



## Stone Creek Catering

Locally owned and independently operated Stone Creek Catering Company brings the delicious food from our restaurants direct to you and your guests. We are a full-service catering company with the resources of ten award-winning restaurants and a team dedicated to your events success.

We can customize the following menus and prices to fit any budget or group of any size. After thousands of successful events, we have earned the reputation of providing delicious food, and service that is second to none.

Please contact our catering director to discuss the details of your event.

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PH: 317-272-6950 ext. 102 F: 317-272-6957  
[www.stonecreek-catering.com](http://www.stonecreek-catering.com) \* [ekirby@crgdining.com](mailto:ekirby@crgdining.com)

Please choose one Salad, one Entree, and two Side Items. Dinner will include bread service and lemonade and iced tea. Buffet packages include high quality disposable tableware and skirted buffet tables.

**Dinner Buffet Package One:** *\$12.99 per Person*

## *Salad Choices*

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- **Traditional House Salad:** Mixed Greens/Onion/Cheddar/Mozzarella/Alfalfa Sprouts/Basil Tomatoes/Sunflower Seeds/Ranch/French
- **Classic Caesar:** Romaine/Creamy Parmesan Dressing/Croutons

## *Entrée Choices*

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- Fried Chicken
- Sliced Spiral Ham with Brown Sugar Glaze
- Braised Beef Bordelaise
- Pulled Pork and Chicken with barbecue sauce and buns
- Chicken and Noodles
- Penne Pasta with Italian sausage, mushrooms, caramelized onions, red sauce and mozzarella
- Lasagna with meat sauce
- Rotisserie Turkey with traditional gravy

## *Side Choices*

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- Bacon Braised Green Beans
- Buttered Corn
- Mashed Potatoes
- Creamy Cole Slaw
- Red Potato Salad
- Baked Beans
- Baked Macaroni and Cheese

❖ Sales tax, facility charges and service fees are not included in the listed price.

Please choose one Salad, two Entrees, and two Side Items. Dinner will include bread service with butter and lemonade and iced tea. Buffet packages include high quality disposable tableware and skirted buffet tables.

Dinner Buffet Package Two: *\$15.99 per Person*

## *Salad Choices*

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- **Traditional House Salad:** Mixed Greens/Onion/Cheddar/Mozzarella/Alfalfa Sprouts/Basil Tomatoes/Sunflower Seeds/Ranch/French
- **Classic Caesar:** Romaine/Creamy Parmesan Dressing/Croutons
- **Stone Creek Salad:** Field Greens/Spiced Pecans/Cranberries/Bleu Cheese/Cranberry Poppyseed

## *Entrée Choices*

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- **Lemon Thyme Chicken:** grilled chicken breast topped lemon-thyme butter sauce
- **Spiral Ham:** sliced brown sugar glazed ham
- **Lasagna:** layered with Italian sausage, ground beef, mozzarella, ricotta and marinara
- **Beef Bordelaise:** braised beef topped with red wine demi glace
- **Penne Pasta:** tossed with wild mushrooms, Italian sausage, caramelized onions and rosa cream sauce topped with melted mozzarella
- **Rotisserie Turkey:** sliced turkey breast topped with cranberry apple chutney
- **Seared Tofu:** topped with roasted tomato herb butter and balsamic portabella mushrooms

## *Side Choices*

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- Bacon Braised Green Beans
- Roasted Root Vegetable Medley
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Roasted Rosemary Potatoes
- Garden Wild Rice
- Baked Macaroni and Cheese

❖ Sales tax, facility charges and service fees are not included in the listed price.

Please choose one Salad, two Entrees, and two Side Items. Dinner will include bread service with butter and lemonade and iced tea. Buffet packages include high quality disposable tableware and skirted buffet tables.

