

Sausalito *Catering*



Catering Menu

216.696.2233 • sausalitocatering.com



Breakfast



CONTINENTAL BREAKFAST

Choice of two juices - orange, cranberry or apple juice
Assortment of donut holes, croissants, muffins and bagels
Butter, preserves and cream cheese
Freshly brewed coffees and teas
Add individual bottled juice - \$1.00

\$10.99 / PERSON

AMERICAN TRADITIONAL

Choice of two juices - orange, cranberry or apple juice
Fluffy scrambled eggs, breakfast potatoes,
sausage and applewood smoked bacon
Fresh donut holes and muffins
Freshly brewed coffees and teas
Add individual bottled juice - \$1.00

\$14.99 / PERSON

DELUXE CONTINENTAL BREAKFAST

Choice of two juices - orange, cranberry or apple juice
Assortment of pastries, muffins, danishes and bagels.
Butter, preserves and cream cheese
Fresh cut fruit platter
Freshly brewed coffees & teas
Add individual bottled juice - \$1.00

\$13.99 / PERSON

SAUSALITO HEALTHY FRESH AND LIGHT

Choice of two juices - orange, cranberry or apple juice
Sliced fruit platter with yogurt, muffins, assorted cereals
and milk, oatmeal with brown sugar, raisins and
dried cranberries
Freshly brewed coffees and teas
Add individual bottled juice - \$1.00

\$11.99 / PERSON

OMELET STATION AVAILABLE UPON REQUEST

Scrambled, sunny side up and designer omelets
Fillings: grated cheese, ham, bacon, onions, peppers,
mushrooms, spinach, tomatoes, olives and jalapenos
(\$75.00 per chef, per station)

\$16.99 / PERSON

All prices are subject to a taxable 22% service charge and applicable sales tax.

Breakfast



BREAKFAST SANDWICHES/WRAPPS

Served on your choice of croissant or wrap

Egg & cheese	\$ 7
Egg, veggie & cheese	\$ 8
Egg, bacon or sausage & cheese	\$ 9

BREAKFAST FRITTATA

Crustless egg bake served with filling of your choice

Serves 8

Egg & cheese	\$ 18 / FRITTATA
Egg, spinach & cheese	\$ 18 / FRITTATA
Egg, bacon or sausage & cheese	\$ 23 / FRITTATA

BUILD YOUR OWN PARFAIT

Plain & flavored yogurt

Fresh fruit, granola and dried cranberries

****Individual pre-built parfait cups | \$7 / person****

\$ 8.50 / PERSON

BREAKFAST QUICHES

Individual breakfast quiche

Delicious individual sized quiches

Egg & cheese	\$ 5.50 / PERSON
Egg, veggie & cheese	\$ 5.50 / PERSON
Egg, meat & cheese	\$ 8.00 / PERSON

CLASSIC BREAKFAST QUICHE

Full-size sliced breakfast quiche

Serves 8

Egg & cheese	\$ 20.00 / QUICHE
Egg, veggie & cheese	\$ 20.00 / QUICHE
Egg, meat & cheese	\$ 25.00 / QUICHE

All salad box lunches served with rolls and butter

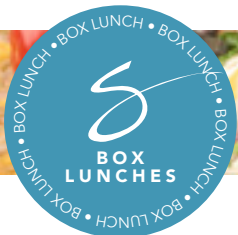
Breakfast



A LA CARTE OPTIONS

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas . . .	\$28.00 / GALLON
Fruit Juice (Orange, Apple or Cranberry)	\$24.00 / GALLON
Individual Fruit Juices	\$3.00 / BOTTLE
Iced Tea, Lemonade and Fruit punch	\$30.00 / GALLON
Fruit Platter or Individual Fruit Plate	\$4.00 / PERSON
Freshly Baked Danish, Muffins, Croissants and Pastries	\$22.00 / DOZEN
Freshly Baked Deluxe Assorted Pastries	\$32.00 / DOZEN
Assorted Baked Cookies	\$18.00 / DOZEN
Fudge Brownies	\$18.00 / DOZEN
Assorted Sodas	\$2.25 EACH
Individual Fruit Yogurt	\$2.00 EACH
Bottled Spring Water	\$1.50 EACH
Soft Pretzels (Salt or Cinnamon Sugar) Served with Spicy Mustard . . .	\$28.00 / DOZEN
Pretzel Bites (Salt or Cinnamon Sugar) Served with Spicy Mustard . . .	\$15.00 / DOZEN
Chips and Salsa	\$8.00 / POUND
Granola Bar (Individual).	\$1.75 EACH
Whole Fruits	\$1.50 EACH
Individual Bags of Chips	\$1.75 EACH
Trail Mix	\$1.75 EACH

