





EVEN™ — BY IHG — | STAYBRIDGE SUITES — BY IHG

Orlando Universal Blvd

Banquet Menus

FOODIE CATERING







FOODIE CATERING

Breakfast

Classic Continental

Selection of Assorted Breakfast Pastries and Muffins | Fresh Fruit Display Butter and Jam
$13 Per Guest

Running Start (GF)

Yogurt Parfait with Granola and Fresh Berries
Egg Souffle with Egg, Artichokes, Cheese or Egg, Spinach, and Bacon
Sliced Fresh Fruit
$14 Per Guest

Long Mornings

(GF, Excluding the Pastries/Bagels)
Sliced Fresh Fruit | Scrambled Eggs | Breakfast Potatoes | Choice of Hickory Smoked Bacon, Grilled Sausage or Honey Baked Ham | Mini Bagels, Pastries, Cream Cheese, Butter and Jam
$16.50 Per Guest

Complete American Breakfast

(GF, Excluding the Pastries/Bagels)
Scrambled Eggs or Frittata | Home Fried Potatoes | Choice of Ham, Bacon, or Sausage | Assorted Pastries, Mini Bagels, Cream Cheese, Butter, and Jam | $16.50 Per Guest

Sunrise Burrito

Fresh Eggs with Chorizo, Cheddar Cheese, Sweet Peppers, Sour Cream and Salsa in a Soft Flour Tortilla | Breakfast Potatoes | Sliced Fresh Fruit
$14.25 Per Guest

Sweeter Side

French Toast or Pancakes | Scrambled Eggs | Choice of Ham, Bacon, Sausage, or Turkey Bacon
$14.25 Per Guest

Breakfast Sandwich & Potatoes

Egg and Cheese or Egg, Cheese, and Ham Sandwiches on Bagels, Croissants, or Kaiser Rolls | Breakfast Potatoes | $11 Per Guest

Breakfast Sandwich

Egg and Cheese or Egg, Cheese, and Ham Sandwiches on Bagels, Croissants, or Kaiser Rolls
$7.50 Per Guest

Note: Just Eggs available for Vegans +$2
GF = Gluten Free | V = Vegetarian | Vegan = Vegan







FOODIE CATERING

Breaks

AM Break

(Select Three Items)

Bliss Bites (Vegan, GF)
Peanut Butter and Oat Bites

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Fruit Skewers (Vegan, GF)

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Pumpkin Breakfast Cookies (Vegan, GF)
Oats, Dried Cranberries, Flax Seeds,
Pumpkin Seeds

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Yogurt Parfaits with Granola and Fresh Berries

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Trail Mix (Vegan, GF)

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Zucchini Bread

$14 Per Guest

PM Break

(Select Three Items)

House Made Sweet and Regular Potato Chips
(Vegan, GF)

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Baked Brie Cheese in Flaky Phyllo Cup (V)
with Fruit Jam

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Caprese Skewers (V, GF)
Cherry Tomatoes, Fresh Mozzarella Balls Skewered
Pesto Sauce

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Tortilla Chips (Vegan, GF)
with House Made Roasted Tomato Salsa

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Chicken Artichoke Cups
Chicken, Artichokes, Bacon in Mini Phyllo Cups

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Assorted Cookies and Brownies

Breaks

PM Break Continued

Fresh Fruit Display or Fruit Skewers (Vegan, GF)

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Trail Mix (Vegan, GF)

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Pretzels Bites with Regular and Dijon Honey Mustard (V)

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Churros with Cinnamon and Drizzled in Chocolate (V)

Chocolate Dipped Fruit

$16 Per Guest





FOODIE CATERING

Boxed Lunch and Deli Lunch Buffet

Deluxe Boxed Lunch

(10-20 Guests Choice of 3 Sandwiches; 21+ Guests Choice of 5 Sandwiches)

(Served in Individually Labeled Boxes)

