

SAVOR...

OLD NATIONAL EVENTS PLAZA
CATERING MENU



Breakfast

PER PERSON

All breakfast selections include Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas.

All Hot Breakfast **Buffet** Selections require a 50-guest minimum.

Fewer than 50 guests may be subject to a surcharge.

Traditional Continental

13.00

Assorted baked goods to include: Croissants, Danishes and Muffins, Creamery Butter and Preserves

Deluxe Continental

15.00

Assorted Baked Goods to include Croissants: Danishes and Muffins, Creamery Butter and Preserves
Freshly Cut Fruit and Berries

Heart Healthy

19.00

Hearty Whole Wheat Bread, Cranberry Orange and Bran Muffins, Vanilla Yogurt Bar with Granola,
Preserves and Almond Butter, Boiled Local Farm Fresh Eggs, Freshly cut Fruit and Berries

All American Breakfast

19.00

Fresh Bakery Basket to include: Croissants, Danishes, Muffins and sliced bread
Creamery Butter and Preserves, Fresh Fruit Salad and Berries, Farm Fresh Scrambled Eggs,
Parmesan Potatoes, Smoked Sausage and Bacon

Thick Cut French Toast

19.00

Cinnamon Sugar French Toast with Warm Maple Syrup, Fresh Fruit Salad and Berries
Farm Fresh Scrambled Eggs, Smoked Sausage or Bacon, Rustic Breakfast Potatoes

ACTION STATION ACCOMPANIMENTS

PER PERSON

One Chef Attendant per 50 guests recommended at \$120 per Attendant.

Fewer than 50 guests may be subject to a surcharge.

Omelet Station

7.00

Omelets Made-to-Order with a Selection of Bacon, Ham, Grilled Onions, Peppers, Cheeses and
Farm Fresh Vegetables

Made to Order Waffles

8.00

Malted Belgium style Waffles with Creamery Butter and Warm Maple Syrup
Wild berries, Fresh Banana, Chocolate Chips and Whip Cream

Breaks

PER PERSON

Break Packages are designed for a minimum of 25 guests with one-hour service.

Artisanal Cheese Break

15.00

Assortment of Local Artisan Cheeses Served with Crusty Breads and Crackers, Dried Fruit, Roasted Nuts, Assorted Soft Drinks and Bottled Water

Chocoholic

14.00

Assorted Chocolate Candies, Chocolate Dipped Pretzels, Homemade Chocolate Chip Cookies, Coffee with Mocha & Vanilla Syrup

Health Nut

14.00

Yogurt Fruit Smoothies, Granola Bars, Fruit Kabobs, Yogurt Covered Raisins, Pretzel Rods, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Sweet and Salty

15.00

Potato Chips with French Onion Dip, Caramel Popcorn, Party Mix, Sourdough Pretzel Bites, Hershey Kisses and Assorted Soft Drink

ANYTIME SNACKS

Fruit Yogurts

40.00 per Dozen

Granola Bars

25.00 per Dozen

Seasonal Whole Fruit

40.00 per Dozen

Seasonal Sliced Fruit

95.00 per 50 guests

Fresh Baked Cookies

36.00 per Dozen

Assorted coffee dessert Bars

42.00 per Dozen

Chocolate Dipped Strawberries

36.00 per Dozen

Assorted Bags of Chips

2.50 Per

SNACKS

PER TRAY

Serves approximately 12 guests

Potato Chips & Onion Dip

24.00

Sourdough Pretzels & Onion Dip

22.00

Party Mix

20.00

Popcorn with House-made Seasonings

22.00

Mixed Nuts

35.00

Pita Chips with Hummus

24.00

Beverages

BY THE GALLON (1 gallon minimum required)

Freshly Brewed Coffee, Decaffeinated Coffee	35.00
Hot Tea with Lemon	35.00
Additional Assorted Flavored Syrups	5.00 per guest
Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream	
Orange, Grapefruit, Cranberry and Apple Juice	34.00
Freshly Brewed Iced Tea	27.00
Fruit Punch	34.00
Lemonade	27.00
Huber Orchard Warm Apple Cider	44.00
Huber Orchard, Starlite Indiana	
Hot Chocolate	37.00

A LA CARTE

BASED ON CONSUMPTION PER BEVERAGE UNLESS OTHERWISE NOTED

Assorted Bottled Juices	3.50
Bottled Water	2.75
Bottled Spring Water	4.00
Energy Drinks	6.00
Assorted Soft Drinks	3.00

