

## INTERACTIVE STATIONS

These stations feature our professional chefs, carefully creating dishes to order, interacting with you and your guests throughout your event in a demonstration cooking style. We suggest choosing 2-4 stations, 6.99-9.99/guest, food only. Selections include but are not limited to the following:

### Charleston Grits Bar

Mini-bowl presentation, our signature stone-ground grits topped with sautéed shrimp in smoked Gouda cream sauce, with guests choice of cheddar cheese, crumbled bacon or chicken andouille sausage

### Panini & Slider Bar

Mini Angus Burgers with tomato, cheddar & basil mustard  
Salmon Burgers with spinach & Thai chili aioli  
Portobello-Fontina Grilled Cheeses on rustic ciabatta

### Skewer Cart

Mobile, mini-hibachi grilling presentation of assorted bamboo skewers including Sesame Soy Chicken, Thai Ginger Beef & Charred Pineapple Shrimp

### Coastal Saute Station

Mini-Lump Blue Crab Cakes & Pan-Seared Day Boat Scallops, served over baby arugula with chipotle tartar sauce

### Retro Diner

Club plate presentation of upscale comfort food favorites.  
Turkey Meatloaf with whipped potatoes & crispy onions  
Mini Steak & Cheese Subs with fontina and red peppers  
Grilled Cheese with mini Tomato Soups

### Club Plate Station

Favorite mini entrées with accompaniments including  
Short Ribs Bourguignonne with gorgonzola grits  
Chicken Piccata over Carolina gold rice  
Mini Crab Cakes over arugula with chipotle tartar sauce

### Southern BBQ

Selection including  
Pork BBQ in rich tomato vinegar bbq sauce  
Chicken Breast with white horseradish bbq sauce  
Beef Brisket with raspberry-chipotle bbq sauce  
assembled on mini rolls with cranberry slaw side

### Premium Mac & Cheese Bar

Mini plate presentation of gourmet mac including  
Smoked Gouda Mac with chicken, Portobello-Fontina Mac  
and Seafood Mac, each topped with herbed panko crust

### Classic Carving

Combinations including  
Bistro Beef Medallions with brandied portobello sauce  
Oven-Roasted Salmon with basil mustard  
Turkey Breast with pan gravy & cranberry chutney  
Pork Tenderloin with apricot au jus  
Charleston Chicken Roulade with smoked Gouda sauce,  
served with rolls and sweet potato biscuits



## WEDDING CHECKLIST

1. Decide on a budget. Rank the budget items in order of importance.
2. Think about your preferred dates and book your venue.
3. Think about the style and/or theme that you'd like your wedding to convey.
4. Visit [MOSAICEDIBLES.COM](http://MOSAICEDIBLES.COM) to see our diverse pictures and list of premier services.
5. Review this brochure for menu inspiration. Remember, these sample menus are a starting point; everything we do is customizable.
6. Complete a Catering Inquiry Form via our website to schedule a meeting with a Mosaic wedding consultant.
7. After the initial meeting, we will put together a full proposal based on your budget, vision and the season.
8. Schedule a tasting to sample your menu selections.
9. After your tasting, your proposal is adjusted based on your feedback. We want to make sure that every taste speaks to your vision.
10. A 25% deposit is made to secure your date. Please note, we are very flexible and you are able to make changes along the way.
11. Two months before your wedding date, we will reach out to finalize all reception details, including floor plans and timelines.
12. Ask us about catering options for your bridesmaids' luncheon, spa day, or post-wedding brunches.
13. Take a deep breath, Mosaic will ensure your wedding day is a seamless one.

## POLICIES

### Menu Items & Ingredients

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

### Deposits & Payments

25% due with signed contract to reserve date; 25% due 30 days prior to event date; balance due 48 hours prior to event. Gratuity is appreciated based on excellent service.

### Staffing

Mosaic is capable of staffing and running your entire party. We will provide if requested all necessary staffing including check-in and check-out as well as floor supervision, service staff, chefs, bartenders and utility.

### Beverages

Comprehensive bar packages are available. Contact your Mosaic Sales Associate for specifics regarding quantities and selections.

