



Corporate Menu

www.corkcatering.com
(888) 932-3233



Breakfast Buffets

(12 person minimum order)

Yogurt Bar \$6

Vanilla Yogurt with Fresh Strawberries, Granola, Dried Cranberries and Blueberries

Bagel Tray \$4

Assortment of Bagels with Maple Sage Butter, Plain, Roasted Garlic Chive and Toasted Almond Vanilla Cream Cheese

Lox & Bagels \$14

Assorted Savory Bagels with Smoked Salmon, Capers, Tomatoes, Cucumbers and Lemons with Plain and Roasted Garlic Chive Cream Cheese

Continental \$8

Buttery Croissants, Scones, Breakfast Breads and Cinnamon Rolls with Fresh Sliced Fruit, Maple Sage Butter and Fruit Preserves

Healthy Continental \$9

Bran Muffins, Whole Wheat Bagels and Granola Bars with Sliced Fruit, Individual Greek Yogurts and Peanut Butter Spread

Hearty Breakfast \$12.50

Scrambled Eggs, Cherrywood Smoked Bacon, Maple Apple Chicken Sausage with Roasted Breakfast Potatoes, Fresh Sliced Fruit and Assorted Breakfast Breads

Upgrade Your Scrambled Eggs +\$1 (choose 1)

Onion and Bell Peppers, Roasted Garlic, Mushroom and Swiss, Jalapeno and Cheddar, Three Cheese: Parmesan, Cheddar, and Provolone

Frittata \$14

Frittata with Roasted Breakfast Potatoes, Fresh Sliced Fruit and Croissants.
Your frittata choice of Spinach and Gruyere,
Cherrywood Bacon Chives and White Cheddar or
Artichoke Hearts, Sun-Dried Tomato and Manchego

French Toast Casserole \$9.50

French Toast Casserole Topped with Brown Sugar and Served with Maple Syrup, Fresh Sliced Fruit and Maple Apple Chicken Sausage

Upgrade Your French Toast +\$1.50

Choice of Stuffing:
Banana Mascarpone, Honey Almond Goat Cheese,
Cherrywood Bacon and Cinnamon Apples



Sandwiches

Turkey Club.....\$10.00
Mesquite Smoked Turkey, Applewood Smoked Bacon,
Brie Spread, Red Pepper Marmalade on Cinnamon Raisin Bread

Veggie.....\$9.00
Fire Roasted Eggplant, Roasted Red Pepper, Fresh Mozzarella,
Sun-Dried Tomato Aioli, Balsamic Drizzle on Grilled Focaccia

Chicken Caesar Wrap.....\$9.00
Grilled Chicken Breast, Romaine, Roasted Red Pepper, Artichoke
Hearts, Aged Parmesan, Caesar Dressing on a Flat Bread Wrap

Hummus Wrap.....\$9.00
Roasted Red Pepper Hummus, Grilled Asparagus and Summer
Squash, Feta, Chopped Cucumbers, Tomatoes, Drizzled with Fresh
Dill Cucumber Sauce on a Spinach Wrap

Italian.....\$10.00
Mortadella, Cappicola, Genoa Salami, Provolone Cheese, Garlic
Herb Giardiniera, Lettuce, Tomato on an Italian Baguette

Chipotle Chicken.....\$10.00
Grilled Chicken Breast, White Cheddar, Roasted Red Peppers,
Romaine, Chipotle Spread on Focaccia

Smoked Ham.....\$10.00
Smoked Ham, Fresh Mozzarella, Roasted Red Pepper, Pesto,
Lettuce, Tomato on a Pretzel Roll

Southwest Duck Wrap.....\$14.00
Shredded Duck Confit, Monterey Jack Cheese, Black Bean Corn
Salsa, Lettuce with Chipotle Cream Wrapped in a Tortilla

Roasted Turkey.....\$9.00
Herb Roasted Turkey Breast, Aged Swiss Cheese, Cranberry
Smoked Red Onion Mayonnaise, Baby Greens, Tomato on a
Toasted Baguette

Beef & White Cheddar.....\$10.00
Sliced Roast Beef, Aged White Cheddar, Lettuce, Tomato,
Horseradish Sauce on a Ciabatta Roll

Corned Beef.....\$10.00
Sliced Corned Beef, Aged Gruyere, House-Made Champagne
Sauerkraut, Caperberry Mayonnaise on Grilled Seeded Rye Bread

