

Thank you for inquiring with us.

OUR menus are meant to serve as examples of what can be done, a way of inspiring your own thoughts on the types of foods you would like us to prepare for you. The best menus are always created in collaboration with our clients. We are genuinely interested in your ideas concerning the wedding planned. Typically, a wedding would start with cocktails and light stationary items such as fresh local Hudson valley vegetables arranged in a basket and or possible some local artisanal cheeses with fresh baguette and passed hors d'oeuvres. Usually this is followed by a buffet or sit-down type of service. The entrees can be chicken, fish, beef and or vegetarian, accompanied by the appropriate sides based on your entrée selections and what's seasonally available from the local farms. We would finish with dessert being the wedding cake and possible an assortment of mini Viennese pastries, fresh brewed coffee and cheer. The cost for the *menu only*, of course, will be determined by your final menu choices. The menus as described *start at approximately \$45.00* per person, with 1 Stationary, 3-4 passed hors d'oeuvres of your choice, followed by Salmon, Pork, and or Chicken; plus 8.125% tax and gratuity for all staff. All rentals (e.g. tent, tables, chairs, china, linens, etc.) are extra and are coordinated through Gendron Catering based on the number of guests you anticipate. Keep in mind your final guest count will ultimately impact the budget planned for the catering menu and rentals / rental upgrades linens, chairs, silver wear, stem ware, etc.

Additional labor charges *apply* and can vary extensively depending on type of service e.g. sit down or buffet and your final guest count. Sit-down service requires 1 staff per 8-10 guests, whereas buffet requires 1 staff per 15-20 guests. The labor is double for sit-down service compared to buffet as you can see. All preliminary event planning, our fully equipped mobile kitchen, *are included* in the "final menu price" per person.

Additional *alcoholic beverage service costs* apply: our package open Bar package is \$45 per prsn. Once you have decided on using Gendron Catering, a contract will be sent to you requesting a deposit to secure your date.

As you ponder the choices available to you, please feel free to contact us at 845.876.4480 with any questions you might have and maybe make plans to meet here at "The Tasting Room Restaurant" here in Rhinebeck, so as to discuss more options in person..

I look forward to hearing from you and once again, thank you for considering Gendron Catering.