



RELISH THE EVENING RECEPTION HORS D'OEUVRE & STATIONS

GARDE MANAGER

FRUITS, CHEESE, & CHARCUTERIE, & ACCOUTREMENTS
INDIVIDUALLY PLATED

PEAR & GOAT CHEESE TARTLETS

SAUTEED PEARS BLENDED WITH BABY ARUGULA, GOAT & CREAM CHEESE BALANCE SWEET, TANGY,
SALTY, & PEPPERY PERFECTLY IN LIGHT CRISP PASTRY SHELL

BUBBA Q SHRIMP

GRILLED, CAJUN SEASONED, BACON WRAPPED SHRIMP LIGHTLY BASTED WITH OUR SPECIAL BBQ SAUCE
SERVED SKEWERED WITH FRIED CHEESE GRITS

SMALL PLATES

THESE DISHES ARE PREPARED AND PRESENTED TO OUR GUESTS

MASHED POTATO BAR

LET OUR MIXOLOGIST WHIP UP SOMETHING HEARTY FOR YOU.
HOMEMADE MASHED POTATOES WITH ALL OF YOUR FAVORITE TOPPINGS
BACON, BUTTER, CHEDDAR CHEESE, SOUR CREAM, SCALLIONS, MEATBALLS, & BROWN GRAVY
SERVED IN A MARTINI GLASS (RENTAL EXTRA)

YARD BIRD ON A CHECKERBOARD

FRIED CHICKEN, MAC & CHEESE WAFFLES, STRAWBERRY HOT SAUCE

SWEET TEA SHORT RIBS

ALL THE SOUTH YOU CAN HANDLE, THE SAUCE IS SO GOOD YOU COULD DRINK IT.
SUPER TENDER & FLAVORFUL BEEF PAIRED WITH MASHED POTATOES

BEVERAGES

SWEET & UNSWEET TEA, & WATER

\$32.99



RELISHABLE EVENING RECEPTION

THIS PLATED & SERVED THE DINNER CAN BE PRESENTED AS A DUAL ENTREE PLATE OR PREDETERMINED VIA RSVP.

CHOOSE TWO:

PEAR & GOAT CHEESE TARTLETS

SAUTEED PEARS BLENDED WITH BABY ARUGULA, GOAT & CREAM CHEESE
BALANCE SWEET, TANGY, SALTY, & PEPPERY PERFECTLY IN LIGHT CRISP PASTRY SHELL

CHERRY BOMBS

CHERRY TOMATOES FILLED WITH BOURSIN CHEESE, SPIKED WITH A BLOODY
MARY PIPETTE, MICRO GREENS

BRUSSELS SPROUTS POPS

BOURBON BACON GLAZE

CHERRY BOMBS

CHERRY TOMATOES, BOURSIN CHEESE, BLOODY MARY PIPETTE, MICRO GREENS

FRIED GREEN TOMATOES

SMOKEY JOE'S SAUCE

BUBBA Q SHRIMP

GRILLED, CAJUN SEASONED, BACON WRAPPED SHRIMP LIGHTLY BASTED WITH
OUR SPECIAL BBQ SAUCE SERVED SKEWERED WITH FRIED CHEESE GRITS

GARDEN SALAD

MIXED GREENS, FRESH VEGETABLES, RANCH & BALSAMIC VINAIGRETTE

CHOOSE TWO:

CARVED PORK LOIN

SEASONED, SEARED & SLOW ROASTED
ROBERT SAUCE

CARVED BISTRO TENDER

SEASONED, SEARED & SOUS VIDE
CHIMICHURRI

KICKIN' GRILLED CHICKEN

LEMON-THYME-BUTTER

CHOOSE TWO:

VEGETABLE MEDLEY

GARLIC MASHED POTATOES

ROASTED RED POTATOES

MACARONI & CHEESE

SQUASH MEDLEY

FRESH GREEN BEANS

ROLLS & BUTTER

BEVERAGE BUFFET
SWEET & UNSWEET TEA, & WATER

\$24.99

UPGRADES TO RELISH

NEW SOUTH SALAD \$1
(INCLUDES PLATE RENTAL)

SMOKED SALMON
HOUSE HOT SMOKED SALMON, SPICED
STRAWBERRY COMPOTE
\$2

SWEET TEA SHORT RIBS
ALL THE SOUTH YOU CAN HANDLE, THE SAUCE IS
SO GOOD YOU COULD DRINK IT
\$2.



