

CASS

Catering 🍴 Events 🍴 Experiences



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ABOUT CASS CATERING

The team at Cass Catering has over 25 years of combined catering and hospitality experience. The Oakland County based catering company specializes in catering services for private events, corporate events, on-site production, social events, and weddings. We carefully listen to specific client requests and design menus that best reflects their needs all while creating an unforgettable experience from beginning to end.



Catering. Events. Experiences.

BREAKFAST MENU

CLASSIC CONTINENTAL

- ◇ Fresh Assorted Pastries
- ◇ Bagels and Cream Cheese
- ◇ Fresh Fruit Salad
- ◇ Chilled Fruit Juice
- ◇ Signature Blend Coffee
- ◇ Assorted Herbal Teas
- ◇ Baked Muffins

\$7.95 per guest

EARLY BIRD BREAKFAST BUFFET

- ◇ Fluffy Scrambled Eggs
- ◇ Sausage
- ◇ Crispy Bacon *turkey option available upon request*
- ◇ Fresh Fruit Salad
- ◇ Assorted Breakfast Pastries
- ◇ Country Fried Potatoes
- ◇ Chilled Fruit Juice
- ◇ Signature Blend Coffee
- ◇ Assorted Teas

\$12.95 per guest

SIGNATURE PANCAKE AND WAFFLE BAR

- ◇ Toppings include:
 - Strawberries
 - Blueberries
 - Sliced Bananas
 - Chocolate Chips
 - Maple Syrup
 - Pecan Syrup
 - Butter
 - Whipped Cream
- ◇ Country Fried Potatoes
- ◇ Chilled Fruit Juice
- ◇ Signature Blend Coffee
- ◇ Assorted Teas

\$9.95 per guest

Cooked onsite-Add \$100 per chef attendant fee

BRUNCH MENU

- ◇ Scrambled Eggs
- ◇ Country Sausage Link
- ◇ Cinnamon French Toast
- ◇ Apple-Wood Smoked Bacon
- ◇ Fresh Baked Breakfast Pastries
- ◇ Seasoned Cottage Fried Potatoes
- ◇ Chicken Picatta
- ◇ Wild Rice Pilaf
- ◇ Mixed Greens Salad
- ◇ Chef's Garden Vegetable Medley
- ◇ Sliced Sirloin Bordelaise with Wild Mushrooms
- ◇ Chef's Dessert Assortment
- ◇ Chilled Fruit Juice
- ◇ Fresh Brewed Coffee
- ◇ Decaffeinated Coffee
- ◇ Assorted Teas

\$20.95 per guest

Minimum 50 guests required

COOKED-TO-ORDER OMELET STATION

- ◇ Omelet options include:
 - ◇ Chopped Baby Spinach
 - ◇ Feta Cheese
 - ◇ Tomato
 - ◇ Mushrooms
 - ◇ Onions
 - ◇ Green Peppers
 - ◇ Hickory Smoked Ham
 - ◇ Sharp Cheddar
 - ◇ Country Fried Potatoes
 - ◇ Chilled Fruit Juice
 - ◇ Signature Blend Coffee
 - ◇ Assorted Teas

\$10.95 per guest

\$100 per chef attendant fee required

An egg substitute is available
for an additional **\$1.00 per guest**

Includes high grade disposable plates, forks, knives, napkins, chafers, sterno, serving utensils, buffet linens, and buffet attendant

MEETING SNACKS

Assorted Fresh-Cut Seasonal Fruit Platter **\$75.00 Each**
Serves Approx. 25

Assorted Whole Fruit Basket..... **\$20.00 Each**
Apples, Navel Oranges, Bananas. 12 Servings

Imported and Domestic Cheese Platter..... **\$85.00 Each**
Serves Approx. 25

Crisp Seasonal Vegetable Crudités Platter..... **\$70.00 Each**
Serves Approx. 25

