DINNER RECEPTIONS

Hors d’oeuvres
Can be passed or displayed | By the piece | Minimum 25 pieces each

GOURMET FLATBREAD:
• Caramelized Onions, Goat Cheese and Arugula Pesto
• Smoked Chicken, Avocado, Bacon, Chipotle Aioli, Pepperjack Cheese
• Oven Cured Tomatoes with Fresh Ricotta, Soppressata, Hot Sausage and Fresh Mozzarella
• Baby Portobello Mushroom, Roasted Garlic, Boursin, and Parmesan

Inquire for our seasonal flatbreads

GOURMET SLIDERS:
• Black bean veggie sliders with pepperjack cheese, smoked tomato relish and avocado crema
• Beef Sliders with Cheddar, Tomato, Lettuce, Dill Pickles and 1,000 Island Dressing
• Beef Sliders with BBQ, Fried Onion and Blue Cheese Crumbles
• Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki
• Smoked Pork Cuban Sandwich, Ham, Swiss Cheese, Mango Mustard, Pickle
• Turkey Burger with Smoked Bacon and Caramelized Onion Aioli
• Buffalo Chicken Slider with Lettuce and Blue Cheese Crumbles
• Crab Cake Po’ Boy Sliders with Roasted Red Peppers and Cajun Remoulade

PORK, Poultry, BEEF:
• Miniature Chicken Pot Pie
• Thai Peanut Chicken Satay
• Spicy Chicken Tostada with Chimichurri and Avocado
• Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon
• Pulled Pork Quesadilla with Avocado Crema
• Yakatori Chicken with Soy and Ginger Glaze, Sesame
• Pepper Jack stuffed Chicken wrapped in Bacon
• Braised Brisket Taco with Pickled Red Onion and Cilantro
• Roasted Chicken Salad and Stirfry Spring Roll with Mint and Basil
• Grilled Chicken and Andouille Skewers
• Chicken and Chorizo Puff, Cilantro Remoulade
• Slow Roasted Pork with Apple Fennel Relish and Crisp Tortilla
• Chicken Tortilla with Jack Cheese Soup Shot
• Chicken Hibachi Skewer with Pineapple and Red Pepper
• Duck with Cherry Compote and Pastry Crust
• Short Rib and Potato Latke with Caramelized Onion
• Mini Beef Wellington with Wild Mushrooms
• Parma Kielbasa and Kraut stuffed “Pierogie” Croquette with Penn Pilsner Mustard Sauce

VEGETARIAN:
• Baby Artichoke Bottom stuffed with Vegetables, Goat Cheese and Tomato Confit
• Mini Vegetable Crudite with Yuzu Goddess Dip
• Risotto Cake with Grilled Portobello Caponata
• Heirloom tomato and Burrata on Fried Wonton
• Deviled Egg with fine herbs (Add Caviar $3.95)
• Warm Brie en Croute with Port Poached Figs
• Bruschetta with Roasted Pepper Spread and Kalamata Tomato Relish
• Tiny Boursin and Tomato Grilled Cheese Sandwiches on Brioche with Toasted Shallots
• Ratatouille Stuffed Mushroom Caps with Pecorino
• Southwest Vegetable Quesadillas with Pepper Jack Cheese and Chipotle Aioli
• Goat Cheese Crostini with Honey Strawberry
• Spinach, Brie and Tomato Tart
• Chickpea and Cucumber, Pickled Onion, Soft Pita
• Avocado Toast with Grilled Baguette and Cilantro Relish
• Taleggio and Caramelized Onion Crostini
• Arancini with parmesan and wild mushrooms
• Steam Bun with Shiitake Mushrooms, Hoisin, Pickled Cucumber and Onion
• Pumpkin Soup Shot with Roasted Pinenuts and Shaved Parmesan
• Seasonal Gazpacho
• Traditional Mini Pierogie with Caramelized Onion Sour Cream
• Tomato Soup shot with Grilled Cheese

**Inquire for our seasonal flatbreads**
Hors d’oeuvres continued

PORK, POULTRY, BEEF:
• Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots
• Rosemary Beef Tenderloin with Roasted Peppers and a Porcini Balsamic Glaze
• Maple Glazed Duck Breast on a Sweet Potato Scone with Pecan-Pumpkin Butter

