

# CONTINENTAL BREAKFAST

All buffet breakfasts are planned to run for 2 hours and include freshly brewed coffee, orange juice, and cranberry juice. Served on high-grade disposable dinnerware.

## STANDARD CONTINENTAL | 12

Assorted mini muffins and pastries, bagels with cream cheese and jelly spreads, freshly sliced seasonal fruit, freshly brewed coffee, orange juice, and cranberry juice

## GRAB & GO SANDWICHES | 14

An assorted variety of sandwiches with apple-wood smoked bacon, smoked sausage, and egg whites with cheddar cheese on a toasted English muffin with coffee, orange juice, and cranberry juice

## PREMIUM CONTINENTAL | 16

Assorted mini muffins and pastries, bagels with cream cheese and jelly spreads, freshly sliced seasonal fruit, fruit yogurt & granola, assorted cold cereals with milk, freshly brewed coffee, orange juice, and cranberry juice

## A LA CARTE BREAKFAST

### ASSORTED DONUTS | 12 PER DOZEN

Assorted flavored donuts including glazed, maple, and chocolate

### BREAKFAST SANDWICHES | 5

Egg and sausage or bacon with cheddar cheese on a toasted English muffin

### FRESH FRUIT CUPS | 3

Fresh watermelon, pineapple, honeydew, cantaloupe, strawberries, blueberries, and grapes

### FRUIT & BERRY PARFAIT | 4

Low-fat vanilla yogurt with strawberries, blueberries, and granola

# BUFFET+PLATED BREAKFAST

All buffet breakfasts are planned to run for 2 hours and include freshly brewed coffee, orange juice, and cranberry juice. Served on high-grade disposable dinnerware.

## AMERICAN STANDARD BUFFET | 25

### STARTERS

Assorted Mini Muffins & Pastries  
Bagels with Cream Cheese & Jelly Spreads  
Freshly Sliced Seasonal Fruit

### MAINS

Buttermilk Pancakes

### SIDES

Scrambled Eggs  
Chef's Choice Breakfast Potatoes  
Applewood Smoked Bacon

## MORNING DELIGHT BUFFET | 25

### STARTERS

Assorted Mini Muffins & Pastries  
Bagels with Cream Cheese & Jelly Spreads  
Freshly Sliced Seasonal Fruit

### MAINS

Cinnamon French Toast

### SIDES

Scrambled Eggs  
Chef's Choice Breakfast Potatoes  
Maple Smoked Breakfast Sausage

## BREAKFAST STATIONS

All action stations require a station attendant at a cost of \$125.00 per 25 guests and are planned to run for 2 hours. Served on high-grade disposable dinnerware.

### OMELET STATION | 23

Served with maple sausage, applewood smoked bacon and ham, mushrooms, bell peppers, onion, tomato, avocado, and house salsas. Includes assorted mini muffins and pastries, bagels with cream cheese and jelly spreads, freshly sliced seasonal fruit, freshly brewed coffee, orange juice, and cranberry juice

### CREPES | 18

Served with banana, strawberries, blueberries, chocolate, caramel, and strawberry syrups, and Nutella spread. Includes assorted mini muffins and pastries, bagels with cream cheese and jelly spreads, freshly sliced seasonal fruit, freshly brewed coffee, orange juice, and cranberry juice

# BUFFET+PLATED BREAKFAST

All plated breakfasts are planned to run for 2 hours and include freshly brewed coffee, orange juice, and cranberry juice. Served on high-grade disposable dinnerware.

## THE FOUNDER PLATED BREAKFAST | 42

### STARTERS - CHOOSE 1

Breakfast Pastries  
Mini Bagels with Cream Cheese  
Cold Cereal with Milk  
Fruit Yogurt & Granola  
Freshly Sliced Seasonal Fruit  
Gourmet Irish Oatmeal

### MAINS - CHOOSE 1

Quiche Lorraine  
Wild Mushroom Quiche  
Roasted Chicken Breast  
Flat Iron Beef Steak  
Crab Cakes  
Traditional Eggs Benedict  
Herb Crusted Prime Rib  
Crab Eggs Benedict

### SIDES - CHOOSE 2

Scrambled Eggs with Cheese & Chives  
Chef's Choice Breakfast Potatoes  
Applewood Smoked Bacon  
Maple Sausage  
Swiss Chard  
Turkey Bacon  
Turkey Sausage  
Roasted Asparagus

## BRUNCH BUFFET | 32

### STARTERS - CHOOSE 1

Strawberry Salad with Almonds & Feta  
Assorted Mini Muffins & Pastries  
Yogurt Parfait with Fruit & Berries  
Freshly Sliced Seasonal Fruit

### MAINS - CHOOSE 2

Brioche Cinnamon French Toast  
Quiche Lorraine  
Quiche Dublin  
Quiche Foraged

### SIDES - CHOOSE 2

Scrambled Eggs with Cheese & Chives  
Chef's Choice Breakfast Potatoes  
Applewood Smoked Bacon  
Maple Sausage

## WE RECOMMEND...

### MIMOSA BAR | 14

House Champagne with Choice of Orange, Cranberry, Grapefruit, Pineapple, and Prickley Pear Juices with Sliced Oranges and Strawberries

### BLOODY MARY BAR | 11

Vodka, Tomato Juice, Celery and Other Garnishes

# BOXED LUNCH

All boxed lunches served with potato salad or pasta salad, potato chips, gourmet jumbo cookie, and bottled water.