Fiesta Snack Break Platter **\$110.00 Each**
Crisp Tortilla Chips accompanied with Fresh Pico De Gallo and Chunky Guacamole.
Serves Approx. 25

Spinach and Artichoke Dip Platter..... **\$65.00 Each**
Served with Pretzel Rods, Rye and Pumpernickel Toast. Serves Approx. 25

Hummus and Tabbouleh Platter **\$95.00 Each**
Served with Crisp Pita Chips. Serves Approx. 25

Hand Tossed Trail Mix..... **\$25.00 per pound**
A Blend of Dried Cherries, Cashews, Peanuts, M&Ms, and Granola
Minimum 5 pounds

DELI, SOUPS, AND SALADS

BOXED LUNCHES

- ◇ One Thick-Stacked Sandwich
- ◇ Two Specialty Side Salads
- ◇ Potato Chips
- ◇ Cookie
- ◇ Disposable Utensils

Under 100
\$9.50 per box

100 or more
\$8.50 per box

Choice of up to three different sandwiches per order from the meat selections below

PARTY SUBS AND CLUBS

- ◇ Italian-Salami, Ham, and Pepperoni
- ◇ Turkey and Swiss
- ◇ Smoked Ham and Cheddar
- ◇ Albacore Tuna With Cucumber
- ◇ Traditional Club
- ◇ Vegetarian Caprese
- ◇ Complete with All of Your Favorite Condiments

\$8.50 per guest

CLASSIC DELI DELIGHTS

- ◇ Build your own Sandwich with
Fresh Baked Breads
Choice of Three Meats
Two Cheeses
- ◇ Choice of Two Side Salads
- ◇ Complete with all of your favorite condiments

\$9.00 per guest

DELI MEAT SELECTIONS

- ◇ Smoked Turkey Breast
- ◇ Medium Roast Beef
- ◇ Hickory Smoked Ham
- ◇ Lean Corned Beef
- ◇ Albacore Tuna Salad
- ◇ Signature Chicken Salad
- ◇ Vegetarian Caprese

CHEESE SELECTIONS

- ◇ Baby Swiss
- ◇ American
- ◇ Sharp Cheddar
- ◇ Provolone
- ◇ Muenster

SOUP AND SALAD BUFFET

- ◇ Chicken Noodle and Cream of Broccoli Soup
- ◇ Assorted Selection of Greens
- ◇ Julienned Grilled Chicken Topping
- ◇ Selection of Fruit and Vegetable Toppings
- ◇ Variety of Dressings
- ◇ Bakery Basket with Butter
- ◇ Choice of Two Side Salad Selections

\$11.00 per guest

PREMIUM DELI LUNCH BUFFET

- ◇ Chicken Noodle and Cream of Broccoli Soup
- ◇ Choice of One Side Salad
- ◇ Pre-made Sandwiches Include:
Roast Beef On Focaccia with Boursin Cheese, Pickled Red Onion and Arugula
Corned Beef and Swiss on an Onion Roll, Creamy Cole Slaw, Russian
Dressing
- ◇ Chicken Club
Tomato Caprese Wrap-Sliced Tomato, Fresh Mozzarella, Basil, and Balsamic Vinaigrette
- ◇ Relish Tray
- ◇ Assorted Potato Chips

\$13.50 per guest

SIDE SALAD SELECTIONS

- ◇ Dill-Redskin Potato Salad
- ◇ Italian Pasta Salad
- ◇ Signature Broccoli & Bacon Salad
- ◇ Creamy Home-Style Coleslaw
- ◇ Cheese Tortellini Pasta Salad
- ◇ Marinated Artichoke & Tomato Salad
- ◇ Garden Salad*
(*not available with a boxed lunch)
- ◇ Fresh Cut Fruit Salad
- ◇ Wild Rice with Orzo Salad

Includes high grade disposable plates, forks, knives, napkins, chafers, sterno, serving utensils, buffet linens, and buffet attendant

