



2019

CARVED + CRAFTED
catering

Events Menu

Welcome

to Carved + Crafted by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Chartwells at Southern Connecticut State University
James Fedorchak
203-392-6987
Catering@southernct.edu
Dineoncampus.com/ scsu



The Morning Start

Continental Breakfast

Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340)
Seasonal fresh fruit display (Cals: 60)
Regular and decaf coffee and assorted hot teas (Cals:0)
Orange juice (Cals:120)

9.95 per person

Traditional Breakfast

Cinnamon French toast or buttermilk pancakes (Cals: 170-240)
Scrambled eggs (Cals: 190)
Bacon, pork sausage or turkey sausage (Cals: 45-70)
Seasoned breakfast potatoes (Cals: 120)
Seasonal fresh fruit display (Cals: 60)
Fresh breakfast pastries to include assortment of mini croissant, muffins or danishes (Cals: 130-210)
Regular and decaf coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

11.95 per person





Build Your Own Breakfast Salad

Pick 2 Greens:

- Kale (Cals: 35)
- Arugula (Cals: 0)
- Baby Spinach (Cals: 0)

Pick 5 Toppings:

- Tomato (Cals: 10)
- Red Onion (Cals: 5)
- Cheddar (Cals: 30)
- Swiss (Cals: 25)
- Bell Pepper (Cals: 5)
- Roast Mushroom (Cals: 70)
- Sweet Potato (Cals: 50)
- Peas (Cals: 30)
- Asparagus (Cals: 20)
- Avocado (Cals: 60)

Pick 2 Proteins:

- Poached Egg (Cals: 60)
- Egg White (Cals: 60)
- Thick Cut Bacon (Cals: 45)
- Marinated Soy Bean (Cals: 150)

Pick 2 Dressings:

- Everything Bagel Spice (Cals: 20)
- Tarragon Lemon (Cals: 15)
- Buttermilk Ranch (Cals: 50)

9.75 per person

A la Carte



Assorted bagels and spreads (Cals: 240-340)	1.85 per person
Freshly-baked croissants (Cals: 350)	1.85 per person
Assorted Danish (Cals: 270-390)	1.75 per person
Assorted freshly baked muffins (Cals: 140-420)	1.75 per person
Yogurt parfait with fresh berries and granola (Cals: 250)	2.25 per person
Overnight oats (min 10 ppl) (Cals: 300-540)	2.25 per person
Avocado toast (Cals: 230-270)	2.75 per person
Bacon, pork sausage, turkey sausage or ham (Cals: 45-70)	3.25 per person
Seasonal fresh fruit display (Cals: 60)	3.50 per person
Artisan charcuterie & cheese board (Cals: 210)	3.25 per person
Ham & Swiss cheese quiche (Cals: 390)	3.75 per person
Greek yogurt (Cals: 70-90)	3.25 per person
Hardboiled hen eggs (Cals: 70)	2.00 per person
Ancient grain oatmeal (min 10 ppl)	2.95 per person
New York smoked salmon platter (min 10 ppl) (Cals: 70)	6.75 per person



All Sandwiches can be made on
Croissant, Buttermilk Biscuit, Wrap or English Muffin

Bacon and cage-free egg on a fresh English muffin
(Cals: 350)

3.00 each

Cage-free egg and cheese on a fresh English muffin
(Cals: 280)

2.25 each

Cage-free egg and bacon on a croissant (Cals: 390)

2.75 each

Tomato and cage-free egg on a whole wheat wrap
(Cals: 570)

2.00 each

Hot ham and cheese on an buttermilk biscuit
(Cals: 510)

2.50 each

Hand-Crafted
Egg Sandwiches

Balanced Breaks

Chips & Salsa Lime & sea salt tortilla chips (Cals: 100) House-made tomato salsa (Cals: 10) Avocado guacamole (additional charge) (Cals: 110)	3.00 per person 2.00 each
Fruit & Nut Bar Seasonal fresh hand fruit & berries (Cals: 10-110) Selection of lightly salted nuts (Cals: 45-50)	3.00 per person
Popcorn Trio Spicy chili, herb and rosemary and regular popcorn (Cals: 140-200)	2.50 per person
Mezze Spreads Served with crisp vegetables & pita chips (Cals: 40-80) Yellow lentil hummus (Cals: 60) Classic chick pea hummus (Cals: 30) Babaganoush (Cals: 50)	3.25 per person