Turkey, Ham, Chicken, and Vegetarian Sandwiches Served on Roll and Wraps,
Pasta Salad, Potato Chips, Whole Fruit, and Cookie
Disposable Utensils, Napkin, Condiments, Salt, and Pepper Packets
$21 Per Guest

Boxed Lunch

Turkey, Ham, Chicken, and Vegetarian Sandwiches Served on Roll and Wraps, Chips,
Whole Fruit, Cookie
$18 Per Guest

Corporate Gourmet Deli Lunch Buffet

(Groups 10-30 Guests Choose 3 Sandwiches; For 31+ Guests Choose 5 Sandwiches)

Includes Assorted Sandwiches (see below), Two Side Salads, House Made Potato Chips,
Cookies and Brownies
$20 Per Guest

(GF) : Gluten Free Items (v) : Vegetarian Items
(***) : Upgraded Items
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FOODIE CATERING

Sandwich Selections for Gourmet Deli Buffet

Turkey

Turkey Club with Crisp Bacon, Lettuce, Tomatoes & Lemon Caper Mayonnaise

Fresh Herb Crusted Turkey Breast, Smoked Gouda, Black Pepper, Mustard Sauce & Watercress

Ham

Virginia Baked Ham, Swiss Cheese & Honey Mustard

Italian Hero with Prosciutto, Ham, Salami, Provolone Cheese, Roasted Peppers, Bibb Lettuce & Herbed Vinaigrette

Virginia Baked Ham, Cheddar Cheese, Tomatoes & Ginger Raisin Mustard

Chicken

Grilled Chicken Caesar Rolled with Romaine Lettuce & Parmesan Dressing

Roasted Chicken Teriyaki with Spinach, Grilled Mushrooms & Wasabi Mayonnaise

Traditional Chicken Salad with Tomato & Bibb Lettuce

Southwestern Chicken Wrap with Black Bean Salsa Avocado, Romaine Lettuce & Spicy Shredded Cheese

Beef

Rare Roast Tenderloin with Sautéed Mushrooms, Creamy Horseradish & Leaf Lettuce

Napa Valley Style Tri Tip with Arugula, Provolone, Tomatoes & Chipotle Spread

Roast Beef with Maytag Blue Cheese Spread, Tomato, Red Onion & Leaf Lettuce

Seafood

Albacore Tuna Salad with Leaf Lettuce & Tomato

Grilled & Marinated Shrimp Salad

Vegetarian/Vegan

Veggie Hummus Wrap with Roasted Red Peppers, Tomatoes, Portobello, Red Onion & Feta Cheese Spread

Fresh Mozzarella & Tomatoes with Grilled Portobello Mushrooms & Basil Aioli

Grilled Eggplant, Zucchini, Sautéed Spinach & Tomatoes with Tzatziki Spread on Pita