KID'S BUFFET SELECTIONS

Chicken Fingers with Assorted Sauces

Chicken Drumsticks

Macaroni and Cheese

Deep Dish Pizza

Mostaccioli with Meat Sauce

Hot Dogs

Corn Dogs

Grilled Sliders

Mini Sloppy Joes

Butter Parmesan Noodles

Onion Rings

Potato Wedges

Curly Fries

French Fries

Seasoned Waffle Fries

Cheese Quesadillas

Cheese Enchiladas

Beef Tacos

Nachos with Cheese

Peanut Butter and Jelly

Grilled Cheese

Turkey and Cheese Wraps

Cheesy Breadsticks

Chips and Salsa

Assorted Chips

Tossed Salad with Dressing

Caesar Salad

Yogurt Parfaits

Fresh Cut Fruit Salad

Fruit Kabobs

Pick 2

\$6.95 per Child 10 & Under

\$9.95 per Child 10 & Older

Pick 3

\$8.95 per Child 10 & Under

\$11.95 per Child 10 & Older

Pick 4

\$10.95 per Child 10 & Under

\$13.95 per Child 10 & Older

Includes high grade disposable plates, forks, knives, napkins, chafers, sterno,
serving utensils, buffet linens, and buffet attendant

Minimum food & beverage expense of \$500 must be met before supplementing a kids buffet.

If your guests are over 10 years old, there will be a \$3 additional fee per guest.

BUFFET SELECTIONS

Includes choice of one starch, one vegetable, and one pasta.
Also includes a mixed greens salad with dressing, fresh bakery basket with butter,
and up to five random chef selected cold side salads.

ENTRÉE SELECTIONS

- ◇ Traverse City Chicken
- ◇ Chicken Marsala
- ◇ Chicken Florentine
- ◇ Chicken Piccata
- ◇ Bone-in Butter Crumb Chicken
- ◇ Italian Chicken Breast
- ◇ Cabernet Mushroom Beef **add \$0.50/guest**
- ◇ Bistro Style Beef **add \$0.50/guest**
- ◇ Roast Beef with Rosemary Au Jus
- ◇ Herb Encrusted Whitefish
- ◇ Tilapia Vera Cruz - Gluten Free
- ◇ Grilled Chicken Saltimbocca *Gluten Free*
- ◇ Vegetarian Stuffed Peppers
- ◇ Vegan Paella
- ◇ Vegan Tofu Romesco on a bed of Spaghetti Squash

PREMIUM ENTRÉE SELECTIONS

- ◇ Roast Prime Rib Au Jus **add \$6.00/guest**
- ◇ Halibut Jardinière **add \$5.00/guest**
- ◇ Mediterranean Salmon **add \$4.00/guest**
- ◇ Citrus Soy Glazed Salmon **add \$4.00/guest**
- ◇ Maple Pecan Pork Chops **add \$3.00/guest**
- ◇ Apricot and Sage Pork Loin **add \$3.00/guest**
- ◇ Fall Spiced Apple Pork Loin **add \$3.00/guest**

STARCH SELECTIONS

- ◇ Italian Roasted Redskin Potatoes
- ◇ Parmesan Whipped Potatoes
- ◇ Au Gratin Potatoes
- ◇ Scalloped Potatoes
- ◇ Twice Baked Potatoes
- ◇ Garden Vegetable Rice Pilaf

VEGETABLE SELECTIONS

- ◇ Green Bean Almondine
- ◇ Italian Stewed Green Beans
- ◇ Seasonal Medley
- ◇ Sautéed Zucchini and Squash
- ◇ Maple Glazed Carrots
- ◇ Broccoli with Carrots and Leeks
- ◇ Steamed Asparagus *seasonal* **add \$1.00/guest**

PASTA SELECTIONS

- ◇ Gemelli Pasta with Garlic Butter
- ◇ Mostaccioli with Marinara Sauce
- ◇ Tomato and Roasted Garlic Linguine
- ◇ Farfalle Alfredo
- ◇ Macaroni and Cheese **add \$1.00/guest**
- ◇ Meat Lasagna **add \$1.00/guest**
- ◇ Vegetarian Lasagna **add \$1.00/guest**