Tuna Sandwich.....\$14.00
Albacore Tuna Salad Tossed in Yogurt, Green Olives, Dates, Green
Onions, Lemon Juice, Carrots, Cardamom, Chipotle, Arugula,
Tomato on a Toasted Baguette

COMPLETE SANDWICH BUFFET \$14.00

Choose 3 Sandwich Types for 12-30 Guests or Choose 4 Sandwich Types for 31+ Guests
Choose from Veggie, Chicken Caesar Wrap, Hummus Wrap, Chipotle Chicken,
Roasted Turkey and Roast Beef with White Cheddar

Choose 2 sides (see p4-5):

Asian Salad, Caesar Salad, Mexican Caesar Salad, Mixed Greens & Smoked Chickpea Salad,
Black Bean, Corn & Hearts of Palm Salad, Dill Goat Cheese Potato Salad, Orzo
Feta Pasta Salad, Candied Cashew Cole Slaw, American Potato Salad,
Mediterranean Pasta Salad, Homemade Truffle Parmesan Potato Chips

INDIVIDUAL BOX LUNCHES (ADD \$4.00 TO SANDWICH PRICE)

Served with Homemade Gourmet Parmesan Truffle Potato Chips, Fresh Baked Cookie,
Tableware and Choice of One Accompaniment (see p5).
12 Guests Minimum Order. Minimum 4 of Each Sandwich Type.

CUSTOM A LA CARTE SANDWICH PLATTERS

Available Upon Request. Please Contact Us for More Information



Accompaniments

Each bowl serves 8-10
(Also available as an individual "side" in lunch boxes.)

Black Bean, Corn and Hearts of Palm Salad \$35

Fire Roasted Corn, Black Beans & Hearts of Palm Salad Tossed in Cumin, Cilantro and Our Sweet Onion Sauce

Dill Goat Cheese Potato Salad \$40

Red Potato Salad with Dill, Petite Peas, Light Mayonnaise, Goat Cheese and Scallions

Fresh Sliced Fruit Salad \$40

Fresh Seasonal Fruit Salad

Asian Noodle Salad \$50

Cold Soba Noodles and Shredded Vegetables Topped with
Pickled Cucumber Salad and Spicy Peanut Dressing

Orzo Feta Pasta Salad \$35

Orzo Pasta Salad with Fresh Sautéed Spinach, Garlic and Feta

Moroccan Barley Salad \$45

Caramelized Fennel, Dried Apricots, Barley, Sunflower Seeds, Green Olives, Carrots,
Roasted Peppers, Cucumber Tossed in a Moroccan Inspired Dressing

Pickled Red Onion Cucumber Salad \$35

Sliced Cucumbers and Pickled Red Onion with Shredded Carrots and
Bell Peppers Tossed in a Lemongrass Infused Sweet Rice Wine Sesame Vinaigrette

Candied Cashew Cole Slaw \$35

Shredded Red and Green Cabbage with Carrots, Bell Peppers and Candied Spiced Cashews

Salad Boxes

Served with roll and butter, fresh baked cookie,
tableware and napkin. 12 person minimum.
Minimum 4 of each salad type.

Asian Chicken Salad \$14

Lemongrass Crusted Chicken Breast, Mesclun Greens, Roasted Red Peppers, Shredded Carrots, Edamame, Mandarin Oranges, Crispy Wonton Strips with Ginger-Sesame Dressing

Chicken Caesar \$12

Grilled Chicken Breast, Chopped Romaine Hearts, Shaved Parmesan, House Made Rustic Croutons with Garlic Caper Dressing

Chicken Chopped Salad \$14

Grilled Chicken Breast, Avocado, Applewood Smoked Bacon, Shoestring Tortilla Strips, Corn, Black Olives, Blue Cheese, Chopped Romaine Lettuce with Champagne Dressing

Spinach Curried Potato \$12

Tender Baby Spinach, Curried Potatoes, Peas, Julienne Carrots with Coconut-Tamarind Sauce

Mexican Caesar \$12

Crisp Romaine Lettuce, Shredded Monterey Jack Cheese, Black Bean Corn Salsa, Shoestring Tortilla Strips with Cilantro-Chipotle Dressing

Mesclun & Candied Pecans \$12

Mesclun Greens, Candied Pecans, Dried Cranberries, Cucumbers, Carrots with Balsamic Vinaigrette

Curry Grilled Shrimp Salad \$18

Chilled Curry Grilled Shrimp, Smoked Chickpeas, Grapes, Cashews, Red Onions, Mixed Greens with Cucumber-Yogurt Dressing