## GRILLED CHICKEN SANDWICH | 17

Chicken breast, tomato, lettuce, bacon, and garlic aioli

## TURKEY CLUB SANDWICH | 15

Tomato, lettuce, bacon, garlic aioli

## ROAST BEEF SANDWICH | 17

Peppered roast beef, cheddar cheese, red onion, and garlic aioli

## VEGETARIAN SANDWICH | 14

Avocado aioli, micro greens, cucumber, mozzarella, tomato

## CHICKEN CAESAR WRAP | 14

Chicken breast, romaine lettuce, parmesan, lemon Caesar dressing

## SOUTHWEST VEGGIE WRAP | 15

Avocado, black beans, red onion, lettuce serrano lime ummus, spinach

## CHICKEN CAESAR SALAD | 16

Chicken breast, romaine lettuce, parmesan cheese, housemade Caesar dressing

## GARDEN SALAD | 14

Fresh greens, tomato, onion, cheddar cheese, carrots, and housemade buttermilk ranch dressing

## SOUP & SALAD BUFFET | 21

Spring greens (romaine, Napa cabbage, iceberg lettuce, spinach), grilled chicken, bacon, tomato, onion, carrots, cheddar and parmesan cheese, garlic croutons, assorted dressings, pasta salad, potato chips, gourmet jumbo cookies served with freshly squeezed lemonade, iced tea, and water.

Choice of one (1) Soup:

Baked Potato Soup  
Pea Soup  
Black Bean Soup  
Manhattan Clam Chowder  
Minestrone  
Cream of Mushroom  
Tomato Basil Bisque  
Southwest Chili

# BUFFET+PLATED LUNCH

All buffet lunches are planned to run for 2 hours and include dinner rolls with butter, water, lemonade, and iced tea. Served on high-grade disposable dinnerware.

## PLATED AMERICAN | 43

Choice of 1 starter, 2 entrees, 2 sides, and 1 dessert.

### STARTERS

Pea Soup

Lobster Bisque

Baked Potato Soup

Garden Salad

Caesar Salad

Cobb Salad

Fallen Apple Salad

Chicken Avocado Salad

### ENTREES

Rosemary Chicken Breast

New York Beef Sliders

Beef Pot Roast

Cranberry Ham

Slow Cooked Turkey

Seared Cod Fillet

Beef Skirt Steak

Traditional Meatloaf

## BUFFET AMERICAN | 28

Choice of 2 starters, 2 entrees, 2 sides, and 1 dessert

### SIDES

Mashed Potatoes

Baked Potatoes

Country Roasted Potatoes

Steamed Vegetable Medley

Rice Pilaf

Wild Rice

Potato Salad

Baked Beans

Macaroni & Cheese

Roasted Asparagus

### DESSERT

Apple Pie

Peach Cobbler

Fudge Brownies

New York Cheesecake

Gourmet Cookies

Pumpkin Cupcakes

Pumpkin Spice Loaf

# BUFFET+PLATED LUNCH

All buffet lunches are planned to run for 2 hours and include dinner rolls with butter, water, lemonade, and iced tea. Served on high-grade disposable dinnerware.

## PLATED ITALIAN | 47

Choice of 1 starter, 2 entrees, 2 sides, and 1 dessert.

### STARTERS

Antipasto  
Garden Salad  
Caesar Salad  
Pear & Aurugla Salad  
Kale & Cranberry Salad  
Minestrone Soup  
Tomato Basil Soup  
Caprese Salad  
Burrata Salad

### ENTREES

Pasta Salad  
  
Vegetarian Lasagna  
  
Sausage Lasagna  
  
Mushroom Cream Pastas  
  
Alfredo Pasta  
  
Spaghetti & Meatballs  
  
Spinach Ravioli  
  
Bolognese Pasta  
  
Chicken Parmesan  
  
Chicken Carbonara  
  
Chicken Piccata  
  
Mushroom Risotto  
  
Parmesan Risotto

## BUFFET ITALIAN | 32

Choice of 2 starters, 2 entrees, 2 sides, and 1 dessert

### SIDES

Rice Pilaf  
Wild Rice  
Fried Zucchini Flowers  
Stuffed Eggplant  
Farro with Vegetables  
Potatoes and Goat Cheese  
Brussels Sprouts  
Artisan Bruschetta

### DESSERT

Tiramisu  
Cannoli  
Limoncello  
Lemon Bars  
Chocolate Mousse  
New York Style Cheesecake

# BUFFET+PLATED LUNCH

All buffet lunches are planned to run for 2 hours and include dinner rolls with butter, water, lemonade, and iced tea. Served on high-grade disposable dinnerware.

