



Scarborough Fare

C A T E R I N G

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www.ScarboroughFareCatering.com

Passion for Food, Hospitality, & Celebrations in Central & Eastern NC

Scarborough Fare Catering provides exceptional food, meticulous planning, and thoughtful, professional service. Since 1998, Scarborough Fare has offered full service catering to Eastern North Carolina from the Triangle to the beaches. Scarborough Fare provides catering for wedding receptions, rehearsal dinners, corporate events, cocktail parties, and galas. Whether your event is for twenty or 2000, Scarborough Fare Catering can provide you with wonderful food, great service, beautiful linens, glassware and china.

Prices are based on customer's chosen menu and number of guests along with any other items including linens, beverages, tables, chairs, or any items Scarborough Fare must provide. Please contact us for a complete event proposal. We are happy to design a menu for you or answer any questions about our menu offerings. Menu options are endless as Scarborough Fare enjoys cooking from over 750 cookbooks thus it is impossible to list all the menu options below.

We look forward to assisting you in making your event a huge success!

Allison Thomas & Justin Wilkes

Boxed Meals, Buffets, Plated Meals

Sandwiches \$5 - \$8

Black Forest Ham, Turkey, &/or Roast Beef
Warm Roast Beef, Caramelized Onions, Roasted Red Pepper
Barbecued Pork Tenderloin on Freshly Baked Kaiser with Barbeque Ranch Sauce
Ham & Turkey Club
BLT
Homestyle Chicken Salad or Tuna Salad
Spicy Pimento Cheese
Gourmet Grilled Cheese Panini

Salads \$3 - \$8

Homestyle Chicken Salad, Chicken Salad with Grapes & Pecans
Shrimp Salad
Broccoli Salad
Sweet Potato Salad
Garden Vegetable Fingerling Potato Salad
Shredded Cole Slaw with Celery Seed, Fennel Slaw, or Napa Asian Slaw
Bowtie Pasta Salad with Sautéed Onions & Peppers
Couscous Salad with Feta & Fresh Mint
Orzo Salad with Chickpeas, Herbs, Grape Tomatoes, Cukes, Olives, & Feta
Asparagus with Tomato Relish
Fresh Fruit Salad with Poppyseed Dressing
Layered Fruit Salad w/ Whipped Pear Sauce
Caprese Salad – Tomato, Basil, Fresh Mozzarella
Rotisserie Chicken Cobb Salad
Warm Goat Cheese
Celery Root w/ Apples Walnuts & Blue Cheese
Tomato Steak w/ Baked Goat Cheese & Herb
Mandarin Orange & Mixed Green Salad, Blue Cheese, Red Onion, Balsamic Vinaigrette
Red Wine Poached Pear Salad, Blue Cheese (or Goat Cheese), Candied Nuts
Orange, Gorgonzola & Pecan Crunch Salad with Citrus Hazelnut Vinaigrette
Orange, Cured Ham, & Goat Cheese Salad with Citrus Hazelnut
Layered Southwestern Salad with Creamy Cilantro Dressing
Roasted Heirloom Beet Salad, Pistachios, Citrus Vinaigrette
Carpaccio of Golden Beet Salad, Goat Cheese, Candied Nuts, Mint Vinaigrette
Field Greens with Country Ham-Cornbread Croutons, Honey Crisp Apple, Muscadine Vin
Field Greens with Molasses Vinaigrette, Pancetta, Parmesan, Grilled Figs
Farmhouse Chopped Salad
Kale Salad, Sweet Potatoes, Golden Raisins, Apples, Beets, Red Onion, Candied Nut, Maple Vin

Soups \$3.50 - 7

Asparagus with Lemon Crème
Chilled Curried Zucchini Soup
Seafood Gazpacho – chilled clamato juice, onion, avocado, cucumber, cilantro, shrimp, crab
Tomato basil bisque
Clam Chowder or Corn & Crab Chowder
Chili with Black Beans & Kidney Beans with Sour Cream, Chives, & Cheddar
Vegetarian Chili
Potato Bacon

