



MOSAIC
catering + events

express catering

thoughtfully crafted food for every day celebrations





MORNING SWEETS PLATTER

our philosophy

Our philosophy at MOSAIC is grounded in a love for all food! We pride ourselves in making great, clean food that is readily accessible for your next life celebration, office meeting, or family dinner. Our culinary team has a passion for scratch cooking and focusing on locally and seasonally available foods! Our talented chefs are happy to tailor items to meet your dietary, allergy and lifestyle needs.

mornings *Packed in disposable pans, fully cooked.*

CASSEROLES » 42.99, SERVES 8

MOSAIC Shrimp and Grits Casserole •• Stone Ground Grits Topped with Sautéed Andouille Sausage, Shrimp, Garlic, Onions, Peppers, Cheddar, and Smoked Gouda Cream Sauce

Morning Casserole Sausage, Bacon, Potatoes, Cheddar Cheese, Peppers, Onions, and Eggs

Pecan Praline French Toast • Baked with Berries and Maple Syrup

Crustless Spinach and Red Pepper Quiche •• with Herbs, Parmesan Cheese, and Feta Cheese

Cheesy Potato Casserole ••• Red Potatoes in a Cheese Sauce with Peppers and Onions and topped with Pepper Jack Cheese and Cheddar Cheese

BY THE POUND *Priced per pound. 2 pound minimum.*

Scrambled Eggs •• 6.99

Applewood Bacon • 12.99

Hash Browns •• 6.99

Sausage • 12.99

Seasonal Fresh Fruit •• 10.99

• CHEF'S PICKS • VEGETARIAN • GLUTEN-FREE

Our express catering is a perfect fit for those who crave good, healthy food options in a convenient way. Each of our menu items are thoughtfully crafted and designed to work individually or in combination with each other. Most can be turned around within 24 hours or less. This book is your guide to creating an experience for your next meal, give us a call.

PLATTERS » **Regular**, SERVES 8-10 » **Large**, SERVES 13-17

Morning Sweets Platter • Assorted Muffins, Pastries, Danishes, and Breakfast Breads with Whipped Butter 39.99 // 59.99

Granola Parfait Platter •• With Berry Infused Yogurt, Mixed Berries, Honey, Walnuts, and Low Fat Granola 38.99 // 72.99

Buttermilk Biscuit Platter • with Jellies and Butter 19.99 // 37.99

BREAKFAST COMBOS SERVES 8 » 82.99

Continental Breakfast Combo • Assorted Pastries, Granola Parfait Platter, and Seasonal Fresh Fruit Salad

Classic Combo Bacon, Scrambled Eggs, Hash Browns, and Buttermilk Biscuits with Jelly and Whipped Butter

Casserole Combo Choice of any Breakfast Casserole with Assorted Pastries and Seasonal Fresh Fruit Salad

Coffee Service (10 guests minimum) with Fresh Brewed Coffee, Creamers, and Sweeteners 3.99/person

boxed lunches

Individually labeled and packaged in attractive, biodegradable boxes with utensils. Ask about making our sandwiches or salads vegan.



SANDWICHES » 10.99 *Includes side and dessert. Sub gluten-free bread for 0.99*

Charleston Chicken Roller • Grilled Chicken, Bacon, Smoked Gouda Pimento Cheese, Spinach, Tomatoes, and Basil Mustard in a Tortilla

Sesame-Ginger Chicken Salad Roller Chicken Breast Salad (Sesame Seeds, Snow Peas, Scallions, and Walnuts) Carrots, Tomatoes, Mixed Greens, and Ginger-Miso Dressing in a Tortilla

Fit Black Bean Roller • Spicy Black Beans, Edamame Hummus, Feta, Roasted Red Peppers, Onions, Spinach, and Tzatziki Sauce in a Tortilla

Mediterranean Chicken Roller Boar's Head Lemon-Pepper Chicken, Whipped Feta Spread, Piquillo Pepper Sauce, Cucumbers, and Lettuce in a Tortilla

Roasted Turkey Boar's Head Oven Roasted Turkey, Dill-Havarti Cheese, Dijon-Mayo, Lettuce, and Tomatoes on Sourdough