GF Sandwiches Available



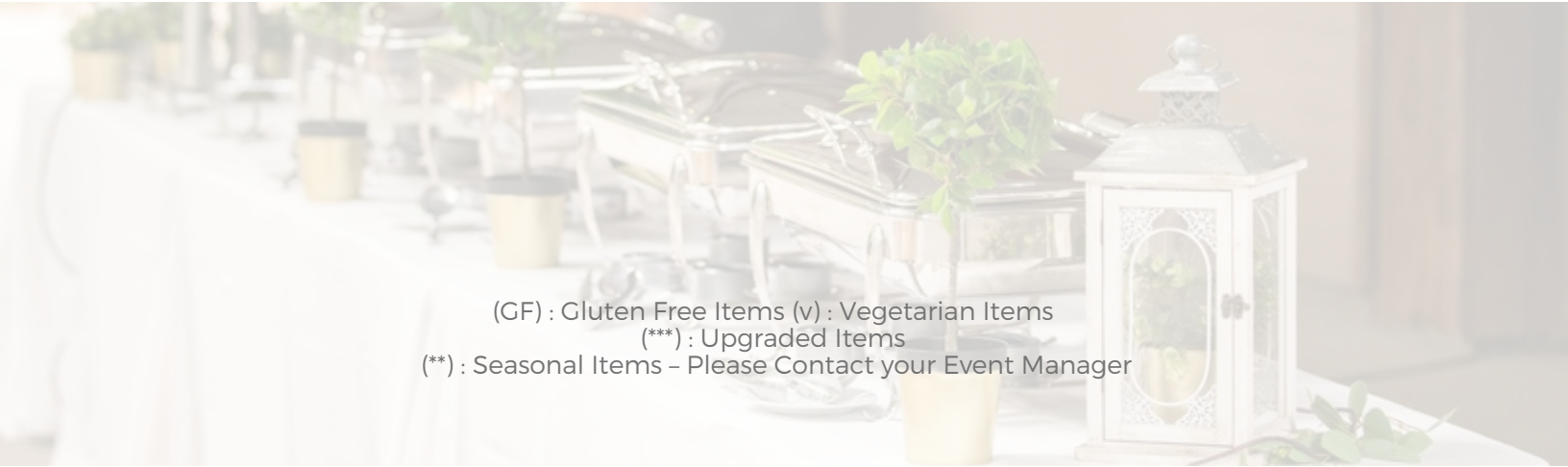




FOODIE CATERING

Side Salads

Garden Salad with Tomatoes, Cucumbers, Carrots, Choice of Dressing
Orzo, Arugula, Corn, Pear Tomatoes (Vegan)
Caesar Salad with Romaine, Croutons, Parmesan Cheese
Macaroni Salad with Elbow Pasta, Peas, Onion, Mayo (Vegetarian)
New York Style Potato Salad (GF)
Pesto Pasta Salad with Julienne of Vegetables (Vegan)
Cous Cous Salad with Diced Veggies, Red Onion, Cilantro, and Dried Cranberries (Vegan)



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Hot Lunch Buffet

Salads

(Choice of One)

Mixed Greens with Tomato and Cucumber, Carrots, Avocado, Sunflower Seeds with Vinaigrette Dressing

Cranberry Spinach Salad with Red Onion and Served with a Honey Dijon Bacon Dressing

Thai Crunch Salad with Napa and Red Cabbage, Cucumber, Edamame, Crispy Noodles Sticks, Cilantro, and Carrots Served with a Thai Peanut Dressing

Asian Salad with Romaine Lettuce, Fresh Cilantro, Sliced Almonds, and Crispy Wonton Strips. Served with a Sesame Dressing

Mexicali Salad with Avocados, Tomatoes, Black Beans, Corn, and Crispy Tortilla Strips Served with a Creamy Chipotle Lime Dressing

Caprese Salad Homemade Mozzarella, Tomatoes, Olives, Sundried Tomatoes with Fresh Basil and Olive Oil

Accompaniments

(Choice of One)

Pasta Primavera with a Julienne of Mixed Vegetables (Vegan)

Potatoes Au Gratin Baked Layers of Thinly Sliced Potatoes with Cream (GF)

Roasted Red Potatoes with Olive Oil and Fresh Rosemary (GF, Vegan)

Roasted Garlic Mashed Potatoes (GF)

Rice Pilaf White Rice Mixed with Sautéed Vegetables (GF)

Penne Pasta with Sweet Basil Pesto (Vegan)

Asian Sticky Rice with Diced Red Bell Peppers, Carrots, and Scallions (GF, Vegan)

Quinoa Pilaf with Dried Cranberries, Scallions, Diced Peppers (GF)

White or Brown Rice with Spinach and Chickpeas (GF, Vegan)

Cilantro Rice (GF, Vegan)

Entrées

(Choice of One or Two)

Chicken

Grilled Chicken Breast with House Made Chimichurri (GF)