Chicken & Poultry Entrees: \$4 - \$8

Barbecued chicken
Southern fried chicken
Garlic herb baked chicken w/ Cream Sauce
Chicken Saltimbocca w/ Prosciutto, Swiss, & Herbs, Tarragon Sauce
Chicken Virginian – Country Ham, Bacon, Mushroom Cream Sauce
Chicken & Mushroom Crepes in Cream Sauce
Chicken Thighs with Braised Leeks & Dijon Mustard
Coq au vin – Braised chicken in wine, stock, mushrooms, pearl onions, bacon, herbs
Swiss Chicken Baked in a White Wine Cream Sauce
Sesame Chicken
Chicken Curry
Champagne Chicken
Orange Glazed Chicken Breast with Fresh Thyme
Lime Cilantro Marinated Chicken with Avocado Crema
Citrus Brined Turkey – brining makes all the difference in achieving moist, tender results
Chicken Jambalaya with Shrimp & Andouille Sausage
Chicken Satay with Peanut Dipping Sauce
Turkey with Mole Rub
Fig & Balsamic Glazed Quail or Cornish Game Hens
Duck Moulard Breasts, Duck Confit
Greek Marinated Chicken Kabobs

Beef Entrees: \$6 - \$24

Filet Mignon with Mushroom Demi Glace
Beef Tenderloin Tips in Mushroom Sauce
Herb Encrusted Beef Tenderloin, Horseradish, Red Wine, or Mushroom Demi Glace
Herb Encrusted Prime Rib of Beef Au Jus
Grilled Skirt Steak or Flat Iron with Chimichurri
Marinated Flat Iron with Cilantro & Onion, Resting Butter
Beef Bourguignon- Red Wine, Stock, Celery, Onion, Garlic, Bay Leaves, Thyme, Parsley,
Guinness Braised Short Beef Ribs over Creamy Grits or Mashed Potatoes
Chipotle Chili Marinated Flank Steak
Barbecued Beef Brisket
Beef Sliders, Assorted Toppings
Beef Satay with Peanut Dipping Sauce

Game Entrees: \$6 UP

Herb Encrusted Bison Tenderloin
Mini Buffalo Burgers (Sliders)
Buffalo Short Ribs
Bacon Wrapped Elk Tenderloin
Ostrich Tenderloin or Fan Filet
Pheasant or Quail
Cornmeal Crusted Rabbit

Pork Entrees: \$5 - \$15

Brown Sugar Glazed Country Ham
Jalapeno Jerk Barbecued Ribs with Pineapple Glaze & Sweet/Smoky Sauce
Memphis Style Dry Rub Rib w/BBQ sauce
Bourbon Spiced Pork Tenderloin with Apple Chutney
Mustard & Sage Pork Tenderloin with Creamy Sage Sauce
Stuffed Pork Tenderloin with Bacon & Apple Riesling Sauce –Sausage, Apple, Garlic,
Thyme, Sage, Goat Cheese
Slow Roasted Bone In Pork Loin with molasses & Balsamic
Red-Eye Brined Smoked Pork Loin with Spicy 1000 Island Dipping Sauce
Sundried Tomato & Goat Cheese Stuffed Pork Loin
Pecan Crusted Pork Loin Roast with Bourbon Pan Gravy
Eastern NC Barbequed Pork
Collard Wrapped Pork Butts with Hot Paprika Rub & White Wine Vinegar Sauce
Braised Pork Shanks – Onion, Carrots, Celery, Garlic, White Wine, Chicken Stock,
Rosemary, Bay Leaves and Thyme
Moroccan Spiced Pork & Red Pepper Brochettes
Balsamic - Molasses Bone In Thick Pork Chops
Shredded Pork Taco Bar
Country Quiche- Bacon, Monterey Jack, Cheddar & Thyme OR Tomato Pie

Lamb Entrees: \$6 - \$20

Rack of Lamb, Freshly Grilled & Sliced (served with mint sauce, rosemary butter, mango
salsa, or red wine sauce)
Catalan Lamb Chops with Apricots & Sage (Vermouth, Tomatoes, Cinnamon)
Pecan Crusted Rack of Lamb
Roasted Butterflied Leg of Lamb
Lamb Stew – Wine, Stock, Celery, Onion, Garlic, Herbs, Butternut Squash
Braised Lamb Shanks
Greek Marinated Lamb Kabobs

