

# Catering Menu

Craft Culinary Concepts  
@ Reid Park Zoo





# Local & Sustainable

We take pride in our commitment to sustainability using local products, compostable single use items and the elimination of plastic bottles and straws.

We are a partner of **SeafoodWatch.org** and use only sustainably sourced seafoods.

We are also a member of **Local First Arizona**.



# Bakery Selections

ASSORTED DANISHES

\$42/ DOZEN

BAGELS WITH CREAM CHEESE  
PLAIN, EVERYTHING & CINNAMON RAISIN

\$38/ DOZEN

ASSORTED SCONES

\$42/ DOZEN

BROWN BUTTER TOFFEE &  
CHOCOLATE CHIP COOKIES  
OUR SIGNATURE ARTISAN COOKIE

\$45/ DOZEN

LEMON DESSERT BARS

\$38/ DOZEN

DOUBLE FUDGE BROWNIES

\$38/ DOZEN

ASSORTED MUFFINS  
BLUEBERRY, BANANA-NUT, LEMON-CRANBERRY  
& CORN AND ALEPPO PEPPER

\$45/ DOZEN

ALL CATERING ITEMS SUBJECT TO 19% SERVICE CHARGE & 8.7% SALES TAX. ALL PRICES PER PERSON UNLESS OTHERWISE INDICATED.





# Fruit & Snacks

\*ITEMS ON THIS PAGE ARE NOT AVAILABLE À LA CARTE\*

GRANOLA BARS	\$42/ DOZEN
SEASONAL FRUIT & BERRIES (WITH HONEY YOGURT DIPPING SAUCE)	\$6/ PERSON
FRESH FRUIT & YOGURT PARFAITS	\$8/ EACH
TORTILLA CHIPS & SALSA	\$4/ PERSON
TORTILLA CHIPS, SALSA & QUESO SAUCE	\$6/ PERSON
HOUSE-MADE SNACK MIX	
FRESH BAKED CINNAMON CHURRO BITES	\$4/ PERSON
FRESH BAKED "BEN'S PRETZEL" BITES & QUESO SAUCE	\$6/ PERSON

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# Breakfast Packages

\*ALL BREAKFAST PACKAGES INCLUDE COFFEE, ORANGE JUICE & WATER.

## CONTINENTAL BREAKFAST

FRUIT & GRANOLA YOGURT PARFAITS, FRESH FRUIT & BERRIES, ASSORTED CEREALS WITH MILK, OATMEAL WITH TOPPINGS, BAGELS WITH CREAM CHEESE & HOUSE FRESH CINNAMON ROLLS.

\$20/ PERSON

## BREAKFAST BURRITOS

FLOUR TORTILLAS STUFFED WITH SCRAMBLED EGGS, PICO DE GALLO, SHREDDED CHEESE, BACON & SAUSAGE.

\$22/ PERSON

\*\*SERVED WITH SALSAS ROJO & VERDE AND BREAKFAST POTATOES..

## TRADITIONAL BREAKFAST BUFFET

SEASONAL FRUIT & BERRIES, ASSORTED BAGELS & CREAM CHEESE, SCRAMBLED EGGS (WITH CHIVES), BREAKFAST POTATOES, MAPLE SMOKED BACON & PORK SAUSAGE LINKS.

\$26/ PERSON

## JUST BREAKFAST

SCRAMBLED EGGS, MAPLE SMOKED BACON, PORK SAUSAGE LINKS, BREAKFAST POTATOES & BISCUITS

\$22/ PERSON

## BREAKFAST ADD-ONS

FRESH FRUIT & BERRIES PLATTER , SERVES 8-10

\$48/ PLATTER

BREAKFAST PASTRIES & BREADS, SERVES 8-10

\$40/ PLATTER

ADD A CHEF-ATTENDED OMELET STATION TO YOUR BREAKFAST BUFFET (50 PERSON MINIMUM)

\$8/ PERSON PLUS CHEF ATTENDANT FEE OF \$250

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# Break Selections

(MINIMUM ORDER 25 PERSONS)

