

Guilty Pleasures

CATERING & BAKERY

When Ordinary Just Won't Do!

201 E Franklin Blvd, Gastonia NC 28052

Call: 704-866-7875

We are proud to be a premier caterer in Gaston County providing full service catering of fine southern cuisine and delectably, decadent desserts for special events.

Exquisite food
Expert coordination
Gracious service



www.guiltypleasurescatering.com



Appetizer Package's

<h3>Standard</h3> <p>Designed for a 1-2 Hour Event (minimum 50 guests)</p> <p>\$30/pp (plus 15% Service Fee & Tax)</p>	<h3>Deluxe</h3> <p>Designed for a 2-4 Hour Event (minimum 50 guests)</p> <p>\$45/pp (plus 15% Service Fee & Tax)</p>
<p>Includes:</p> <p>Two "Standard" Cold Appetizers (consisting of:)</p> <ul style="list-style-type: none"> • Varietal Domestic Cheese Display w/Crackers • Seasonal Fresh Fruit w/Lemon Yogurt Dressing or • Fresh Garden Crudité w/Spicy Ranch Dip • PLUS Select Two "Standard" Hot Appetizers (see "Appetizer" options). • PLUS Select One "Deluxe" Hot Appetizer (see "Appetizer" options). • Uniformed GP Service Staff. <p>Includes:</p> <ul style="list-style-type: none"> • Premium Single Use Appetizer Plates in Solid White, Silver Banded, Gold Banded or Rose Gold Banded. • Cutlery to match appetizer plates. • Cocktail Napkins <p>*China Appetizer Plates and Stainless Flatware available for an additional \$3.50/pp.</p> <p>Food Setup: Polished Stainless Chafing Dishes and/or Stainless Trays/Tiered Stands w/Serving Pieces.</p> <p>Beverages:</p> <ul style="list-style-type: none"> • Sweetened & Unsweetened Iced Tea, Lemonade & Water. • Single Use 8 oz. Punch cups. <p>*Canned Soft Drinks available for an additional \$2.00/pp.</p> <p>*Regular & Decaffeinated Coffee w/Standard Condiments & Paper Cups available for an additional \$2.00/pp.</p> <p>*Clear Glass Stemmed Goblets available for an additional \$1.00/pp.</p> <p>Beverage Setup: Brushed Nickel Beverage Dispensers w/Ice Bin.</p>	<p>Includes:</p> <p>Two "Standard" Cold Appetizers (consisting of:)</p> <ul style="list-style-type: none"> • Varietal Domestic Cheese Display w/Crackers • Seasonal Fresh Fruit w/Lemon Yogurt Dressing or • Fresh Garden Crudité w/Spicy Ranch Dip. • PLUS Select Three "Standard" Hot Appetizers (See "Appetizer" options). • PLUS Select Two "Deluxe" Hot or Cold Appetizers (see "Appetizer" options). • PLUS Assorted Dessert Bar (see "Dessert Bar" options). • Uniformed GP Service Staff. <p>Includes:</p> <ul style="list-style-type: none"> • Premium Single Use Appetizer Plates in Solid White, Silver Banded, Gold Banded or Rose Gold Banded. • Cutlery to match appetizer plates. • Cocktail Napkins <p>*China Appetizer Plates and Stainless Flatware available for an additional \$2.50/pp.</p> <p>Food Setup: Polished Stainless Chafing Dishes and/or Stainless Trays/Tiered Stands w/Serving Pieces.</p> <p>Beverages:</p> <ul style="list-style-type: none"> • Sweetened & Unsweetened Iced Tea, Lemonade & Water. • Single Use 8 oz. Punch cups. <p>*Canned Soft Drinks available for an additional \$2.00/pp.</p> <p>*Regular & Decaffeinated Coffee w/Standard Condiments & Paper Cups available for an additional \$2.00/pp.</p> <p>*Clear Glass Stemmed Goblets available for an additional \$1.00/pp.</p> <p>Beverage Setup: Brushed Nickel Beverage Dispensers w/Ice Bin.</p>



