

# FULL SERVICE CATERING WALK-THROUGH

Large Events • Corporate Events • Weddings (Up to 120 Guests)

## PRICING & SERVICE DETAILS

**Full Service Catering** — Professional buffet catering with staffing, equipment, active service, and cleanup.

### Brunch Service Includes

- A fruit grazing display, two protein selections, and two side selections.

### Dinner Service Includes

- Two protein selections, two starch selections, and one vegetable selection.
- Full buffet setup with professional warmers, serving equipment, and styled décor elements
- Continuous staff presence to guide guests, maintain the buffet, and replenish food as needed
- Includes a 3.5–4 hour service window beginning at arrival time

## SERVICE PROCESS

Clients review Full Service Catering details and pricing and confirm their preferred service date.

Once selected, menu options are provided. Clients choose menu selections and confirm dietary needs.

All menu details, guest counts, service timeline, and venue logistics must be finalized prior to service day.

## ARRIVAL & SERVICE WINDOW

Chef and staff arrival is typically scheduled approximately one hour before guest service begins to prepare and stage service.

All services include a 3.5–4 hour service window beginning at arrival time.

## EVENT REQUIREMENTS

An on-site kitchen or approved prep area is required for Full Service Catering.

Venue details, kitchen access information, and any permits or requirements must be shared in advance.

## TASTING EXPERIENCE & POLICY

Tastings are offered as an in-home tasting experience for 1–2 people to preview flavor, seasoning, and menu direction.

Portions are approximately 2–3 ounces per item and are not full meals.