



2024
Wedding Catering Guide

**FULL SERVICE CATERING
RENTAL COORDINATION
ABC LICENSED & INSURED**

TYPE  **CATERING
& EVENTS**

Cocktail Hour

PASSED APPETIZER PRICED PER PIECE
DISPLAYS PRICED PER PERSON

Popular Passed Appetizers

BACON WRAPPED CHICKEN WITH PEACH PEPPER JELLY
BLACK PEPPER BACON, BOURBON DATE, & PECAN RUMAKI
CAPRESE SKEWERS – CHERRY TOMATOES, MOZZARELLA, & BASIL WITH BALSAMIC SYRUP
CHICKEN ROCKEFELLER CROQUETTES WITH HONEY MUSTARD
CREOLE SHRIMP & GRITS
MINI CHICKEN AND WAFFLES WITH SRIRACHA MAPLE SYRUP
MINI CRAB CAKES WITH RED PEPPER REMOULADE
MINI HOT BROWN FOCACCIA SQUARES
SHRIMP COCKTAIL SHOOTERS
SMOKED SALMON OVER BENEDICTINE SPREAD WITH DILL & CAPER GREMOLATA
SPINACH & ARTICHOKE FLATBREAD
STUFFED MUSHROOMS – CRAB, SPINACH & PARMESAN,
OR SUN DRIED TOMATO & GOAT CHEESE

Displays

CHEESE BOARD

SLICED SHARP CHEDDAR, 3-PEPPER MONTERREY JACK, & SMOKED GOUDA
BRIE WITH RASPBERRY PRESERVES OR WARM WITH PRALINE PECANS
GOAT CHEESE WITH BACON BOURBON JAM
SEASONAL FRUIT, CRACKERS, & BAGUETTE
\$6.00 PER PERSON, SOLD IN INCREMENTS OF 50

CHARCUTERIE

BLACK PEPPER SALAMI, PROSCIUTTO PANINO, AND SUMMER SAUSAGE
TAVERN MUSTARD AND SWEET DILL PICKLES
\$3.50 PER PERSON, SOLD IN INCREMENTS OF 50

ROASTED GARLIC HUMMUS & TOMATO BASIL BRUSCHETTA

CROSTINI & TOASTED NAAN
\$4.50 PER PERSON, SOLD IN INCREMENTS OF 50

FRESH VEGETABLE PRESENTATION

BABY CARROTS, ENGLISH CUCUMBERS, CELERY STICKS, BABY SWEET BELL PEPPERS,
HEIRLOOM CHERRY TOMATOES, AND RADISHES WITH HOUSE GREEN GODDESS DIP
\$3.50 PER PERSON – SOLD IN INCREMENTS OF 50

ROASTED VEGETABLE PRESENTATION

ASPARAGUS, CARROTS, PORTOBELLO MUSHROOMS, RED ONIONS, AND SWEET BELL
PEPPERS WITH ITALIAN HERBS AND BALSAMIC SYRUP
\$3.50 PER PERSON – SOLD IN INCREMENTS OF 50

Appetizer Reception

PRICING IS BASED ON A MINIMUM OF 50 GUESTS
SIX SELECTIONS - \$25 PER PERSON
ADDITIONAL SELECTIONS - \$4.50 EACH
PREMIUM SELECTIONS ADDITIONAL

Vegetables, Fruits, & Cheeses

BACON, GOUDA, & PECAN CHEESE TORTA
WARM PRALINE PECAN BRIE
BRIE WITH RASPBERRY PRESERVES AND FRESH BERRIES
GOAT CHEESE WITH BACON BOURBON JAM
WARM BLUE CHEESE & BACON DIP
HOUSEMADE BEER CHEESE WITH PRETZELS, BABY CARROTS, AND CELERY STICKS
HOUSEMADE PIMENTO CHEESE
PESTO & SUN-DRIED TOMATO TORTA
DOMESTIC CHEESE CUBES WITH STRAWBERRIES & GRAPES
FRESH VEGETABLE PRESENTATION WITH CHOICE OF DIP
ROASTED VEGETABLE PRESENTATION WITH HERBS & BALSAMIC SYRUP
FRESH FRUIT PRESENTATION WITH HONEY VANILLA YOGURT DIP

