**

*Full Service Catering 610-358-0252*

*Chef/Owner Christine Amarosa Neugebauer CEC AAC GT 25 years’ experience*

[*www.christinemariescatering.com*](http://www.christinemariescatering.com)

This is an informative package about Christine Marie’s Catering. We offer various menus and customize each event individually. Pricing is determined once menu items are selected. This is due to variables in market pricing, guest counts, meal periods and how we are serving the food, on –site, drop off, set up etc.

For full service events, the labor cost is applied for separately for service depending on the style of the event. For example, a small family party may need 2 servers whereas a full wedding package may need a full kitchen, dining room staff and bartenders.

Christine Marie’s Catering is a full-service caterer. However, we also can drop off pre-ordered freshly prepared foods. Our prices are reasonable and determined by items selected and quantities needed. We do not inflate your anticipated needs but be assured you will have plenty of food based on accurate guest counts. If hired to cater an event we can provide chefs, cooks, servers, bartenders, as well as rental equipment. The rental equipment is ordered from our vendors. This includes but is not limited to: tents, flooring, lighting, tables, chairs, linens, etc.

When it comes to off- premise catering pricing is based on each individual event. These are priced ala carte-based on whatever you want for the event. SO, in order to give a quote we need to know lots of details. For a wedding a menu with hors d’ouvres or appetizers and dessert would probably begin at $60.00 a person for food and labor, this does not include rentals, tax or gratuity.

Our present labor rate is $30.00 an hour, we are insured and licensed and ServSafe certified. A typical function requires 6-8 hours with staff on site. We have been in business for over 25 years and the executive Chef is certified by the American Culinary Federation. Our event planner has been planning events for 35 years and stays current in trends. In fact, she teaches Wedding Planning, and Event and Meeting planning at several local universities.

Sample pricing

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| Appetizers the price depends on the types of Hor’s D’ouvres you choose  |

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|  ***GENERAL RULE FOR A STAFFED EVENT 5-6 PIECES PER PERSON FOR 1 HOUR $9.00 PER PERSON AND UP*** ***2 HOURS $16.00 AND UP APPROXIMATELY 10 PIECES PER PERSON***  |

 | For cocktail parties I recommend 14 pieces per person for 2- 2 ½ hours |  |
| Entrees Platedincludes salad and Rolls and butter  | $30.00 and up |  |  |
| Buffet 2 entrees1 vegetable1 starch(potato,pasta,rice)rolls and butter | $30.00 and up |  |  |
| Dessertwedding cakesasst mini desserts | WC $4.00 per personand up$3.50 and up | Full Menu Starting at $40.00 |  |
| coffee | $1.50 pp |  |  |
| linen rentals | $4.00 pp and up |  |  |
| tables and chairs | $4.00 pp and up |  |  |
| tents | $2,500 and up |  |  |
| Rental delivery fees | vary |  |  |
| staff $30.00 and hour per staff |  |  |  |
| 6% tax on food and some rentals |  |  |  |
| gratuity | discretionary  |  |  |
|  |

*We would prefer to discuss your event and options based on your needs and then provide which will meet your individual needs.*

*Thank you,*

 *Christine Neugebauer CEC AAC*