



Dish Food To Go

WINTER 2026



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 fruit 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**
chicken banh mi | chicken salad | turkey + swiss | pastrami + swiss | grilled steak miso salmon | roasted cauliflower | vegan 'carnitas' torta | grilled vegetable 30 pcs - select two varieties
- Savory Pastries** **\$245**
chicken empanadas, spanakopita, butternut squash 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}	
\$170	
massaman curry marinade, coriander yogurt	
Gochujang Lettuce Wrap ^{GF S}	\$170
gochujang chicken, sesame seeds, crispy shallots	
Fried Chicken Slider	\$175
tangy slaw, spicy aioli 35 pcs	
Romesco Steak Skewer ^{GF}	\$185
julienne vegetables	
Short Rib Summer Roll ^{GF S}	\$175
pickled vegetables, cilantro, mint, soy ginger sauce	
Pork Belly BLT ^{GF}	\$185
lettuce cup, tomato fennel jam, bearnaise aioli 36 pcs	

GARDEN

Nori Cucumber Bite ^{VG GF}	\$155
wasabi, tamari, furikake	
Deviled Eggs ^{GF}	\$165
pimento smoked gouda	
Butternut Squash Tartlet ^V	\$160
goat cheese, caramelized onion, herbs	
Caprese Skewer ^{V GF}	\$160
nut-free basil pesto	
Sesame Lettuce Wrap ^{VG GF S}	\$160
rice noodles, cabbage, carrot, radish	
Vegetable Summer Roll ^{VG GF S}	\$170
pickled vegetables, cilantro, mint, soy ginger sauce	
Spanakopita ^V	\$160
roasted pepper dip	

SEA

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

HOT *requires heating*

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





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
or egg frittata cupcakes
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

\$80 **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 + cream cheese bagel, cucumber + dill

Individual Parfaits 14 pcs \$135

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

Sliced Fruit ^{VG GF} \$165

A LA CARTE

Hot Sides + Entrees *half pan serves 12* \$165

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

Bacon or Breakfast Sausage \$185

36 pieces per half 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

Marinated 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

Harvest Salad **V GF N**

baby kale, cranberries, pepitas, goat cheese, lemon

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}

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
Harvest Salad ^{V GF} \$125 baby kale, cranberries, pepitas, goat cheese, lemon	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

assorted hal's kettle chips 2 oz bag \$3

hal's popcorn or pretzels \$3

kind bars \$4
assorted flavors

sabra snack cups
classic hummus + pretzels ^{SVG} \$6

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

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**

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**

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}	\$36 pp
Barbeque Jackfruit Stuffed Peppers	pumpkin seed salsa macho, cilantro ^{VG GF}	\$36 pp

SIDES *select two*

Rosemary Roasted Potatoes ^{VG GF}	Roasted Butternut Squash ^{V GF} brown butter
Classic Mashed Potatoes ^{V GF}	Sauteed Green Beans ^{V N} toasted almonds
Baked Macaroni + Cheese ^V	Herb Roasted Carrots + Turnips ^{VG GF}
Sofrito Cannellini Beans ^{VG GF}	Roasted Brussels Sprouts ^{VG GF} garlic, lemon zest
Grilled Market Vegetables ^{VG GF} basil oil	

SALADS *select one*

Field Green Salad	cherry tomato, cucumber, smoked sherry vinaigrette ^{VG GF}
Harvest Salad	baby kale, cranberries, pepitas, goat cheese, lemon ^{V GF}
Classic Romaine Caesar	parmesan, croutons, creamy caesar dressing

ADD ON

Second Entree	\$9
Add a Side	\$7
House Baked Mini Desserts	\$170

Chafing dishes + platters available for an additional charge 60 pcs

HOLIDAY BUFFET

12 guest minimum | Available November + December

ENTREES *select one*

roasted turkey pan gravy, cranberry orange sauce	\$44 pp
maple glazed ham mustard sauce ^{GF}	\$48 pp
holiday beef brisket caramelized onions ^{GF}	\$56 pp
carrot wellington coconut yogurt, mustard frills ^{VG N}	\$42 pp

SIDES *select three*

bread stuffing onion, celery + herbs	
classic mashed potatoes ^{V GF}	
noodle kugel ^V	
maple glazed sweet potatoes ^{VG GF}	
sauteed green beans toasted almonds ^{VG GF N}	
mac + cheese ^V	
roasted brussels sprouts garlic + lemon ^{VG GF}	
harvest salad kale, cranberries, pepitas, goat cheese, lemon ^{V GF}	

Add an Entree

Add a Side

ADD \$9 pp

ADD \$7 pp

HOLIDAY PLATTERS + BENTOS

10 piece minimum per bento variety | Available November + December

Roasted Turkey ^{GF} herb roasted root vegetables, cranberry orange sauce	\$264 PLATTER \$23 GRAB + GO
Maple Glazed Ham ^{GF} maple glazed sweet potatoes, mustard sauce	\$310 PLATTER \$26 GRAB + GO
Salmon Fillet ^{GF} baby kale salad, dill cream	\$310 PLATTER \$26 GRAB + GO
Stuffed Winter Squash ^{VG} farro, seasonal vegetables	\$195 PLATTER \$20 GRAB + GO

FESTIVE DESSERTS

Caramel Apple Pie	\$45 SERVES 6 TO 8
Spiced Pumpkin Pie	\$45 SERVES 6 TO 8
Pecan Pie	\$45 SERVES 6 TO 8
House Baked Mini Sweets	\$170 60 PIECES
Holiday Cookie Tin	\$120 40 PIECES

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 holiday 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
pecan pie
chocolate caramel shortbread
cranberry pear crumble
- 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
- Ginger Apple Cake** ^V \$155
brown butter cream cheese frosting, caramel apple
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	
Iced Tea	\$38 GALLON
black tea (sweet or unsweetened) or moroccan mint with cups + ice <i>one gallon</i>	
Hot Chocolate	\$65 MED \$195 LG
mini marshmallows + cups	
Mulled Apple Cider	\$65 MED \$195 LG
cups included	
Cold Brew Iced Coffee	\$80 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.





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. A production fee will be added to orders that include equipment rentals and staff. The production fee is not a gratuity for service 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](#).