



The B Mobile Catering Pricing



BREAKFAST CATERING (Per Person)

Continental Breakfast — \$8–\$10

- Pastries
- Fresh fruit
- Coffee, tea & juice

Standard Hot Breakfast — \$15–\$18

- Scrambled eggs or egg sandwiches
- Bacon or sausage
- Potatoes
- Pastries & fruit
- Coffee & juice

Premium Hot Breakfast — \$23–\$30

- Omelette station or breakfast burritos
- Bacon, sausage & ham
- Pancakes or French toast
- Fruit & pastries
- Coffee, tea, juice, water

Grab-and-Go Breakfast Box — \$14–\$16

- Breakfast sandwich
 - Fruit
 - Granola bar or yogurt
 - Juice or water
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Breakfast Add-Ons

- Yogurt Parfait Bar — \$4–\$6
- Bagel Bar — \$3–\$5
- Breakfast Burritos — \$10 each
- Beverage Station — \$3–\$5



BRUNCH CATERING (Per Person)

Basic Brunch — \$18–\$25

- Scrambled eggs
- Bacon **or** sausage
- Breakfast potatoes or hash browns
- Fresh fruit platter
- Pastries
- Coffee, tea & juice

Standard Brunch — \$25–\$30

Includes everything in Basic PLUS:

- Pancakes **or** French toast
- Shrimp & Grits

Premium Brunch — \$30–\$40

Includes everything in Standard PLUS:

- Omelette station
- Waffles
- Yogurt & granola bar
- Assorted pastries & bagels
- Salad
- Wings & Waffles

Brunch Sandwiches & Wraps — \$18–\$21

Includes:

- Breakfast sandwiches
 - Breakfast potatoes
 - Fresh fruit
 - Coffee, tea, juice, water
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Buffet & Grab-and-Go Options

Grab-and-Go Brunch Boxes — \$14–\$16

Includes:

- Breakfast wrap or sandwich
- Fruit
- Cookie
- Bottled juice or water



Brunch Add-Ons

- Yogurt Parfait Bar — \$3–\$5
- Bagel Bar — \$3–\$5
- French Toast or Waffle Bar — \$5–\$8
- Beverage Station — \$3–\$5
- Mimosa/Bloody Mary Station (non-alcoholic) — \$6–\$10



Dinner Catering – Buffet Style (Per Person)

Basic Package — \$25–\$30

Includes:

- 1 main dish
- 2 sides
- 1 salad
- Bread

- Dessert

Standard Package — \$30–\$45

Includes:

- 2 main dishes
- 3 sides
- 1 salad
- Bread
- Dessert

Premium Package — \$40–\$60

Includes:

- 3 main dishes
 - 4 sides
 - 2 salads
 - Bread
 - Dessert
 - Beverage service
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Plated Meal Service (Per Person)

Basic — \$30–\$40

- 1 main dish
- 2 sides
- Salad

Standard — \$40–\$60

- 2 main dishes
- 3 sides
- Salad
- Dessert

Premium — \$60–\$90

- 3 main dishes
 - 4 sides
 - Salad
 - Dessert
 - Beverage service
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Appetizer Packages (Per Person)

Light — \$15–\$20

- 3 appetizer selections
- Vegetarian, meat, or seafood options

Standard — \$15–\$30

- 5 appetizers
- Includes premium options (shrimp cocktail, sliders, etc.)

Premium — \$25–\$45

- 7 gourmet appetizers
 - Charcuterie boards
 - Hot hors d'oeuvres
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Beverage Service

Non-Alcoholic — \$4–\$6 per person

Water, soda, iced tea, coffee

Alcoholic Beverage Service — \$15–\$25 per person

(Bartender included)

Beer, wine & signature cocktail options * *Does not include the price of liquor**

Dessert Options

Cupcake or Cookie Platter — \$30–\$75

24-piece assorted flavors

Premium Dessert Table — \$8–\$15 per person

Cakes, pies, cookies & pastries

Service & Delivery

- Delivery & Setup — \$50–\$100
- Staffing — \$16–\$25/hr per staff
- Discounts for **100+ guests** or recurring orders
- **Prices may vary with market conditions**

Service Charges

Staffing — \$18–\$25/hr per staff

Servers, buffet attendants, bartenders

Delivery & Setup — \$50–\$150

Based on distance and event size

Full-Service Catering Fee — 20%–25%

Setup, service & cleanup

Tableware Rental — \$3–\$5 per person

Plates, silverware, glasses, cloth napkins

Event Coordination — Starting at \$250

Terms and conditions. Deposit is due within 7 days of invoice to secure your booking. Deposit is 50% of the total invoice. The remaining balance must be paid in full within 7 days of the event date. Once booking is secured it is non-refundable.

