



Dish Food To Go

SPRING + SUMMER 2025



CONTACT US TODAY:

info@dishfoodnyc.com | 347.455.0077 | dishfoodnyc.com

GRAZING BOARDS

Ready to serve grazing boards are presented on compostable platters and serve 15-20 guests

- Gourmet Cheese** ^{V N} **\$350**
assorted artisanal cheese with fresh + dried fruit, yogurt pretzels, honeycomb, olives, cornichons, salted nuts, sunflower seed brittle crackers + crostini
- Cheese + Charcuterie** ^N **\$385**
assorted artisanal cheese, cured meats + salami, fresh + dried fruit, yogurt pretzels, pickles, grainy mustard, seasonal preserves, salted nuts, sunflower seed brittle, crackers + crostini
- Rainbow Crudités + Fruit** ^{V GF S} **\$185**
selection of crisp raw vegetables + freshly cut and berries
beet hummus, green goddess dip, honey mascarpone
served in a rainbow array of fresh, vibrant color
- Southern Comfort** **\$315**
pimento cheese deviled eggs, cucumber dip, smoked fish spread, beer cheese macaroni salad with fresh crudités, cornbread + crackers
- Mediterranean Mezze** ^{V S} **\$325**
hummus, cucumber dip + roasted red pepper feta dip, spanakopita, quinoa tabbouleh, olives, artichokes, sliced cucumber, grape tomatoes
crackers + pita
- Skewer Station** ^{GF} **\$350**
marinated chicken, marinated steak, garlic herb shrimp + caprese skewers, nut-free basil pesto, roasted red pepper feta dip and garlic herb aioli 96 pcs
- Fiesta Platter** **\$285**
chicken empanadas, cheese quesadillas, guacamole, roasted tomato salsa, tomatillo avocado salsa, tortilla + plantain chips
- Summer Rolls** ^{S N GF} **\$325**
assorted summer rolls including beef, shrimp, pickled vegetable and cured salmon served with peanut sauce, soy ginger sauce + sweet chili 96 pcs
- Jumbo Shrimp Cocktail** ^{GF} **\$385**
poached jumbo shrimp with house made cocktail sauce, remoulade sauce and fresh lemon 96 pcs
- Mini Sandwiches** **\$175**
grilled chicken 'blt' | cobb salad | chicken salad | turkey + swiss
steak + cheddar | miso salmon | caprese | vegan 'carnitas' torta | grilled vegetable
30 pcs - select two varieties
- Savory Pastries** **\$245**
chicken empanadas, spanakopita, asparagus tartlets, reuben roll ups 60 pcs



MINI BITES

Mini bite platters contain 48 pieces unless noted. Mini bites are presented on tastefully garnished compostable bamboo platters and are ready to serve upon arrival. Hot mini bites are presented in aluminum pans and require heating in an oven. We recommend 6 to 8 total pieces per guest for a one hour event or 8 to 10 total pieces per guest for a two hour event.

LAND

Thai Chicken Skewer ^{GF} massaman curry sauce	\$170
Gochujang Lettuce Wrap ^{GF S} gochujang chicken, sesame seeds, crispy shallots	\$170
Fried Chicken Slider tangy slaw, spicy aioli 35 pcs	\$175
Romesco Steak Skewer ^{GF} julienne vegetables	\$185
Short Rib Summer Roll ^{GF S} pickled vegetables, cilantro, mint, soy ginger sauce	\$175
Pork Belly BLT ^{GF} lettuce cup, tomato fennel jam, bearnaise aioli 36 pcs	\$185

GARDEN

Cucumber Rice Cake ^{VG GF} wasabi, tamari, furikake	\$155
Deviled Eggs ^{GF} pimento smoked gouda	\$165
Spinach Tartlet ^V goat cheese, caramelized onion, herbs	\$160
Caprese Skewer ^{V GF} nut-free basil pesto	\$160
Watermelon + Feta Skewer ^{V GF} mint, cucumber	\$175
Vegetable Summer Roll ^{VG GF S} pickled vegetables, cilantro, mint, soy ginger sauce	\$170
Spanakopita ^V roasted pepper dip	\$160

