

Catering by
SimpleElegance

The Piedmont's Premiere Caterer, Catering by Simple Elegance

What Will You Serve At Your Event?

At Catering by Simple Elegance, every customer is unique! We are passionate about culinary excellence and exemplary service. Our range of services varies from full-service events to simple delivery or pick up orders. Catering by Simple Elegance expansive menus affords you the ability to work within your budget requirements. Menu options are limitless, whether you decide on a traditional, international or creative meal. Think about your preference, your type of event, your guests, your budget and your event space.

We invite you to meet with our culinary team to create a menu and event that is uniquely yours.

Our High Standards

To maintain our high standards we employ American Culinary Federation certified chefs, lead by Andrew McMillan, CEO and President of Catering by Simple Elegance and The Stocked Pot Cooking School, and noted and very well-respected Chef Donald McMillan, CEC, AAC. Our food presentations set the trends for quality and taste. We are a preferred caterer at many of the Triads top venues.

Service

Team Building, Cooking Parties, Bridal Showers, Rehearsal Dinners, Wedding Receptions, Corporate Events and Special Occasions take great planning, careful set-up and perfect timing. We bring all of these with a professionalism that is in tune with the needs of your event.

Ingredients

Whether you're having guests from out of town, or a retirement party, we think of everything so you don't have to. You can focus on the event rather than the catering. Contact us and let us prove why we're known by the party professionals as the Piedmont Triads "go-to caterer".

Presentation

Catering by Simple Elegance has been in business since 1985, long than any caterer in the Piedmont Triad, our experience shows from start to finish. Our event staff has decades of experience designing beautiful events and that's why we are fanatical when it comes to our food presentations and table designs. We can take a modest budget and exponentially maximize its "WOW" factor. It's more than a tag line; it's our way of life. View our gallery to see our creative and beautiful table and food presentations.

Gourmet Express Service, For Weddings, Rehearsal Dinners, and Corporate Events

Get the most for your budget - Catering by Simple Elegance Gourmet Express, developed for our cost-conscious customers. Our Gourmet Express pick up or drop off service focuses on value without sacrificing quality. Featuring our hand crafted appetizers, lunches and dinners. Our menus can be ordered on disposable trays and pans ready for your special occasion.

The Stocked Pot and Company - Your Cooking Adventure Starts Here!

Our Team Building Results Are Beyond Delicious!

Nothing pulls a team together better than fun in the kitchen—add a fabulous meal as a reward and you've got a winning event! If you are looking for a professional, yet fun way to bring team members together, this is it! Our space is warm and inviting and lends itself to easy conversation and camaraderie within the group. You will find The Stocked Pot & Company Cooking School and Culinary Team Building Activities and Events in Winston-Salem, North Carolina. We are located in the Piedmont Triad, near Greensboro and High Point and we travel to nearby Charlotte, Raleigh, Durham, Cary and Chapel Hill, all points in South Carolina and Virginia. Our team building style is used as a tool to break down barriers and teach valuable skills through the common bond of food, by appreciating each other's contributions and working together.

"Food is the perfect medium for bringing people together regardless of cultural and social barriers. Allow us to help your team become more harmonious and result-driven using our proven method of culinary team building"

— Andrew McMillan CEO and President