BBQ TO BOAST ABOUT

CHOOSE TWO HORS D'OEUVRE

BRISKET BRUSCHETTA

SMOKEY BRISKET, BUBBA Q SAUCE, TOBACCO ONIONS, ON CORNBREAD CROSTINI

SMOKED CHICKEN TARTLETS

SMOKED CHICKEN, CARAMELIZED ONIONS, ROASTED TOMATOES & FONTINA COME TOGETHER IN LIGHT CRISP PASTRY SHELL

BABY BACON BISCUITS

SMOKEY JOE'S PIMENTO CHEESE
EMBOLDENED WITH SMOKED PAPRIKA, JALAPENO, BACON, & CHIPOTLE

BUBBA Q SHRIMP

GRILLED, CAJUN SEASONED, BACON WRAPPED SHRIMP LIGHTLY BASTED WITH OUR SPECIAL BBQ SAUCE SERVED SKEWERED WITH FRIED CHEESE GRITS

FRIED GREEN TOMATOES

SMOKEY JOE'S SAUCE

FRIED OKRA SHOOTERS

SOUTHERN COMFORT WITH SPICY RANCH

DINNER

PAT'S TATER SALAD

COLE'S SLAW

SUWANNEE SMOKED CHICKEN
BRINED, SLOW SMOKED, & LIGHTLY GLAZED

BOB'S BEST BUTTS
SLOWED SMOKED FOR OVER 12 HOURS
(UPGRADE TO RIBS OR BRISKET FOR \$2)

RELISH'S SPECIAL SAUCE
AN AMAZING BLEND WITH JUST THE RIGHT BALANCE OF SWEET, TANG, & A TOUCH OF HEAT

BUBBA'S BAKED BEANS

MAC DADDY MACARONI & CHEESE

GREEN BEANS

CORN BREAD & BISCUITS
BUTTER, TOMATO JAM, & HONEY

BEVERAGE BUFFET
SWEET & UNSWEET TEA, WATER, & LEMONADE

\$23.75



IRON & LACE PLATED

PASSED HORS D'OEUVRE

OYSTERS CHARLIE
GRILLED OYSTERS,
GARLIC, BUTTER, LEMON, HOT SAUCE, PARMESAN
FRIED SPINACH GARNI

WATERMELON SALAD
WATERMELON CUBES, FETA, BLACKBERRY BUTTONS,
MICRO GREENS, PICKLED ONION,
POMEGRANATE-BALSAMIC PIPETTE

SALAD COURSE

RELISH'S NEW SOUTH SALAD

MESCLUN GREENS, BALSAMIC VINAIGRETTE, BLEU CHEESE, GRAPE TOMATOES, SIGNATURE SPICED PECANS

FISH COURSE

SEARED FRESH SNAPPER

ROMESCO
GRILLED VEGGIE SUCCOTASH

BISTRO TENDER

SEASONED, SMOKED, SEARED & SOUS VIDE
CHIMICHURRI
ROASTED FINGERLING POTATOES

ROLLS & BUTTER

BEVERAGE SERVICE

SWEET & UNSWEET TEA, WATER, & COFFEE

\$42.99 PER PERSON



SHORT PLATES

AVOCADO BAR

OUR CHEF COLLABORATES WITH THE GUEST TO BUILD A REFRESHING VEGAN APPROVED PLATE
AVOCADOS, LIMES, COWBOY CAVIAR, TROPICAL FRUIT SALSA, CILANTRO, TORTILLA STRIPS, LOCAL OLIVE OIL, FRESH PEPPER, SALTS, TAJIN
\$6.75

BISTRO TENDER TAPAS

SEARED, SOUS VIDE, & SLICED
BLEU CHEESE MASHED POTATOES, DIANE SAUCE
\$8

CUBAN PORK

MOJO MARINATED & SOUS VIDE PORK LOIN
PLANTAIN PUREE, BLACK BEAN FRITTER, SOUR ORANGE MOJO, CHICHARRON
\$75

SWEET TEA SHORT RIBS

ALL THE SOUTH YOU CAN HANDLE, THE SAUCE IS SO GOOD YOU COULD DRINK IT. SUPER TENDER & FLAVORFUL BEEF PAIRED WITH GARLIC SMASHED POTATOES
\$8

