side:
Ranch, Balsamic Vinaigrette, Italian, Greek, Caesar, or Honey Mustard

GARDEN SALAD 9.45
Mixed lettuce, grape tomatoes, shredded carrots, cucumber slices, croutons

CAESAR SALAD 10.55
Romaine lettuce, Parmesan cheese, tomatoes, Croutons

APPLE - CRANBERRY SALAD 10.75
Mixed lettuce, diced apples, cranberries, pecans, bleu cheese

CHEF SALAD 13.19
Mixed lettuce, pit ham, smoked turkey, bacon, mixed cheese blend, cucumber slices, grape tomatoes, croutons

BLACK & BLEU SALAD 13.55
Mixed lettuce, bleu cheese, red onions, grape tomatoes, sliced cucumbers, sliced blackened chicken breast

SOUTHERN FRIED CHICKEN SALAD 13.19
Mixed lettuce, mixed cheese blend, bacon, croutons, sliced southern-fried breaded chicken

GREEK SALAD 10.50
Romaine lettuce, Greek olives, feta cheese, cucumber slices, grape tomatoes, banana peppers

Add additional Chicken, Steak or Shrimp to any salad 2.56/box

DESSERTS

BANANA PUDDING 3.89
Per person. Served in bulk

CHOCOLATE PARFAIT 3.89
Per person. Layers of chocolate brownies, chocolate pudding and whipped topping . Served in bulk

FRESH BAKED COOKIES 1.65
Each. Sugar cookie, chocolate chip, or oatmeal raisin

CHOCOLATE BROWNIE 3.29
Each. Fresh baked brownie

FRUIT CRISP 3.89
Per person. Served warm - Apple or Peach

CINNAMON CRISPS 2.25
Per person. Fried tortilla chips dusted with cinnamon sugar

ASSORTED MINIATURE DESSERTS 3.39
Per person. Assorted gourmet brownies, macarons, lemon bars, and cream puffs (may contain nuts). (2) per person

DESSERT SHOOTERS 4.39
25 person minimum for each type. Banana pudding, chocolate mousse, strawberry shortcake

GOURMET DESSERT BARS 4.35
Each. Chef’s choice – an assorted gourmet dessert bars

CHOCOLATE FONDUE 6.95
Rich chocolate fondue, strawberries, pretzels, pineapples, marshmallows, and pound cake

ASSORTED MACARONS 2.20
Each. Assorted

Formal Events Only

S’MORES BAR 3.70
Jumbo marshmallows, milk chocolate bars, graham crackers, and skewers for crafting your own s’mores over our open flame trough. Requires server

ICE CREAM BAR 9.05
Vanilla ice cream with chocolate, caramel, and strawberry sauces, chopped peanuts, crushed cookies, candies, whipped cream, and cherries (25-person minimum). Requires server



BREAKFAST

(\$300 minimum for breakfast delivery)

BREAKFAST SPECIALS

CONTINENTAL BREAKFAST 6.69

Assortment of breakfast breads, Danish and muffins. Served with fresh fruit

COUNTRY SPECIAL BREAKFAST

One meat: 12.15; Two meats: 13.19

Per person. Scrambled eggs, choice of breakfast meat(s), new potato hash browns, southern grits, biscuits

RISE & SHINE 8.50

Get your day started with a Danish, scrambled eggs, and your choice of bacon, sausage or ham steak

THE GRIDDLE 9.69

Per person. Pancakes, scrambled eggs, and your choice of bacon, sausage or ham steak

THE FRENCH CONNECTION 9.69

Enjoy French toast, scrambled eggs, and your choice of bacon, sausage or ham steak

MORNING SCRAMBLE 7.39

Per person. Scrambled eggs, a biscuit, and your choice of bacon, sausage or ham steak

SUNRISE BISCUIT SPECIAL 7.39

Per person. Assorted hearty biscuits, (sausage-egg & cheese; bacon-egg & cheese; egg & cheese only). Served with fresh cut fruit

A-LA-CARTE

ASSORTED BREAKFAST BREADS 3.65

Per person

ASSORTED DANISHES 3.69

Per person

ASSORTED PASTRY TRAY 3.65

Per person. Assorted tray of muffins, breakfast breads & Danishes

BISCUIT - PLAIN 2.19

Each. Served with butter & jelly

CROISSANT SANDWICH TRAY

Small: 4.39; Large: 6.65

Per croissant. Includes an assortment of ham-egg-cheese, bacon-egg-cheese, & sausage-egg-cheese

SCRAMBLED EGGS 3.09

Per person

SOUTHERN GRITS 2.55

Per person

YOGURT & PARFAIT BAR 6.65

Vanilla yogurt, granola almonds, and mixed berries

BAGELS WITH CREAM CHEESE TRAY 3.56

Assorted bagels with regular and strawberry cream cheeses

ASSORTED BAGEL SANDWICH TRAY 6.46

Per bagel. Assortment of sausage, egg & cheese, sausage-egg-cheese, & bacon-egg cheese bagels

