



CATERING MENU

Corporate Catering, Elevated

From boardroom breakfasts to client luncheons and full-scale corporate events, we handle every detail so you don't have to. Our team delivers a seamless, stress-free experience tailored to your needs - with flawless execution, professional service, and a menu designed to impress.

You focus on your meeting - we'll make sure everything else is perfect.

Effortless. Customized. Unforgettable.

Let us make you look like the rockstar you are!





AWARD WINNING CHEF Natasha Gandhi-Rue

Let her competition-proven talent elevate your next gathering.

Chef Natasha Gandhi-Rue, champion of Food Network's Guy's Grocery Games, dazzled judges with her creativity under pressure, winning the \$20,000 grand prize.



A graduate of New York's International Culinary Center, Natasha blends global techniques with Midwest charm. With over 20 years of experience, she brings passion and precision to every event.



Let us feed your team and make YOU
the hero of your workplace.



Buddha Bowls

Prices begin at \$15 per/person.

Our Buddha Bowls are a satisfying way to enjoy fresh vegetables, hearty grains and lean proteins. **They are all naturally gluten-free and can be made vegetarian or vegan and we can meet most other dietary restrictions.**

The protein traditionally served with our Buddha Bowls is grilled chicken.

****You can substitute or add the following for an additional cost.****

***Beef Filet* - *Avocado* - *Grilled Shrimp* - *Adobo Braised Beef* - *Mojo Pork*
Steak - *Salmon* - *Double Chicken* - *Fried Chicken* - *Surimi* - *Sweet Potato***

Spicy Yum Yum

Steamed rice with sauteed zucchini, red bell pepper, mushrooms and chicken in a chili crunch oil with crunchy red cabbage and house made Yum-Yum sauce!

Asian Bowl

Filled with flavors of the Far East. Grilled chicken steamed rice, zucchini, sauteed mushrooms and fresh veggies. Served with a homemade Ginger-Tamari (gluten-free) sauce.

Italian Bowl

Tender grilled chicken, heirloom quinoa, crisp Romaine lettuce, tomatoes, grilled zucchini and mozzarella. Finished off with our house made Italian and a dollop of rich basil pesto.

Fajita Bowl

Steamed rice, sauteed bell peppers, onions and chicken dusted in lime seasoning, tomato black bean corn salsa, avocado and Romaine lettuce. Served with homemade Chipotle Lime sauce and a soft corn tortilla.

Southwest Bowl

So much better than your fast food bowl! Steamed rice, grilled chicken, black bean corn salsa, tomatoes, fresh greens and cheddar cheese. Served with our homemade Spicy Ranch and sour cream.

Thai Bowl

Filled with fresh flavors! Steamed rice, grilled chicken, stir fried zucchini, carrots, red bell pepper and red cabbage. Topped with our homemade Thai Peanut Sauce and peanuts.

Bang-Bang Bowl

Steamed rice, Bang-Bang glazed chicken, crunchy cucumbers, red cabbage, Asian steamed veggies, pickled onions and carrots. Served with homemade Bang-Bang Sauce.

Ratatouille Bowl

Heirloom quinoa, sauteed zucchini, red onions, red bell peppers, fresh house made tomato sauce and grilled chicken. Topped with Parmesan cheese.

****Denotes an additional charge.**

Build Your Own Buddha Bowl Buffet

Prices begin at \$20 per/person.

Our Buddha Bowls are one of our most sought after items both on our menu as well as for catering due to the ability to pick and choose healthy and delicious options that satisfy. Our Build Your Own is set up as a buffet with a specific flavor profile so no matter how it is built it will be DELICIOUS!