SEAFOOD
• Shrimp Ceviche with Citrus and Cilantro
• Roasted Crab Taco, Manchego-Tomato Sauce
• Shrimp Salad on Chive Biscuit
• Crab Salad with Wonton Crisp and Citrus Gelée
• Ahi Tuna Tartare with Wonton Crisp and Wasabi Cream
• Mini Curried Crab Cakes with Mango-Chili Chutney
• Smoked Salmon Gougère with Dill Sour Cream
• Coconut Shrimp with Spicy Mango Chili Sauce
• Smoked Salmon Cake with Egg, Remoulade and Dill on Toasted Rye Crouton
• Grilled Lobster Salad with Scallion Relish and Saffron Aioli
• Seared Scallop with Aioli, Cilantro Salsa Verde, Crisp Tortilla
• Lobster Bisque with Cognac Cream Soup Shot
• Grilled Petite Lobster Roll

TRADITIONAL ANTIPASTO:
• Soppressata, Genoa Salami, Pepperoni and Prosciutto Artisanal Cheeses
• Selection of Imported Marinated & Cured Olives
• Crostini and Assorted Crackers
• Pickled Red Onions
• Grape Clusters, Dried Fruit, Toasted Whole Almonds
• Fig Jam, Hot Honey, Garlic Dill Grain Mustard

NAPA STYLE CHARCUTERIE:
• Artisanal Cheeses
• Baked Brie with Fig Preserves and Toasted Almonds in Puff Pastry
• Soppressata, Genoa Salami, Prosciutto, and Pepperoni
• Crostini, Assorted Crackers, and Toasted Brioche
• Fig Jam, Hot Honey, and Garlic Dill Grain Mustard
• Olive Tapenade
• Marinated Cured Olives
• Caprese Salad
• Eggplant Roulade
• Pickled Red Onion

DIPS AND SPREADABLES:
Select 3. Served with Crostini, Tortilla Chips, and Pita Crisps
• Warm Parmesan & Artichoke Fondue
• Buffalo Chicken Fondue
• Warm Spinach, Parmesan & Goat Cheese Fondue
• Classic Roasted Garlic Hummus
• Mediterranean Salsa with Tomatoes, Cucumber, Feta and Red Onion
• Kalamata Olive Tapenade
• Chile Con Queso and Pico de Gallo
• Roasted Red Pepper Hummus
• Baba Ghanoush
• Guacamole

ARTISAN CHEESES:
• Artisanal Cheese
• Grape Clusters and Dried Fruits
• Fig Jam, Hot Honey, and Garlic Dill Grain Mustard
• Crostini and Assorted Crackers
**FRESH FRUITS AND BERIES:**
- Seasonal Fresh Fruit

**VEGETABLE CRUDITE:**
- Roasted Garlic Hummus & Housemade Buttermilk Ranch

**FLAME ROASTED VEGETABLES AND MARINATED MUSHROOMS:**
- Balsamic Drizzle

**CHIP AND DIP BAR:**
- Housemade Pita Crisps and Sea Salt Potato Chips
- Caramelized Onion Dip and Roasted Garlic Spinach Dip

**SALAD STATION ENHANCEMENT:**
Add to an existing station. Choose one of the following:
- Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit
- Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion, Warm Bacon Vinaigrette
- Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco and Roasted Peppers, Chipotle Caesar Dressing
- Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper, Bacon and Bleu Cheese Crumbles, Green Goddess Dressing
- Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese with Herb Vinaigrette Dressing
- Toasted Farro with Grilled Vegetables and Lemon Herb Dressing

**LEMON-DILL MARINATED HOUSE-SMOCKED SHRIMP DISPLAY:**
- Cocktail Sauce
- Lemon Wedges

**RISOTTO STATION:**
Prepared with your choice of two of the following:
- Roasted Butternut Squash
- Blistered Corn Risotto
- Wild Mushroom
- Three Cheese and Spinach
- Add Grilled Shrimp (add $3)
- Add Grilled Chicken (add $2)

