

OFFICE: 847 214 4804
CELL: 630 660 1895

2026

EST. 2000

the *Haute*
CHEF

CORPORATE CATERING MENU
BREAKFAST • LUNCH • CATERING





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CATERING MENU & ORDERING GUIDE

Please Contact the Café At Office: (847) 214-4804

Sarina Chopra Cell: (630) 728-4858

Merita Rusaj Cell: (630) 660-1895

Or Email Us at info@thehautechef.net

The Haute Chef is proud to offer a new and enhanced full service-catering menu designed and developed to meet all your catering and event needs.

The attached catering menu serves as a guideline to what The Haute Chef can offer, please note however, that we can personalize, customize or change anything to meet your needs.

Should any event require any special circumstances, please call the café at 847-214-4804 or 847-214-4803.

*To assure maximum timeliness and menu availability, please refer to the following guidelines.
This will help us make your event as successful as possible.*

ORDERING GUIDELINES:

The Haute Chef will make every attempt to cater last minute request, however advance notice will be appreciated no later than 2:30 pm for the next day delivery. If possible, please provide at least 48 - 72 hour notice.

REQUESTING FOOD SERVICE

**All catering orders must be sent via email to: info@thehautechef.net;
please carbon copy (cc) sarinachopra@gmail.com**

Phone orders are certainly welcome; however, they must be followed up by an email with all the pertinent information including:

Date - Requestor's name, telephone, charge code - Room Location -
Number of Guest - Menu Selection - Time of delivery-And any specific needs.

**FOR ANY LARGE OR SPECIAL EVENT, ADDITIONAL NOTICE IS
RECOMMENDED TO MAKE SURE EVERY NEED IS MET AND EXCEEDED.**

We will accommodate all late orders to the best of our ability. Requests received after 12:30 pm may be delivered within a 25-minute window of the requested delivery time due to the previously established deliveries for day.

*A late order charge of \$15.00 may be applied on requests received after 2:30 pm the day prior to delivery, same day orders, and additions to orders after delivery has occurred, or changing of rooms after delivery has been made.
Labor charges will be applied for any event that requires wait staff or is scheduled after Café hours.*





COFFEE, TEA BEVERAGE & DRINKS

COFFEE SERVICE *(Per Pot)*
Regular or Decaf
with accompanying condiments
\$26

HOT TEA SERVICE
Assortment of Gourmet Teas
Sugar, Milk, Honey
\$14

SODA CANS
\$2.50

BOTTLED JUICES
\$3.50

BOTTLED WATER
\$2

WATER PITCHERS
\$5

GOOD MORNING

(Minimum Order of 8)

THE EARLY LINE UP

Freshly brewed coffee and assorted chilled juices and bottled water \$6.95/pp

THE ENERGIZER **HEALTHY OPTION**

An assortment of low-fat yogurts, seasonal cut fruit, granola bars, served with bottled water and chilled juices \$8.50/pp

YOGURT BAR **HEALTHY OPTION**

A delicious layering of low-fat yogurts with fresh blueberries, dried cranberries, sliced strawberries and crunchy homemade granola \$7.00/pp

GLUTEN FREE BREAKFAST BOX

Hard boiled eggs, cut fresh fruit cup, yogurt and bottled juice \$13.50/pp

CONTINENTAL EXPRESS

Freshly baked muffins, assorted donuts, variety of bagels with cream cheese, butter/jellies, served with bottled waters and chilled juices \$9.00/pp

MORNING SUNRISE

Freshly baked muffins, variety of bagels with cream cheese, butter/jellies, assorted donuts and seasonal cut fruit, served with bottled water and chilled juices \$11.50/pp

GOURMET PASTRY ASSORTMENT

(Serves 10) Freshly baked muffins, bagels, donuts, scones and danishes. Served with cream cheese, butter and assorted jellies \$52.00

BAGEL & MUFFIN BASKET

(Serves 10) Assorted bagels and muffins, served with cream cheese, whipped butter and flavored jellies \$42.00

BREAKFAST LOAVES

(Serves 8) Choose from: poppyseed, banana nut, marble, lemon or raspberry \$16.00/loaf



BREAKFAST ENTREES

(Minimum Order of 10)

All entrees include bottled water and juice

THE AMERICAN BREAKFAST

Fresh fruit, scrambled eggs, savory breakfast potatoes, bacon, sausage patties/links, biscuits and gravy \$17.00/pp