Creamy Tuscan Chicken Breast with Garlic, Basil, and Sundried Tomatoes (GF)

Grilled Chicken Breast with a Light Pesto Cream Sauce (GF)

Grilled Chicken Breast with Artichokes, Olives and Sundried Tomatoes (GF)

Parmesan Crusted Chicken with Herb Butter Sauce

Roasted Chicken with Cilantro Mojito Seasoning (GF)

Chicken Marsala Chicken Breast with Mushrooms and Marsala Wine Sauce

Asian Sweet and Sour Chicken

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Hot Lunch Buffet

Fish

Grilled Salmon with Dill Lemon Butter Sauce (GF)
Seared Cod with a White Wine, Herb, and Caper Sauce (GF)
Grilled Salmon with a Teriyaki Glaze (GF)
Salmon with Scampi Sauce (GF)
Red Snapper***
Grouper***

Beef

Carne Asada Steak Marinated in Cilantro and Mojito Seasoning (GF)
Grilled Korean Style Steak Marinated in Soy, Garlic and Scallions (GF)
Home-Style Meat Loaf Topped with a Sweet Tomato Sauce
Braised Roast Served with a Rosemary Au Jus (GF)
Beef Tenderloin with Cabernet Reduction*** (GF)

Vegetarian

Eggplant Lasagna – Layers of Thinly Sliced Breaded Eggplant Layered with Ricotta Cheese, Topped with Mozzarella Cheese in a Light Tomato Sauce
Stuffed Peppers with Quinoa and Brown Rice, Dried Cranberries, Topped with Cheese (or Vegan Cheese) (GF)
Stewed Lentils and Potatoes Topped with Fried Tofu (GF)
Vegetable Stir Fry with Bok Choy, Broccoli, Carrots, Onions and Mushrooms with Seared Tofu in a Sweet Teriyaki Sauce (GF)
Cheese or Spinach Ravioli with Choice of Sauce
Fried Tofu with Sriracha Over White Rice with Chickpeas, Carrots, Potatoes, Onion (GF)

Desserts

Assorted Chocolate Dipped Fruit Skewers (GF)
Assorted Cookies and Brownies
Cannoli and Mini Eclairs
Upgraded Desserts Available

One-Entrée: Salad, Accompaniment, Entrée, Dessert @ $20 Per Guest
Two-Entrée: Salad, Accompaniment, 2 Entrées, Dessert @ $25 Per Guest

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Hot Lunch Buffet

Vegetable Accompaniments

(Extra $4.00 Per Person Each)

Sautéed Mixed Vegetables to Include the Freshest Vegetables of the Season (GF)
Warm Grilled Vegetables to Include Portobello Mushrooms, Red Peppers, Carrots, Asparagus, Eggplant, and Zucchini (GF)
Sautéed Zucchini and Corn with Red Peppers (GF)
Artichoke Medley with Artichoke Hearts, Green Beans, Cherry Tomatoes, Caramelized Shallots, Sprinkled with Parmesan Cheese (GF)
Ratatouille Stew of Mixed Vegetables in a Light Tomato Sauce (GF)
Roasted Winter Vegetables to Include Butternut Squash, Acorn Squash and Zucchini (GF)

***** Upgraded Items** - The per person cost is based on current market price

Mexican Buffet

Mexicali Salad - Greens, Tomatoes, Black Beans, Corn, and Crispy Tortilla Strips Served with a Creamy Chipotle Lime Dressing (GF)
Cilantro Rice (V, GF)
Pinto Beans (GF, Vegan)
Tacos: Sauteed Grilled Chicken Breast, Steak, Fish, or Vegetarian (Choose Two)
Flour Tortillas, Queso, Asian Slaw, Chipotle Aioli (or we could substitute for traditional toppings: Sour Cream, Cheddar Cheese, Pico de Gallo)
Churros Drizzled with Chocolate
$28 Per Guest