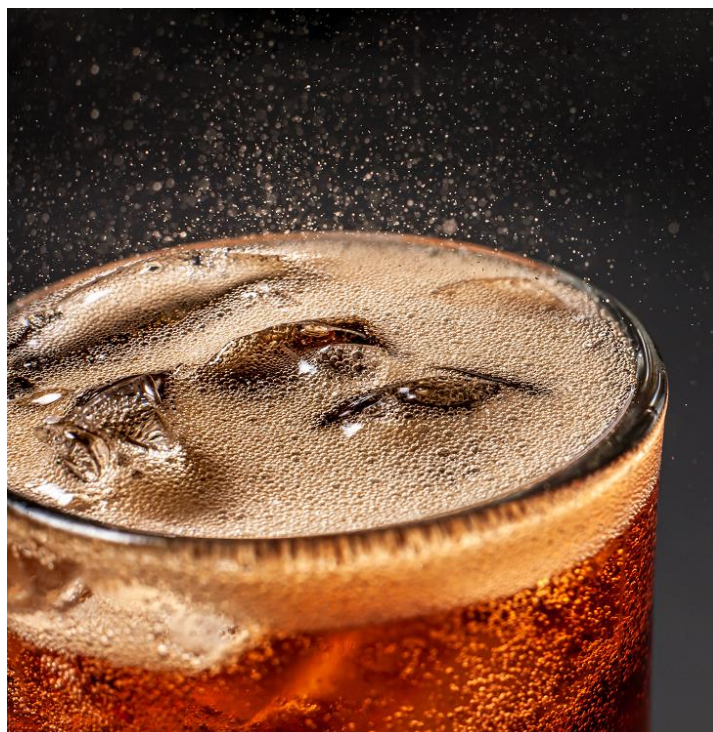
Milk	3.00
Per Pint, Based on Consumption	

Purified Water Service	36.00
Includes 1 Five Gallon Bottle	

Additional Five Gallon Bottles	22.00
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Keurig Service	32.00
Set up, Includes 12 pods	
12 Additional Pods	25.00
Infused Three Gallon Dispenser	30.00

Available in Lemon-Lime, Pineapple-Orange,
Mixed Berry and Cucumber-Mint



Lunch and Dinner

BOXED SANDWICHES AND SALADS

PER PERSON

All Box Lunches include Chips, Whole Fruit, a Cookie, Bottled Water or Assorted Soft Drink unless otherwise noted. Minimum of 50 per selection.

Grilled Vegetable Wrap

21.00

Baby Greens, Ribbons of Zucchini, Carrots, Red and Yellow Peppers, Portobello Mushrooms with Herbed Goat Cheese

Turkey and Bacon Sandwich

20.00

Roasted Turkey Breast, Bacon, Tomatoes and Lettuce on Wheat Bread

Roasted Turkey Sandwich

22.00

Brie Cheese, Apple Chutney and Romain on Ciabatta Bread

Roasted Chicken Sandwich

22.00

Ripe Sliced Tomato and Fresh Mozzarella with Balsamic Marinated Roasted Chicken Breast with Fresh Basil Aioli on Focaccia Bread

Black Forest Ham & Swiss Sandwich

20.00

Mustard-Horseradish Chutney and Crisp Lettuce on Ciabatta Bread

Roast beef & Jack cheese Sandwich

22.00

Dijon Mustard, roasted tomatoes, and Crisp Lettuce



CHILLED SALAD ENTRÉES

PER PERSON

All Salad Entrées Include Fresh Baked Bread with Butter, choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffees, and Hot and Iced Tea
Entrée selections require a 50 guest minimum.
Fewer than 50 guests may be subject to a surcharge.