Assorted freshly baked cookies (Cals: 170-210)	18.00 per dozen
House-made fudge brownies (Cals: 200)	20.00 per dozen
Cereal Treats Choice of: Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat Platter (Cals: 190-350)	20.00 per dozen
Dessert Bars Choice of: Smore's Bar, Blondie, M&M Blondie, Pecan, Lemon Bar (Cals: 110-320)	22.00 per dozen
House blend trail mix with nuts and chocolate (Cals: 310)	2.00 per dozen
Mixed nuts (Cals: 50)	1.75 per dozen
Individually wrapped granola bars (Cals: 190)	1.25 each
Individually bagged chips (Cals: 130-320)	1.50 each
Fresh whole fruit (Cals: 30-110)	1.50 each
Fruit & nut energy bars (Cals: 110)	2.25 each

Sweets & Treats

Beverages

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0)

2.50 per person

Hot water and assorted teas (Cals: 0)

2.50 per person

Hot apple cider (Cals: 110)

2.75 per person

Hot chocolate with whipped cream (Cals: 130)

2.75 per person

Fruit Infused Water (Cals: 0)

1.00 per person

Cold beverages (Available by the each, 6 pack, 12 pack or the case)

	Each	6 Pack	12 Pack	Case
Cold Soda (Cals: 0-190)	2.00	12.00	22.00	36.00
Cold Water Bottles (Cals: 0)	2.00	12.00	22.00	36.00
Cold Iced Tea or Lemonade (Cals: 0-160)	1.25	15.00 per gallon		



Classic Deli Buffet

Your choice of three deli classics, two fresh cheeses pairing, artisan-baked breads, house-made chips or a side salad, house made cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

14.95 per person

Pick - 3

Smoked ham (Cals: 180)
Turkey (Cals: 75)
Salami (Cals: 300)
Roast beef (Cals: 75)
Tuna salad (Cals: 190)
Cold fried tofu (Cals: 60)
Seasonal roasted vegetables (Cals: 50)

Pick - 2

American (Cals: 90)
Swiss (Cals: 90)
Provolone (Cals: 100)
Pepper jack (Cals: 110)
Cheddar (Cals: 110)

Pick - 1

House-made chips (Cals: 100)
Chick pea tomato salad (Cals: 80)
Quinoa & tabbouleh salad (Cals: 260)
Small garden salad (Cals: 40)

Lunch Buffets



Artisan Sandwich Board

Your choice of 4-sandwiches served with house-made chips and a side salad.

14.50 per person

Pick - 4

Muffuletta vegetarian sandwich (Cals: 600)
Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)
Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals:480)
Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)
Avocado, lettuce, tomato on wheat (Cals: 450)
Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)
Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Pick - 1

House-made chips (Cals: 100)
Chick pea tomato salad (Cals: 80)
Quinoa & tabbouleh salad (Cals: 260)
Small garden salad (Cals: 40)



Express Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

12.95 per person

Sandwich Selections

- Turkey breast and provolone cheese (Cals: 490)
- Ham and Swiss cheese (Cals: 470)
- Roast beef and cheddar (Cals: 440)
- Grilled veggie wrap (Cals: 570)
- Tuna salad (Cals: 580)
- Grilled Mediterranean chicken sandwich (Cals: 730)

Box Lunches

Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

14.75 per person

Sandwich Selections

- Muffuletta vegetarian sandwich (Cals: 600)
- Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)
- Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)
- Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)
- Avocado, lettuce, tomato on wheat (Cals: 450)
- Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)
- Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Side Salads

- House-made chips (Cals: 100)
- Chick pea tomato salad (Cals: 80)
- Quinoa & tabbouleh salad (Cals: 260)
- Small garden salad (Cals: 40)

All Salads include Artisan Crackers, choice of Dressing, Cookie, and Disposable Cutlery.