Pasta & Vegetarian Entrees: \$4 UP

Shrimp Scampi w/linguine
Eggplant Lasagna
Seafood Pasta with Tuscan Hot Oil- Shrimp, Mussels, Sea Scallops, Red Snapper
Pasta with Tuscan Ragu
Penne Pasta w/ Southwestern Alfredo, Roasted Corn & Peppers, Black Beans, Fresh
Cilantro, Parmesan
Mushroom Ravioli, Creamy Alfredo, Wilted Spinach, Fresh Tomatoes, Parmesan
Polenta Napoleon with Wild Mushrooms
Bowtie Pasta, Cream, Pancetta, Shallots, Peas, Parmesan
Bowtie Pasta with Basil Oregano Sauce
Pine nut OR Hazelnut Pesto with Pasta & Fresh Parmesan
Fusilli with Creamed Leek & Spinach
Cheese Tortellini with Herb Cream Sauce, Garlic Shrimp
Savory Roquefort Cheesecake
Savory Pesto Cheesecake
Asparagus Risotto
Quinoa Stuffed Peppers - vegan

Seafood Entrees (see pasta entrees also): \$Market Price

Low Country Boil – Shrimp, Crab, Andouille Sausage, Potatoes, Corn, Onions, Herbs, Stock

Flounder w/ Scallop Stuffing

Bloody Mary Marinated & Freshly Grilled Halibut

Brown Butter & Pecan Trout

Spicy Shrimp Skewers

Lump Crab Cakes w/ Lemon Dill Sauce

Spicy Shrimp & Creamy Grits

Shrimp Curry

Poached Salmon with Tarragon Sauce

Salmon with Grits and Caper-Cream Sauce

Grouper with Pecan Sauce

Red Snapper Ceviche

Grilled Bourbon Glazed Salmon with Mango Salsa

Seared Scallops with Tomato Jam, Wilted Spinach

Tempura Soft Shell Crabs, Tartar or Remoulade

Cornmeal Crusted Fried Oysters, Housemade Tartar & Cocktail Sauces OR Winter Succotash

Oyster Bar featuring freshly steamed & shucked oysters & sauces

King Crab Legs

Teriyaki Ginger Seared Tuna with Amazing Sauce, OR Mango Salsa, OR Sweet & Sour Onions

Butter Poached Lobster with Basil & Tomatoes

Steamed Clams or Garlic Shrimp in Tomato Herb Cream Sauce or Butter, Leek, Garlic Wine Sauce

Accompaniments \$2 UP

Marinated Asparagus, Grilled Asparagus, or Sautéed Asian Asparagus

Grilled or Roasted Fresh Vegetables

Tempura Vegetables with Comeback Sauce

Tempura Okra Fries with Comeback Sauce

Sautéed Green Beans or Haricot Vert

Broccoli & cheese Casserole

Pineapple Casserole

Squash Casserole

Mixed Vegetable Casserole

Red Skin Mashed Potatoes (add Roasted Garlic or Gouda)

Rosemary & Olive Oil Fingerling Potatoes

Potato Cakes w/ Roquefort Cream

Elegant Potatoes

Leek & Potato au Gratin

Baked Potatoes Or Sweet Potatoes or Twice Baked

Orange - Honey Glazed Whole Baby Carrots

Macaroni & Cheese with Crème Fraiche, Cheddar, Asiago, & Gruyere

Creamed Spinach

Sautéed Mushroom & Onion Rice Bake

Tomatoes with Warm Goat Cheese & Spinach Stuffing

Couscous w/ Saffron & Sautéed Zucchini

Corn Cakes with Avocado Salsa

Sweet Corn Maque Choux OR Corn Pudding

Roasted Brussel Sprouts or Flash Fried Brussels with Pecorino Romano

Hors d'oeuvres \$6 - \$25

Dips w/ Toast Points

Hot Crab, Hot Crab & Shrimp parmesan
Hot Crab au Gratin
Hot Spinach & artichoke parmesan
Hot Artichoke
Blue Collared Dip
Hot Sausage, Cream Cheese, & Rotel
Hot Leek & Goat Cheese
Chilled Spinach Dip
Hummus with Tabbouleh
Butter Bean & Bacon Hummus
Chilled Pimiento Cheese, Hot Pimiento Cheese Dip with Sausage
Cream Cheese, Corn, & Jalapeno
Roasted Eggplant Dip
Black Bean Salsa
Chicken & Artichoke Mold with Crackers

Fruit & Cheese Platter or Display

Assortment of Artisanal Cheeses Served w/ Assorted Crackers &/or Baguettes, Citrus
Marinated Olives, Fresh & Dried Fruit