Grilled Chicken Caesar Salad

24.00

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Roasted Red Peppers, Black Olives, Croutons and Creamy Caesar Dressing

Traditional Cobb Salad

26.00

Chopped Greens, Tomato, Crisp Bacon, Grilled Chicken Breast, Hard-Boiled Egg, Avocado, Chives and Blue Cheese. Served with Gorgonzola Dressing and One Additional Dressing

Grilled Salmon Salad

26.00

Orzo pasta salad with roasted peppers, zucchini, Celery, fresh spinach, Fresh Basil Lemon Pesto

Greek Salad

20.00

Sliced Cherry Tomatoes, Chopped Cucumber, Red Onion, Feta Cheese and Kalamata Olives Tossed in Olive Oil and House Seasoning
Portioned atop of Baby Spinach and choice of Dressing
Accompanied by Pita Bread and Baklava

Southwest Grilled Chicken Salad

22.00

Crisp Romaine Lettuce with Seasoned Grilled Chicken, Black Beans, Bell Peppers, Corn, Red Onion, Green Chilies, Cilantro and Tortilla Chips

BUFFET SELECTIONS

PER PERSON

All Buffet selection include Water Service, Iced Tea, Regular and Decaf Coffees, and Fresh Baked Dinner Rolls with Butter

SILVER

Lunch \$ 26.00 | Dinner \$ 32.00

Includes Green Bar plus one Salad, two Entrée, two sides and two dessert selections

GOLD

Lunch \$ 30.00 | Dinner \$ 36.00

Includes Green Bar plus 2 Salad + 2 Entrée + 3 sides + 3 dessert selections

DIAMOND

Lunch \$ 32.00 | Dinner \$ 44.00

Includes Green Bar plus 3 Salad + 3 Entrée + 4 sides + 3 dessert selections



ALL MENU OFFERINGS ARE SUBJECT TO 22% ADMINISTRATIVE FEE AND 8% FOOD AND BEVERAGE SALES TAX.

GREEN BAR

Lettuce, Tomato, Cucumber, Sweet Corn, Beet, Carrot, Onion

SALAD SELECTIONS

Classic Cesar Salad Fresh Romain, Crouton, Parmesan Cheese, Caesar dressing

Traditional Greek Salad Tomato, Cucumber, Kalamata Olives, Feta Cheese

Caprese Salad Bocconcini Mozzarella, Vine Ripened Tomatoes, Basil, EVOO & Balsamic

Sicilian Pasta Salad Broccoli, SDT, Salami, Pepperoni, and Italian Dressing

Southern Salad Roasted Corn, Black Beans, Peppers & Chickpeas, Lime Vinaigrette

Quinoa Salad Cranberry, Pepper Blend, Roasted Corn, Almonds

Beet Salad Beets, Egg, Toasted Almonds, Coriander Mayonnaise

Farmer's Salad, Broccoli, Cauliflower, Diced Ham, Ranch Dressing

Coleslaw Served in Traditional, Creamy, or Pineapple Citrus Options

Organic Spinach Salad Mango, Red Onion, Bell Pepper, Goat Cheese, Balsamic Dressing

Hawaiian Salad Shredded Carrot, Pineapple, Raisins, and Honey Dressing

Mexican Chorizo Potato Salad with Chipotle Dressing

Orzo Pasta salad Spinach, Roasted Peppers, Parsley, Basil Oil

Green bean, bacon, white beans & Red Bell pepper salad

Dressing:

Ranch Dressing
Raspberry Vinaigrette
Balsamic Honey Mustard Vinaigrette

Caesar Dressing
French Dressing

ENTRÉE SELECTIONS

Fish

Fish fillet in an herb and white wine sauce

Seared Tilapia fillet with Seafood bisque sauce

Beer battered fried fish fillet, served with tartar sauce

Poultry

Chicken Picatta, with Lemon, Capers & white wine sauce

Chicken Scallopini Marsala, Mushroom sauce

Chicken breast stuffed with Mexican chorizo and cheese with bell pepper sauce

Chicken breast stuffed with spinach and cheese with Creamy sauce

Chicken Teriyaki, Sweet Soy sauce with sake, scallions, and sesame

Fresh Country Fried Chicken, Crunchy & Spicy

Traditional Chicken Parmesan



Beef

Beef fajitas with sweet chili and onion

Roasted beef loin, Argentinian Chimichurri (it can be ordered as Carving Station at extra \$\$\$)

