

Off Premise

PRICING GUIDE

* 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)