Appetizer Selection's

Hot Appetizers	Cold Appetizers
<p style="text-align: center; font-weight: bold; font-size: 1.2em;">"Standard" Selections</p> <p>Jumbo Southern Fried Chicken Tenders – Served with BBQ, Honey Mustard or Buttermilk Ranch Dipping Sauce.</p> <p>Teriyaki Chicken Skewers – Served with Teriyaki Dipping Sauce.</p> <p>House Made Meatballs – Choose from Marinara, Sweet Chili, Polynesian or Queso.</p> <p>Spinach & Artichoke Dip - served with White Corn Tortilla Chips.</p> <p>Buffalo Chicken Dip - served with White Corn Tortilla Chips.</p> <p>Ham & Swiss Hawaiian Sliders – Lightly Toasted Hawaiian Rolls are filled with Shaved Ham, Swiss and Buttered with Honey Mustard.</p> <p>Petite Buttermilk Biscuits w/Country Ham – Served with Blackberry Jam Spread.</p> <p style="text-align: center; font-weight: bold; font-size: 1.2em;">"Deluxe" Selections</p> <p>Stuffed Mushrooms – Filled with either Italian Sausage or Sautéed Vegetables.</p> <p>Spanakopita – Spinach, & Feta Cheese wrapped in phyllo dough triangles.</p> <p>Pulled Pork BBQ Sliders – Slow Cooked and Pulled Pork is marinated in our own Vinegar Based BBQ Sauce and Served along side Slider Rolls and Sweet Hickory Smoked BBQ Sauce.</p> <p>Saucisson `en Croute – Applewood Smoked Chicken Sausage is Wrapped in Puff Pastry and served with a Spicy Mustard Dip.</p> <p>Pasta Bar – Bowtie and Penne Pasta's are accompanied with Marinara and Alfredo Sauce w/Shredded Mozzarella and Parmesan Cheese. (Add Chicken Strips, Italian Meatballs or Sautéed Shrimp for an additional \$4/pp).</p> <p>Mashed Potato Bar – Whipped Yukon Gold or Sweet Potatoes are accompanied by Butter, Sour Cream, Chives, Shredded Cheddar, Applewood Smoked Bacon, Brown Sugar, and Toasted Pecans.</p>	<p style="text-align: center; font-weight: bold; font-size: 1.2em;">"Standard" Selections</p> <p>Varietal Domestic Cheese Display w/Crackers – Cubed and Sliced Cheddar, Swiss, Colby, Pepper Jack Cheese w/Cracked Pepper and Water Crackers.</p> <p>Seasonal Fresh Fruit – Strawberries, Seedless Grapes, Pineapple, Orange Slices, and in-season melon are served w/Lemon Curd and Vanilla Yogurt Dip.</p> <p>Fresh Garden Crudité – Broccoli, Grape Heirloom Tomatoes, Squash, Cauliflower, Cucumber and Carrot Sticks are served with a Spicy Buttermilk Ranch Dip.</p> <p style="text-align: center; font-weight: bold; font-size: 1.2em;">"Deluxe" Selections</p> <p>Petite Tea Sandwiches – Our own house-made chicken salad is stuffed into mini croissants. Our own house-made pimento cheese is generously spread onto "Everything" wheat bread. Our Pineapple Cream Cheese is sandwiched between slices of Raisin Bread, and, last but not least, our Veggie Cream Cheese is topped with sliced cucumber and spread onto "Everything" wheat Bread. (choose two).</p> <p>Deviled Eggs – Good ole Southern Deviled Eggs are topped with Applewood Smoked Bacon and Chives.</p> <p>Mediterranean Pasta Salad – Tri-Colored Rotini Pasta is combined with Grape Tomatoes, Diced Red, Yellow, and Orange Bell Pepper, Mushrooms, Red Onion and Feta Cheese and mixed with a Greek Vinaigrette Dressing.</p> <p>GP Signature Salad Bar – Mixed Spring Greens and Iceberg Lettuce are accompanied by Grape Tomatoes, Cucumbers, Red, Yellow and Orange Bell Pepper Strips, Broccoli, Diced Boiled Egg, Diced Ham, Shredded Cheddar Cheese, French Fried Onion Pieces and Applewood Smoked Bacon. Dressings included are Buttermilk Ranch, 1000 Island, Lite Italian and Raspberry or Balsamic Vinaigrette.</p>



For the truly Decadent.....

