



# WEDDING LOOKBOOK



# CONGRATULATIONS!

We know that this time can get overwhelming with all of the planning but we are here for YOU, whether it's black tie, bow tie, or no tie at all.

Here's what to expect:



## STEP 1: DISCOVERY

We will set up a call with one of our wedding specialists to discuss your vision + menu preferences!

Based on our call, we will send over a custom proposal and schedule a follow-up call to walk through any questions.

On average, we start at an inclusive price of

**\$80 per person for a wedding of 100 guests.**



## STEP 2: SECURE YOUR DATE

All that is needed is a signature on our contract and \$1500 deposit to secure your wedding date. We will then schedule your Chef's Tasting at our Headquarters (one of our favorite parts)!

Don't worry if you aren't 100% sure of food choices yet - we can change your proposal as many times as you'd like based on guest count, preferences, and trends!



## STEP 3: FINAL TOUCHES

Leave the planning to us! We will work with our Chef to execute your dream meal. Expect two important calls from us:

**120 Days Out**  
We will check-in to confirm some wedding details! 50% of your balance is due at this time.

**30 Days Out**  
Final headcount, menu selections, timeline, event logistics, and final balance are due!

Check out some inspiration from a few of our favorite weddings! 



# AMANDA + CHARLIE



LATE NIGHT SNACKS ARE A FUN WAY TO SHOWCASE SOMETHING SPECIAL TO YOU AND REFUEL AFTER A NIGHT ON THE DANCE FLOOR!

## DISPLAYED HORS D'OEUVRES

**DOMESTIC CHEESE & CHARCUTERIE BOARD**  
domestic cheeses, cured meats, olives, fresh + dried fruits, nuts, house cracker medley

## PASSED HORS D'OEUVRES

**JUMBO LUMP CRAB CAKE**  
lusty monk pommery lemon aioli

**CLASSIC BEEF WELLINGTON**  
caramelized onion ranch

**SPANAKOPITA PINWHEEL**  
creamy feta fondue

## PLATED SALAD

**MARKET SALAD**  
mixed greens, carrots, tomatoes, cucumbers  
red wine vinaigrette

## DINNER BUFFET

**PAN SEARED SALMON**  
miso brown sugar glaze

**OVEN ROASTED CHICKEN BREAST**  
wild mushroom + rosemary cream

## SIDES

qc classic buttermilk mashed potatoes  
roasted green beans

## LATE NIGHT SNACK

**FRIED CHICKEN BISCUITS**  
pimento cheese

# IRINA + MATT



OUR INCREDIBLE CHEFS  
ARE HERE TO HELP WITH  
ANY DIETARY  
RESTRICTIONS OR  
PREFERENCES.

INQUIRE WITH YOUR  
SALES EXECUTIVE FOR  
OPTIONS!



## PASSED HORS D'OEUVRES

**BLACKENED TUNA NACHO**  
seared rare ahi tuna, blue crab dip, avocado salsa,  
wonton crisp

**CHICKEN + WAFFLE SKEWER**  
fried buttermilk chicken, maple bourbon syrup

**HOUSE PHILLY  
CHEESESTEAK EGGROLL**  
caramelized onion ranch

**CAPRESE PIPETTE**  
mini mozzarella ball, tomato, basil, aged balsamic pipette

## PLATED SALAD

**GRILLED LITTLE GEM SALAD**  
grilled lettuce, baby tomatoes, artisan blue cheese,  
candied walnuts, champagne vinaigrette

## PLATED DINNER

**GRILLED BEEF TENDERLOIN**  
wild mushroom jus

**GRILLED SHRIMP SKEWER**  
pineapple, pepper, lemon glaze

**GRILLED CHICKEN BREAST**  
roasted tomato, olive + caper tapenade

**IMPOSSIBLE HERB STUFFED  
PORTOBELLO**  
impossible beef, shallots, currants, vegan cheese

choice of

## SIDES

roasted fingerling potatoes  
braised broccolini

# SARAH GRACE + MICHAEL



**CONSULT WITH  
YOUR SALES  
EXECUTIVE FOR  
CUSTOM STATIONS  
OF YOUR FAVORITE  
FOODS!**



## PASSED HORS D'OEUVRES

**ADOBO CHICKEN KABOB**  
creamy chimichurri

**BEEF TENDERLOIN &  
BOURSIN ROLLATINI**  
matchstick vegetables

**DUCK CONFIT PETITE TACO**  
diced bell pepper, caramelized onions, cilantro, sour  
cream

**CHILI LIME COCKTAIL SHRIMP**  
margarita pipette

## CHEF ATTENDED STATIONS

**STREET TACO BAR**  
pork carnitas, chicken al pastor

served with mexican rice, guacamole, sour cream,  
chopped onions, house salsa, cilantro, hot sauce, flour +  
corn tortillas

**SLIDER STATION**  
angus beef patty, fried chicken biscuit

market salad  
*mixed greens, carrots, tomatoes, cucumbers, red wine  
vinaigrette*

served with house-made ranch chips, homestyle rolls,  
pickles, coleslaw, pimento cheese

## SOUTHERN GRITS STATION

sweet + spicy jumbo shrimp  
*andouille gravy*

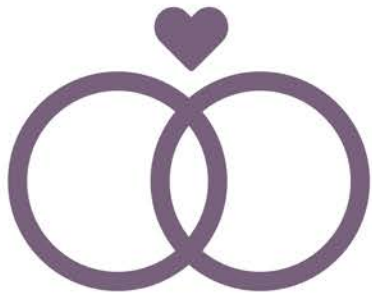
crispy cauliflower  
shallots + pepper gravy

served with grilled stone ground cheesy grit cakes,  
shredded cheddar, scallions, fried shallots, hot sauces

## LATE NIGHT SNACK

**CHORIZO + ONION TAQUITOS**

# WE ARE SO EXCITED FOR YOU!



## LAST STEP: GET MARRIED!

We will be there with our experienced and enthusiastic staff ready to make it the BEST day you can imagine!

Everything included in our services:

- Buffet Tables
- Black Linens for QC Tables
- Black Napkins
- China
- Flatware
- Glassware
- Serving Equipment + Utensils
- Custom Menu Signage



## ENHANCEMENTS

- Guest Table + Chair Rentals
- Specialty Linens
- Custom Menus
- Chef-Attended Action Stations
- Custom Dessert Stations
- Table-side Beverage Service
- Specialty Cocktails + Wine Pairings
- Full Bar Packages or Corkage Packages

CONSULT WITH  
YOUR SALES  
EXECUTIVE FOR  
ADDITIONAL  
ENHANCEMENTS!

## NEED ADDITIONAL VENDORS? WANT CUSTOM MENU OPTIONS?

From the food to the decor, we are here to help you throughout the planning process.





Pricing not inclusive of taxes, delivery, staffing, or production fees.

Photos provided by:  
Wonderstruck Media Co.  
JP Pratt Photography  
Demi Mabry Photography

## CONTACT US

[QCCATERING.COM](http://QCCATERING.COM)

EMAIL US | [HELLO@QCCATERING.COM](mailto:HELLO@QCCATERING.COM)

CALL US | 704-305-7778

TEXT US | 704-762-1584