## SNACK ATTACK \$16/ PERSON

SNACK MIX, KETTLE CHIPS, PRETZEL BITES, FRESH BAKED COOKIES & FRUIT INFUSED WATER

## AM BREAK \$20/ PERSON

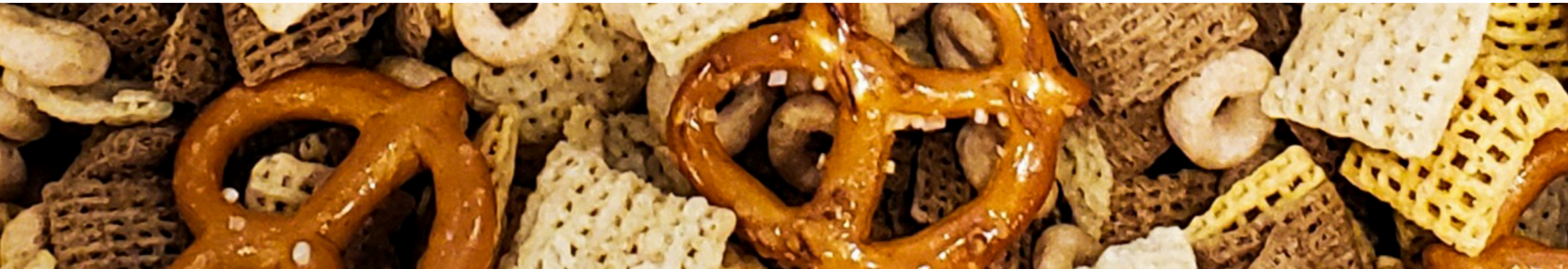
FRESH BAKED MUFFINS, CINNAMON CHURRO BITES, SCONES, FRESH SLICED FRUIT, GRANOLA BARS & FRUIT INFUSED WATER.

## FRUIT & CHEESE BREAK \$22/ PERSON

DOMESTIC & IMPORTED CHEESES WITH GRAPES, FRESH BERRIES, GOURMET CRACKERS, CROSTINIS & FLAT BREADS & FRUIT INFUSED WATER

**ADD FRESH BREWED COFFEE OR ICED TEA TO ANY OF THE SELECTION ABOVE FOR AN ADDITIONAL \$3 PER PERSON.**

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# Boxed Lunch Selections

\*EACH BOXED LUNCH INCLUDES ONE SANDWICH/SALAD SELECTION, CHIPS & A FRESH BAKED COOKIE\*  
(MINIMUM ORDER OF 5 FOR ANY LUNCH SELECTION, AND MINIMUM ORDER OF 25 LUNCHESES TOTAL)

CLASSIC EGG-SALAD SANDWICH \$20/ EACH

CHICKEN & SWISS SANDWICH \$20/ EACH

HONEY-CURED HAM & PROVOLONE SANDWICH \$20/ EACH

ROASTED TURKEY & PROVOLONE SANDWICH \$20/ EACH

GRILLED VEGGIE GRINDER \*WITH PEPPER JACK CHEESE\* \$20/ EACH

ITALIAN-STYLE GRINDER \*WITH VINAIGRETTE\* \$20/ EACH

HAM, PEPPERONI, SALAMI, PROVOLONE, PEPPERS, LETTUCE & TOMATO

SONORAN CHOPPED SALAD \*WITH CHIPOTLE RANCH\* \$20/ EACH

MIXED GREENS, PICO DE GALLO, CUCUMBER, WHITE CORN & BLACK BEANS,  
COTIJA CHEESE, TORTILLA STRIPS & GRILLED CHICKEN BREAST .

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# Lunch Buffet Selections

ALL LUNCH PACKAGES COME WITH ICED TEA & WATER.

LUNCH MENU IS OFFERED FROM 10AM-2PM.

25 PERSON MINIMUM (SURCHARGE WILL APPLY FOR GROUPS UNDER MINIMUM GUEST COUNT)

## CLASSIC AMERICAN COOKOUT

\$22/ PERSON

GRILLED HAMBURGERS & HOTDOGS, BAKED BEANS, CHIPS & COOKIES

*\*\*ADD MIXED GREENS SALAD, SEASONAL FRUIT OR CHIPS & SALSA (\$4/ PERSON)*

## DELI BUFFET

\$28/ PERSON

MIXED GREENS, BOW TIE PASTA SALAD, RED SKIN POTATO SALAD, SLICED DELI MEATS & CHEESES, ASSORTED ROLLS & BREADS, SEASONAL FRUIT, COOKIES & BROWNIES.

