



CATERING MENU

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SUNRISE BREAKFASTS

*Breakfast plans served buffet style and prices include standard disposable place settings.
Upgrade to elegant disposable place settings for 1.99 per person.*

CONTINENTAL BREAKFAST

Includes danishes and muffins, assorted jellies and butter, fresh fruit, and yogurt cups.

\$7.49

VALUE BREAKFAST

Includes choice of one egg dish: egg casserole, scrambled eggs, western scrambled eggs or breakfast burrito. Also includes: fresh fruit, and choice of hash browns, hash brown casserole, skillet potatoes, or rosemary potatoes.

\$7.99

VARIETY BREAKFAST

Includes choice of one egg dish: egg casserole, scrambled eggs, western scrambled eggs or breakfast burrito. Also includes: bacon or sausage, fresh fruit, and choice of hash browns, hash brown casserole, skillet potatoes, or rosemary potatoes.

\$9.49

EXECUTIVE BREAKFAST

Includes choice of one egg dish: egg casserole, scrambled eggs, western scrambled eggs or breakfast burrito. Also includes: bacon or sausage, biscuits and gravy, fresh fruit, and choice of hash browns, hash brown casserole, skillet potatoes, or rosemary potatoes.

\$10.99

BUILD YOUR OWN BREAKFAST SANDWICH

Includes build your own breakfast sandwiches with scrambled eggs, cheese, biscuits, and sausage patties. Also served with fresh fruit and your choice of hash browns, hash brown casserole, skillet potatoes, or rosemary potatoes.

\$9.49

COUNTRY BREAKFAST

Includes two biscuits with white sausage gravy, fresh fruit bowl, and bacon slices.

\$8.99

SUNRISE ADD ONS

\$1.49 - MUFFIN, DANISH, PANCAKE, FRENCH TOAST, BISCUIT WITH JELLY, BISCUIT WITH GRAVY

\$1.99 - CINNAMON ROLL, SAUSAGE PATTY, BACON STRIPS, HAM

\$2.99 - FRESH FRUIT

APPETIZERS

*Appetizers are priced per piece or per small single serving. The minimum quantities are listed in parentheses. Items noted with an * require additional fees for service. Add 0.50 per person for standard disposable place settings or 1.00 per person for elegant disposable place settings.*

TIER ONE APPETIZERS \$1.49

BACON WRAPPED CHICKEN BITES (25)

BACON WRAPPED WATER CHESTNUTS (25)

BBQ MEATBALLS (25)

ITALIAN MEATBALLS WITH MARINARA (25)

SWEDISH MEATBALLS (25)

PINWHEELS, SMOKED HAM & TURKEY (25)

GARLIC PARMESAN CROSTINI (25)

CHICKEN WINGS, BBQ OR BUFFALO (25)

TIER TWO APPETIZERS \$1.99

TERIYAKI CHICKEN SKEWERS (50)

MIXED FRUIT SKEWERS (NO MIN)

LEMON ROSEMARY CHICKEN SKEWERS (50)

TIER THREE APPETIZERS \$2.49

VEGGIE SHOOTERS (25)*

ANTIPASTO SKEWERS (25)

SPINACH ARTICHOKE DIP (25)

CAPRESE SKEWERS (25)

CHICKEN KABOBS (NO MIN)

HUMMUS DIP (25)

QUESO WITH CRISPY TORTILLA CHIPS (25)

MIXED BRUSCHETTA BITES (50)*

TIER FOUR APPETIZERS \$2.99

SALMON CROSTINI (50) *

SMOKED SALMON BOARD (50)

SHRIMP COCKTAIL (30)

BEEF KABOBS (NO MIN)

MINI CHEESEBURGERS (50)*

MINI HOT DOGS (50)*

ARTISAN DISPLAYS

Our Artisan Displays are an elegant and artistic way to make your event truly memorable. We offer several options to tailor our displays for your event. If you'd like to see some examples of our previous displays, please contact our sales team and they would love to share our portfolio with you. The prices below include elegant disposable place settings.

