

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 applewood 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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