GOLD LEAF CATERING

YADKINVILLE, NC

CHEF/OWNER DUSTY SNOW

336.813.0896

WWW.GOLDLEAFCATERINGNC.COM

GOLDLEAFBBQ@GMAIL.COM

BELOW, YOU'LL FIND OUR BASIC MENU OPTIONS AND ANSWERED FAQ'S.

PRICING ON MENU ITEMS IS MADE PER INQUIRY, BASED ON MARKET CONDITIONS AND SERVICE NEEDS

WE DO HAVE A MINIMUM OPERATING COST PER EVENT AT $1,600, NOT INCLUDING ANY RELATED SERVICE FEES

MENU IDEATIONS

***ALL PRICES ARE ON A PER PERSON/PORTION BASIS AND ARE SUBJECT TO CHANGE DEPENDING ON CURRENT MARKET SITUATIONS UP TO 30 DAYS PRIOR TO YOUR EVENT. IF THERE IS A SIGNIFICANT CHANGE IN SUCH, GLC WILL CONTACT YOU TO DISCUSS ALL POSSIBLE OPTIONS.

----------STARTERS/HORS D'OEURVES ----------

PLATTER OR INDIVIDUAL SERVINGS AVAILABLE---PASSED/INDIVIDUAL SERVING SCENARIOS DO REQUIRE EXTRA STAFF

WE PROVIDE BAMBOO PLATEWARE/SERVEWARE WITH EACH TO ACCOMMODATE.

SPECIAL DIETARY NEEDS? GLUTEN FREE? VEGAN? MOST OPTIONS CAN BE CHANGED TO FIT YOUR DIET NEEDS!

-MINI LUMP CRAB CAKES WITH TEXAS PETE REMOULADE (MIN QUANTITIES OF 25)-- MARKET PRICING

-WHIPPED FIG AND GOAT CHEESE LETTUCE WRAP, CANDIED PECANS, ARUGULA, AGED BALSAMIC GLAZE--- $4.25

-CHARCUTERIE & CHEESE BOARD-
STANDARD, PREMIUM, OR ULTRA
*STANDARD COMES WITH 3 CHEESE, 3 MEATS, GRAPES, CRACKERS AND OLIVES
**PREMIUM COMES WITH 5 MEATS 5 CHEESES, GRAPES, CRACKERS, OLIVES, NUTS, BERRIES, JAMS, HONEY
***ULTRA COMES WITH 7-8 TOP TIER CHEESE AND MEATS, GRAPES, CRACKERS, OLIVES, JAMS, NUTS, HONEY, MUSTARD, CRACKERS, BERRIES, DRIED FRUIT AND MORE---- STANDARD-- $12, PREMIUM-- $15, ULTRA--$22

-ROASTED GARLIC HUMMUS, GRILLED PITA POINTS--- $3.50

-BAKED SPINACH DIP & CROSTINI'S-- $3.75

-Jalapeno hushpuppies, pimento cheese--- $4.25

-Smoked Salmon brunch Bites--- $5.50

-Assorted Deviled eggs, (classic smoked paprika, bacon-jalapeno, pesto-parmesan)-- $4.50

-Steak and Bleu bites- rare sliced NY Strip, mixed greens, balsamic glaze, blue cheese crumble, roasted red pepper on crostini or lettuce wrap-- $4.75

-Assorted Fruit Tray (melons, pineapple, tropical fruit, grapes, berries)---$4.00

-Crudité Tray (raw veggies) and herb dip-- $.375

-Smoked Mozzarella arancini's (fried rice ball), lemon aioli, crispy spinach--- $4.50

- GLC Aged cheddar pimento cheese, assorted crackers-- $3.75

-Mini open face BLT's--- $3.75

-Tuna Poke bowls -- Market pricing

-Marinated anti-pasta bowls--- $4.75

-mini pimento cheese Biscuits (add bacon +.50)-- $4.00

-seared tuna bites with sesame aioli on wonton chip--- market pricing

Guacamole tostadas-- $4.25

Fried Chicken & waffles with spicy maple and honey mustard Glaze--- $5.25

Shrimp cocktail-- market pricing

----------Buffet/Table Bread----------

Sliced French loaf bread, sweet yeast rolls, cornbread or mini biscuits, served with whipped salted butter (GF Bread also available upon request)--- $2.50

----------MAIN COURSES----------

--- Salads ---

Dressing choices--ranch, steakhouse bleu, honey mustard, orange citrus vin, stone mustard vin, poppyseed vin, aged balsamic, 1000 island, creamy roasted red pepper, custom of your choice

Gold Leaf House salad-- (mixed greens, radish, carrot, onions, tomato, cucumber, shaved parmesan, 2 dressing choices)-- $3.50

Arugula--- shaved red onion, candied pecan, goat or bleu cheese crumbles, split grapes, 2 dressing choices--- $4.00

Spinach---Roma tomato, crispy bacon, pistachios, tobacco onions, bleu or parmesan cheese, 2 dressing choices-- $4.00

Classic Caesar--- house dressing & croutons, shaved parmesan cheese, romaine hearts, sundried tomato--- $3.50

Summer Apple- mixed greens, almond, sliced apple, cucumber, shredded asiago-- $4.00

Don't forget! We're always happy and willing to create something specialized to your liking!