TIER ONE

Our culinary staff will artfully arrange your food choices on trays. The trays will be delivered to your event and arranged on your serving table. We will provide a tablecloth for the table. Risers for the trays may be added for an additional fee. We offer a choice of white, black, gold, or silver trays.

The delivery and pick-up fee for our Tier One displays is \$80.00. For groups larger than 100 people, we will provide a staff member to replenish the serving line as needed. The fee for the staffer is \$20.00 per hour, with a 2 hour minimum. If we provide a staffer to replenish, \$30.00 of the delivery and pick-up fee will be waived. The pricing for the food is listed below.

TIER TWO

Our culinary staff will build a display feature for your food choices on-site at your event. You may choose one of four themes: Romance, Tuscan, Contemporary, or Rustic Chic. For larger groups, extra trays can be incorporated into your theme display.

Our fees for service will include delivery to your event site, set-up and tear down of the display feature, tablecloth(s) for the serving table, and 2 staffers for up to 3 hours to replenish and maintain the display. The service fee is \$250.00. Additional display features can be ordered at a reduced rate, and additional staffers can be provided at a rate of \$20.00 per hour, per staffer. The pricing for the food is listed below.

TIER THREE

Our Tier Three displays will begin with a one hour consultation between you and our display designer. We will develop a custom plan tailored to your event. The display we create may include multiple features, depending on the size of your event. Food choices may include the items listed below, but also may include items from our Hors D'oeuvre menu. Due to the level of customization with our Tier Three displays, prices are quoted on a case by case basis. Prices for the standard food items are listed below.

ARTISAN DISPLAY FOOD CHOICES

ASSORTED VEGETABLE DISPLAY	\$3.49 PER PERSON
ASSORTED SEASONAL FRUIT DISPLAY	\$4.99 PER PERSON
ASSORTED CHEESE DISPLAY	\$4.79 PER PERSON
ASSORTED MEATS DISPLAY	\$5.89 PER PERSON
ANY TWO CHOICES	\$5.49 PER PERSON
ANY THREE CHOICES	\$6.49 PER PERSON
ALL OF THE ABOVE	\$7.49 PER PERSON

(5)

BOXED LUNCHES

Boxed Lunches are priced per person.

Boxes include mustard packet, mayonnaise packet, cutlery kit, and napkin.

DELI SANDWICH

Sandwich choice of turkey or ham. Served with lettuce, tomato, and cheese on wheatberry bread or on a croissant. Includes bag of chips and a cookie.

\$8.99

HAM AND TURKEY WRAP

Ham, Turkey, lettuce, tomato, and American cheese rolled in a flavored wrap. Includes bag of chips and a cookie.

\$8.99

CHICKEN SALAD SANDWICH

Homemade chicken salad served on a croissant with lettuce, tomato, and cheese. Includes bag of chips and a cookie.

\$8.99

ADD A SIDE DISH

Choose from Baked Beans, Potato Salad, Cole Slaw, Pasta Salad, or Fresh Fruit

\$1.79

ADD A CANNED SOFT DRINK OR SMALL BOTTLE OF WATER

\$1.99

(6)

CULINARY INSPIRED BUFFETS

*Lunch includes your choice of one entrée. Dinner includes your choice of two entrees
Buffets are priced per person and includes standard disposable place settings.
Upgrade to elegant disposable place settings for 1.99 per person.*

ITALIAN INSPIRED

Entrée Choices: Sausage and Cheese Lasagna, Chicken Alfredo, Baked Pasta (Red Sauce or Creamy Alfredo), or Chicken Parmesan. Also includes choice of salad and garlic toast.

\$10.99 – LUNCH

\$13.49 – DINNER

SOUTHWESTERN INSPIRED

Entrée Choices: Southwest Loaded Chicken, Creamy Green Chile Chicken Enchiladas, or Red Chile Ground Beef Enchiladas. Also includes choice of two side dishes: Spanish rice, cheesy rice, refried beans or chile lime pinto beans.

\$10.99 – LUNCH

\$13.49 – DINNER

Add crisp tortilla chips and homemade salsa for \$1.99 per person

SOUTHERN INSPIRED

Entrée Choices: Shrimp Etouffee, Jambalaya, Shrimp Gumbo, Chicken Gumbo, Fried Catfish, Catfish New Orleans, Blackened Chicken Pasta, Etouffee, or Gumbo served with rice. Fried Catfish served with Cole slaw, dirty rice, and hushpuppies. Blackened Chicken Pasta served with salad and garlic toast.