## TACO BAR

\$30/ PERSON

STREET STYLE TACOS (CORN & FLOUR TORTILLAS), WITH CHICKEN AL PASTOR, CARNE ASADA, CALABACITAS, CILANTRO LIME RICE, BLACK BEANS, PICO DE GALLO, SALSA, SHREDDED CHEESE, GUACAMOLE, SOUR CREAM, A MIXED GREENS SALAD (WITH CILANTRO VINAIGRETTE) & CHURRO BITES



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# Dinner Buffet Selections

\*ALL DINNER PACKAGES INCLUDE ICED TEA & WATER\*

50 PERSON MINIMUM (SURCHARGE WILL APPLY FOR GROUPS UNDER MINIMUM GUEST COUNT)

## BBQ BUFFET

\$28/ PERSON

SMOKED CHICKEN & PULLED PORK, BBQ RANCH BEANS, LOADED POTATO SALAD, MIXED GREENS SALAD (WITH BALSAMIC VINAIGRETTE & RANCH), & JALAPENO CORN MUFFINS.

ADD ONE (1) ADDITIONAL SIDE:

\$4/ PERSON

ADD TWO (2) ADDITIONAL SIDES:

\$6/ PERSON

*SIDES: MAC-N-CHEESE, CUCUMBER & TOMATO SALAD, COLESLAW, SEASONAL VEGETABLES*

## SOUTHWEST BUFFET

\$25/ PERSON

SOUTHWEST VEGGIE TAMALES (VEGAN), GREEN CHILE CHICKEN TAMALES, CILANTRO LIME RICE, BLACK BEANS & MIXED GREENS SALAD WITH GUACAMOLE, PICO DE GALLO, SALSA, SHREDDED CHEESE, TORTILLA CHIPS & SOUR CREAM.

\*ADD PORK CARNITAS OR GRILLED CHICKEN STREET TACOS

\$8/ PERSON

\*ADD CARNE ASADA STREET TACOS

\$10/ PERSON

## SONORAN PREMIUM BUFFET

\$42/ PERSON

CHAR GRILLED CHICKEN BREAST, BEEF SHORT RIB, ROASTED SEASONAL VEGETABLES, CORRIANDER ROASTED FINGERLING POTATO SALAD, FRESH SEASONAL FRUIT & BERRIES, ARTISAN BREADS & FRESH FRUIT TARTS

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# Plated Entrées

ALL PLATED DINNERS COME WITH ECO-FRIENDLY ,  
COMPOSTABLE BAMBOO PLATES & COMPOSTABLE CUTLERY.  
CHINA & CUTLERY UPGRADES ARE AVAILABLE UPON REQUEST  
(ADDITIONAL CHARGES WILL APPLY)

## CRAB STUFFED CHILE RELLENOS

LUMP CRAB MEAT, AVOCADO CREAM SAUCE, SPANISH RICE & SEASONED POTATO STRAWS.

\$42/ PERSON

## ROASTED CHICKEN BREAST

OVEN-ROASTED BREAST OF CHICKEN WITH TEQUILA LIME SALSA & SERVED WITH SEASONAL SQUASH & ROASTED POTATOES

\$39/ PERSON

## GRILLED SALMON WITH AGAVE CHILI GLAZE

SERVED OVER HERBED RICE WITH GRILLED ASPARAGUS

\$43/ PERSON

## BONE-IN PORK CHOP

PUMPKIN SEED MOLE SAUCE, BAKED APPLES & POTATO SCALLION PANCAKES

\$42/ PERSON

## 14 OZ MESQUITE GRILLED NEW YORK STEAK

CARAMELIZED SHALLOT DEMI-GLAZE & ROSEMARY RED SKIN MASHED POTATOES

\$64/ PERSON

## ANCHO BRAISED SHORT RIB

CARAMELIZED SWEET ONION COMPOTE TOMATO ANCHO REDUCTION & GREEN CHILE POTATO GRATIN

\$50/ PERSON

## VEGETABLE WELLINGTON

GRILLED PORTOBELLO MUSHROOM, ROASTED VEGETABLES & TOMATO CUMIN PUREE IN A PUFF PASTRY, SERVED WITH MULTI-GRAIN RICE PILAF

\$38/ PERSON



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# Salad Selections

\*INCLUDED WITH PLATED ENTREE SELECTIONS (PICK ONE CHOICE FOR ALL GUESTS)\*  
(AVAILABLE AS ADD-ON TO LUNCH OR DINNER BUFFET FOR \$6/ PERSON)