----------PROTEINS & ACCOMPANIED SAUCES ----------

prices are "a la carte, predominately for buffet arrangements. If you would like a plated and served meal, we can configure entire plate on a separate term.

Sliced Pork tenderloin (5oz)--- $6.50

Smoked tomato relish jam---marsala gravy & mushrooms---green peppercorn demi glaze--- sweet mustard glaze-- Gold Leaf BBQ sauce--- roasted red pepper and goat cheese crumbles

Roasted Bone-In Chicken (leg & thigh)--- $5.50

Chardonnay beurre blanc-- Rosemary & Garlic Cream sauce--- summer peach & maple butter--- Gold Leaf BBQ mop Sauce---mediterranean style with roasted artichokes, olives and feta

Grilled Chicken Breasts (6oz)--- $7.00

Chardonnay beurre blanc-- Rosemary & Garlic Cream sauce-- leftover summer peach & maple butter-- pineapple salsa-- mexi-cali style with salsa verde and queso fresco

Marinated & Grilled Flank Steak (6oz)--- $12.50

korean style gochujang and scallion--honey bourbon butter--steakhouse garlic sauce-- southwest chimichurri

Grilled Ribeye (6-8oz)---- market price

Garlic au jus--herb compound butter--merlot reduction-- chipotle blue cheese cream

Filet Mignon Medallions (6oz)--- market price

Roasted tomato demi-glace-- bleu cheese & rosemary cream---black pepper & bourbon butter sauce

Glazed & Braised boneless short ribs(6-8oz)--- $13.50

-comes with roasted root vegetables and gravy made from braising liquid

Sweet Tea Brined Grilled pork loin chop---(6oz)--- $6.50

Mustard cream & thyme-- balsamic bacon jam, tobacco onions-- tomato gravy

Seared Chilean Salmon (5oz)---- Market Price

brown sugar soy glaze with sesame seeds and green onion--torched shallots & wine butter sauce--- blistered tomato and Sherry jam--- chimichurri sauce

NC Mountain Trout (6oz)--- market price

Cornmeal dusted with lemon cream, blackened with creole butter, oven roasted with blistered tomato and corn gravy

Sushi grade ahi tuna steaks--- 5oz--- market price

Sushi sauce drizzle with tuxedo sesame seeds and green onion-- wasabi aioli with Asian bbq slaw-- Steakhouse sriracha white sauce and sweet soy glaze

Gold Leaf Pulled Pork (6-8oz)--- $8.00

Hardwood smoked whole shoulder for 13 hours, hand pulled and chopped, comes with our own Gold Leaf BBQ Sauce

All of our beef is prime grade cuts

Our chicken we purchase is organic and halal certified

Our salmon and other seafood are sustainably farmed or sourced

Our pork is raised and produced here in NC

We try and utilize fresh and local products as often as we can when possible

***We have availability of a tremendous amount of other seafood, wild game and other proteins that raise the quality and solidarity of what we do and offer. Don't hesitate to ask for something "outside the box"!

Sides

*****All sides $3.75 each*****

Baked triple mac & cheese

Smashed sour cream and chive red potatoes

Grilled broccoli & cauliflower with lemon butter

Bayou dirty rice

Seared asparagus with lemon and olive oil

Grilled and chilled vegetable platter---room temp grilled veg with olive oil and balsamic glaze

Sauteed Seasonal Vegetable medley

Honey bourbon roasted carrots and onions with thyme

Smoked cider collard greens

Sage fried corn & lemon butter

Maple bacon Brussel sprouts

Paprika & thyme roasted red potatoes

Wild garden rice

Fresh green beans with carrot ribbons and garlic butter

Golden spanish rice

Sautéed summer squash medley

Baked Creamed steakhouse spinach

Honey walnut sweet potato casserole

Truffled Whipped Yukon golds

Asian snap peas & mushroom medley

Loaded potato salad

Smoked fat back southern green beans

BBQ slaw

garlic pintos

These are our most popular choices, if there is something else or a twist you would like, we can absolutely provide that for you!

----------beverages----------

Coffee station-$4.50

Includes--Regular coffee, creamer, raw turbinado sugar, single use cups, stirrers

-Beverage Station-- choose 3 options---Sweet or un-sweetened tea, water, agua fresca (cucumber lime, pineapple mint, strawberry kiwi flavored waters) or lemonade--$3.50--- comes with dispensers---- add 12oz single use cups for $1

Craft teas, Juice or sodas-$3.75

Mocktails-- needed as discussed

----------OTHER IDEATIONS----------

Want something non-traditional???--no problem, that's what we like!

