

*PRICES SUBJECT TO CHANGE DUE TO COVID-19 FOOD CHAIN DISRUPTIONS CAUSING FOOD COST INCREASES.



A Fresh, Innovative Approach to Catering

Introduction

Executive Chef, Shawn McFalls, has been in food service for over 20 years. At the age of 15 he started as a dishwasher for a local bakery; then proceeded to various other positions from a service station to café worker, sous chef of high end restaurants, executive sous chef at Dean and Deluca to executive chef for Levy Restaurants (the leader in sports and entertainment food service).

For the last few years, you might have been able to hear or see Shawn on the many of the local news channels or radio, showcasing fun new twist to everyday food such as candied bacon lollipops, sweet potato casserole funnel cakes or many other fun creative dishes that he has developed over the years. Shawn has transformed the culinary experience in sports and entertainment venues like Charlotte Motor Speedway and Time Warner Cable Arena with rave reviews. Shawn has executed events from weekly family chef-prepared meals to parties from 10 guests to plated dinners for over 12,000; His extensive knowledge has raised the bar in catering for this area where he brings high end restaurant quality food to catering environments.

Recently, he has dreamed of giving the same innovative and fresh approach to catering to the people of Kannapolis and the surrounding areas with Grate Catering Co. Grate Catering Co. offers services from pre-order take home options by the pound for everyday, holidays and special occasions, to large corporate events prepared from scratch with only the freshest local ingredients.

Events

It's personal! At Grate Catering Co., we will work with you individually to create a menu that fits your taste, budget and style. We specialize in customized menus- from scratch. From weddings, corporate events, private chef services and special events, we're here to ensure your day is nothing less than exceptional. Shawn brings exceptional "out of the chafer" table set ups that will be sure to 'wow' you and your guests. We use the freshest local ingredients and actively choose not to use pre-cooked processed products. Let us know if there is anything we can do for you, we look forward to being a big part of your event.

The Bottom Line

Grate Catering Co. is here for YOU! Everybody wants the best of anything and with Grate Catering Co., the highest quality food and event services is now available to you in Kannapolis, NC and surrounding areas. I will leave you with a quote from my favorite Chef in which I live by.

"When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: to make people happy. **That's what cooking is all about.**" — **Chef Thomas Keller**

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Receptions

Stationed Appetizers (priced per guest, subject to change)

Artisan Cheese Sampler~dried fruits, honey, nuts, crackers and chutney **7.50**

Antipasti Platter~prosciutto di Parma, sopressata, capicola, assorted olives, marinated artichokes, roasted peppers, marinated mozzarella and pecorino romano **220.00** (Platter price, provides for 25 guests)

Veggies, Chips & Dips~with ranch, spinach herb dip and French onion dip **5.00**

Assorted Bruschetta~tomato basil; olive tapenade and lemon whipped feta **5.00**

Chilled Seafood~jumbo shrimp, crab legs, fresh oysters **MARKET PRICE**

Nacho Bar~chili, cheddar cheese sauce, salsa, sour cream, jalapeños with tortilla chips **9.00**

Mini Tacos~Shredded chicken and ground beef, salsa, lettuce, pico de gallo, shredded cheese, guacamole and mini soft tortilla shells **9.50**

Grilled Cheese Station~traditional American; jalapeño popper; bacon, bbq and cheddar; Buffalo chicken and blue cheese **165.00** (Platter Price, provides for 25 guests)

Seasonal Sliced Fruit **125.00** (Platter Price, provides for 25 guests)

Craft your own Grits Station~blue cheese crumbles, shredded cheddar, bacon, butter, scallions, hot sauce **7.75**

Mini Baked Potato Bar~sour cream, butter, bacon crumbles, shredded cheddar, scallions **7.50**

Chili Bar~Shredded cheddar, green onions, sour cream, crackers **9.50**

Wing Bar~Buffalo, sweet teriyaki, barbecue, carrots, celery, ranch dip, bleu cheese dip **28.00/dz**