**Dinner Buffet Package Three:** *\$19.99 per Person*

## *Salad Choices*

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- **Traditional House Salad:** Mixed Greens/Onion/Cheddar/Mozzarella/Alfalfa Sprouts/Basil Tomatoes/Sunflower Seeds/Ranch/French
- **Classic Caesar:** Romaine/Creamy Parmesan Dressing/Croutons
- **Stone Creek Salad:** Field Greens/Spiced Pecans/Cranberries/Bleu Cheese/Cranberry Poppyseed

## *Entrée Choices*

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- **Smothered Chicken:** grilled chicken topped with honey mustard, bacon, cheddar and mozzarella
- **Chicken Marsala:** pan seared chicken breast with marsala mushroom sauce
- **Pork Tenderloin:** roasted pork tenderloin medallions topped with honey-pepper demi glace
- **Roast Beef:** herb crusted rotisserie roast beef served with au jus
- **Beef Tenderloin Tips:** traditional beef tips topped with wild mushroom demi glace
- **Pasta Rustica:** penne tossed with Italian sausage, mushrooms, caramelized onions and Rosa cream sauce topped with melted mozzarella
- **Crab Cakes:** pan seared and topped with lemon caper aioli and roasted tomato chutney
- **Seared Tofu:** topped with roasted tomato herb butter and balsamic portabella mushrooms

## *Side Choices*

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- Bacon Braised Green Beans
- Roasted Root Vegetable Medley
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Roasted Rosemary Potatoes
- Garden Wild Rice
- Baked Macaroni and Cheese

❖ Sales tax, facility charges and service fees are not included in the listed price.

Please choose one Salad, two Entrees, and two Side Items. Dinner will include bread service with butter and lemonade and iced tea. Buffet packages include high quality disposable tableware and skirted buffet tables.

**Dinner Buffet Package Four:** \$25.99 Per Person

## *Salad Choices*

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- **Traditional House Salad:** Mixed Greens/Onion/Cheddar/Mozzarella/Alfalfa Sprouts/Basil Tomatoes/Sunflower Seeds/Ranch/French
- **Classic Caesar:** Romaine/Creamy Parmesan Dressing/Croutons
- **Stone Creek Salad:** Field Greens/Spiced Pecans/Cranberries/Bleu Cheese/Cranberry Poppyseed

## *Entrée Choices*

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- **Prime Rib:** Slow roasted and served with au jus and horseradish cream sauce
- **Beef Tenderloin Tips:** topped with brandy peppercorn cream and portabella mushrooms
- **Pesto Chicken:** pan seared and topped with basil tomatoes and fresh mozzarella
- **Dijon Chicken:** parmesan and Dijon crusted chicken topped with asparagus and portabellas
- **Mahi Mahi:** blackened and grilled topped with black bean cucumber salsa and cilantro aioli
- **Shrimp Scampi:** served over penne with scallions, tomatoes and parsley in lemon butter sauce
- **Pork Tenderloin:** topped with apple-jack demi glace and crispy bacon
- **Seared Tofu:** topped with roasted tomato herb butter and balsamic portabella mushrooms

## *Side Choices*

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- Bacon Braised Green Beans
- Roasted Root Vegetable Medley
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Roasted Rosemary Potatoes
- Garden Wild Rice
- Baked Macaroni and Cheese

❖ Sales tax, facility charges and service fees are not included in the listed price.

Please choose one Salad, one Entrée from each group, and two Side Items. Your guests will have their choice of two entrees accompanied with the salad and two sides chosen. Dinner will include bread service with sun dried tomato dipping oil and iced tea and lemonade. Plated packages include high quality disposable tableware.

**Plated Dinner Package One:** \$32.99 Per Person

## *Salad Choices*

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- **Traditional House Salad:** Mixed Greens/Onion/Cheddar/Mozzarella/Alfalfa Sprouts/Basil Tomatoes/Sunflower Seeds/Ranch/French
- **Classic Caesar:** Romaine/Creamy Parmesan Dressing/Croutons
- **Stone Creek Salad:** Field Greens/Spiced Pecans/Cranberries/Bleu Cheese/Cranberry Poppyseed

## *Entrée Group One*

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- **Prime Rib:** Slow roasted and served with au jus and horseradish cream sauce
- **Filet Mignon:** topped with herb butter
- **Mahi Mahi:** blackened and grilled topped with black bean cucumber salsa and cilantro aioli
- **Shrimp Scampi:** served over penne with scallions, tomatoes and parsley in lemon butter sauce

## *Entrée Group Two*

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- **Pesto Chicken:** pan seared and topped with basil tomatoes and fresh mozzarella
- **Prosciutto Chicken:** grilled chicken topped with mushroom and prosciutto sherry cream
- **Pork Tenderloin:** topped with apple-jack demi glace and crispy bacon
- **Crab Cakes:** topped with corn tomato salsa and chipotle remoulaude

## *Side Choices*

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- Bacon Braised Green Beans
- Roasted Root Vegetable Medley
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Roasted Rosemary Potatoes
- Garden Wild Rice
- Baked Macaroni and Cheese

❖ Sales tax, facility charges and service fee are not included in the listed price.

