



How It Works

It's so easy. First, determine the event style (action stations, buffet or plated dinner). Then browse through our menus to determine style and food choices. If you choose buffet minimize lines by offering the first course at the table. If you want to serve several entrée choices you may want to separate those items into action stations. This allows use of smaller plates to allow your guests to enjoy the uniqueness of each station. Plated dinners are the most formal option. Finally contact us by submitting the contact information page found on the website cover page or by phone.

Menus

You will find menus that fit all styles of functions – breakfast, brunch, lunch, dinner, weddings, corporate or social. Menus have been priced accordingly for the food portion. Adjustments can be made to all individual menus. Further information will be required such as date of event, venue location, number of guests, time of event, budgetary requirements. This will help to help us to determine the additional labor costs, equipment costs and taxes associated with the proposal.

Tastings

Once we have offered you our proposal it would be our pleasure 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)