

CASBAH

MEDITERRANEAN KITCHEN & WINE BAR

Casbah Appetizer Buffet

\$19/PERSON | MINIMUM 10 PEOPLE

- Mini Crab Cakes with Aioli
- Veal and Pork Meatballs
- Spicy Shrimp with crostini
- Mixed Olives
- Chickpea Hummus with flatbread crackers
- Labne Farm Fresh Cheese with flatbread crackers

Mediterranean Buffet

\$22/person | minimum 10 people

Includes hummus platter, choice of salad, two pastas, bread and butter.

Mezze Platter: baba ghanoush, chickpea hummus, red pepper muhummara, flatbread crackers

Choose one salad:

- **Mesclun Greens:** cucumber, carrots, radish, sherry vinaigrette
- **Three Greens:** young lacinato kale, pea tendrils, frisée, apples, pistachio, lemon vinaigrette, Hidden Hills Dairy feta
- **Arugula:** house-made pancetta, crimini mushrooms, potatoes, Riverview Farms goat cheese, pancetta vinaigrette

Choose two Pastas:

- **Orecchiette:** grilled chicken, dried cranberries, River View Farms goat cheese, sage cream
- **Ricotta Cavatelli:** house-made fennel sausage, spinach, crushed tomatoes, ricotta
- **Seasonal Vegetarian Pasta –Garganelli:** oyster mushrooms, beans, sundried tomatoes, arugula pesto, fontina, walnuts
- **Three Cheese Mac & Cheese:** cheddar, pecorino, mascarpone, bread crumb topping

Casbah Picnic

\$16/person | minimum 10 people

Includes choice of salad for group, choice of whole sandwich per person, pickles.

Choose one salad:

- **Mesclun Greens:** cucumber, carrots, radish, sherry vinaigrette
- **Three Greens,** young lacinato kale, pea tendrils, frisée, apples, pistachio, lemon vinaigrette, Hidden Hills Dairy feta

Choice of sandwiches:

- **Prosciutto Sandwich:** goat cheese, oven roasted tomatoes, arugula, pickled Swiss chard, ciabatta roll
- **Roasted Turkey:** quince labne, black pepper bacon, pea tendrils, rustic sourdough
- **Grilled Vegetables:** grilled zucchini, roasted tomato, ricotta, balsamic aioli, pea tendrils, basil, ciabatta roll
- **Grilled Chicken Salad Sandwich:** grapes, Marcona almonds, arugula, ciabatta roll
- **Crab Cake Sandwich (add \$3/person):** lemon aioli, pickled sweet peppers, pea tendrils, brioche bun

Casbah Party Trays

Trays contain 10 light portions | Mix and match to build a buffet

Cheese Tray (\$65) | Selection of fine artisanal and farmstead cheeses with charcuterie, fruit, and flatbread crackers

Mezze (\$45) | Choose three: baba ghanoush, chickpea hummus, red pepper muhummara, labne, olive tapenade, ajvar. Includes olives with flatbread crackers

Shrimp Cocktail Platter (\$65) | Choose from three preparations: poached with cocktail sauce, Harissa spiced with cucumber taziki, Moroccan curry with roasted tomato coulis

Veal and Pork Meatballs (\$75) | Includes Anson Mills polenta, roasted tomato, garlic, Parmigiano-Reggiano

Mini Crab Cakes (\$90) | with lemon aioli

Filet Brochette (\$70) | Filet skewers with ajvar

Crudite (\$35) | Assorted fresh vegetables with green goddess dressing

Mixed Olives (\$30) | Orange, thyme, rosemary

Fruit Tray (\$35) | Assorted seasonal fruits

Grilled Vegetable (\$35) | Assorted seasonal grilled vegetables

Roasted Beet Salad (\$55) | Whipped ricotta, spicy salad greens, French green lentil vinaigrette, Marcona almonds, fines herbes