**ICED SEAFOOD DISPLAY:**
- Jumbo Gulf Shrimp
- Crab Legs
- Oysters on the Half Shell
- Cocktail, and Rémoulade Sauces and Tarragon Cream
- Lemon Wedges

**GOURMET SLIDERS STATION:**
Choose two of the following:
- Black Bean Veggie Sliders with Avocado Crema
- Beef Sliders with Cheddar, Tomato, Lettuce, Dill Pickles, 1,000 Island Dressing
- Beef Sliders with BBQ, Fried Onion and Blue Cheese Crumbles
- Crab Cake Po’ Boy Sliders with Cajun Rémoulade
- Turkey Burger with Smoked Bacon and Caramelized Onion Aioli
- Buffalo Chicken Slider with Lettuce and Blue Cheese Crumbles
- Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flatbread
- Smoked Pork Cuban, Swiss Cheese, Dijon Mustard, Pickle
- Served with Chips, Garlic Aioli and Ketchup

**GOURMET MAC ‘N’ CHEESE BAR:**
Three French Cheese Béchamel Sauce with the following toppings:
- Slow Roasted Tomato Confit
- Applewood Smoked Bacon
- Shredded Rotisserie Chicken
- Wild Mushroom and Braised Shallot Ragout
- Hot Sauce & BBQ Sauce
STREET TACO STATION:
Choose two of the following:
• Tacos Al Pastor — Adobo Pork with Pineapple, Onion, Lime and Cilantro
• Carne Asada — Marinated Steak, Avocado, Onion, Lime and Cilantro
• Shrimp Fajita — Grilled Shrimp, Peppers, Onions and Cilantro Cream Sauce
• Smoked Fish Tacos — Cabbage Slaw, Lime Cilantro Cream Sauce and Pico De Gallo
• Grilled Fish Tacos — Grilled Fish, Cabbage, Mango Salsa and Avocado
• Pollo Tacos — Grilled Chicken, Pico De Gallo, Onions and Lime Cilantro Cream Sauce
• American Tacos — Ground Beef, Lettuce, Tomato, Sour Cream and Shredded Cheese
• Ground Eggplant with Avocado, Onion, Lime, and Cilantro

SHANGHAI CHICKEN:
• Stir Fry over Jasmine Rice, Bok Choy Stir Fry
Served in mini Chinese to-go containers

THAI NOODLE BOWL:
• Rice noodles, Red Curry Sauce and Sesame Ginger Sauce
• Chicken and Beef Skewers
• Red Bell Pepper, Scallions, Broccoli, Shiitake Mushrooms, Shredded Carrots
• Crushed Peanuts and Lime Wedges

ROASTED CHICKEN SALTIMBOCCA:
• Chicken Stuffed with Basil, Fontina and Prosciutto
• Garlic Roasted Potatoes, Tomato-Balsamic Reduction

PASTA STATION:
Penne and Campanelle Pastas with your selection of two of the following sauces:
• Tuscan Pesto Cream
• Traditional Bolognaise
• Ala Vodka
• Fresh tomato, Basil & Olive Oil
• Prosciutto, Portobello, and Red Sauce
• Roasted Garlic and Basil Alfredo
Upgrade to Fresh Pasta, select two:
• Pappardelle
• Linguine
• Bucatini
• Cavatelli

All accompanied by Shaved Parmesan Cheese, Chili Flakes, and Focaccia Bread

CHICKEN MEDITERRANEAN:
• Roasted Tomato, Feta Cheese, Arugula Pesto, and Toasted Orzo Salad

ACHIOTE MARINATED PORK TENDERLOIN:
• Cornbread Pancake, Apple Slaw, Carolina Style BBQ Sauce

STEAK AU POIVRE:
• Seared Sirloin, Brandy Peppercorns Sauce
• Roasted Potatoes with Lemon Aioli and a Bistro Salad

CABERNET BRAISED SHORT RIBS:
• Goat Cheese Polenta, Sautéed Greens, Roasted Tomato Relish

SLICED ROASTED BEEF TENDERLOIN:
• Olive Oil Mashed Yukon Gold Potatoes, Demi
• Roasted Brussel Sprouts and Crisp Mushrooms