## STEAK HOUSE WEDGE

ICEBERG LETTUCE WEDGE WITH CRUMBLED GORGONZOLA CHEESE, RED RIPE TOMATOES, GARLIC CROUTONS, CRACKED BLACK PEPPER & BLUE CHEESE DRESSING

## BABY LETTUCE SALAD

WITH SHAVED PARMESAN CHEESE, TOASTED LOCAL PECANS, BABY GRAPE TOMATOES & CHIANTI MUSTARD SEED DRESSING

## TRADITIONAL CAESAR SALAD

CHOPPED ROMAINE LETTUCE WITH CLASSIC CAESAR DRESSING, GARLIC HERB CROUTONS & PARMESAN CHEESE

## NOPALES SALAD

NOPALES (CACTUS), TOMATO, JALAPENO, FRESH CILANTRO IN A LEMON VINAIGRETTE

**BUFFET SERVICE \$64/ PERSON**

COMBINE ANY TWO ENTREES (NY STRIP \$10 EXTRA), TWO SALADS & ONE DESSERT

# Dessert Selections

\*GLUTEN FREE/ VEGAN DESSERTS AVAILABLE ON REQUEST\*

## TRIPLE-BERRY TART

HAND-CRAFTED FLAKY TART WITH BLACKBERRIES, RASPBERRIES, BLUEBERRIES & FRESH APPLE SLICES

\$8/ PERSON

## TRES LECHES CAKE

HOUSE-FRESH TRADITIONAL SPONGE CAKE, SOAKED IN THREE KINDS OF MILK & TOPPED WITH FRESH BERRIES

\$8/ PERSON

## ICED BANANA-CHOCOLATE MARBLE CAKE

\$8/ PERSON

## S'MORES BREAD PUDDING

WITH CHOCOLATE & CARAMEL BOURBON ANGLAISE

\$8/ PERSON

## MINI-CHOCOLATE BUNDT CAKE

FILLED WITH CREAMY CHOCOLATE GANACHE

\$8/ PERSON

## BLUEBERRY COBBLER WHITE CHOCOLATE CHEESECAKE

BLUEBERRY COBBLER, MOIST CHUNKS OF VANILLA-BEAN CREAM CAKE & SWEET SWIRLS OF BERRY COMPOTE WITH WHITE CHOCOLATE CHEESECAKE

\$8/ PERSON

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# Chilled Hors d'oeuvres

\*PRICED PER PIECE\*  
(MINIMUM ORDER OF TWO DOZEN PER SELECTION)

- |  |                   |
|--|-------------------|
| <b>SEARED BEEF TENDERLOIN</b><br>ON PLENTA ROUND & GARNISHED WITH ONION RELISH   | <b>\$8/ PIECE</b> |
| <b>SEARED RARE BEEF</b><br>ROAST BEEF ROULADE ON PARMESAN CRISP WITH HORSERADISH CREAM                                 | <b>\$8/ PIECE</b> |
| <b>GRILLED CHICKEN PINWHEEL</b><br>GRILLED CHICKEN BREAST WITH GOAT CHEESE, ROASTED CORN & PEPPERS (IN FLOUR TORTILLA) | <b>\$8/ PIECE</b> |
| <b>SMOKED SALMON ON BLUE CORN CHIP</b><br>TEQUILA-LIME SMOKED SALMON ON BLUE CORN CHIP WITH CILANTRO CREAM CHEESE      | <b>\$8/ PIECE</b> |
| <b>PROSCIUTTO WRAPPED ASPARAGUS</b><br>(WITH BALSAMIC GLAZE)   | <b>\$8/ PIECE</b> |
| <b>ANTIPASTO STACK</b><br>SALAMI, MOZZARELLA & BASIL PESTO ON A GARLIC ROUND<br>(WITH OLIVE TAPENADE)                  | <b>\$8/ PIECE</b> |

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# Chilled Hors d'oeuvres

\*PRICED PER PIECE\*

(MINIMUM ORDER OF TWO DOZEN PER SELECTION)

## CHARGRILLED CHICKEN BRUSCHETTA

CHIMICHURRI MARINATED CHICKEN BREAST DUSTED WITH COTIJA CHEESE WITH A SWEET PEPPER TAPENADE (ON TOASTED CROSTINI)