BOYS FROM THE SOUTH BRISKET

SLOW SMOKED, SLICED, AND SITUATED ON JALAPENO POLENTA, TOPPED WITH TOBACCO ONIONS
\$8

THANKSGIVING GONE WILD

SOUS VIDE TURKEY BREAST WITH CORNBREAD STUFFING, FRIED SAGE, CRANBERRY RELISH, GREEN BEAN CASSEROLE FRITTER
\$8



SHORT PLATES

BLACK & BLUE

BLACKENED SCALLOPS WITH CREAMY BLUE CORN GRITS, BLEU CHEESE FONDUE, TOMATO & SCALLION
\$8

SMOKEY YARD BIRD & SCRATCH

SMOKED CHICKEN THIGHS, BBQ BAKED BEANS, OVER SMOKEY JOE'S PIMENTO CHEESE GRITS
\$6

YARD BIRD ON A CHECKERBOARD

FRIED CHICKEN, MAC & CHEESE WAFFLES, STRAWBERRY HOT SAUCE
\$6

BACON & EGGS

MUSTARD GLAZED PORK BELLY, SOUS VIDE EGG, CREAMY CHEDDAR CHEESE GRITS
\$7

CAROLINA'S CALLING

SAUTEED SHRIMP, LOCAL SMOKED SAUSAGE, & A RICH SAUCE OVER CREAMY GRITS
\$7

ANGRY ORCHARD PORK

CANDY APPLE DRIZZLE, CINNAMON SWEET POTATO MASH
\$6

SMOKED SALMON

HOUSE HOT SMOKED SALMON, SMOKED GOUDA GRITS, SPICED STRAWBERRY COMPOTE
\$7



ATTENDED ACTION STATIONS

THE GREAT GRITS BAR

CREAMY GRITS WITH ALL OF YOUR FAVORITE TOPPINGS,
BACON, BUTTER, CHEDDAR CHEESE, SHRIMP, SCALLIONS, & TOMATO GRAVY
\$6

MASHED POTATO BAR

HOMEMADE MASHED POTATOES WITH ALL OF YOUR FAVORITE TOPPINGS
BACON, BUTTER, CHEDDAR CHEESE, SOUR CREAM, SCALLIONS, MEATBALLS, & BROWN GRAVY
\$5

TACO BAR

CARNE ASADA, CHICKEN, GROUND BEEF, OR PORK, OR MEATLESS GROUND
FLOUR TORTILLAS, GUACAMOLE, SALSA, TOMATOES, LETTUCE, ONIONS, JALAPENOS, SOUR CREAM, CHEESE, CILANTRO, LIME, ONIONS
\$7

ELOTE BAR

GRILLED FRESH CORN
SPICED MAYO, COTIJA CHEESE, CILANTRO, LIME, & TAN
\$4

BISCUIT BAR

BUTTERMILK BISCUITS SERVED WITH ALL THE TRIMMINGS
SAUSAGE GRAVY, CHICKEN, HAM, BUTTER, JELLIES, HONEY, & SYRUP
\$6



ATTENDED ACTION STATIONS

SLIDER STATION

CHEESEBURGERS, PULLED PORK, BABY BELLAS, OR CUBAN FRITAS,
POMME FRITES, KETCHUP FRITA SAUCE, GARLIC AIOLI

\$7

CARVED PORK LOIN

SEASONED, SEARED & SLOW ROASTED WITH HONEY-CORIANDER-CUMIN CRUST
SWEET POTATO MASH

\$5

CARVED BISTRO TENDER

SEASONED, SEARED & SOUS VIDE

MUSHROOM SAUCE

MASHED POTATOES

\$6

CARVED TURKEY BREAST

SEASONED, SEARED & SOUS VIDE GIBLET GRAVY & CRANBERRY SAUCE
CORNBREAD DRESSING

\$6

CHICKEN SALTIMBOCCA

IT MEANS "JUMP MOUTH", MY FAVORITE ITALIAN SAUTE DISH

SUCCULENT CHICKEN BREAST LAYERED WITH FRESH SAGE & PROSCIUTTO & SAUTEED WITH A WHITE WINE SAUCE

ANGEL HAIR PASTA

\$7

BUBBA Q ANTIPASTO

GRILLED & SMOKED HEIRLOOM TOMATOES

DOUBLE SMOKED THICK CUT BACON

SMOKED BUTTERMILK BLEU CHEESE

\$8



LIST OF HORS D' OEUVRE

PEAR & GOAT CHEESE TARTLETS

SAUTEED PEARS BLENDED WITH BABY ARUGULA, GOAT & CREAM CHEESE BALANCE SWEET, TANGY, SALTY, & PEPPERY PERFECTLY IN LIGHT CRISP PASTRY SHELL