Asian Buffet

Thai Crunch Salad with Napa and Red Cabbage, Cucumber, Edamame, Crispy Noodles Sticks, Cilantro, and Carrots Served with Mandarin
Vegetable Fried Rice (GF, Vegan)
Stir Fried Mixed Vegetables, Bok Choy, Broccoli, Carrots, Mushrooms (GF, Vegan)
Eggrolls with Duck Sauce
Teriyaki Chicken
Beef and Broccoli
Cookies and Brownies
$28 Per Guest

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FOODIE CATERING

Hors d' Oeuvres

(Minimum of Two Dozen Per Item)

Meat

Mini Pressed Cuban Sliders, Ham, Pork, Pickles, and Swiss Cheese $44/Dozen

Hawaiian Style Shredded Pork Sliders, Asian Slaw Spicy Sriracha Sauce $46/Dozen

Buttermilk Marinated Fried Chicken Sliders | Chipotle Aioli $42/Dozen

Mini Cheeseburgers on Soft Cocktail Rolls $42/Dozen

Stuffed Mushroom Cap, Italian Sausage, Mascarpone Cheese, Panko Crumbs, and Parmesan Cheese $32/Dozen

Braised Short Rib on a Crispy Wonton, Avocado Crema (GF) $37/Dozen

Ropa Vieja on Tostada Topped with Microgreens (GF) $35/Dozen

Mini Street Tack - Chicken or Steak, Sweet Red and Green Peppers, Onions, White Queso, Asian Cabbage Slaw, Spicy Chipotle Cream Sauce $38/Dozen

Chicken Empanadas Sauteed Chicken with Peppers & Onions, Creamy Lime-Cilantro Sauce (GF) $36/Dozen

Chicken Satay with Spicy Peanut Sauce (GF) $31/Dozen

Mini Asian Pork Meatball on Snow Pea Skewer $31/Dozen

Mini Chicken Meatball in Pumpkin Sage Sauce $31/Dozen

Beef Empanadas Served with a Creamy Lime & Cilantro Sauce (GF) $36/Dozen

Chicken, Artichokes, Bacon in Mini Phyllo Cups $32/Dozen

Tenderloin Crostini, Gorgonzola Cheese, Microgreens $50/Dozen

Lollipop Lamb Chops with Rosemary Au Jus (GF) $62/Dozen

Tenderloin of Beef Rolled with Tri-Colored Peppers on a Skewer with Scallion Dipping Sauce (GF) $40/Dozen

Bacon Wrapped Figs with Gorgonzola Cheese (GF) $31/Dozen

Charcuterie Cones, Cones Filled with Assorted Meats, Cheese, Olives, Bread Stick (GF Option without Bread) $8/ Per Cone

Pan Fried Pork or Chicken Dumplings with Scallion Dipping Sauce $31/Dozen

Chicken Nuggets Breaded Chicken, BBQ Sauce & Fry Sauce (Ketchup-Mayo) $32/Dozen

Mini Chicken and Waffles with Micro Greens and Honey Dijon Maple Drizzle or Hot Honey Drizzle $34/Dozen







FOODIE CATERING

Hors d' Oeuvres

Seafood

Fresh Maryland Crab Cakes with Cajun Remoulade $70/Dozen

Pan Fried Shrimp Dumplings with Scallion Dipping Sauce $32/Dozen

Shrimp Ceviche Citrus, Avocado, Cilantro, Tomatoes (GF) $44/Dozen

Cajun Grilled Shrimp with Creole Remoulade (GF) $62/Dozen

Mini Maine Lobster Drizzled with a Dill Sauce and Served in a Phyllo Tart $62/Dozen

Vietnamese Shrimp Summer Rolls with Peanut Dipping (GF) $40/Dozen

Tuna Tartare on Wonton Chip, Wasabi Aioli (GF) $46/Dozen

Vegetarian

Mini Polenta Rounds Topped with Herbed Goat Cheese, Diced Zucchini and Peppers (GF) $33/Dozen