Carvery

Market Priced

Chef-carved, served with artisan rolls

Tenderloin of Beef~creamy peppercorn and steak sauces

Prime Rib~Horseradish creme and steak sauces

Pit Smoked Ham~Assorted mustards, herbed mayo

Pork Loin~stewed apples and herbed mayo

Turkey Breast~cranberry & apricot chutney, herbed mayo

Hand-Pulled Pork~vinegar barbecue and sweet barbecue sauces with creamy slaw

Smoked Sausage~Onions, peppers, stone ground mustard

Texas-Style Brisket~barbecue sauce, dill pickle chips and diced onions

St.Louis-Style Ribs~vinegar barbecue and sweet barbecue sauces with creamy slaw

Dips

Warm Spinach and Artichoke
2.50

Warm Buffalo Chicken **2.50**

Warm Lump Crab **4.50**

Mexican Seven-Layer **2.25**

Salsa and Guacamole **4.00**

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Receptions - Passed or Stationed Hors d' Oeuvres

Cold

(priced per piece, subject to change)

Shrimp Cocktail 3.25

Bruschetta on Crostini 1.75

Antipasto Skewer~Salami, cheese, peppadew, olive and roasted peppers 3.75

Ahi Tuna Poke Cups 3.75*

Caprese Skewers 3.00

Mini Lobster Rolls Market Price

Asian Noodle Salad 3.00

Melon, Prosciutto and Mozzarella Skewer 3.00

Watermelon, Feta and Mint Skewers 3.00

Crudite Shooters 3.25

Fresh Fruit Skewer 3.25

Seasonal Salad Martinis 3.25

Hot

(priced per piece, subject to change)

Mini House Made Crab Cakes 3.50

Asian Chicken Satay 3.00

GRATE Grilled Chicken Skewers 3.00

Mini Sliders~Beef* 3.75, Chicken 3.00, Pulled Pork 3.00

Meatballs~Traditional Marinara, Sweet and Sour, Barbecue, Verde 28.00 per dozen

Mini Country Ham Biscuit 2.00

Mini Fried Chicken 'n' Waffles 3.00

Mac 'n' Cheese Bites 2.00

Shrimp 'n' Grits Cup 3.50

Candied Bacon Lollipops 2.50

Green Chile Pork Tostados 3.00

Mushroom Tartlettes 3.00

Vegetable Spring Rolls 2.50

Soup Sips

Tomato Bisque 2.50

Corn Chowder 2.50

She-Crab Soup 3.75

French Onion 3.00

Carrot and Ginger 2.50

Lobster Bisque 3.75

Butternut Squash 2.50

Add Grilled Cheese 1.00

Action Stations

Pasta Action Station~Two pastas, two sauces, chicken, broccoli, mushrooms, spinach, onions, Parmesan cheese, chile flakes 9.50

Charleston-Style Shrimp 'n' Grits Action Station 14.50

Risotto Action Station~Shrimp, ham, mushrooms, peas, roasted red peppers, scallions, Parmesan cheese 11.50

Fried Rice Action Station~Brown rice, shrimp, chicken, carrots, peas, onions, baby corn, green onions, eggs 14.00

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The Main Meal

Each Meal includes the following: disposable dinnerware, silverware, and napkins. Please let us know of any special food item requests- as we can accommodate most requests regardless of religion, dietary restriction or allergy.

Attended Tables (Buffet-Style)

Choice of 1 Entree, 2 hot sides, salad, roll, tea and water 20.00 per guest

Choice of 2 Entrees, 2 hot sides, salad, roll, tea and water 23.00 per guest

*Applicable state sales tax and 20% service fee applied to all orders. Delivery only available, fee applied.

Entrees

The lack of item descriptors is intentional; as all items can be prepared in numerous ways, customized to fit your palette.