CHICKEN LETTUCE WRAPS

GRILLED CHICKEN, SOY-GINGER-VIDALIA SAUCE, ASIAN VEGETABLES

SMOKED CHICKEN TARTLETS

SMOKED CHICKEN, CARAMELIZED ONIONS, ROASTED TOMATOES & FONTINA COME TOGETHER IN LIGHT CRISP PASTRY SHELL

PAD THAI WINGS

SWEET & SPICY, FULL OF UMAMI, GARNISH WITH PEANUTS, FRIED GARLIC, AND CILANTRO

CHICKEN SATAY

BRONZED CHICKEN SKEWERS, WITH MUSTARD MOLASSES DIP, SOY GINGER, OR TROPICAL SALSA

BUBBA Q SHRIMP

GRILLED, CAJUN SEASONED, BACON WRAPPED SHRIMP LIGHTLY BASTED WITH OUR SPECIAL BBQ SAUCE SERVED SKEWERED WITH FRIED CHEESE GRITS

SHRIMP FANS

BUTTERFLIED JUMBO SHRIMP, GRILLED, CHILLED, & SKEWERED ON LIME RACKS CHIVES, TOMATO DUST, & POBLANO CURRY SPRAY

SHRIMP & GRITS SHOOTER

CREAMY GRITS WITH GARNISHED WITH SAUTEED SHRIMP, SAUSAGE AND A RICH SAUCE

FRESH FRUIT CONE

FRESH BALLED FRUIT PRESENTED IN A BAMBOO CONE.

GOURMET CHEESE BOARD

GOURMET WISCONSIN CHEESES WITH CRACKERS, ACCOUTREMENTS OF NUTS, HONEY, FRESH, & DRIED FRUITS PRESENTED ON INDIVIDUAL DISPOSABLE CHEESE BOARDS



GRAND CRU GARDE MANGER

FRESH SEASONAL FRUITS
GOURMET CHEESES FROM WISCONSIN GARNISHED WITH CRACKERS, NUTS, HONEY, AND MORE
FINE CHARCUTERIE SUCH AS PROSCIUTTO, GENOA & SOPPRESSATA SALAMI
PERSONAL SERVINGS

CRUDITE SHOOTERS

FRESH CUT RAW & BLANCHED VEGETABLES IN A SHOT GLASS WITH RANCH ON THE BOTTOM

GRILLED CHEESE & TOMATO SOUP SHOOTERS

OLD SCHOOL PRESENTED NEW WAVE

TINY TACOS

GROUPEL, CARNE ASADA, OR CHICKEN, JICAMA SLAW IN A BITE SIZED CRISPY TACO ON LIME RACKS

WATERMELON SALAD

WATERMELON CUBES, FETA, BLACKBERRY BUTTONS, MICRO GREENS, PICKLED ONION, POMEGRANATE - BALSAMIC PIPETTE

CHERRY BOMBS

CHERRY TOMATOES FILLED WITH BOURSIN CHEESE, SPIKED WITH A BLOODY MARY PIPETTE, MICRO GREENS

COWBOY CAVIAR

BLACK BEANS, BLACK EYED PEAS, CORN, TOMATOES, GARLIC POBLANOS, CILANTRO WITH A HONEY LIME DRESSING SERVED WITH TORTILLA CHIPS

