

Catered to You

PRICING GUIDE



*Welcome to our pricing collection.
With passion and enthusiasm, we take pride in making
every event memorable.*



www.cateredtoyoucatering.com
cateredtoyoucatering@gmail.com

(279) 977-0461

(Call or Text)

Pick-up

PRICING GUIDE



* 5% Service *
Charge

No Minimum

Our Chefs will cook your food in our commercial kitchen and will be available for pick-up at your designated pick-up time. Food will be placed in disposable containers.

Disposable Chafing Dish &
Serving utensils
\$25/ea

Disposable Plates,
Napkins & Utensils
\$1.50/pp

Recommended Menu Structures

\$11 per person

1- Main/ Protein
1- Side

\$18 per person

1- Main/proteins
2- Sides
1- Salad

\$22 Per Person

2- Mains/Proteins
2- Sides
1- Salad

Add on & A La Carte

- Mains - \$8/pp
 - Appetizers - \$5/pp
 - Sides - \$3/pp
 - Salads - \$4/pp
 - Bread & Butter - \$1.5/pp
 - Dessert Package - \$10/pp
- (Choose up to 3)
- Desserts - \$5/pp

- Coffee or Hot Tea Container - \$20/ea
(10-15 servings)
- Bottled Water & Soda Assortment - \$2.50/pp
- Bottled Iced Tea & Lemonade - \$3.50/pp

Ask about Rentals
and additional services such
as waitstaff, bartenders, decor
& floral!

Off Premise

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* 12% Service *
Charge

No Minimum

Our Chefs will cook your food in our commercial kitchen and then staff will deliver and display your food. Food will be delivered and displayed in disposable containers. Staff is available at an additional cost to maintain and replenish your buffet line.

Required
Delivery
starting at \$50

Waitstaff
\$35/Hr

Bartender
\$45/Hr

Recommended Menu Structures

\$13 per person
1- Main/ Protein
1- Side

\$20 per person
1- Main/proteins
2- Sides
1- Salad

\$25 Per Person
2- Mains/Proteins
2- Sides
1- Salad

Add on & A La Carte

- Appetizers - \$5/pp
- Appetizer Package - \$12/pp
- Mains - \$10/pp
- Sides - \$4/pp
- Salads - \$5/pp
- Desserts - \$5/pp
- Dessert Package - \$12/pp
- Bread & Butter - \$1.5/pp

- Bottled Water & Soda Assortment - \$2.50/pp
- Bottled Iced Tea & Lemonade - \$3.50/pp
- Coffee or Hot Tea Container - \$20/ea
(disposable 10-15 servings)

Ask about Rentals
and additional services such
as waitstaff, bartenders, decor
& floral!

On Premise

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* 15% Service *
Charge

\$3,000 Food Minimum

Our Chefs will cook on-site in a designated kitchen that can accommodate your culinary needs or a field kitchen can be provided at an additional cost. We will provide tables, tablecloths, chafing dishes and serving utensils for the food display.

Required

Event Waitstaff
\$35/Hr

Bartender
\$45/Hr

Field Kitchen
Starting at
\$200+

Recommended Menu Structures

\$30 per person

- 1- Main/ Protein
- 2- Side
- 1- Salad

\$36 per person

- 2- Main/proteins
- 2- Sides
- 1- Salad

\$50 Per Person

- 3- Appetizers
- 2- Mains/Proteins
- 2- Sides
- 1- Salad

Add on & A La Carte

- Mains - \$15/pp
- Appetizers - \$7/pp
- Sides - \$5/pp
- Salads - \$6/pp
- Desserts - \$7/pp
- Dessert Table - \$18/pp

(Choose up to 3. Comes with a separate table and displays)

- Bread Service - \$2/pp
- Non-Alcoholic Beverage Station - \$4/pp
- Coffee & Tea Beverage Station = \$4/pp

Ask about Rentals
and additional services such
as waitstaff, bartenders, decor
& floral!