



Catering Menus

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The Food Academy Catering Contractual Terms of Service

We appreciate your business. All services subject to service fee, tax, and travel fee where applicable. Payment: 50% deposit due to hire & book date. Balance due 7 days prior to event; cash, postal money order, or major credit/debit accepted. No personal checks. Guest count/numbers/order placed at time of booking constitute the minimum order, price will not decrease. Cancellation/refunds: no refund if client cancels for any reason including but not limited to emergencies and act of nature. We will try our best to accommodate a reasonable reschedule of the event in the event of extreme cases, subject to The Food Academy's discretion. 100% refund if cancelled by our company. Client assumes responsibility for company equipment or property damaged by event guest or event vendors/staff. Food academy, LLC is not liable for any injury of guest or staff as associated with event. The Food Academy is waived from liability for food taken from premises and/or consumed after the event mealtime. Thank you so much for choosing us! We guarantee that the food and drinks will always be delectable!

-The Food Academy, LLC

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Prepared with Coconut Oil



Breakfast & Brunch

Served plated or buffet style.

Plated:

Includes table setting, clearing of dishes, and table service. Tableware not included. Service fees not included.

Buffet Style:

Includes buffet equipment, serving utensils, set-up, and break-down of buffet. Disposable plates, utensils, cups, and napkins also included. Buffet is self-serve for guests. Service fees not included.

All-American Breakfast Buffet: \$16.99 Plated: \$27.99

Scrambled eggs, bacon, sausage, grits, toast.

Continental Breakfast Buffet: \$13.99 Plated: \$24.99

Assorted pastries, breads & jams, yogurt & granola, & seasonal fruit.

Omelet Station w/Attendant: \$21.99

Easy Brunch Buffet: \$23.99 Plated: \$34.99

Scrambled Eggs, sausage, red rice, French Toast, assorted quiche bites, fresh fruit.

Leisure Brunch Buffet: \$26.99 Plated: \$37.99

Scrambled eggs, bacon, pancakes, shrimp & grits, salmon croquettes, fresh fruit.

The Sunday Brunch Spot Experience: \$35.99 (Buffet only)

French Toast Patty Melt Sliders, Jerk Chicken Egg Rolls, Shrimp & Grits, Salmon Croquettes, Fried Green Tomatoes, bacon, sausage, eggs.



Lunch & Dinner Options

Plated Meal:

Includes a mixed greens salad with Ranch or House Balsamic dressing and rolls. Includes table setting, clearing of dishes, and table service. Tableware not included. Service fees not included.

Buffet Style Meal:

Includes a mixed greens salad with Ranch and House Balsamic dressings, rolls, buffet equipment, serving utensils, set-up, and break-down of buffet. Disposable plates, utensils, cups, and napkins also included. Buffet is self-serve for guests. Service fees not included.

Entrees

Spinach & Feta Stuffed Chicken
Meatloaf
Peach Moonshine Barbeque Chicken
Grilled Sausage, Peppers, & Onions
Jerk Chicken
Roast Beef
Teriyaki Chicken
Baked Chicken
Buttermilk Fried Chicken Strips
Grilled or Fried Whiting
Shrimp Scampi
Salmon

- Honey Bourbon
- Jerk Apricot

Ox Tails (\$add \$3.99)
Grilled Pork Tenderloin with Pear aioli & leek pesto (\$add \$3.99)
Roasted Duck Breast (\$add \$3.99)
Key Lime Herbed Cornish Hen (\$add \$1.99)

Sides

Rice Pilaf
Dirty Rice
Mashed Potatoes
Roasted Spaghetti Squash
Honey Maple Carrots
Herbed Roasted Potatoes
Balsamic Brussels Sprouts
Sautéed Vegetable Medley
Garlic Green Beans
Sweet Potato Souffle
Cornbread Dressing
Mashed Cauliflower
Grilled Asparagus
Macaroni & Cheese
Corn & Lima Succotash

Pricing

Buffet Pricing:

- 1 entrée, 2 sides; \$16.99 per guest
- 2 entrees, 3 sides; \$22.99 per guest
- 3 entrees, 4 sides; \$28.99 per guest
- 4 entrees, 5 sides; \$34.99 per guest

Plated Pricing:

- 1 entrée, 2 sides; \$27.99 per guest
- 2 entrees, 3 sides; \$32.99 per guest
- 3 entrees, 4 sides; \$39.99 per guest
- 4 entrees, 5 sides; \$44.99 per guest



Themed Buffets

Includes applicable toppings below.