FIESTA EGG BAR

Build your own breakfast, scrambled eggs, chorizo, cheese, jalapeños, sour cream and pico de gallo, homemade salsa and seasonal fruit \$16.00/pp

A ROYAL START

Assorted breakfast sandwiches (egg/cheese/bacon, egg/cheese/sausage, egg/cheese/ham), selection of yogurts, freshly sliced seasonal fruit \$16.00/pp

THE FULL LINE-UP

Scrambled eggs, French Toast with savory breakfast potatoes, bacon, sausage and sliced fruit. \$18.00/pp

Hand Helds **BREAKFAST SANDWICHES**

All sandwiches come with a side of mild homemade salsa
Choice of cheese: pepper jack, american, swiss or mozzarella
(Minimum Order of 8)

EGG & CHEESE SANDWICH

Scrambled eggs on a toasted croissant/sliced bread with melted cheese. \$6.25/pp

BREAKFAST SANDWICH

Choice of bacon/sausage/ham, scrambled eggs on a toasted croissant/sliced bread with melted cheese \$7.25/pp

BREAKFAST WRAPS

Choice of bacon/sausage/ham, scrambled eggs with melted cheese wrapped in a flour tortilla \$7.25/pp

BREAKFAST BURRITO

Scrambled Eggs with melted cheese wrapped in a flour tortilla \$6.25/pp



Light & Traditional Breaks

MID MORNING/AFTERNOON

(Minimum Order of 10)

THE EXPRESS QUENCHER

Assorted chilled soda and bottled water/pitchers \$3.25/pp

RECHARGE GOODIES

Cookies, brownies, rice krispies, granola bars, Belvita biscuits, fruit bars, nut breads, and more
(Choice of two) \$4.00/pp
Any additional snack add \$2.00/pp

POWER BREAK **HEALTHY OPTION**

Nutritious and Light
Seasonal cut fruit, assorted yogurts and trail mix or granola bars \$7.25/pp

THE MIXED BREAK

Make it a Variety Pack!
Trail mix, premium granola, regular and peanut M&Ms, salted nuts, raisins and dried fruit
(Choice of two) \$5.50/pp

EXECUTIVE BREAK

Assorted cheese and cracker platter, seasonal cut fruit, freshly baked cookies, mini brownies \$8.25/pp

AFTERNOON FIESTA

Chips and fresh homemade salsa, pico de gallo and sour cream served with corn tortilla chips \$6.00/pp
Add guacamole for \$2.50

FRESH & HEALTHY

Freshly cut seasonal vegetables accompanied with seasoned Greek yogurt and ranch dressing \$6.25/pp

HUMMUS AND PITA TRAY

Hummus served with cucumbers and with homemade baked pita chips (Roasted Red Pepper, Olive, Spicy or Traditional) \$6.25/pp

ASSORTED SALTY SNACKS

An assortment of individual bags of Lays chips & pretzels \$2.50/pp

IMPRESSIVE BREAKS

SAUSAGE AND CHEESE PLATTER

Beef sausage, genoa salami, Havarti and other gourmet cheeses served with crackers \$8.50/pp

CHEESE, FRUIT AND CRACKERS

Imported cheeses, seasonal berries, grapes served with crackers \$8.00/pp

PETITE CAPRESE SKEWERS

Herb and olive oil marinated fresh mozzarella and grape tomatoes drizzled with balsamic reduction \$4.00/pp

DELI BITES

Assorted turkey, ham and roast beef sandwiches served with lettuce on a dinner roll with mayo mustard on the side \$6.25/pp

CAPRESE CROSTINI

(Minimum 20) Layered with fresh mozzarella, sliced roma tomatoes, olive oil, fresh herbs and basil \$5.25/pp

ITALIAN BRUSCHETTA

(Minimum 20) Roma tomatoes, onions, fresh basil and parmesan cheese on toasted rounds \$5.00/pp

GUACAMOLE & CHIPS

\$5.00/pp

LUNCH WRAPS

(Minimum Order of 10)

(Choice of Spinach, Sun Dried Tomato, or Regular Tortilla)

Wraps are prepared to order. Served with assorted chips and choice of side salad, (macaroni or potato salad), a light dessert and chilled soda \$16.00/pp, Bistro Boxed To Go add 50¢