Mesclun Salad (\$50) | Cucumber, carrots, radish, sherry vinaigrette

Arugula Salad (\$65) | House made pancetta, crimini mushrooms, potatoes, Riverview Farms goat cheese, pancetta vinaigrette

Three Greens Salad (\$60) | Young lacinato kale, mustard greens, frisée, apples, pistachio, lemon vinaigrette, Hidden Hills Dairy feta

Risotto (\$85) | heirloom tomato, avocado, basil, summer greens, radicchio

Orecchiette Pasta (\$85) | Grilled chicken, dried cranberries, River View Farms goat cheese, sage cream

Ricotta Cavatelli (\$80) | House-made fennel sausage, spinach, crushed tomatoes, ricotta

Short Rib Ravioli (\$105) | Swiss chard, oyster mushrooms, roasted shallots, gremolata

Three Cheese “Mac and Cheese” (\$75) | Rigatoni pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs

Vegetarian Pasta Garganelli (\$75): Oyster mushrooms, white beans, sundried tomatoes, rapini pesto, fontina, walnuts

Grilled Chicken Breast (\$85) | Crispy potatoes, wild mushrooms, Swiss chard, pistachio, jus

Scottish Salmon (\$125) | Cannellini beans, crimini mushrooms, Rosemary, roasted tomato, spinach

Filet Mignon (\$190) | Marble potatoes, roasted carrots, caramelized onions, thyme jus

E L E V E N

ELEVEN Appetizer Buffet

\$19/person | minimum 10 people

Includes spread of:

- Mini Jumbo Lump Crab Cake
- Mexican Shrimp Cocktail
- Red Pepper Goat Cheese Dip with Crostini
- Marinated Olives
- Cheese and Charcuterie

ELEVEN Sandwich Buffet

\$16/person | minimum 10 people

Includes choice of salad for group, choice of whole sandwich per person.

Choice of salad:

- Three Greens: radicchio, arugula, little gem, roasted red pepper goat cheese, tapenade croutons, lentil vinaigrette
- Baby Kale Cesar: white anchovy, croutons, Parmigiano Reggiano
- Chopped: romaine, radish, cucumber, peppers, asparagus, grape tomatoes, chickpeas, herb vinaigrette

Choice of sandwiches:

- Roasted Chicken: whipped ricotta, roasted tomato salsa, focaccia
- Crab Cake (**add \$3/person**): brioche bun, pimenton aioli, pea tendrils, pickled ramps, mesclun salad
- Pastrami: Emmenthaler Swiss, celery seed slaw, pickled cipollini, whole-grain mustard

Eleven Dinner Buffet

\$27/PERSON | MINIMUM 10 PEOPLE

Mezze: White bean hummus, goat cheese & red pepper dip, Kalamata tapenade, served with crackers and crostini

Choice of one Salad:

- **Asparagus:** whipped ricotta, radish, mesclun greens, Midnight Moon, herb vinaigrette, pine nuts
- **Three Greens:** radicchio, arugula, little gem, roasted red pepper goat cheese, tapenade croutons, lentil vinaigrette

Choice of two:

- **Roasted Chicken:** Risotto, Swiss chard, thyme jus
- **Seared Salmon:** Polenta, roasted cauliflower, radicchio, focaccia, parmesan, sherry vinaigrette
- **Vegetarian Pasta Ricotta Cavatelli:** butternut squash, chanterelle mushrooms, greens, sage, Mimolette, pecans

ELEVEN Party Trays

Trays contain 10 light portions | Mix and match to build a buffet

Mini Jumbo Lump Crab Cakes (\$90) | Aioli

Mezze (\$45) | White bean hummus, goat cheese & red pepper dip, Kalamata tapenade, served with crackers and crostini

Marinated Olives (\$30)

Cheese Tray (\$65) | Artisanal and farmstead cheeses, charcuterie, fruit, flatbread crackers

