



Flipside Catering

Delivery / Drop off

Rise & Shine Breakfast



SOUTHERN BREAKFAST BUFFET \$14

scrambled eggs | seasoned breakfast potatoes | stone-ground grits | biscuits & sausage gravy
choice of (1): bacon | sausage | chicken sausage

CAROLINA GRITS BAR \$10

stone-ground grits | shredded cheddar | chopped bacon | sausage | tomatoes | scallions
butter

BUTTERMILK BISCUIT BAR \$8

seasonal whipped butter | assorted jams | white cheddar pimento cheese | bacon jam
sausage gravy

BUILD YOUR OWN YOGURT PARFAIT BAR \$6

greek yogurt | berries | granola | honey | coconut | mini chocolate chips

ADD-ONS

seasoned breakfast potatoes \$4

biscuits & sausage gravy \$5

buttermilk biscuits \$3

stone-ground cheddar grits \$4

thick cut bacon, sausage links, or chicken sausage \$4

fresh sliced fruit \$5

Grab and Go

THE CONTINENTAL \$13

assorted breakfast pastries & muffins | fresh sliced fruit
natalies oj & coffee

BREAKFAST BURRITOS \$10

breakfast potatoes | salsa fresca | fresh sliced fruit

choice of (2): bacon, egg & cheese | sausage, egg & cheese
egg & cheese (v)

MINI EGG FRITTATAS \$10

seasoned breakfast potatoes | fresh sliced fruit

choice of (2): bacon | sausage | veggie & cheese (v)

YOGURT CUPS \$6

greek yogurt | fresh fruit | granola | honey drizzle





Brunch Style Reception Stations

SIGNATURE CHEESE & CHARCUTERIE \$14

artisan cheeses | cured meats | seasonal fruit | nuts | honey | crackers
crostini

FLIPSIDE BACON BAR \$8

choice of (3): maple | peppered | cayenne brown sugar | 5 spice | ancho
candied | plain

SIGNATURE SHRIMP & GRITS \$14

roasted onions | smoked tomatoes | spinach | andouille sausage | sweet peppers

BUTTERMILK BISCUIT BAR \$8

seasonal whipped butter | assorted jams | white cheddar pimento cheese
bacon jam | sausage gravy

CHICKEN & WAFFLE BAR \$14

crispy fried chicken tenders | belgian waffles | maple syrup | hot honey
whipped butter

AVOCADO TOAST BAR \$10

toasted sourdough | smashed avocado

toppings: boiled egg | tomatoes | bacon | goat cheese | garden veg | arugula

upcharge add-ons: southwestern steak +\$8pp | pulled pork +\$4pp

blackened shrimp +\$4pp | grilled chicken +\$4pp

CHEF ATTENDED OMELET STATION \$12 (+\$200 chef fee)

eggs | cheddar | peppers | onions | mushrooms | tomatoes | spinach | ham
bacon | sausage

ADD-ONS

thick cut bacon \$4

sausage links \$4

scrambled eggs \$3

fresh sliced fruit \$5

yogurt parfait bar \$6





BOXED AND READY TO GO

CLASSIC BOXED LUNCH \$15

comes with choice of side

SOUTHWEST BLT

thick cut bacon | guacamole | lettuce | tomato | butterscotch bread

CLASSIC CLUB

roasted turkey | smoked ham | bacon | lettuce | tomato
cheddar cheese | butterscotch bread

TURKEY & CHEDDAR

roasted turkey | lettuce | tomato | cheddar | butterscotch bread

CLASSIC ROAST BEEF & CHEDDAR

roast beef | cheddar | lettuce | tomato | horseradish aioli | butterscotch bread

SOUTHWEST CHICKEN WRAP

ancho grilled chicken | guacamole | cheddar | roasted red peppers | arugula
garlic herb tortilla

CHICKEN SALAD

apples | celery | toasted pecans | mayo | lettuce | tomato | brioche

VEGGIE CLUB WRAP (v)

roasted vegetables | mushroom | basil aioli | garlic herb tortilla

CHICKEN CAESAR WRAP

grilled chicken | chopped romaine | lemony caesar | shaved parmesan

ITALIAN GRINDER +\$2

salami | capicola | pepperoni | banana peppers | red onion
lettuce | provolone | italian vin

SIDE OPTIONS

fresh fruit | potato chips | pasta salad | potato salad





Boxed Salads

\$15 per person

GARDEN SALAD

choice of (1): grilled chicken | grilled shrimp
mixed greens | tomato | cucumber | carrot | radish | white balsamic vinaigrette

SALMERI'S CAESAR

choice of (1): grilled chicken | grilled shrimp
hearts of romaine | garlic croutons | shaved parmesan | lemony caesar

CHEF SALAD

mixed greens | turkey | ham | cheddar | egg | cucumber
tomato | bacon croutons | herb ranch

