

# taste

CATERING & EVENTS

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# **PACKAGES**

# HORS D'OEUVRES

Get your party started! Each hors d'oeuvre package is priced per person. Minimum 25 people to qualify for packages. Please inquire with your event manager to create a custom hors d'oeuvre package.

## BRONZE PACKAGE

**\$12.00**

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### SELECT TWO PASSED HORS D'OEUVRES & ONE DISPLAY

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Choose from the Bronze options on page 3. Perfect for a 1 - 1.5 hour networking event or cocktail hour. Provides approximately 2 - 3 pieces per person. *Add an additional Bronze choice for \$3 per person.*

## SILVER PACKAGE

**\$16.00**

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### SELECT TWO PASSED HORS D'OEUVRES & ONE DISPLAY

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Choose from the Silver options on page 3. Ideal for a bridal shower, office happy hour, or holiday reception. Approximately 2 - 3 pieces per person. *Add an additional Silver choice for \$4 per person. Bronze items are available options as well.*

## GOLD PACKAGE

**\$20.00**

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### SELECT THREE PASSED HORS D'OEUVRES & ONE DISPLAY

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Choose from the Gold options on page 3. Perfect for a 2 - 3 hour cocktail reception, wedding receptions, and fundraisers. Approximately 2 - 3 pieces per person. *Add an additional Gold choice for \$4.50 per person. Bronze and Silver items are available options as well.*

## PLATINUM PACKAGE

**\$25.00**

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### SELECT FOUR PASSED HORS D'OEUVRES & TWO DISPLAYS\*

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Choose from any tier of menu options on page 3. Perfect for a 3 to 4 hour cocktail reception, wine tasting, or birthday party. Approximately 3 - 4 pieces per person. *Add an additional Gold choice for \$4.50 per person. \*Select either two Gold Displays or the Citrus Poached Shrimp Cocktail Display.*

# HORS D'OEUVRE OPTIONS

## BRONZE

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Boursin Stuffed Mushrooms  
Chicken & Vegetable Potsticker  
Spanikopita  
Smoked Gouda Arancini

Sundried Tomato Chicken Crostini  
Goat Cheese Tartlet  
Basil Pesto Artichoke Bruschetta  
Spiced Almond Brie Buchee

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Domestic Cheese & Fruit Display  
Seasonal Fruit Display

Vegetable Crudité

## SILVER

INCLUDES BRONZE ITEMS

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Caprese Skewer  
Sausage Stuffed Mushroom Caps  
Bacon Wrapped Dates  
Chicken Satay

Carnitas Tostadas  
Housemade Meatballs with Marinara  
Chicken & Sundried Tomato Pesto Bruschetta

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Trio Dip Display

## GOLD

INCLUDES BRONZE & SILVER ITEMS

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Prosciutto Wrapped Asparagus  
Bite Sized Crab Cake  
Crab Salad Buchee

Caramelized Bacon  
Antipasto Skewer  
Bacon Wrapped Shrimp

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Marinated Vegetable Display

Mediterranean Table Display

## PLATINUM

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Citrus Poached Shrimp Cocktail Display

### ADD TO ANY HORS D'OEUVRES PACKAGE

*priced per person*

Charcuterie	+\$8.00	Mashtini Bar	+\$6.00
Roasted Red Pepper Hummus & Pitas	+\$3.50		

# BUFFET

Buffet Packages are priced per person. No partial guest orders, please. Restrictions may apply. Entrée choices can be found on pages 8 and 9.

## CLASSIC PACKAGE

**\$25.00**

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### SELECT TWO CLASSIC ENTRÉES

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The Classic Package includes choice of a Simple or Caesar Salad, two Classic Entrées, one Starch side, one Vegetable side, and Artisan Rolls with Butter. *Add an additional Classic Entrée for \$8.95 per person.*

## SIGNATURE PACKAGE

**\$35.00**

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### SELECT TWO SIGNATURE ENTRÉES

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The Signature Package includes choice of Caesar, Simple, or Artisan Salad, two Signature Entrées, one Starch side, one Vegetable side, and Artisan Rolls with Butter. *Add an additional Signature Entrée for \$10.95 per person.*

## BEST OF BOTH

**\$30.00**

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### SELECT ONE CLASSIC ENTRÉE & ONE SIGNATURE ENTRÉE

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The Best of Both includes choice of Caesar, Simple, or Artisan Salad, one Classic Entrée, one Signature Entrée, one Starch side, one Vegetable side, and Artisan Rolls with Butter. *Add an a Classic Entrée for \$8.95 per person. Add a Signature Entrée for \$10.95 per person.*

# MENU

# HORS D'OEUVRES

For groups that wish to create their own appetizer experience, our selections are priced per piece, minimum order of 25 pieces of each item. These hors d'oeuvres can be put on display or butler passed.