## PLATED MEXICAN | 43

Choice of 1 starter, 2 entrees, 2 sides, and 1 dessert.

### STARTERS

Garden Salad  
Caesar Salad  
Chipotle Chicken Salad  
Avocado Salad  
Sweet Corn Salad  
Gazpacho  
Shrimp Ceviche

### ENTREES

Vegetarian Fajitas  
  
Steak & Chicken Fajitas  
  
Shrimp Fajitas  
  
Cheese Enchiladas  
  
Chicken Enchiladas  
  
Black Bean Enchiladas  
  
Southwest Chicken Breast  
  
Chipotle Riblets  
  
Pork Pozole  
  
Authentic Menudo

## BUFFET MEXICAN | 27

Choice of 2 starters, 2 entrees, 2 sides, and 1 dessert

### SIDES

Spanish Rice  
Spanish Beans  
Corn on the Cob  
Black Beans  
Roasted Zucchini  
Cilantro Lime Rice  
Pasta Salad  
Sweet Peppers

### DESSERT

Mexican Flan  
Cinnamon Churros  
Fruit Empanadas  
Sopapilla Bars  
Mexican Trifles

# BUFFET+PLATED LUNCH

All buffet lunches are planned to run for 2 hours and include dinner rolls with butter, water, lemonade, and iced tea. Served on high-grade disposable dinnerware.

## PLATED WESTERN BBQ | 43

Choice of 1 starter, 2 entrees, 2 sides, and 1 dessert.

### STARTERS

Garden Salad  
Caesar Salad  
Cobb Salad  
Clam Chowder  
Baked Potato Soup

### ENTREES

Beef Brisket  
  
Smoked Sausage  
  
Pulled Pork  
  
BBQ Chicken Breast  
  
BBQ Chicken Wings  
  
BBQ Ribs  
  
Smoked BBQ Turkey  
  
Smoked Ham

## BUFFET WESTERN BBQ | 28

Choice of 2 starters, 2 entrees, 2 sides, and 1 dessert

### SIDES

Potato Salad  
Macaroni & Cheese  
Coleslaw  
Baked Potatoes  
Corn on the Cob  
Mashed Potatoes  
Green Beans  
Steamed Vegetable Medley  
Corn Bread  
Baked BBQ Beans

### DESSERT

Lemon Meringue Pie  
Peach Cobbler  
Gourmet Cookies  
Apple Pie  
Baked Alaska  
Lemon Bars  
Seasonal Fruit Salad



# LUNCH STATIONS

All action stations require a station attendant at a cost of \$125.00 per 25 guests and are planned to run for 2 hours. Served on high-grade disposable dinnerware.

## TACO STATION | 15

INCLUDES:

Carne Asada and Chicken

Spanish Rice & Beans

Chips & Salsa

Caesar Salad

Toppings: Bell Peppers, Onion, Tomato, Avocado, Cheese, Lettuce, Cabbage, Cilantro, Lime, Sour Cream, and House Salsas

## FAJITA STATION | 18

INCLUDES:

Steak Chicken, and Shrimp

Spanish Rice and Beans

Chips & Salsa

Caesar Salad

Toppings: Bell Peppers, Onion, Tomato, Avocado, Cheese, Lettuce, Cabbage, Cilantro, Lime, Sour Cream, and House Salsas

## NACHO BAR | 13

INCLUDES:

House Chips

Nacho and Cheddar Cheese

Chili Beans

Toppings: Pico De Gallo, Sour Cream, House Salsas, Jalapenos

# BUFFET+PLATED DINNER

All buffet dinners are planned to run for 2 hours and include dinner rolls with butter, water, iced tea. Coffee is served tableside. Served on high-grade disposable dinnerware.

## PLATED CLASSIC DINNER | 61

Choice of 1 starter, 2 entrees, 2 sides, and 1 dessert.