### Décor

Mosaic will provide all specialty decor directly associated with your food presentation. For additional items, we offer an extensive selection of one-of-a-kind pieces to further enhance your event.



## Don't see what you need here?

This guide is just a small sampling of what we have to offer. We encourage you to use the services of our experienced wedding catering consultants to customize a menu tailored to your specific needs.

## CONTACT

Visit [MOSAICEDIBLES.COM](http://MOSAICEDIBLES.COM) to complete an Inquiry Form or email us directly at [info@mosaicdibles.com](mailto:info@mosaicdibles.com).

We look forward to serving you soon!

[MOSAICEDIBLES.COM](http://MOSAICEDIBLES.COM)



weddings

## BUTLERED HORS D'OEUVRES

2.99–5.99 per guest based on menu & duration.  
Selections may include but are not limited to the following:

- Mosaic Mini Crab Cakes with chipotle tartar sauce
- Sirloin Bites with gorgonzola & bacon
- Marinated Stuffed Mushrooms with boursin & herb crust
- Sesame Soy Ginger Chicken Skewers
- Caprese Skewers with fresh basil, mozzarella & tomato
- Firecracker Shrimp Skewers with Thai chili glaze
- Marinated Apricots with almonds & feta Cream
- Sesame Seared Tuna Bites with Thai chili glaze
- Gorgonzola-Walnut Mini Soufflés
- Salt & Pepper Gougères
- Mini Black Bean Cakes with cilantro crème fraîche
- Mini Sweet Potato & Country Ham Biscuits
- Feta Almond Truffles with fresh herbs
- Smoked Gouda Truffles with ground pecans
- Portobello Quesadillas with fontina & balsamic onions
- Tuscan Artichoke Rounds with red pepper aioli
- Pecan-Crusted Chicken Skewers with basil mustard sauce
- Lowcountry Shrimp & Grit Bites
- Seasonal Soup Shooter with fresh herb garnish



## SEATED DINNERS

19.99–29.99 per guest based on menu, food items only.  
Selections may include but are not limited to the following:

### Classic Single Entrée

Lowcountry Salad with sweet potato biscuits  
Charleston Chicken Roulade with Gouda cream sauce  
Mosaic Stone-Ground Grits & Butter-Thyme Green Beans

### Prime Dual Entrée

Gorgonzola-Walnut Salad with wheat baguette  
Bistro Beef Medallions & Firecracker Salmon  
Truffle Mashed Yukon Gold Potatoes & Braised Green Beans

### Restaurant Choice Entrée

Santa Barbara Salad with rustic seeded rolls  
Guest's choice of entrée:  
Short Rib Bourguignonne or Seafood Mac & Cheese  
Spinach Soufflé & Mosaic Grilled Potatoes

Enhance your dessert experience by adding  
a Mosaic specialty dessert option, 2.99–5.99 per guest.

## COCKTAIL DISPLAYS

5.99–9.99 per guest based on menu, display & duration.  
Selections may include but are not limited to the following:

### Gourmet Cheese Board

Apricot-Walnut Brie, Fontina & Gorgonzola cheese wedges  
with grapes & water crackers

### Lowcountry

Pecan Crusted Chicken Skewers with basil mustard  
Firefly Vodka Marinated Grilled Shrimp Skewers  
Smoked gouda Pimento Cheese with pita chips

### Pan-Asian

Seared Sesame-Crusted Tuna & Chicken Satay Skewers  
with sesame-ginger dipping sauce  
Edamame-Miso Hummus with wheat crostinis  
pickled carrots, mixed greens & crispy noodles

### Tuscan

Caprese Skewers with basil, tomato & mozzarella  
Artichoke Rounds & Kalamata Olives  
Salt + Pepper Gougères  
Gorgonzola-Walnut Dip with zucchini & squash rounds

### Chesapeake

Old Bay-Spiced, Steamed Shrimp with cocktail sauce  
Mini Crab Cakes with chipotle tartar sauce  
Smoked Gouda-Pecan Truffles  
Creamy Lemon-Herb Dip with zucchini & squash rounds

### Mediterranean

Chicken Santorini Souvlaki & Grilled Shrimp Skewers  
Feta-Almond Truffles  
Kalamata Olives, Pepperoncini & Grape Tomatoes  
Pita Chips & Cucumber-Yogurt Sauce

### Carytown

Sirloin Bites with gorgonzola & bacon  
Grilled Chicken Skewers with balsamic bbq sauce  
Sweet Potato-Country Ham Mini Biscuits with basil mustard  
Smoked Gouda Pimento cheese with zucchini rounds

## ELEGANT BUFFET SERVICE

19.99 per guest includes salad, entrées, sides, breads & whipped butter. food items only.

