

*Elevate Your Catering
Experience*



Catering Menu

PASSED HORS D'OEUVRES

The Perfect Way to Enhance Your Cocktail Hour or Appetizer Only Event

SIGNATURE BITES

\$5.50 Each Or 3 For \$15

- Birria Empanadas with Poblano Crema
- Bacon Wrapped Dates Stuffed with Manchego Cheese, Balsamic Reduction
- Mini Crispy Chicken Tinga Tacos With Queso Fresco, Pickled Red Onion & Avocado Aioli
- Whipped Ricotta Crostini with Fresh Berries & Local Honey
- Mini Lump Crabcake with Remoulade
- Mini Tostada With Black Beans, Queso Fresco, Avocado Crema, Pickled Red Onion and Micro Cilantro
- Seasonal Hummus and Crudité Shooter
- Balsamic Roasted Grape Crostini With Whipped Goat Cheese, Balsamic Glaze or Honey, and Crushed Walnuts
- Charcuterie Skewer With Salami, Fresh Basil, Mozzarella, Cherry Tomatoes and Cornichons
- Caramelized Onion & Gruyere Baked In Puff Pastry
- Grilled Shrimp Skewer with Chimichurri
- Black Bean Zucchini Quesadillas with Avocado Aioli
- Classic Deviled Eggs with Chives, Candied Bacon
- Creamy Elote Spoon

PREMIUM BITES

\$7 Each Or 3 For \$20

- Mini Lobster Roll
- Smoked Salmon & Dill Crème Fraîche in Mini Savory Cone
- Beef Bourguignon Puff Pastry With Dijon Aioli
- Tuna Poke Sesame Cone
- Watermelon Cups Ceviche Bites
- Sliced Tenderloin Crostini with Horseradish Aioli



GRAZING MENU

À La Carte

Great as an Add on for a Bountiful Cocktail Hour or Appetizer Only Event

S M O R G A S B O R D \$ 1 6

Bountiful Display of Cheeses such as Aged Gouda,
Chevre, Smoked Cheddar & Brie
Selection of Cured Italian Meats Such As Salami,
Capocollo, Prosciutto
Classic Dips Including Pimento Cheese & Hummus
Sweet Spreads Such As Seasonal Jams & Local Honey
Assortment of Crisps, Crackers, Crostini, Three Vegetable
Crudit , Fresh Berries, Dried Fruits & Spiced Nuts

L I G H T S M O R G A S B O R D \$ 9

Scaled Down Version of Smorgasbord; Great Add On For
Smaller Cocktail Hour and Larger Menu

D I P D U O \$ 8

~ Choice of 2 ~

Hummus, Smokey Pimento Cheese, Guacamole,
Caramelized Onion Dip, OR Spinach Artichoke Dip

Served With Crisps, Crackers, Crostini & Crudit 

C O C K T A I L S A N D W I C H D I S P L A Y \$ 1 0

~ Choice of 2 ~

- Monte Cristo with Turkey, Berry Preserves, Herbed Cream
Cheese Arugula On Mini Croissant
- Roast Beef Slider with Swiss, Caramelized Onion Spread &
Arugula On Mini Hoagie Bun
- Honey Ham & Swiss Cheese On Brioche

(Based on 2 Per Person)





GRAZING MENU

À La Carte

S K E W E R D I S P L A Y \$ 1 0

~ Choice of 2 ~

- Italian Sausage With Roasted Bell Peppers
 - Grilled Chicken Pesto Skewer
- Herb Grilled Shrimp Drizzled with Citrus Honey Vinaigrette
 - Thai Coconut Curry Chicken
 - Seasonal Vegetable with Pesto Drizzle
 - Grilled Sirloin with Chimichurri
- Caprese with Fresh Mozzarella, Cherry Tomatoes, Basil,
Drizzled with Balsamic Glaze
- Panzanella: Grilled Rustic Bread, Roasted Cherry Tomatoes,
Fresh Bocconcini Mozzarella, Basil Pesto Drizzle
- Melon, Fresh Mozzarella, Prosciutto Skewer

(Based on 2 Per Person)

T E A B I T E S \$ 1 0

~ Choice of 3 ~

- Waldorf Chicken Salad
- Cucumber & Chive Cream Cheese
- Pimento Cheese Rolled in Spiced Pecans
 - Asparagus Pin Wheel
- Ham & White Cheddar with Peach Chutney
 - Classic Egg Salad

