



GOLD LEAF CATERING
YADKINVILLE, NC
CHEF/OWNER DUSTY SNOW
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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'OEUVRES-----

PLATTER OR INDIVIDUAL SERVINGS AVAILABLE

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-

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

**-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**

-ROASTED GARLIC HUMMUS, GRILLED PITA POINTS

-BAKED SPINACH DIP & CROSTINI'S

-JALAPENO HUSHPUPIES, PIMENTO CHEESE-

-SMOKED SALMON BRUNCH BITES-

-ASSORTED DEVILED EGGS, (CLASSIC SMOKED PAPRIKA, BACON-JALAPENO, PESTO-PARMESAN)-

-STEAK AND BLEU BITES- RARE SLICED NY STRIP, MIXED GREENS, BALSAMIC GLAZE, BLUE CHEESE CRUMBLE, ROASTED RED PEPPER ON CROSTINI OR LETTUCE WRAP

-ASSORTED FRUIT TRAY (MELONS, PINEAPPLE, TROPICAL FRUIT, GRAPES, BERRIES)

-CRUDITÉ TRAY (RAW VEGGIES) AND HERB DIP

-SMOKED MOZZARELLA ARANCINI'S (FRIED RICE BALL), LEMON AIOLI, CRISPY SPINACH

- AGED CHEDDAR PIMENTO CHEESE, ASSORTED CRACKERS

-MINI OPEN FACE BLT'S

-TUNA POKE BOWLS

-MARINATED ANTI-PASTA BOWLS

-MINI PIMENTO CHEESE & BACON BISCUITS

-SEARED TUNA BITES WITH SESAME AIOLI ON WONTON CHIP

GUACAMOLE TOSTADAS

FRIED CHICKEN & WAFFLES

SHRIMP COCKTAIL

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)

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)

ARUGULA— SHAVED RED ONION, CANDIED PECAN, GOAT OR BLEU CHEESE CRUMBLES, SPLIT GRAPES, 2 DRESSING CHOICES

SPINACH—ROMA TOMATO, CRISPY BACON, PISTACHIOS, TOBACCO ONIONS, BLEU OR PARMESAN CHEESE, 2 DRESSING CHOICES

CLASSIC CAESAR— HOUSE DRESSING & CROUTONS, SHAVED PARMESAN CHEESE, ROMAINE HEARTS, SUNDRIED TOMATO

SUMMER APPLE- MIXED GREENS, ALMOND, SLICED APPLE, CUCUMBER, SHREDDED ASIAGO

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)

SMOKED TOMATO RELISH, MARSALA & MUSHROOMS, GREEN PEPPERCORN GRAVY, SWEET MUSTARD GLAZE, GOLD LEAF BBQ SAUCE, ROASTED RED PEPPER AND GOAT CHEESE CRUMBLES

ROASTED CHICKEN QUARTERS (LEG & THIGH)

CHARDONNAY BEURRE BLANC, ROSEMARY & GARLIC CREAM SAUCE, PEACH & MAPLE BUTTER, GOLD LEAF BBQ SAUCE, GREEK STYLE WITH ROASTED ARTICHOKES, OLIVES AND FETA

GRILLED CHICKEN BREASTS (6oz)

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)

KOREAN STYLE GOCHUJANG AND SCALLION, HONEY BOURBON BUTTER, STEAKHOUSE GARLIC SAUCE

GRILLED RIBEYE (6-8oz)

AU JUS, HERB COMPOUND BUTTER, MERLOT REDUCTION

FILET MIGNON MEDALLIONS (6oz)

ROASTED TOMATO DEMI-GLACE, BLEU CHEESE & ROSEMARY CREAM, BLACK PEPPER & BOURBON SAUCE

GLAZED & BRAISED BONELESS SHORT RIBS(6-8oz)

-COMES WITH ROASTED ROOT VEGETABLES AND SAUCE MADE FROM BRAISING LIQUID

GRILLED PORK LOIN-(6oz)

MUSTARD CREAM & THYME, BALSAMIC BACON JAM, TOBACCO ONIONS & TOMATO GRAVY

SEARED CHILEAN SALMON (5oz)

BROWN SUGAR SOY GLAZE, TORCHED SHALLOTS & WINE BUTTER SAUCE, BLISTERED TOMATO JAM

NC MOUNTAIN TROUT (6oz)

CORNMEAL DUSTED WITH LEMON CREAM, BLACKENED WITH CREOLE BUTTER, OVEN ROASTED WITH BLISTERED TOMATO AND CORN GRAVY

GOLD LEAF PULLED PORK (6-8oz)