Tuscan Caprese • Sun-Dried Tomatoes Spread, Basil Pesto, Fresh Mozzarella, Roasted Red Peppers, and Artichokes on a Baguette

Southern Chicken Salad with Lettuce on Sourdough

Roma Hero • Assorted Cured Meats, Provolone, Lettuce, Roasted Tomatoes, Arugula Pesto, and Peppadew Aioli on a Baguette

Smoked Ham Boar's Head SmokeMaster Ham, Swiss, Dijon-Mayo, Lettuce, and Tomatoes on a Poppy Seed Roll

Roast Beef Boar's Head Roast Beef, White Cheddar, Chimichurri Aioli, Lettuce, and Tomatoes on an Potato Roll

Pastrami Boar's Head Top Round Pastrami, Westbrook Beer Mustard, House Pickles, Red Onion, Lettuce, Tomatoes, and Swiss Cheese on an Potato Roll

MOSAIC Club • Boar's Head Roasted Turkey and SmokeMaster Ham with Swiss, Bacon, Roasted Garlic Herb Aioli, Lettuce, and Tomatoes on a Baguette

SALADS » 9.99 *Includes a dessert. Make any salad into a wrap for 0.99.*

» Add a side for 1.99.

» Add Protein – *Chopped Chicken 2.99, Roasted Shrimp 4.99, Sliced Boar's Head Turkey 3.99, Chopped Applewood Bacon 1.99*

Sesame-Ginger Chicken Salad • Chicken Breast Salad (Sesame Seeds, Snow Peas, Scallion and Walnuts) Carrots, Crunchy Noodles, and Grape Tomatoes served over Mixed Greens with Ginger-Miso Vinaigrette

Field Green Salad • • Mixed Greens, Cucumber, Tomatoes, Red Onion, with Lemon Vinaigrette

Spinach Salad Goat Cheese, Dried Cherries, Pecans, Shaved Radish, and Fennel with White Balsamic Vinaigrette

Santa Barbara Salad • Cranberries, Almonds, Tomatoes, Carrots, Bell Peppers, and Cheddar Cheese served over Lettuce with Blueberry Pomegranate Vinaigrette

Bacon-Blue Salad Carrots, Red Onion, Applewood Bacon, Blue Cheese, Tomatoes, and Hard-Boiled Egg with Balsamic Vinaigrette

California Cobb Salad • • Edamame, Hard-Boiled Egg, Red Grapes, Applewood Bacon, and Blue Cheese served over Mixed Greens with Green Goddess Dressing

Super Fit Salad • Edamame, Hardboiled Egg, Tomatoes, Walnuts, Cranberries, Carrots, and Feta served over Mixed Greens with Apple Cider Vinaigrette

Classic Caesar Salad • • Chopped Romaine, Parmesan Cheese, Croutons, and Creamy Caesar Dressing

SPECIALTY SIDES AND SALADS

Broccoli Slaw ••

Garden Pasta Salad •

Seasonal Fruit Salad ••

Southern Potato Salad ••

Kettle Chips ••

Mediterranean Quinoa Salad ••

• CHEF'S PICKS • VEGETARIAN • GLUTEN-FREE

luncheon platters » SERVES 8

Packed on disposable platters.

Salad Combo Platter Choice of 2 Greens Salads with Wheat Baguette, Whipped Butter, and Dressings 62.99
» Add Protein – *Chopped Chicken* 14.99, *Roasted Shrimp* 22.99, *Sliced Boar's Head Turkey* 13.99, *Chopped Applewood Bacon* 12.99

Signature Salad Trio Platter Sesame-Ginger Chicken Salad, Egg Salad, and Southern Chicken Salad served with Lettuce, Tomatoes, and Hinged Rolls 72.99

Café Variety Sandwich Platter select up to 4 varieties of Our Boxed Lunch Sandwiches (16 halves total) 52.99

Roller Pinwheel Platter Equal portions of Boar's Head Roasted Turkey, Roast Beef, Charleston Chicken, and Fit Black Bean Pinwheels (32 pieces total) 52.99

Deli Luncheon Platter Sliced Boar's Head SmokeMaster Ham, Roasted Turkey, and Roast Beef served with Sliced Swiss and Cheddar, Bistro Sauce, Dijon Mayo, Lettuce, Tomatoes, and Rolls 72.99

beverages

Fresh Lemonade 11.99/gallon

Fresh Limeade 11.99/gallon

Mandarin Spiced Iced Tea 11.99/gallon

Iced Tea 11.99/gallon

Sweet Tea 11.99/gallon

Assorted Sodas and Bottled Waters 1.99/each

Coffee Service (10 guest minimum) with Fresh Brewed Coffee, Creamers, and Sweeteners 3.99/person



CAFÉ VARIETY SANDWICH PLATTER

hors d'œuvres by the dozen

Priced per dozen, 2 dozen minimum. per selection. Ask about our vegan options.

