

Catering Pricing

We base our catering differently than the most. We have two separate menus (over 100 and under 100 guests).

Our meat options are based on ½ lb per person and the sides are generally ¼ lb per person but varies event to event.

We average \$12.00-\$20.00 per person depending on selections.

We also offer buns, 10" square clear entrée plates, 6" square clear appetizer / cake plates, Heavy duty plastic silverware (silver in color) wrapped in white napkin.

We set up buffet style where one or two lines can be utilized – we ask for at least (2) 8' tables (we do not provide a table covering). We also ask for 1 trash can be located for our use at the buffet line.

We provide buffet service where we will refill the pans and sauces as needed. We will also advise the DJ for a second round and upon 10 minutes from that announcement, will start breaking down the set up. We will leave all food and sauces set out on the tables for you and your guest to enjoy through the night. We also leave lids for the pans. We suggest bringing a cooler to take the food home in the end of the night to enjoy later.

Once you provide us with your selections, we will get an invoice sent to your email. If you would like to move forward and book the services provided, we ask for a \$200.00 deposit to secure the date and then we ask to pay the balance 2-3 weeks prior to the event.

Final head counts are due at least 2 weeks prior to your event.