SEA

Sesame Crusted Tuna Skewer ^{GF S} pickled green mango, soy ginger sauce	\$205
Mini Lobster Roll lemon chive aioli, bibb lettuce 36 pcs	\$290
Spice Dusted Salmon Skewer ^{GF} brown butter yogurt	\$195
Smoked Fish Baby Potato ^{GF} chives, lemon	\$170
Ensalada de Manchego ^{GF} anchovy, salsa macho, lettuce cup	\$155
Nori Wrapped Tuna ^{GF S} sushi rice, chili aioli	\$185

HOT *requires heating*

Mini Crab Cake remoulade	\$185
Pig in Blanket ^S all beef, honey mustard	\$145
Reuben Roll Up pastrami, sauerkraut, russian dressing, dill	\$165
Cheese Quesadilla ^V roasted tomato salsa	\$165
Chicken Empanada salsa verde	\$170
Smoked Meatball sausage gravy, crispy shallots	\$175
Grown Up Grilled Cheese ^V nut-free basil pesto	\$160





BREAKFAST

Room temperature breakfast items are presented on compostable platters and bowls. Hot items are presented in aluminum pans. All packages are priced per guest and have a twelve guest minimum order.

PACKAGES

Classic Breakfast Package ^V \$22 pp

assortment of mini pastries such as muffins, croissants, breakfast breads and bagels
sliced fruit platter, butter, cream cheese + fruit preserves
gluten free pastries ADD \$3 pp

Hot Breakfast Package \$30 pp

select one main course:
deep dish french toast,
cheddar + scallion savory bread pudding
bacon cheddar savory bread pudding,
egg frittata cupcakes or breakfast burritos
with breakfast sausage or applewood smoked bacon
breakfast potatoes + sliced fruit platter

BREAKFAST BEVERAGES

Hot Brooklyn Roasters Coffee

\$55 **MED** \$170 **LG**

regular or decaf, whole milk, sugar, sweetener + cups
almond, oat or soy milk add \$12 per quart

Hot Tea

\$55 **MED** \$170 **LG**

whole milk, sugar, sweetener, lemon + cups

Cold Brew Iced Coffee

\$85 **GALLON**

simple syrup, milk, cups + ice
one gallon

Hot Chocolate

\$65 **MED** \$195 **LG**

mini marshmallows + cups

Fresh Orange Juice

\$7 per 8 oz bottle

MED SERVES 12 | **LG** SERVES 48

BREAKFAST

Room temperature breakfast items are presented on compostable platters and bowls. Hot items are presented in aluminum pans. All packages are priced per guest and have a twelve guest minimum order.

PLATTERS

serve 15-20 guests

Mini Breakfast Pastries ^V \$160

assortment of mini pastries such as muffins, croissants, breakfast breads and bagels with butter, cream cheese + fruit preserves 36 pcs

House Cured Salmon \$330

sliced house cured salmon + smoked fish spread
mini bagels, tomato, red onion, capers + cream cheese

Avocado Toast ^V \$220

avocado mash, pickled red onion, quinoa salad, toasted pepitas, blistered cherry tomatoes, sliced radish, hard boiled eggs, mini mozzarella, sourdough toasts

Frittata Cupcakes ^{GF} or Mini Quiches \$130

served warm or at room temperature

18 frittatas or 12, 4" quiches

sun-dried tomato, pesto + parmesan ^v
broccoli, bacon + cheddar
cured salmon, cream cheese + dill

Mini Breakfast Sandwiches \$145

select two: 24 pcs

egg salad biscuit, bacon, cheese + tomato
vegan egg salad ciabatta, tomato add \$3 per sandwich
lox + dill cream cheese bagel, cucumber

Individual Parfaits 14 pcs \$135

yogurt, granola, berries + honey ^{v GF} or
overnight oats, bananas, berries, chia, oat milk ^{v GF}

Sliced Fruit ^{VG GF} \$165

A LA CARTE

Hot Sides + Entrees half pan serves 12 \$165

cheddar + scallion or bacon cheddar savory bread pudding
deep dish french toast, breakfast potatoes

Breakfast Burritos half pan serves 12 \$165

scrambled eggs, black beans, avocado, salsa + cheddar
can be made with tofu scramble for \$3 pp

Bacon or Breakfast Sausage \$185

36 pieces per paalf pan serves 12



SANDWICHES

Sandwiches are available as a sandwich buffet package, mini sandwich buffet package or a Grab + Go boxed lunch. Packages have a twelve guest minimum and boxed lunches have a ten piece minimum per variety.