Braised Beef Tender, Au Jus sauce

Beef Stroganoff with Red Wine creamy Sauce, Mushroom and Pickle

Beef Petite Tender in mustard & mushroom sauce

Braised Beef Short Rib with Port Wine sauce, **(Extra charge P/P)**

Pork

Roasted Pork loin in teriyaki and pineapple sauce

Pork Milanese with creamy radish sauce

BBQ pork rib with passion fruit BBQ sauce

Maple Glazed Pork Loin with Mustard Sauce & Caramelized Onion

SIDE SELECTIONS

Vegetables

Steamed broccoli and cauliflower

Vegetable caponata

Seasonal vegetables steamed with olive tree

Glazed carrot

Zucchini and Sweet Corn Stew

Creamy Sauteed Spinach

Mediterranean vegetable Tian

Green Beans stew Greek style

Starch

Rice with vegetables

Rice with almonds and chives

Pilaf rice

Rice with dried fruits & Nuts

Mashed potato with roasted garlic and rosemary

Baked potato, butter, sour cream, and cheddar

Steamed mini potato with garlic and parsley

Roasted potato wedges with paprika and rosemary

Sweet potato puree with cinnamon and maple syrup

Dauphinoise potato

Baked Ziti



Dessert

Assorted dessert Gourmet cakes:

NY Style Cheesecake
Fresh Berries Tart
Chocolate Mousse
Rich Chocolate Cake

Buttery Pecan Pie
Authentic Spanish Churros, Cinnamon sugar
Southern Indiana Cream Pie
Traditional Apple Pie

Hot Entrees

Entrées Include Your Choice of Salad & Dessert, Fresh Baked Bread with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Entrée selections require a 50-guest minimum. Fewer than 50 guests may be subject to a surcharge.

SALADS

Farmer's Market Salad

Assorted Fresh Greens with Tomato, Cucumber, Carrots and Choice of Dressing

Caesar Salad

Romaine Lettuce with Parmesan, Garlic Croutons and Caesar Dressing



ENTRÉES

Grilled Chicken Breast w/ caramelized onion & creamy Mushroom sauce \$26.00

Oven Roasted Potatoes and Seasonal Vegetables

Roasted Pork Tenderloin \$26.00

Roasted Pork Loin served with Stone Ground Mustard Sauce, Oven Roasted Herbed Potatoes and braised Purple Cabbage with Raspberry Vinegar and Dried Cranberries.

Atlantic Salmon \$30.00

Pan seared Filet of Salmon with Parsley Potatoes, Grilled Asparagus with Baby Carrots and Citrus Garlic Cream Sauce

Stuffed Chicken Breast \$28.00

Prosciutto, spinach, ricotta served Roasted pepper sauce
Wild Mushroom Basmati Rice and Seasonal Medley of Vegetables

Braised Herbed Beef Short Rib \$37.00

Slow braised Angus Beef Short Rib, Burgundy & Rosemary wine sauce
Country Mashed Red Potatoes and Sauteed fresh Vegetable

Receptions

HOR D' OEUVRES Priced per 100 Pieces

COLD

Date and Goat Cheese Suprema	280.00
Strawberry Boursin Cheese	280.00
Antipasto Skewer	290.00
with Italian Meats, Mozzarella, and tomato Cheeses	
Bruschetta with Tomato and Basil	270.00
Bruschetta with Fresh Salmon, Avocado & Lemon zest	300.00
Belgium Endive Spear	295.00
With Bacon Blue Cheese, Candied Walnuts and Balsamic Glaze	
Prosciutto Wrapped Mozzarella	290.00
Chilled Jumbo Shrimp	57.00 per Dozen
With Bloody Mary Cocktail Sauce	

HOT

Crispy Spring Rolls	250.00
Served with Sweet and Sour Sauce	
Frank N' Puff	225.00
Cocktail Frank wrapped in Puff Pastry	
Spanakopita	250.00
Greek Phyllo Pastry Filled with Spinach and Feta	
Crab Rangoon	265.00
Fried Wonton Filled with Crab and Cream Cheese, served with Sweet and Sour Sauce	
Mini Chicken Quesadilla Rolls	275.00
Served with Salsa	
Chicken or Beef Satay	375.00
Served with Peanut Sauce	
Mushroom and Herb Beggars Purse	375.00
Wrapped in Phyllo Dough	
Mini Crab Cake	425.00
Served with Spicy Remoulade Sauce	
Bacon Wrapped Scallops	475.00

SAVORY STATIONS minimum 50 guests

Artisan Cheese Board 7.00

A Fine Selection of Local, Domestic and International Cheeses,
Toasted Breads and Gourmet Crackers
Garnished with Fresh and Dried Fruits and Assorted Nuts

