

Christine Marie's Catering

All Occasions



Full Service Catering 610-358-0252

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

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 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 or you can pick up preordered foods. Everything is made fresh to order. 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. We have China and flatware ,wine glasses for 100.

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 \$100.00 a person for food and labor, this does not include rentals, tax or gratuity.

Our present labor rate is \$35.00 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

Appetizers the price depends on the types of Hors D'ouvres you choose	<i>GENERAL RULE FOR A STAFFED EVENT 5-6 PIECES PER PERSON FOR 1 HOUR \$15.00 PER PERSON AND UP 2 HOURS \$20.00 AND UP APPROXIMATELY 10 PIECES PER PERSON</i>	<u>For cocktail parties</u> <u>I recommend 14</u> <u>pieces per person for</u> <u>2- 2 ½ hours</u>	
Appetizer Station Charcuteries Tray Cheese Tray Fruit Tray Crudite of Vegetables	Price varies according to selection		
Entrees Plated includes salad and Rolls and butter	\$35.00 and up		
Buffet = Hot 1 Salad 2 entrees 1 vegetable	\$35.00 and up	Full Menu Starting at \$55.00	

1 starch (potato, pasta, rice) rolls and butter			
Dessert wedding cakes asst mini desserts	WC \$5.00 per person and up \$5.50 and up		
coffee	\$2,00 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 \$35.00 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 menu based on your events location which will meet your individual needs.

Thank you,

Christine Neugebauer CEC AAC