Mini Butternut Squash Tarts, Butternut Squash, Ricotta Cheese, Caramelized Onion, Hot Honey Drizzle in Puff Pastry $32/Dozen

Mushroom Tart with Caramelized Onion, Gruyere Cheese, Goat Cheese, and Diced Pears in a Phyllo Cup $29/Dozen

Baked Brie Cheese in Flaky Phyllo Cup with Fruit Jam $31/Dozen

Caramelized Butternut Squash Gorgonzola Crostini $32/Dozen

Feta Quinoa Spinach Cakes with Creamy Lemon Dill Sauce (GF) $32/Dozen

Bruschetta Crostini Topped with Fresh Mozzarella Cheese, Tomatoes and Fresh Basil $29/Dozen

Vietnamese Vegetable Summer Rolls with Spicy Peanut Dipping Sauce (GF) $36/Dozen (Vegan)

Mini Vegetarian Street Tacos | Chickpea and Cauliflower | Zucchini and Mushroom | or Black Bean and Rice | White Queso, Chipotle Cream Sauce $37/Dozen

Caprese Skewers Cherry Tomatoes, Fresh Mozzarella Balls Skewered Pesto Sauce (GF) $30/Dozen

Ratatouille Served in Mini Tartlet Shell Drizzled with Pesto $29/Dozen (Vegan)

Vegetable Spring Rolls with Mushrooms, Onion, Carrots, Celery, and Bean Sprouts Served with Teriyaki Sauce $30/Dozen (Vegan)

Dinner Buffet

Salads

(Choice of One | Any Salad Can be Provided GF)

Seasonal Salad Topped with the Freshest Fruits & Vegetables of the Season

Mixed Greens with Tomato, Cucumber, Carrots, Avocado, Sunflower Seeds with Vinaigrette Dressing

Thai Crunch Salad with Napa and Red Cabbage, Cucumber, Edamame, Crispy Noodles Sticks, Cilantro, and Carrots Served with a Thai Peanut Dressing

Mediterranean Salad with Feta Cheese, Red Onion, Tomatoes, Black Olives and Cucumber Served with a White Balsamic Dressing

Cranberry Spinach Salad with Red Onion and Served with a Honey Dijon Bacon Dressing

Mixed Greens with Tomatoes, Sliced Pears, Walnuts and Feta Cheese, Vinaigrette

Mexicali Salad with Avocados, Tomatoes, Black Beans, Corn, and Crispy Tortilla Strips Served with a Creamy Chipotle Dressing

Caprese Salad with Fresh Mozzarella, Basil, Olive Oil, Sundried Tomatoes, Olives **+ $3**

Accompaniments

(Choice of One)

Pasta Primavera with a Julienne of Mixed Vegetables (Vegan)
Rigatoni in Vodka Sauce Topped with Fresh Basil (V)
Potatoes Au Gratin Baked-Layers of Thinly Sliced Potatoes with Cream (GF, V)
Mashed Potatoes (GF, V)
Crispy Polenta Cakes Topped with Caramelized Onions and a Mushroom Ragout (GF, V)
Quinoa Pilaf Tossed with Pecans, Green Onions, Cilantro, Raisins, and Orange Zest (GF, Vegan)
Roasted Red and Sweet Potatoes with Olive Oil and Fresh Rosemary (GF)
White Rice with Spinach and Garbanzo Beans (GF, Vegan)
Cilantro Rice (GF, Vegan)

FOODIE CATERING

Vegetable Accompaniments

(Choice of One)

Sautéed Mixed Vegetables to Include the Freshest Vegetables of the Season (GF)

Grilled Vegetables to Include Portobello Mushrooms, Red Peppers, Carrots, Asparagus, Eggplant, and Zucchini, Balsamic Drizzle (GF, Vegan)

Green Beans, Cherry Tomatoes, Caramelized Shallots (GF, Vegan)

