

## **General Pricing Information**

### **MENU:**

*Hearty Appetizer/Cocktail Receptions start at \$32.00 per person and will vary according to final food selections.  
Served dinners start at \$42.00 per person and will vary according to final food selections. Buffet menus start at \$40.00. Luncheons range from \$30.00- 38.00 and also vary accordingly.*

### **BEVERAGE:**

We will provide Beverage and/or Ice at cost, as desired by client.

### **STAFF:** (hourly service rates listed below)

*The number of servers you need will depend on the menu, the size of the event and the event location. Subject to Change based on Manager Meeting*

*Party Manager @ 30.00/hr.*

*Chef @ 25.00/hr.*

*Assistant @ 23.00/hr.*

*Server @ 21.00/hr.*

*Drink Server @ 21.00/hr.*

*Kitchen Helper @ 15.00/hr.*

*Gratuity of 20.00 each.*

*Drive time @ 15.00/hr. each*

*Servers have a 4-hour minimum.*

*Overtime will be charged after 8 hours.*

### **RENTALS:**

*Rental needs to be determined. As a full service caterer, we are happy to coordinate all your rental needs at cost.*

### **PAPER & PLASTICS:**

*If needed, we will provide plastic plates, plastic forks, plastic knives, plastic spoons, plastic tumblers, plastic mugs, and cocktail napkins at cost.*

### **18% SERVICE CHARGE:**

*18% of total cost. A customary charge which covers one Manager Meeting (Additional Meetings at \$18.00 an Hour).*

### **8.25% Sales Tax Applicable**

*\*Final count due three days prior to the event. Should your count increase after this date, please do not hesitate to call. Any additional guests present at the event will be added to the bill at the same rate. A non-refundable deposit of \$100.00 will secure your date. 100% of the estimated total bill is required the week prior to your event.*