Box Lunches



LUNCHEON SANDWICH/WRAP BOARDS

Salad (Choose one)

Potato Salad
Pasta Salad
Side Salad
Bag of Chips

Meat (Choose one)

Baked Ham
Turkey
Roast Beef
Chicken Salad
Tuna Salad

Cheese (Choose one)

Swiss
American
Mozzarella
Cheddar
Provolone

Served on croissant, wrap or your choice of bread and cookies

Add gf bread choice (no gf wraps available) | \$1.50

Add fruits \$2.00 Extra

\$11.50 / PERSON

Box lunch with soup (8-oz. portion)

Choice of tomato Basil, chicken noodle, cream of mushroom, cream of broccoli or chef's choice

\$16.50 / PERSON

All mayo, mustard and cutlery provided outside of box unless otherwise specified

Lunch Trays



Choose your tray and a side. Minimum order - 10 people

SANDWICH TRAY

Overstuffed sandwiches made from your choice of our home-cooked lean corned beef, tender roast beef, lean turkey, honey roasted ham, tuna salad, chicken salad or vegetarian, served on freshly baked breads

\$ 11 / PERSON

DELI WRAP TRAY

An assortment of deli meats - home-cooked lean corned beef, tender roast beef, turkey, honey roasted ham, tuna salad, chicken salad or vegetarian, wrapped in assorted tortillas

\$ 11 / PERSON

CAFÉ CHICKEN SANDWICH/WRAP TRAY

Marinated, tender halal piece chicken breast, charbroiled to perfection, served on a brioche bun with lettuce and tomato

\$ 14 / PERSON

TURKEY CLUB/WRAP TRAY

Oven roasted turkey breast, crispy bacon, lettuce, tomato and Swiss cheese on sourdough bread

\$ 11 / PERSON

CRANBERRY WALNUT CHICKEN SALAD WRAP PLATTER

Roasted chicken breast with a tomato basil wrap

\$ 11 / PERSON

SOUP AND SANDWICH

Choose any of our sandwiches or wrap trays and enjoy with homemade soup

SOUP SELECTIONS:

- Chicken Noodle
- Beef Barley
- Broccoli Cheese
- Italian Wedding
- Tomato Basil Soup
- Garden Vegetable
- Chicken Rice
- Chicken Barley
- Vegetable Beef
- Seafood Bisque

+ \$ 4.50 / PERSON

*All sandwich & wrap trays come with mayonnaise, mustard and a chef's featured aioli

Add GF bread choice (no GF wraps available) | \$1.50

SIDES (Choose one)

- Fresh Cole Slaw
- Chef's Pasta Salad
- Chef's Potato Salad
- Individual Bag of Potato Chips

Salad Bar



SAUSALITO SALAD BAR:

Romaine lettuce or mixed greens
Chicken, baby salad shrimp, bacon, parmesan cheese,
bleu cheese, mushrooms, artichokes, cucumbers, onions,
tomatoes, green beans, chopped eggs, mandarin oranges
and croutons

Served with choice of two dressings

Buffets include rolls & butter, homemade cookies and
mango iced tea

SOUP AND SALAD

Help yourself to the salad bar and enjoy homemade soup
8-oz. portion

SOUP SELECTIONS:

- Chicken Noodle
- Beef Barley
- Broccoli Cheese
- Italian Wedding
- Tomato Basil Soup
- Garden Vegetable
- Chicken Rice
- Chicken Barley
- Vegetable Beef
- Seafood Bisque

\$14 / PERSON

Minimum order - 20 people

+\$4.50 / PERSON

Minimum order - 10 people

Salad Box Lunches



Minimum order - 10 people. Plated Salad Extra \$2.00

ASIAN SALAD

Romaine, walnuts, mandarin oranges, red peppers and green onions served with orange vinaigrette

\$ 11 / PERSON

SOUTHWESTERN SALAD

Romaine, black beans, corn, tomatoes, mixed cheese, tortilla strips and Sriracha ranch dressing

\$ 11 / PERSON

COBB SALAD

Bed of baby greens with cucumbers, mushrooms, red onion, bacon, tomatoes and hard-boiled eggs, with a Pommery mustard vinaigrette