Asian Inspired

Choice of Starch:

- Steamed Rice
- Fried Vegetable Rice
- Heirloom Quinoa

Choice of Protein - Pick 2

- Grilled Chicken
- Ginger Tamari Chicken
- Chili Crunch Chicken
- Asian Braised Pork
- Grilled Steak**
- Char Sui Pork**
- Shrimp**
- Soy Marinated Eggs**

Choice of Sauces - Pick 2

- Spicy Yum-Yum
- Ginger-Tamari (GF Soy)
- Thai Peanut
- Bang-Bang

Accompaniments:

- Steamed Asian Veggies
- Sautéed Mushrooms
- Shredded Cabbage
- Diced Cucumber
- Red Bell Peppers
- Pickled Onions & Carrots

Latin Inspired

Choice of Starch:

- Steamed Rice
- Saffron Rice Pilaf
- Mexican Rice
- Cilantro Lime Rice
- Cuban Style Black Beans
- Mexican Potatoes

Choice of Protein - Pick 2

- Grilled Chicken
- Chipotle Adobo Chicken
- Cuban Braised Pork
- Grilled Steak**
- Braised Beef**
- Al Pastor Pork**
- Shrimp**

Choice of Sauces - Pick 2

- Spicy Ranch
- Sour Cream Lime Crema Ranch
- Chipotle Lime
- BBQ Ranch

Accompaniments:

- Fajita Vegetables
- Shredded Lettuce
- Cheddar Cheese
- Black Bean Corn Salsa
- Tomatoes
- Tomato Salsa
- Corn Tortilla Chips

Mediterranean Inspired

Choice of Starch:

- Steamed Rice
- Heirloom Quinoa
- Orzo Pasta Pilaf
- Fresh Herb Rice
- Roasted Cauliflower & Potatoes

Choice of Protein - Pick 2

- Grilled Chicken
- Greek Marinated Chicken
- Grilled Steak**
- Braised Beef**
- Lemon Braised Pork**
- Shrimp**

Choice of Sauces - Pick 2

- Lemon Dill
- Tzatziki
- Greek Vinaigrette

Accompaniments:

- Hummus
- Feta Cheese
- Diced Cucumbers
- Red Bell Peppers
- Sautéed Zucchini
- Pita

**Denotes an additional charge.

Popular Build Your Own Buffets

Prices begin at \$20 per/person.

Pasta Bar

Two types of Pasta Shapes

Choice of Homemade Sauces

-Pick 2

- Fresh Marina
- Alfredo
- Creamy Spinach
- Classic Four Cheese

Choice of Protein - Pick 2

- Ground Beef
- Italian Sausage & Peppers
- Italian Marinated Chicken
- Diced Ham & Peas
- Chopped Bacon
- Fried Chicken Bites**
- Nashville Hot Chicken**
- Italian Steak w/ Cherry Tomatoes & Peppers**

Accompaniments:

- Sauteed Zucchini
- Sauteed Mushrooms
- Caramelized Onions
- Roasted Red Bell Peppers
- Parmesan Cheese
- Ricotta Cheese

Served with Garlic Bread and Garden Salad

Taco Bar

One of our top lunches

Choice of Starch - Pick 2

- Mexican Potatoes
- Refried Beans
- Cuban Style Black Beans
- Mexican Rice
- Cilantro Lime Rice

Choice of Meats - Pick 2

- Classic All Beef Taco Meat
- Chipotle Adobo Chicken
- Mojo Marinated Pork
- Adobo Braised Beef**
- SW Steak**
- Al Pastor Pork**

Accompaniments:

- Black Bean Corn Salsa
- Fresh Tomato Salsa
- Shredded Lettuce
- Diced Tomatoes
- Shredded Cheese
- Onions
- Pickled Jalapenos
- Pickled Onions



**Denotes an additional charge.

Burger Bar

Starts with a Brisket-Blend quarter pound grilled beef patty

Choice of Cheese - Pick 2

- American
- Swiss
- Cheddar
- Pepper Jack
- Smoked Gouda
- Blue Cheese Crumbles

Accompaniments:

- Lettuce
- Tomato
- Onion
- Pickles
- Ketchup
- Yellow Mustard
- Whole Grain Mustard
- Garlic Aioli
- BBQ Sauce

Add-Ons Available

Avocado**

Bacon**

Extra Burger Patty**

All Beef ¼ lb Hot Dog**

Served with soft brioche bun & house fried potato chips & homemade French onion dip.