Custom labels including all contents and guests' names are available for an additional \$1.00/box

A CLASSY CLUB

Smoked turkey, bacon, lettuce, tomatoes and mayo

SPICY BUFFALO CHICKEN

Lettuce, tomatoes, onions, shredded carrots, bleu & feta cheese, spicy buffalo sauce and ranch dressing

GRILLED CHICKEN CAESAR

Lettuce, tomatoes, black olives, onions, parmesan cheese and Caesar dressing

NEW YORKER

Grilled chicken with bacon, mozzarella cheese, lettuce, tomatoes, onions & grainy Dijon dressing

CALIFORNIA CLUB

Grilled chicken with bacon, avocado, lettuce, tomatoes, onions drizzled with homemade chipotle mayo and ranch dressing

CAJUN STYLE CHICKEN

Shredded lettuce, sautéed peppers, onions and tomatoes with cilantro on spicy mayo, topped with Cajun style blackened chicken breast
(Available as a sandwich also)

GF TUNA WRAP

Fresh homemade tuna with shredded lettuce and tomatoes wrapped up in a warm tortilla

GF CHICKEN SALAD WRAP

Served on a bed of lettuce with our delicious homemade chicken salad, wrapped up in a warm tortilla

GF EGG SALAD WRAP

Served on a bed of lettuce with our delicious homemade egg salad wrapped in a warm tortilla

LETTUCE CHICKEN/VEGGIE WRAP

(Gluten free, available upon request)

Carrots, green and red peppers, onions, avocados and other seasonal vegetables with grilled chicken and cheese

GRILLED VEGETARIAN

Grilled seasonal vegetables, diced tomatoes, shredded lettuce, fresh Mozzarella cheese with sun-dried tomato spread all wrapped up in a flour tortilla

SOUTHWEST CHICKEN WRAP

Grilled chicken breast with black beans, corn, and salsa all wrapped up in a flour tortilla

GF Gluten Free



SANDWICHES

(Minimum Order of 10)

Sandwich subs are prepared to order. Served with assorted chips and choice of side salad, (macaroni or potato salad),
a light dessert and chilled soda \$16.00/pp (Bistro Boxed To Go add 50¢)
Custom labels including all contents and guests' names are available for an additional \$1.00/box

SMOKED TURKEY WITH SWISS CHEESE

Lettuce, tomatoes, onions and mayo

VEGETARIAN

Sautéed mushrooms, fresh Mozzarella, lettuce, tomatoes, onions, cucumbers, green peppers, sliced avocados and mayo

SMOKED HAM & SWISS

Lettuce, tomatoes, onions and mayo

CLASSY CLUB

Thinly sliced turkey, crispy bacon, shredded lettuce, tomatoes, Swiss cheese with light mayo

HOMEMADE TUNA SALAD

Shredded lettuce, juicy tomatoes

ROAST BEEF WITH CHEESE

Lettuce, juicy tomatoes, Pepper Jack cheese and chipotle sauce

ITALIAN JOB

Capicola, salami, pepperoni, Swiss cheese, lettuce, tomatoes, mayo and Italian seasoning
24 hour notice needed

CAPRESE

Juicy tomatoes, fresh mozzarella, basil leaves and lettuce

GRILLED CHICKEN PANINO

Mozzarella cheese, sundried tomatoes and fresh basil on an olive oil garlic brushed Italian panini

PITA CHICA

Marinated blackened chicken breast, shredded lettuce, tomatoes, red onions with Tzatziki sauce

CHICKEN SALAD SANDWICH

Served with lettuce, tomatoes and pepperjack cheese





CORPORATE PLATTER

(Build Your Own - Minimum of 10 Guests)

Assorted deli cold cuts with sliced domestic cheeses and fresh breads. Relish platter with lettuce, tomatoes, pickles and onions included. Condiments provided on the side. Served with an assortment bags of chips, your choice of pasta, potato, coleslaw or garden salad. A light dessert and chilled beverages. \$17.50/pp (Add Fruit for \$1.50)

SMALL GARDEN/CAESAR SALAD

Serves 10-12

\$45.00/\$70.00 with chicken

MEDIUM GARDEN/CAESAR SALAD

Serves 12-15

\$50.00/\$80.00 with chicken

SOUP OF DAY

Fresh homemade soup \$4.00/pp

LARGE SALAD

Serves 16-20

\$60.00/\$105.00 with chicken

(Other salads available, prices may vary)

JUST A SIDE PLEASE

Available for group meetings, quick and easy.