## VEGETARIAN

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<b>CAPRESE SKEWER</b> \$2.75 fresh mozzarella, grape tomatoes, basil pesto, and balsamic reduction	<b>SPANAKOPITA</b> \$2.50 spinach, onions, garlic, and ricotta in crisp phyllo
<b>STUFFED MUSHROOM</b> \$2.50 creamy spinach and boursin filling topped with herb breadcrumbs and parmesan	<b>QUINOA &amp; ALMOND ROMESCO</b> \$2.25 served in a shooter cup
<b>SMOKED GOUDA ARANCINI</b> \$2.50 crispy risotto balls lightly fried and served with a chilled roasted pepper pomodoro sauce	<b>MARINATED CHICKPEAS</b> \$2.00 e.v.o.o., mint, chili flake, lemon, parsley; served in shooter cup

## POULTRY

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<b>CRISPY CHICKEN TENDERS</b> \$2.50 with choice of two sauces: honey mustard, barbeque, ranch, buffalo	<b>CRISPY CHICKEN SATAY</b> \$2.50 with tangy orange sauce
<b>CHICKEN &amp; VEGETABLE POT STICKER</b> \$2.50 with sweet Thai dipping sauce	<b>HUBBARD CRISPY DUCK WINGS</b> \$2.50 with a spicy hoisin glaze

## BEEF & PORK

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<b>ANTIPASTO SKEWER</b> \$3.00 genoa salami, kalamata olive, pepperoncini, cherry tomato, provolone, balsamic drizzle	<b>CARAMELIZED BACON</b> \$3.00 brown sugar glazed applewood smoked bacon
<b>MEZZO BRAISED MEATBALL</b> \$2.50 beef with garlic, fresh herbs, parmesan, and pomodoro sauce topped with mozzarella and a balsamic glaze	<b>CARNITAS TOASTADA</b> \$3.00 with pineapple avocado salsa
<b>SAUSAGE STUFFED MUSHROOM</b> \$2.50 spicy Italian sausage topped with breadcrumbs and grated parmesan cheese	<b>KOREAN BARBEQUE LAMB CHOP</b> \$5.00 with sesame chili sauce
<b>PROSCIUTTO WRAPPED ASPARAGUS</b> \$3.00 with lemon aioli	<b>CHIMICHURRI STEAK SKEWERS</b> \$4.00
<b>BACON WRAPPED DATE</b> \$3.00 stuffed with gorgonzola and drizzled with a red wine reduction	<b>BRAISED SHORT RIB SLIDERS</b> \$3.00 Carolina-style slaw
	<b>TENDERLOIN CROSTINI*</b> \$3.00 horseradish sour cream, micro arugula

## HORS D'OEUVRES CONTINUED

### SEAFOOD

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BITE SIZED CRAB CAKE with green onion aioli	\$3.50	ALEPPO CHILI RUBBED SWORDFISH with chimichurri sauce	\$4.00
BACON WRAPPED JUMBO SHRIMP with balsamic drizzle	\$4.00	SMOKED SALMON CROSTINI toasted baguette, tzatziki, sweet onion marmalade	\$3.00
AHI TUNA CEVICHE CRISPS* lime, soy, agave, e.v.o.o., basil, sea salt; served on crispy wonton	\$3.50	SHRIMP & GRITS CUP cheesy cheddar grits, black pepper gravy	\$3.50

### BRUSCHETTAS

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BASIL PESTO & ARTICHOKE on baguette crostini	\$2.50	GOAT CHEESE CROSTINI with honey & berry compote	\$2.00
TOMATO BASIL MOZZARELLA on baguette crostini with balsamic drizzle	\$2.50	CHICKEN & SUNDRIED TOMATO PESTO on baguette crostini	\$2.50

# DISPLAY STATIONS

Priced per person. No partial guest orders, please.