“Extra Deluxe” Selections

(Additional Cost)

Hot Crab Dip – Served with Toasted Baguettes. (\$4/pp Additional).

Marinated Beef Tenderloin Sliders – The absolute most Tender of Beef is Marinated and Grilled and Sliced Thin to create a fabulous Slider with French Club Rolls and Horseradish Crème. (\$6/pp Additional).

Herbed Pork Loin Sliders – Rosemary Marinated Pork Loin is Sliced Thin and accompanied with French Club Rolls and Citrus Dressing. (\$4/pp Additional).

Oven Roasted Turkey Sliders – Sage Marinated Smoked Turkey Breast is Sliced Thin and accompanied with French Club Rolls and a Cranberry Honey Mustard Dressing. (\$4/pp Additional).

Petite Crab Cakes – Served with a Spicy Remoulade. (\$5/pp additional).

“Extra Deluxe” Selections

(Additional Cost)

Jumbo Shrimp Cocktail – Served with Cocktail Sauce. (\$6/pp Additional).

Charcuterie Board – Sliced Prosciutto, Ham, Salami, Olives, Brie, Bleu and Goat Cheese's with Dried Fruit, Nuts, Strawberry's, Seedless Grapes and Honey make for an elaborate and beautiful presentation. (\$6/pp additional).

Dessert Bar Selections

An Assortment of Bite Size Cookies (Chocolate Chip, Peanut Butter, Sugar, Cranberry Walnut and White Chocolate Macadamia Nut) join forces with our Fabulous Walnut or Fudge Brownies, Oreo Blondies, Pecan Bars, Lemon Bars and Monster Bars that will surely satisfy all of the “sweet tooth's” in the room.

Assorted Cupcakes – Choose from French Vanilla, Chocolate Decadence, Red Velvet, Cherry Lemon Sun Drop, Coconut Crème, Pistachio Almond, Orange Crème, Lemon Supreme, Cinnamon Spice, Carrot Cake, Cookies & Crème, German Chocolate, Strawberry Swirl, Peanut Butter Cup, or Peach's and Crème to create a cupcake fantasy for your guests. (Minimum of 12 per flavor please).

Half & Half – Can't decide between Cookies or Cupcakes? We can create an assortment of both for you to enjoy. (\$4/pp additional).

Additional Package Items

Want to **add** one, or two or more Appetizers to your package?

Hot Appetizer “Standard” Selections	\$5/pp +
Hot Appetizer “Deluxe” Selections	\$6/pp +
Cold Appetizer “Standard” Selections	\$4/pp +
Cole Appetizer “Deluxe” Selections	\$6/pp +
“Extra Deluxe” Selections	As listed +
Dessert Selections	\$4/pp +

*please note – these “additional” prices are not to be interpreted as individual cost – you will first select your package and then “ADD” the additional items and cost associated.

+: plus any additional cost listed per item



Special Events Menu

Bronze Package

Entrée Selections – Choose One

Grilled Breast of Chicken Fillet (Lemon Pepper, Teriyaki, BBQ, Blackberry) – Choose one style

Honey Glazed Ham w/Cinnamon Apples

8 oz. Chopped Sirloin w/Mushroom Gravy

Chicken Parmesan w/Spaghetti

Slow Smoked Pulled Pork BBQ w/Cole Slaw

Old Fashioned Pot Roast w/Gravy

Traditional or Vegetable Lasagna

Baked Lemon Pepper Cod Fillet

Side Selections – Choose Two

Rosemary Red Bliss Potatoes

Southern Green Beans

Three Cheese Baked Macaroni w/Butter Crumb Topping

Honey & Ginger Glazed Carrots

Steamed Rice (White or Pilaf)