Baby Kale Caesar (\$50) | White anchovy, croutons, Parmigiano Reggiano

Three Greens (\$50) | Radicchio, arugula, little gem, red pepper goat cheese, tapenade croutons, lentil vinaigrette

Roasted Chicken Salad (\$75) | Baby kale, apple, Maytag Blue, walnuts, Sherry vinaigrette, onion

Hanger Steak Salad (\$95) | Arugula, radicchio, little gem, chimichurri, potatoes, Pleasant Ridge Reserve

Salmon Salad (\$90) | Mesclun greens, cucumber, fennel, lemon aioli, lemon & garlic vinaigrette

Grilled Vegetable (\$35) | Assorted seasonal grilled vegetables

Crudite (\$35) | Assorted fresh raw vegetables with onion & dill crème fraîche

Vegetarian Pasta Ricotta Cavatelli (\$90): butternut squash, chanterelle mushrooms, greens, sage, Mimolette, pecans

Roasted Chicken (\$85) | Risotto, Swiss chard, thyme jus

Jumbo Lump Crab Cakes (\$130) | Fingerling potato, aioli, chimichurri

Seared Salmon (\$125) | Seasonal preparation, hen of the woods mushrooms, cucumber, heirloom radish, scallions, shishito peppers

Beef Tenderloin (\$190) | Fingerling potatoes, wild mushrooms, spinach, jus



Kaya Sandwich, Salad, Paella Buffet

\$17/Person | Minimum 10 people

Includes salad, paellas, half sandwiches, pineapple slices and Kaya chips.

Field Greens Salad: lime-cilantro vinaigrette, pepitas

Tropical Paella: saffron rice with chicken, chorizo sausage, pineapple, black tiger shrimp, scallops, roasted peppers, peas, seasoned with sofrito

Vegetarian Paella: saffron rice with pineapple, roasted peppers, peas, mushrooms, seasonal vegetables, seasoned with sofrito

Choose two:

- **Cuban Sandwiches:** roasted turkey, pork, ham, Swiss cheese, whole grain mustard, chipotle aioli, cut in half
- **Veggie Cuban Sandwiches:** portobello, caramelized onions, black bean spread, Swiss cheese, cut in half
- **Jerk Chicken Sandwich:** avocado, tomato, romaine, mayo, cut in half
- **Flank Steak Cemita:** tomato, cilantro, guacamole, Oaxaca cheese, pickled onion, black bean, chipotle aioli, cut in half
- **Fried Chicken:** habanero honey mustard, cabbage, pickles, cut in half

Kaya® Cocktail Party

\$17/person | Minimum 10 people

Includes: Dips and Salsas, Wings, Quesadillas, and Baby Back Ribs.

Dips and Salsas: Seasonal Hummus, Yucatán Black Bean Dip, Mango-Tomatillo Salsa, served with Kaya® Chips and flatbread crackers

Jamaican Jerk Chicken Wings: cilantro cream sauce

Corn and Lentil Beignets: green curry sauce

Filipino Style Baby Back Ribs: banana ketchup glaze, scallions, ginger, garlic, sesame seeds, kalamansi

Kaya Taco Bar

\$16/person | Minimum 10 people

Includes Dips and Salsas, salad, Rice and Beans, Choice of Protein, Taco Fixins.

Dips and Salsas: Seasonal Hummus, Yucatán Black Bean Dip, Mango-Tomatillo Salsa, served with Kaya® Chips and flatbread crackers

Field Green Salad: lime-cilantro vinaigrette, pepitas

Saffron Rice and Black Beans

Choice of two:

- Braised Chicken
- Jerked Pulled Pork
- Crispy Tofu

Taco Fixins: flour tortillas, Kaya® slaw, chipotle aioli, cucumber aioli, tropical guacamole

Caribbean Buffet

\$25/person | Minimum 10 people

Includes Dips and Salsas, salad, choice of three entrees

Dips and Salsas: Seasonal Hummus, Yucatán Black Bean Dip, Mango-Tomatillo Salsa, served with Kaya® Chips and flatbread crackers