BLACKBERRY & BRIE

BLACKBERRY BUTTON, MICRO GREENS, BLACKBERRY JAM, SWEET CORN MUFFIN CANAPE

BRISKET BRUSCHETTA

SMOKEY BRISKET, BUBBA Q SAUCE, TOBACCO ONIONS, ON CORNBREAD CROSTINI

BISTRO TENDER WONTON

SEARED, SOUS VIDE, & SLICED, CHIMICHURRI, MICRO GREENS

SWEET TEA SHORT RIB SPOONS

TENDER BEEF, VELVETY SAUCE, CREAMY MASHED POTATOES, POTATO STIR



MEATLOAF MINI CUPCAKES
BITE SIZED HOMEMADE MEATLOAF
MASHED POTATO FROSTING
KETCHUP GLAZE PIPETTE

FRIED GREEN TOMATOES
SMOKEY JOE'S SAUCE

FRIED OKRA SHOOTERS
SPICY RANCH

FRIED CHEESE GRITS SPOON
TOMATO GRAVY & BACON BIT

DEVILED EGGS
CLASSIC, SMOKED SALMON, OR BACON

BABY BACON BISCUITS
SMOKEY JOE'S PIMENTO CHEESE
EMBOLDENED WITH SMOKED PAPRIKA, JALAPENO, BACON, & CHIPOTLE

SMOKEY SALMON SPOON
HONEY GLAZED HOT SMOKED SALMON, APPLE, CUCUMBER, SCALLION SLAW



DESSERTS

LEMON TART
PASTRY CRUST
LEMON CURD
MERINGUE
ALMOND BRITTLE
CARAMEL SAUCE
\$9

S'MORES TART
GRAHAM CRACKER CRUST
CHOCOLATE GANACHE
TORCHED MARSHALLOW
RASPBERRY SAUCE
\$9

APPLE PIE TINI
CARAMELIZED APPLES
STRUESEL
DULCE DE LECHE MOUSEE
\$7

LEMON BERRY CHEESECAKE TINI
LEMON CURD
BLUEBERRY COMPOTE
HOMEMADE CHEESECAKE
GRAHAM CRACKER SHARD
\$7

BUTTERMILK PIE
FRESH BERRIES
CREME CHANTILLY
\$6



BOURBON CHOCOLATE PECAN PIE
BOURBON WHIP
\$6

PINEAPPLE UPSIDE DOWN REDEUX
ROASTED VANILLA BEAN CAKE
PINEAPPLE CREMEUX
CANDID PINEAPPLE
CHERRY COMPOTE
\$8

KILLER CHOCOLATE CAKE
A BIG WEDGE OF RICH CHOCOLATE CAKE
\$5

BREAD PUDDING
HONEYMOON SAUCE
\$5



SHOW STOPPING STATIONS

DRUNKEN DONUTS

DONUT HOLES

HOUSE MADE CHOCOLATE, VANILLA, & CARAMEL GLAZES
CHOCOLATE, ESPRESSO, LEMON, WHITE CHOCOLATE LIQUEUR INJECTIONS
SPRINKLES, BACON, SEA SALT, FRUITY PEBBLES, MINT CRYSTALS
\$8

GREAT BALLS OF FIRE!!!