Charcuterie Display 9.00

Locally Cured & Smoked Meats, Pickled Vegetables,
Cheese, Condiments & Toast Points
Served with Assorted Mustards and Jams

Crudite 3.00

Display of Fresh Cut Seasonal Vegetables and Lavash
Served with Traditional Buttermilk Vegetable Dip

Antipasto 9.00

Dry Italian Salami, Provolone Cheese, Roasted Peppers,
Eggplant and Squash, Marinated Olives, Giardiniera, Cherry
Peppers, Marinated Artichoke Hearts and Mushrooms

Mediterranean Taste 10.00

Herbed toasted Pita chips, Traditional Hummus,
Fresh Quinoa Tabouleh, Homemade Falafel

SWEET STATIONS minimum 50 guests

Strawberry Shortcake 10.00

Fresh strawberries and Grand Marnier Marinated Strawberries
Homemade Angel Food Cake
Served with Heavy Whipped Cream, Orange Zest,
Powdered Sugar and Chocolate Shavings

Fabulous Chocolate Fountain 16.00

Dark or Milk Chocolate
Served with Strawberries, Bananas, Pineapple,
Marshmallows, Pound Cake, Lady Fingers and Pretzel
Sticks

Ice Cream Social 10.00

Vanilla and Chocolate Ice Creams with Whipped Cream,
Hot Fudge, Chopped Nuts, Sprinkles, M&Ms, Cherries
and Cookie Crumbles



CARVINGS STATIONS All Carvings require a 50- guest minimum.

All Carving Stations will be served with Fresh Baked Rolls. Carvers available at \$100 per Attendant. One Carver per 50 guests is recommended. Two-hour service maximum.

Roasted Turkey Breast 190.00

Cranberry sauce and Pineapple BBQ (Serves 25)

Maple Glazed Ham 235.00

With Honey Mustard Sauce (Serves 25)

Slow Cooked BBQ Brisket 245.00

Dry Rubbed and Beer Braised with Chef's BBQ Sauce (Serves 25)

Herb Rubbed Prime Rib 400.00

With Au Jus & Horseradish Cream Sauce (Serves 20)

Bar Services

All bars are subject to a \$100.00 bartender fee per bartender for (4) hours of service.
One bartender fee will be waived for every \$400.00 in cash or hosted sales.
One bartender per 100 guests is required.
Hosted Consumption or Cash Bar available.
Two drink maximum per transaction.

BEER

House Beer by the Can

Bud Light
Budweiser
Busch Light
Corona Extra
Golden Road Mango Cart
Kona Big Wave
Michelob Organic Seltzer
Michelob Ultra
Rhinegeist Truth
Stella Artois

WINE

House Wine by the Glass

Brand offerings may vary
Cabernet Sauvignon
Chardonnay
Merlot
Moscato
Pino Grigio

MARGARITAS

Classic Lime
Strawberry
White Peach Light

SODAS & WATER

Aquafina
Diet Pepsi
Pepsi
Sierra Mist



COCKTAILS

House Cocktails by the Glass

Absolut Vodka
Amaretto
Bacardi Rum
Beefeater Gin
Bombay Sapphire Gin
Captain Morgan Rum
Crown Royal Whiskey
Dewar's Scotch
Jack Daniel's Whiskey
Jim Beam Bourbon
Johnnie Walker Scotch
Jose Cuervo Tequila
Maker's Mark Bourbon
Malibu Rum
Seagram's 7 Whiskey
Tanqueray Gin
Tito's Vodka