CORPORATE SALAD BAR

Build Your Own Salad Creations (Minimum Order of 20)

Mixed greens, fresh cut tomatoes, black olives, cucumbers, boiled eggs, mozzarella cheese and homemade croutons, served with grilled chicken and delicious bacon. Includes two choices of dressing, dinner rolls, whipped butter, light dessert, chilled sodas and bottled water \$19.00/pp.

Build Your Own HOT SANDWICH

(Minimum order of 10)

Lunches include your choice of pasta salad, potato or garden salad (with two dressings) a light dessert and an assortment of chilled beverages. \$17.50/pp

BBQ PULLED PORK

Slow cooked pork shoulder with cheese on a ciabatta square

ITALIAN BEEF

Thinly sliced roast beef with sautéed peppers and onions topped with melted cheese served on a warm French roll

ITALIAN SAUSAGE SANDWICH

Homemade Italian sausage loaded with caramelized onions, cheese, sautéed peppers on a soft sub or hoagie roll

CHICKEN PARMESAN

Lightly breaded chicken breast topped with homemade marinara sauce, Mozzarella and parmesan cheese on a French roll

PESTO CHICKEN PANINI

Broiled chicken topped with melted cheese, fresh basil and pesto mayo on a warm ciabatta bread

MEATBALL SUB

Italian Style meatballs, served in hot marinara sauce on a sub roll with melted cheese

EGG & PEPPER SANDWICH

Scrambled eggs mixed with fresh green peppers, served with sub rolls, shredded cheese and salt and pepper on the side

CHICKEN PHILLY MELT

Roasted & seasoned chicken with sauteed mushrooms, bell peppers, onions with melted cheese on a soft hoagie



Gourmet FRESH SALADS

(Minimum order of 8)

Boxed salads served with garlic bread or dinner roll,
freshly baked cookies & chilled beverages \$16.95/pp

Custom labels including all contents and guests'
names are available for an additional \$1.00/box

CHEF SALAD

Fresh mixed greens, tomatoes, boiled eggs,
cucumbers, sliced ham, turkey and cheese
with ranch dressing

GRILLED CHICKEN CAESAR

Crisp lettuce, tomatoes, boiled eggs, onions, black
olives, Parmesan cheese and homemade croûtons
topped with Caesar dressing

CHOPPED SALAD

Grilled chicken, bleu cheese, red cabbage, macaroni,
tomatoes, diced bacon, green onions and crisp
lettuce with honey mustard dressing

BUFFALO CHICKEN

Grilled chicken with bleu cheese, Feta cheese,
tomatoes, carrots, and fried onion straws, served
with ranch dressing

COWBOY CHICKEN SALAD

Southwestern style chicken, tomatoes, avocado,
roasted corn, red onions, black beans, pepper jack
cheese and chipotle ranch dressing

COCONUT CHICKEN SALAD

Lightly breaded coconut chicken, tossed with
tomatoes, avocados, pineapple, cucumbers, cilantro
and citrus lime vinaigrette