Cold Appetizers

ASPARAGUS WRAPPED IN PROSCIUTTO WITH BALSAMIC SYRUP
CAPRESE SKEWERS – CHERRY TOMATOES, FRESH MOZZARELLA, & BASIL
WITH BALSAMIC SYRUP
EGGPLANT CAPONATA ON FOCACCIA BREAD WITH CARAMELIZED ONIONS
AND SHAVED PARMESAN
CRAB SALAD ON CUCUMBER ROUNDS
SPICY SHRIMP & AVOCADO TOAST
SEARED TUNA POKE SPOONS*
SHRIMP COCKTAIL WITH LEMON WEDGES AND SPICY COCKTAIL SAUCE*
SMOKED SALMON ON BENEDICTINE SPREAD WITH DILL AND CAPER GREMOLATA

Warm Appetizers

BACON WRAPPED CHICKEN WITH PEACH PEPPER JELLY
BLACK PEPPER BACON, BOURBON DATE, & PECAN RUMAKI
BUFFALO CHICKEN EGGROLLS WITH BUTTERMILK RANCH AND BLUE CHEESE CRUMBLES
MINIATURE CRAB CAKES WITH RED PEPPER REMOULADE
CHICKEN ROCKEFELLER CROQUETTES WITH HONEY MUSTARD
HOT BROWN FOCACCIA SQUARES
MAPLE BARBECUE MEATBALLS
PARMESAN ARANCINI WITH RED PEPPER MARINARA
SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS
STUFFED MUSHROOMS – CRAB, SAUSAGE & PARMESAN,
OR SUN-DRIED TOMATO & GOAT CHEESE





Cocktail Sandwiches

BEEF TENDERLOIN ON PARKER HOUSE ROLLS WITH HORSERADISH AIOLI AND HENRY BAINS SAUCE*

CITY HAM ON YEAST ROLLS WITH APRICOT MUSTARD

FRIED CHICKEN BISCUITS WITH SRIRACHA HONEY

HAM & PIMENTO CHEESE ON CREAM BISCUITS WITH PEACH PEPPER JELLY

RARE ROAST BEEF ON YEAST ROLLS WITH HORSERADISH AIOLI AND HENRY BAINS SAUCE

ROASTED PORK LOIN ON YEAST ROLLS WITH BLACK PEPPER AIOLI

SMOKED TURKEY AND PROVOLONE ON CIABATTA WITH PESTO AIOLI

*INDICATES PREMIUM SELECTIONS



Stations

PRICING IS BASED ON A MINIMUM OF 50 GUESTS

WHEN SELECTING STATIONS AS A MEAL REPLACEMENT, PRICING IS BASED ON A MINIMUM OF 3 STATIONS IN ADDITION TO A COCKTAIL HOUR DISPLAY OR 4 PASSED APPETIZERS