(Based on 3 Per Person)

Great as an Add on for a Bountiful Cocktail Hour or Appetizer Only Event



GRAZING PACKAGES

*Curated Menus Designed for Showers, Cocktail Parties
or Come and Go Affairs*

BRUNCH BUNCH

(\$40 Per Person)

DIP DUO

*Pimento Cheese & Seasonal Hummus
Served with Assortment of Fresh Crudité,
Crostoni, Crackers & Crisps*

DEVEILED EGG DISPLAY

*Classic Deviled Eggs With Assorted
Garnishes Such As: Chives, Crispy Bacon,
Candied Jalapeño & Everything Seasoning
(Based on 2 Per Person)*

SEASONAL FRUIT DISPLAY

*Seasonal Fruit Cut Such As Berries, Melon,
Pineapple, Cantelope, Etc.*

SALMON BAGEL BAR

*Accompanied With: Diced Red Onion, Diced
Boiled Egg, Capers, Whipped Cream Cheese,
Sliced Cucumber, Cornichons
Plain, Sesame & Everything Bagels*

- OR -

BISCUIT BAR

*Choose Your Own Toppings:
Whipped Butter, Jams, Pimento Cheese,
Chive Butter, Honey*

Add On Idea: YOGURT PARFAIT

*Greek Yogurt, Granola, Almonds, Chia Seeds,
Honey, Assorted Berries & Banana*

UPTOWN CHIC

(\$55 Per Person)

DIP DUO

*Pimento Cheese & Seasonal Hummus
Served With Assortment Of Fresh Crudité,
Crostoni, Crackers & Crisps*

GREENS & GRAINS STATION

*Quinoa Salad: Tri Colored Quinoa,
Seasonal Roasted Vegetables, Feta,
with Citrus Vinaigrette;
Spinach Salad: Candied Walnuts, Grapes,
Dates, Gorgonzola, Balsamic Vinaigrette*

DISPLAY OF BEEF TENDERLOIN

*Pepper Crusted Tenderloin Sliced, Served Chilled
OR Hot With Garlic Aioli, Creamy Horseradish,
Spinach Pesto, Accompanied With Cocktail Rolls
(Based on 4-5 oz Per Person)*

SIDE STATION

*Creamy Gouda Mac & Cheese Bar
Topped With Cheddar Cheese, Crumbled Bacon & Chives
OR*

*Loaded Whipped Potato Bar
Whipped Potatoes With Shredded Cheddar Cheese,
Butter, Crispy Crumbled Bacon, Sour Cream, Chives*

SOMETHING SWEET

*Assorted Petite Sweets With Choice Of:
Mini Pastries, Tartlets, Dessert Shooters
or Macarons*

GRAZING PACKAGES

Curated Menus Created Exclusively for Showers, Cocktail Parties or Come and Go Affairs

THE TEXICAN

(\$40 Per Person)

DISPLAY OF CHIPS & DIPS

*Smokey Pimento Cheese, Guacamole, &
Roasted Salsa Rojo*

TEX-MEX APPETIZER DISPLAY

*Mini Chicken Flautas, Black Bean, Zucchini &
Charred Corn Quesadillas, Beef Empanadas
Served with Chipotle Cream & Jalapeño Ranch*

STREET TACO STATION

*Shredded Chicken Tinga, Chipotle Shredded
Beef OR Carnitas. Served with Mini Flour
OR Corn Tortillas. Toppings Include: Diced
Red Onion, Cilantro & Queso Fresco*

TRES LECHES SHOOTER

*Layered Sponge Cake Soaked In Three
Kinds of Milk: Evaporated, Condensed and
Whole Milk. Topped With Whipped Sweet
Cream, Cinnamon & Berries*

TEA TIME

(\$25 Per Person)