### STARTERS

Pea Soup  
Lobster Bisque  
Baked Potato Soup  
Garden Salad  
Caesar Salad  
Cobb Salad  
Fallen Apple Salad  
Chicken Avocado Salad

### ENTREES

Grilled Tri-Tip Steak

Braised Short Ribs, Red Wine Reduction,  
Roasted Carrots, Celery, Housemade Sauce

Garlic Crusted Salmon

Roasted Rack of Lamb

Roasted Pork Loin

Grilled Pork Chop

Roasted Airline Chicken Breast

Filet Mignon, Rosemary, Thyme, Butter, Mush-  
rooms, and Red Demi Glaze

Roasted Prime Rib

Garlic Lobster Tail, Parsley, Butter, Olive Oil,  
and Seasonings

Seared Duck Breast

Cheese Souffle

## BUFFET CLASSIC DINNER | 46

Choice of 2 starters, 2 entrees, 2 sides, and 1 dessert.

### SIDES

Mashed Potatoes  
Baked Potatoes  
Country Roasted Potatoes  
Steamed Vegetable Medley  
Rice Pilaf  
Wild Rice  
Potato Salad  
Baked Beans  
Macaroni & Cheese  
Roasted Asparagus with Prosciutto  
Tomato Basil Polenta  
Petite Carrots  
Quinoa

### DESSERT

Apple Pie  
Peach Cobbler  
Chocolate Mousse  
Fudge Brownies  
New York Style Cheesecake  
Black Forest Cake  
French Macarons  
Chocolate Souffle  
Gourmet Cookies  
Creme Brulee  
Chocolate Lava Cake  
Vanilla Caramel Flan  
Chocolate Chifon Cake  
Gelato

# BUFFET+PLATED DINNER

All plated dinners are planned to run for 2 hours and include dinner rolls with butter, water, iced tea. Coffee is served tableside. Served on high-grade disposable dinnerware.

## PLATED SIGNATURE DINNER | 85

Choice of 1 starter, 2 entrees, 2 sides, and 1 dessert.

### STARTERS

Garden Salad  
Caesar Salad  
Chicken Salad in Cucumber Wrap  
Asparagus Mousse  
Brie and Crab Soup  
Shrimp Cocktail  
Salmon Tartare  
Potato Leek Soup  
Angel Hair Pasta Net  
Goat Cheese Ravioli  
Crab Timbale Salad  
Baby Artichokes  
Butternut Squash Soup  
Green Pea Mint Soup  
Leek & Spinach Soup

### ENTREES

Champagne Poached Oysters on Angel Hair Pasta  
  
Grilled Duck Confit  
  
Traditional Beef Wellington  
  
Beurre Mont Lobster Tail  
  
Salmon Roulade  
  
Veal Scallopini  
  
Cornish Hen  
  
Beef Tenderloin  
  
Turbot and Morels  
  
John Dory  
  
Pan Seared Halibut

### SIDES

Mashed Potatoes  
Bacon Asparagus  
Roasted Asparagus  
Rice Pilaf  
Sage Stuffing  
Zucchini Spaghetti  
Parisian Potatoes  
Sweet Potato Baskets  
Scalloped Potatoes  
Wild Rice  
Potatoes Dauphinoise  
Stuffed Tomatoes  
Carrots & Broccoli  
Brussels Sprouts  
Carrot Spaghetti  
Green Beans

### DESSERT

Chocolate Mousse  
Black Forest Cake  
Chocolate Millefeuille  
Almond Danish  
Rosemary Biscotti  
Creme Brulee  
Chocolate Lava Cake  
Vanilla Caramel Flan  
Ozark Pudding  
Chocolate Chiffon Cake  
Gelato  
Strawberry Torte  
Apple Napolean  
Croquembouche

# DINNER STATIONS

All action stations require a station attendant at a cost of \$125.00 per 25 guests and are planned to run for 2 hours. Served on high-grade disposable dinnerware.

## CARVING STATION | 32

Choice of 1

Roasted Prime Rib

Breast of Turkey

Roasted Beef Tenderloin

Cedar Plank Salmon

Pork Tenderloin

Smokehouse Ham

## BRUSCHETTA STATION | 14

INCLUDES:

Prosciutto, Fresh Mozzarella, Roasted Red Pepper, Arugula, Wild Mushroom, Truffle Oil, Boursin Creme, Fresh Micro Herbs, Tomato, Red Onion, Extra Virgin Olive Oil, Burrata Cheese, Basil

## CHARCUTERIE STATION | 12

Chef's Choice

Assorted cured meats and artisanal cheeses with a variety of fruit, vegetables, nuts, and crackers.