\$8/ PERSON

## SHRIMP WITH MANGO SALSA

ON CUCUMBER CHIP WITH CHILI CREAM CHEESE

\$8/ PERSON

## GRILLED VEGETABLE NAPOLEAN

ROASTED VEGGIES & CREAM CHEESE ON PARMESAN CRISP

\$8/ PERSON

## BRIE & SPICY APPLE

ON CROSTINI WITH CANDIED WALNUT CHUTNEY GARNISH

\$8/ PERSON

## VEGETABLE SUMMER ROLL

FILLED WITH CREAMY CHOCOLATE GANACHE

\$8/ PERSON

## TOMATO & FRESH MOZZARELLA STACK

FRESH RIPE TOMATO ON FRESH MOZZARELLA WITH ROASTED YELLOW PEPPER, TOPPED WITH BALSAMIC CREAM CHEESE ON PARMESAN CRISP

\$8/ PERSON

## OLIVE TAPENADE ON CROSTINI

\$8/ PERSON

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# Hot Hors d'oeuvres

\*PRICED PER PIECE\*  
(MINIMUM ORDER OF TWO DOZEN PER SELECTION)

CRAB STUFFED MUSHROOM  
WITH PESTO REMOULADE

\$8/ PIECE

EDAMAME DUMPLING

CLASSIC POT STICKER WITH SOYBEANS, CABBAGE,  
SWEET CORN & SHITAKE MUSHROOMS.

\$8/ PIECE

CHICKEN & ANDOUILLE PHYLLO  
MIXED WITH RICE & FRESH HERBS

\$8/ PIECE

JALAPENO POPPERS  
STUFFED WITH CREAM CHEESE

\$8/ PIECE

BEEF BARBACOA QUESADILLA  
BEEF BARBACOA & ONIONS WITH CHIPOTLE CREMA

\$8/ PIECE

# Carving & Culinary Theater

REQUIRES CHEF ATTENDANT | \$200 CHEF FEE PER STATION | NOT AVAILABLE À LA CARTE





# Carved to Order

REQUIRES CHEF ATTENDANT | \$200 CHEF FEE PER STATION | NOT AVAILABLE À LA CARTE

## BROWN SUGAR & GRAIN MUSTARD GLAZED BONE-IN HAM

WITH DIJON MUSTARD, YELLOW MUSTARD & MAYONNAISE

\$325/ EACH

## SAGE AND ROSEMARY RUBBED TOM TURKEY

WITH ORANGE CRANBERRY SAUCE, YELLOW MUSTARD & MAYONNAISE

\$300/ EACH

## BEEF TENDERLOIN WELLINGTON

WITH HORSERADISH SAUCE, GRAIN MUSTARD & MAYONNAISE (SERVES 20)

\$360/ EACH

## CHURRASCO (BEEF OR PORK)

WITH CHIMICHURRI & WARM FLATBREAD (SERVES 30)

\$325/ EACH

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# Culinary Theater

REQUIRES CHEF ATTENDANT | \$200 CHEF FEE PER STATION | NOT AVAILABLE À LA CARTE

## WHOLE ROASTED FISH TACO

\$10/ PERSON

FLOUR & CORN TORTILLAS, COTIJA CHEESE, FIRE-ROASTED TOMATO SALSA, SOUR CREAM, SALSA HUEVANA & BAJA SAUCE

## PASTA STATION

\$12/ PERSON

SERVED WITH CRUSHED RED PEPPER & PARMESAN CHEESE  
(ADD HOUSE-MADE BREADSTICKS \$2/ PERSON)

\*CHOOSE TWO (2) PASTAS & TWO (2) SAUCES FROM THE FOLLOWING SELECTIONS\*

### PASTAS

TRI-COLORED CHEESE TORTELLINI  
LINGUINI  
PENNE RIGATE

### SAUCES

PARMESAN CREAM SAUCE  
PESTO  
CLASSIC MARINARA

# Bar & Beverage Service

BAR SETUP FEE WITH ONE BARTENDER \$250 (CASH BAR) | ADDITIONAL BARTENDER \$200 (PER 100 GUESTS)



# Bar Options

BAR SETUP FEE WITH ONE BARTENDER \$250 (CASH BAR)

ADDITIONAL BARTENDER \$200 (PER 100 GUESTS)

ALL BARS ARE FOR 2 HOURS (EXTENDED HOURS AVAILABLE UPON REQUEST)

## CASH BEER & WINE BAR

BEERS & WINES. REQUIRES SETUP & BARTENDER FEE.