TEA SANDWICHES

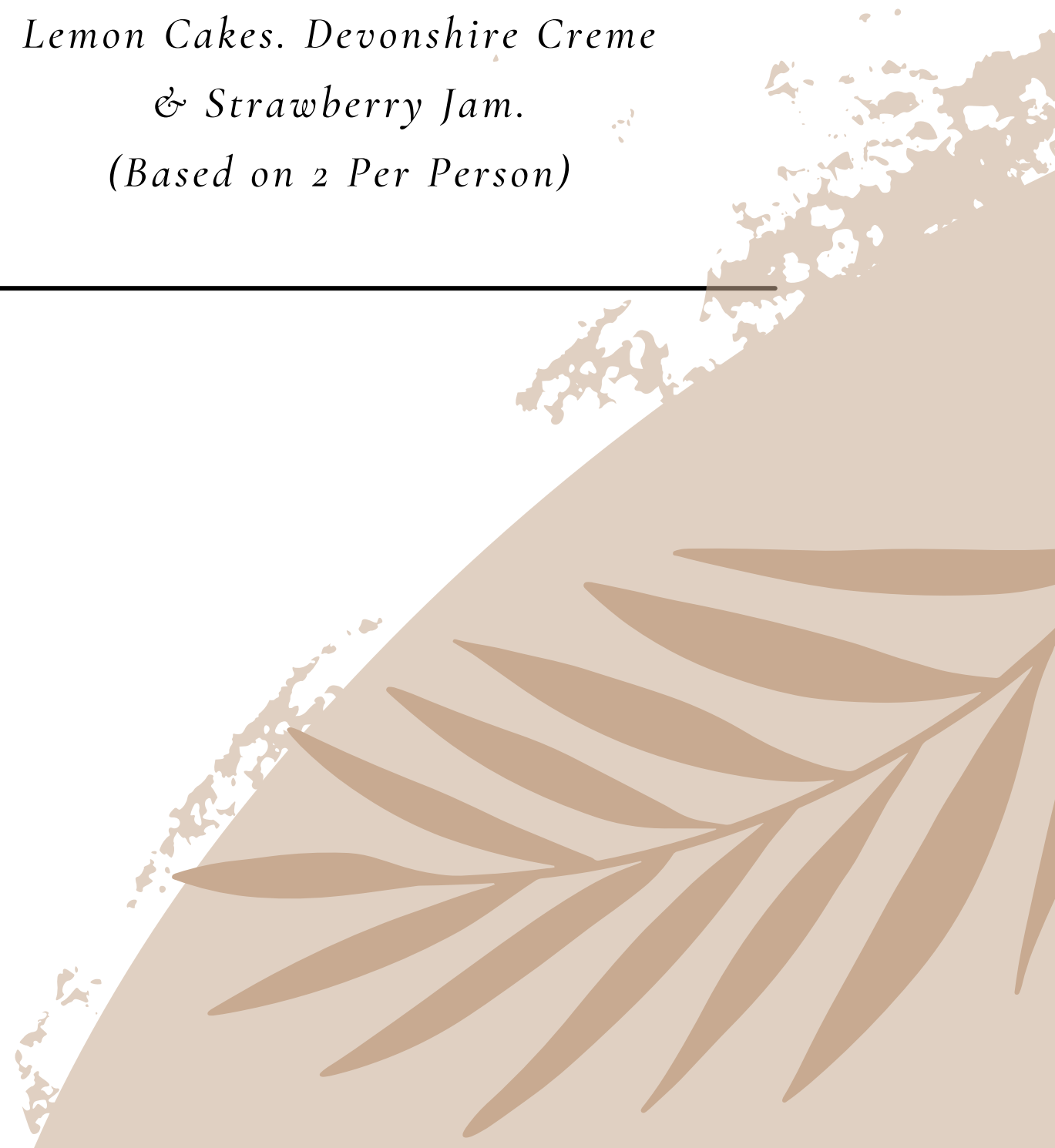
*Choice of Three: Curried Chicken Salad,
Cucumber & Chive Cream Cheese, Pimento
Cheese Rolled in Spiced Pecans, Asparagus
Pin Wheel, Ham & White Cheddar with
Peach Chutney, Classic Egg Salad
(Based on 2 Per Person)*

ASSORTED INDIVIDUAL QUICHE

*Quiche Lorraine, Quiche Florentine
& Sun-dried Tomato Goat Cheese Quiche
(Based on 2 Per Person)*

PASTRIES & SCONES

*Assortment of Scones, Croissants, Mini
Lemon Cakes. Devonshire Creme
& Strawberry Jam.
(Based on 2 Per Person)*



GRAZING PACKAGES

*Curated Menus Created Exclusively for Showers, Cocktail Parties
or Come and Go Affairs*

THE NABORLY (\$30 Per Person)

SMORGASBORD

Bountiful Display of Cheeses; Selection of Cured Italian Meats Such As Salami, Capocollo, Prosciutto; Classic Dips Including: Pimento Cheese and Hummus; Sweet Spreads Such As Seasonal Jams & Local Honey; Assortment of Crisps, Crackers, Crostini, Lavash, Vegetable Crudité, Berries, Dried Fruits & Spiced Nuts