Turkey Avocado Cobb Salad (Cals: 450)

Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons

13.25 per person

Blackened Chicken Caesar Salad (Cals: 430)

Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing

13.25 per person

Traditional Chef's Salad (Cals: 520)

Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing

13.25 per person

Greek Salad with Grilled Chicken (Cals: 730)

Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette

13.25 per person

California Salmon Salad (Cals: 420)

Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette

14.00 per person

Mediterranean Grain Salad (Cals: 330)

Orzo, barley, & farro with Kalamata olive, tomato & Bermuda onion

13.00 per person

Box Salads



Theme Meal

Little Italy

Served with Caesar salad (Cals: 360) & house-made cookies (Cals: 170-200)

16.50
per person

Pick - 1

Lasagna (Cals: 480), fettuccine Alfredo (Cals: 400), or tortellini primavera (Cals: 280)

Pick - 1

Choice of chicken piccata (Cals: 250), chicken Marsala (Cals: 380), or chicken Parmesan (Cals: 470)

Fresh baked garlic bread (Cals: 210)

Add a drink (Cals: 0-140): **1.50** per person

Add an antipasto platter (Cals: 520): **3.50** per person





Classic Carolina pulled pork with slider rolls (Cals: 400)

Buttermilk fried chicken (Cals: 500)

Macaroni & cheese (Cals: 330)

BBQ baked beans (Cals: 270)

Lime cilantro cabbage cole slaw (Cals: 120)

Cheddar jalapeño cornbread (Cals: 330)

Strawberry shortcake (Cals: 660)

17.95
per person

*Taste of
the South*

Theme Meal

Theme Meal

Home-style Spread

Herb brined turkey breast sage gravy (Cals: 260)
Herb & panko crusted salmon (Cals: 170)
Garlic roasted red bliss potatoes (Cals: 130)
Roast brussel sprouts (Cals: 45)
Tossed garden salad (Cals: 40)
Fudge brownies (Cals: 200)

18.95
per person





Picnic Buffet

Theme Meal

15.25
per person

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), fresh baked cookies (Cals: 170-200) and brownies (Cals: 200)

Pick - 3

Hamburgers (Cals: 340), veggie burgers (Cals: 280), hot dogs (Cals: 480), or BBQ glazed chicken (Cals: 630)

Pick - 2

Potato salad (Cals: 170), pasta salad (Cals: 270), cole slaw (Cals: 96) or traditional macaroni & cheese (Cals: 330)

Theme Meal

Taste of the Mediterranean

17.50
per person

Chermoula spiced chicken skewers with tzatziki sauce (Cals: 350)
Kafta meatballs on tabbouleh with red chili tomato sauce (Cals: 310)
Mini falafel with tahini sauce (Cals: 350)
Lentil hummus with grilled pita chips (Cals: 680)
Mezze grilled & marinated vegetables with hummus (Cals: 150)
Marinated olives (Cals: 40)





Blackened salmon with lemon & parsley (Cals: 140)

Za'tar roast chicken breast (Cals: 240)

Whole wheat penne with broccoli, lemon & garlic (Cals: 430)

Broccoli rabe with red chili flake & roast garlic (Cals: 15)

Chick pea & tomato salad (Cals: 80)

17.50

per person

Another Taste of the Mediterranean

Theme Meal

Theme Meal

Taco House

17.75
per person

Mini al pastor tacos with onion & cilantro (Cals: 170)

Mini carne asada with onion & cilantro (Cals: 280)

Mini grilled chicken flautas ancho chili crema (Cals: 160)

De-constructed posole salad with chili lime vinaigrette (Cals: 290)

Crab avocado shooter with diced jicama & chili lime tortilla (Cals: 130)

Wild mushroom queso fundido with fresh corn tortillas (Cals: 380)

Mini churro chocolate dipping sauce (Cals: 250)





Traditional Asian Buffet

Theme Meal

15.75
per person

Orange Ginger Chicken (Cals: 550)
Beef with Broccoli (Cals: 170)
Ginger Vegetable Fried Rice (Cals: 290)
Traditional Egg Rolls (Cals: 100)
Sesame Broccoli (Cals: 90)

Hors d'Oeuvres

Hot (Priced per each)



Spanakopita (Cals: 160)

1.99 each

Shrimp & vegetable spring roll with Mongolian sweet & sour sauce (Cals: 80)

2.99 each

Vegetable spring roll with Mongolian sweet & sour sauce (Cals: 90)

2.99 each

Warm fig, caramelized onion, bleu cheese tartlet (Cals: 70)

2.99 each

Mini quiche with apples, cheddar & cinnamon (Cals: 250)

2.99 each

Heirloom tomato, torn basil, roasted garlic, and asiago flatbread (Cals: 290)

2.99 each

Pecan crusted chicken with maple BBQ dip (Cals: 350)