CHEESE & FRUIT a variety of fresh fruit, berries, and cheeses served with assorted crackers and artisan rosemary-sage flatbread	<i>Domestic</i> \$5.00 <i>Imported</i> \$7.00	TRIO DIP tomato and olive bruschetta, roasted garlic hummus, and chilled artichoke spinach dip with assorted crackers, crostini, and crispy pita chips	\$7.00
VEGETABLE CRUDITÉ a variety of fresh raw vegetables served with a creamy ranch dip	\$4.00	CHARCUTERIE grana padano, soppressata, prosciutto, capicola, caperberries, apricot ginger mostarda, grilled cipollini onions, and rosemary sage flatbread	\$9.00
ROASTED RED PEPPER HUMMUS served with crispy pita chips	\$3.50	BLACKENED AHI TUNA radicchio and Brussels sprout slaw and honey vinaigrette	\$9.00
WHOLE BAKED BRIE brown sugar & pecan wrapped brie, baked in a pastry dough, and served with crackers and apricot jam	\$75.00 for 25 people \$130.00 for 50 people	MEDITERRANEAN SALAD tomatoes, olives, feta, served with grilled baguette	\$4.00
SHRIMP COCKTAIL chilled jumbo shrimp served on ice with lemon caper cocktail sauce and lemon wedges	\$4.00 PER PIECE	MARINATED ITALIAN OLIVES FRESH FRUIT DISPLSY	\$4.00 \$3.50
THE MEDITERRANEAN TABLE assorted olives, marinated mushrooms, toasted cumin white bean hummus, roasted pepper salad, and assorted cheeses. Served with assorted crackers, crostini, and crispy pita chips	\$9.00	MARINATED VEGETABLES grilled and finished with olive oil and sea salt	\$4.50

# CHEF ATTENDED CARVING STATIONS

Priced per person. No partial guest orders, please. A \$75.00 attendant fee will apply for carving stations. Restrictions may apply.

<b>HERB ROASTED TENDERLOIN</b> With horseradish cream sauce	MKT
<b>SLOW ROASTED PRIME RIB</b> With horseradish cream sauce and au jus	MKT
<b>HERB ROASTED TURKEY BREAST</b> Served with garlic herb sauce	\$12.00
<b>PESTO CRUSTED PORK LOIN</b> Served with whole grain mustard demi	\$8.00

## CARVING ADD ONS

**PUT IT BETWEEN SOME BREAD** +\$2.00  
includes lettuce, tomato, onion, pickle, condiments, brioche bun

**MAKE IT A MEAL FOR** +\$11.95  
includes Caesar or Simple Salad, artisan rolls with butter, and two sides

# ENTRÉES

Dinner options below are priced per person, buffet style. Plated or family style options are available for +\$2.00 per person. Prices listed are for single entrée buffet, which includes a Caesar or Simple salad, artisan rolls with butter, and two sides. Please see the Buffet Packages section for all inclusive pricing.

## CLASSIC

<b>LEMON ROSEMARY CHICKEN</b> grilled chicken breast finished with a white wine garlic sauce	\$19.00
<b>HERB CRUSTED TILAPIA</b> with white wine butter sauce	\$20.00
<b>CHICKEN PARMESAN</b> lightly breaded chicken breast topped with pomodoro sauce and mozzarella cheese	\$19.00
<b>BONELESS BRAISED SHORT RIBS</b> shredded and served with tomato au jus	\$20.00
<b>MUSHROOM RAVIOLI</b> spinach and gorgonzola cream sauce	\$17.00
<b>EGGPLANT PARMESAN</b> panko-crusted, mozzarella, semolina-crusted tomatoes, and pomodoro	\$17.00
<b>VEGETABLE LASAGNA</b> ricotta, pesto, provolone, roasted vegetables, pomodoro sauce, and finished with a balsamic reduction	\$19.00