OUR DRUNKEN DONUTS FLAMBEED WITH CAP'N MORGAN RUM
\$9

BANANAS FOSTERS

A NOLA CLASSIC

\$9



MINI DESSERTS

LEMON PIE POPS
WHITE CHOCOLATE SHELL
LEMON CURD
TORCHED MERINGUE

BANANAS FOSTERS CHEESECAKE BITES
GRAHAM CRACKER CRUST
BANANA CHEESECAKE
CHOCOLATE GLAZE
CARAMEL BANANA CHIP

BANANA PUDDING BITES
HOMESTYLE HOT BANANA PUDDING
COFFEE CARAMEL
BANANA MOUSSE
BANANA CHIP
BANANA LEAF SPOON
\$5

CHOCO-NUT SPOONS
PEANUT BUTTER PANNA COTTA
CHOCOLATE MOUSSE
HAZELNUT SAUCE
\$5

DAIQUIRI DIP
FRESH STRAWBERRY
LIME CURD
\$3



PLANT BASED ENTREES

RELISH PREPARES ALL PLANT BASED ENTREES VEGAN

CAULIFLOWER STEAK

CARROT CARAMEL
QUINOA PILAF

STUFFED PORTOBELLO FLORENTINE

MUSHROOMS, GARLIC, QUINOA, SPINACH

HAWAIIAN BBQ BOWL

BASMATI RICE, QUINOA, TOFU, ASIAN PINEAPPLE BBQ SAUCE
ZUCCHINI, RED PEPPERS, SCALLIONS, PINEAPPLE, AVOCADO, CILANTRO

FORBIDDEN RICE BOWL

BLACK RICE, TOFU, MANGO CUCUMBERS, RED CABBAGE AVOCADOS, CILANTRO



RELISH YOUR BRUNCH

PASTA SALAD

FRUIT DISPLAY

GRILLED CHICKEN
TROPICAL SALSA

OMELET STATION

FRESH VEGETABLES, CHEDDAR JACK CHEESE, HAM, SAUSAGE, & CHICKEN MADE TO ORDER

BISCUIT BAR

SAUSAGE, CHICKEN, HAM, BUTTER & JELLIES, HONEY SYRUP

HARD WOOD SMOKED BACON

CARVED HAM

CREAMY GRITS

BREAKFAST POTATOES

MUFFINS & SCONES

BEVERAGE BUFFET

SWEET & UNSWEET TEA, COFFEE, & WATER

\$22.99



IRON & LACE BRUNCH

PASTA SALAD

FRUIT DISPLAY

GRILLED CHICKEN
TROPICAL SALSA

CARVED BISTRO TENDER
SEASONED, SEARED & SOUS VIDE
CHOOSE FROM CHIMICHURRI, MADEIRA SAUCE, OR MUSHROOM SAUCE

OMELET STATION
FRESH VEGETABLES, CHEDDAR JACK CHEESE, HAM, SAUSAGE, & CHICKEN MADE TO ORDER

BISCUIT BAR
SAUSAGE, CHICKEN, HAM, BUTTER & JELLIES, HONEY SYRUP

WAFFLE STATION
MINI WAFFLES, BUTTER, SYRUP, CHICKEN, STRAWBERRIES, PECANS, CHOCOLATE CHIPS, & WHIPPED CREAM

SHRIMP & GRITS
SAUTEED SHRIMP, LOCAL SMOKED SAUSAGE, IN A RICH SAUCE
CREAMY GRITS

HARDWOOD SMOKED BACON

BREAKFAST POTATOES

MUFFINS & SCONES

BEVERAGE BUFFET
SWEET & UNSWEET TEA, & WATER
ORANGE JUICE
COFFEE

\$33.99



FACTS

HERE IS A LIST OF QUESTIONS TO ASK ALL CATERERS YOU ARE CONSIDERING. THESE ARE A HUGE VALUE. IT'S IMPORTANT TO BE EMPOWERED WHEN TALKING WITH CREATIVE PARTNERS FOR YOUR EVENT. COMMUNICATION IS KEY IN KNOWING WHAT EACH OTHER WANTS, NEEDS, AND IS RESPONSIBLE FOR. OUR ANSWERS ARE IN ()

BUDGET

HOW MUCH IS IT? LET YOUR CATERER KNOW YOUR BUDGET UP FRONT WHAT YOU HAVE TO SPEND. THIS IS DEFINITELY NEEDS TO BE COMMUNICATED. DON'T ASSUME THAT A BUFFET OR FOOD STATION IS LESS EXPENSIVE THAN A SIT DOWN DINNER. IT DEPENDS ON THE TYPE, VARIETY, & QUALITY OF FOOD SERVED NOT JUST HOW IT'S SERVED. RELISH DOESN'T WANT TO CHARGE YOU THE MAXIMUM. WE DO WANT TO MAXIMIZE YOUR BUDGET. KNOWING YOUR BUDGET LETS US GUIDE TO MENU OFFERINGS AND SERVICES THAT MEET YOUR NEEDS. (THIS WILL SAVE TIME IN KNOWING IF THEY ARE THE RIGHT CATERER FOR YOU.)

FOOD PREPARATION

DOES THE CATERER PRACTICE FOOD SAFETY, AND IS HEALTH DEPARTMENT APPROVED? WILL THE FOOD FOR THE RECEPTION BE DELIVERED IN A FOOD SAFETY APPROVED CARRIERS? (WE ARE SERIOUS ABOUT FOOD SAFETY. WE ARE INSPECTED BY THE DBPR. WE FOLLOW THEIR GUIDELINES OR BETTER.)

IS THE CATERER INSURED & LICENSED

ASK IF YOUR CATERER HAS LIABILITY INSURANCE AND ASK FOR PROOF. THERE ARE MANY "FLY BY NIGHT CATERERS" WHO ARE NOT INSURED AND LICENSED AND WHO WORK ILLEGALLY OUT OF THEIR HOMES. ALTHOUGH THEY MAY BE CHEAPER, QUALITY AND SAFETY MAY BE SACRIFICED IN THE PREPARATION OF THE FOOD. (WE ARE LICENSED AND INSURED.)

LEFTOVERS

ASK WHAT IS DONE WITH THE LEFTOVER FOOD. PARTICULARLY, IF YOU ARE HAVING A BUFFET OR FOOD STATION, THERE CAN BE FOOD LEFTOVER. SOME BRIDES CHOOSE TO HAVE THE LEFTOVER FOOD GIVEN TO A HOMELESS SHELTER OR SERVICE CLUB. SOME CATERERS MAY ALLOW YOU TO TAKE FOOD HOME, BUT OTHERS DO NOT OFFER THE OPTION BECAUSE THEY CAN'T GUARANTEE IT'S FRESHNESS AND THEY DON'T WANT ANYONE TO GET SICK IF THE FOOD IS NOT STORED PROPERLY. (WE FOLLOW THE GUIDELINES SET BY THE FLORIDA DBPR. ALL FOOD ON BUFFET IS DISCARDED.)



ETHNIC RECIPES

ASK IF DISHES CAN BE PREPARED THAT ARE NOT INCLUDED ON THE REGULAR MENU. SOME BRIDES HAVE A SPECIAL "FAMILY" DISH THEY'D LIKE OR A PARTICULAR TYPE OF ETHNIC FOOD PREPARED. THIS IS A GREAT WAY TO REALLY PERSONALIZE YOUR DINNER AND RECEPTION. (WE WILL CUSTOMIZE AS BEST WE CAN FOR YOU.)