### Salads/Soup – Choose 1

Sub seasonal soup at no charge or add course, 1.99 per guest

#### Gorgonzola-Walnut

Mixed greens & arugula tossed with walnuts, dried  
cranberries & balsamic vinaigrette topped with gorgonzola

#### Lowcountry

Chopped romaine and mixed greens, carrots, tomatoes,  
blue cheese, roasted beets, cucumbers, bacon & toasted  
almonds with cider vinaigrette

#### Santa Barbara

Cranberries, almonds, cucumbers, tomatoes, carrots, bell  
peppers, sprouts & cheddar with raspberry vinaigrette

#### Edamame-Cranberry

Spinach & mixed greens, hard-boiled egg, toasted walnuts,  
cucumbers, carrots, grape tomatoes, cranberries, feta, fresh  
edamame & lemon vinaigrette

#### Aegean

Feta, cucumbers, tomatoes, bell peppers, olives, red onions  
& Greek vinaigrette over field greens

### Entrees – Choose 2

Additional entrées, 4.99 per guest

#### Charleston Chicken Roulade

Stuffed with smoked gouda pimento cheese & spinach

#### Brandied Chicken Mosaic

Lightly breaded cutlet with a brandied-mushroom sauce

#### Mosaic Chicken Piccata

Fresh spinach, artichokes, olives, lemon aioli & caper demi

#### Apricot Teriyaki Pork Tenderloin

Slow-roasted, carved medallions served with apricot au jus

#### Short Rib Bourguignonne

with carrots, potatoes & mushrooms Burgundy au jus

#### Bistro Beef Medallions

Oven-roasted, with bourbon-bacon au jus or Gouda cream

#### Turkey Meatloaf

Braised, with fresh herbs & horseradish-gorgonzola sauce

#### Seafood Mac & Cheese

Shrimp & crab layered with pasta and four cheeses

#### Captain Morgan's Mahi

Grilled domestic mahi served with papaya-mango salsa

#### Firecracker Salmon

Oven-roasted fillets with Thai chili & ginger glaze

Butternut Squash or Portobello Mac & Cheese (vegetarian)\*  
With herbed panko crumb crust

#### Portobello Saltimbocca (vegetarian)\*

Vegetarian lasagna with ricotta & roasted tomato sauce

\*Additional vegetarian, vegan & special dietary options  
available upon request.

### Sides – Choose 2

Additional sides, 1.99 per guest

#### Tomato Braised Green Beans

Butter-Thyme Green Beans

Slow Roasted Carrots with butter & cracked pepper

Mosaic Grilled Potatoes with oregano & sea salt

Mosaic Stone-Ground Grits

Truffle Mashed Yukon Gold Potatoes

Lemon, Herb & Artichoke Quinoa

Spinach Souffle with mushrooms & Parmesan

Roasted Cauliflower with fresh garlic, olive oil & lemon

Smoked Gouda Mac & Cheese with herbed panko crust

Mediterranean Orzo Salad with tomatoes, cucumbers,  
feta, fresh dill, olives in Creek vinaigrette

Chef's Special Seasonal Local Vegetable

## DESSERT OPTIONS

Enhance your wedding cake experience  
by adding a Mosaic specialty dessert, 2.99–5.99 per guest

Mosaic Whole Cakes & Pies, seasonal selections

Gourmet Cookies & Mini Sweets, bite-size & assorted

Slab Pie, assorted seasonal fruits, "pop tart" style

Classic Crème Brûlée, spoons or shots

Nutella Swirl Brownies & Mini Macaroons