SOUTHWESTERN CHICKEN

mixed greens | ancho grilled chicken | garden veggies
cheddar | pico | guacamole | chipotle ranch

ADD-ONS | \$3

chocolate chip cookie | brownie





Build Your Perfect Lunch Buffet

BUILD YOUR OWN LUNCH BUFFET - \$22pp

includes garden salad bar & (1) entrée (2) sides

GARDEN SALAD BAR

mixed greens | tomato | cucumber | radish | carrot | cheddar | bacon
white balsamic vin | herb ranch

CHICKEN ENTREE CHOICES

ancho rubbed grilled chicken | lemon caper chicken | herb roasted bone in chicken
southern bbq bone in chicken | pulled smoked chicken with bbq sauces
chicken marsala

MEAT ENTREE CHOICES

pulled pork bbq | slow roasted pork loin | bacon wrapped meatloaf | smoked beef brisket
meatball marinara with penne | teres major beef | braised beef short ribs (+\$5)

SEAFOOD ENTREE CHOICES

baked catfish with lemon butter | roasted coldwater salmon | cajun alfredo shrimp pasta

VEGETARIAN ENTREE CHOICES

butternut squash ravioli with walnuts and sage green | creamy mushroom ravioli with
spinach, roasted pepper, sweet onions, and truffle oil
chef's seasonal option

SIDE CHOICES

southern green beans with bacon | sauteed green beans | roasted seasonal vegetables
rice pilaf | creme fraiche mashed potatoes | herb roasted red potatoes | brussels
macaroni & cheese | pesto pasta salad | carolina cole slaw | squash cheddar casserole
steamed broccoli | potato salad | honey glazed baby carrots

ADD-ONS

additional entree \$5
additional side \$4
assorted cookie and brownie bites platter \$4
assorted dessert bars \$5





YOUR LUNCH, YOUR WAY

**Signature build your own buffets based on
15 person minimum**

CLASSIC SALAD BAR \$15

includes mixed salad greens

MEATS

choice of (2): grilled chicken | roasted turkey | smoked ham | chicken salad

TOPPINGS

tomatoes | cucumbers | carrots | radish | egg | shredded cheddar | croutons

DRESSING

choice of (2): herb ranch | blue cheese | lemony caesar | white balsamic vinaigrette
balsamic vinaigrette | honey mustard

CLASSIC SANDWICH BAR \$15

assorted breads | lettuce | tomato | red onion | mayo | mustard

MEATS

choice of (2): oven roasted turkey | smoked ham | chicken salad | roast beef

CHEESES

choice of (2): cheddar | swiss | provolone

SIDE SELECTIONS

choice of (2): mixed green salad | caesar salad | potato salad | fruit | kettle chips

ASSORTED SANDWICH PLATTER \$15

chef's selection of sandwiches & wraps | mixed green salad | kettle chips





YOUR LUNCH, YOUR WAY

Signature bars based on 15 person minimum

TACO BAR \$16

flour tortillas | crunchy shells | black beans | cilantro lime rice | lettuce | tomato | salsa
sour cream | guacamole | cheddar cheese | chips +\$2 | guac +\$2

MEATS

choice of (2): pork carnitas | blackened shrimp | seasoned ground beef
southwest grilled chicken | carne asada steak (+3)

THE SPUD BAR \$12

baked potatoes | butter | sour cream | cheddar | bacon | chives | broccoli | chili

PASTA BAR \$18

garlic bread | shaved parmesan
chopped salad

tomatoes | olives | pepperoncini | bacon | crispy cannellini beans | citrus vinaigrette.

PASTA

choice of: campanelle or cavatappi

SAUCE

choice of (2): marinara | alfredo | pesto cream | cajun alfredo | olive oil & garlic

TOPPINGS

choice of (3): fennel sausage | meatballs | grilled chicken | broccolini
roasted tomatoes | roasted mushrooms

ALL AMERICAN BAR \$14

angus burgers | all beef hot dogs
lettuce | tomato | onions | pickles
ketchup | mustard | mayo | relish

AFTERNOON TEA SANDWICHES \$9

choice of (3): waldorf chicken salad | caprese | smoked salmon
cucumber cream cheese | blt pimento cheese | deviled egg salad





HORS D'OEUVRES & BOARDS

SMOKEHOUSE STATION \$18

hawaiian rolls | bbq sauce | pickles | onion | slaw | mac & cheese

choice of (2): bbq chopped pork | dry rubbed chicken
pulled bbq chicken | chopped beef brisket +\$6

MAC & CHEESE BAR \$9

shredded cheddar | crumbled bacon | pimento cheese | green onions | crispy onions
pickled jalapeños | toasted breadcrumbs