MEAT APPETIZERS

- Chicken or Beef Satay Skewers** • with Ginger Miso Dipping Sauce 20.99
- Pecan Chicken Skewers** with Basil Mustard Dipping Sauce 22.99
- BLT Deviled Eggs** • with Bacon, Leeks, and Sundried Tomatoes 20.99
- Sirloin Bites** • 🔥 stuffed with Gorgonzola and Wrapped in Bacon 24.99
- Sweet Potato Country Ham Biscuits** • with Basil Mustard Butter 20.99

SEAFOOD APPETIZERS

- Mini Crab Cakes** • 🔥 with Cajun Remoulade 24.99
- Bacon-Wrapped Scallops** • 🔥 24.99
- Tandoori Shrimp Skewers** • with Apricot Glaze 22.99
- Creole Shrimp Skewers** • Blackened-Style 22.99

VEGETARIAN APPETIZERS

- Mini Tomato Tarts** • Slow-Roasted Grape Tomatoes, Caramelized Onions, and Cheddar in a Phyllo Shell 20.99
- Bloody Mary Deviled Eggs** • 🌱 Celery, Worcestershire, and Horseradish 17.99
- Tuscan Artichoke Rounds** • 🌱 Olives, Sundried Tomatoes, Spinach, and Parmesan 20.99
- Caprese Skewers** • 🌱 Mozzarella, Basil, Tomatoes, with White Balsamic Vinaigrette 20.99
- Gruyère Cheese Puffs** • 🌱 19.99
- Zucchini Flat Bread Tarts** • 🌱 with Boursin Cheese, Parmesan, Roasted Tomatoes, and Balsamic Onions 20.99
- Smoked Gruyère and Mushroom Tarts** • 🌱 with Fennel and Caramelized Onions 20.99

hors d'œuvres by the pound

Priced per pound. 2 pound minimum. Ask about our vegan options.

DIPS » 10.99

- Jalapeño Corn Dip** • 🌱
- Creamy Spinach Dip** • 🌱
- Smoked French Onion Dip** • 🌱
- Mediterranean Whipped Feta** • 🌱
with Roasted Tomatoes
- Smoked Gouda Pimento Cheese** • 🌱🌱

VEGAN HUMMUS

- Edamame-Miso Hummus** • 🌱
- Roasted Red Pepper Hummus** • 🌱

SALADS

- Southern Chicken Salad** 12.99
- Sesame-Ginger Chicken Salad** • 12.99
- Egg Salad** 6.99

HOT APPETIZERS » 16.99

- Pecorino Meatballs** 🔥 with Zesty Marinara Sauce
- Keftedes Meatballs** 🔥 with Tzatziki Dipping Sauce

ADD-ONS

- Seasoned Pita Chips** 4.99/bag
- House-Made Kettle Chips** 4.99/bag

• CHEF'S PICKS • 🌱 VEGETARIAN • 🌱 GLUTEN-FREE • 🔥 SERVE WARM

elegant combinations *Ask about our vegan options. » Regular serves 8-10 » Large serves 13-17*

Low Country Combo • » 72.99 // 124.99

- Pecan Chicken Skewers with Basil Mustard Dipping Sauce
- BLT Deviled Eggs • with Bacon, Leeks, and Sundried Tomatoes
- Sweet Potato Country Ham Biscuits with Basil Mustard Butter
- Smoked Gouda Pimento Cheese with Pita Chips, Cucumbers, and Carrot Sticks

Tuscan Combo » 62.99 // 104.99

- Caprese Skewers •• Mozzarella, Basil, Tomatoes, with White Balsamic Vinaigrette
- Tuscan Artichoke Rounds • Olives, Sundried Tomatoes, Spinach, and Parmesan
- Gruyère Cheese Puffs
- Creamy Spinach Dip with Pita Chips, Cucumbers, and Carrot Sticks

platters, displays, + combinations

Displayed on disposable platters, fully cooked, served temperate. Ask about vegan options.