Fried Chicken	GRATE Grilled Chicken	Lemon Garlic Chicken
Chicken Marsala	Pulled Pork	Suff Chicken Florentine
Pork Chops*	Pork Loin*	Chicken Fajitas
Meatloaf	Pork Pot Roast	Lasagna Rolls
Pasta- Your Way	Roasted Chicken	

Premium Entrees - MARKET PRICES

Braised Short Ribs	Texas-Style Beef Brisket	Prime Rib*
Tenderloin of Beef*	Pan-Seared Scallops*	Lamb Chops*
Fresh Salmon*	Shrimp Your Way	St.Louis-Style Ribs
Duck Breast*	Porchetta*~Rolled pork loin	Beef Fajitas*
NY Strip*	Prosciutto Wrapped Chicken Florentine	
Beef Bourguignon*	Beef Tips & Gravy*	Beef Pot Roast

**Catch of the Week available from Stone Seafood- China Grove, NC- selections will vary based on the fresh availability from the NC coast weekly.

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Bread Options

Yeast Rolls & Butter	Potato Rolls & Butter	Cornbread & Butter
Garlic Toast	French Onion Bread	Hawaiian Rolls

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The Main Meal Continued

Hot Sides

Green Beans	Grilled Asparagus	Corn on or off the Cob	Collard Greens
Sweet Potatoes	Green Bean Casserole	Roasted Vegetables	Squash Casserole
Mac and Cheese	Mashed Potatoes	Baked Potatoes	Wild Rice Pilaf
Baked Beans	Charro Beans	Spanish Rice	Baby Carrots
Broccoli and Cheddar Bake	Roasted Cauliflower	House Seasoned Potatoes	

Premium Sides

Mac and Cheese Bar- Creamy Mac and cheese, served with your choice of 5 of the following: crumbled bacon, fried onions, shredded cheddar cheese, blue cheese, jalapeños, broccoli pieces and diced tomatoes **2.50 per guest**

Mashed Potato OR Baked Potato Bar- Served with the following: crumbled bacon, Cheddar cheese, butter, sour cream and green onions **2.50 per guest**

Cold Sides

Garden Salad	Barbecue Slaw	Pear Salad	Citrus Salad
Potato Salad	Creamy Slaw	Classic Caesar	Butternut Squash Salad
Asian Salad	Greek Salad	Seasonal Salad	Cucumber Salad

Soups - Add On

Chicken Tortilla 3.25
Tomato Basil 3.25
Loaded Potato 4.00
White Chicken Chili 4.50
Chicken Noodle 3.25
Clam Chowder 4.50

Beverage Upgrades

2.00 per guest, unless otherwise noted

Fresh Squeezed Lemonade
Basil Lemonade
Cheerwine Punch
Watermelon Punch
Infused Waters~Cucumber Mint or Lemon Basil
Coffee Station 4.00 per guest
Gourmet Coffee and Hot Tea Station 6.00 per guest
Soft Drinks and Bottled Water 2.00 per 12oz. can/bottle

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Popular Packages

We've created and paired popular guest selections. Each package includes basic disposable dinnerware and tea/water. Priced per guest. Applicable State Sales Tax and 20% Service Charge will be applied to all orders. Delivery only available, fee applied.

Smokehouse 28.00

North Carolina-Style Pulled Pork
Smoked Rotisserie Chicken
Smoked Beef Kielbasa
House Made Smoky Baked Beans
Southern Baked Mac and Cheese
Garlic Toast
Garden Green Salad~Ranch & Italian

Asian-Inspired 26.00

Beef and Broccoli
Garlic Chicken
Steamed Jasmine Rice
Honey Ginger Carrots
Asian Salad~Ginger Dressing

Home-Style Two 26.00

Beef Pot Roast
GRATE Grilled Chicken
Country-Style Green Beans
Mashed Potatoes
Dinner Rolls & Butter
Garden Green Salad~Ranch & Italian