\$ 11 / PERSON

MEDITERRANEAN SALAD

Roasted red bell peppers, artichoke hearts and kalamata olives over field greens with a lemon feta dressing

\$ 11 / PERSON

STIR-FRY SALAD

Stir-fried vegetables, spicy teriyaki sauce, crispy noodles and provolone cheese on romaine

\$ 11 / PERSON

SWEETWATER SALAD

Mixed field greens with baby shrimp, crumbled bleu cheese and chopped hard-boiled eggs with Italian vinaigrette

\$ 11 / PERSON

SPINACH SALAD

Tossed with red onions, sliced strawberries, caramelized walnuts, bleu cheese and poppyseed raspberry vinaigrette

\$ 11 / PERSON

CHEF'S MISTA SALAD

Mixed California greens, pears, walnuts, bleu cheese and balsamic vinaigrette

\$ 11 / PERSON

CLASSIC CAESAR

Hearts of romaine and our signature Caesar dressing tossed with shaved Reggiano cheese and tomatoes

\$ 11 / PERSON

FAMILY STYLE SALADS (Serves 20 people)

Traditional House Salad

Quinoa Salad

Tabbouleh Salad

\$ 25 / PERSON

Add Chicken or Calamari \$5.00

Add Salmon or Steak \$7.00

Pasta Buffet



PASTA BUFFET:

Includes Sausalito House Salad with two choices of dressing, rolls and butter

Chicken Fettuccini with Alfredo Sauce

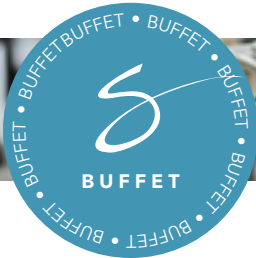
Rotini Pasta with Meatballs and Marinara

Vegetable Penne Pasta

\$ 11 / PERSON

Minimum order - 10 people

Lunch/Dinner Buffet:



Minimum 10 per Entrée Choice

LUNCH/DINNER BUFFET:

Entrée choice includes chef salad with two choices of dressing, homemade cookies & mango iced tea

1 Entrée	\$18.00 / person
2 Entrées	\$24.00 / person
3 Entrées	\$30.00 / person

ENTRÉE SELECTIONS:

CHICKEN SELECTIONS

Lemon Garlic Chicken
Chicken Cordon Bleu
(Stuffed with prosciutto,
spinach and Swiss cheese
served with a roasted Garlic
cream sauce)

Chicken Picatta
Chicken Parmigiano
Chicken Marsala
Rosemary Peppercorn Chicken
Apricot Chicken
Fried (or) Barbeque Chicken
Chipotle Barbeque Chicken

Herb Chicken Lasagna
Cilantro Lime Chicken
Lemongrass Chicken
Chicken Roulade (Stuffed with
Spinach, roasted red pepper
and feta cheese)
Chicken with Pesto Cream

Lunch/Dinner Buffet:



BEEF SELECTIONS:

Peppercorn Crusted Sirloin
Strip Loin with Horseradish
Cream and Au jus
Top Round with
Garlic-Butter Spread

Prime Rib
Beef Lasagna
Beef Short Ribs
Pepper Steak

Teriyaki (or) Mango Beef Tips
Italian Meatballs with
Marinara sauce
Country Fried Steak

FISH SELECTIONS:

Herb-crusted Salmon
Blackened Tilapia

Panko-Crusted Cod
Fried (or) Baked Ocean Perch

Cilantro Mango Mahi-Mahi

PORK SELECTIONS:

Rosemary Panko-Crusted
Pork Loin
Smoked Bacon-Wrapped Loin
Ginger Curry Pork Loin

Hawaiian Mango Pork Loin
Ancho Glazed Pork Tenderloin

Stuffed Pork Loin with
Cranberry Sauce
Baby Back Ribs
Apricot Pork Tenderloin

STARCH SELECTION:

Herb-Roasted Red Skin
Potatoes
Fingerling Potatoes
Wild & Long Grain Rice
Mexican Rice

Basmati Rice
Saffron Rice with Tomatoes
Cous Cous
Mashed Potatoes
(Plain or Garlic)

Cheddar Mash (Bacon)
Scalloped Potatoes
Sweet Potato Hash with
Candied Pecans
Sage Polenta

VEGETABLES SELECTION:

Herbed Steamed or Grilled
Seasonal Vegetables
California Blend (Cauliflower,
Broccoli & Carrots)
Glazed Baby carrots

Cream of Corn
Seasonal Root Vegetable
(Parsnip, Turnips, Beets, etc)
Grilled Bok choy
Roasted Fennel

Fresh Broccoli
Green Beans Almandine
Asparagus Hollandaise
Tomato Ratatouille
Roasted Brussel Sprouts

3 Course Plated Menu



All Entrées are served with a House Salad, your choice of Vegetable and Starch, Fresh Rolls & Butter and the chef's dessert selection.