Displays

VEGETABLE, FRUIT, & CHEESE BOARD

FRESH VEGETABLE PRESENTATION WITH GREEN GODDESS DIP

HOUSEMADE BEER CHEESE AND PIMENTO CHEESE

GRAPES AND BERRIES

CRACKERS, PRETZELS, AND CORN CHIPS

\$8.50 PER PERSON

CHEESE & CHARCUTERIE BOARD

SLICED SHARP CHEDDAR, 3-PEPPER MONTERREY JACK, AND SMOKED GOUDA

BRIE WITH RASPBERRY PRESERVES OR WARM PRALINE PECAN

GOAT CHEESE WITH BACON BOURBON JAM

BLACK PEPPER SALAMI, PROSCIUTTO PANINO, AND SUMMER SAUSAGE

TAVERN MUSTARD AND SWEET DILL PICKLES

SEASONAL FRUIT GARNISH, CRACKERS, AND BAGUETTE

\$9.50 PER PERSON

MEDITERRANEAN STATION

EGGPLANT CAPONATA, ROASTED GARLIC HUMMUS, AND CLASSIC TOMATO BRUSCHETTA

MARINATED MOZZARELLA, PROSCIUTTO PANINO, & HOT SOPRESSATA

MARINATED OLIVES, CROSTINI, & HERBED NAAN

\$10 PER PERSON



Dinner Stations

BARBECUE GRITS MARTINI BAR

CREAMY GRITS WITH SWEET BUTTER, SHREDDED CHEESE, BACON, & SCALLIONS

PULLED PORK WITH BOURBON BARBECUE SAUCE

CREOLE STYLE SHRIMP WITH CRISPY ANDOUILLE

YEAST ROLLS & CORNBREAD WITH HONEY BUTTER

\$10.00 PER PERSON



LASAGNA STATION

PULLED CHICKEN LASAGNA WITH PESTO & PARMESAN CHEESE

TRADITIONAL MEAT & RICOTTA LASAGNA

CAESAR SALAD – BABY ROMAINE WITH TRADITIONAL DRESSING, SHREDDED PARMESAN, AND CROUTONS

CAPRESE SKEWERS WITH BALSAMIC REDUCTION

\$10.00 PER PERSON

ASIAN STATION

SWEET & SPICY SESAME CHICKEN SKEWERS

PORK WONTONS WITH SPICY APRICOT DIPPING SAUCE

COLD ASIAN NOODLES SALAD WITH CASHEWS, RED PEPPERS, SHREDDED CARROTS, SCALLIONS AND A SOY PEANUT DRESSING

\$10.00 PER PERSON

SOUTHERN STATION

SLICED BOURBON BARBECUE BEEF BRISKET WITH YEAST ROLLS

CRISPY CHICKEN TENDERS ON HOMEMADE BISCUITS WITH SRIRACHA HONEY

OLD FASHIONED OR SMOKED GOUDA MACARONI & CHEESE

CREAMY COLESLAW

\$11.50 PER PERSON

STREET TACOS

PICK TWO: SWEET BARBACOA PORK, SALSA VERDE BRAISED CHICKEN, OR SHREDDED CHIPOTLE BEEF

CORN TORTILLAS, MEXICAN STREET CORN RELISH, PICO DE GALLO, AND QUESO FRESCO

CHIPS & HOMEMADE SALSA

\$10.00 PER PERSON

MASHED POTATO MARTINI BAR

YUKON GOLD MASHED POTATOES WITH BACON CRUMBLES, CHEDDAR CHEESE, AND SCALLIONS

SWEET POTATOES WITH BROWN SUGAR, CANDIED PECANS, AND BABY MARSHMALLOWS

YUKON GOLD OR SWEET POTATOES - \$5.00 PER PERSON

BOTH - \$7.50 PER PERSON

Buffet & Family-Style Dinners

PRICING IS BASED ON A MINIMUM OF 50 GUESTS

SINGLE ENTRÉE BUFFETS STARTING AT \$25 PER PERSON

DOUBLE ENTRÉE BUFFETS STARTING AT \$30 PER PERSON

FINAL MENU PRICING IS BASED ON MENU SELECTIONS

Entrées