GUARANTEED NUMBERS

MANY CATERERS WILL QUOTE PRICES BASED UPON A CERTAIN NUMBER OR MINIMUM NUMBER OF GUESTS. FOR INSTANCE, YOUR CATERER MAY HAVE A MINIMUM OF 100 GUESTS AND IF ONLY 80 SHOW UP THERE MAY BE AN ADDITIONAL FEE. IT IS A WELL KNOWN FACT THAT 3% OF YOUR GUESTS WILL NOT ATTEND YOUR RECEPTION BECAUSE OF VARIOUS REASONS OR CHANGES OF PLANS. THEY USUALLY DON'T LET YOU KNOW BEFORE YOU HAVE TO GIVE YOUR GUARANTEE TO THE CATERER. ASK YOUR CATERER THEIR PRODUCTION POLICY. DON'T OVERESTIMATE, IT WILL COST YOU. SOME CATERERS WILL ALSO OFFER YOU A ½ PRICE OPTION ON SETTING UP TABLES OVER AND ABOVE YOUR GUARANTEE SO THAT YOU ARE NOT CAUGHT OFF GUARD IF TOO MANY SHOW UP. KEEP YOUR INITIAL GUARANTEE LOW BECAUSE THERE USUALLY ISN'T AN UP-CHARGE TO ADD GUESTS IN THE FINAL DAYS. (WE REQUIRE THE GUEST COUNT GUARANTEE 10 DAYS OUT. IT CAN GROW PAST THAT BUT NOT REDUCED. WE CHARGE FOR THE GUEST COUNT GUARANTEE OR THE ACTUAL ATTENDANCE, WHICHEVER IS GREATER. WE SET FOR THE NUMBER OF GUESTS GIVEN. WE CAN SET FOR MORE GUESTS THAN RSVP BUT A COST OF RENTAL FOR THIS NUMBER IS INCURRED.)

WEDDING CAKES

DO THEY OFFER WEDDING CAKES IN THEIR PACKAGE? CAN THEY MAKE YOU A WEDDING CAKE? DO THEY CHARGE TO CUT & SERVE THE CAKE? (WE DON'T BAKE WEDDING CAKES. WE CAN RECOMMEND SOME EXCELLENT BAKERS. CAKE CUTTING IS AN ADDITIONAL SERVICE & CHARGE.)

TAXES, FEES, & GRATUITIES

ARE THEY INCLUDED IN THE PRICE OR WILL THEY BE ADDED LATER? FIND OUT WHAT THE FINAL PRICE IS. ALSO YOU'LL FIND SOME CATERERS NEGLECT TO TELL YOU ABOUT A SERVICE CHARGE, *(USUALLY 10-20%) WHICH IS ADDED TO COVER INCIDENTAL CHARGES FOR TRAVEL, GAS, EXTRA LABOUR AND OR SUPPLIES. (OUR SALES TAX IS 7% WHICH IS NOT INCLUDED IN THE BASE PRICE. EACH EVENT IS DIFFERENT, SOME REQUIRE ADDITIONAL FEES DEPENDENT ON WHAT WE SERVICES WE PROVIDE FOR OUR CLIENTS AND THEIR GUESTS. WHEN WE HAVE A CONSULTATION WITH YOU WE WILL DISCUSS THOSE IN DETAIL. WE NEVER CHARGE GRATUITIES BUT OUR STAFF APPRECIATES THE EXTRA RECOGNITION.)

RATIO OF SERVERS TO GUESTS

THIS WILL VARY DEPENDING ON THE TYPE OF RECEPTION YOU HAVE. MAKE SURE YOU ARE GETTING THE LEVEL OF SERVICE YOUR GUESTS NEED. (OUR RULE OF THUMB IS 1 SERVER PER 32 FOR A BUFFET AND 1 PER 24 FOR A SEATED DINNER; SOMETIMES EVEN 1:16. FOR AFTERNOON COCKTAIL RECEPTIONS OR EVENING HORS D'OEUVRE YOU CAN EXPECT 2 SERVERS PER 100.)



DRESS CODE FOR WAIT STAFF

HOW WILL THE STAFF BE DRESSED? WILL THEY BE DISTINGUISHABLE FROM THE GUESTS? ARE THERE OPTIONS? DO YOU HAVE A PREFERRED DRESS TO MATCH YOUR THEME? (WE HAVE SEVERAL UNIFORMS.)

DECORATIONS

ASK TO SEE PICTURES OF THEIR TABLE DISPLAYS. SOME CATERERS THAT DO BUFFETS OR FOOD STATIONS WILL INCLUDE FLORAL ARRANGEMENTS AND OTHER DECORATIONS. AS YOUR WEDDING PLANS PROGRESS, TALK TO YOUR CATERER ABOUT YOUR COLOR THEME SO THAT ALL DECORATIONS AND FLORAL ARRANGEMENTS WILL COORDINATE.