Field Green Salad: lime-cilantro vinaigrette, pepitas

Choose any three entrees:

Filipino Style Baby Back Ribs: banana ketchup glaze, scallions, ginger, garlic, sesame seeds, kalamansis

Jerked Chicken: red beans & rice, tomato-avocado salad, jalapeño

Grilled Salmon: coconut rice, mango salsa, cilantro

Kaya® Veggie Paella: Saffron rice with pineapple, roasted peppers, peas, mushrooms, seasonal vegetables, sofrito

Jamaican Green Curry: Wild mushrooms, peas, zucchini, potato, kale, pineapple, saffron rice

Kaya® Party Trays

Trays contain 10 light portions | Mix and match to build a buffet

Mango-Tomatillo Salsa (\$10) | 16 oz. salsa, Kaya® Chips

Seasonal Hummus (\$10) | 16 oz. hummus, flatbread crackers

Yucatán Bean Dip (\$10) | 16 oz. dip, Kaya® Chips

Tropical Guacamole (\$13) | 16 oz. dip, Tortilla Chips

Jamaican Jerk Wings (\$65) | 60 traditional Jamaican Jerk wings, cilantro cream sauce

Corn and Lentil Beignets (\$40) | Green curry sauce

Field Greens Salad (\$45) | Lime-cilantro vinaigrette, pepitas

Caribbean Rainbow Salad (\$65) | Mango, papaya, onion, peppers, basil, mint, cilantro, sesame seeds, pepitas, plantain, Malanga, chickpeas, garlic, tomatoes, avocado, jalapeno. For an additional \$40 add flank steak, grilled chicken, or mahi mahi

Jerked Chicken Salad (\$85) | Tropical chopped salad, romaine, flour tortillas, mango, pineapple, cucumbers, tomatoes, cilantro, avocado

Grilled Salmon Salad (\$105) | Granny smith apples, romaine, manchego cheese, candied pecans

Marinated Flank Steak Salad (\$105) | Mesclun greens, romaine, cherry tomatoes, cucumbers, peppers, pickled red onion, hardboiled egg, spicy avocado ranch, crispy sweet potatoes

Fried Chicken Sandwich (\$60) | Habanero honey mustard, cabbage, pickles (cut in half)

Jerked Chicken Sandwich (\$60) | Avocado, tomato, romaine, mayo (cut in half)

Cuban Platter (\$65) | Cuban sandwiches (roasted pork, turkey, ham, Swiss cheese, mustard in a pressed roll) cut in half, pickles, chipotle aioli

Veggie Cuban Platter (\$55) | Vegetarian Cuban sandwiches (portobello, red peppers, caramelized onions, black bean spread, swiss cheese in a pressed roll) cut in half, pickles, cilantro cream

Kaya® Tropical Paella (\$85) | Saffron rice with chicken, chorizo sausage, pineapple, black tiger shrimp, scallops, roasted peppers, peas, sofrito

Kaya® Veggie Paella (\$70) | Saffron rice with pineapple, roasted peppers, peas, mushrooms, seasonal vegetables, sofrito

Jamaican Green Curry (\$70) | Wild mushrooms, peas, zucchini, potato, kale, pineapple, saffron rice. For an additional \$20 add chicken or \$35 shrimp

Jerked Chicken (\$95) | Red beans and rice, tomato-avocado, jalapeno

Filipino Style Baby Back Ribs (\$65) | banana ketchup glaze, scallions, ginger, garlic, sesame seeds, kalamansis

Jerked Chicken (\$95) | Red beans & rice, tomato-avocado salad, jalapeño



Thai Buffet

\$15/person | minimum 10 people

[Includes chopped salad, entrees]

Chopped Salad: papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing

Entrees:

- **Chiang Mai Chicken Curry:** egg noodles, yellow coconut curry, bok choy, shallots, cilantro, lime
- **Thai Red Curry:** jasmine rice, tofu, seasonal vegetables

Asian Buffet

\$24/person | minimum 10 people

[Includes appetizer, chopped salad, two entrees]

Appetizer:

- **Spicy Tuna Rolls:** avocado, tempura, spicy uni aioli
- **Mango-Avocado Rolls**
- **Double Salmon Rolls:** asparagus, avocado, jalapeño

Chopped Salad: papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing

Choose any two entrees:

- **Thai Red Curry:** jasmine rice, tofu, seasonal vegetables
- **Barbecue Pork Rice Cake Pot:** barbeque pork, rice cake, Ssam jang, pine nuts
- **Bi Bim Bap:** beef tenderloin, pickled shiitake, kim chi, mung bean sprouts, nori, gochujang
- **Tandoori Seared Scottish Salmon:** lentils, green beans, fennel-orange salad, coriander raita, orange oil

Soba Cocktail Party

\$23/person | minimum 10 people

Includes spread of:

- Edamame Hummus: taro chip
- Spicy Tuna Roll: avocado, tempura, spicy uni aioli
- Mango Avocado Rolls
- Filet Satay: Scallion, sesame, furikake, spicy soy
- Chicken Spring Rolls: basil, scallion, sambal sweet and sour
- Vegetable Dumpling served with sweet and sour dipping sauce

Soba Party Trays

Trays contain 10 light portions | Mix and match to build a buffet

Maki Platter (\$65) | spicy tuna, salmon avocado, California roll, mango-avocado, wasabi, pickled ginger, soy sauce

Filet Satays (\$70) | Scallion, sesame, furikake, spicy soy

Edamame Hummus (\$10) | Edamame hummus with taro chips

Spicy Pork Lettuce Wraps (\$60) | Crispy rice, thai chili, peanut

Chopped salad (\$50) | Papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing (add **grilled chicken for \$20**)

Burmese Tea Leaf Salad (\$55) | Peanuts, tomato, split peas, sesame seed, crispy shallot, jalapeño

Red Curry (\$75) | Jasmine rice, tofu, seasonal vegetables

Vegetable & Rice Cake Noodle (\$75) | Asparagus, wild mushrooms, fermented black beans, miso butter, pine nuts, bok choy

Pad Thai (\$85) | Chicken, shrimp, rice noodles, tofu, peanuts, mung bean sprouts, cilantro

Bi Bim Bap (\$120) | Beef tenderloin, jasmine rice, pickled shiitake, kim chi, mung bean sprouts, nori, gochujang

Seared Rare Tuna (\$170) | Sesame crust, Korean barbeque sauce, kim chi, cucumber salad, ginger fried rice, peanuts

Tandoori Seared Scottish Salmon (\$145) | Lentils, green beans, fennel-orange salad, coriander raita, orange oil

Vegetarian Fried Rice (\$45) | Asparagus, onions, Anaheim peppers, and mushrooms

Barbecue Pork Rice Cake Pot (\$75) | Barbeque pork, rice cake, Ssam jang, pine nuts

Mad Mex® Bueno Buffet

\$15/person | Minimum 10 people

Includes chips and salsa, sour cream and guacamole, quesadillas, mini burritos, Casa salad.

Mad Mex® Chips, choice of two salsas: Original, Fire Roasted, Tomato-Chipotle, Pico de Gallo, Pineapple-Habanero (hot), Tomatillo-Avocado

Sour cream and guacamole

Choice of two quesadilla fillings: grilled steak, grilled chicken, carnitas, marinated tofu, grilled portobello

Choice of two Mini Mad Mex® Burrito fillings, wrapped in a flour tortilla, served with sour cream: grilled steak, grilled chicken, carnitas, marinated tofu, grilled portobello, chickpea chili, grilled shrimp

Casa Salad: leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, pepitas, choice of two dressings: blue cheese, creamy ranch, house vinaigrette, lime-cilantro vinaigrette, vegan chipotle ranch

Mad Mex® Cocktail Party

\$19/person | Minimum 10 people

Includes chip and salsa, sour cream, guacamole, Yucatán dip, wings, taquitos, quesadillas.