ASIAN STYLE STEAMED BASS:
• Sweet Soy, Shiitake Mushrooms, Scallions
• Gingered Jasmine Rice

CEDAR PLANK SALMON:
• Micro Greens and herbs
• Topped with Grains, Nuts and Dried Berries with Champagne Vinaigrette

SEARED SEA SCALLOP:
• Saffron Aioli, Charred Scallion and Chorizo

ROASTED COD:
• Roasted Seasonal Beets, Fresh Greens
• Whipped Goat Cheese and Lemon Tarragon Sauce

HERB GRILLED SHRIMP:
• Fennel Salad, Citrus and Crisp Pancetta
**Dinner Buffet**

*Minimum of 25 guests | All Buffets Include Fresh Baked Breads & Sweet Cream Butter | Iced Tea & Ice Water*

<table>
<thead>
<tr>
<th><strong>PICNIC BUFFET:</strong></th>
<th><strong>THE TAILGATER:</strong></th>
<th><strong>THE COOKOUT:</strong></th>
<th><strong>REGIONAL SPECIALTIES:</strong></th>
<th><strong>UNION BUFFET:</strong></th>
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</thead>
<tbody>
<tr>
<td>• Traditional Coleslaw</td>
<td>• Cucumber and Dill Salad with Ranch and Lemon Herb Vinaigrette</td>
<td>• Mixed Greens Salad, Grape Tomatoes, Cucumbers, Shaved Red Onions, Juienned Carrots, Balsamic Vinaigrette and Ranch Dressing</td>
<td>• Chopped Salad with Tomato, Bacon, Red Onion and Blue Cheese</td>
<td>• Caesar Salad with Parmesan Cheese and Garlic Croutons</td>
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<td>• Summer Watermelon Salad</td>
<td>• Orzo Salad with Roasted Tomatoes, Provolone, Salami and Herb Vinaigrette</td>
<td>• Heirloom Tomato Salad with Feta Cheese and Mint</td>
<td>• Parma Kielbasa with Sauerkraut</td>
<td>• Tomato, Cucumber and Red Onion Salad with Parsley Red Wine Vinaigrette</td>
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<td>• Macaroni Salad</td>
<td>• Grilled All Beef Hot Dogs</td>
<td>• Traditional Potato Salad with Egg</td>
<td>• Homemade Potato and Cheese Pierogies</td>
<td>• Honey Bourbon Glazed Pork Loin with Apple Relish</td>
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<td>• German Potato Salad</td>
<td>• Hamburgers</td>
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<td>• Pork Tenderloin “City Chicken”</td>
<td>• Herb Crusted Chicken with Mushroom Cream Sauce</td>
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<td>• Barbequed Smoked Brisket</td>
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<td>• Egg Noodle Haluski with Fried Pork Belly</td>
<td>• Buttermilk Mashed Potatoes</td>
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<tr>
<th><strong>CLASSIC BUFFET:</strong></th>
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<tbody>
<tr>
<td>• Fried Chicken</td>
<td>• Smoked Jalapeno Caesar Salad with Roasted Peppers and Spicy Croutons</td>
<td>• Three Grain Veggie Burgers</td>
<td>• Chopped Salad with Tomato, Bacon, Red Onion and Blue Cheese</td>
<td>• Herb Crusted Chicken with Mushroom Cream Sauce</td>
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<td>• Vegetarian Baked Beans</td>
<td>• Grilled Corn, Jicama and Black Bean Salad</td>
<td>• Breadworks Brioche Buns and Gourmet Hot Dog Rolls</td>
<td>• Parma Kielbasa with Sauerkraut</td>
<td>• Buttermilk Mashed Potatoes</td>
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<td>• Miniature Cornbread</td>
<td>• Classic Queso Dip with Crisp Tortilla Chips and Salsa Verde</td>
<td>• Ketchup, Mustard, Relish</td>
<td>• Homemade Potato and Cheese Pierogies</td>
<td>• Steamed Seasonal Vegetables with Herb Butter</td>
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<tr>
<td>• Grilled Vegetables and Corn on the Cob</td>
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<td>• Lettuce, Sliced Tomato, Sliced Red Onion, Pickles</td>
<td>• Pork Tenderloin “City Chicken”</td>
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<td>• Assorted Sliced Cheeses</td>
<td>• Egg Noodle Haluski with Fried Pork Belly</td>
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<td>• Stuffed Cabbage with Tomato Sauce</td>
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<td>• Shredded Cheddar, and Sour Cream</td>
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<td>• Spanish Style Rice and Refried Beans</td>
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Dinner Buffet continued
Minimum of 25 guests | All Buffets Include Fresh Baked Breads & Sweet Cream Butter | Iced Tea & Ice Water