HARDWOOD SMOKED WHOLE SHOULDER FOR 13 HOURS, HAND PULLED, 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

BAKED TRIPLE MAC & CHEESE

SMASHED SOUR CREAM AND CHIVE RED POTATOES

BAYOU DIRTY RICE

SEARED LEMON & ASPARAGUS

GRILLED AND CHILLED VEGETABLE PLATTER

SAUTEED SEASONAL VEGETABLE MEDLEY

HONEY BOURBON ROASTED CARROTS & PEARL ONIONS

SMOKED CIDER COLLARD GREENS

SAGE FRIED CORN & LEMON BUTTER

MAPLE BACON BRUSSEL SPROUTS

PAPRIKA & THYME ROASTED RED POTATOES

WILD GARDEN RICE

FRESH SAUTÉED GREEN BEANS WITH CARROT RIBBONS AND GARLIC BUTTER

GOLDEN SPANISH RICE

SAUTÉED SUMMER SQUASH MEDLEY

CREAMED SPINACH

HONEY WALNUT SWEET POTATO CASSEROLE

TRUFFLED WHIPPED YUKON GOLDS

ASIAN SNAP PEAS & MUSHROOMS

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--REG, DECAF, CREAM OR MILK, SUGAR, STEVIA, DISPOSABLE CUPS, STIRRERS

-SWEET OR UN-SWEETENED TEA, WATER, AGUA FRESCA (CUCUMBER LIME, PINEAPPLE MINT, STRAWBERRY KIWI FLAVORED WATERS) OR LEMONADE-\$3.50

CRAFT TEAS, JUICE OR SODAS-\$3.75

MOCKTAILS

.....OTHER IDEATIONS.....

WANT SOMETHING NON-TRADITIONAL???-NO PROBLEM, THAT'S WHAT WE LIKE!

TACO BARS, PANCAKE STATIONS, PASTA & ITALIAN BARS, 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 LOVE TO WORK WITH OUR CLIENTS ON WHAT BEST FITS THEIR NEEDS, WANTS AND 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! 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 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 \$4.25 PER PERSON.... IF YOU WISH FOR THE TABLES TO BE SET,

AN ADDITIONAL FEE WILL BE REQUIRED DUE TO TIME CONSTRAINTS AND 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 MENU BEING FINALIZED TO LOCK IN YOUR DATE AND SECURE OUR SERVICES. THIS CAN ALSO BE REFERENCED ALONG WITH SIGNING OUR AGREEMENT FORM AND PAYMENT PLAN CONTRACT IF ONE TO BE AGREED UPON THE NEED OF.

WE'RE LOCATED OUT OF YADKINVILLE, NC AND TRY OUR BEST TO KEEP OUR EVENTS NO MORE THAN AN HOUR 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 WILL RESULT IN A MILEAGE FEE AND ARE HAPPY TO PROVIDE OUR SERVICE ALL IN BETWEEN THIS AREA!

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 FACEBOOK (THE GOLD LEAF CATERER) FOR MOST OF THE WORK WE DO. 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 4 HOURS, THERE WILL BE AN ADDITIONAL FEE OF \$25 PER HOUR, PER STAFF PERSON WORKING THE EVENT.

FINAL GUEST COUNT, MENU CHANGES AND QUANTITIES ARE TO BE FINALIZED NO LATER THAN 30 DAYS PRIOR TO YOUR EVENT.

FOR DELIVERIES, THERE IS A TRANSPORT FEE OF \$85.

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 WE QUIETLY START CLEARING DIRTY PLATES AND GLASSES, CLEANING AND PACK THE TRUCK TO HEAD BACK AND DO THE FINAL CLEANING OF OUR OWN. IF YOU DO WISH FOR US TO DO SO, TO PROVIDE FINAL CLEAN-UP AND FULL CLEARING OF TABLES, ETC, AN EXTRA FEE WILL BE ADDED ON AS TO WHAT IS REQUIRED AND HOW LATE YOUR EVENT GOES UNTIL. THE STARTING FEE FOR OUR "LATE NIGHT SERVICE" IS \$350, BUT ALSO A LARGE PIECE OF MIND THAT YOU DON'T HAVE TO WORRY ABOUT SUCH A LARGE TASK ON A NIGHT OF CELEBRATION!

ALL OUR FOOD IS SCRATCH MADE AND SOURCED LOCALLY AS MUCH AS POSSIBLE WHEN AND WHEREVER WE CAN