Mad Mex® Chips, choice of two salsas: Original, Fire Roasted, Tomato-Chipotle, Pico de Gallo, Pineapple-Habanero (hot), Tomatillo-Avocado

Sour cream, guacamole, Yucatán Black Bean Dip

Wings: choice of two sauces and intensities (served with blue cheese, ranch, and celery):

- Sauces: Buffalo, Southwestern, San Francisco or Honey Chipotle
- Intensities: Mild, Wild or Insane

Taquitos: selection of Shrimp and Fun Guy (marinated shrimp and portobello mushrooms with garlic rolled in a flour tortilla) and Potato (Garlic mashed potatoes and black beans rolled in a flour tortilla)

Choice of two quesadilla fillings: grilled steak, grilled chicken, carnitas, marinated tofu, grilled Portobello, grilled shrimp

Mad Mex® Taco Bar

\$13/person | Minimum 10 people

Includes the following:

Mad Mex® Chips, Original salsa, Tomatillo-Avocado salsa, guacamole, sour cream, Mexican rice and black beans

Plus your choice of 2 proteins:

Grilled steak, grilled chicken, carnitas, marinated tofu, grilled portobello, taco beef

Taco fixins: lettuce, shredded jack cheese, crispy and/or soft taco shells

Mad Mex® Super Taco Bar

\$15/person | Minimum 10 people

Includes the following:

Mad Mex® Chips, Original salsa, Tomatillo-Avocado salsa, guacamole, sour cream, Mexican rice and black beans, grilled fajita veggies, and XX Cheese Dip

Plus your choice of 3 proteins:

Grilled steak, grilled chicken, carnitas, marinated tofu, grilled portobello, taco beef

Taco fixins: lettuce, shredded jack cheese, crispy and/or soft taco shells

Mad Mex® Wing & Salad Bar

\$11/person | Minimum 10 people

Includes choice of two wings and a Casa salad.

Wings choice of two sauces and intensities (served with blue cheese, ranch, and celery):

- **Sauces:** Buffalo, Southwestern, San Francisco or Honey Chipotle
- **Intensities:** Mild, Wild or Insane

Casa Salad: leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, pepitas, choice of two dressings: blue cheese, creamy ranch, house vinaigrette, lime-cilantro vinaigrette, vegan chipotle ranch

Mad Mex® Mega Wing Bar

\$16/person | Minimum 10 people

Includes choice of four wing sauces and a Casa salad

Wings served with blue cheese, ranch, and celery

Choice of four sauces and intensities:

- **Sauces:** Buffalo, Southwestern, San Francisco or Honey Chipotle
- **Intensities:** Mild, Wild or Insane

Casa Salad: leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, pepitas, choice of two dressings: blue cheese, creamy ranch, house vinaigrette, lime-cilantro vinaigrette, vegan chipotle ranch

Mad Mex® Party Trays

Trays contain 10 light portions | Mix and match to build a buffet

Mad Mex® Mini Burrito Tray (\$55) | Mini Mad Mex® Burritos, wrapped in a flour tortilla and served with sour cream and Original salsa. Choice of two proteins: grilled steak, grilled chicken, carnitas, marinated tofu, grilled portobello, chickpea chili, grilled shrimp

Mad Mex® Quesadilla Tray (\$55) | Mad Mex® Quesadillas, served with sour cream and Original salsa. Choice of two proteins: grilled steak, grilled chicken, carnitas, marinated tofu, grilled portobello, grilled shrimp

Mad Mex® Wing Tray (\$65) | Mad Mex® Wings with your choice of two sauces and intensities (served with blue cheese, ranch, and celery):