Salami, Pepperoni, Prosciutto, Capicola, Brie, Gruyere, Mozzarella, Cheddar, Fontina, Swiss

## ASIAN FUSION STATION | 27

INCLUDES:

Peking Style Chicken Pot Stickers, Vegetable Spring Rolls, Vegetable Shumai, Sushi-Spicy Tuna, California Roll, Eel Roll, Salmon Nigiri with Soy Sauce, Wasabi, Pickled Ginger, Sweet Chili Sauce, Chinese Mustard

## PASTA STATION | 26

INCLUDES:

Penne, Roasted Red Pepper, Arugula, Kalamata Olives, Pomodoro Sauce, Orecchiette, Italian Sausage, Wild Mushroom, Artichoke Hearts, Basil Garlic Pesto, Farfalle, Sweet Peas, Shrimp, Diced Tomatoes, Garlic and Oil

## SEAFOOD STATION | 29

INCLUDES:

Fresh Oysters, Littleneck Clams, Snow Crab Legs and Claws, Shrimp Cocktail, Deep-Fried Calamari, and A Variety of Sauces and Dips

## POKE STATION | 21

INCLUDES:

Ahi Tuna, Cucumber, Tomato, Onion, Shrimp, Crab Salad, Mango, Furikake, Seaweed Spicy Eel Sauce, Salmon, Avocado, Rice, Spicy Miso Sauce, Cilantro, Wasabi, Ginger

# HORS D'OEUVRES

All hors d'oeuvres include multiple servings per guest. Served on high-grade disposables. Tray passed or displayed. A minimum quantity of 25 must be ordered or a service charge of 15% will apply.

## HOT SELECTIONS

SWEDISH MEATBALLS | 4  
BEEF EMPANADAS | 6  
MINI STEAK OR CHICKEN TACOS | 7  
BACON WRAPPED SCALLOPS | 7  
BUFFALO WINGS | 4  
MINI GRILLED CHEESE | 3  
SHORT RIB BITES | 6  
NY BEEF SLIDERS | 5  
GRILLED CHICKEN SKEWERS | 4  
BACON LOBSTER TAIL | 9  
PIQUILLO PEPPERS | 3  
SEARED SHRIMP SKEWERS | 6  
MINI CRAB CAKES | 6  
CHICKEN AND WAFFLES | 5

## SWEET SELECTIONS

CHEESECAKE BITES | 4  
FUDGE BROWNIES | 4  
MINI BERRY CHEESECAKES | 5  
LEMON BARS | 3  
MINI ICE CREAM CONES | 4  
MINI ICE CREAM SUNDAES | 5

## COLD SELECTIONS

CHARCUTERIE BOARD | 7  
PEA & FETA CROSTINI | 3  
SHRIMP CEVICHE | 5  
OYSTER SHOOTERS | 6  
CARROT CUPS | 3  
CAPRESE SKEWERS | 3  
SUSHI ROLLS | 7  
DEVILED EGGS | 3  
CUCUMBER AVOCADO SHRIMP | 6  
ARTISAN BRUSCETTA | 4  
MINI GARDEN SALAD | 3  
FRESH SPRING ROLLS | 4

## SWEET SELECTIONS

CHOCOLATE MOUSSE | 5  
MINI TIRAMISU | 4  
FRENCH MACARONS | 4  
MINI GOURMET CUPCAKES | 3  
CARAMEL APPLE BITES | 5  
BEIGNET BITES | 4  
MINI FRUIT PIES | 5

# STANDARD MIXOLOGY

All bars are served in high-grade disposable drinkware unless glassware is rented. Hosted, Consumption, and Cash Bars require a minimum \$500.00 spend. 1 bartender per 50 guests will be required at the price of \$125.

## STANDARD HOSTED BAR

FIRST HOUR | 25 PER PERSON  
EACH ADDITIONAL HOUR | 15 PER PERSON

### STANDARD LIQUORS

Tito's Vodka  
Bombay Original Gin  
Jack Daniel's Whiskey  
Dewars White Label Scotch  
Canadian Club Blend Bacardi  
Superior Rum  
Sauza Blue Tequila

### STANDARD WINES

Lunetta Prosecco  
Barone Fini Valdige Pinot Grigio  
Benziger Sauvignon Blanc  
La Creme Chardonnay  
Pink Flamingo Rose  
Mark West Pinot Noir  
Tribute by Benziger Cabernet Sauvignon  
Bodega Caro Aruma Malbec

### STANDARD BEERS

Budweiser  
Bud Light  
Miller Lite  
Stella Artois  
Corona Extra  
Fat Tire Voodoo Ranger IPA  
Blue Moon Belgian White  
Heineken 0.0  
Truly Hard Seltzer

### NON-ALCOHOLIC BEVERAGES

Assorted soft drinks, still and sparkling waters, juices

## STANDARD BEER & WINE HOSTED BAR

FIRST HOUR | 18 PER PERSON  
EACH ADDITIONAL HOUR | 15 PER PERSON

## STANDARD CASH or CONSUMPTION BAR

Domestic Beer | 6  
Imported Beer | 7  
Wine | 8  
Cocktail | 9

# PREMIUM MIXOLOGY

All bars are served in high-grade disposable drinkware unless glassware is rented. Hosted, Consumption, and Cash Bars require a minimum \$500.00 spend. 1 bartender per 50 guests will be required at the price of \$125.

