



# A LA CARTE MENU

ELEGANT CATERING - 2026

## HORS D'OEUVRES

	<u>50 Pieces</u>	<u>100 Pieces</u>
Ahi Tuna w/ Wasabi	\$125.00	\$245.00
Asian Meatballs	\$69.50	\$130.00
BBQ Ribs	\$125.00	\$245.00
BBQ Shrimp Wrapped in Bacon	\$136.00	\$272.00
Chicken Satays w/ Teriyaki Sauce	\$125.00	\$245.00
Crab Cakes w/ Remoulade Sauce	\$130.00	\$255.00
Crostini – Mediterranean Olive (on side)	\$99.00	\$189.00
Crostini – Tomato Basil (on side)	\$99.00	\$189.00
Deviled Eggs	\$69.50	\$130.00
Franks w/ Mustard in Puff Pastry	\$83.00	\$158.00
Golden Ravioli w/ Marinara	\$97.00	\$190.00
Hot Banana Peppers w/ Sausage	\$151.00	\$299.00
Mini Reubens	\$199.00	\$390.00
Mini Taco w/ Salsa & Sour Cream	\$91.00	\$180.00
Phyllo Triangles w/ Assorted Fillings	\$132.00	\$257.00
Scallops Wrapped in Bacon	\$145.00	\$285.00
Stuffed Mushrooms – Vegetarian	\$145.00	\$285.00
Stuffed Mushrooms – Crab Meat	\$180.00	\$355.00
Stuffed Mushrooms – Sausage	\$132.00	\$257.00
Swedish Meatballs	\$69.50	\$130.00
Fried Zucchini Bites	\$65.00	\$127.00
Shrimp Cocktail w/ Cocktail Sauce	\$2.20 Each	
Smoked Salmon	\$208.00 Per Side	

**\*\*ALL MENU PRICING IS SUBJECT TO CHANGE DUE TO MARKET\*\***



## **SOUPS**

**\$13.65 / QUART**



**Broccoli & Cheddar**

**Wedding**

**Chicken Noodle**

**Vegetable**

**French Onion**

**Tomato Parmesan**

**Black Bean**

**Chicken Tortilla**

**\*\*SUBJECT TO CHANGE BASED ON AVAILABILITY. CALL TO INQUIRE ABOUT AVAILABILITY\*\***

# **GRAZING BOARDS**

**ALL BOARDS SERVE UP TO 24 GUESTS**

## **APPETIZER PLATTER \$240.00**

Sesame Crusted Ahi Tuna, Peppadew Ajvar Meatballs, Chicken Satays with peanut sauce, roasted peppers (sweet & hot) with Asiago, Winter Caprice Salad, Blackened Shrimp Skewers. Over 144 pieces.

## **WINGS & MORE WINGS MARKET PRICE**

24 Mild, 24, BBQ, 24 Hot, and 24 Dry Rub with Ranch and Celery.

## **BBQ MEAT LOVERS BOARD \$210.00**

Brisket, Pulled Pork, Smoked Turkey, Hot Sausage, Pickled Onions, and Pickles with 2 BBQ Sauces (Carolina Gold & Sweet BBQ). Includes 2 Dozen Buns.

## **SLIDER BOARD (BUILD YOURSELF) \$181.00**

Roasted Ham & Turkey, Slider Buns, French Bread, Onions, Tomato, Pickles, Cheese, Mayo & Mustard.

## **CHARCUTERIE BOARD \$199.00**

Pistachios, Cashews, Bleu Cheese, Cheddar Cheese, Chipotle Cheese, Fontina Cheese, Salami, Pepperoni, Soppressata, Dried Apricots, Banana Chips, Pineapple, Olives, Grapes, Jam, Honey, Apricot, Orange, Almond Crackers, Rosemary Pistachio Crackers, and Cracked Pepper Crackers.

## **FILET GRAZING BOARD \$274.00**

Grilled Filet, Asparagus, Roasted Carrots, Sea Salt Potatoes, Bleu Cheese, Roasted Garlic, Balsamic Scallion Gremolata, Baguette and Mushrooms.