Chef Salad \$15

Diced Honey Baked Ham, Herb Roasted Turkey Breast, Sliced Avocado, Grape Tomatoes, Aged Swiss, Grilled Asparagus, Hard Boiled Egg with Smoked Peppercorn Ranch Dressing

Salad Bowls

Salad Bowls Serve 8-10
Add Grilled Chicken Breast +\$10.00

Asian Salad \$40

Mesclun Greens, Roasted Red Peppers, Shredded Carrots, Edamame, Mandarin Oranges, Crispy Wonton Strips with Ginger-Sesame Dressing

Caesar \$35

Chopped Romaine Hearts, Toasted Shaved Parmesan, House Made Rustic Croutons with Garlic Caper Dressing

Chopped Salad \$40

Chopped Romaine, Avocado, Applewood Smoked Bacon, Shoestring Tortillas Strips, Corn, Black Olives, Blue Cheese with Champagne Dressing

Mexican Caesar \$35

Crisp Romaine Lettuce, Shredded Monterey Jack Cheese, Black Bean Corn Salsa, Shoestring Tortilla Strips with Cilantro-Chipotle Dressing

Mesclun & Candied Pecans \$35

Mesclun Greens, Candied Pecans, Dried Cranberries, Cucumbers, Carrots with Balsamic Vinaigrette

Greens & Chickpea Salad \$40

Mixed Greens, Smoked Chickpeas, Red Grapes, Cashews, Red Onions with Cucumber Yogurt Dressing

Tossed Garden Salad \$30

Crisp Lettuce, Cucumbers, Tomatoes, Peppers with Italian and Ranch Dressing

Spinach & Mixed Greens Salad \$30

Baby Spinach, Crisp Lettuce, Tomatoes, Broccoli with Poppy Seed Dressing

Strawberry Mandarin Salad \$45

Strawberries, Candied Almonds, Mandarin Oranges, Fresh Lettuce Blend with Poppy Seed Dressing



Appetizers and Snacks

Each tray or bowl serves 10

Tortilla Chips & Dip Trio \$40

Guacamole, Salsa Verde and Black Bean Corn Salsa

Gourmet Potato Chips & Dip Trio \$45

Served with Homemade Smoked Peppercorn Ranch Dip,
Caramelized Onion Goat Cheese Dip,
Cherrywood Bacon Cheddar Dip

Hummus Trio Tray \$55

Roasted Red Pepper Hummus, White Bean Hummus, Fire Roasted
Eggplant Garlic Hummus with Veggie Chips

Cocktail Sandwich Tray \$60

Mini Roasted Turkey, Chipotle Chicken, Roast Beef with White
Cheddar and Caprese Sandwiches
20 pieces

Grilled Veggie Platter \$55

Grilled Summer Squash, Bell Peppers, Asparagus and Portabella
Mushrooms Marinated in Fresh Herbs and Olive Oil

Individual Yogurt Parfaits \$50

Yogurt Cups with Layers of Fresh Berries and Granola.
10 Individual Parfaits

Gourmet Potato Chips \$25

Homemade Potato Chips Flavored with Your choice of Truffle
Parmesan, Sea Salt, or Spicy Indian Tandoori Masala

Baked Brie \$70

Warm Brie Wrapped in Puff Pastry Topped with Rosemary Infused
Honey Walnuts and Served with Crackers and Toast Points

Charcuterie Tray \$100

Assorted Sausages, Pate, Artisanal European and American
Cheeses, and Fresh and Dried Fruits Accompanied by Crackers
and Sliced Breads

Artisanal Cheese & Crackers \$75

Assortment of Fine Cheeses with Dried and Fresh Fruits
Accompanied by Assorted Crackers

Exotic Fruit Display \$70

Assortment of Fresh Sliced Seasonal Fruits to including Melons,
Berries and Available Exotic Fruits

Antipasto Tray \$75

Salami, Chorizo, Cappicola, Provolone, Mozzarella,
Manchego, Roasted Peppers, Artichoke Hearts, Olives,
Pepperoncini, Hearts of Palm

Gourmet Pinwheels \$70

Prosciutto, Provolone, Basil; English
Cucumber, Grilled Asparagus, Crab Cream Cheese;
Smoked Turkey and Gruyere

Tapenade Trio \$50

Kalamata Olive, Artichoke and Sun-Dried Tomato Tapenades
with Garlic Herb Toasted Crostini

Bruschetta Trio \$45

Classic Fresh Tomato and Basil; Honey, Ricotta, Rosemary and
Walnuts; Caramelized Fennel and Fire Roasted Eggplant
Served with Garlic Herb Crostini