Signature Sandwiches

Prices begin at \$15 per/person.

These can be done as individual boxes OR as sandwich platters.

Served with homemade chips and a fresh baked cookie.

****Add a Salad with your sandwich****

Italian Hoagie

Ham, salami, pepperoni, pepper jack cheese, lettuce, tomato and red onion.

American Club

Roasted turkey breast, cheddar, bacon, lettuce and tomato.

Smoky Turkey

Oven roasted turkey, smoked Gouda, lettuce, tomato and roasted tomato spread.

Caprese Sandwich

Pesto, mozzarella, grilled zucchini, lettuce, tomato, and roasted tomato spread.

Chicken Pesto

Grilled chicken, pesto, mozzarella, lettuce and tomato.

Dynamic Duo

Ham, turkey, Swiss cheese, lettuce and tomato.

Ham & Swiss

Applewood smoked ham, Swiss cheese, lettuce and tomato.

The following salads can be added on to any of the sandwich selections.**

Garden Salad**

Fresh Romaine lettuce, carrots, cucumbers, tomatoes, and red bell peppers. Served with our house made Ranch.

Italian Salad**

Mixed greens, olives, tomatoes, slivers of red onion, homemade garlic & herb croutons and Parmesan cheese. Served with our house Italian Vinaigrette.

Grains & Greens Salad**

Mixed greens with heirloom tri-color quinoa, cucumbers, tomatoes, red onion and Goat cheese. Served with house made Greek Vinaigrette.

Pasta Salad**

Pasta with roasted red peppers, olives, pepperoncini, and fresh veggies. Served with homemade Italian dressing.



****Denotes an additional charge.**

Main Meal Salads

Prices begin at \$12 per/person.

If you are looking for a lighter meal that is healthy but still satisfying, try one of our delicious Main Meal Salads.

Cobb Salad

Romaine lettuce, grilled chicken, bacon, tomato, egg and Gorgonzola cheese. Served with our house made Ranch.

BBQ Ranch Salad

Romaine lettuce, grilled chicken, black bean corn salsa, tomatoes, cheddar cheese and crispy tortilla chips. Served with homemade BBQ Ranch.

Italian Chop Salad

Salad greens, ham, salami, pepperoni, Parmesan cheese, red onions, tomatoes, olives and pepperoncini. Served with homemade Italian.

Caesar Salad or Garden Salad w/ Protein

Classic salads with protein options to include: grilled or fried chicken, filet mignon, shrimp, salmon, bacon or hard-boiled egg.

BLT Wedge Salad

Heart of Romaine with tomatoes, nitrate-free all natural bacon and Danish blue cheese. Served with our house Ranch.



Breakfast

Prices begin at \$11 per/person.

Continental Breakfast

Danishes, cinnamon rolls, and muffins with assorted jams & butters and fresh fruit.

French Inspired Breakfast

Delicious quiche casserole with bacon, cheese and caramelized onions in a flaky puff pastry served with fresh fruit.

Italian Inspired Breakfast

Frittata filled with sausage, mushrooms, spinach, and a four-cheese blend baked in eggs. Served with potatoes.

Denver Style Frittata

Bell peppers, sauteed onions & diced ham folded into a delicious egg frittata. Served with potatoes.

Southwest Scramble Bake

Chorizo, peppers, onions, eggs, and potatoes in a savory casserole. Served with fresh fruit.

Low Country Breakfast

Buttermilk biscuits, sausage gravy, and eggs baked into a delicious casserole. Served with potatoes.



Crepe Brulee French Toast Casserole

Thick slices of bread baked in vanilla bean custard with a caramelized sugar topping. Served with fresh fruit.

Shakshuka Egg Bake

Moroccan-style baked eggs in a spiced tomato and bell pepper base. Served with breakfast potatoes.