SKEWER DISPLAY

- Choice of 2 -

- Italian Sausage With Roasted Bell Peppers*
 - Grilled Chicken Pesto Skewer*
 - Herb Grilled Shrimp Drizzled with Citrus Honey Vinaigrette*
 - Thai Coconut Curry Chicken*
 - Seasonal Vegetable with Pesto Drizzle*
 - Grilled Sirloin with Chimichurri*
 - Caprese with Fresh Mozzarella, Cherry Tomatoes, Basil, Drizzled with Balsamic Glaze*
 - Panzanella: Grilled Rustic Bread, Roasted Cherry Tomatoes, Fresh Bocconcini Mozzarella, Basil Pesto Drizzle*
 - Melon, Fresh Mozzarella, Prosciutto Skewer*

(Based on 2 Per Person)

SLIDER DISPLAY

-Choice of 2-

- Grilled Chicken Romesco on Brioche Bun*
 - Monte Cristo with Turkey, Herbed Cream Cheese, Berry Preserves & Arugula on Croissant*
 - Honey Ham & Swiss on Brioche Bun*
 - Ground Beef Slider with Sharp Cheddar, Butter Leaf Lettuce, Sliced Roma Tomato & Garlic Aioli on Brioche Bun*
 - Roast Beef Slider with Swiss, Caramelized Onion Spread & Arugula on Brioche Bun*
 - Shredded Pork Slider with Provolone, Pickled Red Onion and Creamy Ranchero Slaw*
 - Grown-Up Grilled Cheese with Gruyère & Peach Chutney*
 - Hot Ham with Jalapeño Jelly On Sourdough*
 - French Press: Roast Beef, Provolone & Aioli On Sourdough*
- (Based on 2 Per Person)*

Add On for \$8 Per Person

COLD SALAD DISPLAY

- Choice of 2 -

- Berry & Fig: Mixed Greens, Fresh Berries, Figs, Goat Cheese Crumbles, Pecans and Honey Citrus Vinaigrette*
- Classic Cob: Iceberg Lettuce, Blue Cheese Crumbles, Boiled Egg, Bacon, Shredded Carrot, Red Cabbage with Avocado Ranch*
- Roasted Vegetable Quinoa: Tri Colored Quinoa, Roasted Sweet Potatoes, Seasonal Vegetables Tossed in Sesame Dressing*
- Old School Broccoli: Roasted Broccoli, Shredded Cheddar Cheese, Sunflower Seeds and Crispy Bacon, Tossed in Creamy Herb Dressing*

CHEF STATIONS



Great as an Add on for a Bountiful Cocktail Hour or Appetizer Only Event

MINI GRIDDLED SANDWICH STATION \$12

~ Choice of 2 ~

- Monte Cristo with Turkey, Berry Preserves, Herbed Cream Cheese & Arugula on Challah
 - Grilled Chicken on Challah
- Ground Beef Slider with Sharp Cheddar, Butter Leaf Lettuce, Sliced Roma Tomato & Garlic Aioli
- Roast Beef Slider with Swiss, Caramelized Onion Spread & Arugula on Mini Hoagie Bun
- Shredded Pork Slider with Provolone, Pickled Red Onion and Creamy Ranchero Slaw
 - Hot Ham with Jalapeño Jelly on Sourdough
- French Press: Roast Beef, Provolone, and Aioli on Baguette
- Grown-Up Grilled Cheese with Gruyère and Peach Chutney

(Based on 2 Per Person)

MEXICAN TOSTADA OR TACO STATION \$14

4" Crispy Tostada Shells

Choice of: Chicken Tinga, Blackened Shrimp OR Shredded Beef
Topped with White OR Black Bean Pureé

Toppings Include: Queso Fresco, Micro Cilantro, Pickled Red Onion &
Buttermilk Cilantro Drizzle

OR

Shredded Chicken Tinga, Shredded Beef OR Carnitas.

Served with Mini Flour OR Corn Tortillas.

Toppings Include: Queso Fresco, Diced Red Onion, Cilantro & Lime

(Based on 2 Per Person)

TEX - MEX APPETIZER DISPLAY \$15

Mini Chicken Flautas, Black Bean and Sautéed Zucchini
Quesadillas, Shredded Beef Empanadas.

