

Off Premise

PRICING GUIDE



* 5% Gratuity * * 5% Service *
no waitstaff Charge
(food & beverage)

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.

Local Delivery & Set-up
\$100

Disposable Chafing Dish &
Serving utensils
\$25/ea

Disposable Plates,
Napkins & Utensils
\$1.50/pp

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
(10-15 servings)
- Rental Package - \$6/pp
(spoon, fork, knife, white dinner plates, water glass, cloth napkins) *waitstaff required*
- Appetizer Plate Rental - \$1/pp

Banquet Chafing Dishes, Platters, Tiered
Displays & Serving Utensils Available