MENU PLANNING

OUR CLIENTS, MANY NEW TO EVENT PLANNING, OFTEN ASK US HOW TO START PLANNING THEIR MENU. AS A BOUTIQUE CATERER, WE OFFER CUSTOM MENUS & MANY CATERING STYLES. THIS FLEXIBILITY ALLOWS YOUR CATERING TO REFLECT YOUR TASTES & RESONATE WITH THE OVERALL VISION OF YOUR EVENT. HOWEVER, CREATING A BESPOKE CATERING EXPERIENCE IS MORE COMPLICATED THAN SELECTING OPTIONS FROM A STANDARD CATERING PACKAGE. WE OFFER THESE MENUS AS A STARTING POINT FROM WHICH YOU CAN MAKE SELECTIONS THAT CUE US INTO YOUR LIKES & DESIRES FOR YOUR EVENT CATERING; FROM THERE, WE CAN FINE TUNE YOUR SERVICES TO BEST SUIT YOUR TASTES & THOSE OF YOUR GUESTS. WE ALSO OFFER A SEPARATE DROP-OFF CATERING MENU FOR SIMPLER EVENTS THAT DO NOT REQUIRE ON-SITE CATERING STAFF; FEEL FREE TO EMAIL OR CALL FOR OUR RECOMMENDATION OR A LINK TO OUR DROP-OFF MENUS.

AFTER SELECTING EVENT OVER DROP-OFF CATERING, WE RECOMMEND THAT YOU FIRST DECIDE ON A BANQUET OR COCKTAIL-STYLE EVENT. BANQUET DINING REQUIRES ASSIGNED TABLES & A FORMAL TIME LINE IN ORDER FOR US TO BEST SERVE YOUR GUESTS. MANY CLIENTS, HAVING EXPERIENCED RECEPTIONS & GALAS IN THIS STYLE, ARE MOST FAMILIAR WITH THIS TYPE OF CATERING. GUESTS ARE SEATED TOGETHER & SERVED DINNER AS QUICKLY AS POSSIBLE, WHETHER FROM A FORMAL BUFFET OR TABLESIDE WITH A PLATED OR FAMILY-STYLE MEAL. YOU CAN PRECEDE YOUR BANQUET DINNER WITH A COCKTAIL HOUR IN WHICH WE CAN STATION APPETIZERS OR PASS HORS D'OEUVRE. DESSERT CAN BE SERVED AT THE TABLE OR, AFTER DINNER, PASSED OR FROM A STATION.

A COCKTAIL-STYLE EVENT BENEFITS FROM A LOOSER TIME LINE & A FLOOR PLAN WITH MIXED SEATING (HIGHTOPS & LOUNGES ALONG WITH DINING TABLES). GUESTS DO NOT SIT AT AN EXACT TIME TO EAT TOGETHER; RATHER, THEY MINGLE, DRINK, & EAT CASUALLY, AS THEY WISH. FOOD STATIONS ARE A PERFECT FIT, WHETHER YOU ARE SERVING YOUR GUESTS A FULL MEAL OF HEAVY HORS D'OEUVRE OR PROVIDING A SNACK IN BETWEEN MEAL TIMES. STATION MENUS, COMPRISED OF PICKUP ITEMS, BUILD-YOUR-OWN DISHES, OR SMALL PLATES FINISHED STATION-SIDE BY A LIVE CHEF, ARE MORE DIVERSE THAN THAT FOR A BANQUET, OFFERING FLEXIBLE DISHES THAT WILL APPEAL TO A VARIETY OF DINERS & RESTRICTED DIETS.

AFTER DECIDING ON THE GENERAL STRUCTURE OF YOUR CATERING, WE RECOMMEND PERUSING THESE MENUS TO PICK OUT FAVORITE OPTIONS. FROM THERE, YOU WILL CONSULT WITH AN EVENT MANAGER TO TWEAK THE MENU OR TO REQUEST CUSTOM OPTIONS TO BETTER FIT YOUR EVENT. AFTER THE CONSULTATION (HELD OVER THE PHONE OR IN PERSON), OUR MANAGER WILL SEND YOU A QUOTE OUTLINING YOUR MENU, PRICING, & EQUIPMENT OPTIONS.

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PRICING GUIDE

WHILE OUR BESPOKE MODEL DOES NOT ALLOW US TO OFFER ACCURATE PRICING BEFORE YOUR CONSULTATION, WE UNDERSTAND THAT CLIENTS WISH TO HAVE A RANGE OF PRICING BEFORE INVESTING THEIR TIME IN THIS PROCESS. WE HOPE THAT THESE PRICE RANGES ARE HELPFUL AS YOUR PLAN YOUR EVENT CATERING. ALL OF OUR PRICES INCLUDE COMPOSTABLE OR RECYCLABLE PLACE SETTINGS, ALL NEEDED SERVING EQUIPMENT & UTENSILS, AS WELL AS FOOD STYLING COMPLIMENTING YOUR EVENT. PRICES ARE PER PERSON.

BANQUET DINNER

includes bread service, salad, two sides, two entrees

FORMAL BUFFET: $32-38/PP
AVERAGE FAMILY-STYLE DINNER: $36-44/PP
AVERAGE PLATED DINNER: $34-48/PP

COCKTAIL EVENT

BETWEEN MEALS; $10-20/PP
HEAVY HORS D'OEUVRE (FULL MEAL): $28-34/PP
MULTI-COURSE STATIONS (FULL MEAL): $36-44/PP
LIVE ACTION STATIONS (FULL MEAL): $36-50/PP

ADDITIONAL SERVICES

APPETIZERS/HORS D'OEUVRE: $7-10/PP
RENTAL UPGRADES: $2-10/PP
TABLE LINEN: $250-500
PARTY FAVORS: $3-8/PP
LATE NIGHT SNACK: $4-8/PP
DESSERT: $3-8/PP
LICENSED/INSURED BAR PACKAGES: $12-32+
RECEPTION COORDINATION: $500

SURCHARGES: WE ADD 23% SERVICE FEE TO ALL EVENT CATERING MENUS TO PAY OUR PROFESSIONAL SERVICE TEAM | TAX IS ADDED AS REQUIRED BY YOUR STATE & LOCAL GOVERNMENT | CERTAIN VENUES MAY INCUR A VENUE FEE DUE TO EXTRAORDINARY INSURANCE, SETUP, OR LICENSING REQUIREMENTS (PLEASE INQUIRE)

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