Served with Chipotle Crema & Jalapeño Ranch

(Based On 4 Bites Per Person)



CHEF STATIONS

DISPLAY OF BEEF TENDERLOIN \$ 2 2

Pepper Crusted Tenderloin Sliced With Garlic Aioli, Creamy Horseradish & Spinach Pesto, Accompanied with Cocktail Rolls

Served Chilled as Display OR Served Hot Carving Style

R A V I O L I O R G N O C C H I S T A T I O N

Appetizer Portion \$12 PP | Entree Portion \$24 PP

Seasonal Ravioli OR Gnocchi

Sautéed In Your Choice of 2 Sauces: Light Lemon Butter Sauce, Pesto Cream, Creamy Asiago Sauce OR Pomodora

Choice of One Protein: Grilled Chicken OR Crumbled Sausage

Toppings Include: Sun-Dried Tomatoes, Cherry Tomatoes, Shaved Asparagus, Spinach, Freshly Grated Grana Padana, Micro Basil

M E D I T E R R A N E A N S T A T I O N \$ 1 6

Choice of Proteins:

Sliced Herb Roasted Chicken Breast OR Greek Meatballs

Served With Cherry Tomatoes, Sliced Cucumber, Diced Red Onion,

Drizzled With Creamy Tzatziki Sauce

All Wrapped In Soft Pita Bread OR Served as a Bowl

Sauces Include: Tzatziki & Classic Hummus





CHEF STATIONS

P O K E B O W L B A R

Appetizer Portion \$14 | Entree Portion \$25

Choice of 2 Proteins: Spicy Tuna, Salmon, or Tofu (3oz Portion)
White OR Brown Rice

Served With Mixed Greens & Vegetables Including: Carrots, Edamame,
Cucumbers, Red Pepper, Sliced Avocado

Nuts/Condiments: Toasted Pepitas, Seaweed Salad, Fresh Cilantro

Add On Spring Rolls for \$4.00 Per Person

A S I A N I N S P I R E D S T A T I O N

Appetizer Portion \$12 | Entree Portion \$24

Choice of Proteins: Sesame Soy Chicken OR Asian Chili Shrimp
Served With Choice Of Veggies: Chopped Carrot, Grilled Onion,
Zucchini, Mushrooms, & Edamame

Served Over Vegetable Fried Rice OR White Rice

Sauces Include: Teriyaki, Soy OR Ginger Sauce

M A C & C H E E S E B A R \$ 1 0

Creamy Gouda Mac & Cheese

Served With Toppings: Shredded Cheddar, Crispy Crumbled Bacon,
and Chives

Add Shredded Brisket for \$5.00 Per Person

L O A D E D W H I P P E D P O T A T O B A R \$ 1 0

Whipped Yukon Gold Potatoes Served With Shredded Cheddar Cheese,
Salted Butter, Crispy Crumbled Bacon, Chives & Sour Cream

OR

Sweet Whipped Potatoes With Brown Sugar, Cinnamon Butter
& Candied Pecans



BUFFET MENU

Buffet Meal includes One Salad, One Classic OR One Premium Protein, One Starch, One Vegetable and Artisan Bread with Salted Butter

P R O T E I N S

Classic \$30

- Lemon Rosemary Chicken
- Blackened Chicken Breast with Cajun Cream Sauce
 - Honey Bourbon Glazed Grilled Chicken
- Seared Chicken With Poblano Cream Sauce
 - Citrus Glazed Pork Loin
 - Chipotle Pork Tenderloin

Premium \$40

- Airline Chicken Breast With Dijon Cream Sauce
- Braised Beef with Red Wine Demi-glaze
- ONE MORE*

V E G E T A B L E S

- Sautéed Seasonal Vegetables (Zucchini, Squash, Carrot, Bell Pepper)
 - Sautéed Haricots Verts with Slivered Almonds
 - Glazed Whole Petite Carrots
 - Grilled Broccolini with Lemon Zest

S T A R C H E S

- Garlic Whipped Potatoes
- Baked Gouda Macaroni & Cheese
- Herb Roasted Baby Potatoes
- Roasted Butternut Squash with Sage Brown Butter
- Sweet & Savory Whipped Sweet Potatoes
- Quinoa Pilaf with Bell Peppers & Peas
- Wild Rice Pilaf





BUFFET MENU

Salad Options

T H E G A R D E N

Garden Salad with Romaine Lettuce, Cherry Tomato, Shredded Carrots, Sourdough Croutons and Ranch Dressing