Tortilla Española

Thinly sliced potatoes, roasted red bell peppers and eggs baked together. Served with fresh fruit.

Peaches and Cream French Toast

Thick slices of bread with brown sugar peaches baked for a delicious French Toast. Served with potatoes.

Yogurt Parfait Breakfast

Honey Vanilla Greek yogurt with fresh berries, granola, & chocolate chips.

We are truly passionate about hospitality and take the upmost pride in what we do. We use only the freshest ingredients and we pour our heart and souls in to every dish. We strive to put smiles on the faces of our guests and we absolutely cannot wait to serve you.

Appetizers

Our appetizers range in price from \$3-\$10 per/person.

Charcuterie Grazing Table

For a robust meal of appetizers, we recommend starting to build your buffet table with our Charcuterie Grazing Table – it includes a variety of cured meats, cheeses, olives, crackers, pickles, crudité and house fried potato chips with homemade dips.

Pinot Noir Cranberry Meatballs

Our #1 appetizer. All beef gluten free meatball glazed in our signature glaze made with Pinot Noir wine, cranberry sauce and herbs.

Mini Chicken & Waffles

Crispy chicken on a miniature Belgian waffle with pearly sugar. Served with either hot (spicy) honey or maple syrup.

Roasted Shrimp Cocktail

Roasted extra-large shrimp with our special blend of spices and herbs served with classic cocktail sauce and a lemon dill sour cream sauce.

Fresh Tomato & Mozzarella Platter

Fresh slices of mozzarella & tomatoes served with garlic crostini & basil pesto.

Warm Spinach & Artichoke

Warm spinach, artichoke hearts and creamy cheese. Served with house made flour tortilla chips or gluten-free corn tortilla chips.

Loaded Hummus Platter

Roasted pepper hummus topped with diced tomatoes, cucumbers, red onions and olives served with fluffy pita bread.

Italian Pasta Salad

Four cheese tortellini tossed with our house Italian dressing, pepperoncini, olives, and roasted red bell peppers.

Shrimp & Avocado Salad

Roasted extra-large shrimp with our special blend of spices and herbs served in individual cups of avocado-cucumber salad.

Sliders/Bruschetta

A variety of different sliders and bruschetta for creative and delicious bites for your guests to enjoy. A few of our most popular ones include: Avocado Bruschetta with roasted tomatoes & balsamic glaze, Roasted Beef Tenderloin with Gorgonzola-walnut butter & arugula and our classic Cuban slider with Mojo marinated pork loin, smoked ham, Swiss cheese and mustard garnished with dill pickle.



Pasta Entrees

Prices begin at \$14 per/person.

Pastas are a filling way to feed a larger group of people on a more economical budget.

All our pasta dishes are served with a choice of: Garden Salad with House Italian Dressing or Caesar Salad and Garlic Bread.

Whiskey Beef Stroganoff

Our #1 selling entrée! Grilled beef tenderloin with sauteed mushrooms and asparagus in a whiskey cream sauce over penne.

Cajun Pasta

Choice of crispy breaded chicken breast, grilled chicken OR shrimp in a Cajun cream sauce with sauteed red bell peppers, caramelized onions and pasta.

Bolognese Ziti

Homemade tomato Bolognese (all beef) sauce with penne pasta topped with fresh mozzarella and Parmesan.

Italian Sausage & Peppers

Italian sausage sauteed with caramelized onions and red bell peppers in a tomato marinara sauce with penne pasta.

Ham & Pea Carbonara

Diced smoked ham with fresh green peas in a delicate creamy parmesan sauce & pasta.

****Customize any of the pasta dishes below****

Grilled Chicken, Crispy Fried Chicken, Nashville Hot Chicken, Shrimp, Salmon, Filet Mignon, Crispy Bacon, Sauteed Mushrooms, Caramelized Onions, Diced Fresh Tomatoes

Homemade Mac & Cheese

Creamy 4-cheese penne pasta and cheese. The absolute ultimate in comfort food!