BEEF ENTRÉES

- Strip Steak** - Char-grilled strip steak served with Cajun shrimp potato croquette, topped with a grilled pineapple, spinach and bleu cheese **\$28.00 / PERSON**
- Strip Steak** - Char-grilled strip steak topped with gorgonzola cheese, served with a garlic mash & balsamic demi-glaze **\$28.00 / PERSON**
- Strip Steak** - Char-grilled strip steak served with a cheddar mash, green beans and herb demi-glaze **\$28.00 / PERSON**
- Beef Tenderloin** - Served with a scallion mash, grilled asparagus and béarnaise sauce **\$32.00 / PERSON**
- Bistro Steak** - Char-grilled bistro steak served with a bacon cheddar mash, green beans and port wine demi-glaze **\$30.00 / PERSON**
- Bistro Steak** - Char-grilled bistro steak served with crispy crab potato cakes, asparagus and port wine demi-glaze **\$30.00 / PERSON**
- Rib-eye** - Slow-roasted rib-eye served with twice-baked potato, grilled asparagus and au jus **\$24.00 / PERSON**

3 Course Plated Menu



SEAFOOD ENTRÉES

- Salmon** - Char-grilled salmon served with a sweet corn salsa, red pepper aioli and frizzled leeks **\$28.00 / PERSON**
- Salmon** - Pan-seared salmon served over oriental style noodles, topped with pickled onions and a garlic chili sauce **\$28.00 / PERSON**
- Salmon** - Char-grilled salmon served with tomato, fresh mozzarella and basil, drizzled with balsamic glaze **\$28.00 / PERSON**
- Salmon** - Wasabi pea-encrusted salmon served with ginger risotto and seaweed, with a honey soy glaze
- Salmon** - Char-grilled salmon served with blackened shrimp polenta, topped with grilled pineapple and cucumber salsa **\$28.00 / PERSON**
- Tilapia** - Pan-seared tilapia served with lobster spinach risotto, topped with tomato lime salsa **\$22.00 / PERSON**
- Trout** - Pan-seared trout served with couscous topped with a cucumber cream sauce **\$24.00 / PERSON**
- Crab - stuffed Lemon Sole** - served with julienne vegetables and honey mustard sauce **\$26.00 / PERSON**
- Catfish** - Pan-seared blackened catfish served with a spicy black bean corn salsa with a sweet chili sauce **\$24.00 / PERSON**

3 Course Plated Menu



CHICKEN ENTRÉES

Chicken Piccata - Tender chicken breast, grilled and served with wild rice, spinach and lemon butter caper sauce **\$18.00 / PERSON**

Chicken Roulade - Herb-breaded chicken stuffed with roasted red peppers, feta cheese and spinach served with a rosemary mash and asparagus **\$20.00 / PERSON**

Chicken Wellington - Oven-roasted chicken breast topped with duxelles wrapped in phyllo dough, served with a crispy apple potato cake and haricot vert **\$20.00 / PERSON**

Chicken in Basil Wine Cream Sauce - Chef's signature grilled chicken breast served with jasmine rice and grilled asparagus in a delicious basil cream sauce with a hint of white wine **\$18.00 / PERSON**

Chicken Breast - Ranch-marinated chicken, served over a garlic mash, grilled vegetables and topped with balsamic glaze **\$18.00 / PERSON**

VEGETARIAN ENTRÉES

\$15.00 / PERSON

Pesto Vegetable Lasagna - Thin slices of seasonal vegetables layered with pesto cream sauce and tender pasta with a layer of golden melted cheese

Tortellini Pasta - Tortellini pasta tossed with artichokes, onions and truffle cream sauce

Fettuccine Pasta - Fettuccine tossed with tomatoes, olives, onions and basil with a Cajun cream sauce

Cheese Ravioli - Cheese ravioli tossed with red onion, basil, tomatoes and garlic olive oil

Stuffed Portobello Mushroom - Grilled portobello mushroom stuffed with chipotle lime quinoa and fire-roasted vegetables with balsamic drizzle

