

On Premise

PRICING GUIDE



* 15% Gratuity * * 5% Service *
(food & beverage) 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
- Rental Package - \$6/pp
- (spoon, fork, knife, white dinner plates, water glass, cloth napkins)
- Appetizer Plates - \$1/pp