Tea Sandwiches \$45

Smoked Salmon with Roasted Garlic Chive Cream Cheese and
Pickled Red Onions; Smoked Ham and Gruyere with Maple Sage
Butter; Dill Goat Cheese, Grilled Eggplant and Cucumber

Caprese or Antipasti Kabobs \$40

Fresh Mozzarella Ciliegine, Grape Tomatoes, Fresh Basil or
Provolone, Salami, Red Pepper, Green Olives,
Black Olives and Artichoke Hearts

Ceviche Trio \$95

Scallop, Cod and Shrimp Ceviche; Spicy Tuna Poki with
Cucumbers; Atlantic Salmon with Caramelized Fennel,
Blood Orange Juice and Green Olives Served with
Fresh Fried Corn Tortilla Chips

Assorted Roasted Beans \$30

Smoked Chick Peas, Honey Tamari Roasted
Edamame and Tandoori Roasted Peas

Chocolate Popcorn \$30

Fresh Popped Popcorn Tossed with White Chocolate and
Chopped Spiced Nuts



Desserts

Chocolate Hazelnut Cream Puffs

Frangelico Infused Milk Chocolate Cream and Drizzled with White Chocolate Topped with Crusted Hazelnuts
Serves 10-12 \$40

Dessert Bars

Cranberry Pecan Turtle Bars with Shortbread Crust, S'mores Bars, Coconut Granola Bar with Date Raisin Topping
Serves 10-12 \$65

Gourmet Sweets Tray

Oreo Dream Bars, Lemonberry Jazz Bars, Apple Granny Bars and Chocolate Pecan Pie Bar
Serves 10-12 \$65

Fruit Crisps

Cinnamon Caramel Apples with Aged Cheddar Cheese Brioche Streusel or Roasted Banana Peanut Butter Crisp with Rolled Oat Streusel Topped with Chocolate Drizzle
Serves 10-12 \$50

Exotic Fruit Display

An Assortment of Fresh Sliced Seasonal Fruits to include Melons, Berries and Available Exotic Fruits
Serves 10-12 \$85

Fruit Fondue

Fresh Cubed Fruit, Graham Crackers, and Pretzel Stick with Cheese Cake Dip and Dark Chocolate Mousse
Serves 10-12 \$45

Cupcakes

Two Seasonal Flavored Cup Cakes
Call For Pricing & Options

Cheesecake Filled Strawberries

Fresh Strawberries Filled with Homemade Cheesecake Batter and Topped with Crumbled Graham Crackers
Serves 10-12 \$45

Chocolate Dipped Creations

Chocolate Covered Cheese Cake Truffles, Chocolate Strawberries, Chocolate Covered Peanut Butter Truffle Rolled in Rice Krispies
Serves 10-12 \$60

Fresh Fruit Tray

Includes Hawaiian Pineapple, Strawberries, Cantaloupe, Honeydew, Grapes and Watermelon
Large Serves 30-40 \$90
Med Serves 20-25 \$50

Fresh Cut Fruit Salad

Fresh Oranges, Pineapple, Assorted Melons and Grapes Cut into Bite-Size Pieces
Large Serves 20-25 \$65
Med Serves 10-15 \$40

Cookies & Brownies Tray

Pecan Fudge Brownies come with an Assortment of Large Homebaked Cookies – Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter and Almond
60 Pieces \$60

Crybaby Cookies

Pecan Fudge Brownies come with an Assortment of Large Homebaked Cookies – Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter and Almond
40 Pieces \$46

Dreamy Dessert Tray

An Assortment of Large Homebaked Chocolate Chip, Oatmeal Raisin, Sugar and Peanut Butter Cookies, Pecan Fudge Brownies, Luscious Lemon Bars and Raspberry Crumble Squares
70 Pieces \$85
40 Pieces \$46

Assorted Brownie Tray

Includes Pecan Fudge Brownies with Chocolate Icing and Blonde Brownies with Chocolate Chips Atop a Coconut Crust
48 Pieces \$50

Fudge Brownie Tray

Homemade Fudge Brownies Covered with Nuts
48 Pieces \$50

Mini Cheesecakes

Assortment of White Chocolate Raspberry, Chocolate Hazelnut, Dulce De Leche, Vanilla Bean, Key Lime, Mango and Pomegranate
28 Pieces \$70



Theme Lunch Buffets

Priced per person, 12 person minimum for single entrée meals, 15 person minimum for dual entrée meals
Call to inquire about substitutions and vegetarian alternatives