CHICKEN BELLA – SAUTEED CHICKEN BREAST WITH SPINACH, PEPPERS, MUSHROOMS, AND A PARMESAN CREAM SAUCE
CHICKEN DIJON – SAUTEED CHICKEN BREAST WITH HONEY, DIJON MUSTARD AND WHITE WINE CREAM SAUCE
LEXINGTON CHICKEN – SAUTEED CHICKEN BREAST WITH COUNTRY HAM AND MUSHROOMS IN A BOURBON CREAM SAUCE
ROASTED CHICKEN PICCATA – AIRLINE CHICKEN BREAST WITH SLICED LEMONS AND A LEMON CAPER CREAM SAUCE
BARBECUE RUBBED AIRLINE CHICKEN BREAST WITH BOURBON BARBECUE SAUCE
HERB ROASTED AIRLINE CHICKEN BREAST WITH TOMATO BACON JAM & GARLIC CONFIT
SLICED PORK LOIN WITH BOURBON DEMI-GLACE AND BACON CRUMBLES
ROASTED PORK LOIN WITH APPLE BRANDY SAUCE
ROASTED PORK TENDERLOIN WITH STONE FRUIT CHUTNEY
RUBY PORT AND ITALIAN HERB BRAISED BEEF SHORT RIBS
BOURBON BARREL ALE BRAISED BEEF SHORT RIBS
SMOKED BEEF BRISKET WITH BOURBON BARBECUE SAUCE
CREOLE SHRIMP WITH CRISPY ANDOUILLE
ROASTED SALMON WITH DILL HOLLANDAISE
LACQUERED SALMON WITH SOY BOURBON GLAZE
THREE CHEESE BAKED ZITI
BUTTERNUT SQUASH RAVIOLI WITH BROWN BUTTER, SAGE, AND PARMESAN CREAM
STUFFED PORTOBELLO MUSHROOM CAPS WITH GARLIC SPINACH, SUN-DRIED TOMATOES, & GOAT CHEESE

CARVING BOARD

HERB RUBBED TURKEY BREAST WITH WHOLE CRANBERRY SAUCE
BROWN SUGAR GLAZED PIT HAM SERVED WITH APRICOT MUSTARD
TOP ROUND OF BEEF SERVED WITH BOURBON BORDELAISE AND HORSERADISH CREAM
ROASTED WHOLE BEEF TENDERLOIN SERVED WITH BOURBON BORDELAISE AND HORSERADISH CREAM
PEPPERCORN CRUSTED PRIME RIB SERVED WITH AU JUS AND HORSERADISH CREAM





Salads - Please Select One

SPRING MIX WITH CHERRY TOMATOES, SLICED CUCUMBERS, AND SHREDDED CARROTS WITH BUTTERMILK RANCH AND ITALIAN DRESSING
BABY ROMAINE WITH WEDGES OF ROMA TOMATOES, HOMEMADE CROUTONS, AND SHAVED PARMESAN WITH CREAMY CAESAR AND BALSAMIC VINAIGRETTE
ROMAINE HEARTS WITH CAMPARI TOMATOES, BACON CRUMBLES, HOMEMADE CROUTONS, AND BUTTERMILK RANCH AND APPLE CIDER VINAIGRETTE
SOUTHERN CAPRESE WITH PARMESAN CORN RELISH, FRESH MOZZARELLA, BALSAMIC BACON, & FRESH BASIL CHIFFONADE
SPRING MIX WITH SEASONAL BERRIES, CANDIED PECANS, SHAVED PARMESAN, AND A CHAMPAGNE VINAIGRETTE
MIXED GREENS WITH CABERNET VINAIGRETTE AND A GOAT CHEESE & TOMATO TART
MIXED GREENS WITH BOURBON GLAZED SHALLOTS, DRIED CHERRIES, CANDIED PECANS, SHAVED PARMESAN, AND A CITRUS VINAIGRETTE
SPRING MIX WITH BUTTER ROASTED PEARS, CANDIED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, AND A POPPY SEED VINAIGRETTE
BABY SPINACH WITH MANDARIN ORANGES, CANDIED WALNUTS, FETA, AND A RASPBERRY VINAIGRETTE

