

On Premise

PRICING GUIDE

* 15% Gratuity *
(food & beverage)



* 5% Service *
Charge

\$2500 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

Buffet Waitstaff
\$150

Field Kitchen
\$300

Rental Package
\$6/pp

Recommended Menu Structures

\$30 per person
1- Main/ Protein
2- Side
1- Salad

\$35 per person
2- Main/proteins
2- Sides
1- Salad

\$45 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 - \$15/pp
- Bread Service - \$2/pp
- Non-Alcoholic Beverage Station - \$3/pp
- Coffee & Tea Beverage Station = \$3/pp
- Rental Package - \$6/pp
- Appetizer Plates - \$1/pp

(spoon, fork, knife, white dinner plates, water glass, cloth napkins)

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

Premium Charcuterie Board - \$12/pp