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About Us

What Makes Notch 8 Special?

Notch 8 Catering evolved from a desire to customize the perfect experience to complement every client's needs & budget -Skilled & experienced staff -Budget minded planning -Flexible personalized menu options -Worry free events

Meet The Team

Jayne L. Murray | Director of Catering

Originally from Greenville, SC, Jayne has lived in Hartsville for more than 30 years. Jayne began her work as a Banquet & Event manager in 2011. She personally oversees the execution of over 800 events each year putting her personal touch on all to ensure each event is flawless. Prior to joining the Notch 8 team, she managed a boutique kitchen shop and catering business. Jayne and her husband have three daughters and six grandchildren.

"I have always enjoyed working with people to host memorable parties and meetings. The food, the decor, and the service all come together to create a magical event." - Jayne Murray

jayne@notch8catering.com 843.271.6040



L. Ashley Hill | Banquet and Sales

A South Carolina Native, Ashley has a hometown no-nonsense attitude and southern charm. She has a degree in Human Services and uses a systematic understanding to meet the needs of guests and clients. She is a mother to 7 children; flexibility and thoughtfulness are her natural strong points. Ashley Hill is an amazing banquet and catering organizer as well as a friendly smile!

info@notch8catering.com





Terms & Regulations

Deposits

Events require a 50% deposit and a signed copy of our mutual contract in order to guarantee our services. Once an event is booked, we reserve all equipment and crew for that date. This cost, in part, covers the fees associated with these commitments.

Payment

Payment in full is due prior to the commencement of food service. Payment must be via check, money order, or major credit card. Should the credit card be used, the credit card authorization form must be given to our office with a final guest count before credit card processing.

Site Inspection

In order to ensure flawless event execution, a site inspection may be required for your event

Proposals

A complete proposal will be provided free of charge after the date and location of event are confirmed

Guest Counts

Final guest counts are due 7 days prior to the event. After that date, reasonable increases will be accepted but due to scheduling of food deliveries, equipment, and staffing, decreases are not possible

Display

Food will be delivered as self-serve buffet style, unless requested otherwise prior to event (this excludes our boxed lunches.) All food will be packaged in disposable pans. All tableware will also be disposable.



Notch 8 Catering Florence, SC

Breakfast Catering Menu

Prices Per Person, Minimum of 10 People 24 Hour Notice Required

Simply Breakfast	10 & Up	\$9.95	Slide on Over	10 & Up	\$9.95
Scrambled Eggs, Bacon or Hash Browns , Biscuits, Bu Tableware Simply Not Enoug	tter, Fruit Pres		Breakfast Sliders on Min with Bacon, Sausage, or or Provolone served wit Whole or Sliced Fruit & ⁻ (Sliders available with or	Ham & Chedo h Grits or Has Tableware	dar, Swiss,
Scrambled Eggs, Bacon & S Browns , Biscuits, Butter, F Tableware	0		Build Your Own Yogurt Bar	10 & Up	\$8.95
			Create your own Yogurt Granola, Fresh Berries, (U

Add On Items	
Priced Per Person	
9oz Fresh Fruit Cup	5.00
Yogurt & Granola	3.50
Assorted Whole Fruit	2.00
Buttermilk Pancakes & Maple Syrup	3.75
French Toast with Powdered Sugar & Syrup	3.75

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NOTCH 8

Full Throttle

Florence, SC

Notch 8 Catering

Breakfast Al a Carte Continental

Prices Per Person, Minimum of 10 People 24 Hour Notice Required

Croissant &	\$7.25	lust Scones	19.75 Dozen
Pastry Display		Assorted Handmade Scones	
Assorted Muffins, Scones, Danish		Chocolate Chip, Apple Cinnamon, Crar Orange or Almond	iberry
Fresh Fruit Display	\$5.00	lust (innamon Runs	19.95 Dozen
Hand Cut Melons, Pineapple, Oran Seasonal Fresh Berries	ges &	Soft Cinnamon Buns with Warm Icing	
lust Muffins	\$18.95 Per Dozen	Add On Items Priced Per Person	
24 Hour Notice Required Assorted Homemade Muffins Blueberry, Cranberry Orange, Leme or Baker's Choice Gluten Free Blueberry Muffins- By the Dozen \$26 (There is a 48 Hour Notice Require		9oz Fresh Fruit Cup Yogurt & Granola Assorted Whole Fruit Buttermilk Pancakes & Maple Syrup French Toast with Powdered Sugar & Syru	5.00 3.50 2.00 3.75 up 3.75
Gluten Free)			





Notch 8 Catering Florence, SC Box Car Lunches

24 Hour Notice Required Minimum of 10 People for all Orders

Salad Selections

Baby Blue

Petite Mixed Greens, Orange Segments, Toasted Almonds, Blue Cheese, Cranberries & Honey Champagne Dressing

Add Chicken or Shrimp for \$5.00

7.00/ Salad Only

8.00/ Salad Only

Chopped Fresh Romaine, Garlic Herb Croutons, Caesar Dressing & Shaved Parmesan

Add Chicken or Shrimp for \$5.00

Garden Salad

Classic Caesar

7.50/ Salad Only

Mixed Greens, Baby Spinach, Pear Tomatoes, English Cucumber, Red Onion, Carrots, Croutons & Balsamic Dressing

Add Chicken or Shrimp for \$5.00

Sandwich Platters

Served on Hoagie Rolls cut into thirds

6.95/ Person

Pre-made Platter of Deli Sandwiches come with Lettuce & Tomato Sandwich Options Include:(choose up to three)