## **SALMON & COBB GRAZING BOARD \$257.00**

Smoked Salmon, Hard Boiled Eggs, Bacon, Vine Ripe Tomatoes, Watermelon Radish, Bleu Cheese, Oranges, Picked Red Onion and Artichoke Pieces.

## **VEGETABLE GRAZING BOARD \$119.00**

Cucumbers, Peppers, Carrots, Broccoli, Cauliflower, Tomatoes, Watermelon Radish, Hummus & Spinach Dip.

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# **BREAKFAST**

	<b><u>25 PIECES</u></b>	<b><u>50 PIECES</u></b>
<b>French Toast</b>	<b>\$56.00</b>	<b>\$109.00</b>
<b>Pancakes</b>	<b>\$56.00</b>	<b>\$109.00</b>
<b>Waffles</b>	<b>\$56.00</b>	<b>\$109.00</b>
	<b><u>50 PIECES</u></b>	<b><u>100 PIECES</u></b>
<b>Bacon</b>	<b>\$92.00</b>	<b>\$180.00</b>
<b>Sausage Links/Patties</b>	<b>\$92.00</b>	<b>\$180.00</b>
	<b><u>HALF PAN</u></b>	<b><u>FULL PAN</u></b>
<b>French Toast Casserole</b>	<b>\$68.00</b>	<b>\$130.00</b>
<b>Shredded Hash Browns</b>	<b>\$41.50</b>	<b>\$82.00</b>
<b>Home Fries</b>	<b>\$41.50</b>	<b>\$82.00</b>
<b>Potato Casserole</b>	<b>\$60.50</b>	<b>\$120.00</b>
<b>Scrambled Eggs</b>	<b>\$46.50</b>	<b>\$90.00</b>
<b>Western Eggs</b>	<b>\$69.00</b>	<b>\$130.00</b>
<b>Yogurt Parfait</b>	<b>\$8.99 per person</b>	

# **FLATBREAD PIZZAS**

**\*\*SERVED AT ROOM TEMPERATURE\*\***

## **Cheese \$15.50**

3 Flatbreads cut into triangles (24 pieces) with homemade sauce, garlic, basil and a blend of Asiago, Parmesan, and Mozzarella Cheeses

## **Margherita \$18.50**

3 Flatbreads cut into triangles (24 pieces) with fresh slices of tomato, garlic, basil and a blend of Asiago, Parmesan, and Mozzarella Cheeses

## **Meat Lovers \$18.50**

3 Flatbreads cut into triangles (24 pieces) with homemade sauce, sausage, pepperoni, bacon, red onion and assorted cheeses

## **BBQ Chicken \$18.50**

3 Flatbreads cut into triangles (24 pieces) with BBQ sauce, chicken, jalapenos, red onion & assorted cheeses

## **Pepperoni \$18.50**

3 Flatbreads cut into triangles (24 pieces) with a blend a cheeses and pepperoni

## **Grilled Vegetables \$18.50**

3 Flatbreads cut into triangles (24 pieces) with garlic, basil, assorted vegetables and a blend of Asiago, Parmesan, and Mozzarella cheeses

# HOMEMADE CHIPS & DIPS

**HOME-MADE PITA CHIPS**

**\$12.00/BAG (2LB BAG SERVES ABOUT 20 GUESTS)**

**CORN TORTILLA CHIPS**

**\$12.00/BAG (2LB BAG SERVES ABOUT 20 GUESTS)**

## HOME-MADE DIPS – ALL ARE 16OZ (SERVES ROUGHLY 10 GUESTS)

<b>Spinach Artichoke</b>	<b>\$11.00</b>	<b>Buffalo Chicken</b>	<b>\$11.00</b>	<b>Hummus</b>	<b>\$11.00</b>
<b>Beer Cheese</b>	<b>\$11.00</b>	<b>Creamy Crab</b>	<b>\$13.00</b>	<b>Ranch</b>	<b>\$9.00</b>
<b>Black Bean</b>	<b>\$11.00</b>	<b>Guacamole</b>	<b>\$11.00</b>	<b>Salsa</b>	<b>\$9.00</b>