Bring a little bit of Stone Creek Dining Company to your event.

Please choose one Salad, three Entrées, two Side Items and one Dessert for your guests. Dinner will include bread service with sun dried tomato dipping oil and lemonade and iced tea. Stone Creek Grill Package will include high quality disposable tableware, flatware and glassware. Stone Creek Grill Package requires a \$50.00 grill set up fee and is only available seasonally (usually April through October).

**Stone Creek Grill Package:** \$36.99 per person

*Salad Choices: salads will be served family style at each table*

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- **Traditional House Salad:** Mixed Greens/Onion/Cheddar/Mozzarella/Alfalfa Sprouts/Basil Tomatoes/Sunflower Seeds/Ranch/French
- **Classic Caesar:** Romaine/Creamy Parmesan Dressing/Croutons
- **Stone Creek Salad:** Field Greens/Spiced Pecans/Cranberries/Bleu Cheese/Cranberry Poppyseed

*Entrée Choices: please choose one seafood, one beef and one chicken or pork*

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- Filet Mignon
- Rib Eye Steak
- Herb Crusted Pork Chops
- Barbecue Baby Back Ribs
- Barbecue or Blackened Chicken Breast
- Teriyaki Chicken Breast
- Salmon Fillet
- Blackened Mahi Mahi
- Bacon Wrapped shrimp skewers

*Side Choices: sides will be served family style at each table*

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- Bacon Braised Green Beans
- Roasted Root Vegetable Medley
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Roasted Rosemary Potatoes
- Garden Wild Rice
- Baked Macaroni and Cheese

*Dessert Selection: please choose on to be served individually to each guest*

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- Strawberry short cake with vanilla ice cream
- Bread Pudding with fresh whipped cream
- Layered chocolate cake with chocolate icing

Hors D' Oeuvres are priced per 100 pieces

## Group One

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- Fresh Seasonal **Fruit Kabobs** with raspberry cream cheese dip \$ 95
- Fresh Assorted **Vegetable Platter** with ranch dip \$ 75
- **Cyprus Salad** with cucumber, tomato, red onion and feta with Mediterranean Vinaigrette on pita chips \$150
- **Cheese and Olive Platter** with domestic and imported cheeses assorted olives served with crackers \$200
- **Caprese Salad** fresh mozzarella, basil tomatoes and balsamic vinaigrette served on crostinis \$200
- **Egg Salad** finger sandwich on toasted French bread \$125

## Group Two

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- Salami and Cream **Cheese Coronets** \$ 150
- **Tuna Salad** finger sandwiches on wheat \$ 125
- **Ham and Turkey** finger sandwiches on assorted breads \$125
- **Pork Tenderloin sliders** with sweet onion relish and Dijon mayonnaise \$220

## Group Three

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- Jumbo **Shrimp Cocktail** with horseradish cocktail sauce and lemons \$195
- Sesame crusted **Ahi Tuna** with napa slaw, pickled ginger, spicy sweet mustard and horseradish cream \$260
- Smoked **Salmon bruschetta** with dill cream cheese, lemon caper cream and served on crostini \$200
- **Beef Tenderloin sliders** with French onion mayonnaise and swiss cheese \$280

## Group Four

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- Chef's choices Assorted filled **pastries** \$150
- Mini **New York Style cheesecake** squares \$200
- **Chocolate pecan** mini cheesecake squares \$225
- Assorted **Chocolate Truffles** \$250
- **Chocolate Chip Cookies** and **Fudge Brownies** \$150
- **Carrot Cake** with Cream Cheese Icing \$225

❖ Sales tax, facility charge and service fees are not included in the listed price.