Tofu and imitation meat options available upon request

Hors D'oeuvres



HORS D'OEUVRES

Item	(Minimum 10 Portions)	
	Price Per Person	Portion Per Person
CHICKEN SELECTIONS		
Chicken and Vegetable Kabobs	\$6.20	2 pieces
Chicken Sliders	\$7.00	1 piece
Caribbean Jerk Chicken Meatballs	\$5.75	2 pieces
Grilled Chicken Caprese Skewers	\$6.25	2 pieces
Tandoori Chicken Skewers with Mint Chutney	\$5.75	2 pieces
Chicken Satay with Peanut Sauce	\$5.00	2 pieces
Grilled Chicken Quesadillas	\$4.75	3 pieces
Buffalo Chicken Dip with Pita Chips	\$4.75	6 oz.
Bone-In Chicken Wings (choice of sauce) with Celery & Blue Cheese	\$4.75	4 pieces
Boneless Crispy Chicken Bites (choice of sauce) with Celery & Blue Cheese	\$4.75	4 pieces
Naked Grilled Chicken Bites (choice of sauce) with Celery & Blue Cheese	\$4.75	4 pieces
BEEF/MEAT SELECTIONS		
Beef and Vegetable Kabobs	\$6.20	2 pieces
Beef Deluxe Wellington	\$6.20	2 pieces
Beef Tenderloin Sliders	\$10.00	1 pieces
Burger Sliders	\$7.00	1 piece
Chorizo Sausage-stuffed Mushroom	\$5.75	2 pieces
Prosciutto-wrapped Melon	\$6.20	2 pieces
SEAFOOD SELECTIONS		
Sweetwater's Bacon-Wrapped Shrimp & Horseradish	\$6.75	2 pieces
Sweetwater Mini Crab Cakes	\$6.25	2 pieces
Mini Shrimp Rolls	\$7.25	1 piece
Coconut Shrimp	\$6.25	3 pieces
Bacon-wrapped Scallops	\$7.20	2 pieces
Seafood-stuffed Mushroom	\$6.20	2 pieces
Shrimp Cocktail Bowl	\$5.25	2 pieces
Shrimp Cocktail Shooters (individual)	\$6.00	2 pieces

Hors D'oeuvres



HORS D'OEUVRES

Item	(Minimum 10 Portions)	
	Price Per Person	Portion Per Person
VEGGIE SELECTIONS		
Spanakopita	\$4.20	2 pieces
Vegetable Spring Rolls	\$4.75	2 pieces
Artichoke Dip with Tortilla Chips	\$4.25	6 oz.
Vegetable Quesadilla	\$4.25	3 pieces
Stuffed Artichoke Hearts (Alouette cheese & scallions)	\$4.50	2 pieces
Bacon-wrapped Artichoke Hearts with Gorgonzola	\$6.20	2 pieces
Bruschetta Pomodoro (herb olive oil, tomato & mozzarella)	\$3.50	2 pieces
Guacamole and Salsa with Tortilla Chips	\$2.95	4 oz.
Vegetable Crudités with Ranch	\$3.00	6 oz.
OTHER		
Brie Raspberry Phyllo	\$6.00	2 pieces
Mini Quiche Assortment	\$5.75	3 pieces
Antipasto Display	\$4.50	6 oz.
Fruit & Cheese Display with Crackers	\$3.20	6 oz.
Deluxe Cheese Display with Crackers	\$4.95	6 oz.

Chef's Carved Specialties



Enhance your Hors D'oeuvres party with one or more of the following stations

OVEN-ROASTED TURKEY BREAST

Serves 50 people

\$250.00

TOP ROUND OF BEEF

Serves 50 people

\$300.00

COUNTRY HAM

Serves 50 people

\$225.00

WHOLE TENDERLOIN OF BEEF

Serves 25 people

\$250.00 – MARKET PRICE

ROAST PORK LOIN

Serves 25 people

\$175.00

Additional Options

SEAFOOD AND CHEESE DISPLAY

Served with assorted crackers

\$2.00 / PERSON

WHOLE BAKED BRIE

Wrapped in puff pastry

Serves 50 guests

\$150.00 / WHEEL

WHOLE SMOKED SALMON

Serves 25 guests

\$250.00 / A SALMON

\$75.00 per Chef will be added to the final bill

Specialty Stations



PASTA STATION

Choice of two pastas and three sauces

Pasta: Tortellini, cheese ravioli, penne pasta, bowtie and linguine

Sauces: Marinara, alfredo, pesto, bolognese and sundried tomato sauce

Toppings: Tomatoes, herb chicken, shrimp, basil, caramelized onion, mushrooms, mixed peppers, olives, ramona cheese