25-49 GUESTS

One Entrée	\$14.00
Two Entrées	\$16.00
Three Entrées	\$18.00

50-99 GUESTS

One Entrée	\$12.00
Two Entrées	\$14.00
Three Entrées	\$16.00

100 GUESTS OR MORE

One Entrée	\$10.00
Two Entrées	\$12.00
Three Entrées	\$14.00

Includes high grade disposable plates, forks, knives, napkins, chafers, sterno,
serving utensils, buffet linens, and buffet attendant

SMOKEHOUSE BBQ

INCLUDES THE FOLLOWING:

Smoked BBQ Pulled Pork
Marinated Bone In Chicken
Hickory Smoked Beef Brisket
Smoked Spareribs
Loaded Pit Beans
Smoked Mac and Cheese
Sweet Vinaigrette Cole Slaw
Smokehouse Potato Salad
Corn Bread Squares with Butter
Assortment of Sauces
Onion and Kaiser Rolls
Condiments

Over 100 guests:

\$15.00 per guest

Under 100 guests:

\$17.00 per guest

Includes high grade disposable plates, forks, knives, napkins, chafers, sterno,
serving utensils, buffet linens, and buffet attendant

Also Includes Show Trailer Smoker

MIX AND MATCH BBQ MENU

DOUBLE TROUBLE

- ◇ Two Entrée Selections
- ◇ Two Hot Sides
- ◇ Two Cold Sides
- ◇ Assorted Potato Chips
- ◇ Relish Tray of Pickles and Olives
- ◇ Appropriate Condiments

\$10.50 per guest

THE TRIFECTA

- ◇ Three Entrée Selections
- ◇ Two Hot Sides
- ◇ Two Cold Sides
- ◇ Assorted Potato Chips
- ◇ Relish Tray of Pickles & Olives
- ◇ Appropriate Condiments

\$12.50 per guest

HOG HEAVEN

- ◇ Four Entrée Selections
- ◇ Two Hot Sides
- ◇ Two Cold Sides
- ◇ Assorted Potato Chips
- ◇ Relish Tray of Pickles & Olives
- ◇ Appropriate Condiments

\$14.50 per guest

ENTRÉE SELECTIONS

- ◇ All Beef Hot Dogs
- ◇ Italian Sausage with Peppers and Onions
- ◇ Polish Sausage with Kraut
- ◇ 1/4 lb. Hamburgers
- ◇ 1/4 lb. Turkey Burgers
- ◇ 1/4 lb. Veggie Burgers
- ◇ Bone-in BBQ Chicken
- ◇ Pulled BBQ Chicken
- ◇ BBQ Chicken Breast **add \$.50/guest**
- ◇ Marinated Chicken Kabobs **add \$1.00/guest**
- ◇ Southern Pulled Pork **add \$1.50/guest**
- ◇ Smoked Pork Spareribs **add \$2.00/guest**
- ◇ Texas Style Beef Brisket **add \$2.00/guest**
- ◇ Marinated Steak Kabobs **add \$2.50/guest**
- ◇ Grilled Atlantic Salmon **add \$3.00/guest**

HOT SIDE SELECTIONS

- ◇ Loaded Pit Beans
- ◇ Pint-size Corn Cobs with Dill Butter
- ◇ Steamed Seasonal Vegetables
- ◇ Roasted Redskin Potatoes
- ◇ Cheddar Whipped Potatoes
- ◇ Candy Whipped Sweet Potatoes
- ◇ Braised Collard Greens
- ◇ Creamy Scalloped Potatoes **add \$1.00/guest**
- ◇ Cheesy Au Gratin Potatoes **add \$1.00/guest**
- ◇ Baked Macaroni & Cheese **add \$1.00/guest**