SANDWICH BUFFET

\$30 pp

select up to three sandwiches and one side
+ cookie and brownie platter **N** or sliced fruit platter **VG GF**

MINI SANDWICH BUFFET

\$32 pp

select up to three mini sandwiches and one side
+ cookie and brownie platter **N** or sliced fruit platter **VG GF**

GRAB + GO BOXED LUNCH

\$26 pp

select up to three sandwiches, chips
whole fresh fruit + a house baked cookie **N**

ADD ONS

Gluten Free Bread \$3 pp

Snack Box \$160

assorted individual snacks such
potato chips, popcorn + granola bars
30 pcs

SANDWICHES

Grilled Chicken Banh Mi

pickled vegetables, cilantro + mint

Cajun Chicken Salad **N**

pecans, dried figs, cajun aioli

Turkey, Swiss + Avocado

lettuce, tomato, dijon

Pastrami + Swiss

russian dressing, dill pickles, sauerkraut

Grilled Steak Sandwich

romesco, caramelized onions, roasted tomatoes

Miso Salmon **S**

miso glaze, asian slaw

Spicy Roasted Cauliflower **V**

cauliflower steak, vegan ranch, red cabbage slaw

Vegan 'Carnitas' Torta **VG**

mushroom carnitas, salsa verde, shredded lettuce,
tomato, jalepeños

Grilled Vegetable **VG**

olive tapenade, vegan bearnaise aioli

SIDES

Fusilli Pasta Salad **V**

market vegetables, parmesan, nut-free basil pesto

Old Fashioned Potato Salad **VG GF**

celery, dill, dijon

Ensalada de Manchego **V GF**

arugula, kalamata olives, pumpkin seeds

Field Green Salad **VG GF**

cherry tomato, cucumber, smoked sherry vinaigrette

Classic Romaine Caesar

parmesan, croutons, creamy caesar dressing

Stone Fruit + Heart of Palm Salad **V GF**

arugula, ricotta salata, champagne vinaigrette

Mediterranean Quinoa Salad **VG GF**

tomato, cucumber, mint, parsley

Sea Salt Potato Chips **VG GF**

PROTEIN BOWLS

Ten piece minimum per variety.



Roasted Tri Color Cauliflower ^{GF}

roasted squash, tri color quinoa + lentils, pickled red onion, spiced yogurt dressing

grilled chicken	\$24
grilled shrimp	\$26
tofu v	\$22

Mediterranean

radicchio, baby kale, feta, tomato, chickpeas, red onion, carrots, crispy pita, citrus vinaigrette

grilled chicken	\$24
roasted salmon	\$26
falafel balls v	\$22

Rainbow Thai ^{GF}

romaine, red cabbage, mango, cucumber, red pepper, carrots, mint, cilantro, citrus vinaigrette

grilled chicken	\$24
grilled shrimp	\$26
tofu vG	\$22

Kale Caesar

baby kale, romaine, parmesan, tomatoes, radish, olives, toasted breadcrumbs, caesar dressing

grilled chicken	\$24
grilled shrimp	\$26
rosemary white beans v	\$22

Superfood Power Bowl ^{VG GF} \$22

tofu, baby spinach, kale, romaine, avocado, quinoa, strawberries, carrots, balsamic vinaigrette

ENTREE PLATTERS

Platters arrive ready to serve at room temperature.

Platters serve 15-20.

Marinated Grilled Chicken Breast ^{GF} parmesan broccolini, charred corn, baby carrot, roasted red pepper sauce	\$245 PLATTER
Parmesan Breaded Chicken Breast pickled peppers + onions	\$245 PLATTER
Grilled Petite Filet of Beef ^{GF} blistered shishitos, charred tomato, nut-free basil pesto	\$375 PLATTER
Oven Roasted Salmon ^{GF} stewed chickpeas, corn and tomato	\$310 PLATTER
Caponata Stuffed Eggplant ^{VG GF} balsamic glaze, tomato veloute	\$195 PLATTER
Barbeque Jackfruit Stuffed Peppers ^{VG GF} pumpkin seed salsa macho, cilantro	\$195 PLATTER