S O U T H W E S T E R N S A L A D

Romaine & Spinach, Black Beans, Charred Corn, Green Chilies, Tomato & Avocado Ranch

B E R R Y - L I C I O U S

Fresh Berry Salad with Mixed Greens, Candied Pecans, Feta Cheese, Strawberries, Blueberries and Balsamic Vinaigrette

B L U E C H E E S E W E D G E

Wedge Salad with Bleu Cheese Crumbles, Shredded Carrots, Crispy Bacon, Tomato and Blue Cheese Dressing

H A R V E S T

Harvest Salad with Mixed Greens, Dried Cranberries, Goat Cheese, Pistachios, Herb Vinaigrette



BUFFET PACKAGES

Have A Specific Course In Mind? Check Out Our Customizable Options Below

G O I N G G R E E K

\$25 Per Person

Classic Greek Salad:

Romaine & Iceberg Lettuce, Cucumber, Cherry Tomato, Shaved Red Onion,
Kalamata Olives, Feta Cheese With Lemon Vinaigrette

Choice of: Sliced Lemon Herb Roasted Chicken Breast OR Greek Meatballs

Served With Turmeric Rice
Sauteed Peppers, Zucchini & Onions

Fresh Pita & Classic Hummus

Add On Option:

*UPGRADE to Seared Shrimp or Cubed Sirloin

L I T T L E I T A L Y

\$25 Per Person

Classic Caesar Salad

Romaine with Parmesan & House Made Croutons Served with Caesar Dressing

Pasta Options

(Select 2)

- Classic Meat Lasagna
- Baked Ziti Bolognese
- Penne with Grilled Chicken & Pesto Cream Sauce
- Bowtie Primavera with Seasonal Vegetables

Garlic Butter Breadsticks



BUFFET PACKAGES

Have A Specific Course In Mind? Check Out Our Customizable Options Below

F R E S H M E X

\$25 Per Person

Chips & Salsa

House Made Roasted Ranchero Style Salsa with Corn Tortilla Chips

Southwestern Chopped Salad

Chopped Romaine & Baby Kale with Roasted Corn, Black Beans, Pickled Red Onion, Queso Fresco, with Cilantro Lime Ranch

Texican Street Taco Station:

~ Choice of 2~

- Shredded Chicken Tinga

- Pasilla Pulled Pork

- Shredded Beef

- Calabacitas (Mexican Zucchini, Red Bell Pepper & Mushroom)

Served with Corn OR Fresh Made Flour Tortillas

Toppings Include: Red Onion, Queso Fresco, Cilantro and Lime

Sides:

~ Choice of 2~

- Cilantro Rice

- Charro Black Beans

- Street Style Corn Topped with Ranchero Crema, Tajin, Queso Fresco & Cilantro

Add On Option:

Fresh Guacamole OR Caramelized Onion Queso Blanco

\$4.50 Per Person



PLATED MENU

Plated Meal Includes Choice of Salad, One Classic OR One Premium Protein, One Starch, One Vegetable and Artisan Bread with Salted Butter

P R O T E I N S

Classic \$40

- Lemon Rosemary Chicken
- Blackened Chicken Breast with Cajun Cream Sauce
 - Honey Bourbon Glazed Grilled Chicken
- Seared Chicken With Poblano Cream Sauce
 - Citrus Glazed Pork Loin
 - Chipotle Pork Tenderloin

Premium \$50

- Roasted Airline Chicken Breast With Dijon Cream Sauce
- Beef Tenderloin Tips with Peppercorn Cream Sauce
 - Braised Short Rib with Red Wine Demiglace
- Pan Roasted Salmon with Lemon Beurre Blanc
 - Filet Mignon With Béarnaise Sauce

Ask Us About Our Duo Plate Options & Pricing

V E G E T A B L E S

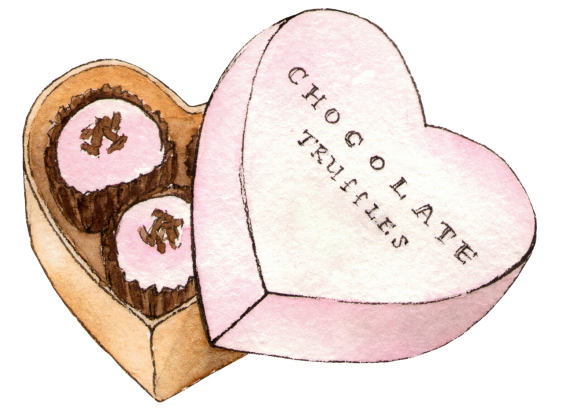
- Sautéed Seasonal Vegetables (Zucchini, Squash, Carrot, Bell Pepper)
 - Sautéed Haricots Verts with Sliced Almonds
 - Glazed Whole Petite Carrots
 - Grilled Broccoli With Lemon Zest