Yukon Gold Mashed Potatoes w/Gravy

Steamed Vegetable Medley (Broccoli, Carrots, Squash, Peppers & Cauliflower)

Brown Sugar & Barbecue Baked Beans

Cole Slaw



Bronze Package Pricing Details

Our Economical Bronze Package includes the following:

- Menu
- Your choice of Salad:
 - Fresh Garden Salad (Fresh Spring Greens mixed with Iceberg, Grape Tomatoes, Cucumbers, Shredded Carrots & Purple Cabbage), 1000 Island, Buttermilk Ranch, Italian Dressings
 - Classic Caesar (Romaine, Parmesan Cheese, Croutons) w/Caesar Dressing
- Dinner Rolls w/Butter
- Sweetened & Unsweetened Iced Tea, Water & Lemonade
 - w/Lemons, Sweeteners & Ice
- Dinnerware: Premium Single Use Salad & Dinner Plates in your choice of White, Gold, Rose Gold or Silver Banded. Matching Single Use Dessert Plate included (if dessert purchased through Guilty Pleasures).
- Flatware: Premium Single Use Flatware in either Silver, Gold or Rose Gold.
- Napkins: Premium "Linen Look" Dinner Napkins and small cocktail napkins for Desserts.
- Cups: Stemmed Glass Beverage Goblets
- Polished Stainless Chafing Dishes and Serving Pieces.
- Uniformed on-site GP Servers.

Full-Service Option - \$25

A 20% Service Fee will be applied to all "Bronze Package" Special Event Proposals.

All prices are per person plus state sales tax.

All Tables, Chairs, Linens, Decorations (including Food and Beverage Tables) will be provided by client unless requested otherwise.



Special Events Menu

Silver Package

Appetizer Selections – Choose Two

- Garden Fresh Vegetables w/Buttermilk Ranch Dip*
- Seasonal Fresh Fruit w/Lemon-Yogurt Dressing*
- Varietal Domestic Cheeses w/Crackers*
- Spinach & Artichoke Dip w/White Corn Tortillas*
- Southern Fried Chicken Tenders w/Ranch, Honey Mustard & BBQ Sauces*
- Teriyaki Chicken Skewers*
- Petite Tea Sandwiches (Veggie, Pimento Cheese, Chicken Salad)*
- Meatballs in Sauce (Marinara, Sweet Chili, BBQ, Queso) – Choose one sauce*
- Buffalo Chicken Dip w/Tortillas*
- Petite Country Ham Biscuits w/Blackberry Jam*

Entrée Selections – Choose One

- Parmesan Crusted Breast of Chicken Fillet*
- Grilled Breast of Chicken Fillet (Lemon Pepper, Teriyaki, BBQ, Blackberry) – Choose one style*
- Honey Glazed Ham w/Cinnamon Apples*
- Smoked Beef Brisket w/BBQ Sauce*
- 8 oz. Chopped Sirloin w/Mushroom Gravy*
- Herb Roasted Pork Loin w/Citrus Glaze*
- Ratatouille* Vegetarian Option*
- Vegetable Lasagna* Vegetarian Option*
- Chicken Alfredo in Bowtie w/Sun Dried Tomato & Asparagus*
- Penne Al Forno*
- Slow Roasted Pulled Pork BBQ w/Cole Slaw*
- Old Fashioned Pot Roast w/Potatoes, Carrots & Gravy*

Side Selections – Choose Two

- Rosemary Red Bliss Potatoes*
- Southern Green Beans*
- Three Cheese Baked Macaroni w/Butter Crumb Topping*
- Honey & Ginger Glazed Carrots*
- Broccoli Casserole*
- Steamed Rice (White or Pilaf)*
- Yukon Gold Mashed Potatoes w/Gravy*
- Steamed Vegetable Medley (Broccoli, Carrots, Squash, Peppers & Cauliflower)*
- Brown Sugar & Barbecue Baked Beans*



