



Classic Buffet \$68/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 \$4.50

bar glassware \$3

champagne flute for toast \$1.25

add time - \$35/hour per staff person





Upscale Buffet \$75/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 \$4.50

bar glassware \$3, champagne flute for toast \$1.25

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

add entree \$4-\$7, add side \$2.50

add time - \$35/hour per staff person





Formal Plated Dinner \$89/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 \$4.50

champagne flute for toast \$1, pre-set wine glass (tableside svc) \$1.25

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

premium entree upgrade - \$7-\$10

add time - \$35/hour per staff 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 up to a 6 hour event/9 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 for all booked clients. Non-booked client tasting fee \$35/person*

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

