

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
(916) 217-6163

Pick-up

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* 5% Service *
Charge

No
Minimum
Monday - Friday
(Until 4PM)

\$500
Food Minimum
Monday - Friday
(After 4PM)
Saturday & Sunday
(All Day)

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
\$100

Disposable Plates,
Napkins & Utensils
\$1.50/pp

Recommended Menu Structures

\$18 per person

1- Main/ Protein
2- Side
1- Salad

\$22 per person

2- Main/proteins
2- Sides
1- Salad

\$32 Per Person

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

Add on & A La Carte

- Mains - \$8/pp
 - Appetizers - \$5/pp
 - Sides - \$3/pp
 - Salads - \$4/pp
 - Desserts - \$5/pp
 - Dessert Package - \$10/pp
 - Bread & Butter - \$1.5/pp
 - Non-Alcoholic Beverage Station - \$3/pp
 - Coffee & Tea Beverage Station = \$4/pp
- (Choose up to 3)

Off Premise

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* 8% Gratuity *
(food & beverage)



* 5% Service *
Charge

No
Minimum
Monday - Friday
(Until 4PM)

\$1000
Food Minimum
Monday - Friday
(After 4PM)
Saturday & Sunday
(All Day)

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.

Local Delivery & Set-up
\$100

Disposable Chafing Dish & Serving utensils
\$100

Disposable Plates,
Napkins & Utensils
\$1.50/pp

Recommended Menu Structures

\$20 per person

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

\$25 per person

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

\$35 Per Person

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

Add on & A La Carte

- Mains - \$8/pp
- Appetizers - \$5/pp
- Sides - \$3/pp
- Salads - \$4/pp
- Desserts - \$5/pp
- Dessert Package - \$10/pp
- (Choose up to 3)
 - Bread & Butter - \$1.5/pp
- Non-Alcoholic Beverage Station - \$3/pp
- Coffee & Tea Beverage Station = \$4/pp
- Rental Package - \$6/pp
- (spoon, fork, knife, white dinner plates, water glass, cloth napkins)
- Beverage Dispenser - \$15(each)

On Premise

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* 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