Food and Beverage Policies

1. Food and Beverage pricing and item availability is subject to change based on current market fluctuations. Your culinary team will notify you of any pricing or product availability fluctuation.
2. A final guarantee of the attendance for any catering function must be received ten (10) days in advance. The guaranteed number is not subject to reductions.
 - If no guarantee is received, SAVOR at Old National Events Plaza will prepare and charge for the number of persons from the most recent estimate.
 - SAVOR at Old National Events Plaza will prepare 5% above the guarantee. Should your attendance rise above the 5%, we cannot guarantee the contracted menu selections for additional guests. Every attempt will be made to provide a meal to additional guests based on current inventory.
3. All food and beverage are subject to 22% administration fee and 8% on food and beverage items when applicable. Tax Exemption Forms are required for all groups claiming exemptions of any type.
4. All Catering contracts and invoices must be signed by the lessee or a designated representative two weeks, (14) days prior to the event.
5. A 50% deposit of estimated catering charges is due no later than 30 days prior to the event.
6. Final payments are required for all catering functions seven (7) days prior to event. Any additional charges incurred the day of the event must be paid in full on date of service unless other arrangements have been made.
7. If a change from the original room set up is requested on the day of the function, a labor charge may be added to the final catering contract or invoice.
8. Final menu selections must be submitted two (2) weeks prior to the function to insure the availability of the desired menu items.
9. Carry-in food and beverage of any kind is not permitted into Old National Events Plaza without prior written consent. A food and beverage buyout fee will be assessed on the final invoice if this policy is violated.
10. Food and beverage that is left at the conclusion of an event will be donated to a local food service assistance program. Food and beverage is not permitted to be taken off-site by staff or guests unless express written permission is given by the Food and Beverage Director.
11. Guests will be admitted to the banquet room and depart at the times stated on the catering contract.
12. SAVOR at Old National Events Plaza is not responsible for damage to or loss of any items left in the care of SAVOR at Old National Events Plaza prior to or following any function. The lessee shall indemnify SAVOR at Old National Events Plaza, its agents and associates from any and all losses, damages and claims.
13. Lessee is responsible for booking any entertainment and providing all décor beyond what SAVOR at Old National Events Plaza offers. SAVOR at Old National Events Plaza retains the discretion to assist or decline table décor services due to staff and product availability.

14. Special set-up fees, decorator fees or cleaning fees may apply to select services offered. If applicable, the customer will be notified.
15. SAVOR at Old National Events Plaza reserves the right to refuse alcoholic beverages to any guest under 21 or any guest who has by action or visible recognition reached the legal limit. Alcohol may not be removed from the premises.
16. A \$100.00 per hour bartender fee will be assessed should any cash bar not meet the \$400.00 minimum sales requirement. One bartender per 100 guests is required.
17. All bar services must be operated by SAVOR for events at Old National Events Plaza. Alcohol may not be sold by any other vendor, unless with express written permission from the Food and Beverage Director.
18. Vendors selling alcohol at a trade event are subject to a \$250 service fee, not included in their booth fee. Alcohol sold by vendors with permission must be unopened and bagged prior to guest departure. Should a vendor request to sample, a special single day permit must be obtained. SAVOR staff must be organized to pour sample sizes of 2oz for all guests during the event.
19. Vendors selling food and/or beverage at a trade event are subject to a \$250 service fee, not included in their booth fee. Food and beverage sample sizes are restricted to 2 oz per sample. Violations of this policy may result in a fee up to \$1,000.
20. Concession stands are organized and operated exclusively by SAVOR on Old National Events Plaza premises. Concession stands must meet \$400 in minimum sales. Should the concession stand not exceed \$400 in sales, the balance of the minimum will be billed to the event.
21. Food Trucks are only permitted on Old National Events Plaza premises with express written consent of the Food and Beverage Director. Each food truck operating on-site for an event must agree to a \$150 per truck/per day service fee. All food trucks must supply a ServSafe certification and the last two inspection grades to the Director of Food and Beverage. Food truck inspections prior to service may be required.
22. Food vendors are only permitted to sell and serve at Old National Events Plaza with express written consent of the Food and Beverage Director. All vendors must supply a ServSafe certification and the last two inspection grades to the Director of Food and Beverage. Vendor inspections prior to service may be required.
23. Third party catering companies may only be contracted for an event with express written consent from the Food and Beverage Director, and through a catering buyout organized during the event contract phase. Catering buyouts are issued based on number of attendees and amount of food and beverage purchase an event organizes through SAVOR.
24. Tastings are offered at no cost to clients booking new events and may be arranged through the culinary team 30 days prior to the event. Tastings are limited to 4 persons. Additional guests for tastings may be arranged and are billable per person.

Food and Beverage Service Guidelines

The health and safety of our guests and staff is our top priority.

Food and beverage service procedures have been modified to reduce touchpoints before, during and post events. In addition to on-going safety training for staff, here is how we safely are navigating our client and guest needs. Please connect with your culinary professional for questions or service requests.

EVENT STANDARDS

- Staff wear masks and gloves during room set up, throughout the event and during clean up when event organizers request this service.
- To reduce cross-contamination, service staff will wear one color gloves to serve and a different color to clear.
- Employees are continuously trained on proper food handling techniques and food safety procedures.