STRAWBERRY POPPY SEED SALAD

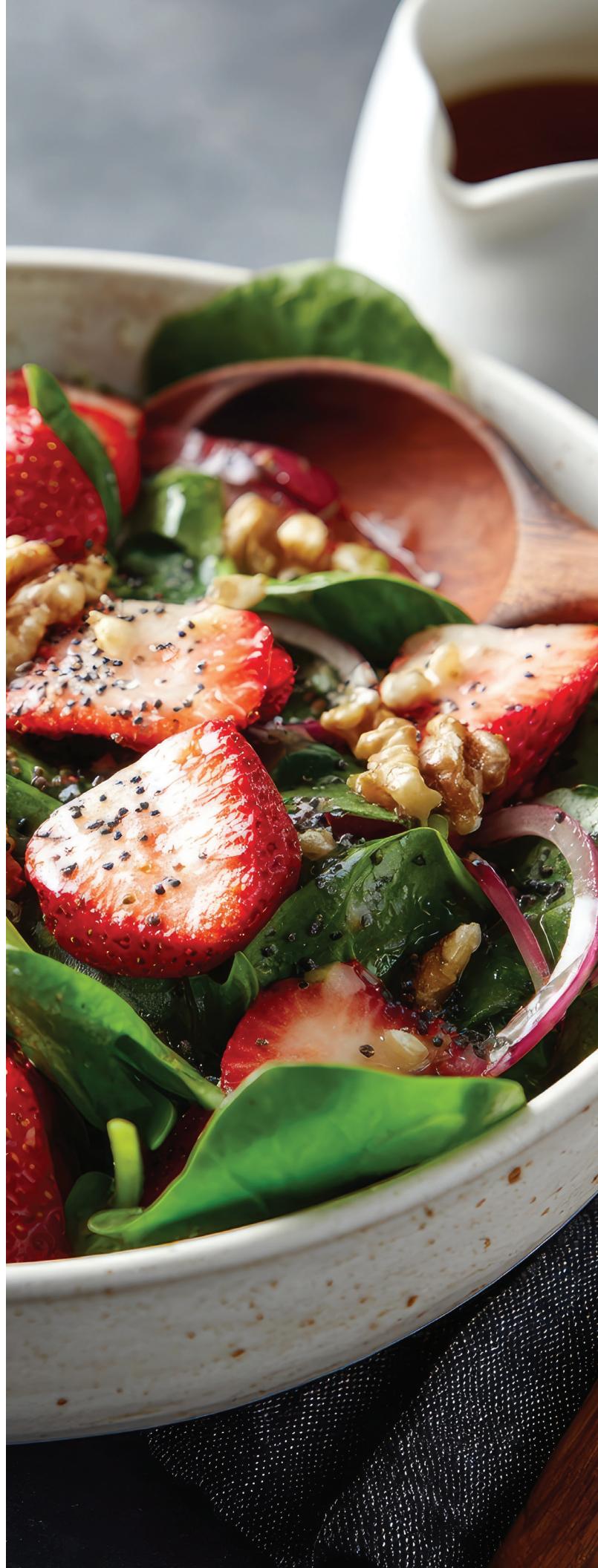
Mixed greens, strawberries, cucumbers, tomatoes,
toasted almonds and caramelized pecans, served
with sweet poppy seed dressing (Add \$1)

CHICKEN TOSTADA SALAD

Fresh mixed greens, roasted red peppers and corn
kernels, thinly sliced scallions, shredded cheese,
sliced avocado, served with cilantro lime vinaigrette
and spicy salsa

GOAT ON A DATE

Fresh mixed greens, roasted corn kernels, sliced
almonds & avocados, juicy tomatoes, served with
goat cheese, grilled chicken, soft dates and
honey lime dressing



Executive Lunch Buffets

(Minimum Order of 12)

TASTE OF ITALY

ITALIAN STALLION BUFFET

A Variety To Please Everyone: Choose two meats, two pastas, two sauces. **Meats:** Sausage, meatballs, chicken or beef. **Pastas:** bow-tie; rigatoni, mostaccioli or spaghetti. **Choose your favorite sauces:** alfredo, marinara, meat sauce, or pesto cream. Served with freshly baked garlic bread sticks, parmesan cheese and an Italian garden salad with light dessert and assorted chilled drinks \$18.95/pp

LITTLE ITALY PIZZA

Delicious homemade fresh tomato basil sauce – topped with freshly grated mozzarella cheese served with red pepper flakes, salt, black pepper, parmesan cheese and Italian seasoning. Choose from a variety of pizzas: sausage, pepperoni, chicken, BBQ/regular, veggie supreme, Hawaiian or simply veggie

\$22.95/Pizza

\$21.95/Plain Cheese Pizza

\$26.95/Three Meat Pizza

ITALIAN BEEF AND SAUSAGE

Seasoned roast beef, spiced just right and served in natural juice, delicious Italian sausage cooked with traditional herbs and spices, surrounded with bell peppers, served with Caesar or pasta salad with two types of dressing, a light dessert and chilled beverages \$17.95/pp

HOMEMADE LASAGNA

Fresh pasta noodles layered with Ricotta cheese filling and choice of seasoned ground beef or sautéed spinach, prepared in our special marinara sauce, topped and baked with mozzarella cheese. Served with Caesar/garden salad, two dressings, light dessert and chilled beverages \$18.95/pp

BAKED MOSTACCIOLI

Delicious ground beef cooked in marinara sauce then tossed with pasta, topped and baked with mozzarella cheese, served with crisp garden salad, two dressings, light dessert and chilled beverages \$17.00/pp



Executive Lunch Buffets

(Minimum Order of 15)

MEXICAN FIESTA

All fiestas served with light dessert and chilled beverages. Add Guacamole \$2.50.