3.50 each

Grilled chicken & cheddar cheese quesadilla (Cals: 200)

2.99 each

Beef empanadas with avocado dip (Cals: 360)

3.50 each

Thai chicken satay with spicy peanut sauce (Cals: 110)

3.25 each

Grilled shrimp with salsa verde (Cals: 80)

3.95 each

Lump crab cakes with Cajun remoulade (Cals: 140)

3.99 each

Beef sliders with bacon cheddar & spicy tomato ketchup (Cals: 320)

4.50 each

BBQ shrimp & grits (Cals: 140)

3.95 each

Bacon wrapped scallop (Cals: 80)

3.50 each



Seared Ahi Tuna on Crispy Wonton with Wasabi Cream (Cals: 110)	3.75 each
Gazpacho Shooter (Cals: 30)	3.25 each
Goat Cheese and Garlic and Herb Crostini (Cals: 290)	3.25 each
Smoked Salmon Mousse on Potato Crisp (Cals: 70)	3.50 each
Grilled Shrimp with Mango Chipotle Glaze (Cals: 40)	3.95 each
Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glace (Cals: 120)	2.99 each
Thai Chicken Lettuce Wrap (Cals: 400)	3.75 each
Harvest Chicken Salad in a Phyllo Cup (Cals: 150)	3.75 each
Cumin Crusted Beef Tenderloin on a Plantain Chip (Cals: 160)	4.50 each
Hummus Shooter with Crudité Garnish (Cals: 130)	4.25 each

Cold (Priced per each, Min. of 48 pieces)

Hors d'Oeuvres

Hors d'Oeuvres



Cheese Display (Cals: 160)

Served with artisan bread, crackers and fresh fruit garnish

4.25 per person

Crudit  Display (Cals: 130)

Seasonal vegetables served with ranch dipping sauce

3.25 per person

Seasonal Fresh Fruit Display (Cals: 45)

Seasonal fruit & berries

3.25 per person

Italian Antipasti Display (Cals: 210)

Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives extra virgin olive oil and balsamic vinegar served with flatbreads & crostini

7.75 per person

Mediterranean Market Display (Cals: 230)

Cumin marinated chicken skewers, roast eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads & crostini

6.75 per person

Seafood Display (served with appropriate garnishes)

Jumbo Shrimp Cocktail (Cals: 340)

Market Price

Shrimp Ceviche (Cals: 95)

Market Price



Carving Station

Served with appropriate sauces & dinner rolls with whipped butter.

Your choice of:

Roasted Round of Beef (Cals: 260)	6.00 per person
Prime Rib of Beef (Cals: 460)	7.00 per person
Roasted Pork Loin (Cals: 160)	5.50 per person
Tenderloin of Beef (Cals: 250)	8.50 per person
Boneless Virginia Ham (Cals: 110)	5.50 per person
Herb-Roasted Breast of Turkey (Cals: 130)	6.00 per person

À la carte

Horseradish whipped potato (Cals: 150)	2.00 per person
Mashed sweet potatoes with pecan butter (Cals: 180)	2.25 per person
Rosemary roasted potatoes (Cals: 110)	2.00 per person
Herb risotto (Cals: 600)	2.25 per person
Lentil & basmati rice pilaf (Cals: 190)	2.50 per person
Potatoes au gratin (Cals: 410)	2.25 per person
Macaroni and cheese (Cals: 330)	2.25 per person
Grilled asparagus (Cals: 60)	3.00 per person
Grilled Brussels sprouts with lemon (Cals: 60)	2.75 per person
Creamed spinach (Cals: 60)	2.00 per person
Za'tar roast carrots (Cals: 35)	2.25 per person
Roasted squash with fresh herbs and garlic (Cals: 100)	2.00 per person
Cauliflower grits with roasted carrot and chimichurri (Cals: 530)	2.75 per person

Pasta Station

Build-your-own pasta with Italian sausage (Cals: 70), marinara (Cals: 15), Alfredo sauce (Cals: 230), spinach (Cals: 0), broccoli (Cals: 5), onions (Cals: 15), tomatoes (Cals: 10), Parmesan cheese (Cals: 20) and fettuccini (Cals: 110)

Pick - 2

Orecchiette with broccoli rabe (Cals: 730)

Rigatoni with Italian sausage & spicy tomato sauce (Cals: 700)