SMOKED CHICKEN WINGS (gf) \$42/2dz

alabama white sauce | house hot sauce | blue cheese & ranch

MEDITERRANEAN OLIVES \$6

cured olives | sliced cucumbers | warm pita

AMY'S PIMENTO CHEESE \$5

toasted pretzel bites

CRAB & ARTICHOKE DIP \$8

four cheese | olive oil crumbs | toasted focaccia

BUFFALO CHICKEN DIP \$6

chicken | cholula | cream cheese | scallions | tortilla chips

BOURSIN BRUSCHETTA DIP \$6

boursin cream cheese | vine ripened tomato | basil | balsamic | toasted focaccia

SPINACH ARTICHOKE DIP \$6

cream cheese | roasted artichokes | sautéed spinach | parm | toasted crostini





Build Your Perfect Dinner Buffet

BUILD YOUR OWN DINNER BUFFET - \$45pp

includes garden salad bar & (2) entrées (3) sides

GARDEN SALAD BAR

mixed greens | tomato | cucumber | radish | carrot | cheddar | bacon
white balsamic vin | herb ranch

CHICKEN ENTREE CHOICES

ancho rubbed grilled chicken | lemon caper chicken | herb roasted bone in chicken
southern bbq bone in chicken | pulled smoked chicken with bbq sauces
chicken marsala

MEAT ENTREE CHOICES

pulled pork bbq | slow roasted pork loin | bacon wrapped meatloaf | smoked beef brisket
meatball marinara with penne | teres major beef | braised beef short ribs (+\$5)

SEAFOOD ENTREE CHOICES

baked catfish with lemon butter | roasted coldwater salmon | cajun alfredo shrimp pasta

VEGETARIAN ENTREE CHOICES

butternut squash ravioli with walnuts and sage green
creamy mushroom ravioli with spinach, roasted pepper, sweet onions & truffle oil
chef's seasonal option

SIDE CHOICES

southern green beans with bacon | sauteed green beans | roasted seasonal vegetables
rice pilaf | creme fraiche mashed potatoes | herb roasted red potatoes | brussels
macaroni & cheese | pesto pasta salad | carolina cole slaw | squash cheddar casserole
steamed broccoli | potato salad | honey glazed baby carrots

ADD-ONS

additional entrée \$5
additional side \$4
assorted cookie and brownie bites platter \$4
assorted dessert bars \$5





Treat Yourself

ASSORTED COOKIE PLATTER AND BROWNIE BITES \$4

chocolate chip | white chocolate macadamia | rocky road | peanut butter

ASSORTED DESSERT BARS \$5

sever layer bars | lemon bars | caramel oat | raspberry

SIGNATURE MINI DESSERTS \$7

mini cupcakes | mini tartlets | mini cheesecakes
mini cakes | petit fours

NON- ALCOHOLIC DRINK PACKAGES

COFFEE BAR \$4

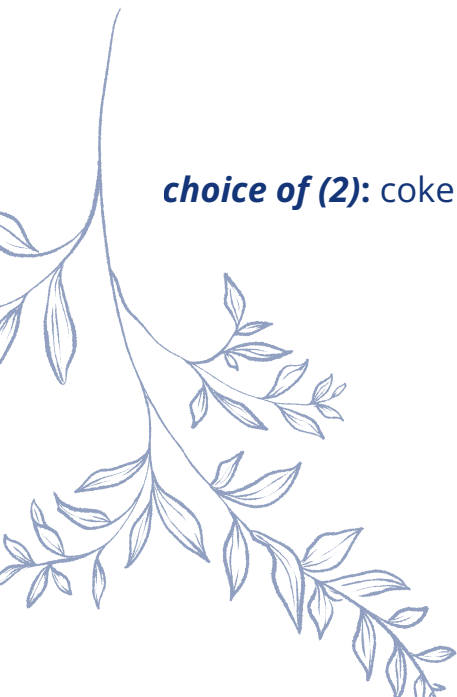
regular | decaf | sweeteners | half and half

JUICE BAR \$4

choice of (2): orange | cranberry | apple

SOFT DRINKS \$4

choice of (2): coke products | bottled water | lemonade | sweet tea | unsweet tea





FOOD GUARANTEES

Final guest count is to be advised no later than seven (7) days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

SERVICE AND SETUP FEES

All events are subject to a 15% service and setup fee that includes disposable chafers, sterno, disposable serving vessels and utensils, plates, flatware, and napkins

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by Flipside Catering prior to the event date. A deposit equal to 25% is due at the time of signing the contract. Deposit payments may be made by credit card, check, or cash. Credit card payments are subject to a 3% credit card processing fee. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, at least (2) days prior to the event. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Client must give Flipside Catering written notice if Client wishes to cancel this Agreement and the Event. Company will retain all deposits made in the event of cancellation.