STREET TACOS

Choice of seasoned ground beef or marinated chicken, served with warm corn and flour tortillas along with traditional toppings of cilantro, onions, green salsa and limes as well as Spanish rice and refried beans (steak and shrimp available upon request for additional charge) \$17.50/pp

(Make it colorful with shredded lettuce, pico de gallo, cheese, red salsa and sour cream \$21.50/pp)

AUTHENTIC MEXICAN TORTILLA SOUP

Fresh garlic, onions, tomatoes, corn, cilantro with a touch of chipotle sauce topped with avocados and tortilla chips \$4.00/pp

FAJITA BAR

Choice of steak or chicken, sautéed with tomatoes, onions and peppers. Served with Spanish rice, refried beans, pico de gallo, homemade salsa, sour cream and flour tortillas - light dessert and an assortment of chilled drinks \$19.95/pp

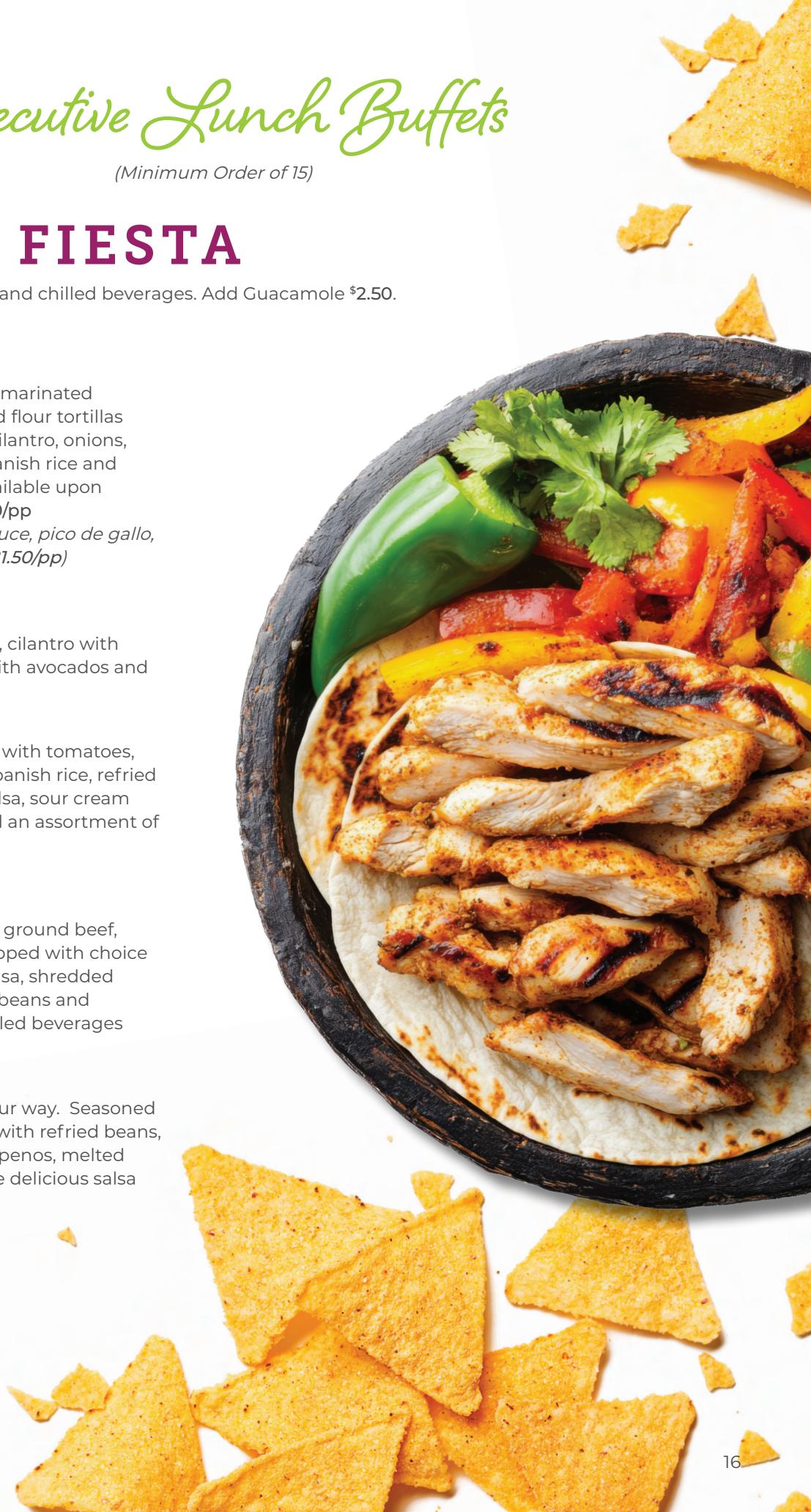
CHICKEN ENCHILADAS

– ROJAS OR VERDES

Flour tortillas stuffed with choice of ground beef, shredded chicken or vegetarian, topped with choice of enchiladas sauce, homemade salsa, shredded lettuce, sour cream, onions, refried beans and Mexican rice - light dessert and chilled beverages \$19.00/pp

MACHO NACHOS

Be happy and do macho nachos your way. Seasoned taco meat and marinated chicken, with refried beans, shredded lettuce, pico de gallo, jalapenos, melted cheese, sour cream and homemade delicious salsa \$16.00/pp



AMERICAN BUFFET

\$28.95

Choice of One Entrée, Side Salad, Two Sides, a Light Dessert and an Assortment of Chilled Beverages

(Minimum Order of 12 Like Entrées)

*Individual Plated Service Available; Please Ask For Details and Customization
Other Selections Available Upon Request, Additional Labor Charges Apply for After-Hour Events

Entrees



Chicken

HERB ROASTED CHICKEN MARSALA
POTATO CRUSTED CHICKEN
CHICKEN VESUVIO
CHICKEN PARMESAN
FRIED CHICKEN