Carving Station

Your Choice of Herb Encrusted Beef Tenderloin, Standing Rib Roast, New York Strip,
Chipotle Chili Marinated Flank Steak, Grilled Flat Iron with Chimichurri, Bourbon Spiced Pork
Tenderloin, Brined & Roasted Turkey Breast, Red-Eye Brined Smoked Pork Loin, Bison
Tenderloin, Elk Tenderloin, Leg of Lamb, Served w/ Assorted Breads, Sauces

Cocktail Shrimp w/ Sauce

Delicious Old Bay Seasoned Shrimp Presented w/ Cocktail Sauce & Lemon Wedges **OR**
Marinated Shrimp in Oil, Vinegar, Capers, Bay Leaves, Lemon, Onion **Or** White Wine Poached
with Citrus Horseradish Dipping Sauce

Oyster Roast

Cornmeal Crusted Fried, Ancho-BBQ, or Freshly Steamed Eastern Shore Oysters Hand
Shucked & Served w/ Butter, Cocktail Sauce, &/or Tartar Sauce with Crackers

Spicy Shrimp & Grits Station or Passed Hors d'oeuvre

A Southern Favorite! Plump Seasoned Shrimp Sautéed & Bathed in a Spicy Gravy & Served
over Creamy Grits or have the Hors d'oeuvre passed to your guests in Mini Martini Glasses w/
Bacon & Chives

Pasta, Pasta, Pasta Station!

Penne Pasta w/ Southwestern Alfredo, Roasted Corn, Peppers, & Black Beans, Cilantro
Mushroom Ravioli, Creamy Alfredo, Wilted Spinach, Fresh Tomatoes, Parmesan
Bowtie Pasta, Cream, Pancetta, Shallots, Peas, Parmesan
Pine nut OR Hazelnut Pesto with Pasta & Fresh Parmesan
Cheese Tortellini with Herb Cream Sauce & Sautéed Garlic Shrimp
Rigatoni with Italian Blend of Tomatoes, Garlic, Parmesan, Fresh Basil

Sushi, Sushi, Sushi!

Freshly Prepared Sushi! A Huge Variety to choose from...Everything from Tuna to Red Snapper to Sea Urchin, Scallop, to the Famous Rolls....Philadelphia, California, Tuna, Spider, Cucumber, Shrimp Tempura, Rainbow, and the list goes on! All served appropriately with Chopsticks, Pickled Ginger, Wasabi, & Sauces. Sushi Chefs available to wow guests!

Taco or Sopa Station

Housemade Tortillas/Sopas with Flavorful protein varieties - Chicken, Shrimp, Pork, Beef - peppered slaw, beans, cream, guacamole, cilantro-avocado sauce, salsa verde, radish, pickled onions

Mediterranean Station

Marinated Lamb or Chicken Kabobs, Feta Spread, Tabbouleh, Naan Flat Bread, Couscous with Sautéed Zucchini, Onions, Saffron & Fresh Herbs

Crab Cake Station

Lumb Crab Cakes, Sweet Corn Maque Choux, Tomato Jam, Remoulade &/or Fried Green Tomatoes

Hot Selections

Guinness Braised Short Ribs Shredded & Served over Creamy Grits – Martini Style
BLT Stacks (Pork Belly, Microgreens, Fried Green Tomato, Basil Aioli, Balsamic Reduction)
Pizzettes with Gorgonzola, Tomato, & Basil OR Margherita,
Tuscan Mushrooms (Vegan), Sausage/Cream Cheese Mushrooms, Crab/Gouda Mushroom
Sausage & Cream Cheese Stuffed Sweet Baby Pepper or Quinoa Stuffed Baby Pepper (Vegan)
Quiche Wedges or Petite Size – Tomato Bacon or Polenta, Mushroom, & Goat Cheese
Spring Rolls
Bruschetta with Asparagus & Fontina
Baked Brie with Caramelized Ginger Pears or other fruit/onion compote
Artichoke Dip in Wonton Baskets
Goat Cheese Stuffed Figs or Roasted Figs w/ Gorgonzola & Prosciutto di Parma
Spanakopita
Chicken OR Beef or Black Bean Empanadas with Cilantro-Avocado Dipping Sauce
Avocado Eggrolls with Tamarind Dipping Sauce
Tempura Vegetables – Asparagus, Mushroom, Onion, Okra Fries, with Comeback Sauce
Eggplant Frites, Tarragon Honey Mustard
Fried Green Tomatoes, Lemon Dill Sauce or Basil Aioli & Balsamic Reduction
Raspberry & Brie in Phyllo
Mushroom, Spinach, & Goat Cheese Tarts
Tomato Basil Bisque with Crab Garnish & Gourmet Grilled Cheeses – passed butler style
Soup Shots – Asparagus with Lemon Crème, Bisque, Chowder, or other warm Shooters
Sesame Chicken
Deep fried chicken tenders
Coconut Crusted Chicken Tenders with Orange-Horseradish Dipping Sauce
Mini Buffalo Sliders
Angus Beef Sliders
Beef Brisket Sliders with Crispy Tobacco Onions, Blue Cheese, & Molasses BBQ Sauce
BBQ Sliders