KITCHEN STANDARDS

- The commercial kitchen is thoroughly cleaned prior to and post each catered event using products approved by the Centers for Disease Control (CDC).
- Stringent cleaning and preparation guidelines in the commercial kitchen meet all industry standards.
- All kitchen staff wear protective gloves, hair covers/hair nets/hats and chef's jackets during food preparation and service.

CONCESSIONS STANDARDS

- Stands operate in a touchless manner, with multiple touchless points of sale.
- Condiments are individually packaged and included with all orders.
- Concession offerings are pre-packaged. Every effort is made to serve items in closed containers.
- \$400 minimum sales to open, per stand, per day.
- \$100 minimum sales to open hourly if less than 5 hours.

BUFFET SERVICE

- Buffets will be single sided when required or requested.
- Chef's Assistants are assigned to buffets based on guest count, when requested. This is a billable service.
- During Chef's service, guests select items from the buffet and Chef's Assistants plate and serve.
- Guest release services are available upon request during advance planning.
- Serving utensils are sanitized and changed often throughout dining service.

BOXED MEAL SERVICE

- Chef's Assistants or Catering Attendants serve boxed lunches when required or requested.
- All meal offerings are pre-packaged. Every effort is made to ensure items are packaged individually.
- Boxed meals are provided in individual containers.
- Boxes will contain individually packaged meals, condiments, and utensils.

PLATED MEAL SERVICE

- Guest silverware is wrapped in linen napkins and placed on each guest table when required or requested.
- Food selections are covered and pre-set on tables or served (i.e., desserts and salads) upon request.
- All condiments are individually packaged for each guest when required or requested.

HORS D'OEUVRES RECEPTIONS

- Chef's Assistants are assigned to buffets based on guest count when required or requested. A cost may be associated with this service.
- With Chef's Assistant service, guest select items from the station which are plated and served.

BEVERAGE SERVICE

- Bottled water is placed on tables upon request during event planning. A cost is associated with this option.
- Pre-set or poured water service is included with a catered meal.
- Coffee, tea and other contracted beverages will be served upon request and are included with a catered meal.

SELF SERVICE BEVERAGE STATIONS

- Protective barriers will be used on all bars when required or requested.
- Coffee stations operate with attendants to prepare beverages at the request of guests when required or requested. A cost may be associated with this service.
- Beverages will either be served in sustainable cups with lids or will have resealable tops; pre-packaged condiments to be offered by Beverage Attendants.

BAR SERVICE

- Protective barriers will be used on all bars when required or requested.
- Hand sanitizers are located at all bars.
- Bartenders wear protective gloves and masks throughout service when required or requested.
- All beverages are served in disposable cups or original bottle.
- Garnishes are stored in sealed containers during bar service.
- \$400 minimum sales to open, per bar, per day. Should sales not meet \$400, a \$100 bartender fee is assessed.

Food and Beverage Labor and Rentals

LABOR

Chef's Assistant	25.00	HR
Catering Attendant / Server	20.00	HR
Dishwasher	20.00	HR

EQUIPMENT RENTAL

COCKTAIL RECEPTION OR HAPPY HOUR PACKAGES 2.00 PER GUEST

Includes (1) each of the following (per guest):

Appetizer fork, 8" china plate, 9oz water glass

DINING SERVICE PACKAGE 5.00 PER GUEST

Includes (1) each of the following (per guest):

Salad, dinner and dessert fork, knife, and dessert spoon

8" and 10.5" China Plates

9 oz. Water glass

A LA CARTE RENTALS

Plates: 10.5", 8", 6.5", Dessert, Bread & Butter, Saucer 0.70 PER

Silverware: Entrée fork, salad/appetizer/dessert fork, 0.70 PER

knife, steak knife, soup spoon, coffee spoon,

Coffee Cup 0.70 PER

9 oz. Water glass 0.70 PER

Pull top Chafing Dishes (includes sterno for 2 hour service) 50.00 PER

81x81" Linen Table Cloth (black or white) 5.00 PER

Linen Napkin 1.00 PER

Table Skirt with linen (black, white or royal blue) 25.00 PER

Polyester Chair Covers (white) 2.00 PER

Spandex Chair Covers (black) 2.00 PER

Vases *shape/sizes may vary based on availability* 2.00 PER

Votive Candles 1.00 PER