\$10.99 – LUNCH

\$13.49 – DINNER

(7)

HICKORY SMOKED BBQ BUFFETS

A CULINARY CATERING SPECIALTY - SERVED FROM
THE TWO BROTHERS BBQ CULINARY KITCHEN!

*Hickory Smoked BBQ Buffets are priced per person. Prices include BBQ sauce, choice of bread,
and standard disposable place settings. Upgrade to elegant disposable place settings for 1.99 per person.*

BBQ SANDWICH BUFFET

Includes choice of two hickory smoked meats, two sides, and choice of white or wheat buns.

\$8.99

BBQ DINNER BUFFET

Choice of lighter portion of two meats, two sides, and choice of sliced bread or dinner rolls.

\$9.49

EXECUTIVE DINNER BUFFET

Choice of heavier portion of two meats, two sides, and choice of sliced bread or dinner rolls.

\$10.99

MEAT CHOICES

PULLED PORK, SMOKED TURKEY, HAM, SMOKED CHICKEN BREAST, SMOKY HILL SAUSAGE, HOT LINKS

ADD \$1.19 PER PERSON FOR SLICED BRISKET (LEAN OR EXTRA MOIST), CHOPPED BRISKET, OR TRADITIONAL RIBS

SIDE ITEM CHOICES

BBQ BAKED BEANS, POTATO SALAD, CREAMY COLE SLAW, PASTA SALAD, SCALLOPED POTATOES, MACARONI AND CHEESE, CHEESY CORN BAKE, SWEET CORN, SMOKED BRISKET CHILI, GREEN BEANS, MASHED POTATOES WITH GRAVY

TRADITIONAL CULINARY BUFFETS

Traditional Culinary Buffets are priced per person. Lunch includes choice of one entrée and two sides options. Dinner includes choice of two entrees and two side options. You will be charged for the highest tier item chosen, but may choose the second item from any equal or lower tier. "(V)" denotes vegetarian options.

Prices include standard disposable place settings. Upgrade to elegant disposable place settings for 1.99 per person.

TIER ONE ENTRÉES

Grilled Chicken Kabobs, Grilled Marinated Chicken Breast, Vegetable Lasagna (V), Vegetable Pasta Primavera (V), Vegetable Pasta Bake (V), Vegetable Kabobs (V)

\$9.99 – LUNCH

\$11.99 – DINNER

TIER TWO ENTRÉES

Classic Sliced Roast Beef, Chicken Fried Steak, Boneless Chicken Fried Chicken, Boneless Chicken Tenders, Fully Loaded Chicken Breast, Chicken Piccata, Creamy Pesto Chicken, Southwest Chipotle Chicken, Chopped Sirloin Steak with Mushroom Gravy, Braised Beef Tips, or Grilled Beef Kabobs

\$10.99 – LUNCH

\$13.99 – DINNER

TIER THREE ENTRÉES

Slow Roasted Prime Rib, Grilled Filet of Beef, or Grilled Salmon

MARKET PRICE

SIDE ITEM CHOICES

GARLIC MASHED POTATOES, GREEN BEANS, STEAMED BROCCOLI (V), BAKED POTATO WITH BUTTER AND SOUR CREAM, ROASTED MIXED VEGGIES (V), MASHED POTATOES AND GRAVY, SCALLOPED POTATOES, MACARONI AND CHEESE, BBQ BAKED BEANS, CHEESY CORN BAKE, SWEET CORN, CREAMY COLE SLAW, DEVEILED EGG POTATO SALAD, PASTA SALAD, CHILI, JAMBALAYA

SUBSTITUTE A SIDE SALAD FOR ONE SIDE ITEM FOR \$1.99, PLEASE SEE PAGE 10 FOR SALAD OPTIONS

BUILD-YOUR-OWN BARS

Build your own bars allow each guest to customize their own meal to their preferences. Each bar is priced per person and includes standard disposable place settings. Upgrade to elegant disposable place settings for 1.99 per person.

