



OUR PASSION

At 5Cnotes, we're deeply rooted in culture, tradition, and the soulful flavors passed down through generations. Inspired by the wisdom and recipes of my grandmothers and elders, I've taught myself to craft unforgettable culinary experiences that blend heart, heritage, and flavor.

With over 38 years in the hospitality industry, I've witnessed how food can turn a moment into a memory. My mission is to elevate every event with exceptional service, creative cuisine, and a personal touch that leaves a lasting impression.

OUR MAGIC

My team and I take pride in making your event and food experience a form of art. We use the freshest and best creative ideas according to our clients & thoughts and desires. We give you the best in unique flavors and designs and will leave you wanting more. From our sultry flavors and unique designs everything is done with love and heart.



OUR POLICIES

- There are no refunds. At the Managers approval deposits may be transferred within one calendar year of a booking.
- During booking a minimum of 30% deposits required to secure catering date. Balance is due 3 weeks prior to scheduled event.
- If any catering service is scheduled less than 3 weeks prior to the event date it must be paid in full unless other arrangements are made during booking.
- Upon payment each customer receives a detailed invoice/contract. First and last name, address, phone number and email must be given during consultation for insurance purposes.
- All Drop-off catering has a one-hour window. We will arrive within 30 minutes of catering or no more than 30 minutes later.
- We are not responsible for orders picked up from our locations, or accidents occurring afterwards.
- We are not required to provide extra condiments, services, dishes, or utensils that are not listed on your invoice. Set-up us at the driver/courier discretion, but not required, if arranged during booking.
- We hold the right to refuse service to any patron, club, or organization for conflict of interest as such as but not limited to, verbiage, conflicts with payments, religious rights, promoting/engaging in violence criminal activities, any concerns of personal safety or a violation of our rights.



OUR SERVICES

BUFFET STYLE CATERING

- Starting at \$30 per person
- This catering style is less formal but our most popular style. Guests have the option of self-serving a wonderful array of dishes while chatting. Highly recommended for corporate events, large social gatherings, charity events, etc.

PLATED SERVICE

- Starting at \$69 per person
- This style is more formal and classier. The menu is pre-selected offering guests 2 or more courses. Guests have the option to choose the meal before the event date. Guests remain seated during the serving of meals.

PERSONAL CHEF EXPERIENCE

- Starting at \$1,000
- This catering style offers a personal touch from the Head Chefs. Chefs come to your home/location, prepare dishes, decor is paired with our remarkable hospitality and your theme.

FOOD BY THE PAN

- Starting at \$45 per person
- This style is budget friendly. We offer over 50+ dishes and desserts that can be purchased daily. We offer full-size pans that feed 15 – 20 guests and half-size pans that feed 8 – 10 guests. This also depends on ALL the food being provided.



CATERING PACKAGES

GOLD PACKAGE

- \$65 per person
- 60-60 Guests
- Entrees, 2 Carbs, 2 Vegetables, 1 Salad, Small Fruit & Midsize Charcuterie board, Egg rolls and dinner rolls

PURPLE DELUXE PACKAGE

- \$75 per person
- 75-85 Guests
- 3 Entrees, 2 Carbs, 3 Vegetables, 1 Salad, 2 Hoagie trays, Small Fruit tray, 48 deviled eggs and dinner rolls

EXTRAVAGANZA PACKAGE

- \$80 per person
- 85-100 Guests
- 3 Entrees, 2 Carbs, 1 Specialty, 1 Vegetable, 1 Caesar salad, 1 Salad cup, large fruit tower, large Charcuterie board, Shrimp cocktail cups, Egg rolls and dinner rolls

REPAST PACKAGE

- \$1,000
- 40 Guests Max
- 2 Entrees, 1 Specialty, 2 Carbs, 1 Vegetable, 1 Garden salad, dinner rolls, 2 cases of water, and 1 dessert
- THIS IS DROP OFF SERVICE ONLY within an 8-mile radius

BUDGET PACKAGE

- No Guest Minimum
- This package is specifically designed according to the consumers budget with respect to 5C Notes Events & Catering fees, cost, and tax. This package is NOT GUARANTEED and requires a detailed FREE phone consultation.



CATERING PACKAGES

- All catering packages will be charged an 8% GA sales tax. This will be added to the final cost.
- All electronic payments will require a surcharge depending on the amount. Credit and debit cards will be charged a 2.9% processing fee. To ensure your catering date you must make a 30% NON-REFUNDABLE DEPOSIT. The remaining balance MUST be paid EXACTLY 3 WEEKS PRIOR TO EVENTS by 5 PM. If not paid you may forfeit your catering service and WILL NOT receive your deposit or funds paid towards the balance. All packages include, unless otherwise stated.
- Consultation with event space coordinator
- Travel and transportation of food, equipment within 5 miles
- 5 hours Set-up, serving (unless paid for additional hours)
- Serving of Head table
- Clean up and removal of trash and equipment
- Buffet Style food service
- Packaging of leftover food



BUFFET STYLE

MENU

1/2 trays

feeds 10 – 20

Full Trays

feeds 20 – 40

ENTREES

FLAVORED PARTY WINGS \$90 - \$170

Fried, BBQ, Teriyaki, Garlic Parmesan, Bourbon, Buffalo, Lemon Pepper, Naked, Baked, Hawaiian, Chilly Pineapple

