



Kacey Grady
COOKS LLC

WEDDING BROCHURE

www.kaceygradycooks.com

LET'S US HELP YOU CREATE A "FOOD MOMENT"

Offering gourmet comfort food catering with an elevated display. In-house staff with excellent service. KaceyGradyCooks delivers superior personal service to customize the most specific event and realize each client's unique vision. With our head chef and skilled sous chefs we will give you and your guests a "Food Moment" no one will forget!





OUR SERVICE

Chef Kacey offers an array of American Cuisine and Soul Food dishes fused with nostalgic flavors that remind you of home! See a variety of wedding services from elegant buffets, innovative heavy hors d'oeuvres, plated dinner options, and graze tables to fit your vision for your special day!



WHAT WE OFFER!

Wedding Packages

Micro Wedding: 50 Guests or less
Only includes 1 heavy hors d'oeuvre
Starter Salad
2 entrées, 2 sides, 1 veggie
Breadbasket (dinner rolls or cornbread muffins)

25% Gratuity Fee- Service/Labor

Elegant Wedding: 3 heavy hors d'oeuvres and Assorted Fruit Display
Starter Salad
2 entrées, 2 sides, 1 veggie
Breadbasket (dinner rolls or cornbread muffins)

Included:

Elegant Plasticware and Welcome Drink Station (including infused Water and Iced Tea/Lemonade/or Punch)

25% Gratuity Fee- Service/Labor

Extravagant Wedding: 3 heavy hors d'oeuvres and Graze table
Starter Salad
2 Upgraded entrées, 2 sides, 1 veggie
Breadbasket (dinner rolls or cornbread muffins)

Included:

Elegant Plasticware and Welcome Drink Station (including Infused water and signature mocktail), Wait Staff, Cake Cutting included

25% Gratuity Fee- Service/Labor

COCKTAIL HOUR

Menu Options

Steak and Cheese Egg rolls-Sirloin Steak, provolone and mozzarella cheese, and green peppers

Chicken and Waffle Bites-Fried White Meat Chicken Tenders on mini waffles garnished with strawberries and powdered sugar

Traditional Italian Bruschetta-Chopped cherry tomatoes with olive oil, garlic, and fresh basil on garlic toasted crostini, drizzled with balsamic glaze

Macaroni and Cheese Cups-Creamy 3 cheese macaroni and cheese garnished with fresh parsley

Shrimp and Cucumber Bites-Honey Sriracha glazed shrimp topped cucumber slices with a little guacamole

Mini BLT's with Candied Bacon-Mini croissants with arugula, tomato, and garlic mayo with brown sugar candied bacon

***Shrimp Cocktail Martinis**-Colossal Butterflied Shrimp with Cocktail sauce, garnished with lemon wedge

***Crab Balls**-Lump/jumbo lump crabmeat with old bay aioli

***Shrimp and Grits Cups**-Jumbo Shrimp with our famous house made sweet/spicy cajun sauce over creamy cheesy grits

***Lamb Skewers**-Lamb meatballs garnished with tzatziki sauce, cucumber, and tomato

Salad Options: Mediterranean Salad, House Salad, Caesar Salad

MAIN MENU

Main Entrees

Grilled Stuffed Chicken- Marinated grilled chicken stuffed with spinach and cheese blend

Sesame Ginger Salmon-Grilled Salmon filets glazed with sweet ginger marinade and garnished with sesame seed

Tuscan Salmon-Flaky pan seared salmon served with a creamy garlic white wine sauce with blistered cherry tomatoes, spinach, and fresh herbs

Chicken Parmesan- Crispy Fried Parmesan crusted chicken breast over spaghetti noodles and topped with marinara sauce

Beef Roast with Veggies-Round Rost simmered in beef broth, red wine, butter, rosemary, and thyme with potatoes, carrots, and red onion

Creamy Smothered Chicken-Crispy chicken smothered in brown gravy with red and green peppers over sweet cornbread stuffing

Swedish Meatballs over Rice-Beef meatballs prepared in a creamy based sauce spiced with nutmeg and cardamom with diced red onions over jasmine rice

Side Dishes

Creamy Garlic Mashed Potatoes, Sweet Potato Casserole, Yellow Caribbean Rice, Butter and Herb Jasmine Rice, 3 Cheese Macaroni and Cheese, Steamed Broccolini, Sautéed Green Beans, Fall Vegetable Medley, Fried Cabbage, Honey Glazed Rainbow Carrots, Crispy Brussel Sprouts with Pumpkin seed brittle, Ratatouille, Creamed Corn, Steamed Asparagus with Garlic butter, and Creamed Spinach

ADDITIONAL SERVICES



CAKE CUTTING



BARTENDING

Cake Cutting Services:

Professional cutting and serving of cake to guests, includes dessert plates, and cutlery.

*details of your cake will be required i.e. how many tiers, layers, and special instructions for sections to keep/package.

Bartending Services:

Beer and Wine Bar or Fully Stocked Bars are available. All fees will be itemized upon request i.e. alcohol provided, number of bartenders, cups, garnishes, signature cocktails, etc. Hot Beverage Bars are also available!

FAQ

- **How far in advance should my wedding catering be booked?**

Your wedding caterer should be one of the first vendors booked once you have secured a wedding venue. Most caterers will request at least a months notice as catering calendars fill up quickly throughout the year.

- **What types of questions should I ask about catering when securing a venue?**

You should ask your venue for all requirements regarding your caterers credentials before finalizing your contract. Some venues have special requirements from your caterer including cleaning instructions, set up, and security deposits for caterers outside of their preferred list.

- **What is a good way to gauge catering pricing for my wedding?**

Catering pricing for weddings are usually at a higher costs due to the amount of hours wedding preparations require. Whether you are considering a buffet or plated dinner, weddings are normally a 8-10 hour commitment for your caterer the day of. Considering a reasonable “price per person” is a good start when coming up with your catering budget.

- **What type of Payment options do you offer?**

KaceyGradyCooks is very flexible with wedding bookings as it is one of the most important parts of your special day. A 50% deposit is required to lock in your date, after your deposit, your remaining 50% commitment can be split into 2 increments depending on how far ahead your catering is booked for your date.

TESTIMONIALS



Waikeena & Mike

September 29, 2022

Chef Kacey is amazing! Her passion for cooking really shows through her food and attention she shows in the details. She really put together a beautiful display for my guests and the food was delicious! The shrimp and Grits and Chicken and Waffle Bites were our guests favorite!



Tamirra & Joshua

June 16, 2023

Chef Kacey was referred to me by my wedding planner Tifphany Nicole Weddings and Im so glad I chose her! From the start she was very patient and explanatory about everything her and her team could offer. After the wedding tasting I was sold, I would highly recommend!



Latrese & Rashad

July 21, 2023

I want to start by saying that our experience with Chef Kacey was nothing short of amazing!! My husband and I searched for a wedding caterer for a very long time, and from our first phone call, I knew she was the one. Chef Kacey's energy was unmatched! Chef Kacey went above and beyond to give us what we wanted within our budget, and for that, we're forever grateful. One thing about us is that we love good food, and on the wedding day, our guests could not stop asking for the steak and cheese egg rolls lol. Everything was flavorful, amazing, and beautiful. Chef Kacey was so kind and courteous. We couldn't have made a better decision. -The Lamberts