Southern Italian 23.00

Chicken Marsala~Angel Hair Pasta
Herb-Crusted Pork Chops*
Roasted Tuscan Vegetables
Herb-Roasted Potatoes
Garlic Toast
Classic Caesar Salad

Home-Style One 23.00

Southern Sweet 'n' Sour Pork
Barbecue Chicken
Country-Style Green Beans
Mashed Potatoes
Dinner Rolls & Butter
Garden Green Salad~Ranch & Italian

Ta-Cho Bar 23.00

Ancho Shredded Chicken
Green Chile Pork
Charro Beans
Spanish Rice or Cilantro-lime Rice
Salsa and Condiment Bar
Corn & Flour Tortillas, Tortilla Chips
Queso Sauce

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Plated Dinners

We've created and paired popular plated dinners. Each selection includes china dinnerware, artisan rolls and butter, water and teas, service staff. Priced per guest. Applicable State Sales Tax and 20% Service Charge will be applied to all orders.

Salad

(One salad included with plated dinner)

Iceberg Wedge~blue cheese, bacon, tomatoes, bacon and blue cheese dressing

Traditional Caesar~romaine lettuce, Parmesan cheese, croutons and creamy Caesar dressing

Mixed Greens~Tomatoes, cucumbers and red onions with balsamic vinaigrette

Seasonal Salad~includes seasonal greens, fruit, nuts and dressing

Dinner Entrees

Herb Garlic Chicken~on a bed of roasted red potatoes and sautéed fresh green beans 39.00 per guest

Chicken Marsala~on a bed of angel hair pasta and sautéed fresh green beans 39.00 per guest

Bone In, Thick-Cut Pork Chop*~Stewed apples with Romanesco broccoli and roasted garlic mashed potatoes 39.00 per guest

Grilled Salmon*~with lemon herb butter sauce, wild rice pilaf and asparagus 45.00 per guest

New York Strip*~with a red wine reduction, whipped potatoes and grilled broccolini 45.00 per guest

Espresso-Rubbed Filet Mignon*~topped with roasted tomatoes and served with sautéed rainbow Swiss chard and roasted poblano potato hash 56.00 per guest

Dual Entree: Petite Filet Mignon* and Grilled Shrimp~with whipped potatoes and broccolini 65.00 per guest

Dual Entree: Petite Filet Mignon* and Pan-Seared Chicken~with whipped potatoes and sautéed fresh green beans 56.00 per guest

Dual Entree: Pan Seared Chicken and Grilled Salmon*~with whipped potatoes and asparagus 45.00 per guest

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Breakfast & Brunch

Create Your Own Breakfast Table

Choice of one Entrée and two sides 10.00 per guest

Choice of Two Entrees and two sides 12.00 per guest

Choice of Three Entrees and two sides 14.00 per guest

Includes basic disposable dinnerware, appropriate condiments

*Applicable state sales tax and 20% service charge applied to all orders. Delivery only available, fee applied.

**Prices applicable through 1pm, subject to increase after 1pm

Entrees

French Toast

Pork or Turkey Bacon

Breakfast Burritos

Pancakes

Sausage Links or Patties

Breakfast Sandwiches

French Toast Casserole

Turkey Links or Patties

Scrambled Eggs

Biscuits & Gravy

Country or City Ham

Individual Egg Frittatas

Sides

Fruit Salad

Breakfast Potatoes

Whole Fruit

Yogurt with fresh berries

Pastries and Muffins

White Cheddar Grits

Hash Browns

Hash Brown Casserole

Coffee Cake

Extras

Waffle or Pancake Action Station~Made to order. Includes fresh berries, chocolate chips, nuts, whipped cream, raspberry sauce, caramel sauce **8.00**

Upgrade: Add House Fried Chicken, maple bacon dijonaise **2.50**

Omelet Action Station~Made to order omelets and scrambles. Includes bacon, ham, sausage, onions, peppers, tomatoes, spinach, mushrooms, cheddar cheese, Swiss cheese **9.50**

