



How It Works

It's so easy. First, determine the event style (stand up affair with stations, buffet or plated dinner). Then, browse through our menus and choose from the completed menus or develop your own menu from the options provided. Finally, contact us by submitting the contact information page found on the website cover page or by phone. Please leave a message if we are unavailable. We will develop a proposal based on your choices and budget requirements.

Menus

You will find menus that fit all styles of functions – breakfast, brunch, lunch, dinner, weddings, corporate or social. Each menu is priced for the food portion of that menu. Adjustments can be made to all individual menus. We will need further information (date of event, venue location, number of guests, time of event, budgetary requirements) to help us provide the additional labor costs, equipment costs (if applicable) and taxes associated with the proposal.

Tastings

Once you have decided on your menu and we have offered you our proposal we would love to schedule a tasting. There is no charge for a tasting but we try to limit each tasting to 4 guests.

Tasting Schedule:

Sunday/Monday: Not open for tastings

Tuesday – Thursday: 11:00 - 6:00

Friday: 11:00 - 5:00

Saturday: 11:00 – 12:00 (availability based on event status)