COLD SIDE SELECTIONS

- ◇ Creamy Coleslaw
- ◇ Sweet Vinaigrette Coleslaw
- ◇ American Potato Salad
- ◇ Dill Redskin Potato Salad
- ◇ Macaroni Salad
- ◇ Italian Pasta Salad
- ◇ Smokehouse Potato Salad
- ◇ Whole Grain Mustard Potato Salad
- ◇ Fresh Cut Fruit Salad
- ◇ Kale Slaw
- ◇ Garden Salad with Dressing
- ◇ Caesar Salad
- ◇ Marinated Mushroom and Onion Salad
- ◇ Sweet Corn Bread Squares
- ◇ Marinated Bean Salad
- ◇ Cheese Tortellini Pasta Salad **add \$1.00/guest**
- ◇ Broccoli with Bacon Salad **add \$1.00/guest**
- ◇ Apple Waldorf Salad **add \$1.00/guest**

Includes high grade disposable plates, forks, knives, napkins, chafers, sterno, serving utensils, buffet linens, and buffet attendant

STROLLING STATONS

COCKTAIL HOUR

Butler-Passed Hors D'Oeuvres

Choice of four Hors D'Oeuvres selections from page 15

Cheese and Fruit Display with Crackers and Crostini

Fresh Crudités Display with House Dip and Hummus

Smoked Salmon Display with Accompaniments

DINNER RECEPTION

Pasta Station

Choice of two pastas and two sauces premixed

Pasta Selection Includes: Penne, Fusilli, & Farfalle

Sauce Selection Includes:

Creamy Alfredo Sauce with a Blend of Parmesan and Pecorino

Vodka Sauce of Pancetta, Scallion, and a Touch of Spice in a Pink Sauce

Fresh Marinara Finished with Aromatic Basil

Basil Pesto *choice of olive oil or cream based*

Traditional Bolognese *meat sauce*

Carving Station

Choice of two meats, chef-attended, including appropriate house breads

Carved Top Round with Horseradish Aioli

London Broil

Oven Roasted Turkey with Sun Dried Cranberry Sauce

New York Deli Style Corned Beef Brisket with Whole Grain Mustard

Roasted Loin of Pork with Apple Chutney

Kosher Style Pastrami with Russian Dressing and Deli Mustard

Whole Beef Tenderloin **upgrade for \$4.00 per guest**

Baby Lamb Chops **upgrade for \$6.00 per guest**

Mashed Potato Bar

Traditional Mashed and Sweet Potato Mashed

Served in a Martini Glass with Toppings, including:

Olives, Bacon, Grated Cheddar Cheese, Sour Cream, Chives, Chili, Gravy, and Salsa

STROLLING STATIONS PAGE 2

FOR THE KIDS

All Beef Sliders
Mini All Beef Coney Dogs
French Fries and Onion Rings

DESSERTS

Cotton Candy
Chocolate Fountain with an Assortment of Dippers
Faygo Floats

NON-ALCOHOLIC BEVERAGE BAR

Assorted Soft Drinks and Bottled Water

PACKAGE PRICING:

ADULTS 21 AND OVER

\$32.95 per guest

minimum 75 adults required

GUESTS UNDER 10

\$14.95 per guest

Includes high grade disposable plates, forks, knives, napkins, chafers, sterno, serving utensils, buffet linens, and buffet attendant



HORS D'OEUVRES

Pricing is Based on 50 Pieces of Each Item

Includes 1 Hour of Service Time in
a Stationed Hors d'Oeuvres Format

Service Time Can Be Added For an Additional \$100 Per Full Hour

Includes High Grade Disposable Plates, Forks, Knives, Napkins, Chafers, Sterno,
Serving Utensils, Buffet Linens, and Buffet Attendant