ALASKAN CRABS \$75 - \$150

Party option only / Steamed / Fried

ATLANTIC SALMON \$160 - \$265

CRAB CAKES \$200 - \$400

FRIED WHITING & TILAPIA \$80 - \$160

FRIED & BAKED SALMON \$175 - \$285

Includes Sauces

JUMBO SHRIMP \$75 - \$150

CRAB LEGS MARKET PRICE

KING CRAB LEGS MARKET PRICE

LOBSTER TAIL MARKET PRICE

6 – 8 OZ

BEEF MEATBALLS \$75 - \$135

TURKEY MEATBALLS \$85 - \$155

ROAST BEEF \$120 - \$240

BAKED TURKEY WINGS \$100 - \$200

GRILLED CHICKEN \$80 - \$160

JERK CHICKEN \$75 - \$150

LEMONGRASS CHICKEN \$90 - \$200

ROSEMARY CHICKEN \$90 - \$200

STUFFED CHICKEN \$110 - \$220

LAMB CHOPS \$100 - \$200

\$5 SAUCES

Marinara, Hawaiian, Jerk, Teriyaki, BBQ

SALADS

CAESAR SALAD \$55 - \$110

FRUIT SALAD \$60 - \$90

GARDEN SALAD \$55 - \$85

PASTA SALAD \$60 - \$120

POTATO SALAD \$65 - \$120

SEAFOOD SALAD \$75 - \$150

STRAWBERRY SPINACH \$55 - \$85

TUNA SALAD \$65 - \$120

SIDE DISHES

BALSAMIC BEANS \$75 - \$150

ROASTED POTATOS \$75 - \$150

STREET CORN \$60 - \$120

STRING BEANS \$60 - \$120

BROCCOLI \$60 - \$120

CABBAGE \$40 - \$110

GREENS \$75 - \$150

MAC N CHEESE \$75 - \$150

MASHED POTATOS \$70 - \$115

RED BEANS RICE \$60 - \$120

SWEET YAMS \$55 - \$110

VEGGIE MEDLEY \$65 - \$130

YELLOW RICE \$45 - \$90

Add beans additionally for \$5

SPECIALTIES

CHICKEN MARSALA \$95 - \$175

FETTUCCINE ALFREDO \$70 - \$140

Add Chicken, Shrimp or Salmon

RASTA PASTA \$105 - \$180

Made with Beef, Chicken & Shrimp

SLIDERS \$95 - \$175

Cheeseburger, Cheesteak, Chicken, Ham & Cheese or Turkey and Cheese

SHRIMP SCAMPI \$95 - \$175

VEGGIE PASTA \$80 - \$160

DESSERTS

BANANA PUDDING \$50 - \$75

PEACH COBBLER \$50 - \$75

STRAWBERRY BANANA PUDDING \$60 - \$85

STRAWBERRY SHORTCAKE \$55 - \$80

SHOOTER \$20 - \$50

Banana, Cherry or Pineapple



BREAKFAST & BRUNCH

MENU

1/2 trays

feeds 10 – 20

Full Trays

feeds 20 – 40

OPTIONS

BELGIAN WAFFLES	\$75 - \$135
BEEF SAUSAGE	\$75 - \$150
PORK BACON	\$70 - \$140
SCRAMBLED EGGS <i>add cheese \$10</i>	\$50 - \$100
BISCUITS & GRAVY	\$75 - \$150
CHICKEN SAUSAGE	\$75 - \$150
EGGNOG FRENCH TOAST	\$80 - \$160
FRENCH TOAST	\$75 - \$140
GRITS <i>Butter & Cheese</i>	\$50 - \$100
HOME POTATOES <i>Onion & Peppers</i>	\$65 - \$95
POTATO CASSEROLE	\$65 - \$95
SHRIMP AND GRITS	\$75 - \$150
TOAST/BISCUITS	\$75 - \$140
TURKEY BACON	\$75 - \$140
TURKEY SAUSAGE	\$75 - \$150

MIMOSAS AVAILABLE

fivecnotes@gmail.com | 770 256-4634 | <https://www.facebook.com/fivecnotes/>



MIX AND MATCH

1/2 trays

feeds 10 – 20

Full Trays

feeds 20 – 40

This offer includes **6 pans** of food for **\$650**.
You can mix and match. The items below are
only eligible for this offer. 1 order per
event/catering.
Feeds 25 – 50 people.

PROTEINS / MEATS

LARGE TRAYS

MEATBALLS
ROAST BEEF
JERK CHICKEN
CURRY CHICKEN
BAKED FLAVOR WINGS

HALF TRAYS

FRIED FISH
FRIED WINGS

SIDES / STARCH

LARGE TRAYS

MAC N CHEESE
YELLOW RICE
YAMS
STRING BEANS
STREET CORN
GARLIC MASHED POTATOES
RICE & BEANS
VEGGIE PASTA
FETTUCCHINE ALFREDO
CHICKEN ALFREDO

VEGGIES

LARGE TRAYS

COLLARD GREENS
FRIED CABBAGE
VEGETABLES MEDLEY
STRING BEANS
BROCCOLI

SALADS

LARGE TRAYS

MAC N TUNA SALAD
GARDEN SALAD
CAESAR SALAD
POTATO SALAD
PASTA SALAD
FRUIT SALAD

DESSERTS

LARGE TRAYS

BANANA PUDDING
PEACH COBBLER
CAKES
STRAWBERRY SHORTCAKE
PINEAPPLE SURPRISE