CUSTOM CLUB BUFFET:

Starters: Select One

- Traditional Coleslaw
- Mixed Greens Salad
- Caesar Salad
- Tomato, Cucumber, and Red Onion Salad with Parsley Red Wine Vinaigrette
- Cucumber, Red Onion, Dill spinach salad with Lemon vinaigrette
- Sun Dried Tomato Orzo salad
- Fresh Fruit bowl

Entrées: Choice of two or three

- Chicken Picatta
- Stuffed Chicken Saltimbocca
- Crusted Dijon/Tarragon Chicken Breast
- Sliced Roasted Turkey Breast
- Red wine Braised Beef Tips
- Beef Stroganoff
- Braised Short Rib
- Bourbon Honey Glazed Pork Loin
- Citrus Fennel Salmon
- Shrimp Scampi
- Baked Herb crusted Cod

Sides: Choice of three

- Au gratin Potato
- Chive Whipped Potato
- Roasted Marble Potato
- Roasted Seasonal Vegetables
- Honey Glazed Carrots
- Haricot Vert Almandine
- Broccolini
- Roasted Cauliflower with Grilled Scallion Butter
- Herbed Rice Pilaf

CARVING STATION ENHANCEMENTS: Can be added to an existing buffet

- Prime Rib
- Beef Tenderloin
- Bone-in Ham
- Turkey Breast

Vegetarian Buffet Enhancements

Vegetarian Entrées can be added to any existing buffet

- Butternut Squash Ravioli
  Micro Herb Salad with Slow-roasted Ricotta
  Brown Butter Cream & Toasted Pine Nuts
- Eggplant Parmesan
  Breaded Eggplant, Marinara and Provolone Cheese
- Griddled Tofu
  Thai Jasmine Rice, Stir Fried Vegetables, Sweet Chili Sauce
- Blistered Corn Risotto
  Roasted Wild Mushrooms, Baby Root Vegetables, Sauce Soubise

Plated Dinner
Choice of two entrées plus a vegetarian meal. Pre-orders are required.

The client must provide placecards which note each guests' entrée selection. Water, iced tea and fresh baked rolls with sweet cream butter included.

First Course

SOUP: Choose one for all guests.

- Tomato Basil Soup with Goat Cheese Grilled Crostini
- Potato - Leek Soup with Caramelized Shallots and Crisp Pancetta
- Housemade Minestrone with Parmesan and Pesto
- Butternut Squash with Green Apple Relish
- Traditional Wedding Soup with Orzo and Parmesan

SALAD: Choose one for all guests.

- Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette
- Grilled Hearts of Romaine, Garlic Herb Dressing, Grated Piave Cheese, and Grilled Croutons
- Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette
- Baby Greens, Port Poached Pears with Pecan Crusted Goat Cheese and Mission Fig Vinaigrette

POULTRY:

- Roasted Chicken Breast stuffed with Prosciutto, Fontina and Sage
- Pan Seared Chicken with Pennsylvania Mushrooms
ENRÉES CONTINUED...
Choose two entrées plus a vegetarian

PORK:
- Pork Loin Stuffed with Cornbread and Sausage, topped with Apple Fennel Relish and Apple Cider Jus
- Steak House Style Pork Chop with Caramelized Apples and Creamed Leeks