STARTERS » Regular serves 8-12 » Large serves 13-17

Classic Satay Skewers Display • Skewers of Chicken and Beef with Ginger Miso Dipping Sauce 55.99 // 65.99

MOSAIC Signature Dips •• Choice of 2: Smoked Gouda Pimento Cheese, Jalapeño Corn Dip, Edamame-Miso Hummus, Roasted Red Pepper Hummus, Creamy Spinach Dip, Smoked French Onion Dip, or Mediterranean Whipped Feta. Served with Carrot Sticks, Cucumbers, Pita Chips, and Wheat Crostini 33.99 // 50.99

Seasonal Fruit Tray •• Fresh Fruit with Berry-Infused Yogurt Dip 31.99 // 52.99

Domestic Cheese Tray • Assorted Domestic Cheeses with Fruit, Grapes, and Assorted Crackers 49.99 // 69.99

Signature Cheese Board •• A Selection of Artisanal Cheese Wedges with Fresh and Dried Fruit and Assorted Flatbread Crackers 69.99 // 89.99

Premium Cheese Board • Manchego, Blue Cheese, Herbed Goat and Truffle Mousse Pate accompanied with Smoked Almonds, Dried Fruits, Wild Flower Honey, Jams and Chutney, Grapes, and Assorted Crackers 89.99 // 109.99

Charcuterie Board • Sopressata, Capicola, and Fennel Salami accompanied by Castelvetrano Olives, Marinated Mozzarella, Cornichons, House Giardiniera, Baby Peppadews, and Whole Grain Mustard 72.99 // 109.99

Market Vegetable Display ••• (Chilled) Grilled Seasonal Vegetables Green Goddess Dressing 42.99 // 72.99

MAINS » Regular Serves 8-12 » Large Serves 13-17

Bistro Beef Platter Sliced, Medium-Rare Beef with Field Greens, Tomatoes, Balsamic Onions, Cheddar Cheese, Bistro Sauce, and Rolls 74.99 // 112.99

Roasted Salmon Platter Sesame-Ginger Glazed Salmon served with Pickled Carrots, Kimchi Cucumber Salad, Crostinis, and Ginger Miso Dipping Sauce 82.99 // 122.99

Roasted Shrimp Cocktail Duo • (Chilled) Oven Roasted and Old Bay Spiced Domestic Shrimp, Horseradish-Cocktail Sauce, and Lemon Wedges 94.99 // 134.99

Grilled Pork Platter Display • House Apricot Mostarda, Arugula, and Crostini with Seasonal Marinated Vegetables and Green Goddess Dressing 72.99 // 109.99

by the pound *Priced per pound. 2 pound minimum. Ask about our vegan options.*

ENTRÉES ♦

Charleston Chicken ♦ with Smoked Gouda Cream Sauce, Spinach, and Bacon 16.99

Tuscan Chicken ♦ with Fresh Lemon, Artichokes, and Capers 15.99

Bistro Beef Medallions ♦♦ with Bourbon-Bacon Pan Sauce 17.99

Pork Tenderloin ♦ Oven Roasted with Whole Grain Mustard Sauce 16.99

Korean Braised Beef Short Ribs ♦ with Shitake Black Garlic Demi 25.99

Sesame-Ginger Salmon ♦ Oven Roasted with a Sesame-Ginger Glaze 22.99

Maryland Style Crab Cakes ♦ with Peppers, Onions, Old Bay Seasoning, and Cajun Remoulade 26.99

Thai Tofu Stir Fry ♦♦ Spicy Thai Tofu, with Quinoa and Amaranth Vegetable Stir Fry served over Rice 18.99

Eggplant Parmesan ♦ Crispy Breaded Eggplant topped with Vegan Bolognese Sauce and Mozzarella-Style Vegan Cheese 17.99

SIGNATURE SALADS

Field Green Salad ♦♦ Mixed Greens, Carrots, Tomatoes, Cucumbers, and Red Onions with Lemon Vinaigrette 7.99