MARGARITA CHICKEN
MEDITERRANEAN CHICKEN
CHICKEN CORDON BLEU
OVEN ROASTED TURKEY

Pork

PORK CHOPS
POTATO CRUSTED PORK LOIN
HERB CRUSTED PORK LOIN

Beef

MARINATED LONDON BROIL
BLACK ANGUS STEAK
BLACK ANGUS ROASTED SIRLOIN
MEATLOAF
FILET MIGNON (MARKET PRICE)

Seafood

tilapia
BAKED COD
SALMON FILET
CRUSTED TILAPIA



AMERICAN BUFFET

\$28.95

Choice of One Entrée, Side Salad, Two Sides, a Light Dessert and an Assortment of Chilled Beverages

Side Salad

Tossed Garden Salad | Caesar Salad | Fresh Spinach Salad

Sides

Vegetables

Glazed Baby Carrots | Fresh Broccoli | Brussels Sprouts
Asparagus | Grilled Mixed Vegetables | Grilled Mushrooms
Green Beans with Almonds | Seasoned Corn and Peas

Starches

Rice | Spanish Rice | Rice Pilaf | Orzo Rice
Roasted Red Potatoes | Baked Potatoes | Au Gratin Potatoes
Garlic Mashed Potatoes

Desserts

Sliced Fruit | Assorted Cookies | Brownies
Rice Krispies | Cake or Pie Slices | Cake Slice

Beverages

Regular and Diet

Coke | Pepsi | Sprite | Mountain Dew | Water | La Croix

Quick & Hassle Free

EXECUTIVE PACKAGES

(Minimum of 8)
The Café will prepare and assortment of sandwiches and wraps

OPTION 1:

Breakfast & Lunch

\$36

LIGHT BREAKFAST

Choose from the Energizer or the Continental Express
Served with freshly brewed regular and decaf coffee

LUNCH

Choose from Sandwich/Wrap/Salad Options
(page 11, 12, 14)

SNACKS

Recharge Goodies, the Mixed Break or Fresh & Healthy
Served with chilled sodas and bottled water

OPTION 2:

Breakfast & Lunch

\$41

BREAKFAST

Choose from the Energizer, Continental Express or the Morning Edition
Served with gourmet brewed coffee

LUNCH

Choice of The Corporate Platter, Corporate Salad Bar, Build Your Own Hot Sandwich

AFTERNOON SNACK

Choose any Light & Traditional or Impressive Break option.
Served with chilled sodas and bottled water