- **Sauces:** Buffalo, Southwestern, San Francisco or Honey Chipotle
- **Intensities:** Mild, Wild or Insane

Taquito Tray (\$40) | One or two kinds of taquitos: Potato and Black Bean or Shrimp & Portobello, served with sour cream

Casa Grande Salad (\$35) | Casa salad, blue cheese crumbles, choice of two dressings: Blue Cheese, House Vinaigrette, Creamy Ranch, Lime-Cilantro Vinaigrette, Vegan Chipotle Ranch

Mad Mex® Boxed

Completely compartmentalized and ready to hand out

Mad Mex® Burritos in a Box (\$9 each, multiples of 8) | Full size Mad Mex® Burritos with your choice of up to three proteins (grilled steak, grilled chicken, carnitas, marinated tofu, grilled portobello, chickpea chili, grilled shrimp) packaged individually with Original salsa, sour cream, and guacamole

Mad Mex® Add-ons

Chili and Soup Pack (\$35, serves 10) | Includes sour cream, Jack cheese, choice of Chickpea Chili, Turkey Chili, or Tortilla Soup

Mega Pickadippa (\$45, serves 10) | Includes chips, guacamole, original salsa, tomatillo salsa, fire roasted chipotle salsa, XX cheese dip, Yucatán black bean dip

Rice & Beans (\$10, serves 10) | Mexican rice, black beans

Build Your Own Margaritas (\$15, makes 6-8 drinks) | 1/2 gallon of Mad Mex® margarita mix, just add tequila and triple sec (assembly guide included)

More Information

Setup and Serve | Our Set-Up and Serve service is an extended version of our Drop-Off catering and is best suited for a more casual-style event. It can include staff that stays, serves food, and cleans up. This food arrives already cooked and ready to eat from our restaurants. We do provide disposables with Set-Up and Serve catering or we can manage the coordination of ordering rentals or linens. This service has an average cost of \$15- \$50 per person. You can even add a bartender to your event.

Basic Staffing Charges | big Catering prides itself in providing exceptional service before, during and after your event. Below is a basic guide that is used to staff your event. Each event is unique and might not fit into this formula. All staff counts are estimates and can vary depending upon menu, location, staff duties requested, setup needed, maintenance required, etc.

Service Staff | The number of staff needed for your setup and serve event will depend upon the style of event, quantity of food, and duties requested of the staff members. We typically staff 1 server per event 20-40 guests. Larger and more involved events will also require the staffing of a service captain. Events with over 200 guests will incur additional staffing fees for staff positions.

Bartenders |

Full Cocktail Bar: 1 bartender/50 guests.
Beer and Wine Bar: 1 bartender/every 75 guests.

Dishwashers | Any event not using disposable dishware will require the staffing of a dishwasher. We require 1 dishwasher per every 75 guests.

Staff Charges |

Service Captain: \$200 each.

Service staff, bartenders, dishwashers: \$140 each.

Overtime Charges | Any event over 5.5 hours (including setup and break down) will incur overtime charges. A charge of \$22.00 per hour per staff person will be billed in 15 minute increments for all events over four hours. Events held on holidays and New Years Eve will be billed at double the normal staff charge.

Beverages | We offer canned Pepsi products for \$.85 each and bottled water for \$1.00 each.

Peet's Coffee & Tea | Peet's coffee (regular & decaf) and assorted hot teas are available for \$1.75 per person. Available for Set up and Serve only.

Bar Supplies | We can provide non-alcoholic bar supplies such as ice, soft drinks, plastic cups, mixers and bar fruit for \$4.00 per person.

Disposables | Disposable plates, flatware, napkins and serving utensils are included with all and **Setup and Serve** and **Drop-off** events. We can provide disposable glassware for \$1.00 per person.

Rentals | With the setup and serve option, we can coordinate rental items like tables, chairs, linens, or dishware.

All charges are subject to 7% PA Sales Tax. All prices are subject to change.