# TRAYS



## **Meat & Cheese Tray**

Variety of 4 cheeses, Salami, Pepperoni, and honey mustard Dip

12 inch (serves 12-15) \$49.00

16 inch (serves 20-25) \$59.00

18 inch (serves 30-35) \$79.00



## **Fruit Tray**

Pineapple, Watermelon, Honeydew, Cantaloupe, Grapes, and Fruit Dip

12 inch (serves 12-15) \$54.00

16 inch (serves 20-25) \$64.00

18 inch (serves 30-35) \$92.00



## **Vegetable Tray**

Array of Fresh Vegetables Served with Ranch Dip or Hummus

12 inch (serves 12-15) \$49.00

16 inch (serves 20-25) \$59.00

18 inch (serves 30-35) \$79.00



## **Grilled Vegetable Tray**

Grilled Zucchini, Squash, Peppers, Carrots, Mushrooms and Asparagus with Hummus Dip

12 inch (serves 12-15) \$109.00

16 inch (serves 20-25) \$119.00

18 inch (serves 30-35) \$144.00

# SALADS & DRESSINGS



**HALF PAN – SERVES UP TO 20 GUESTS**

**FULL PAN – SERVES UP TO 40 GUESTS**



## **Tossed Salad**

Half pan \$36.00

Full Pan \$68.00

Mixed Greens with Tomatoes, Peppers, Cucumbers, and your choice of Dressing

## **Greek Salad**

Half pan \$55.00

Full Pan \$104.00

Romaine Lettuce with Feta Cheese, Tomato, Onions, Olives, and Balsamic Vinaigrette

## **Caesar Salad**

Half pan \$55.00

Full Pan \$104.00

Romaine Lettuce with Asiago Cheese and Croutons with Caesar Dressing

## **Antipasto Salad**

Half pan \$92.50

Full Pan \$179.00

Mixed Greens with Roasted Red Peppers, Artichokes, Onions, Salami, Pepperoni, Peppers, Pepperoncini, & Asiago Cheese

## **Spring Salad**

Half pan \$42.50

Full Pan \$80.00

Mixed Greens with Seasonal Fruit, Feta Cheese, Candied Walnuts & Raspberry Vinaigrette dressing

## **Broccoli Salad**

\$8.50 per pound

Broccoli, Bacon, Shredded Cheese, Onion & Sweet Mayo

## **Potato Salad**

\$6.50 per pound

Red-Skinned Potatoes, Eggs, Onions, & Celery Mixed with Mayo

## **Macaroni Salad**

\$6.50 per pound

Macaroni Noodles, Egg, & Celery; Mixed with Mayo

## **Classic Pasta Salad**

\$6.50 per pound

Pasta, Cheese, Peppers, Broccoli, Cauliflower; Mixed in a Red Italian Sauce

## **Pesto Pasta Salad**

\$6.50 per pound

Pasta, Asiago Cheese, Roasted Red Peppers, Spinach, Garbanzo Beans, & Pesto It

## **Fruit Salad**

\$8.50 per pound

Freshly cubed pieces of fruit including pineapple, watermelon, honeydew, cantaloupe, and grapes





**Egg Salad** \$8.50 per pound

Egg, Mustard & Mayo

**Chicken Salad** \$11.00 per pound

Our Farm-Fresh Chicken with Celery, Grapes & Mayo

**Tuna Salad** \$10.00 per pound

Tuna, Celery & Egg Mixed with Mayo

**Ham Salad** \$11.00 per pound

Cold Ham, Relish, Chopped Celery & Onion Mixed with Mayo

**Coleslaw** \$6.50 per pound

Chopped Cabbage Mixed with Our Creamy Slaw Dressing

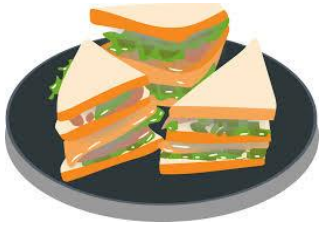
**Bacon Ranch Macaroni Salad** \$6.50 per pound

Pasta Salad with made with real macaroni noodles, bacon pieces and cheddar cheese