Yogurt Bar~Greek yogurt, fresh berries, granola, nuts, honey **6.00**

Grits Bar~Crumbled bacon, cheddar cheese, scallions, butter, hot sauce **6.00**

Donut Bar~Local assorted donuts, strawberries, blueberries, whipped cream **7.00**

Beverage Station

5.00 per guest

Fresh Brewed Coffee w/ assorted sweeteners and creamers

Orange Juice

Water

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Sandwich Platters & Box Lunches

Minimum 20 guests/minimum five of each sandwich. Any Sandwich can be made as a wrap. Assorted bread and rolls available. Gluten free 1.00 extra. Applicable sales tax and 20% service charge will be applied to all staff attended orders. Delivery only available, fee applied.

Classic Sandwich Platters: 10.95/person

Classic Sandwiches w/ potato chips & cookies. Lettuce, tomato, onion, pickles, traditional condiments on the side

Specialty Sandwich Platters: 12.95/person

Specialty Sandwiches w/ potato chips & cookies. Lettuce, tomato, onion, pickles, traditional condiments on the side

Classic Box Lunches: 11.95/box

Includes choice of Classic sandwich & side. Lettuce, tomato and pickle individually wrapped

Classic Plus Box Lunches: 12.95/box

Includes choice of Classic sandwich, side & cookie. Lettuce, tomato and pickle individually wrapped

Specialty Box Lunch: 13.95/box

Includes choice of Specialty Sandwich & side. Lettuce, tomato and pickle individually wrapped

Specialty Plus Box Lunch: 14.95/box

Includes choice of Specialty Sandwich, side & cookie. Lettuce, tomato and pickle individually wrapped

Classic Box Salad: 12.95/box

Includes choice of Classic Salad, dressing & roll or chips

Classic Plus Box Salad: 13.95/box

Includes choice of Classic Salad, dressing, roll or chips & cookie

Specialty Box Salad: 13.95/box

Includes choice of Specialty Salad, dressing & roll or chips

Specialty Plus Box Salad: 14.95/box

Includes choice of Specialty Salad, dressing, roll or chips & cookie

Classic Sandwiches:

Ham & Swiss
Turkey & Pepper Jack
Grilled Chicken & Gouda
Traditional Chicken Salad
Chicken Caesar
Tomato Caprese
Roasted Vegetable

Specialty Sandwiches:

Italian Meat & Smoked Provolone
Roast Beef & Cheddar
Grilled Chicken, Artichoke & Spinach
Smoked BBQ Chicken Salad
Turkey & Avocado
Turkey BLT
GRATE Signature Tuna Salad

Classic Salads:

Garden Salad w/ Grilled Chicken
Chicken Salad over Mixed Greens
Classic Caesar w/ Grilled Chicken
Greek Salad w/ Grilled Chicken
Asian Salad w/ Grilled Chicken

Specialty Salads:

Roasted Butternut Squash, Chicken & Arugula
GRATE Tuna Salad over Mixed Greens
Seasonal Salad w/ Grilled Chicken
Grilled Chicken Cobb Salad
Smoked BBQ Chicken Salad over Mixed Greens

Sides:

Pasta Salad, Potato Salad, Cole Slaw, Potato Chips, Cucumber Salad, Three Bean Salad
Upgrade- 2.50 extra: Fresh Fruit, Garden Salad, Caesar Salad, Grilled Veggies

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Economy Menu

Choice of 5 items from the list below~**14.00** per guest

Service is limited to two hours and includes minimal service staff. Price includes disposable cutlery, plates, cups and napkins. Applicable State Sales Tax and 20% Service Charge will be applied to all orders. Delivery only available, fee applied. Rental linens, china and tables available.