## SIGNATURE

<b>CAPRESE CHICKEN</b> Topped with fresh mozzarella, balsamic roasted tomatoes, and basil cream sauce	\$23.00
<b>PARMESAN CRUSTED CHICKEN</b> Panko and parmesan crusted chicken with roasted garlic tomato au jus	\$23.00
<b>MADEIRA CHICKEN</b> Braised chicken breast with roasted cremini mushroom and Madeira demi glace	\$24.00
<b>HERB MARINATED PORK TENDERLOIN</b> With whole grain mustard demi	\$25.00
<b>SLOW ROASTED BEEF BRISKET</b> With sweet and spicy barbeque sauce	\$25.00
<b>SEARED SALMON</b> Served with a basil aioli	\$24.00
<b>HUBBARD FRIED CHICKEN*</b> Served with housemade black pepper gravy. *Restrictions may apply	\$24.00

## ENTRÉES CONTINUED

### ELITE

*Elite Entrées are only available as a plated option.*

<b>GRILLED SIRLOIN*</b> with madeira demi glace	MKT
<b>PAN ROASTED FILET*</b> with roasted garlic red wine reduction	MKT
<b>NEW YORK STRIP*</b> with pan roasted tomatoes and brown butter veloute	MKT
<b>GLAZED SALMON*</b> with sweet soy sauce and citrus	\$26.00
<b>ATLANTIC COD</b> with braised tomato and thyme butter sauce	\$29.00
<b>HUBBARD CAJUN SPICED MAHI MAHI</b> with lobster butter sauce	\$30.00
<b>ALEP CHILE DUSTED SWORDFISH</b> with chimichurri sauce	\$30.00

### SIDES

Herb Roasted Vegetable Medley
Haricot Verts with Herb Butter
Hubbard Crispy Brussels Sprouts
Broccoli Florets with Red Bell Peppers
Roasted Sage Root Vegetables
Roasted Garlic Mashed Potatoes
Chive Bell Pepper Pilaf
Baked Macaroni & Cheese
Hubbard White Cheddar Grits
Herb Roasted Fingerling Potatoes
Cavatappi Pasta with Herb Butter, Creamy Alfredo, or Pomodoro

## DESSERT

Priced per piece. Minimum order quantity may apply.

BLACK & WHITE BROWNIE	\$1.50	FLOURLESS CHOCOLATE TORTE	\$2.50
CHOCOLATE CHIP COOKIE	\$1.00	CHEESECAKE POP	\$2.50
PEANUT BUTTER COOKIE	\$1.00	BUCKEYE	\$1.50
FRUIT AND CREAM TARTLET	\$1.50	CHOCOLATE COVERED STRAWBERRY	\$2.75
BACON S'MORES TARTLET	\$1.50	LEMON MERINGUE TART	\$2.00

## BEVERAGES

Beverage options are priced per person.

<b>STANDARD BEVERAGE STATION</b>	<b>\$3.50</b>
Perfect and necessary for any event. Includes iced tea, ice water, coffee, decaf coffee, hot tea, ice, straws or stir sticks, sweeteners, and creamers.	
<b>BAR SET UP</b>	<b>\$5.00</b>
soda (cans), cranberry juice, orange juice, bloody mary mix, club soda, tonic, garnishes, ice, and beverage napkins	

<b>VARIETY STATION</b>	<b>\$5.00</b>
Perfect for events that need a little more to choose from. Includes iced tea, ice water, coffee, decaf coffee, hot tea, soda (cans) OR juice, ice, straws or stir sticks, sweeteners, and creamers.	

# BREAKFAST

Start your morning off right! All items are priced per person. There is a minimum of 10 people per order. No partial guest orders, please. All Breakfast items are recommended to be on display. Talk with your event coordinator about substituting egg whites in any of your breakfasts.

## DISPLAY STATIONS

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**EXECUTIVE CONTINENTAL BREAKFAST \$8.50**  
fresh fruit salad, fresh baked pastries and muffins, assorted bagels, whipped butter, preserves, cream cheese

**ALL AMERICAN BREAKFAST \$10.00**  
scrambled eggs, choice of applewood smoked bacon or maple sausage links, fresh fruit salad, fresh baked pastries and muffins, whole wheat & white bread, whipped butter, preserves

**HEART HEALTHY BREAKFAST \$13.50**  
scrambled egg whites, choice of turkey bacon or turkey sausage links, greek yogurt cups, fresh fruit salad, whole wheat bread, sugar-free preserves