## PREMIUM HOSTED BAR

FIRST HOUR | 35 PER PERSON  
EACH ADDITIONAL HOUR | 25 PER PERSON

### PREMIUM LIQUORS

Ketel One Vodka  
Hendrick's Gin  
Bacardi 8 Rum  
Patron Silver Tequila  
Crown Royal Whiskey  
Glenfiddich 12-Year Scotch  
Maker's Mark Bourbon

### PREMIUM WINES

Nicolas Feuillatte Brut Champagne  
Cavliere d'Oro Campanile Pinto Grigio  
Kim Crawford Sauvignon Blanc  
The Calling Chardonnay  
Miraval Cotes De Provence Rose  
Benziger Merlot  
La Creme Pinot Noir  
Decoy by Duckhorn Cabernet Sauvignon

### PREMIUM BEERS

Budweiser  
Bud Light  
Miller Lite  
Stella Artois  
Corona Extra  
Fat Tire Voodoo Ranger IPA  
Blue Moon Belgian White  
Heineken 0.0  
Truly Hard Seltzer

### NON-ALCOHOLIC BEVERAGES

Assorted soft drinks, still and sparkling waters, juices

## PREMIUM BEER & WINE HOSTED BAR

FIRST HOUR | 30 PER PERSON  
EACH ADDITIONAL HOUR | 23 PER PERSON

## PREMIUM CASH or CONSUMPTION BAR

Domestic Beer | 6  
Imported Beer | 7  
Wine | 9  
Cocktail | 10

# RENTALS

All rentals include delivery 1 day prior to the scheduled event date.

## TABLES & CHAIRS

### TABLES

6' BANQUET TABLE | 10  
8' BANQUET TABLE | 12  
FARMOUSE TABLE | 150  
60" ROUND TABLE | 10  
72" ROUND TABLE | 15  
42" HIGH COCKTAIL TABLE | 15  
COCKTAIL TABLE GUNMETAL | 25

### CHAIRS

POLY FOLDING CHAIR | 2  
PADDED RESIN CHAIR | 3.50  
CHIAVARI BARSTOOL | 10  
CHIAVARI CHAIR | 6  
CHIAVARI CUSHION | 2

### BARS & STANDS

4' MAYFLOWER BAR | 125  
WHITE TUFTED BAR | 150  
8' WOOD PLANK BAR | 250  
6' WOOD PLANK BAR | 200  
STANDARD PORTABLE BAR | 85

## LINEN

### POLYESTER

90" ROUND LINEN | 15  
108" ROUND LINEN | 18  
120" ROUND LINEN | 22  
132" ROUND LINEN | 27  
20"X20" NAPKIN | 1

### SATIN

90" ROUND LINEN | 25  
108" ROUND LINEN | 28  
120" ROUND LINEN | 32  
132" ROUND LINEN | 39  
20"X20" NAPKIN | 2

## DINNERWARE

### STANDARD WHITE ROUND

8OZ COFFEE CUP | 0.50  
CREAM & SUGAR SET | 3.50  
10" DINNER PLATE | 0.75  
SALAD AND DESSERT PLATE | 0.50  
SAUCER PLATE | 0.40  
SOUP PLATE | 0.60  
DESSERT PLATE | 0.40  
6" B&B PLATE | 0.40

### FLATWARE

REGENCY DINNER FORK | 0.40  
REGENCY BUTTER KNIFE | 0.40  
DINNER KNIFE | 0.50  
REGENCY TEASPOON | 0.40  
REGENCY TABLESPOON | 0.40  
REGENCY DESSERT FORK | 0.40

### GLASSWARE

10OZ WATER GOBLET | 0.50  
11OZ WATER GOBLET | 0.50  
11OZ WINE GLASS | 0.65  
20OZ WINE GLASS | 0.75  
6OZ CHAMPAGNE FLUTE | 0.75  
8OZ WINE GLASS | 0.55  
IRISH COFFEE MUG | 0.65  
8OZ COFFEE CUP | 0.65



# CATERING POLICIES

## **1. Services**

As outlined on the invoice under Food/Service Requested by Client and Specific Event Times detailed in the final Catering Invoice attached to this agreement.

## **2. Payment & Deposits**

For the above services, Client agrees to pay Caterer the total amount due in the final Catering Invoice. Unless waived by Caterer, orders under \$1,000.00 require 100% deposit to confirm. Orders over \$1,000.00 require 50% deposit to confirm. Orders over \$10,000.00 require 25% deposit to confirm. Orders placed less than 7 days in advance requires 100% payment to confirm. Week-end orders must be placed by Friday at 12pm. Next day orders must be placed by 5pm. Catering Invoice amount is due and demandable at the time of booking or signing of this agreement. Such deposit will confirm and guarantee the event date and will be deducted from the total final payment unless other prior arrangements have been made. Monthly payments are available.