\$8/ BEER  
\$9/ WINE

## CASH FULL BAR

BEERS, WINES & COCKTAILS. REQUIRES SETUP & BARTENDER FEE.

\$8/ BEER  
\$9/ WINE  
\$10/ COCKTAILS

## HOSTED FULL BAR

BEERS, WINES & COCKTAILS (TWO HOURS), EACH ADDITIONAL HOUR + \$3/ PERSON

\$28/ PERSON

## HOSTED BEER & WINE BAR

BEERS & WINES. (TWO HOURS), EACH ADDITIONAL HOUR + \$3/ PERSON

\$20/ PERSON

### ADD-ONS

#### PRICKLY PEAR OR BLUE AGAVE MARGARITAS

\$10/ EACH

ADDED TO HOSTED OR CASH BAR

#### CHAMPAGNE TOAST

\$8/ PERSON

ONE PER GUEST

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# Beverage Selections

MINIMUM OF ONE DOZEN PER ORDER, UNLESS INDICATED OTHERWISE

SODAS \$3/ EACH

CANNED SPRING WATER \$4/ EACH

FRESH BREWED ICED TEA

\$24/ GALLON

(MINIMUM 3 GALLONS)

AGUA FRESCA

\$35/ GALLON

CUCUMBER LIME, PAPAYA MANGO OR RASPBERRY HIBISCUS

(MINIMUM 3 GALLONS)

FRUIT INFUSED WATER

\$18/ GALLON

(MINIMUM 3 GALLONS)

PRICKLY PEAR LEMONADE

\$35/ GALLON

(MINIMUM 3 GALLONS)

COFFEE OR HOT COCOA

\$35/ GALLON

(MINIMUM 3 GALLONS)

ASSORTED HOT TEAS

\$3/ PERSON

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# CATERING POLICIES

## SERVICE CHARGE & SALES TAX

19% SERVICE CHARGE & 8.7 % SALES TAX ADDED TO ALL ITEMS.

## GUEST GUARANTEE

WE REQUIRE FINAL GUARANTEE OF GUEST COUNT AT LEAST 14 DAYS PRIOR TO EVENT DATE.

WE WILL PREPARE FOOD & BEVERAGE FOR GUEST GUARANTEE +5% (NOT TO EXCEED 25 PERSONS).

## MENU TASTING

\$250 TASTING FEE (+ SERVICE CHARGE/TAX) FOR TWO (2) GUESTS--ADDITIONAL GUESTS ARE \$50/ PERSON

TASTING SELECTIONS ARE LIMITED TO 3 APPETIZERS, 2 SALADS & 3 ENTREES.

## CAKEAGE

WE CHARGE \$1.50/ PERSON FOR CAKE CUTTING, PLATING & CUTLERY.

(WE DO NOT SUPPLY CAKE BOXES)

# CATERING POLICIES

## SERVICE CHARGE & SALES TAX

WE SUPPORT & COMPLY WITH THE RESPONSIBLE SERVICE OF ALCOHOLIC BEVERAGES. IN COMPLIANCE WITH STATE & LOCAL LAWS, WE PROHIBIT THE SERVICE, POSSESSION AND/OR CONSUMPTION OF ALCOHOLIC BEVERAGES BY MINORS--AS WELL AS INDIVIDUALS WE DEEM AS INTOXICATED. WE RESERVE THE RIGHT TO DISCONTINUE ALCOHOL SERVICE AT OUR DISCRETION, AT ANYTIME.

## OUTSIDE FOOD & BEVERAGE

WE DO NOT PERMIT ANY OUTSIDE FOOD OR BEVERAGE (INCLUDING ALCOHOL) TO BE BROUGHT ON PREMISES FOR YOUR EVENT--WITH THE EXCEPTION OF WEDDING CAKES AND/OR CERTAIN CUSTOM DESSERTS.

## REMOVAL OF FOOD & BEVERAGE

WE DO NOT PERMIT THE REMOVAL OF ANY REMAINING/LEFTOVER FOOD AND/OR BEVERAGE ITEMS AFTER YOUR EVENT.

## PRICING

ALL PRICES ARE SUBJECT TO CHANGE. PRICES ON MENUS ARE FOR CURRENT CALENDAR YEAR.