Penne Al Fredo

Light creamy Parmesan cheese sauce – silky and delicious.

Creamy Spinach Pasta

Creamy sauce with spinach, artichoke hearts and Parmesan with penne pasta.



****Denotes an additional charge.**

Entrees

Prices begin at \$18 per/person.

Whether you are looking for something more traditional or for a culinary adventure;
our entrees can do both!

Our selection of entrees are served with the choice of starch, vegetable & salad.

Bistro Chicken

Our most popular chicken option! Chicken breast sautéed and served with a white-wine sauce with roasted garlic.

Chicken Madeira

Chicken with a mushroom madeira sauce topped with fresh mozzarella.

Chicken Piccata

Sautéed chicken with lemons, white wine sauce, capers, and artichoke hearts.

Chicken Diane

Chicken breasts sautéed and served with a mushroom-caramelized onion port wine sauce.

Chicken Marsala

All natural chicken breasts in a mushroom wine sauce.

Beef Bourguignon

Classic French beef dish with red wine sauce, mushrooms, pearl onions and bacon lardons.

Prime Rib

Garlic herb crusted prime rib with classic horseradish sauce.

Roasted Pork Loin

Garlic & herb crusted pork loin roasted till tender and succulent.

Roasted Salmon w/ Fresh Herb Pistou

Roasted salmon filets with a fresh herb sauce.

Scott's Saucy Meatloaf

Certified Angus beef blended with onions, bell peppers, and seasonings topped with a rich homemade tomato sauce.

Steak & Mushroom Pie

Red wine braised Certified Angus beef with sauteed mushrooms and pearl onions in a rich sauce topped with a delicious Gruyere cheese pastry.



****Denotes an additional charge.**

Entree Side Choices

Our selection of entrees are served with the choice of starch, vegetable and salad.

Starches

Crispy Roasted Baby Potatoes

Delicious baby potatoes roasted to crispy and tossed with sea salt and fresh parsley.

Potatoes Au Gratin

Thinly sliced russet potatoes with a creamy cheese sauce baked to perfection.

Whipped Mashed Potatoes

Fluffy Yukon Gold potatoes whipped smooth with butter and cream.

Loaded Mashed Potatoes

Whipped potatoes with sour cream and bacon, with cheddar cheese and green onion baked in.

New Potatoes w/Fresh Herbs

Small steamed new potatoes tossed in butter (or olive oil if vegan is desired) and fresh herbs.

Roasted Garlic Mashed Potatoes

Fluffy Yukon Gold potatoes whipped smooth with roasted garlic butter and cream.

Ultimate Mac & Cheese

Medley of four creamy cheeses blended in to create the ultimate in comfort food.

Vegetables

Ratatouille Tian

Our most popular side dish! Zucchini, red bell peppers, caramelized onions and tomatoes.

Spinach Bake

Spinach & cheese casserole with a light and airy crust.

Broccoli Gratin

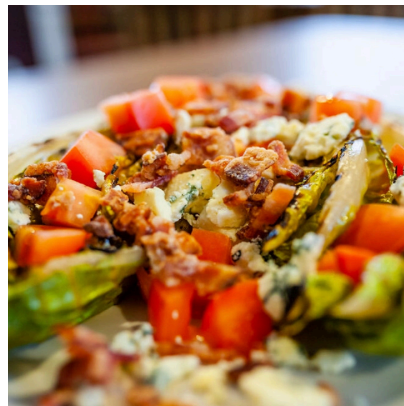
Delicious casserole of broccoli in a light cream sauce topped with cheese and a crispy Panko topping.

Roasted Asparagus

Tender asparagus roasted to crisp, lightly seasoned with salt & pepper.

Green Beans with Lemon Zest & Fresh Herb Sauce

Sauteed green beans roasted to crisp with lemon zest and a fresh herb sauce.