**CONTINENTAL BREAKFAST \$6.00**  
fresh fruit salad, fresh baked pastries and muffins, whipped butter, preserves

## CREATE YOUR OWN MORNING

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**BREAKFAST BURRITO \$7.00**  
scrambled eggs, housemade sausage, sautéed bell peppers and onions, provolone cheese, salsa - all wrapped in a flour tortilla

**BREAKFAST SANDWICH \$8.00**  
choice of ham or bacon, fried egg, pepper jack cheese, on a toasted ciabatta roll

**QUICHE \$9.00**  
broccoli, roasted red peppers, mushrooms, mild cheddar cheese and egg baked in a flaky, handmade crust

**ASSORTED BAGELS \$5.00**  
fresh assortment of bagels and cream cheese, savory

and sweet assortments

**BUILD YOUR OWN PARFAIT STATION \$6.00**  
vanilla yogurt with crunchy granola, toasted walnuts, dried fruit, fresh berries, honey

**BELGIUM WAFFLE BAR \$6.00**  
pull out all the stops with whipped cream, butter, fresh berries, maple syrup and powdered sugar

**CHEF ATTENDED OMELET STATION \$7.50\***  
custom made omelets by your on-site chef carefully crafted with tomatoes, onions, bell pepper, spinach, bacon, ham, cheddar, and pepper jack cheeses \*\$75 chef attendant fee applies to this menu item, minimum of 20 guests

## ADDITIONS

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**HOME FRIES \$3.00**  
add sautéed bell peppers & Spanish onion +\$.50

**APPLEWOOD SMOKED BACON \$4.00**

**SAUSAGE LINKS TURKEY OR PORK \$4.00**

**TURKEY BACON \$4.00**

**FRUIT SALAD \$2.50**

**HARD BOILED EGGS \$2.00**

**WHOLE FRUITS \$2.00**

**YOGURT CUPS *priced per cup* \$2.00**

# LUNCH

Minimum of 10 people. no partial guest orders, please.

## SANDWICHES

All sandwiches can be served on display or in box lunch form. *Add potato chips, dill pickle, and gourmet cookie to any sandwich +\$1.95 per person.*

<b>CLUB</b>	<b>\$7.00</b>	<b>VEGGIE WRAP</b>	<b>\$7.00</b>
roasted turkey, bacon, leaf greens, tomato, avocado, and mayo on whole wheat bread		roasted vegetables, avocado, lettuce, tomato, pepper jack, and hummus in a spinach wrap	
<b>MEZZO MUFFALLETTA</b>	<b>\$9.00</b>	<b>SWEET HEAT CHICKEN</b>	<b>\$8.00</b>
smoked ham, genoa salami, pepperoni, mozzarella, roasted red peppers, romaine, and balsamic vinaigrette on a baguette		shredded smoked chicken, Cousin's Sweet Heat Utility sauce, bacon, crispy onions, lettuce, pepper jack cheese on ciabatta	
<b>TUSCAN CHICKEN</b>	<b>\$7.00</b>	<b>HAM &amp; BRIE PANINI</b>	<b>\$8.00</b>
roasted chicke, fresh mozzarella, lettuce, herb roasted tomatoes, roasted red peppers, and basil pesto on ciabatta		ham, sliced apples and honey Dijon aioli on ciabatta	
<b>ROAST BEEF</b>	<b>\$9.00</b>	<b>CAPRESE PANINI</b>	<b>\$8.00</b>
thinly sliced roast beef with sharp swiss cheese and a tangy horseradish sauce on sesame bread		herb roasted tomatoes, fresh mozzarella, fresh basil, balsamic drizzle and sea salt on ciabatta	

## ENTRÉE SALADS

Fresh & handcrafted! Minimum of 10 people, no partial guest orders. Salads can be on display or plated. *Add \$2.00 per person for plated service.* Includes artisan rolls and butter.