Special Events Menu

Gold Package

Appetizer Selections – Choose Three

Any "Silver Package" selection

Southern Biscuit Bar (sliced City Ham w/Assorted Jams & Apple Butter)

House Made Pimento Cheese w/Crackers

Stuffed Mushrooms (Sausage or Veggie)

Spanakopita

Pulled Pork Sliders w/BBQ Sauce

Poached Shrimp w/Cocktail Sauce

Entrée Selections – Choose Two

Any "Silver Package" selection

Chicken Bruschetta

Cajun Style Shrimp & Grits

Sliced Roast Beef Au Jus

Fire Grilled Sirloin Tips w/Peppers & Onions

Garlic Shrimp Farfalle Alfredo

Side Selections – Choose Three

Any "Silver Package" selection

Potatoes Au Gratin

Fruited Wild Rice

Mashed Potato Bar w/Bacon, Butter, Cheese, Sour Cream & Chives

Whipped Sweet Potatoes w/Brown Sugar Pecan Topping

Bacon Braised Brussels Sprouts



Special Events Menu

Platinum Package

Appetizer Selections – Choose Three

Any “Silver or Gold Package” selection
Sliced Beef or Pork Tenderloin w/Club Rolls
Petite Crab Cakes w/Spicy Remoulade
Hot Crab Dip w/Toasted Baguette Slices

Entrée Selections – Choose Three

Any “Silver or Gold Package” selection
Chicken Marsala
Chicken Cordon Bleu
*Pan Seared Salmon w/Spicy Remoulade**
*Jumbo Lump Crab Cakes w/Cocktail Sauce**
*6 oz. Fire Grilled Fillet Mignon w/Horseradish Crème**
*Marinated Fire Grilled Flank Steak**

*Market Price

Side Selections – Choose Four

Any “Silver or Gold Package” selection
Fire Grilled Asparagus
Baked Idaho Potatoes w/B & SC
Squash Gratin
Corn Souffle
Haricot Vert
Wild Rice Pilaf



Special Events Package Pricing

All "Special Event" Packages include the following:

1. Complimentary Tasting Session for up to four guests for Weddings of 100 guests or more. (\$100 charge for less than 100).
2. Menu Package
3. Your Choice of Salad:
 - **GP Signature Salad** (Fresh Spring Greens mixed with Iceberg, Grape Tomatoes, Cucumbers, Broccoli & Tri-Colored Peppers) w/Bacon and Fried Onion Pieces, 1000 Island, Buttermilk Ranch, Italian & Raspberry Vinaigrette Dressings
 - **Classic Caesar** (Romaine, Parmesan Cheese, Croutons) w/Caesar Dressing
 - **Mandarin Spinach** (Baby Spinach, Red Onion, Walnuts, Mandarin Oranges, Chow Mein Noodles) w/Balsamic Vinaigrette
4. Dinner Rolls w/Butter
5. Sweetened & Unsweetened Iced Tea, Water & Lemonade w/Lemons, Sweeteners & Ice
6. China Package: Charger, Clear Glass Salad Plate, China Appetizer Plate, China Dinner Plate, Stainless Flatware, Clear Glass Water Goblet, Clear Glass Beverage Goblet, China Dessert Plate (if dessert purchased through Guilty Pleasures).
7. Polished Stainless Chafing Dishes and Serving Pieces.
8. Uniformed on-site GP Servers.

Silver Package - \$39

Gold Package - \$55

Platinum Package - \$65

(The above pricing is for our self-serve Buffet Service, Plated Meal Service and Family Style Service Priced separately)

A 20% Service Fee will be applied to all "Silver, Gold or Platinum Package" Special Event Proposals.

All prices are per person plus state sales tax.

All Tables, Chairs, Linens, Decorations (including Food and Beverage Tables) will be provided by client unless requested otherwise.