Salads

Italian Salad

Mixed greens, olives, tomatoes, slivers of red onion, homemade garlic & herb croutons and Parmesan cheese. Served with house Italian Vinaigrette.

Classic American Salad

Fresh Romaine lettuce, carrots, cucumbers, tomatoes and red bell peppers. Served with our homemade Ranch.

Caesar Salad

Romaine lettuce, Parmesan cheese and homemade garlic & herb croutons. Served with homemade Caesar dressing.

Winter Pear Salad**

Tender hearts of Romaine with winter pears, candied spiced pecans and Gorgonzola blue cheese. Served with house Pear-White Wine Vinaigrette.

BLT Wedge**

Heart of Romaine with roasted tomatoes, nitrate-free all natural bacon and Danish blue cheese. Served with house Ranch.

Grain and Greens Salad**

Mixed greens with heirloom tri-color quinoa, cucumbers, tomatoes, red onion and Goat cheese. Served with homemade Greek Vinaigrette.

Italian Pasta Salad**

Four cheese tortellini tossed with our house Italian dressing, pepperoncini, olives and roasted red peppers. Definitely not your average pasta salad.

****Denotes an additional charge.**

Snacks & Sweets

Prices begin at \$2 per/person.

Whether you need a meeting mid-afternoon snack, a decadent dessert to finish your meal, or nibbles to keep your guests fueled all day long, we can help you provide creative alternatives.

Double Chocolate Fudge Brownies

Prepare for pure chocolate bliss! Our decadent, intensely rich brownies are a chocolate lover's dream, packed with double the chocolatey goodness and a fudgy, melt-in-your-mouth texture.

Mini Charcuterie Cups

Elevate your snacking with these charming individual cups, each thoughtfully assembled with a delectable assortment of gourmet cheeses, savory cured meats, and crisp crackers. Perfect for a sophisticated nibble!

Assorted Cookies

A delightful collection of your favorite cookies, baked to golden perfection. From classic chocolate chip to chewy oatmeal raisin and more, there's a sweet bite for everyone.

Hummus & Veggie Cups

A vibrant and healthy treat! Enjoy creamy, flavorful hummus paired perfectly with a colorful array of crisp, fresh-cut vegetables, all conveniently served in individual cups for easy dipping.

Fresh Veggie & Dip Cups

Garden-fresh and utterly refreshing! These cups are brimming with an assortment of crisp, seasonal vegetables and served with a creamy, zesty dip for a wholesome and satisfying snack.

Homemade Chips w/ French Onion Dip

Irresistibly crunchy, thinly sliced homemade potato chips served alongside a rich, savory, and wonderfully creamy French onion dip. A timeless classic, perfected!

Sweet & Salty Popcorn Bar

Get ready for a popcorn party! Customize your perfect snack with fluffy, air-popped popcorn and a tempting array of sweet and salty toppings, from gooey caramel and M&Ms to savory cheese powder and everything bagel seasoning.

Snack Mix Bar

Unleash your inner snack artist! Design your ultimate custom mix from a delicious variety of crunchy, savory, and sweet components including pretzels, nuts, dried fruits, and more.



Famous Cakes

Available in 3 Sizes:

8" Double Layer Round - serves 8 large pieces

Half Sheet Cake - serves 32 2x3" pieces

Full Sheet Cake - serves 64 2x3" pieces

White Wedding Cake

Say "I do" to pure elegance! Our white cake is exquisitely moist and light, perfectly paired with a velvety smooth vanilla buttercream frosting that melts in your mouth. A timeless choice for any celebration.

Carrot Cake

Our carrot cake is incredibly moist, spice to perfection, and brimming with fresh carrots and nuts (also available nut-free). Generously topped with a rich utterly irresistible cream cheese frosting.

Chocolate Mousse

Experience pure chocolate decadence! Our rich, airy chocolate mousse is a cloud of intense cocoa flavor, yet incredibly satisfying. It is a sophisticated treat for the true chocolate connoisseur.