<b>ARTISAN GREENS</b>	<b>\$6.00</b>	<b>SPINACH</b>	<b>\$7.00</b>
mixed greens, bleu cheese, spiced almonds, tomatoes, sweet & sour vinaigrette		baby spinach, feta, candied walnuts, honey poppy seed vinaigrette	
<b>CAESAR</b>	<b>\$6.00</b>	<b>MEZZO SALAD</b>	<b>\$7.00</b>
chopped romaine, garlic croutons, shaved parmesan, asiago, and Caesar dressing		artisan greens, dried cherries, creamy goat cheese, strawberries, pine nuts, toasted poppy seed vinaigrette	
<b>SIMPLE</b>	<b>\$6.00</b>	<b>MEZZO CAPRESE</b>	<b>\$8.00</b>
chopped iceberg, carrots, cucumbers, red onions, cherry tomatoes with your choice of garlic herb vinaigrette or creamy parmesan ranch dressing		fresh mozzarella, fresh tomatoes, sea salt, e.v.o.o., balsamic reduction, and basil - plated only, please	

### ADD TO ANY SALAD

*priced per person*

Grilled Chicken +\$4.00

Grilled Salmon +\$7.00

Grilled Tenderloin +\$10.00

## LUNCH CONTINUED

### SALAD BAR

**\$10 PER PERSON**

mixed greens, romaine, cucumbers, tomatoes, shredded cheddar, garbanzo beans, quinoa, bacon, feta, garlic herb croutons, balsamic, vinaigrette, creamy ranch

# LUNCH BUFFET

Buffet options can be plated for \$2.00 per person. Minimum of 10 people, no partial guest orders. Lunch Buffets include: Simple or Caesar Salad and one side. For multiple entrée buffets, please inquire with your event manager.

### ENTRÉES

**LEMON ROSEMARY CHICKEN** \$12.50  
grilled chicken breast with a white wine garlic sauce

**CLASSIC CHICKEN PARMESAN** \$13.00  
lightly breaded chicken breast topped with pomodoro sauce and mozzarella cheese

**MADEIRA CHICKEN** \$13.00  
braised chicken breast with roasted cremini mushroom and madeira demi

**GRILLED FLANK STEAK** \$14.00  
with a roasted tomato au jus

**GRILLED PORK TENDERLOIN** \$13.00  
with smoked pancetta demi-glace

**HERB CRUSTED TILAPIA** \$13.00  
with white wine butter sauce

**MEZZO EGGPLANT NAPOLEON** \$12.00  
lightly panko-cruste, mozzarella, semolina-cruste tomatoes and pomodoro sauce

**VEGETABLE LASAGNA** \$12.00  
ricotta, pesto, provolone, and roasted vegetables, pomodoro sauce, finished with a light drizzle of balsamic

**MEZZO MUSHROOM RAVIOLI** \$12.00  
hearty mushroom ravioli with spinach and gorgonzola cream sauce

### SALADS

**SIMPLE SALAD**  
chopped iceberg, carrots, cucumbers, red onions, cherry tomatoes with your choice of garlic herb vinaigrette or creamy ranch dressing

**CAESAR SALAD**  
chopped romaine, garlic croutons, shaved parmesan, asiago, and housemade caesar dressing

### SIDES

Herb Roasted Vegetable Medley

Haricot Verts with Herb Butter & Balsamic

Broccoli Florets with Red Bell peppers

Roasted Sage Root Vegetables

Roasted Garlic Mashed Potatoes

Chive Bell Pepper Pilaf

Roasted Fingerling Potatoes

Cavatappi Pasta with Marinara

# SNACK BREAKS

Minimum of 10 people required for breaks. Breaks are priced per person.

**AFTERNOON PICK ME UP** \$5.00  
protein or cereal bars, chocolate covered espresso  
beans

**CHIPS & DIPS** \$5.00  
French onion dip, roasted tomato salsa served with  
tortilla chips and potato chips

**HEALTHY BREAK** \$6.00  
soft pita, roasted garlic hummus, carrots, celery,  
cucumbers fruit salad

**SWEET FIX** \$3.00  
assorted cookies, brownies

# DETAILS

# RENTALS

Rental Packages are priced per person.