Roasted Winter Vegetables to Include Butternut Squash, Acorn Squash and Zucchini (GF, Vegan)

Creamy Broccoli and Cauliflower

Entrees

(Choose One or Two Entrees)

Chicken

Parmesan Crusted Chicken with Herb Butter Sauce

Grilled Chicken Breast with a Light Pesto Cream Sauce (GF)

Grilled Chicken Breast with Artichokes, Olives and Sundried Tomatoes (GF)

Parmesan Crusted Chicken Breast, Herb Butter Sauce

Roasted Chicken with Cilantro Mojito Seasoning (GF)

Chicken Marsala Chicken Breast with Mushrooms and Marsala Wine Sauce

Chicken Piccata, Sauteed Chicken Breast, Lemon, Butter, Capers

Creamy Tuscan Garlic Chicken with Sundried Tomatoes and Basil (GF)

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FOODIE CATERING

Fish Entrees

Grilled Mahi Mahi Pineapple Mango Relish (GF)
Grilled Atlantic Salmon Served Citrus Ponzu Sauce
Choice of Sauce: Burre Blanc, Scampi, Pineapple-Mango Chutney, Miso Glaze
Grilled Grouper with Capers and Artichoke Hearts Served with a Fresh Basil and Lemon Sauce* (GF)
Red Snapper with Burre Blanc Sauce (GF) ***
Sea Bass with Burre Blanc Sauce (GF) ***

Pork

Roasted Pork Loin Sliced and Topped with Marinated Tomatoes (GF)
Tenderloin of Pork with a Herb, Garlic Crust
Mango Jerk Pork Tenderloin Served with Mango Chutney (GF)

Beef

Roasted Sirloin in a Wild Mushroom Sauce
(or Cabernet Reduction, Peppercorn, Demi Glaze) (GF)
Skirt Steak with Cilantro & Mojito Seasoning OR House Made Chimichurri (GF)
Tenderloin of Beef with Peppercorn Demi Glazed Sauce (GF)***
Beef Wellington Served with a Cabernet Reduction***

Vegetarian

Eggplant Lasagna – Layers of Thinly Sliced Breaded Eggplant Layered with Ricotta Cheese, Topped with Mozzarella Cheese in a Light Tomato Sauce (V)
Seared Tofu Drizzled with Pesto Sauce Served over a Spinach Salad (Vegan)
Creamy Sautéed Vegetables in Puff Pastry
Stuffed Peppers with Quinoa/Rice, Dried Cranberries, and Green Onion (Vegan)
House-Made Vegan Chickpea Meatballs over Pasta (Vegan)

French Rolls and Bu

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FOODIE CATERING

Desserts

(Choice of Two)

Assorted Chocolate Dipped Fruit Skewers (GF)

NY Style Cheesecake Shooter Topped with Fresh Berries

Key Lime Pie Shooter with a Toasted Lime Swiss Meringue

Tiramisu Shooter with Flavored Espresso Coffee

Chocolate Mousse Shooter (GF)

Fresh Fruit Tartlets

Chocolate Cake with Chocolate Ganache and Raspberries

Almond Pound Cake with Almond Glaze

. **Pricing**
$32++ Per Guest (One-Entrée)
$40++ Per Guest (Two-Entrée)

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FOODIE CATERING

Event Team

Staffing Guidelines:
Full Service Events Require a Captain @ $35 Per Hour Including Set Up and Tear Down (Minimum of 4 Hours)

Servers:
Buffet Staffing Ratio is 1 Server Per 25 Guests @ $30 Per Hour Per Server
Plated Staffing Ratio is 1 Server Per 10-15 Guests @ $30 Per Hour Per Server
Set Hors d' Oeuvres Staffing Ratio is 1 Server Per 50 Guests

Culinary:
$140 Per Person

6.5% Sales Tax Will Be Added to the Final Bill



Thank you!