Devil's Food

Surrender to the dark side of deliciousness! Our Devil's Food cake is intensely rich, deeply dark, and incredibly moist. Delivering a powerful chocolate punch that will satisfy your deepest cravings.

Pineapple Cream Cake

Tropical and dreamy, our Pineapple Cream cake boasts tender layers infused with juicy pineapple, enveloped in a silky whipped cream frosting.

Black Forrest

Take a stroll through the dark and delicious! Layers of rich chocolate cake are infused with a cherry liqueur and generously filled with sweet cherries. A timeless German classic.

Chocolate Raspberry

A sophisticated dance of flavors. Our rich chocolate cake is beautifully complimented by the bright, tangy sweetness of fresh raspberries, creating a balanced and delightful dessert experience.

Coconut Raspberry

Escape to a tropical paradise with every bite! This light and fluffy coconut cake is perfectly balanced creating a refreshing and exotic flavor combination. Sure to make you dream of a tropical escape.

Chocolate Turtle Cake

A decadent delight for chocolate lovers, our Chocolate Turtle cake features layers of moist chocolate cake generously layered with caramel, studded with toasted pecans, and finished with a smooth chocolate ganache.

Lemon Sunshine

Brighten your day with a slice of pure sunshine! This vibrant lemon cake is layered with a zesty homemade lemon curd and finished with a silky-smooth refreshing lemon buttercream.

German Chocolate Cake

Indulge in moist layers of rich chocolate cake enveloped in a luscious coconut and pecan filling, all topped with a chocolate frosting.

Strawberry Mousse Cake

Light and refreshing our Strawberry Mousse cake offers delicate layers of vanilla cake, silky strawberry mousse, and fresh strawberry garnish. Perfectly balanced for those who crave a fruity creamy dessert.

Cookies and Cream Cake

Irresistibly playful, our Cookies and Cream cake layers rich chocolate cake with creamy vanilla frosting and crunchy chocolate cookie crumbles. A nostalgic treat for all ages.

Chocolate Peanut Butter

The ultimate dynamic duo! Indulge in moist chocolate cake, it's a harmonious blend of sweet and salty, sure to delight any fan of this classic combination.

****Denotes an additional charge.**



WELCOME TO THE KITCHEN and Thank you for the opportunity to present our catering options to you. We believe every event deserves a touch of culinary excellence. Our menu is crafted to delight your guests with fresh, flavorful dishes made from scratch. Whether you're planning a breakfast gathering, a corporate lunch, or an elegant dinner, our selection is designed to cater to all tastes and preferences.

Our menu is not limited to specific items and anything can be created to suit your whimsy, dietic needs and tastes.

WHAT'S INCLUDED:

Our catering service ensures a beautiful, upscale presentation with minimal cleanup. Each order includes:

- Serving platters and boards (must be returned or scheduled for pickup) to create a beautiful presentation.
- Serving utensils
- Disposable plates, napkins, and flatware
- Delivery and setup

We prefer using glassware and wooden boards over disposables to enhance the aesthetic appeal of your event.

GUARANTEE & CANCELLATION POLICY: A deposit of \$100 is taken to hold the date. This deposit is applied to your final balance paid on the day of your event. If the event is canceled within 30 days of the event, the deposit will not be returned. To avoid any unnecessary charges, please keep us apprised of any changes so that we may better serve you.

PRICES & PAYMENT: Prices are per person and are subject to change due to market price fluctuation and product availability. Firm prices are guaranteed 45 days prior to the event. There is a 20% service charge applied to all off-site caterings in addition to sales tax (currently 7.5%). Groups requesting tax exemption must submit a sales tax exemption certificate at the time of the first payment. The final head count and first payment of 50% is due 3 weeks prior to the your event. Remaining balance in full is due on the day of your function unless other billing arrangements have been made prior to the event. To avoid any unnecessary charges, please keep us apprised of any changes so that we may better serve you.

****Minimum ordering requirements may apply.**