Starches - Please Select One

WHIPPED POTATOES – TRADITIONAL OR ROASTED GARLIC
ROASTED FINGERLING AND BABY POTATOES – SEA SALT CRUSTED OR WITH ROSEMARY & GARLIC
POTATOES AU GRATIN – CLASSIC CREAM SAUCE WITH PARMESAN AND GRUYERE
SHARP CHEDDAR SCALLOPED POTATOES
KENTUCKY CORN PUDDING
WEISENBERGER MILLS CHEESE GRITS
OLD FASHIONED OR SMOKED GOUDA MACARONI & CHEESE
BAKED ZITI ALFREDO
PARMESAN ORZO WITH TOMATOES, FRESH BASIL, AND PINE NUTS
RICE PILAF WITH CARAMELIZED SHALLOTS, ALMONDS, AND SPRING PEAS
WILD RICE PILAF WITH DRIED CRANBERRIES & SUNFLOWER SEEDS

Vegetables - Please Select One

ROASTED ASPARAGUS WITH OLIVE OIL AND SEA SALT
ROASTED BROCCOLINI WITH GRILLED LEMONS
SAUTEED BRUSSEL SPROUTS WITH GARLIC, BACON, & BOURBON
ROASTED BRUSSEL SPROUTS WITH SHAVED PARMESAN & CANDIED PECANS
BROWN SUGAR GLAZED CARROTS
COUNTRY STYLE GREEN BEANS WITH BACON
SAUTEED GREEN BEANS WITH RAINBOW PEPPERS AND BABY CARROTS
ROASTED SUMMER VEGETABLE MEDLEY – GREEN BEANS, CARROTS, ZUCCHINI, YELLOW SQUASH, AND RED ONIONS
ROASTED WINTER VEGETABLES – CARROTS, CAULIFLOWER, BRUSSEL SPROUTS, BUTTERNUT SQUASH, AND RED ONION

Bread Basket - Please Select One

YEAST ROLLS WITH WHIPPED BUTTER
MIXED BREAD BASKET – YEAST ROLLS, BAGUETTE, & CIABATTA WITH HERBED BUTTER
YEAST ROLLS AND CORNBREAD WITH HONEY BUTTER
DEMI BAGUETTE WITH WHIPPED BUTTER
FOCACCIA – SLICED AND SERVED WITH HERBED OLIVE OIL

MENU PRICING INCLUDES NON-ALCHOLIC DRINK STATION WITH CHOICE OF TWO - SWEET OR UNSWEET TEA, LEMONADE, OR FRUIT-INFUSED WATER
PRICING INCLUDES CAKE CUTTING AND KEURIG COFFEE STATION

Plated Dinner

PRICING IS BASED ON A MINIMUM OF 50 GUESTS

Salad & Bread Basket - Please Select One

ROMAINE HEARTS WITH CAMPARI TOMATOES, BACON CRUMBLES, HOMEMADE CROUTONS, AND BUTTERMILK RANCH AND APPLE CIDER VINAIGRETTE
SOUTHERN CAPRESE WITH PARMESAN CORN RELISH, FRESH MOZZARELLA, BALSAMIC BACON, & FRESH BASIL CHIFFONADE
SPRING MIX WITH SEASONAL BERRIES, CANDIED PECANS, SHAVED PARMESAN, AND A CHAMPAGNE VINAIGRETTE
MIXED GREENS WITH CABERNET VINAIGRETTE AND A GOAT CHEESE & TOMATO TART
MIXED GREENS WITH BOURBON GLAZED SHALLOTS, DRIED CHERRIES, CANDIED PECANS, SHAVED PARMESAN, AND A CITRUS VINAIGRETTE
SPRING MIX WITH BUTTER ROASTED PEARS, CANDIED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, AND A POPPY SEED VINAIGRETTE
BABY SPINACH WITH MANDARIN ORANGES, CANDIED WALNUTS, FETA, AND A RASPBERRY VINAIGRETTE