Whole wheat penne with broccoli, lemon & garlic (Cals: 430)

Gemelli pomodoro with eggplant (Cals: 410)

Tortellini a la bolognese (Cals: 460)

Rigatoni with marinara or Alfredo (Cals: 250-330)

13.75

per person



Gourmet Hot Chocolate Station (Cals: 185)

Served with chocolate shavings and whipped topping

3.25 per person

Gourmet Coffee & Tea Station (Cals: 0)

2.50 per person

Cookie & Brownie Station (Cals: 170-200)

2.75 per person

Mini Cupcake Station (Cals: 185) (Minimum 12 People)

3.50 per person

Pick - 2

Carrot Cake (Cals: 90)

Coconut Cream (Cals: 110)

Cookies & Cream (Cals: 120)

Turtle (Cals: 130)

Peanut Butter Cup (Cals: 110)

Red Velvet (Cals: 90)

Devil's Food with Marshmallows (Cals: 170)

Tiramisu (Cals: 100)

Fondue station

5.75 per person

Chocolate (Cals: 310) and caramel (Cals: 180) dips served with strawberries (Cals: 10), pineapple (Cals: 20), pound cake (Cals: 170), shortbread cookies (Cals: 160), brownie bites (Cals: 200), pretzel rods (Cals: 110) and marshmallows (Cals: 10)

Shortcake bar

5.25 per person

Buttermilk shortcake (Cals: 350) served with fresh or compote of strawberry (Cals: 10-20), raspberry (Cals: 15-60) and peach (Cals: 15-30) and Chantilly cream (Cals: 10)

Dessert Stations



Seated Dinner

First Course

Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing (Cals: 390)

4.50 per person

Classic Caesar salad with romaine, Parmesan, croutons, and Caesar dressing (Cals: 310)

5.99 per person

Spinach and strawberry salad with toasted almonds, aged Gorgonzola and raspberry vinaigrette (Cals: 340)

5.99 per person

Asparagus and mushroom salad with mesclun greens and balsamic vinaigrette (Cals: 140)

5.99 per person

Texas cobb salad with whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp cheddar, jalapeño ranch (Cals: 340)

6.99 per person

Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, Parmesan croutons and bleu cheese vinaigrette (Cals: 500)

5.50 per person

Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (Cals: 460)

6.99 per person

Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, and goat cheese and a honey mustard dressing (Cals: 270)

6.99 per person



Entrées

Airline chicken Parmesan with herb risotto and fresh green beans with garlic, tomato, and basil (Cals: 2,910)	18.99 per person
Herb crusted chicken breast with Parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cals: 450)	18.99 per person
Smoked bone-in pork chop with BBQ demi roasted poblano mashed potatoes and sweet orange roasted baby carrots (Cals: 1,390)	28.99 per person
Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips (Cals: 1,080)	28.99 per person
Halibut with cherry tomato vinaigrette, basmati rice with saffron and basil, & candied butternut squash (Cals: 590)	34.99 per person
Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms (Cals: 620)	36.99 per person
Broccoli tofu stir fry with brown rice (Cals: 380)	18.99 per person
Greek lemon polenta with portabella mushroom ragout (Cals: 260)	18.99 per person

Seated Dinner

Desserts

Crème Brulee Cheesecake (Cals: 350)	5.99 per person
New York Cheesecake with Seasonal Berries (Cals: 350)	5.99 per person
Chocolate Layer Cake (Cals: 230)	5.99 per person
Strawberry Shortcake (Cals: 460)	6.99 per person
Chocolate Mousse with Seasonal Berries (Cals: 270)	4.99 per person
Warm Apple Crisp (Cals: 340)	5.99 per person



Plan Your Event

Welcome to the Gathering by Chartwells! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Please contact our catering coordinator at 203-392-6987 for customized service and menus.

Policies & Procedures

To ensure optimal selection and the best possible service we kindly ask that events be booked at least seven business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We kindly request a confirmed number of guests be specified 3 business days prior to the event. This number is considered the guaranteed guest count.

Cancellation

We kindly request that cancellations must be made five business days prior to the contracted event date.



**Serviceware and China**

All disposable serviceware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide high quality disposable plastic ware. China and glassware is available for an additional charge of per person.

Linen

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non food tables are available for an additional charge.

Billing & Payment

A form of payment (purchase order or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.

Special Diets

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Calorie Counts

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.