ASSORTED BISCUIT TRAY 3.65

Per biscuit. Assortment of plain, sausage, egg & cheese, sausage-egg-cheese, & bacon-egg cheese biscuits

ASSORTED MUFFINS 3.65

Per person. Assorted tray of muffins

BREAKFAST POTATOES 3.65

Per person

BACON 4.19

Per person. Two slices per guest (turkey bacon available)

SAUSAGE PATTIES 3.65

Per person. Two patties per guest (turkey sausage available)

SMOKED HAM STEAK 5.45

Per person. 3 oz per guest

WAFFLE STATION 12.15

Belgian waffle, berry, peach, and apple compote, whipped cream, powdered sugar, syrup





BEVERAGES

TEA Half Gallon 5.65
Serves 5. Sweet or unsweet. Cups, ice, lemons and sweetener included

TEA Whole Gallon 11.25
Serves 10. Sweet or unsweet. Cups, ice, lemons and sweetener included

CANNED SOFT DRINKS 2.05
Each

LEMONADE Half Gallon 5.65
Serves 5. Cups, ice, lemons and sweetener included

LEMONADE Whole Gallon 11.25
Serves 1- Cups, ice, lemons and sweetener included

BOTTLED WATER 1.95
Each

BREAKFAST BEVERAGES

JUICE 9.90
1/2 gallon (serves 10). Includes cups and ice

BULK COFFEE 20.45
Serves 10-15. Includes cups, creamers, sugar, sweetener & stirrers

BOTTLED WATER 1.95
Each

SET-UPS - DISPOSABLE DINNERWARE

DISPOSABLE (3-COMPARTMENT) SETUPS 1.45
Per person. Three compartment Styrofoam plate, napkin, utensil packet

DISPOSABLE APPETIZER SETUPS 1.42
Per person. Styrofoam appetizer plate, napkin, utensil packet

"CHINA-LIKE" SETUPS 5.15
Per person. Full setup. Disposable China plastic plate and silver-like utensils rolled in a linen-like napkin

"CHINA-LIKE" APPETIZER SETUPS 4.15
Per person. Full setup. Disposable China plastic appetizer plate and silver-like utensils rolled in a linen-like napkin

China Rentals, Wait Staff and Décor available –We are here to help!
704-393-0009 orders@waiterschoice.com www.waiterschoice.com



BUNDLE & SAVE!

Get a great deal with our “Bundle & Save” when you order
Drinks, Desserts, and Set-ups (Plates, Napkins & Utensils)

You Save \$1.00 per person!

When you order all three items, you will receive a DISCOUNT of \$1.00 per person.



Three Easy Ways to Place Your Order!

Call: 704-393-0009

Email: orders@waiterschoice.com

Web: www.waiterschoice.com

Waiter's Choice Catering.....The perfect choice for every occasion!

EXPRESS (Non-Formal) CATERING STYLES

Express Catering

- Your buffet is delivered and setup with a paper tablecloth and hot food is transported and served in catering boxes.
- No chafing racks are needed for this setup.
- Food is packaged in disposable trays with no equipment left for us to pick up
- Hot food delivered 15-30 minutes before your eating time
- Perfect for when your group is ready to eat when food is delivered
- Available for delivery or carryout
- Catering Fee equals 8%, minimum \$32
- Fuel Charge based on distance
- No service fee for carryout



Express with Racks Catering

- Your buffet is delivered with a paper tablecloth, disposable chafing dishes, canned heat, and food displayed on disposable platters
- Food delivered approximately 30 – 45 minutes before eating time to allow time for setup
- Catering is all disposable, the fee includes the cost of serving trays, and the setup of your buffet. Disposable racks, water pans, lids, and sternos are included.
- Catering Fee equals 12%, minimum \$48

Hot Racks Catering

- Your buffet is delivered with metal non-disposable chaffing dishes (hard racks), water pans, a paper tablecloth, and canned heat
- Cold food displayed on disposable platters
- Food delivered approximately 30 – 45 minutes before eating time to allow time for setup
- Catering fee includes the setup of your buffet, and return trip to pick up racks, food & water pans, and any left-over food and/or disposable products
- Catering Fee equals 14%, minimum \$56
- There is no additional charge for rack rentals
- Fuel Charge based on distance



Drop Off Catering

- Food is packaged in disposable boxes and bags and dropped off to you. The caterer does not stay to set up, leaving the creativity to you!
- Menu is delivered 5-25 minutes before your eating time
- Catering Fee equals 6%, minimum \$24
- Fuel Charge based on distance

Individual Salad and/or Sandwich Boxed Meals Catering

- Cold Box Meals - Choice of a variety of sandwiches and/or salads
- Menu is delivered 5-25 minutes before your eating time
- Catering fee equals 6%, minimum \$24
- Fuel Charge based on distance
- No service fee for carryout



FOR FORMAL EVENTS & WEDDINGS, please contact our customer service at 704-393-0009. We are happy to provide you with a quote.