BAKED POTATO BAR

Topping bar includes Butter, Sour Cream, Bacon Bits, Shredded Cheese, and Chives

\$8.49 - 1/2 LB. POTATO FOR EACH GUEST, INCLUDES CHOICE OF SALAD

ADD CHOPPED BBQ PULLED PORK OR CHOPPED BBQ BRISKET \$1.99/PERSON

\$6.99 – 1 LB. POTATO FOR EACH GUEST

ADD CHOPPED BBQ PULLED PORK OR CHOPPED BBQ BRISKET \$2.49/PERSON

TACO BAR

Taco bar includes seasoned ground beef, grilled chicken, soft tortillas, and crispy taco shells. Topping choices include lettuce, tomato, shredded cheese, sour cream, and homemade salsa. Served with Spanish Rice and Refried Beans.

\$8.99

ADD CRISPY TORTILLA CHIPS AND HOMEMADE SALSA FOR \$1.99 PER PERSON

FAJITA BAR

Fajita bar includes seasoned, grilled steak and chicken, sautéed peppers and onions, and soft tortillas. Topping choices include lettuce, tomato, shredded cheese, sour cream, and homemade salsa. Served with Spanish Rice and Refried Beans.

\$12.49

ADD CRISPY TORTILLA CHIPS AND HOMEMADE SALSA FOR \$1.99 PER PERSON

BURGER BAR

Our burger bar features premium, hand-pattied, quarter pound Choice ground beef burgers. Served with fresh baked bun, and topping bar including lettuce, tomato, red onion, ketchup, mustard, mayo, and pickles. Also includes a bag of chips and one choice of side dish.

\$8.99

\$.75 – ADD AMERICAN, CHEDDAR, PROVOLONE, OR SMOKED GOUDA CHEESE FOR EACH GUEST

\$1.19 – ADD PREMIUM HICKORY SMOKED BACON FOR EACH GUEST

\$2.69 – ADD AN EXTRA BURGER PATTY FOR EACH GUEST

\$2.99 – ADD A NATHAN’S FAMOUS ALL BEEF HOT DOG WITH BUN FOR EACH GUEST

PARTY PLATTERS

*Add 0.50 per person for standard disposable place settings or
1.00 per person for elegant disposable place settings.*

FINGER SANDWICH PLATTER

A selection of sliced meats and cheese on dinner rolls and croissants, served with mustard, mayonnaise, BBQ sauce, lettuce, and tomato

\$45.99 – SMALL, 16 FINGER SANDWICHES

\$79.99 – LARGE, 32 FINGER SANDWICHES

CHEESE & SMOKED SAUSAGE PLATTER

A medley of cheese cubes and cured, smoked sausages

\$45.99 – SMALL, SNACKS 15-30

\$79.99 – LARGE, SNACKS 40-60

DESSERT PLATTER

A variety of chocolate chip cookies, Rice Krispy treats, and carnival cookies

\$59.99 – 52 PIECES

GARDEN VEGETABLE PLATTER

An assortment of fresh vegetables served with our Homemade Ranch Dip

\$39.99 – SMALL, SNACKS 15-30

\$74.99 – LARGE, SNACKS 40-60

FRESH FRUIT PLATTER

A delicious assortment of seasonal fruits served with a creamy fruit dip

\$64.99 – SMALL, SNACKS 15-30

\$124.99 – LARGE, SNACKS 40-60

FRESH SALADS

*Prices are per person and include standard disposable place settings.
Upgrade to elegant disposable place settings for 1.00 per person.*

CAESAR SALAD

A 50/50 mix of leafy romaine and crisp ice burg lettuce, tossed in a creamy Caesar dressing, topped with Parmesan cheese and herb croutons.

\$3.49 – SIDE SALAD

\$6.99 – DINNER SALAD

\$1.49 – ADD GRILLED OR CRISPY FRIED CHICKEN

\$2.49 – ADD GRILLED SALMON

HOUSE SALAD

A blend of leafy romaine and crisp ice burg lettuce with carrots, cucumbers, and tomatoes served with our Homemade Ranch and Balsamic Vinaigrette dressings.