Gorgonzola Walnut Salad ♦♦ Mixed Greens, Sundried Tomatoes, Gorgonzola Cheese, Walnuts, and Grape Tomatoes with Balsamic Vinaigrette 9.99

Santa Barbara Salad ♦♦♦ Mixed Greens, Cheddar Cheese, Sliced Almonds, Dried Cranberries, Peppers, and Tomatoes with Blueberry Pomegranate Vinaigrette 9.99

Super Fit Salad ♦♦ Mixed Greens, Fresh Edamame, Toasted Walnuts, Tomatoes, Cranberries, Carrots, Eggs, Feta, and Kale with Apple Cider Vinaigrette 9.99

Classic Caesar ♦♦ Romaine, Parmesan, and Croutons with Creamy Caesar Dressing 8.99

Bacon-Blue Salad Carrots, Red Onion, Applewood Bacon, Blue Cheese, Tomatoes, and Hard-Boiled Egg with Balsamic Vinaigrette 9.99

Spinach Salad Goat Cheese, Dried Cherries, Pecans, Shaved Radish, and Fennel with White Balsamic Vinaigrette 9.99

SPECIALTY GOLD SIDES

Seasonal Fruit Salad ♦♦ 10.99

Southern Potato Salad ♦♦ Red Bliss Potatoes, Egg, and House Pickles 6.99

Garden Pasta Salad ♦ Basil, Carrots, Tomatoes, Red Onions, Bell Peppers, with White Balsamic Vinaigrette 6.99

Broccoli Slaw ♦♦ Shredded Broccoli, Carrots, and Green Onions 7.99

Mediterranean Quinoa Salad ♦♦♦ Feta, Chickpeas, Olives, Cucumbers, and Roasted Red Peppers 8.99

SPECIALTY HOT SIDES ♦

Smoked Gouda Pimento Mac and Cheese ♦♦ 7.99

Greek-Style New Potatoes ♦♦ Oven Roasted with Oregano and Greek Seasoning 6.99

Roasted Garlic and Chive Mashed Potatoes ♦♦ 7.99

Brown Butter Green Beans ♦♦ with Sea Salt 10.99

Sautéed Broccolini ♦♦ Garlic, Crushed Red Pepper, and Olive Oil 10.99

Roasted Brussels Sprouts and Carrots ♦♦ 9.99

Cauliflower and Potato Mash ♦♦ 7.99

Dinner Party Combo **Regular**, SERVES 4 » 92.99 **Large**, SERVES 8 » 142.99
Choice of 1 Entrée, 2 Specialty Sides, Field Green Salad with Lemon Vinaigrette, Assorted Rolls with Whipped Butter, and MOSAIC S'mores Blondie Bars
— Upgrade to a Different Signature Salad 6.99



CAPRESE SKEWERS

casseroles ♦ SERVES 8 » 42.99

*Packed in disposable pans, fully cooked. Upgrade to gluten free pasta 5.99.
Ask about our vegan options.*

MOSAIC Signature Penne • Smoked Gouda Cream Sauce, Garlic, Spinach, Sundried Tomatoes, Parmesan, and Crispy Bacon

Creamy Chicken Wild Rice and Broccoli Casserole • Wild Rice, Gruyère Cheese Sauce, Grilled Chicken Breast, and Broccoli

Garden Veggie Baked Cavatappi • Fresh Vegetables, Herbs, Marinara Sauce, and Mozzarella Cheese

MOSAIC Shrimp and Grits • Stone-Grind Grits topped with Sautéed Andouille Sausage, Shrimp, Garlic, Onions, Peppers, Cheddar, and Smoked Gouda Cream Sauce

Chicken Alfredo Grilled Chicken and Sautéed Vegetables with Alfredo Sauce

Lasagna Pasta Layered with Rich Meat Sauce, Ricotta, and Mozzarella Cheese

Fresh Vegetable Lasagna • Pasta Layered with Roasted Vegetables, Mozzarella, and Pesto Cream Sauce

Black Bean Enchiladas • Black Beans and Cilantro Lime Rice Wrapped in Flour Tortillas and Smothered in a Southwest Tomato Sauce and topped with Cheese; served with Salsa and Sour Cream