<b>BAR NEEDS</b>	2.50	<b>ANY OCCASION PACKAGE</b>	10.00
wine glasses, multipurpose glasses, rocks glasses - <i>two glasses total per person</i>		hors d'oeuvres plate, cake plate, salad plate, entrée plate, silverware, bar glassware ( <i>depending on event details</i> ), coffee cups & saucers, standard white linen	
<b>APPETIZER RECEPTION</b>	2.50	<b>CELEBRATION PACKAGE</b>	8.00
small appetizer plates, forks, beverage napkins		saucers, standard white linen Hors d'oeuvres plate, salad plate, entrée plate, silverware, multipurpose glasses, coffee cups & saucers, standard white linen	
<b>ENTRÉE PACKAGE</b>	5.00		
entrée plate, silverware, multipurpose glasses, water glasses			

## SERVICE STAFF

Taste Catering & Events holds our level of service to a standard which is exhibited in our restaurants and event centers. All of our service staff is trained for events of all varieties. Your event manager will give you a quote of staffing needs based on your event details, which may change based on final event logistics. *Service Staff pricing is per hour.*

On Site Coordinator \$35.00 · Event Captain \$26.00 · On Site Chef \$26.00  
Server \$20.00 · Bartender \$24.00

## TERMS & CONDITIONS

### MENU SELECTIONS

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For quality and assurance, we require at least 10 day notice for all full service orders. Drop off orders require a 48 hour notice to ensure product and quality. Menu and beverage prices are subject to change without prior notice. Custom menus are available to create by request of the client. Additional charges may apply based on requests. Foods prepared by caterer but not consumed will be handled in accordance with local health department guidelines.

### RESERVATIONS, DEPOSITS, CANCELLATIONS, GUARANTEES

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Taste Catering & Events requires a 10% of the total cost along with signed contract to reserve a date. 10 days prior to the event, balance in full is due (unless paying by check, then check must be received 14 days prior to event and successfully cleared). Acceptable forms of payment are credit cards, cash, cashier's check, personal check and Taste Hospitality Gift Cards. 10 days prior to the event the guest count guarantee is required. If no guarantee is given, Taste Catering & Events will consider the number indicated at the initial event booking to be the correct guarantee number. If the event is cancelled between 90 and 30 days of the event date, the 10% deposit will be forfeited. If cancelled within the 30 days of the event date, 50% of the minimum price will be forfeited. Any cancellation received within 10 days of the event date shall forfeit 100% of event total. A credit card is required when booking and will be held solely as a guarantee. Nothing will be charged to this card prior to your event unless otherwise instructed.

## DELIVERY

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A delivery charge will be assessed on all drop off orders. If delivery is needed for addresses requiring longer travel time or have delivery challenges that require more time, you may incur an additional cost. This will be determined by the Event Manager.

## PAYMENT

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To book the date initially, 10% of the estimated price of services is due along with a signed contract. 30 days prior to your event, 50% payment of the remaining balance is required. 10 days prior to your event (unless paying by check), 100% of the estimated food and beverage expense will be due, along with the guest count guarantee. Drop off services must be paid in full prior to the date of event.

## SERVICE, SETUP, LABOR

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All food, beverage, and rental charges are subject to a service charge of 8%. All beverage and rental charges are subject to Ohio state tax of 7.5%. The service charge is how we compensate our kitchen prep, operations staff and vehicle associated costs. This will be calculated based on event specific needs, according to our company standards. Client is responsible for any service fee charged to the caterer by the venue. The service charge is at or below industry standard. Caterer is not responsible for loss, damage or breakage when using client's china, glassware, silverware or linens or when using items from client procured vendors. Taste Catering & Events is able to provide linens, disposables, serving ware and china (based on the event) for a fee. Client is responsible for labor cost as well as set up and tear down, along with service if needed. Staffing estimate may change depending on final event logistics. Event Manager determines service estimate based on your initial event needs. Estimates can change based on length of event or service style. All Staffing is priced per hour and is subject to change based on final event logistics.

## LIQUOR LIABILITY

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Taste Catering & Events personnel are hereby authorized to purchase any bottles or spirituous liquor (more than 21% alcohol by volume) if included on the catering contract at cost on the client's behalf at the state liquor agency. THG Catering & Events is also authorized to purchase beer and wine on behalf of the client. A convenience fee of 18% will be applied for this service. In accordance with the liquor laws governing the State of Ohio, a guest must be 21 years or older to consume alcoholic beverages. Taste Catering & Events reserves the right to refuse service to any person who is unable to produce acceptable identification as to proof of age, or who exhibits signs of intoxication.

# CONTACT

## HARLAND YOUNG

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