Hors D' Oeuvres are priced per 100 pieces

## Group One

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- **Baked Goat Cheese** with warm Italian Capanata served on crostini \$150
- **Stuffed mushrooms** with zucchini, squash, red peppers topped with parmesan cheese \$150
- **Spinach and artichoke dip** served with garlic crostini \$165
- **Baked Brie** and Raspberry Crostini with warm brie and tart raspberry sauce \$175

## Group Two

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- Spicy **Meatballs** with zesty marinara \$ 65
- **Swedish Meatballs** with mushroom sauce \$ 75
- **Chicken Tenders** served with honey mustard and barbecue \$ 75
- **Jerk Chicken Kabobs** with andouille sausage, peppers, onions and mushrooms \$125
- Italian Sausage **Stuffed Mushrooms** with three cheese and bell peppers \$150
- **Rib Tips** with housemade barbecue sauce \$ 85

## Group Three

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- **Crab stuffed mushrooms** with gorgonzola cheese, red peppers and rosemary cream sauce \$175
- **Shrimp Kabobs** with jerk seasoning andouille sausage, peppers, onions and mushrooms \$160
- Jumbo **Bacon wrapped shrimp** skewers with house made barbecue sauce \$250
- Jumbo **Sea Scallops** with lemon caper butter sauce served with crostinis \$350
- **Mini Crab Cakes** with lemon caper aioli and tomato chutney \$250
- Peppered **Beef Brochette** with Jim Beam bourbon sauce \$175

❖ Sales tax, facility charge and service fees are not included in the listed price.

All appetizer buffet grouping must have minimum of 50 people.

All appetizer buffet groupings include a seasonal fruit display with raspberry cream cheese dip, fresh vegetable display with ranch dip and cheese and cracker display with the following package choices:

***Appetizer Package One***

***\$11.99 per Person***

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Package Includes disposable tableware, flatware, seasonal fruit display, vegetable display and cheese display with your choice of one Cold Hors D' Oeuvres and one Hot Hors D' Oeuvres Selection from Groups One and Groups Two.

***Appetizer Package Two***

***\$13.99 per Person***

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Package Includes disposable tableware, flatware, seasonal fruit display, vegetable display and cheese display with your choice of two Cold Hors D' Oeuvres and two Hot Hors D' Oeuvres Selection from Groups One and Groups Two.

***Appetizer Package Two***

***\$17.99 per Person***

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Package Includes disposable tableware, flatware, seasonal fruit display, vegetable display and cheese display with your choice of two Cold Hors D' Oeuvres and two Hot Hors D' Oeuvres Selection from any Group.

- ❖ Sales tax, facility charge and service fees are not included in the listed price.

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***Continental Breakfast Package***      ***\$8.99 per Person***

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Continental Breakfast Package includes disposable tableware and flatware and seasonal whole fruit, assorted bagels with cream cheese, assorted muffins with butter and preserves, cartons of juice and milk.

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***Hot Breakfast Package***      ***\$12.99 per Person***

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Hot Breakfast Package includes disposable tableware and flatware and seasonal fruit salad, assorted muffins with butter and preserves, ham-egg-cheese casserole, home style hash browns with peppers and onion, sausage or bacon, assorted cartons of juice and milk.

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***Premium Breakfast Package***      ***\$15.99 per Person***

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Premium Breakfast Package includes disposable tableware and flatware and seasonal fruit salad, assorted bagels with cream cheese, assorted muffins with butter and preserves, Danishes, scrambled eggs topped with cheese, biscuits with sausage gravy, bacon, home style hash browns with peppers and onion, assorted cartons of juice and milk.

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***Coffee Service***      ***\$1.75 per Person***

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Coffee Service includes regular and decaffeinated coffee with creamers and sweeteners.

- ❖ Buffets include skirted buffet tables and high quality disposable tableware.
- ❖ Sales tax, facility charge and service fees are not included in the listed price.

## *Box Lunch Package*

*\$7.99 per Person*

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Box lunch Package includes disposable flatware, assorted smoked turkey and ham sandwiches, potato chips, fruit or pasta salad, chocolate chip cookies and bottled water.

## *Deli Sandwich Package*

*\$9.99 per Person*

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Deli Sandwich Package includes disposable tableware and flatware, honey baked ham, smoked turkey, roast beef, Colby jack, Swiss, assorted breads, lettuce, tomato, pickles, condiments, potato chips, fruit or pasta salad, chocolate chip cookies, bottled water.

## *Croissant Sandwich Package*

*\$11.99 per Person*

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Croissant Sandwich Package includes disposable tableware and flatware, assorted chicken, tuna and egg salad croissants, seasonal fruit salad, Italian pasta salad, lettuce, tomato, chocolate chip cookies, bottled water.

## *Smokehouse Package*

*\$11.99 per Person*

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Smokehouse Package includes disposable tableware, flatware and glassware, pulled pork, pulled chicken, barbecue sauce, au gratin potatoes, bacon braised green beans, buns, iced tea and lemonade.