Garden Fresh Vegetables~Buttermilk Ranch Dip

Farmer's Market Sliced Fruit

Assorted Cubed Cheeses with Crackers

Mini Pimento Cheese, Tuna Salad or Chicken Salad Sandwiches

Bruschetta with Garlic Parmesan Crostinis

GRATE Pasta Salad

Potato Salad

Spinach Herb Dip with Chips

Salsa and Guacamole with Chips

Iced Tea, Fresh-Squeezed Lemonade or Watermelon Punch

Desserts

Cheesecakes~Chocolate Marble, Lemon Blueberry, New York **45.00/cake, provides for 12**

Dessert Shots~Lemon Curd & Fresh Berries, Banana Pudding, Chocolate Mousse **3.00, 2 dz minimum of each flavor**

Cookies~Chocolate Chunk, Salted Caramel, Lemon Blueberry **24.00/dz, 2 dz minimum**

Mini Cookie Sandwiches~Vanilla creme filling, Chocolate Chunk, Salted Caramel, Lemon Blueberry **24.00/dz, 2 dz minimum**

Brownies~Traditional Chocolate, Triple Chocolate, Chocolate Chip Blondie **18.00/dz, 2 dz minimum each flavor**

Gourmet Dessert Bars~Salted Caramel Pretzel Brownie, Lemon Bars, Strawberry Swirl Cheesecake, Chocolate Marble Cheesecake, Lemon Blueberry Cheesecake, NY Cheesecake **24.00/dz, 2 dz minimum each flavor**

Rice Crispy Treats~Plain, Fruity Pebbles, Cocoa Crisps **18.00/dz, 2 dz minimum each flavor**

Trifles~Lemon Curd, Fresh Berries & Pound Cake Croutons, Banana Pudding, Chocolate Mousse **30.00/trifle, provides for 15**

Donut Bar~Assorted local donuts, strawberries, blueberries, whipped cream **6.00/guest, 50 guest minimum**

Chocolate Fondue Station~Pound cake croutons, pretzels, marshmallows, strawberries, bananas, Rice Crispy bites, Fruity Pebble bites **6.00/guest, 50 guest minimum**

Caramel Apple Station~Sliced apples, warm caramel, chopped salted peanuts, Heath Bar crumbles, crushed Fruity Pebbles, sea salt **6.00/guest, 50 guest minimum**

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Catering and Event Information

Menu

Please note that we specialize and can accommodate any customized menus, home recipes or Pinterest. The lack of item descriptions is intentional- each item can be prepared to most requests including but not limited to: religion, dietary restrictions, gluten-free, etc.

Tastings

Potential menu tastings can be arranged. Each tasting ranges from 100.00 to 200.00 for two people, due at time of tasting, depending on the menu selected. Additional guests are welcome for 50.00/guest, with a maximum of 6 people at the tasting.

Pricing

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Labor/Delivery, when applicable

Orders will include labor and/or delivery fees as applicable:

Additional Server Needs- 20.00/hour per server, minimum 6 hours

Additional Culinary Staff Needs- 25.00/hour, minimum 4 hours, for action station and plated meals

Chef to Cook Onsite- 150.00

Remote Kitchen Set Up- 150.00

Delivery Only (no service) Fees-

15 mile radius of Kannapolis, 25.00

30 mile radius of Kannapolis, 50.00

Delivery (with service) Fees-

0-30 mile radius, no fee

30-50 mile radius add 150.00

50-75 mile radius add 300.00

Contract/Agreement

For each booked event, a contract will need to be signed and completed prior to the event.

Payment

Payment must be made, in full prior to each event. Please reference the catering contract/agreement for payment details. 3% credit card fee for all credit card transactions.

Your Health

Due to State and Local Health Department laws, service times are limited to no more than two hours per function.

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Rentals/Special Requests

Guest table cloths are available for rent. China and silverware are available for rent. Clients are to provide tables for buffets.

Guarantees

All guaranteed event/ catering attendance numbers are required as outlined in catering contract/ agreement.