Red-Eye Brined Smoked Pork Loin Roast Slider with Smoky 1000 Island
 Italian Meatball Sliders, Parmesan, Fresh Basil
 Sausage & cheddar cheese balls
 BBQ Meatballs, Swedish Meatballs
 Chicken or Beef Satay w/ Peanut Sauce
 Bacon Wrapped Dates with Manchego & Mint, Balsamic Reduction
 Country Ham Rolls with Orange Mustard
 Pork & Red Pepper Brochettes with Mango Salsa
 Lime Cilantro Chicken Brochettes, Avocado Crema
 Crab fritters w/ Creole Sauce
 Scallop Fritters, Housemade Tartar Sauce
 Crab Cakes w/ Lemon Dill Sauce, Crab Cake Stacks with Fried Green Tomatoes/Dill Sauce
 Sundried Tomato & Garlic Seared Scallops with Mango Salsa – in Asian Boat Spoon
 Seared Tuna with Soy & Wasabi Sauces
 Steamed Mussels in a Wine & Cream Sauce OR Fra Diavolo Served w/ Crostini
 Canadian Bacon & Scallop Skewers w/ Lime Slices
 Frenched Baby Lamb Chops, Herb Gremolata
 Tempura Soft Shell Crabs
 Okra & Shrimp Beignets with Salsa & Cilantro Sour Cream
 Open Faced Crab & Artichoke Melt
 Miniature Shrimpburgers
 Butter Poached Lobster with Basil & Tomatoes
 Petite Corn Cakes, Avocado Salsa
 Barbecued Shrimp - Sweet & spicy mixture sautéed in butter
 Mini Nathan's Hot Dogs with Special Sauce

Cold/Room Temperature Selections

Tuna Tartare in Endive or Crispy Chip or Shooter Cup with Crispy Wonton
 Shrimp Salad in Endive
 Red Pepper Mousse in Endive
 Apple, Walnut, & Blue Cheese Salad in Endive, Balsamic Reduction Drizzle
 Fig, Goat Cheese, & Walnut Salad in Endive, Balsamic Reduction Drizzle
 Melon, Prosciutto, Fresh Mozzarella Brochettes, Mint Drizzle
 Antipasto Display
 Cucumber Cups with Blue Cheese Mousse & Crispy Bacon
 Classic Deviled Eggs, Deviled Eggs Benedict, Eggs with Caramelized Salmon & Caviar
 Deviled Quail Eggs atop Pumpernickel Toast Rounds
 Brown Sugar Glazed Country Ham & Sweet Potato Biscuits w/ Beehive Butter
 Marinated Asparagus w/ Dill Sauce
 Assorted Finger Sandwiches & Canapés
 Blue Cheese & Walnut Shortbread with Cream Cheese & Pear-Fig Jam
 Chicken Salad Tartlets
 Sundried Tomato & Pesto Terrine
 Sugar Snaps w/ Wasabi Mayo Dipping Sauce
 Chipotle Shrimp Salad with Corn & Red Peppers in Tortilla Cups
 Whole Poached Salmon Chilled & Freshly Garnished & Served with Tarragon Sauce
 Bloody Mary Oyster Shooters
 Seafood Gazpacho – served in individual stemware
 Antipasto Skewers

Caprese Salad Skewers
Savory Roquefort Cheesecake or Savory Pesto Cheesecake
Chicken & Artichoke Mold with Crackers or Bruschetta
Pimiento Cheese Open Face Biscuit with Bacon & Chive
Roasted Petite Beet Boxes with Goat Cheese, Candied Pecans, Microgreens, Balsamic
Minted Watermelon with Goat Cheese or Feta, Balsamic
Lobster Rolls
Strawberry & Caramelized Onion Flatbread with Basil & Goat Cheese
Milk Shake Shots