YEAST ROLLS OR DEMI BAGUETTE WITH WHIPPED BUTTER
MIXED BREAD BASKET – YEAST ROLLS, BAGUETTE, & CIABATTA WITH HERBED BUTTER
YEAST ROLLS AND CORNBREAD WITH HONEY BUTTER

Our Most Popular Single & Double Entrées

HERB ROASTED AIRLINE CHICKEN BREAST WITH TOMATO BACON JAM & GARLIC CONFIT
SHARP CHEDDAR SCALLOPED POTATOES AND SAUTEED GREEN BEANS AND BABY CARROTS
\$30 PER PERSON

SLICED PORK TENDERLOIN WITH STONE FRUIT CHUTNEY
SMOKED GOUDA GRITS AND ROASTED WINTER VEGETABLES
\$32 PER PERSON

ROASTED SALMON WITH DILL HOLLANDAISE
HERBED WILD RICE PILAF AND ROASTED ASPARAGUS WITH GRILLED LEMON
\$35 PER PERSON

BOURBON BARREL ALE BRAISED BEEF SHORT RIBS
FONTINA & PARMESAN POTATOES AU GRATIN
AND ROASTED BROCCOLINI WITH BALSAMIC GLAZED CIPOLLINI ONIONS
\$38 PER PERSON

SLICED BEEF TENDERLOIN WITH BOURBON BORDELAISE
SEA SALT ROASTED FINGERLING & BABY POTATOES AND SAUTEED FRENCH GREEN BEANS
\$48 PER PERSON

BARBECUE RUBBED AIRLINE CHICKEN BREAST & CREOLE BARBECUE SHRIMP
WITH SMOKED GOUDA GRITS AND SOUTHERN STYLE GREEN BEANS
\$37 PER PERSON

LEXINGTON CHICKEN AND BOURBON BARREL ALE BRAISED BEEF SHORT RIBS
BABY AND FINGERLING POTATOES WITH ROSEMARY & GARLIC AND ROASTED ASPARAGUS
\$38 PER PERSON

5 OZ BEEF TENDERLOIN STEAK WITH BOURBON BORDELAISE
& CHESAPEAKE BAY CRAB CAKE
CLASSIC POTATOES AU GRATIN WITH SAUTEED GREEN BEANS AND BABY CARROTS
\$52 PER PERSON



Alcoholic Beverage Service

TYPE A CATERING IS LICENSED BY THE STATE OF KENTUCKY TO PROVIDE ALCOHOLIC BEVERAGE SERVICE. WE CARRY LIABILITY INSURANCE AND ALL OF OUR BARTENDERS ARE STAR-CERTIFIED BY THE STATE.