\$14.95 / PERSON

WOK STIR FRY

Beef teriyaki with oriental vegetables, szechwan chicken stir fry, shrimp fried rice, pork egg rolls and fortune cookies

\$13.95 / PERSON

FAJITA AND TACO BAR

Hard and soft tortillas, grilled chicken, seasoned ground beef, sautéed onions, bell peppers, shredded lettuce, diced tomatoes, jalapenos, black olives, black beans, shredded cheddar cheese, sour cream and homemade salsa

RISOTTO STATION

Chianti Risotto, pesto risotto, and white wine-parmesan risotto

Toppings: smoked chicken, crabmeat, shrimp, prosciutto, zucchini, yellow squash, mushrooms, tomatoes, asparagus, sweet corn, sweet peas, spinach and roasted garlic

\$14.95 / PERSON

MARTINI MASHED POTATO BAR

Red skin mashed potatoes, garlic mashed potatoes and yukon sweet mashed potatoes

Toppings: caramelized onions, scallions, bacon, sour cream, shredded cheddar cheese, sweet peas, sundried tomato, shredded fried carrots, butter and gravy

\$11.95 / PERSON

\$75.00 per Chef will be added to the final bill

Specialty Desserts



ASSORTED MINIS

Coconut macaroons, coconut truffles, eclairs, mini fruit tart, truffle lollipops (almond, coconut, chocolate), cheesecake lollipops (lemon, raspberry, Kahlua), bourbon pecan, cannoli and mini cupcakes (carrot, chocolate, white, red velvet)

\$3.75 / PIECE

INDIVIDUAL DESSERT

New York cheesecake, carrot cake, tiramisu, triple chocolate torte, apple pie, chocolate mousse cake

\$7.00 / PIECE

BUILD YOUR OWN SUNDAE

Chocolate and vanilla ice cream, sliced bananas, crushed cookies, sprinkles, chopped nuts, whipped cream, hot fudge, caramel and strawberry sauce

\$7.50 / PERSON

COFFEE/TEA

Regular and decaffeinated coffees and hot teas (assorted flavors) served with half & half, sugar and Sweet-n-Low

\$4.00 / PERSON

COLD BEVERAGES

Coke, Diet Coke, Sprite, ginger ale, lemonade and bottled water

\$2.25 / PERSON

FRUIT PUNCH FOUNTAIN

\$2.00 / PERSON

Break Options



HEALTHY BREAK

Assorted fruit and vegetable juices, granola bars, assorted yogurts, whole fresh fruits, trail mix, fresh coffee and teas

\$8.95 / PERSON

HALFTIME BREAK

Peanuts, regular & caramel popcorn, warm soft pretzels with spicy mustard, nachos with jalapeno cheese sauce, juice & soda

\$9.95 / PERSON

CHOCOLATE LOVER'S BREAK

Petit four desserts, mini eclairs, chocolate covered strawberries*, homemade cookies, chocolate-dipped biscotti, fresh coffee and teas

\$9.95 / PERSON

*Chocolate-covered strawberries are available seasonally. If strawberries are not available, chocolate-covered pineapples will be substituted instead.

From museums to parks, social halls to backyards, golf outings to clambakes, *Sausalito Catering* is the superior choice to handle all of your special events.

Bringing you great food and efficient staffing, *Sausalito Catering* is the premier caterer for all of your party needs. For any occasion, *Sausalito Catering* is the superior choice to handle all of your special events. *We're here to help you.*

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1360 E. 9th Street, Suite 125
Cleveland OH 44114



SAUSALITO *Catering*

Terms

- *Paper products and utensils are included in all catering orders.
- *For parties over 50 guests, please allow 2 business days prior to the event.
- *For parties of less than 50 guests, please allow 1 business day.
- *A minimum order for 10 guests is required for all cold tray items and all hot buffet items.
- *Cancellations must be made more than 2 business days prior to event to incur no charges. If you cancel less than 1 business day prior to your event, you will be charged 50% of the invoice.
- *The rate for a bartender or server is \$15.00 per hour (4 hour minimum).
- *A 20% gratuity will be applied to your invoice for all parties of 20 or more guests that require a server or bartender.
- *Delivery charges may apply based on location.
- *Payment accepted in cash, check, Visa, MasterCard, American Express and Discover.