## **3. Final Payment**

Final payments are due 7 days prior to the event. At the end of the event, the caterer will provide a settled invoice for payment of any last-minute headcount increase, or extended service time. The client will provide the caterer with a Credit Card number to put on file prior the event as security of payment. In the event client provides a NSF check, or the check does not clear, the caterer is allowed to charge the credit card, fees, tip and all expenses occurred to a check return. If final payment resolution, due to any delays, is not resolved by 10 business days post event date, a 20% surcharge will be applied to the final bill. In the case payment is not finalized 30 days post event date; Caterer is entitled to take legal recourses to collect funds owed with a 30% surcharge to the final invoice.

## **4. Payment Methods**

Credit/debit cards, money orders, business checks, cashier's checks, and ACH payments accepted. All checks may be made payable to "Unifi Hospitality, Inc.". Check payments are due 10 days prior to the event.

## **5. Menu**

The Client will provide own menu or choose from Caterer's Catering Menu. Menu must be confirmed 7 days prior to the event date or Client may be subject to additional charges, especially if supplies have already been purchased.

## **6. Guest Count**

7 days prior to the event, the Caterer will need to have the final number of guests to be served. This final number will be used to purchase fresh ingredients for our kitchen production, order equipment and appropriately staff for the event. After this date, the final guest count can only increase but not decrease. Any and all increases in guest count will be subject to additional costs. The Client will only be charged for guaranteed number of guests served. If there are more guests attending event than guaranteed guest count, the Caterer reserves the right to charge Client accordingly.

## **7. Cost**

Due to the fluctuating cost of food items, menu prices are subject to change within 14 days of the event. If a drastic change in the menu cost occurs, the Client has 2 options: a. Client will pay the additional cost based on the current adjusted price, or b. Client can substitute other menu item(s) to maintain the agreed upon per person price.

# CATERING POLICIES

## **8. Service Charge**

There will be a 21% service charge added to all orders in addition to any staff/server requirements.

## **9. Coordination at Venue**

Caterer will need to have access to the Venue minimum 4 hours in advance of the Start Time for the Event (preferably 6 hours prior) and 1 to 2 hours after the End Time for clean-up. Client will make all necessary arrangements, at Client's expense, to get this access arranged. Prior to the event, Caterer will schedule a walkthrough of the venue (if necessary) with client and go through a list of agreements between both parties, for a successful event. In the case these terms are not respected the day of the event, Caterer will not be held responsible for the outcome of the event.

## **10. Children**

Children under the age of 5 are free of charge unless client wishes to provide service/seating for them. Children 6 to 10 years of age will be charged ½ price of the agreed upon price per person but not lower than \$10.00 per child.

## **11. Food Quantity**

The Caterer will prepare between 5% and 10% overage based upon the final guest count provided by the Client. Part of this overage is to include for the staff/or service providers. The Client will not be charged for this.

## **12. Leftovers**

The Caterer, at the request of the Client or the Client may package up all leftovers that are not able to be reused by the Caterer. The Client may take any leftovers provided in disposable aluminum pans. Unless agreed to and provided for in the Catering Invoice, the Client is responsible for providing appropriate containers to package leftovers for guests. In accordance with appropriate state health codes, the Caterer reserves the right to discard any food items where there is a reasonable risk for food borne illness to occur.

## **13. Time**

The Client will be charged for additional staff hours for any time extension beyond the agreed upon time.

## **14. Change of Event Time, Date or Venue**

The Caterer will apply the entire balance of your deposits and prepayments (less \$250.00) towards another event/venue/time, subject to our availability. All costs are subject to change.

## **15. Rentals**

Caterer may provide all or part of the rental items for the event. The Caterer will/may give you an estimated cost/list of rentals for your event. You may change/cancel those items at any time; however, certain items may incur restocking and cancellation fees. If the Caterer is coordinating rentals on behalf of the Client through a rental company, the Client may be required to pay the rental company directly. This information will be specified in the Catering Invoice. Certain rentals may be provided by the Caterer. Any loss of damage to ANY rentals will be charged to the Client.

# CATERING POLICIES

## **16. Cancellation by Client/Venue/Acts of God For**

Weddings: All prepayments and deposits will be returned in full if event is cancelled by the Client, the venue or by act of God, 30 days or more from the event date (less \$250.00). If the event is cancelled within 30 days but more than 15 days of the event date, all prepayments and deposits will be returned less 50% of the deposit amount up to but not exceeding \$1,000. If the event is cancelled within 15 days of the event, all deposits and prepayments are forfeited.

All Other Events: All prepayments and deposits will be returned in full (less \$100.00) if event is cancelled by the Client, Venue or act of God up to 15 days prior to the event date. All prepayments and deposits will be returned (less 50% of the Catering Invoice amount) if the event is cancelled within 15 days by the Client, Venue or by act of God. Any additional costs incurred by Caterer in the preparation of the event will also be charged to the Client.