SIDES + SALADS

Serves 15-20

Fusilli Pasta Salad ^V \$125 market vegetables, parmesan, nut-free basil pesto	Classic Romaine Caesar \$125 parmesan, croutons, creamy caesar dressing
Old Fashioned Potato Salad ^{VG GF} \$125 celery, dill, dijon	Ensalada de Manchego ^{V GF N} \$150 arugula, kalamata olives, pumpkin seeds
Stone Fruit + Heart of Palm ^{V GF} \$125 arugula, ricotta salata, champagne vinaigrette	Mediterranean Quinoa Salad ^{VG GF} \$140 tomato, cucumber, mint, parsley
Field Green Salad ^{VG GF} \$125 cherry tomato, cucumber, smoked sherry vinaigrette	Grilled Market Vegetables ^{VG GF} \$140 basil oil

ADD ON

House Baked Mini Desserts
60 pcs \$170



GRAB + GO SNACKS

minimum 6 per variety

- | | |
|---|------------|
| hal's kettle chips 2 oz bag | \$3 |
| original sea salt | |
| salt + vinegar | |
| barbeque | |
| buffalo ranch | |
| jalepeño | |
| hal's popcorn or pretzels | \$3 |
| kind bars | \$4 |
| assorted flavors | |
| sabra snack cups | |
| classic hummus + pretzels ^{S VG} | \$6 |
| guacamole + corn chips ^{VG} | \$7 |
| block + barrel cheese snack packs ^N | \$8 |
| three cheeses, wheat crackers, almonds | |
| chobani yogurt cups | \$4 |
| assorted flavors | |

BUFFET PACKAGES

Our lunch and dinner buffet packages are designed to be a complete meal for you and your guests. Room temperature items are presented on compostable platters and bowls. Hot buffet items are presented in aluminum pans with serving utensils and require heating in an oven. Disposable chafing dishes are available for purchase. All packages are priced per guest and have a twelve guest minimum order.

PREMIUM BUFFET

one room temperature entree
fusilli pasta salad or potato salad
field green salad or romaine caesar
grilled market vegetables
house baked mini desserts or sliced fruit

Grilled Chicken Breast GF	\$40 pp
Grilled Steak GF	\$48 pp
Roasted Salmon GF	\$44 pp
Stuffed Eggplant VG GF	\$38 pp
Second Entree	ADD \$9 pp
Add a Side	ADD \$7 pp

POKE STATION

\$52 pp

sushi rice and coconut rice

served with

select two proteins:

marinated tuna, grilled chicken,
marinated salmon GF
marinated tofu VG GF

wakame salad, vermicelli salad VG GF S

plus

seared BBQ edamame, pickled ginger,
pickled plums, diced mango,
toasted sesame seeds, sriracha sesame aioli,
sliced avocado, togarashi aioli, yuzu
vinaigrette, japanese rice seasoning VG GF S

Third Protein **ADD \$9 pp**

MAKE YOUR OWN GYRO BAR

select two proteins: \$48 pp
marinated lamb, mediterranean chicken,
beef kofta GF
falafel VG GF

fresh pita, saffron basmati rice VG

tzatziki, hummus, red pepper feta dip, hot
sauce V S

plus

fattoush salad with sumac yogurt dressing V

mixed marinated olives, pepperoncini,
spiced fried chickpeas VG GF

Third Entree **ADD \$9 pp**

TACO BAR

\$42 pp

select two tacos:

chicken tinga, birria-style beef
spicy grilled fish GF
grilled vegetable VG GF

plus:

black beans + yellow rice VG GF
esquites, corn tortillas V GF
shredded lettuce, chihuahua cheese, cotija,
roasted tomato salsa, tomatillo avocado salsa,
cilantro, sour cream, limes, tortilla + plantain
chips V

CUSTOM HOT BUFFET

Our hot buffet package gives you the opportunity to build your own buffet for your corporate or social function. Select your entree and side dishes, let us know your guest count and we will provide you with the appropriate amount of food. All packages have a twelve guest minimum order and pricing is per guest. Requires heating in an oven.

ENTREES *select one*

Herb Roasted French Cut Chicken herb sauce ^{GF}	\$38 pp
Stuffed Chicken gruyere, sage gremolata ^{GF}	\$38 pp
Wine Braised Beef Short Ribs crispy onions, red wine sauce ^{GF}	\$50 pp
Pan Seared Atlantic Salmon roasted red pepper vinaigrette ^{GF}	\$42 pp
Roasted Cod roasted mushrooms, sauteed spinach ^{GF}	\$50 pp
Caponata Stuffed Eggplant balsamic glaze, tomato veloute ^{VG S}	\$36 pp
Barbeque Jackfruit Stuffed Peppers pumpkin seed salsa macho, cilantro ^{VG GF}	\$36 pp