Southern \$15

Arugula, Avocado and Roasted Beet Salad
Bourbon Caramel Glazed Chicken Breast
Roasted Sweet Potatoes Drizzled with Maple Syrup
Brussels Sprouts with Fresh Thyme and Garlic Butter
Add Mustard Apple Cider Roast Pork Loin +\$6

American \$13

Chopped Salad with Champagne Dressing
Grilled Chicken Breast with Lemon Sauce
Green Beans with Herbed Butter
Garlic Chive Mashed Potatoes
Add Fire Roasted Skirt Steak with Smoked Onions +\$7

Japanese \$18

Spicy Peanut Noodle Salad with Pickled Cucumbers
Ginger Sake Marinated Flank Steak with Roasted Shitake Mushrooms and Snap Peas
Steamed Jasmine Rice
Add Roasted Salmon with Yuzu Teriyaki Glaze & Pickled Daikon Bonito Broth +\$5

Agave \$13

Mexican Caesar Salad with Cilantro Chipotle Dressing
Exotic Mushroom Tamales with Ancho Chili Sauce
Mexican Potatoes
Roasted Chayote and Zucchini Squash with Red Chilies
Add Roasted Chicken with Drunken Sauce +\$5

Mediterranean \$13

Pita Bread with Roasted Red Pepper Hummus and Fire Roasted Eggplant Garlic Hummus
Rosemary-Lemon Roasted Chicken Breast
Herb-Roasted Roasted Red Potatoes
Caramelized Fennel Green Beans with Fresh Parsley
Add Salmon with Artichoke Caper Sauce +\$7

Italian \$20

Caesar Salad with Garlic Caper Dressing
Peppercorn Sundried Tomato Braised Flank Steak
Creamy Truffle Risotto
Roasted Garlic Broccolini
Add Parmesan Crusted White Fish with Roasted Tomato Olive Ragout +\$6



Theme Lunch Buffets

Priced per person, 12 person minimum for single entrée meals, 15 person minimum for dual entrée meals
Call to inquire about substitutions and vegetarian alternatives

Espanola \$12

Homemade Tortilla Chips with Guacamole and Salsa
Chicken Enchiladas with Pumpkin Seed Mole
Mexican Rice
Refried Black Beans

Add Steak Fajita Bar with Flour tortillas with Steak, Peppers and Onions, Limes, Jalapenos, Sour Cream, Black Bean Corn Salsa +\$6

Tuscan \$14

Dinosaur Kale Salad with Toasted Hazelnuts, Dried Currants, Shaved Manchego and
Champagne Dijon Dressing
Fettuccini with Asparagus and Saffron
Garlic Parmesan Bread

Add Spinach Portabella Lasagna with Goat Cheese Pesto Sauce +\$6

Southwest \$12

Homemade Tortilla Chips with Chayote Roasted Garlic Dip
Roasted Corn, Zucchini & Ancho Turkey Chili
Jalapeno Corn Bread
Black Bean, Hearts of Palm and Corn Salad

Add Chorizo & Shrimp Tacos with Shredded Cabbage and Smoked Avocado Crème +\$6

Parisian \$20

Baked Brie
Goat Cheese Stuffed Chicken Breast
Duck Fat Roasted Fingerling Potatoes
Fire Roasted Vegetable Medley
Add Peppercorn Flank Steak with Cognac Crème +\$6

Caribbean \$14

Fried Plantain Chips with Spicy Pineapple Dip
Mojo Grilled Chicken Breast with Roasted Avocado Mandarin Orange Ragout
Black Rice and Sweet Potato
Red Bean and Mango Salad with Sofrito Dressing
Add Jerk Pork Loin with Rum Glaze +\$6

BBQ \$18

Cucumber Tomato Salad
Apricot Jalapeno BBQ Pulled Turkey Sandwiches
Dill Goat Cheese Potato Salad
Grilled and Chilled Vegetables
Add Hardwood Smoked Beef Brisket with Pomegranate BBQ Sauce +\$6



Beverages & Bar Packages

We offer complete beverage packages from soft drinks to premium liquor options. Drink packages are unlimited during the hours of contracted service. Please note, any beverages not consumed will be removed at the end of your event. Bartenders are required for any alcoholic packages. Glassware, service staff, and delivery fees are not included in the price. All prices are per guest based on a 2-hour minimum at 30 guests. Wine selections subject to change. Champagne toasts and specialty cocktails are available.