\$3.49 – SIDE SALAD

\$6.99 – DINNER SALAD

\$1.49 – ADD GRILLED OR CRISPY FRIED CHICKEN

\$2.49 – ADD GRILLED SALMON

ITALIAN SALAD

A medley of leafy romaine and crisp ice burg lettuce tossed with Balsamic Vinaigrette and topped with cucumbers, tomatoes, green peppers, and red onions.

\$3.49 – SIDE SALAD

\$6.99 – DINNER SALAD

\$1.49 – ADD GRILLED OR CRISPY FRIED CHICKEN

\$2.49 – ADD GRILLED SALMON

SPINACH SALAD

Fresh spring mix and spinach with strawberries, candied walnuts, and crumbled Feta cheese. Tossed with Balsamic Vinaigrette.

\$3.49 – SIDE SALAD

\$6.99 – DINNER SALAD

\$1.49 – ADD GRILLED OR CRISPY FRIED CHICKEN

\$2.49 – ADD GRILLED SALMON

DESSERTS

*Prices are per person and include standard disposable place settings.
Upgrade to elegant disposable place settings for 1.00 per person.*

SHEET CAKES \$2.99

VANILLA SHEET CAKE – *Topped with a vanilla cream cheese frosting*

CHOCOLATE SHEET CAKE – *Chocolate cake with chocolate frosting*

CARROT CAKE \$3.99

CARROT CAKE – *Fresh carrots added to spice cake with walnut pieces and frosted with cream cheese icing*

CREAM CAKES \$3.99

STRAWBERRY CREAM CAKE – *Moist, creamy strawberry cake filled and topped with an exquisite strawberry cream*

LEMON CREAM CAKE – *Creamy lemon cake filled and topped with a zesty lemon cream*

FUDGE CREAM CAKE – *Chocolate cake layered with dark, rich fudge icing*

CHEESE CAKE \$3.99

CHEESECAKE (PLAIN) – *Served with Chocolate, Raspberry, or Strawberry Sauce*

COOKIES \$1.49

CHOCOLATE CHIP

WHITE MACADAMICA NUT

FRESH BAKED COBBLER \$2.59

APPLE – *Sprinkled with cinnamon and sugar*

PEACH

CHERRY

ADDITIONAL DESSERTS

CHOCOLATE FUDGE BROWNIES \$2.49

RICE KRISPY TREAT \$1.19

BEVERAGE SERVICE

Beverage pricing includes disposable cups and any necessary beverage condiments.

BEVERAGE SERVICE WITH CATERED MEAL

\$1.19 PER PERSON – ICED TEA, LEMONADE, AND WATER (ANY, OR ALL THREE)

\$1.99 PER PERSON -- COFFEE (REGULAR AND/OR DECAF)

\$2.25 PER PERSON - ICED TEA, LEMONADE, WATER, AND COFFEE

A LA CARTE BEVERAGE SERVICE

\$1.99 – INDIVIDUAL CANNED SOFT DRINK OR BOTTLED WATER

\$10.99 – GALLON OF ICED TEA

\$10.99 – GALLON OF LEMONADE

\$13.99 – GALLON OF FRUIT JUICE (ORANGE OR APPLE)

\$14.99 – GALLON OF REGULAR OR DECAFFEINATED COFFEE

EXTENDED EVENT BEVERAGE SERVICE

\$4.49 – HALF DAY BEVERAGE SERVICE (4 HOURS, MORNING OR AFTERNOON)

\$8.49 – FULL DAY BEVERAGE SERVICE (8 HOURS, MORNING AND AFTERNOON BEVERAGE SERVICE INCLUDED)

Morning Beverage Service will include choice of coffee, assorted fruit juices, and water

Afternoon Beverage Service will include choice of coffee, iced tea, soft drinks, and water

BAR AND ALCOHOL SERVICE

All bar services require a bartender. The bartender fee is in addition to the listed beverage prices. We require 1 bartender for each 100 guests to ensure prompt service. The hourly rate for a bartender is \$35.00. Groups larger than 75 people require a bar assistant. The hourly rate for a bar assistant is \$20.00. The prices listed are per beverage. Sales and liquor excise taxes are included in the prices below.