Upgrade to Butler-Passed Hors d'Oeuvres:
\$100 per 50 guests

\$60 PER 50 COUNT

- ◇ Whiskey BBQ Cocktail Meatballs
- ◇ Maple-Glazed Chicken and Waffle Bites
- ◇ Spanakopita
- ◇ Grilled Cheese Fingers with Tomato Dip
- ◇ Caesar Crostini Bites
- ◇ Caramelized Onion, Bacon, and Blue Cheese Tartlets
- ◇ Cabana Caprese Skewers
- ◇ BBQ Pulled Pork on Herb Focaccia Bread
- ◇ Roasted Sweet Pepper and Tomato Bruschetta

\$90 PER 50 COUNT

- ◇ Bacon-Wrapped Water Chestnuts
- ◇ Crab Rangoon
- ◇ Vegetable Spring Rolls
- ◇ Chicken Satay Skewers
- ◇ Mini Mushroom Tarts
- ◇ Crispy Breaded Chicken Wings
- ◇ Spicy Medallions of Pork
- ◇ Cheese-Stuffed Breaded Artichoke Hearts
- ◇ Vegan Caribbean Risotto Cake
- ◇ Mediterranean Stuffed Phyllo Cups
- ◇ Antipasto Kabobs

\$120 PER 50 COUNT

- ◇ Mini Beef Wellington
- ◇ Blue Cheese-Stuffed Dates Wrapped in Bacon
- ◇ Petite Crab Cakes
- ◇ Coconut Chicken
- ◇ Coconut Shrimp
- ◇ Jumbo Shrimp Cocktail
- ◇ Watermelon Gazpacho with Spicy Shrimp Shooters
- ◇ Garlic Roasted Asparagus Wrapped in Beef
- ◇ Beef Tenderloin Medallions
- ◇ Seared Tuna Wontons with Cucumber Wasabi

APPETIZER DISPLAYS

Stationed appetizer display priced for 1 hour of service

- ◇ Hummus and Tabbouleh Display with Pita Chips: **\$4 per guest**
- ◇ Crisp Vegetable Crudité Display with House Ranch Dip: **\$4 per guest**
- ◇ Fruit & Cheese Display with Crackers: **\$4 per guest**
- ◇ Grilled & Chilled Vegetable Display: **\$6 per guest**
- ◇ Antipasto Display: **\$7 per guest**
- ◇ Charcuterie Display: **\$8 per guest**

DELECTABLE DESSERTS

SUNDAE STATION

Build your own sundae with vanilla ice cream salted caramel gelato, hot fudge, caramel sauce, maraschino cherries, sprinkles, and candy bits

\$3.95 per guest

WARM COBBLER A LA MODE

Choose Cherry or Peach with French Vanilla Ice Cream

\$2.95 per guest

Add \$1.00 Per guest for split

CHEF'S FAVORITE DESSERT TABLE

A selection of Mini Pastries, Cakes, and Tortes chosen by our pastry chef

\$4.95 per guest

TRADITIONAL PIE ASSORTMENT

Assorted seasonal pie slices served with whipped cream

\$2.95 per guest

MINI FRENCH PASTRIES

Layered Carrot Cake, Layered Raspberry Dobos, Decadent Chocolate Ganache Cake, Key Lime Tarts, Eclairs, And Gluten Free Almond Horn Cookies

\$32 per dozen

Minimum 6 dozen order required

ASSORTED NOVELTY ICE CREAM BARS

Jolly Rancher Pops, Ice Cream Sandwiches, and Sundae Cones all served in coolers with dry ice

\$1.95 each

Served in coolers with dry ice
Ice cream cart rental extra

GOURMET BROWNIES

Heath Bar, M&M, and Fudge

\$20 per dozen

FRESH BAKED COOKIES

Chocolate Chunk, Macadamia Nut, and Oatmeal Raisin

\$12 per dozen

JUMBO CANDY COOKIES

6" Hershey Kiss, Reese's Peanut Butter Cup, and S'More Cookies

\$28 per dozen

Minimum 3 dozen order required

MINI CHEESECAKES

Chocolate Cappuccino, Silk Tuxedo, Vanilla Bean, Chocolate Chip, Lemon Raspberry, and Lemon Almond

\$24 per dozen

Minimum 3 dozen order required

Indulge in our delicious dessert options!