SIDES *select two*

Rosemary Roasted Potatoes ^{VG GF}	Grilled Asparagus ^{V GF} bearnaise aioli
Classic Mashed Potatoes ^{V GF}	Corn Pudding ^V creamed sweet corn, rosemary cornbread topping
Baked Macaroni + Cheese ^V	Herb Roasted Carrots + English Peas ^{VG GF}
Sofrito Cannellini Beans ^{VG GF}	Creamed Spinach ^V garlic, lemon zest
Grilled Market Vegetables ^{VG GF} basil oil	

SALADS *select one*

Field Green Salad cherry tomato, cucumber, smoked sherry vinaigrette ^{VG GF}
Stone Fruit + Heart of Palm Salad arugula, ricotta salata, champagne vinaigrette ^{V GF N}
Classic Romaine Caesar parmesan, croutons, creamy caesar dressing

ADD ON

Second Entree	\$9
Add a Side	\$7
Bread Basket 24 pcs	\$45
House Baked Mini Desserts	\$170

Chafing dishes + platters available for an additional charge 60 pcs

SUMMER MENU

Bring your summer entertainment up a notch with our special summer options

SUMMER FARM STAND *served hot*

choose one hot entree:

butter milk fried chicken, barbeque pulled pork,
smoked brisket with horseradish cream
barbeque pulled jackfruit ^{VG}

select one salad:

chickpea green bean + kidney bean salad ^{VG GF}
heirloom tomato salad ^{V GF}
macaroni salad ^V

select one hot side:

sauteed summer squash ^{VG GF}
sea salt baked potatoes ^{VG GF}
summer corn + tomato succotash ^{VG GF}

plus:

rind-on watermelon wedges with tajin ^{VG GF}
house made barbecue sauce, hot honey ^{VG GF}
cornbread + lemon honey butter ^V

Smoked Brisket	\$48 pp
Fried Chicken	\$44 pp
Pulled Pork	\$53 pp
Barbeque Pulled Jackfruit	\$42 pp
Second Entree	ADD \$9 pp
Add a Side	ADD \$7 pp

PARKSIDE PICNIC BOXES

served in a kraft box lined with red + white checkered paper, compostable cutlery + napkins

Buttermilk Fried Chicken Sandwich \$26pp
potato salad, hot honey, whole fresh fruit

Cobb Salad Sandwich \$26 pp
macaroni salad, whole fresh fruit

Barbeque Pulled Jackfruit Sandwich ^{VG} \$26 pp
string bean salad, barbeque sauce, whole fresh fruit

add branded tote bags for \$20 each
add checkered picnic blankets for \$50 each
10 days lead time required

SUMMER DESSERT PLATTERS

Banana Pudding Platter 32 pcs ^V \$155
nilla wafers, pastry cream

Summer Bar Cookies 60pcs select one ^V \$160
blueberry
snickerdoodle
lemon



DESSERT

PLATTERS

- House Baked Mini Desserts ^{V N S}** **\$170**
 such as cookies, brownies, bars + tartlets *60 pcs*
- Cookie Tin ^{V N S}** **\$120**
 assorted seasonal cookies *40 pcs*
- Classic Cookies ^{V N}** **\$30 DOZEN**
 chocolate chip, oatmeal, snickerdoodle
minimum 2 dozen per flavor
- French Macarons ^{GF N}** **\$175**
 assortment such as chocolate, raspberry,
 vanilla, coffee, pistachio + lemon
60 pcs
- Seasonal Bar Cookies ^V** **\$160**
one flavor per platter | 60 pcs per platter
 blueberry
 lemon
 peach
- Sliced Fruit ^{VG GF}** **\$165**
- S'mores Snack Mix ^N** **\$175**
 individual snack bags with graham cereal, marshmallows
 + chocolate peanut butter chex *30 pcs*

CAKES + CUPCAKES

- Sour Cream Coffee Cake ^{V N}** **\$70**
 brown sugar + pecan streusel *9" cake*
- Cupcakes ^V** **\$65 DOZEN**
 vanilla, chocolate, red velvet or carrot cake
minimum 2 dozen per flavor
- Strawberry Rhubarb Icebox Cake ^V** **\$155**
 pretzel crust, cream cheese mousse
serves 20-25
- Olive Oil Cake ^V** **\$155**
 lemon curd, seasonal fruit, vanilla buttercream
serves 20-25
- Half Sheet Cake ^V** **\$250**
 vanilla, chocolate, red velvet, or carrot cake
serves 40-50 guests