A La Carte Options

Minimum Order of 10

Drinks

CANNED SODA \$2.50

SPARKLING WATER \$4.00

OTHER DRINKS UPON REQUEST

Small Sides

FRESH WHOLE FRUIT \$2.00

CHIPS \$2.25

POTATO SALAD \$3.00

GARDEN SALAD \$5.00

COLESLAW \$3.00

MACARONI SALAD \$3.00

PASTA SALAD \$3.00

CUP SOUP \$4.00

CUP OF CHILI \$5.00



Desserts

COOKIE \$2.50

BROWNIES \$4.00

RICE KRISPIES \$3.00

Build Your Own **POTATO BAR**

SIMPLY POTATOES

Baked potatoes served with creamy butter, sour cream, bacon bits, green onions and beef chili \$8.95/pp

POTATO PARTY

Baked potatoes, creamy butter, sour cream, bacon bits, green onions, pico de gallo, black olives, warm cheddar cheese sauce, a light dessert and chilled beverages \$13.50/pp

POTATO EXTRAVAGANZA WITH CHICKEN

Baked potatoes, creamy butter, sour cream, bacon bits, green onions, pico de gallo, black olives, broccoli, warm cheddar cheese sauce, homemade hot chili, a light dessert and chilled beverages \$16.50/pp

Special Occasions **SOCIAL EVENTS**

SPECIALTY CAKES

CUPCAKES

DONUTS

COFFEE, HOT CHOCOLATE

ICE CREAM SOCIALS

**Call for customized pricing*



Terms and Conditions

The Following Guidelines are listed to ensure excellent service and clarifications;

PRICING

Prices are subject to change without notice.

MENUS & ITEMS

Menu items, are subject to change without notice. The café reserves the right to substitute comparable items, should an item be unavailable or undeliverable via the purveyors or have seasonal limitations. In situations beyond control items may be substituted.

SERVICE CHARGE

A service charge will apply for any set up, white linen, delivery, monitoring, chafing dishes, chafing fuel, breakdown, retrieval and clean-up. Service Charge will only be applied should the mentioned services be provided.

TAX

State and City tax as applicable.

STAFF RATES

The per-hour rate for staff: Servers- \$36, Chef/Carvers/Bartenders-\$40.

OTHER CHARGES

China Service \$3.00/pp; Table Linen \$18.00; Non Standard Table Linen \$25

We will accommodate every need, however, special requests such as linens, flowers or equipment that must be rented or purchased from an outside source will be added to on to the final invoice, including 30% handling fee and set up charge. Please contact the cafe for special price quotes for equipment rental, theme prop rentals, music & entertainment, gifts, party trays, floral arrangements, theme decorations and or special ordered cakes.

PORTIONS

Portions will be provided an excess of 5% of your order. If a customer count is in excess of a guaranteed number, an additional charge per guest will apply. The per person charge is based on plate usage. Leftover containers are not provided unless arranged in advance.

PICK UPS

In the interest of the environment and cost containment, we request that all equipment and supplies delivered to meetings be left in the room. Please call us to notify us of any equipment that has been moved to another location. Equipment that is not returned will be charged to the appropriate charge code or client.

SAME DAY

Orders placed and/or changed after 2:30 P.M. the day prior to requested delivery may incur a \$15.00 fee.

CANCELLATION

Must be called in 48 hours prior to day of event.

Cancellations within 24 hours will be charged in full.

PAYMENT

A deposit may be required upon placing your order. Balance due in cash or major credit card.

OTHER OPTIONS

For functions, meetings, or training sessions, The Haute Chef also offers the option of Café Vouchers. Café Vouchers allow individuals to purchase menu selection available in the café. Vouchers offer personal choice and flexibility and may be considered more cost effective. Vouchers are available in \$7, \$8 and \$10 denominations or as requested.

Guests may use up to the said amount. Should the guest exceed voucher value, the overage amount will be billed accordingly. Vouchers are not redeemable for cash. Please ask for details.

There may be no substitutions of menu items unless discussed and agreed upon before confirmation. Substitutions may cause a price differentiation. Prices are subject to change without notice or as seasonal adjustment or vendor factors affect product costs.





the *Haute*
CHEF

CORPORATE EVENTS • PRIVATE PARTIES • HOLIDAY GATHERINGS

CUSTOMIZE OUR EXPERTISE TO EXCEED YOUR NEEDS