BEEF & MORE:
- Herb Grilled Filet of Beef with Red Wine Demi-Glace
- Sliced Beef Tenderloin with Wild Mushroom and Leek Demi-Glace with Minced Chive
- Cabernet Braised Short Rib with Gremolata and Roasted Vegetable Bordelaise
- Grilled Hangar Steak with Roasted Shallot Demi-Glace
- Roasted Lamb Loin with Garlic Crema, Lamb Jus and Mint Chutney
- Grilled Veal Chop with Basil, Roasted Tomato and Prosciutto

SEAFOOD:
- Herb Crusted Salmon with Citrus Thyme Fennel Puree
- Roasted Sea Bass with Artichoke Sauce
- Jumbo Lump Crab Cakes with Artichoke and Chive Beurre Blanc
- Seared Sea Scallops with Tarragon and Shallot Sauce

VEGETARIAN SELECTIONS:
- Butternut Squash Ravioli with Goat Cheese, Thyme, and Brown Butter Sauce
- Potato and Leek Tart with Roasted Cauliflower and Broccoli, Sautéed Bitter Greens, Caper Vinaigrette
- Wild Mushroom Lasagna with Porcini Pasta, Wild Mushrooms, Ricotta Parmesan and Béchamel
- Grilled Tomato Marinated Zucchini with Creamy Cannellini Beans, Charred Artichokes, Radishes, Fennel, Black Olives, Sweet Pepper Vinaigrette
- Blistered Corn Risotto with Roasted Wild Mushroom, Baby Root Vegetables, and Sauce Sorbise

Plated Dinner | Duo Plate Options
Choose one for all guests

- Pan Seared Chicken Breast with Mushroom Cream Sauce
- Seared Salmon with Caper Butter
- Rosemary Rubbed Filet of Beef, Paprika Demi-Glace
- Lemon Roasted Shrimp
- Grilled Filet of Beef, Shallot Demi
- Citrus Roasted Scallops with Tarragon Shallot Sauce
- Grilled Petite Filet with Béarnaise
- Butter Poached Lobster

SIDES: Select two
- Parmesan and Rosemary Fingerling Potatoes
- Smoked Cheddar Polenta
- Haricot verts
- Chive, Dill or Boursin Mashed Potatoes
- Quinoa and Caramelized Onion
- Herbed Risotto
- Pureed Sweet Potatoes with Candied Pecans
- Roasted baby root vegetables
- Honey and thyme glazed carrots
- Roasted seasonal vegetables
- Curried Cauliflower
- Broccolini with Garlic and Olive Oil

Dessert
If desired, choose one for all guests
- Apple Cheesecake with Streusel Crumb Topping and Caramel Sauce
- Premium Almond Cake filled with Praline Buttercream topped with Sugared Almonds
- Mocha Pot du Crème topped with Whipped Cream, Espresso Macaroon and Chocolate Covered Espresso beans
- Chocolate Chambord Mousse Cake with Raspberry Coulis
- Pear Panna Cotta with Red Wine Gelée
- Warm House Made Brioche Bread Pudding smothered in Bourbon Caramel Sauce with Spiced Candied Pecans
- Vanilla Crème Brûlée topped with Whipped Cream and Fresh Berries
- Lemon Tart with Fresh Berries and Whipped Cream
- Peach Blueberry Cobbler
**PLANNING:**
- All menus are subject to 21% service charge, 7% sales and liquor tax.
- Menu selections and estimated guest counts are required a minimum of three weeks in advance.
- A 30% deposit is required at the time of signed contract
- Please notify the catering sales manager of any food allergies or dietary restrictions when you place your order.

**SERVING WARE:**
- Standard glassware, chinaware, silverware and serving dishes and ware are included with your selections.
- Any request for catering equipment above what is currently in stock may require a rental fee. Culinaire will handle all rentals and directly bill the client.

**SERVICE TIMING:**
- All Buffets are served for 1½–2 hours, depending on guest size. Additional time will accrue additional cost.
- Due to food safety regulations, the removal of leftover food is not permitted.

**ADDITIONAL FEES:**
- Additional fees include linen rental, extra labor (Chef attendants, passed items, bartenders), equipment rental and dessert fees (for desserts not purchased through Culinaire)
- Linen is required for all events and will be rented at additional cost.
- Culinaire will handle all rentals and directly bill the client.