Delicious Desserts \$4 UP

Cakes

Carrot Cake w/ Cream Cheese & Pecan Icing
Southern Pound Cake w/ Cream Cheese & Pecan Icing
Red Velvet with White Chocolate Amaretto Frosting
Fresh Coconut Cream
Black Walnut Chocolate Pound
Pumpkin Rum w/ Brown Sugar Icing
Chocolate Raspberry Chambord Torte
Flourless Chocolate Torte, Fresh Whipped Cream, & Raspberry Sauce
Chocolate Mousse Cake with Chocolate Ganache Icing
Queen Anne Hershey Cake
Chocolate Chip Tiramisu Cake with Mascarpone Filling & Mocha Buttercream
Mocha Apple Cake with Browned Butter Frosting
Goat Cheese Cheesecake with Pineapple Rum Compote
Cupcake Tree – French Vanilla, Chocolate, Pumpkin, Strawberry, Southern Pound
Sticky Toffee Pudding a la mode, Caramel Sauce

Pies

Coconut Custard
Pecan Bourbon Pie
Cardamom Buttermilk
Crunchy Caramel Apple
Cream Cheese
Lemon Chess, Chocolate Chess, Chocolate Pecan Chess
Blueberry Pie w/ Crème Chantilly
Key Lime
Sweet Potato Meringue

Desserts for a Crowd

Hot & Wonderfully Southern Banana Pudding
Strawberry Shortcake
Chocolate Bread Pudding, Bourbon Sauce, Ice Cream
Decadent Chocolate Mousse
Peach, Apple, or Blueberry Crumb Cobblers
Pecan Pie Cobbler
Bananas Foster Station
Chocolate Amaretto Trifle
Crème Brulee

Chocolate Kahlua & Heathbar Trifle
Crepes – Make it a Station! Sweet Cheese, Apple, & Peach

Petite Desserts

Assorted Cookies – Molasses Spice, Citrus Cornmeal, Chocolate Fudge, Cappuccino Crisps,
Hazelnut Sandies, White Chocolate Macadamia, Oatmeal Raisin
Peanut Butter Balls
Bourbon Balls
Lemon / Key Lime / Chocolate Meringue Tartlets
Bourbon Pecan Tartlets
White Chocolate Mousse Cups with Nutella, Almonds
Southern Pound Cake Petit Fours
Belgian Cream Puffs w/ Powdered Sugar
White Chocolate Boxes with Chocolate Mousse, Raspberry Sauce, Mint
Chocolate Mousse Shooter Cups with Raspberry Sauce & Mint
Chocolate Praline Wafers
Pumpkin Fritters, Cinnamon Sugar
Chocolate Chip Flautas, Powdered Sugar
Bars – Chocolate Chip Milky Way, Gingerbread, Congo, Butterscotch, Hermit, Rum Raisin,
White Chocolate, Candy Cane Brownies, Butterscotch Flip, Cardamom, Orange
Walnut Blondies, Molasses Brownie, Zucchini Carrot, Apple Hello Dollies, Coconut
Cheesecake Candy Bars, Chew Bread
Milk Shake Shots

Homemade Ice Cream

Strawberry, Espresso, Pumpkin, Mint Chocolate Chip, Peach, Ginger, Chocolate, Vanilla
Raspberry Sorbet...Or Your Favorite Flavor

***Special design, birthday, and wedding cakes - - - Priced upon request**

Catering Guidelines & Policies

Deposit & Payment

All functions require a \$1000.00 or a 50% **non-refundable deposit, whichever is greater**, to book and confirm orders. Full payment is **due two weeks** prior to the event.

****Please note that the **required deposit to confirm your event is non-refundable, non-transferable**. Our policy is included at the bottom of your event proposal where the deposit amount is included. **The balance of the event is required two weeks prior to the event along with the final number of guests.**

Ordering

Although we can handle last minute orders, we encourage menu selections to be completed two weeks prior to the event.

Prices

A formal event proposal is designed based on your specific needs including menu design, number of guests, and any inclusions such as china, glassware, staffing, service charge, tax. If the number should change, the price per person will change. The **final** number of people is required **two weeks** prior to the event.

Minimum Order

There is a \$3000.00 minimum event order for Friday, Saturday and Sunday events.