S T A R C H E S

- Garlic Whipped Potatoes
- Herb Roasted Baby Potatoes
- Roasted Butternut Squash with Sage Brown Butter
 - Quinoa Pilaf with Bell Peppers & Peas
 - Sweet & Savory Whipped Sweet Potatoes
 - Wild Rice Pilaf



Dessert



MINI DESSERTS | \$4 EACH OR 3 FOR \$12



- Seasonal Shortcake Shooter
- Chocolate Mousse With Citrus Zest & Ancho Chile Flakes Shooter
- Bread Pudding Shooter
- Cheesecake Shooter
- Key Lime Pie Shooter
- Lemon Chiffon Mousse Shooter
- Tres Leches Shooter
- Brownie Bites
- Mini Tartlets (Fruit, Chocolate, Key Lime, Banana Cream)
- Assorted Cheesecake Bites
- Assorted Macarons

DESSERT BARS | \$4 Each



- Raspberry Crisp
- Lemon
- Pecan
- Chocolate
- Cookies n' Cream

ASSORTED COOKIES | \$3 Each

- Classic Chocolate Chip
- Oatmeal Raisin
- Peanut Butter
- Sugar

PLATED DESSERT | \$9 Per Person

- NY Style Cheesecake With Berry Compote
- Chocolate Mousse Cake
- Fresh Fruit Tartlet: Key Lime OR Berry





NON-ALCOHOLIC OPTIONS

Pricing Is Based On Per Person

C O F F E E S T A T I O N | \$ 6

Medium Roast OR Decaf Coffee with Creamer and Sweetener Packets
Includes Disposable Coffee Cups

I C E D T E A S T A T I O N | \$ 3

Your Choice of Sweet or Unsweet Tea (Sweetener Packets Included)

J U I C E S T A T I O N | \$ 5

Lemonade, Orange Juice, Cranberry Juice

H O T T E A S T A T I O N | \$ 6

Assortment of Herbal Teas Such As Earl Gray, English Breakfast and Green

S O F T D R I N K S | \$ 2 . 5 0

Assortment of Coke, Diet Coke, Sprite

ALCOHOLIC OPTIONS

* B A R P A C K A G E O P T I O N S

Ask One of Our Team Members About Our Event Bar Packages
Wine, Beer, Liquor, Champagne





STAFFING

Staffing Needs Vary Based On Headcount and Service Style

C H E F A T T E N D A N T

Flat Fee - \$250

P R O F E S S I O N A L S E R V E R

2 Hour Event - \$175

3 Hour Event - \$210

4 Hour Event - \$245

5 Hour Event - \$280

\$35 Per Additional Hour

Fees Include 2 Hours Prior For Setup And 1 Hour Post Event for Clean Up

B A R T E N D E R

2 Hour Event - \$225

3 Hour Event - \$270

4 Hour Event - \$315

5 Hour Event - \$360

\$45 Per Additional Hour

**F E E S I N C L U D E 2 H O U R S P R I O R F O R S E T U P
A N D 1 H O U R P O S T E V E N T F O R C L E A N U P**



RENTALS

Please Inquire For Custom Menu Proposals & For Other Specialty Rentals, Etc.

C H I N A & G L A S S W A R E

Buffet: \$8.00 Per Person | Plated: \$12.00 Per Person

Classic White Rim China Dinner Plate

Classic White Rim China Salad Plate (Plated Only)

Classic White Rim Dessert Plate

Bread & Butter Plate (Plated Only)

Classic Dinner Fork

Classic Dinner Knife

Classic Salad Fork (Plated Only)

Dessert Fork

Water Goblets (1/Person)

D I S P O S A B L E S | \$ 2 . 5 0

Clear Plastic Cups

Clear Plates

Clear Dessert Plates

Plasticware

Napkins

A D D I T I O N A L R E N T A L S

Please Inquire For All Linens, Extra Table-Ware & Glassware, Etc.



Thank you!