## *The Italian Package*

*\$12.99 per Person*

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The Italian Package includes disposable tableware, flatware, and glassware, choice of two pasta (list to follow), house or Caesar salad, garlic bread topped with parmesan cheese, iced tea and lemonade.

- Pasta Rustica with mushrooms, chicken, rosa cream
- Tuscan Rigatoni with sausage, mushrooms and gouda cream
- Pesto Penne with chicken, mushrooms and tomatoes
- Chicken Penne with alfredo sauce and spinach
- Vegetarian Pomodoro with broccoli, onions and mushrooms in marinara

## *Lunch Entrée Package*

*\$14.99 per Person*

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Lunch Entrée Package includes, disposable tableware, flatware, glassware, smothered chicken, roast beef with au jus, bacon braised green beans, garlic mashed potatoes, house salad with ranch and French dressing, rolls, iced tea and lemonade.

- ❖ Sales tax, facility charge and service fees are not included in the listed price.
- ❖ Lunch Buffet Packages are available Monday thru Friday until 4:00 p.m.

Timed Open Bar Fees are Per Person including your choice of house, call or premium liquors, four bottled beers and House Cabernet, Chardonnay and White Zinfandel.

**House Brands Package:** \$16 per person for the first two hours and \$6 per person for each additional hour.

**Call Brands Package:** \$18 per person for the first two hours and \$7 per person for each additional hour.

**Premium Brands Package:** \$22 per person for the first two hours and \$8 per person for each additional hour.

**Beer and Wine Only:** \$10 per person for the first two hours and \$3 per person for each additional hour.

## Liquor Options:

House Brands:	Call Brands:	Premium Brands:
<ul style="list-style-type: none"><li>• Seagram's 7 Whiskey</li><li>• Jim Bean Bourbon</li><li>• Lauder's Scotch</li><li>• Smirnoff Vodka</li><li>• Beefeaters Gin</li><li>• Captain Morgan Rum</li><li>• Sauza Tequila</li></ul>	<ul style="list-style-type: none"><li>• Canadian Club Whiskey</li><li>• Evan Williams Bourbon</li><li>• J&amp;B Scotch</li><li>• Stoli Vodka</li><li>• Tanqueray Gin</li><li>• Bacardi Rum</li><li>• Jose Cuervo Tequila</li></ul>	<ul style="list-style-type: none"><li>• Crown Royal Whiskey</li><li>• Jack Daniels Bourbon</li><li>• Dewar's Scotch</li><li>• Grey Goose Vodka</li><li>• Bombay Sapphire Gin</li><li>• Bacardi Rum</li><li>• Jose Cuervo 1800 Tequila</li></ul>

## Bottled Beer Choices:

Domestic:	Imports:
Blue Moon, Bud Light, Bud Select, Budweiser, Coors Light, Killians Red, Landshark, Miller Genuine Draft, Michelob Ultra, Miller Light, O'Douls, Samuel Adams Boston Lager, Smirnoff Ice	Bass Ale, New Castle, Amstel Light, Corona, Corona Light, Heineken, Heineken Light, Stella Artois, Labatt's Blue

## All Open Bar Packages :

- ❖ All prices include the appropriate mixers including Coca Cola products, disposable glassware and garnishments.
- ❖ A \$300 bar set up fee is applicable for a timed open bar in addition to a \$150 bartender fee per bartender.
- ❖ Sales tax, facility charge and gratuity are not included in the listed price.
- ❖ Prices and products are subject to change without notice.
- ❖ Cost for timed open bar package is per person, based on final guaranteed number.

Host and cash bar packages are based on consumption with your choice of House, Call or Premium brand liquors, four beer choices and house wines.

House brand Liquors: \$5.00 per mixed drink

Call Brand Liquors: \$6.00 per mixed drink

Premium Brand Liquors: \$7.00 per mixed drink

## House Wines

- Chardonnay \$6.00
- Cabernet \$6.00
- Merlot \$6.00
- White Zinfandel \$6.00

## Import Beers

- Bass Ale \$5.00
- Amstel Light \$4.00
- Corona \$4.00
- Corona Light \$4.00
- Heineken \$4.00
- Stella Artios \$5.00
- Labatts Blue \$5.00

## Domestic Beers

- Blue Moon \$4.00
- Bud Light \$3.00
- Bud Select \$3.00
- Budweiser \$3.00
- Coors Light \$3.00
- Killians Red \$4.00
- Landshark \$4.00
- MGD \$3.00
- Michelob Ultra \$3.00
- Miller Light \$3.00
- Sam Adams \$4.00
- Smirnoff Ice \$3.00

List of liquor choices are on page 12 page.

