

GOOD LIFE CATERING CO., LLC



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**2019 GOOD LIFE CATERING BREAKFAST  
AND BRUNCH MENUS**

**ALL PRICES ARE PER PER PERSON**

**CONTINENTAL BREAKFAST: #1**

*Assorted Bagels with Cream Cheese  
Assorted Muffins  
Assorted Danish  
Seasonal Fruit Salad dressed with Honey and Mint  
Orange Juice  
-\$8.00-*

**CONTINENTAL BREAKFAST #2**

*Assorted Yogurts with Granola, Blueberries, Strawberries, and Honey  
Quiche with Spinach, Tomato, Mushroom, and Mozzarella  
Seasonal Fruit Salad dressed with Honey and Mint  
Assorted Muffins  
Orange Juice  
-\$9.00-*

**DOWN SOUTH BREAKFAST**

*Scrambled Eggs  
Aged Cheddar Yellow Grits  
Crispy Bacon  
Sausage Links  
Biscuits with Sausage Gravy, Butter, and Assorted Jelly  
Assorted Muffins  
Orange Juice  
-\$10.00-*

**\*\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS\*\*\***

## **OMELET BREAKFAST**

**Requires 1 Chef per 25**

### **OMELETS AND EGGS COOKED TO ORDER**

*Toppings: Fire Roasted Peppers and Onions, Tomatoes, Cheddar Cheese, Feta Cheese, Mozzarella Cheese, Salsa, Diced Ham, Bacon, Spinach, Mushrooms, and Jalapenos*

*Crispy Bacon  
Sausage Links  
Aged Cheddar Yellow Grits  
Seasonal Fruit display  
Orange Juice*

~~-\$14.00-~~

## **BUILD YOUR OWN BISCUIT BAR**

### **BUTTERMILK BISCUITS WITH:**

*Shaved Honey Ham, Country Ham, Assorted Jelly, GLC Bacon Pimento Cheese, Apple-Cranberry Chutney, Honey, Molasses, Sausage Gravy, and Assorted Mustards*

*Crispy Bacon  
Sausage Links  
Aged Cheddar Yellow Grits  
Seasonal Fruit display  
Orange Juice*

~~-\$13.00-~~

## **LOW COUNTRY SHRIMP AND GRITS**

**Requires 1 Chef**

*Grilled Shrimp served atop Aged Cheddar Yellow Grits, and a Low Country Tasso and Tomato Gravy*

*Toppings: Cheddar Cheese, Smoked Gouda Cheese, Scallions, Applewood Smoked Bacon, Diced Ham, Pickled Jalapeños, and Sour Cream*

*Assorted Hot Sauces*

~~-\$9.00-~~

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## **BRUNCH**

### **BUTTERMILK PANCAKES MADE TO ORDER**

*Toppings: Whipped Butter, Blueberry Topping, Strawberry Topping, Whipped Cream Chocolate Syrup, Caramel Syrup, Candied Nuts, Chocolate Chips, Powdered Sugar, and Maple Syrup*

*Scrambled Eggs  
Crispy Bacon  
Sausage Links  
Hash Brown Casserole  
Assorted Muffins  
Seasonal Fruit Skewers with Chocolate Mousse  
Buttermilk Biscuits with Sausage Gravy, Butter, and Assorted Jelly  
Orange Juice  
~~-\$16.00-~~*

### **A LA CARTE ADDITIONS TO ANY BREAKFAST OR BRUNCH:**

*Regular and Decaf Coffee with Creamer, Sugar, and Sweetener  
~~-\$1.50-~~*

<i>Scrambled Eggs <del>-\$3.00-</del></i>	<i>Seasonal Fruit Skewers <del>-\$3.00-</del></i>
<i>Crispy Bacon Strips <del>-\$1.50-</del></i>	<i>Assorted Muffins <del>-\$2.00-</del></i>
<i>Sausage Links <del>-\$1.50-</del></i>	<i>Mini Chicken Salad Croissants (each) <del>-\$2.50-</del></i>
<i>Aged Cheddar Yellow Grits <del>-\$2.00-</del></i>	<i>Assortment of Mini Quiches (3ea) <del>-\$3.00-</del></i>
<i>Home Fries with Caramelized Onions <del>-\$3.00-</del></i>	<i>Croissant with Bacon, Egg, and Cheese (each) <del>-\$3.00-</del></i>
<i>Biscuits and Sausage Gravy <del>-\$3.00-</del></i>	<i>Croissant with Sausage, Egg, and Cheese (each) <del>-\$3.00-</del></i>
<i>Seasonal Fruit Salad dressed with Honey and Mint <del>-\$4.00-</del></i>	<i>Hash Brown Casserole (half pan) <del>-\$25.00-</del></i>

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## PANCAKE BAR

**Requires 1 Chef**

### BUTTERMILK PANCAKES MADE TO ORDER

*Toppings: Whipped Butter, Blueberry Topping, Strawberry Topping, Whipped Cream Chocolate Syrup, Caramel Syrup, Candied Nuts, Chocolate Chips, Powdered Sugar, and Maple Syrup*

**-\$7.00-**

## OMELET BAR

**Requires 1 Chef per 25**

### OMELETS AND EGGS COOKED TO ORDER

*Toppings: Fire Roasted Peppers and Onions, Tomatoes, Cheddar Cheese, Feta Cheese, Mozzarella Cheese, Salsa, Diced Ham, Bacon, Spinach, Mushrooms, and Jalapenos*

**-\$8.00-**

## MIMOSA BAR

**Requires Bartender(s)**

*Chilled Champagne and Orange Juice*

**-\$6.00-**

## BLOODY MARY BAR

**Requires Bartender(s)**

*Includes: Pinnacle Vodka, Homemade Bloody Mary Mix, Clamato, Assorted Olives, Pickled Okra, Pickles, Pepperoncini Peppers, Assorted Hot Sauces, Old Bay, Worchesterdjire Sauce, Celery Salt, Fresh Horseradish, Lemons, Limes, Cracked Black Pepper, and Kosher Salt*

**-\$7.00-**

## BLOODY MARY AND MIMOSA BAR

*A combination of the above 2 stations*

**-\$12.00-**

**\*\*\*SERVICE CHARGES, DELIVERY CHARGE AND TAXES WILL APPLY**

**\*\*\*A \$90.00 ACTION CHEF FEE WILL BE ADDED TO ALL CHEF MANNED STATIONS**

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