BAR BEVERAGE OPTIONS AND MINIMUM PURCHASES

BEER AND WINE ONLY BAR -- \$300 BEVERAGE PURCHASE MINIMUM

FULL BAR -- \$500 BEVERAGE PURCHASE MINIMUM

BAR BILLING OPTIONS

HOST BAR SERVICE – *You (the host) will cover the entire beverage bill for the event, including all drinks and the bartending charges. Gratuity is not included but is always appreciated by our staff.*

CASH BAR SERVICE – *You (the host) will cover only the bartending charges, and your guests will purchase their own beverages from the bar. (Note: If the sales minimums are not met by your guests' purchases, you will be billed for the sales difference.)*

BAR BEVERAGE PRICING

DOMESTIC BEERS \$4.50

SPECIALTY OR IMPORT BEER \$5.50

CALL COCKTAILS \$7.00

PREMIUM COCKTAILS \$9.00

HOUSE WINE \$6.00

PREMIUM WINE \$8.00

CHAMPAGNE \$6.00

SERVICE AND DELIVERY OPTIONS

The service style you choose will be influenced by your menu and the type of event you are hosting. Our sales staff will be happy to work through the options with you to ensure a perfect fit for your special event.

DISPOSABLE DROP OFF SERVICE

LEVEL I: *We will deliver the food in disposable pans and containers. Disposable serving utensils will also be provided.*

DELIVERY FEE: \$25.00 (WITHIN 15 MILE RADIUS)
PICK UP FEE: NONE
SERVICE FEE: NONE

LEVEL II: *We will deliver the food in disposable pans and containers. Two disposable wire chafers with heating fuel canisters will be provided, as well as disposable serving utensils.*

DELIVERY FEE: \$25.00 (WITHIN 15 MILE RADIUS)
TWO WARMING CHAFERS & EQUIPMENT SETUP FEE : \$20.00
PICK UP FEE: NONE
SERVICE FEE: NONE

NOTE: *Additional disposable wire chafers with heating fuel canisters, aluminum pans, and utensils can be added for \$10.00 each*

BUFFET LINE DROP OFF SERVICE

We will deliver and set up the food using tablecloths, stainless steel chafers and serving ware. Our staff will return at the conclusion of your event to pick up the equipment. The maximum number of guests for the Buffet Line Drop off Service is 50. Groups larger than 50 people require on-site staff to keep the buffet line replenished and tidied.

DELIVERY FEE: \$50.00 (WITHIN 15 MILE RADIUS)
PICK UP FEE: \$30.00 (WITHIN 15 MILE RADIUS)
SERVICE FEE: NONE

NOTE: *For events ending after 9:30 PM, arrangements to pick up the equipment the following morning need to be made. Alternatively, we can pick up after 9:30 PM for an additional service fee of \$20.00 per hour per staff member.*

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STANDARD SERVICE

Culinary Catering will deliver your entrees and sides and set up an elegant buffet line that includes disposable plateware and rolled plasticware, elegant stainless-steel chafers, serving ware, and black, fitted floor length linens for the buffet line. As your guests proceed through the buffet line, our staff will maintain cleanliness and refill food items. At the conclusion of the food service, our staff will clean up and disassemble the buffet line. Standard services does not include table pre-bussing or trash removal. Leftover food items may be packaged.

DELIVERY AND SET UP FEE: \$50.00

SERVICE LEVEL FEE BASED UPON THE NUMBER OF GUESTS:

1-150	\$120.00
151-225	\$170.00
226-300	\$240.00
301 OR MORE	\$350.00

DELUXE SERVICE

Culinary Catering will deliver your entrees and sides and set up an elegant buffet line that includes a china plate, elegant stainless-steel chafers, serving ware, and black, fitted floor length linens for the buffet line. Additionally, we will set the tableware for each guest's seat that includes salt and pepper shakers, sugar caddies, spoon, fork, knife, glass carafe, and glass goblet. Ice water is provided at no charge for the carafes. Iced tea may be added for \$1.19 per person. Culinary Catering staff will refill carafes during dinner service, pre bus, and remove tableware items at the conclusion of dinner service. The Deluxe Service Level includes service for up to 3 hours. Leftover food items may be packaged.