All martinis will have a \$2.00 additional drink charge.

- ❖ All prices include the appropriate mixers including <sup>TM</sup>Coca Cola products, disposable glassware and garnishments
- ❖ A \$500 minimum of alcohol sales is applicable for all host and cash bar
- ❖ Coca Cola products will also be available for purchase for \$1.00 per drink
- ❖ A \$300 set up fee is applicable to all cash or host bars
- ❖ A \$150 bartender fee is applicable to a cash or host bar per bartender
- ❖ Sales tax and service fees are not included in the listed price
- ❖ Prices and products are subject to change without notice
- ❖ For Host bar service you will be presented a final invoice the business day following your event

## Keg Beers and Bottles of Wine

- Domestic Beer \$195.00/keg
- Import Beer \$240.00/keg
- Lager Beer \$250.00/keg
- House Wine \$ 20.00/bottle
- Featured Wine \$ 42.00/bottle

## *Menus*

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We provide complete food and beverage service for your special event. The above menus are suggested for your convenience and can be customized to meet your specific needs. Menu selection must be finalized fourteen (14) days prior to your event.

## *Guarantees & Minimums*

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A guaranteed head count is required for all functions seven (7) business days prior to the event. This figure will be considered the minimum for billing purposes. After the guarantee is provided the guest count can increase but not decrease. A \$500 food and beverage minimum is required for all off-premise events regardless of guest count.

In some cases we may require additional staffing charges for an event. Please discuss with your catering director to ensure that your event will not require any additional charges.

Menu prices are subject to change without notice.

## *Deposits and Cancellations*

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We require valid credit card information as a deposit upon booking for all catered events which will only be charged within the guidelines of the cancellation policy that follows. In some cases Stone Creek Catering reserved the right to ask for a monetary deposit in advance this deposit will be applied toward your final bill.

The guest agrees to pay the following:

Cancelled less than 30 days before the event - \$125 cancellation fee

Cancelled less than 14 days before the event - \$150 cancellation fee

Cancellation fee will be deducted out of the deposit and remaining balance will be returned to guest.

## *Facility Charges*

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We reserve the right to impose a facility charge for any venues that apply and charge for services rendered.

## *Billing*

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Payment is due upon the completion of the event unless other arrangements have been made prior to the event. An invoice will be presented at the completion of the event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, business check, Visa, MasterCard, Discover and American Express. All catered events include a 20 % service charge which includes gratuity for servers and other personnel plus 9% sales tax (7% Food & Beverage Tax, 1% County, 1% Local Tax). Depending upon the complexity of your event, additional charges may be assessed for things such as set up and tear down, extended mileage, additional personnel, etc.

## Rentals

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China for appetizers or desserts only _____	\$2.00 per person (plate and flatware)
China for full service meal _____	\$5.00 per person (Dinner plate, bread Plate, flatware, glassware)
Glassware Only _____	\$2.00 per person
Linen napkins _____	\$.50 per person
Linen tablecloths _____	\$10.00 per table
Table skirt rental _____	\$25.00 per table

## Services

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Cake cutting fee _____	\$1.00 per person (disposable tableware)
Cake cutting fee _____	\$2.00 per person (includes china)
Room Set Up Fee _____	\$.50 per person (includes tables and chairs)
Room Tear Down Fee _____	\$.50 per person (includes tables and chairs)
Grill setup fee _____	\$50.00 per event
Bartender _____	\$150.00 per bartender (caterer determine needed)
Facility Charge _____	Amount Determined by Venue
Additional Staff _____	\$20.00 per hour/staff (caterer determine needed)

## Additional Food/Beverage

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Additional Side Item _____	\$1.99 per person
Additional Salad _____	\$2.99 per person
Ala Carte Desserts _____	\$4.99 per person (ask for available selections)
Additional Entrée _____	\$3.99 per person
Coffee Service _____	\$1.75 per person
Sodas & Bottled Water _____	\$2.50 per person (bottled water & choice of 3 sodas)