ALSO, FIND OUT WHAT TYPE OF DECORATING THEY MIGHT DO FOR YOU. WILL THEY SWAG YOUR HEAD AND CAKE TABLES? WILL THEY SET OUT YOUR FAVORS AND SEATING CARDS? WILL THEY COME TO SET TABLES THE SAME TIME AS YOU DECORATE? DOES THIS COST EXTRA? (WE CUSTOMIZE EACH EVENT DEPENDING ON THE CLIENTS NEEDS.)

TABLEWARE AND LINENS

DOES THE PRICE INCLUDE TABLE LINENS, NAPKINS, DISHES, AND GLASSWARE? ASK TO SEE SAMPLES. REMEMBER, IF YOU DON'T LIKE THE TABLEWARE OR LINENS THEY OFFER, MOST EVERYTHING CAN BE RENTED, BUT USUALLY AT AN ADDITIONAL PRICE! (DINNERWARE IS NOT INCLUDED IN OUR PRICING. WE HAVE RENTALS FOR YOU TO LOOK & TOUCH. WE OFFER TABLE, CHAIR, AND LINEN RENTALS AS WELL)

LICENSES

YOUR CATERER SHOULD BE LICENSED BY THE STATE. MOST DISPLAY THEIR LICENSE IN THEIR OFFICE. IF YOU'RE NOT SURE, ASK! IF THEY AREN'T LICENSED, THEY AREN'T INSPECTED. IF THEY AREN'T INSPECTED THEY AREN'T HELD TO STANDARDS OF FOOD SAFETY AND MAY NOT EVEN KNOW THE STANDARDS. YOU DON'T WANT TO TAKE THAT GAMBLE ON YOU & YOUR GUESTS HEALTH. (ALWAYS USE A CATERER WHO IS LICENSED, WE ARE.)

LIQUOR

DOES YOUR CATERER OFFER A BAR SERVICE? ARE THEY LICENSED? DO YOU NEED TO GET A SPECIAL OCCASIONS PERMIT FROM THE LIQUOR BOARD? IF YOU ARE SUPPLYING THE ALCOHOL AND THEY ARE BRINGING THE MIX, WHAT IS THE PRICE? WHAT ARE YOUR OPTIONS? HOURLY? PER PERSON? (WE ARE FULLY LIQUOR LICENSED AND INSURED. ASK US ABOUT OUR OFFERINGS. WE HAVE SEVERAL PACKAGES TO OFFER AND CAN CUSTOMIZE THEM AS WELL.)



FAQ'S

I DON'T SEE WHAT I WANT ON YOUR MENU

NO PROBLEM THIS IS JUST A SAMPLING OF OUR OFFERINGS. EACH EVENT IS DIFFERENT AS IS EVERY INDIVIDUAL. LET US CREATE YOUR EVENT JUST HOW YOU ENVISION IT. YOUR LIMITS ARE ONLY IMAGINATION AND BUDGET. LET'S MAKE THE MAGIC HAPPEN.

DO YOU DO TASTINGS?

WE DO PRIVATE TASTINGS WITH THOSE WHO ARE READY TO HIRE US. LET US BUILD A PROPOSAL FOR YOU AND DEVELOP A RELATIONSHIP TO SEE IF WE ARE A GOOD MATCH. THEN WE CAN HAVE A DINNER PARTY.

WHEN ARE PAYMENTS DUE?

FINAL GUEST COUNT AND PAYMENT IS DUE 10 DAYS PRIOR TO YOUR EVENT. ITS BEST TO KNOW THE GUEST COUNT 14 DAYS AHEAD. IF YOU MAIL A CHECK ITS DOESN'T MOVE AT THE SAME SPEED AS EMAIL. WE PREFER CHECK AND CASH. CREDIT CARD TRANSACTION INCUR A 4% SURCHARGE.

WE LOVE YOU, WHAT NEXT?

LET'S GET THE DETAILS DOWN. A \$250 DEPOSITS SAVES THE DATE. WE WILL ONLY PRODUCE ONE MAJOR EVENT PER DAY TO GIVE YOU OUR 100% ATTENTION. WE WILL BEGIN THE PROCESS OF SECURING EVERYTHING NEEDED TO EXECUTE YOUR EVENT. MENU & RECIPE DEVELOPMENT IF NEEDED, SPECIAL INGREDIENTS

WHEN SHOULD WE BOOK?

AS SOON AS POSSIBLE! WE BOOK UP A YEAR OUT. SPRING AND FALL, AND HOLIDAYS ARE PEAK SEASONS. WHEN YOU HAVE YOUR VENUE SECURED MAKE THE CALL TO GET YOUR CATERER.