## **17. Cancellation by Caterer**

For Weddings: The Caterer reserves the right to terminate this contract for any reason. If the Caterer terminates this contract any time up to 30 days prior to the event date, all deposits and prepayments will be returned in full within 15 days. If the Caterer terminates this contract within 30 days prior to the event date, all deposits and prepayments will be returned in full within 15 days as well as an additional \$500 as penalty OR Caterer may at Caterer's expense find another caterer as a replacement.

All Other Events: The Caterer reserves the right to terminate this contract for any reason. If the Caterer terminates this contract any time up to 7 days prior to the event date, all deposits and prepayments will be returned in full within 15 days. If the Caterer terminates this contract within 7 days of the event, all deposits and prepayments will be returned in full within 10 days as well as an additional \$100 as penalty.

## **18. Legal Compliance**

Caterer will work in compliance with all applicable local health department rules and regulations relating to food preparation and food service.

## **19. Damage**

The Caterer assumes no responsibility for any damage or loss of any merchandise, equipment, furniture, clothing or other valuables prior to, during or after the event. Damage or loss of any equipment and/or tableware, not at the fault of the Caterer, will be charged to \_\_\_\_\_, hereinafter referred to as "the Client", based on current item pricing. Client understands that all property brought to the event location (excluding "Drop and Drop Set Catering Services"), including, but not limited to, all serving equipment, floral arrangements, skirting and linens, non-floral centerpieces, and all other property belonging to Caterer, shall be removed by the Caterer before caterer leaves event location unless arrangement have been made for next day pickup, whichever is previously agreed upon by both parties.

## **20. Caterer Liability**

Client absolves Caterer from any third-party claims, except for actions caused by Caterer and/or the negligent conduct of its employees.

# CATERING POLICIES

## **21. Third Party Liability**

Caterer assumes no responsibility for the conduct of guests, members and/or third parties hired to provide services.

## **22. Assignability**

The Caterer will not voluntarily or by operation of law assign or otherwise transfer its obligations under this Agreement without the prior written consent of the Client.

## **23. Insurance**

Caterer maintains general liability, worker's compensation, and automobile insurance at appropriate limits.

## **24. Unlawful Activities**

The Client will comply with all the laws of the United States of America and the State of \_\_\_\_\_, all municipal ordinances and all lawful orders of police and fire departments and will not do anything on the premises in violation of any laws ordinances, rules or orders. If unlawful activities are occurring on the premises and the event is cancelled, there will be no refund of any kind from Caterer to Client.

## **25. Modification of Agreement**

Any amendment or modification of this Agreement or any additional obligation assumed by either Party in connection with this Agreement will only be binding if evidenced in writing and signed by each Party or an authorized representative of each Party.

## **26. Capacity/Independent Contractor**

It is expressly agreed that the Caterer is acting as an independent contractor and not as an employee in providing the Services under this Agreement. The Caterer and the Client acknowledge that this Agreement does not create a partnership or joint venture between them and is exclusively a contract for service.

## **27. Indemnification**

The Caterer will indemnify and hold the Customer harmless from any claims against the Customer by any other party, arising directly or indirectly out of the provision of the Services by the Caterer.

## **28. Governing Law**

It is the intention of the parties to this Agreement that this Agreement and the performance under this Agreement, and all suits and special proceedings under this Agreement, be construed in accordance with and governed, to the exclusion of the law of any other forum, by the laws of the State of Delaware, without regard to the jurisdiction in which any action or special proceeding may be instituted.

## **29. Severability**

In the event that any of the provisions of this Agreement are held to be invalid or unenforceable in whole or in part, all other provisions will nevertheless continue to be valid and enforceable with the invalid or unenforceable parts severed from the remainder of this Agreement.

# CATERING POLICIES

## **30. Waiver**

The waiver by either party of a breach, default, delay or omission of any of the provisions of this Agreement by the other party will not be construed as a waiver of any subsequent breach of the same or other provisions.

## **31. Limitation of Remedies**

If Caterer cannot fulfill its obligations under this Agreement for reasons outside of its control; Caterer may locate and retain a replacement catering company at no additional cost to Client. Caterer will not be responsible for any additional damages or compensation under these circumstances.

## **32. Resolution of Disputes**

The Parties agree to not post any negative information about the other arising out of this Contract or Event on any online forum or website without providing advance written notice of the intended content thereof and providing the other party with an opportunity to resolve any issues between the parties amicably.

## **33. Arbitration**

Should either party failure to provide or breach this Agreement in any way, the offending party will be liable for any damages. Both parties agree to seek a third-party mediator or arbitrator for any disputes that arise as a result of this Agreement.

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