BEVERAGES

Individual Sodas + Seltzers	\$4
coca-cola, diet coke, sprite, ginger ale, assorted la croix <i>12 oz can</i>	
Saratoga Springs Bottled Water	\$5
still or sparkling <i>12 oz bottle</i>	
Individual Poppi Soda + Just Iced Tea	\$6
assorted poppi flavors or assorted just iced tea <i>12 oz can</i>	
Fresh Orange Juice	\$7
<i>8 oz bottle</i>	
Classic Lemonade	\$7 16 oz \$38 GALLON
includes cups + ice	
Strawberry Lemonade	\$7 16 oz \$38 GALLON
includes cups + ice	
Iced Tea	\$38 GALLON
black tea (sweet or unsweetened) or moroccan mint with cups + ice <i>one gallon</i>	
Cold Brew Iced Coffee	\$75 GALLON
simple syrup, milk, cups + ice <i>one gallon</i>	
Hot Brooklyn Roasters Coffee	\$55 MED \$170 LG
regular or decaf, whole milk, sugar, sweetener + cups almond, oat or soy milk add \$12 per quart	
Hot Tea	\$55 MED \$170 LG
whole milk, sugar, sweetener, lemon + cups	
Ice	\$14
ice bowl + scoop <i>8 lb bag</i>	

MED SERVES 12 | LG SERVES 48

ADD ON

Contact our sales team to add alcoholic beverages + staff to your order.





DISH
FOOD & EVENTS

www.dishpack.fr

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POLICIES

PLACING YOUR ORDER

Contact our team today at info@dishfoodnyc.com or 347.455.0077. Our offices are open Monday through Friday 9 am to 5 pm. Order inquiries after 5pm will be responded to the following day.

Since our food is created from scratch for you, all orders must be submitted by 2:00 pm, three business days before your order date. All prices and products on our menus are subject to change based on what the market dictates. We will notify you of any changes or replacements.

DELIVERY & PICK UP

Food can be delivered to your event site seven days a week. Delivery charges start at \$60 and are based upon the distance from our kitchen to your location, as well as the day of the week. We also ask for a 60 minute delivery window.

Orders requiring equipment delivery and pickup, such as chafing dishes, platters and coffee equipment, will be charged a delivery fee as well as pickup fee depending upon the location and amount of equipment.

PAYMENT, PRICING & CANCELLATION

We request payment in full when placing orders. We gladly accept all major credit cards, wire or e-check. A la carte and per person package pricing requires a twelve person minimum. All orders require a food and beverage minimum order of \$1,000; Sunday: \$1,500; Hamptons/Hudson Valley: \$2,500. A 3% credit card fee will be added to all orders paid by credit card.

Dish Food To Go cancellations must be received with three business days notice. All orders canceled less than three business days in advance will be charged the full amount, including canceling due to inclement weather.

PRESENTATION

Most Dish Food To Go orders will be presented on ready-to-serve, premium compostable platters and bowls. Our platters and food are garnished with fresh herbs, greens and edible flowers.

ALLERGENS & DIETARY RESTRICTIONS

If you have an allergen or special request for vegetarian, vegan or gluten-free options, please speak to one of our event planners. We are happy to accommodate most special dietary requests.

DISPOSABLES & EQUIPMENT

Premium eco-friendly dinner plates, cutlery and napkins are available for a fee. Party Platters and Small Bites Platters include eco-friendly serving utensils + cocktail napkins.

For hot items, disposable chafing dishes with sterno are available for purchase for \$15 per set. Stainless steel chafing dishes are available to rent for \$25 each and includes sterno and stainless serving utensils. Upgrade to our non-disposable platters and display pieces for \$10 per platter. Delivery and pick-up charges apply for rental items.

EVENT STAFF

If you would like to add event staff such as a server, bartender, chef or coat check attendant, we are happy to accommodate your needs. All staff are paid for a five hour minimum. Additional hours are billed in increments of 30 minutes. An administration fee will be added to orders that include equipment rentals and staff.

FULL SERVICE CATERING

If you are interested in full service catering with custom menus, event staff, rentals, bar set ups and decor, please ask one of our event planners for more information. We provide all of these services and would be happy to discuss your event with you.

TERMS OF SERVICE

View our full terms of service [here](#).