Fresh Juices

Orange and Apple (per bottle).....\$3

Soda and Bottled Water

Coke, Diet Coke, Orange, Root Beer, Sprite (per can).....\$1
 ½ litre bottled water (per bottle).....\$1.29
 Green Planet (per bottle).....\$2.00

Fresh Brewed Sweet Tea*

Service for 12.....\$24
 Service for 40.....\$75

Fresh Strawberry Mint Lemoade*

Service for 12.....\$24
 Service for 40.....\$75

Hot Coffee*

Service for 12.....\$24
 Service for 40.....\$75

Hot Tea*

Service for 12.....\$24
 Service for 40.....\$75

*Served with cups and condiments where appropriate in disposable thermal boxes unless otherwise requested

Standard Bar

Prices start at \$15

Smirnoff, Beefeater Gin, Cutty Sark, Jack Daniel's, Bacardi Light, 2 Wine Selections, 2 Standard Beer Selections, Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water, Mixers, Garnishes, Ice

Premium Bar

Prices start at \$18

Kettle One, Bombay Sapphire, Johnnie Walker Black, Makers Mark, Crown Royal, Captain Morgan, 3 Wine Selections, 3 Beer Selections, Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water, Mixers, Garnishes, Ice

Beer & Wine

Prices start at \$12

2 Wine Selections, 2 Standard Beer Selections, Coke, Diet Coke, Sprite, Bottled Water, Ice

Wine Selections

Canyon Road

Pinot Noir
 Cabernet Sauvignon
 Chardonnay
 Sauvignon Blanc
 Moscato

Available Upgrades

Canoe Ridge

Red Blend
 Chardonnay

La Crema

Pinot Noir
 Pinot Gris

Gloria Ferrer

Sparkling Brut

Beer Selections

Standard

Miller Lite
 Bud Lite
 Coors Lite
 High Life Cans

Premium

Heineken
 Goose Island 312
 Stella
 Blue Moon

Craft Upgrades Available

Revolution Anti Hero
 Noon Whistle Cosmo Cans
 Two Brothers Ebel Weiss
 Church Street Heavenly Hells
 Crispin Cider

Bar Mixers & Corkage

start at \$6

Coke, Diet Coke, Sprite
 Ginger Ale
 Bottled Water
 Sweet and Sour Mix
 Orange Juice
 Cranberry Juice
 Club Soda
 Tonic Water
 Maraschino Cherries
 Grenadine
 Roses Lime Juice
 Bitters
 Pimento Stuffed Olives
 Lemons
 Limes
 Pineapple Juice
 Ice

Details

Order Placement

Orders must be placed 48 hours in advance between 9:00am and 5:00pm Monday - Friday.

Please contact us by email or phone: info@corkcatering.com or (888) 932-3233.

With less than 48 hours notice, menu options are subject to availability, please call or email us to inquire.

Delivery

Standard daily delivery for corporate drop-offs is available 7:00am – 6:00pm Monday – Friday, 8:00am – 4:00pm Saturday & Sunday. Please inquire about deliveries outside these times. Delivery fee is based on your location. Please be aware that there will be a delivery “window” of half an hour, 15 minutes on each side of your target delivery time. Professional, uniformed buffet attendants are available, please inquire.

Presentation Services

Attractive presentation on disposable trays and bowls with disposable serving pieces included is standard. Eco-Tableware and clear plastic tableware are available. Disposable chafing racks, with water pan and two sternos are available for \$10.00 per set up. Presentation on china/glass/chrome with stainless steel chafers is optional. Please call to inquire.

A zone-based pick up fee will be applied to your invoice to retrieve those serving pieces

Pricing and Payment

Menu prices are subject to state sales tax on food and beverage and do not include delivery, set up, staff, equipment, disposables, service or any additional fees mentioned above. Gratuities are not included and may be added at your discretion. Clients are welcome to pay by credit card, company check or cash, but must be initially secured with a credit card. Full payment must be received prior to delivery. Prices are subject to change.

Cancellation Policy

If you need to cancel an order, please call us immediately. Cancelled orders are subject to a cancellation charge depending on length of notice, and product already ordered/prepared.

Special Events

In addition to fulfilling all of your daily catering needs, our team of professionals specializes in creating customized menus for your business and personal events – from a casual retirement party or happy hour, to an upscale reception, to casual or luxury wedding receptions. We are happy to attend to all special event details including venue selection, culinary staff, servers, linen, china and floral to assure your complete satisfaction. Please call to request a customized event menu and proposal and get the party planning started!