



## Classic Buffet \$62/person

pricing based on 100 guest minimum

### *cocktail hour*

combine 3 stationary or passed beginnings

### *dinner buffet*

choose 1 salad

choose 2 entrees

choose 2 sides

fresh baked rolls and butter

### *beverage*

fresh brewed coffee and tea service, sweetener, half & half

### *equipment*

cocktail plates and napkins, china dinner plate, flatware, water glass, napkin - choice of color, cake plate and fork, coffee mug, guest and service table linens in choice of color

### *staff*

event captain, waiters, bartenders, chefs, sous chefs  
5 hour event time, 2 hours set-up, 1 hour clean-up (varies by venue)

### *add-ons*

bar equipment and ice \$1.50

refreshment and mixer bar \$4

bar glassware \$3

champagne flute for toast \$1

add time - \$35/hour per staff person





## Upscale Buffet \$68/person

pricing based on 100 guest minimum

### *cocktail hour*

combine 4 stationary or passed beginnings

### *dinner buffet*

choose 1 pre-set salad

choose 2 entrees

choose 2 sides

pre-set fresh baked bread baskets with butter

### *beverage*

fresh brewed coffee and tea service, sweetener, half & half

### *equipment*

glass cocktail plates and napkins, china dinner plate, glass salad plate, flatware, water glass, napkin - choice of color, china cake plate and fork, coffee mug, guest and service table linens in choice of color

### *staff*

event captain, waiters, bartenders, chefs, sous chefs  
5 hour event time, 2 hour set-up, 1 hour clean up (varies by venue)

### *add-ons*

bar equipment and ice \$1.50, refreshment and mixer bar \$4

bar glassware \$3, champagne flute for toast \$1

additional appetizer \$3, upgrade to themed cocktail station \$10

add entree \$4, add side \$2.50

add time - \$35/hour per staff person





# Formal Plated Dinner \$79/person

pricing based on 100 guest minimum

## *cocktail hour*

combine 4 stationary or passed beginnings

## *plated dinner*

choose 1 served salad

choice of 3 entrees OR duo entree

choose 2 sides

pre-set fresh baked bread baskets with butter

## *beverage*

fresh brewed coffee and tea service, sweetener, half & half

## *equipment*

china cocktail plates and napkins, china dinner plate, glass salad plate, flatware, water glass, napkin - choice of color, china cake plate and fork, coffee mug, bar glassware, guest and service table linens in choice of color

## *staff*

event captain, waiters, bartenders, chefs, sous chefs  
5 hour event time, 2 hour set-up, 1 hour clean up (varies by venue)

## *add-ons*

bar equipment and ice \$1.50, refreshment and mixer bar \$4  
champagne flute for toast \$1, pre-set wine glass (tableside svc) \$1  
additional appetizer \$3, upgrade to themed cocktail station \$10  
premium entree upgrade - \$7-\$10  
add time - \$35/hour per staff person  
table and chivari chair rental \$12/person





## Conditions

*\*package pricing is based on a minimum guest count of 100. Lower guest counts can be served and will include a surcharge.*

*\*substitutions or deletions will not constitute a price reduction. These inclusive packages offer a reduced price for combining all services listed. You may request line item pricing if all items are not needed for your event.*

*\*packages include a 5 hour event/8 hours of staff service time. Some venues will require additional set-up or clean-up time to be added. Additional staff time can be added for longer events.*

*\*we will provide one complimentary tasting to assist you in making your catering selection. Additional tastings will incur a fee.*

*\*custom events and additional serving styles are available. Ask about a custom package to best fit your event vision!*