Cheese, bacon, sour cream, ground beef, grilled chicken, salsa, guacamole, mushrooms, onions, peppers, broccoli, carrots, squash, zucchini, marinara sauce, alfredo sauce, lettuce, tomato, beans. Service fees not included.

☑ Baked Potato: \$12.99

☑ Stir Fry: \$16.99

☑ Pasta: \$13.99

☑ Burger Sliders: \$16.99

☑ Tacos & Nachos: \$14.99

Cocktail Towers

An elegant glass tower display hosting a beautiful display of fresh delectables. Includes disposable plates, utensils, and napkins. Towers are self-service. Service fees not included.

- **Fruit & Cheese:** \$350 (feeds up to 50 guests)
- **Antipasto:** Assorted deli meats, fresh & pickled vegetables, breads, cheese, and spreads. \$450 (feeds up to 50 guests)
- **"The Cocktail Party":** Pastries, antipasto, fruit, & cheese. \$650 (Feeds up to 50 guests)



Heavy Hors D'oeuvres

Passed:

Includes disposable cocktail plates, utensils, and napkins. Service fees not included.

Choose 2: \$16.99

Choose 3: \$20.99

Choose 4: \$24.99

Choose 5: \$31.99

Buffet Style:

Includes buffet equipment, serving utensils, set-up, and break-down of buffet. Disposable plates, utensils, cups, and napkins also included. Buffet is self-serve for guests. Service fees not included.

Choose 2: \$14.99

Choose 3: \$18.99

Choose 4: \$22.99

Choose 5: \$29.99

Options:

Smoked Salmon with herbed ricotta, & capers

Mini Salmon Croquettes

Crab Cake Crostini

Assorted Stuffed Mushrooms

Crab cake, spinach & artichoke, cornbread dressing & ham, sundried tomato & cheese.

Blue Cheese Sirloin Nachos

Wasabi Potato Nests (beef, chicken, or seared tuna)

French Toast Patty Melt Sliders

Assorted Stuffed Ravioli

Herbed house ricotta, spiced butternut squash, pancetta & grits, spinach & parmesan

Jerk Chicken Egg Rolls

Shrimp & Grits Shooters

Mini YakaMein Bowls

Greens & Feta Stuffed Chicken Rolls

Seasonal Charcuterie Cups

Pecan Pimento Cheese & Chips



Beverage Service

Service fees not included.

- ****Signature Non-Alcoholic Cocktail Bar: \$15.99 per guest**
- Coffee & Hot Tea Station: \$3.25 per guest
- Lemonade, Sweet Tea, & Water: \$2.50 per guest
- Infused Water Station: \$1.50 per guest
- Bottled Soda & Water: \$4.25
- Assorted juice, coffee, and tea station: \$6.50



Add-Ons

Action Stations:

Add any action station to your meal! Includes attendant.

- Meat Carving (Market Price)
- Chicken & Waffles \$9.99 per guest
- Omelet \$10.99 per guest
- Shrimp & Grits: \$12.99 per guest

Soups: \$4.99 per guest

Add any soup below to your buffet style or plated meal!

- Gumbo
- Loaded Baked Potato
- Chicken Corn Chowder
- Zuppa Toscana
- Broccoli & Cheese
- Chicken Noodle
- Chicken & Rice
- Vegetable

Salads:

Add any salad to your meal. Choose a dressing; Ranch, house balsamic, sesame teriyaki, or honey mustard.

- Mixed Greens: \$3.99
- Hot Honey Chicken: \$6.99 Chef's Salad: \$5.99
- Salmon Croquette with Fried Green Tomato: \$9.99
- Sesame Seared Tuna: \$7.99

Desserts:

Add any dessert to your meal!

- Pound Cake with Amaretto Whipped Cream & Strawberry \$5.99 per guest
- Peach Cobbler: \$6.99 per guest
- Bourbon Bread Pudding: 6.99 per guest
- Gourmet Cupcakes: \$38 per dozen
 - o Red Velvet, Key Lime, Oreo Crème, Strawberry Cheesecake

Tableware Set: \$18.99 per guest

- Includes porcelain salad, dinner, and dessert plate, glassware (2 per setting), and silverware.
- Tea & Coffee service setting: \$8.99 per guest
- Wine setting: \$8.99 per guest

Table Linen:

- \$14.50 per cloth :white & black, round & rectangle, varying sizes available
- Specialty linen available upon request

