2010 CATERING GUIDELINES

- **Opera boasts the privilege of Midtown's only full service venue complete with award-winning in-house catering and on-site kitchen!**

- Executive Chef Jeffrey McGar heads an entire team of professionally trained and educated culinarians and prepares deconstructed gourmet, restaurant quality cuisine for each event.

- Opera is versed in all facets of private event catering: hors d'oeuvres, buffets and breakfast, plated luncheons and dinners. We can create menus for 50-1,000+ guests.

- Menu prices start at $20 per person and range upwards of $75 for multi-faceted catering stations and seated dinners. Menu prices per person do not include staffing, taxes or gratuities.

- Sample menus are attached for your review, but our team will gladly create a custom menu for your event.

- Certain menu items or pricing may not be available for large scale events, e.g., 300+ guests, or due to seasonality of ingredients. Please consult with your Sales Manager.

- Buffet Staffing Requirements:
    - 1 Buffet Captain per every 200 guests, $175 for duration of event **– AND-**
    - 1 Buffet Monitor per every 100 guests, $150 per monitor, 2 monitor minimum

- Cocktail Reception Requirements:
    - $75 per server for butler passed hors d'oeuvres
    - 1 server per 50 guests
    - Minimum of 2 servers per event

- Seated Dinner Requirements: Please Refer to Seated Dinner Menus.

- Off-Site Catering is available for events with less than 150 guests and subject to availability.