4-HOUR OPEN BARS

DOMESTIC BEER & HOUSE WINE

YUENGLING, BUD LIGHT, & MICHELOB ULTRA

HOUSE WINE - SELECT 3

CUPCAKE CHARDONNAY - CAVIT PINOT GRIGIO - OYSTER BAY SAUVIGNON BLANC

CASTLE ROCK PINOT NOIR - ROBERT MONDAVI PRIVATE SELECT CABERNET SAUVIGNON

\$18 PER PERSON

ADD HOUSE COCKTAILS

BUFFALO TRACE OR BULLEIT & MAKER'S MARK BOURBON

TITOS & WHEATLEY VODKA

CANE RUN LIGHT & CAPTAIN MORGAN SPICED RUM AND CORAZON SILVER TEQUILA

CASTLE & KEY GIN AND DEWAR'S SCOTCH

AMARETTO

\$20 PER PERSON

ADD HARD SELTZER, CRAFT, & IMPORTED BEERS

\$22 PER PERSON

UPGRADED WINE OPTIONS AVAILABLE BY THE CASE

PREMIUM BOURBONS MAY BE ADDED BY THE BOTTLE

HOSTED CONSUMPTION BAR

DOMESTIC BEER - \$4.00

SELTZER, CRAFT, & IMPORTED BEER - \$5.00

HOUSE WINE - \$7.00

COCKTAILS - \$8.00 - \$10.00

CASH BAR

DOMESTIC BEER - \$4.50

SELTZER, CRAFT, & IMPORTED BEER - \$5.50

HOUSE WINE - \$7.50

COCKTAILS - \$8.50 - \$10.50

ALL BARS INCLUDE SOFT DRINKS, PLASTIC BARWARE, AND COCKTAIL NAPKINS. ALL LIQUOR OPEN BARS INCLUDE MIXERS AND BAR FRUIT. ALL BAR SERVICE IS SUBJECT TO 6% KENTUCKY SALES TAX AS WELL AS BARTENDER FEES



Details

Staffing

PLEASE NOTE THAT ALL MENU PRICING IS EXCLUSIVE OF SERVICE FEES.

THE TYPE OF MENU AND STYLE OF SERVICE WILL DETERMINE THE EXACT STAFFING REQUIREMENTS FOR YOUR EVENT.

ALL SERVICE STAFFING IS BASED UPON 5 HOURS OF SERVICE, AND MAY INCLUDE 1 1/2 HOURS FOR SETUP AND 1 HOUR FOR CLEANUP. KITCHEN STAFF IS BASED ON 3 HOURS OF SERVICE.

MOST EVENTS HAVE SOME AMOUNT OF OVERTIME, TO BE DETERMINED BY THE EXACT DETAILS OF THE EVENT.

SERVERS/STATION ATTENDANTS/NON-ALCOHOLIC BEVERAGE ATTENDANTS - \$125 EACH

BARRENDERS - 150 EACH

DEMONSTRATION CHEF'S & CARVERS - \$100 EACH

SITE CHEFS - \$125 EACH

DISHWASHERS - \$85 EACH (CHINA)

ADDITIONAL TIME IS BILLED AT \$25 PER HOUR FOR SERVERS AND ATTENDANTS, AND \$30 PER HOUR FOR BARTENDERS.

Disposables

TYPE A CATERING CAN PROVIDE EITHER HEAVY DUTY ACYLIC OR "GREEN" PALM LEAF PLATES AND CUTLERY FOR YOUR EVENT.

THE COST PER PERSON FOR DINNERWARE, NAPKINS, AND FLATWARE IS \$3.50 PER PERSON

China

FOR MANY OF OUR CLIENTS WE HANDLE RENTAL COORDINATION INCLUDING LINENS, CHINA, FLATWARE, AND GLASSWARE.

A 10% HANDLING FEE WILL BE ADDED TO ALL RENTALS BILLED THROUGH TYPE A CATERING.

BASIC CHINA PACKAGES

WATER GLASS

SALAD AND DINNER PLATE

SALAD AND DINNER FORKS, KNIFE, & SPOON

BREAD BASKET, BUTTER PLATE, AND SALT & PEPPER SHAKERS

STARTING AT \$7 PER PERSON

Minimums, Exclusivity, & Gratuity

A \$6,500 FOOD AND BEVERAGE MINIMUM IS REQUIRED FOR ALL WEEKEND, FULL-SERVICE EVENTS.

FOR ALL FULL SERVICE EVENTS, TYPE A CATERING IS THE EXCLUSIVE PROVIDER OF FOOD AND BEVERAGE SERVICES, WITH THE EXCEPTION OF WEDDING CAKE/DESSERT, AND ALCOHOLIC BEVERAGE SERVICE, WHEN IT IS PROVIDED BY A LICENSED VENUE.

A 10% GRATUITY OF FOOD AND BEVERAGE WILL BE ADDED TO YOUR FINAL INVOICE. FOR FOOD ONLY EVENTS, A 15% GRATUITY WILL BE ADDED TO THE FINAL INVOICE.

PHOTO CREDITS: CONRHOD ZONIO PHOTOGRAPHY, FRANZETTI PHOTOGRAPHY, KEITH & MELISSA PHOTOGRAPHY, AND THE MALICOTES

