



# faq

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*Availability* Dates remain open until event is secured with 25% deposit.

*Price Per Plate* To allow more flexibility, all items are a la cart. All entrees are accompanied with two sides.

*Guest Count* We have experience serving from 2 - over 400 guests!

*Full Service* 20 % of subtotal. Includes Servers for a served buffet for up to two hours. Set up, servers, chafing, fuel, trash pickup & disposal



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## *Tastings*

Are done on Wednesdays at 7:30pm.  
No exceptions.

## *Tasting Price*

starts @ \$35.00/per person. Receive complimentary tasting for up to two when securing your date with 25% deposit.

## *A La Cart*

To allow more flexibility all items are priced a la cart. Please add any bread selections and drinks to your invoice.

## *Plateware*

Plate ware is not included in drop off or full service orders. A plate ware package may be added to your invoice if needed at a rate of \$3.50/per person



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*Drinks Offered*    Tea, Lemonade, Water

*Bartending*    \$125 per hour including mixers, garnishes and ice. (Cups & alcohol to be provide by client) +50 alcohol permit

*Real Plate & Glassware*    We do not include real plat or glassware , but would be happy to coordinate rentals for you!

*Leftovers*    Please bring containers to package any leftover foods for you!



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*Minimum* 10 person minimum. \$1000 food truck minimum.

*Plated Meal* Starts at \$3.50 per person in addition to full service fee.

*Travel Fee* Flat \$50.00 fee for travel within the Charlotte to Raleigh area.

*Overtime* \$100.00 per hour for additional service hours.



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*Staff Dresscode* Black dress pants, black non slip shoes, white collard shirt w/ bow tie & apron

*Payment Types* Paypal is preferred form of payment. Zelle, or check is available as well!

*Cake Cutting* We offer cake cutting! \$1.50/ per person.

*Arrival Time* For full service & food truck events , you can expect arrival up to two hours before your event.



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## *Tips*

Tips are not included in your invoice, however you are more than welcome to leave one for your server team!

## *Chafing for Drop Offs*

Drop off include food delivered in aluminum pans. We strongly encourage adding disposable chafing to keep your items warm.

## *Response Time*

We appreciate your patience! All calls and emails will receive a response within 48 hours.

## *Additional Menu Items*

If you do not see an item you would like on our menu, feel free to ask! We are happy to create a personalized menu for your and your guests!



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