DELIVERY AND SET UP FEE: \$50.00

SERVICE LEVEL FEE: \$5.50 PER GUEST

PREMIUM SERVICE

Culinary Catering we will set the tableware for each guest's seat that includes salt and pepper shakers, sugar caddies, spoon, fork, knife, glass carafe, and glass goblet. Culinary Catering will plate each meal on a china plate and serve it to your guests at their seat. Culinary Catering staff will refill carafes during dinner service, pre bus, and remove tableware items at the conclusion of dinner service. Ice water is provided at no charge for the carafes. Iced tea may be added for \$1.19 per person. Culinary Catering staff will bus and remove tableware items at the conclusion of the dinner service. The Premium Service Level includes service for up to 3 hours. Packaging of leftover food is unavailable with the Premium Service Level.

DELIVERY AND SET UP FEE: \$50.00

SERVICE LEVEL FEE: \$8.50 PER GUEST

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DELIVERIES FEES OUTSIDE 15 MILE RADIUS

For deliveries that are outside our normal area, we charge a mileage fee of \$.60 per mile. For events over 20 miles outside of our normal area, we also charge a personnel fee of \$20.00 per hour for each staff member for the time spent traveling to the event location.

UPGRADES AND ADDITIONAL SERVICES

\$4.25 PER GUEST	UPGRADE TO STANDARD CHINA PLATES AND SILVERWARE
\$5.25 PER GUEST	UPGRADE TO ELEGANT CHINA PLATES AND SILVERWARE
\$80.00 SERVICE FEE	SET UP EQUIPMENT ON THE DAY PRIOR TO YOUR EVENT
\$1.50 PER GUEST	WEDDING CAKE CUTTING SERVICE (CLIENT PROVIDES PLATE, FORK, AND NAPKIN)
\$3.00 PER GUEST	WEDDING CAKE CUTTING SERVICE (WE PROVIDE PLATE, FORK, AND NAPKIN)
\$6.00 PER GUEST	CHAMPAGNE TOAST (INCLUDES FLUTE, CHAMPAGNE, AND PASSING TO GUESTS)
\$.50 PER GUEST	CHAMPAGNE TOAST (POUR SERVICE ONLY, CLIENT PROVIDES FLUTES AND CHAMPAGNE)

CUSTOMIZED MENUS AND SERVICE FOR YOUR EVENT

WE AT CULINARY CATERING WANT YOUR EVENT TO BE THE BEST IT CAN POSSIBLY BE. OUR GOAL IS TO MAKE YOU LOOK GOOD AND ENSURE YOUR GUESTS HAVE AN ENJOYABLE EXPERIENCE BY SERVING DELICIOUS FOOD AND PROVIDING TOP-NOTCH SERVICE.

IN THE PAGES ABOVE, WE'VE OUTLINED SOME OF OUR MOST POPULAR OPTIONS. WHILE THE OPTIONS WE'VE PRESENTED OFFER A WIDE VARIETY OF MENU OPTIONS FOR YOUR EVENT, ONE OF OUR SPECIALTIES IS CUSTOM TAILORING OUR CATERING OPTIONS TO YOUR UNIQUE NEEDS.

WE ARE ABLE TO CREATE CUSTOM MENUS TO SPECIFICALLY DESIGNED ACCOMMODATE YOUR GROUP'S NEEDS OR DESIRES. OUR CULINARY AND SALES TEAM WILL WORK TOGETHER WITH YOU TO CREATE A MENU THAT IS PERFECT FOR YOUR EVENT.

PLEASE CALL ONE OF OUR CATERING SALES EXECUTIVES IF YOU WOULD LIKE TO DISCUSS OPTIONS NOT COVERED WITHIN THIS GUIDE. WE HAVE CATERED MANY EVENTS WITH MANY SPECIFIC REQUESTS, AND IT'S LIKELY WE CAN ACCOMMODATE YOUR UNIQUE EVENT AS WELL!