BEVERAGE SERVICES

All services include high grade clear disposable cups with real glassware available for an additional fee.
Bartender service not included, see details below.

INDIVIDUAL BEVERAGES

12oz Assorted Pepsi Products.....	\$1.00
16.9oz Bottled Water	\$1.25
Assorted Flavored Sparkling Water	\$1.00
12oz Iced Tea	\$1.25
12oz Lemonade	\$1.25
10oz Assorted Fruit Juice	\$1.25

UNLIMITED OPEN BEVERAGE SERVICE

Selections to Choose From: Assorted Soft Drinks, Bottled Water, Coffee Service, Canned Iced Tea, Canned Lemonade.

Minimum 2 hours required

2 Beverage Options.....	\$1.00 per guest per hour
3 Beverage Options.....	\$1.50 per guest per hour

BAR CORKAGE SERVICE

You Provide The Alcohol, Let Us Provide The Service, Setups, And Supplies
Ask Cass For Details!

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE TIME LIMITS FOR MY EVENT?

- ◇ Please plan accordingly when it comes to your service time stated on your contract. Extending your catering past the agreed upon service window will result in a \$100 per hour fee with a minimum of 1 hour additional required.

WHAT ARE CASS' POLICIES?

- ◇ By agreeing to catering your event, you authorize our team to photograph your event and utilize these photos in various marketing media including but not limited to its website, bridal websites, and marketing materials.
- ◇ All prices and menu selections are subject to change without notice due to uncontrollable market conditions.
- ◇ Customers are permitted to save leftover food following events if they provide service containers and adequate refrigeration as mandated by local health authorities.
- ◇ Please consider weather when planning your outdoor event. Cass delivers rain or shine. If you would like to reschedule your event due to weather, it must be within 7 days of your original date.

WHAT IS THE DEPOSIT PROCEDURE?

- ◇ A 50% non-refundable payment is required to secure the services of Cass Catering. This will be applied to your total event order. Accepted payment types include cash, check, or any major credit card.

WHAT IS NEEDED TO FINALIZE MY EVENT?

- ◇ The final headcount, payment and any menu adjustments must be made no later than 10 days before your event date. This guest count will be considered your minimum guarantee. Late payments may result in a \$250 late payment fee added to your event and the event can be cancelled without refund.
- ◇ We will try to accommodate any changes within the 10 day time period if possible.

WHAT IS MY FINAL BILLING BASED ON?

- ◇ Final billing will reflect the actual number of guests served or the guaranteed minimum head count, whichever is greater.

FREQUENTLY ASKED QUESTIONS (2)

WHAT ARE THE ADDITIONAL FEES?

- ◇ All prices are subject to Michigan sales tax and service charge.
- ◇ Guest table linens are available for an additional cost unless you've ordered the full service buffet package which includes them.
- ◇ Groups requesting exemption from state sales tax must submit a tax exempt certificate (Michigan Dept. of Treasury Form 3372) upon confirming their catering with a deposit. Failure to submit this document prior to the event date will result in the sales tax being applied without refund.
- ◇ Gratuity to staff is not included but always appreciated.

DO YOU INCLUDE LINENS WITH YOUR CATERING SERVICES?

- ◇ The only linens Cass provides are for food or beverage packages purchased from Cass. We include them with these menu selections. If you are in need of additional guest table linens or linens for display tables, please ask Cass for pricing.

DO YOU INCLUDE REAL CHINA AND GLASSWARE WITH YOUR CATERING SERVICES?

- ◇ All of our menus include high grade disposables. If you would like to upgrade to real service ware, please ask Cass for details and pricing. These services may require the addition of an adjacent staging room and waitstaff fees.

ARE THERE ANY MINIMUM REQUIREMENTS?

- ◇ Cass will try to accommodate any order exceeding a minimum of \$500 per delivery/service. Certain circumstances allow more flexibility. Please ask Cass for details.