Taco bars with a twist of traditional and American style!? breakfast pancake stations, pasta & Italian bars, loaded French fry bar, mac & Cheese station, "food truck" style service, low country boils, backyard pig pickin' or chicken stew, any and all the above are no problem, we want to do what you are looking for!

There are always questions about "packages" we offer. We don't offer those as we don't want our clients to feel they are just "checking a box" We love to work with our clients on what best fits their wants and needs around their budget, we always

welcome an open conversation as to what you are looking for with what you can afford. We can almost always pull it off for you on your special day one way or another and we don't mind "getting creative"! tell us your budget and we can give you options and provide a mock invoice of your choices and ideas!

----------FAQ'S----------

All pricing is subject to market volatility and availability

*****All pricing is on a per person basis, buffet style, a la carte. Pricing will be reflected different if service needs to be plated, served or passed due to higher staff needs and arrangements**

providing ice will be a flat fee of $100 per 100 guests or potentially more depending on size of event, we also provide the scoops and cooler/serving containers.

We can provide real plate ware and flatware with linen-like napkins (color to match your theme), buffet style at $4 per person.... if you wish for the tables to be set, an additional hour of labor fee will be added on due to time constraints and/or extra staff.... We do not provide chargers, glassware or table linens, those will have to be provided by venue or rental company.

A non-refundable deposit of a disclosed amount will be needed within 30 days of the initial invoiced menu to secure your date and our services. If your invoice is under $5000, a $500 deposit is required...$5001-9999 invoice amount, $1000 deposit is required, anything over $10000, a $2000 deposit is required. This can also be referenced along with signing our agreement form and payment plan contract if one to be agreed upon the need of but not required.

We're located out of Yadkinville, NC and try our best to keep our events no more than an hour and a half away as we don't want to compromise the quality of our food.

Banner elk, North Charlotte, Burlington and Fancy Gap, VA are about our limits directionally, outside of those areas we can still service but will result in an extra mileage fee and are happy to provide our service all in between!

We do not perform tasting menus. we'll be happy to give references of prior customers or venues for you to hear what they have to say about our foods and representation of gold leaf Catering as a whole. you can also check out our google business page for our reviews from prior clients. We do not post private events without the permission of the host(s) first. We promise you won't be let down!

We charge a service fee of $195 per staff member needed, each event varies in size and personnel needs will be discussed prior to initial quote and amount of staff needed is non-negotiable. If staff is to stay longer than 5 hours, there will be an additional fee of $25 per hour, per staff person working at the event.

Final guest count, menu changes and quantities are to be finalized no later than 30 days prior to your event.....any changes that occur inside those 30 days may require extra fee's in processing and planning arrangements and any initial investments already made on cost of goods, staffing and/or equipment.

For regular, non-set up deliveries, there is a transport fee of $95, this does not include setting the food up or out.... We also provide and "Deliver & set up" to where we can set the table to be ready to be served for ease of service, for $135.

In the act of delivery and food that needs to be cooked on-site to ensure quality, GLC will charge for appropriate amount of labor for our staff to perform those actions.

We do have full liability insurance if a venue requires proof.

We do **not** have a liquor or alcohol license. We can recommend you bartenders for you to "hire" on your own and pay separately.

Gratuity is not automatically added but, greatly appreciated as we disperse those funds between our amazing staff.

A 4% fee is added on if paying with a credit or debit card or venmo (we do accept all)

Checks are to be made out to Gold Leaf Catering; we also accept cash & venmo, @Dasnow98. Please advise to your signed deposit and refund form if applicable for payment plan and attributed dates.

We do not plan to stay for the entirety of your event. Once all guests have finished their meal and eating has generally stopped, we quickly and quietly start clearing plateware, flatware, glasses, and generic trash, etc if ready, so we can pack our brought goods and equipment and prepare our own cleaning back at our shop. If GLC does not provide the accoutrements of the event (glasses, plateware, linens, flatware, ETC)–we are not responsible for the total act of ensuring those items are to be of what they require from who they were provided from. but will ensure the guests are taken care of and their experience maintained at a positive level....If you do wish for us to do so, to provide final post event clean-up and full clearing of tables, washing, tending to items we did not provide, etc, an extra fee will be added on as to what is required and quoted in real time if necessary and how late your event goes until. The starting fee for our "Late night service" is $450, but comes with a large peace of mind that you don't have to worry about such a large task on a night of celebration!

ALL of our food is scratch made, purchased at reputable establishments and of the highest quality we can obtain and sourced locally as much as possible when and wherever we can. Our pricing reflects as such and don't hesitate to question!