- Turkey and Provolone

- Beef and Cheddar

- Chicken Salad (contains toasted almonds & dried cranberries)
- Pimento Cheese (classic southern recipe)





Notch 8 Catering Florence, SC Snacks & Breaks

Prices Per Person, Minimum of 10 People

24 Hour Notice Required

Lunch

Pastry Display	\$7.95	Med Station	6.75/ Person
Muffins, Scones, Danish		Hummus & Pita Chips with Celery, Bal Whole Fruit & Cookies	oy Carrots,
Fresh Fruit Display	\$5.00	Fit Station	6.95/ Person
Hand Cut Melons, Pineapple, Orange Berries	es & Seasonal Fresh	Granola Bars, Trail Mix, Sliced Fresh F Parfaits & Cucumber-Citrus Water	ruit, Yogurt
Just Muffins	18.95/ Dozen	Farm Station	6.95/ Person
Assorted Homemade Muffins- Blueb or Lemon Poppy	erry, Cranberry, Orange	Marinated Fresh Vegetables, Assortec Crackers, Crostini, Cookies & Brownie	
Gluten Free Blueberry Muffins (\$26/c (48 Hour Notice Required for Gluten		Snack Station	5.95/ Person
Build Your	\$8.95	Popcorn, Kettle Corn & Pretzel Bar wit Seasonings, Spicy Mustard & Warm Cl	
Own Yogurt Bar		South of the Border Station	5.95/ Person
Create your own Yogurt Bowl with Va Fresh Berries, & Tableware *More Breakfast Options Available o	Ŭ	Nacho Bar with Crispy Corn Chips, Pic Black Bean Dip, Sour Cream, Jalapeño Warm Cheese Sauce	

Snack Time Add On Items Priced Per Person/ Minimum of 10 people Assorted Cookies & Brownies 5 Fresh Cut Fruit Skewers

Bowls of Mixed Nuts & Pretzels Assorted Whole Fruit Warm Spinach & Artichoke Dip Italian Sausage & Parmesan Dip

Breakfast

5	Fresh Cut Fruit Skewers	3.95
2.95	Granola & Energy Bars	2.75
2	Mini Candy Bars	2.50
3.95	Cracker Jacks	2.95
4.25		



Notch 8 Catering

Florence, SC Social & Casual Menu

24 Hour Notice Required

\$14.95

Priced Per Person. Minimum of 10 People Add \$2 Per Person for Setup/Breakdown & Chaffers/Fuel

Cookouts &

Picnics



Burgers, Hotdogs, Sliced Cheeses, Condiments, Lettuce, Tomato, Onion, Buns *Choose TWO sides from the side dish list

Taco Bar



Shredded Chipotle Chicken, Spicy Sautéed Ground Beef, Warm, Soft Taco Shells, Shredded Jack Cheese, Fresh Pico de Gallo, Cilantro Lime Rice, Shredded Lettuce, Corn Chips, Sour Cream & Guacamole

Backyard BBQ



Pulled BBQ Pork Shoulder, Smoked BBQ Chicken, Variety of BBQ Sauces, Fresh Buns. *Choose TWO sides from the side dish list

Fried Chicken



Crispy Fried Chicken and Baked Chicken, Fresh Biscuits *Choose TWO sides from the side dish list

Chicken Bog



Classic Southern style with slow cooked chicken *Choose TWO sides from the side dish list

Pasta Bar



Choose One Pasta and two Sauces Bow-tie, Linguini or Penne Pasta, Creamy Pesto, Marinara, Meat Sauce or Alfredo, Garden Salad with Italian Dressing and Garlic Bread

Side Dishes



Baked Beans	2
Cole Slaw	2
Assorted Bagged Chips	1
Mac N Cheese	3
Southern Style Green Bean	s 2
Collard Greens	2
Garden Salad	3

2.50	Grilled BBQ Corn	2.75
2.25	Fresh Sliced Watermelon	3.25
1.75	Fresh Fruit Cup	3.25
3.75	Potato Salad	2.25
2.75	Roasted Potatoes	2.25
2.75		
3.75		

Desserts

Priced Per Piece \$1.75 Minimum of 10 People (Assorted Dessert Tray)

Brownies, Cookies, Vanilla/ Chocolate Cake Parfaits, Lemon Cheese Cake Cups, Key Lime Cheese Cake Cups



Notch 8 Catering Florence, SC Seasonal items

72 hour notice Minimum of 20 People for all Orders

Oyster Roast



MARKET Price

Steamed East Coast Oysters, Crackers, Lemon Wedges, Various Hot Sauces, Cocktail Sauce *Choose TWO sides from the side dish list

Low Country Boil



19.95

Smoked Sausage, Cob Corn, New Potatoes, Steamed Shrimp, Cocktail Sauce, Condiments & Crackers *Choose ONE sides from the side dish list

Ask Us about Our Bakery! Made to Order Custom Cakes

48hr Notice required for cakes & cookies

Three Layer 8in Round starting at	\$30
Three Layer 8in Square starting at	\$40
1/2 Sheet Cake Starting at	\$40
Royal Icing Decorated Cookies	\$3.50 ea
Full Size Cake Parfaits*assorted flavors	\$4.50





Notch 8 Catering

Florence, SC

Beverages

Sweetened Iced Tea\$12/Gallon Serves 10
Unsweetened Iced Tea\$10/Gallon Serves 10
Lemonade\$12/Gallon Serves 10
Orange Juice\$12/Gallon Serves 10
Coffee\$15/Gallon Serves 10
Bottled Water\$2/Per Bottle
Assorted Individual Sodas\$2/Per Soda