Short Rib and Creamy Mushroom Baked Pasta Braised Short Rib in a Creamy Mushroom Cheese Sauce

Casserole Combo Regular, SERVES 4 » 72.99 Large, SERVES 8 » 104.99
Choice of any Casserole, Field Green Salad with Lemon Vinaigrette, Dinner Rolls with Whipped Butter, and MOSAIC Mini Sweets Platter
— Upgrade to a Different Signature Salad 5.99

• CHEF'S PICKS • VEGETARIAN • GLUTEN-FREE ♦ SERVE WARM



PER GUEST GUIDE

Appetizers.....	3-4 pieces/hour
Sides salads.....	1/4 pound
Main Courses.....	1/2 pound
Beverages.....	10 guests/gallon

THE PERFECT FIT FOR PRIVATE AFFAIRS, FAMILY GATHERINGS, AND EVERY DAY CELEBRATIONS

bread, rolls, + chips *Ask about our vegan options.*

Whole Wheat Baguette • 4.99/each

Soft Dinner Rolls • 9.99/dozen

Buttermilk Cornbread Squares • 8.99/dozen

Mini Biscuits • Sweet Potato, Fontina-Everything Spice, or Buttermilk 8.99/dozen

Seasoned Pita Chips • 4.99/bag

House-Made Kettle Chips • 4.99/bag

desserts *Displayed on disposable platters. Ask about our vegan options.*

Mini Sweets • Bite Size Assortment of Rotating House-Made Mini Sweets
30 Bites 32.99 // 50 Bites 48.99 // 100 Bites 92.99

S'more-Blondie Bars • All Natural Chocolate Chips, Graham Crackers, and Mini Marshmallows Baked into Dessert Bars 25.99/Dozen

Caramel-Apple Cheesecake Dip • with Cinnamon-Sugar Pita Chips
SERVES 8 15.99/lb

Bourbon-Bread Pudding Topped with Caramel Sauce SERVES 8 39.99

Blueberry-Peach Cobbler Peaches and Blueberries Baked in a Butter-Sugar Crust SERVES 8 39.99

Gluten-Free Brownies 26.99/Dozen

Seasonal-Mixed Fruit Salad 10.99/lb

• CHEF'S PICKS • VEGETARIAN • GLUTEN-FREE

policies

MENU ITEMS AND INGREDIENTS

Though we always try to adhere to our published menu item descriptions, our **focus on local and seasonally available foods** occasionally requires a substitution of like-kind ingredients.

SPECIAL REQUESTS AND ALLERGIES

MOSAIC is happy to accommodate any dietary needs and restrictions; however we are not a certified nut free and gluten free facility.

HOW TO ORDER

You can order on our website, MOSAICcateringEvents.com, call (843)-388-1490, or email info@mosaiccateringevents.com.

Email boxes/voicemails are checked every morning by 9:30 am.

Orders are not final until you receive a confirmation phone call.

ORDERING GUIDELINES

To ensure availability and secure delivery times, **24 hours' notice is requested** for all orders. Of course, we will always try to accommodate your last minute needs so please contact your local MOSAIC with any questions. Thank you for your cooperation.

CANCELLATION FEES

Orders canceled within 24 hours of event, must pay 50% of your total.

DEPOSITS AND PAYMENTS

Payment in full is due prior to delivery and can be made via a secure link on our website, MOSAICcateringEvents.com, and see *Make A Payment* at the bottom.

A 3% convenience fee is added to any online transactions.

DELIVERIES

Minimum \$150. Delivery is available with appropriate notice for a small fee based on distance. Additional charge may apply for deliveries outside the metro area or on major holidays and weekends. Delivery charges will be added to your invoice.

don't see what you need?

This guide is just a small sampling of what we have to offer. We encourage you to use the services of our experienced Catering Consultants to customize a menu tailored to your specific needs. To elevate your event please inquire about staffing, rentals, and décor. Visit [MOSAICCateringEvents.com/Inquiry](https://mosaiccateringevents.com/Inquiry) to complete an inquiry form or email us directly at CS@mosaiccateringevents.com.

thoughtfully crafted food
for every day celebrations

Charleston | 843 388 1490

catering | event planning | design | styling

[MOSAICCateringEvents.com](https://mosaiccateringevents.com)