**Salad Dressings: \$11.00 per Quart**

- Ranch Dressing
- Italian Dressing
- Balsamic Vinaigrette
- Raspberry Vinaigrette
- Caesar Dressing



# **SANDWICHES & WRAPS**

**\*\*MINI SANDWICHES COME AS EITHER SANDWICHES OR WRAPS – WHOLE INDIVIDUAL SANDWICHES - \$8.45\*\***

**Chicken Cobb** \$53.50 Per Mini Dozen

Farm Fresh Chicken, Bacon, Avocado, Baby Swiss Cheese, Lettuce & Tomato served on a Pita Bread

**Ham & Swiss** \$53.50 Per Mini Dozen

Ham, Swiss Cheese, Lettuce, Tomato, Honey Mustard, served on a Pretzel Bun

**Turkey** \$53.50 Per Mini Dozen

Turkey, Havarti Cheese, Lettuce, Tomato, Pesto mayo served on a Focaccia Bread

**Deli Club** \$53.50 Per Mini Dozen

Turkey, Ham, Crisp Bacon, Lettuce, Tomato, and Mayo on White Bread

**Italian** \$53.50 Per Mini Dozen

Ham, Salami, Pepperoni, Cheese, Lettuce, Tomato, and Pesto Mayo on Italian Bread

**Roast Beef** \$53.50 Per Mini Dozen

Slow-Cooked Roast Beef, Cheddar Cheese, Tomato, & Lettuce with a horseradish on an Artisan Roll

**Chicken Salad** \$53.50 Per Mini Dozen

Farm-Fresh Chicken, Celery, Grapes with Mayonnaise, Lettuce, Tomato on a Croissant

**Tuna Salad** \$53.50 Per Mini Dozen

Tuna, Celery, Egg with Mayonnaise dressing, Lettuce, and Tomato on a Croissant

**Egg Salad** \$53.50 Per Mini Dozen

Egg, Mustard, Mayonnaise, Lettuce & Tomato on a Croissant

**Tomato Mozzarella** \$53.50 Per Mini Dozen

Lavers of Fresh Mozzarella Cheese. Tomato. Lettuce & Fresh Basil Dressing on a Pita Bread

**Veggie Wrap or Sandwich** \$53.50 Per Mini Dozen

Variety of Garden Vegetables made in either a wrap or a sandwich



# **POULTRY**

## **FRIED, ROTISSERIE, BBQ OR BAKED**



### **Bone-In Wings: BBQ, Hot, Mild, Butter & Garlic (One flavor per 50 pieces)**

48 Piece: \$84.00

96 Piece: \$166

Individual Wings: \$1.70/piece

### **Chicken Tenders: ENTER DESCRIPTION FOR THESE HERE!**

50 Piece: \$84.00

100 Piece: \$166

Individual Tenders: \$1.70/piece

### **Chicken: Fried, Rotisserie, BBQ or Baked (Mixed: Breast, Leg, Thigh, & Wings)**

48 Piece Mixed: \$115.00

96 Piece Mixed: \$220.00

Breast: \$3.95 each

Leg /Thigh: \$2.95 each

#### **Chicken Romano**

16 Pieces: \$88.00

32 Pieces: \$173.00

Topped with Artichokes, Mushrooms, Asiago Cheese & Tomatoes in a Lemon Wine Sauce

#### **Chicken Marsala**

16 Pieces: \$75.00

32 Pieces: \$145.00

Onions and Mushrooms in a Brown Marsala Wine Sauce

#### **Chicken Parmesan**

16 Pieces: \$75.00

32 Pieces: \$145.00

Lightly Hand-Breaded Chicken Breast with a Marinara Sauce and Mozzarella Cheese

#### **Chicken Dijon**

16 Pieces: \$75.00

32 Pieces: \$145.00

Grilled Chicken Breast in a Mustard Cream Sauce with Mushrooms

#### **Chicken Piccata**

16 Pieces: \$75.00

32 Pieces: \$145.00

Sautéed Chicken Breast in a Lemon Caper Sauce with Mushrooms

#### **Chicken Curry**

16 Pieces: \$75.00

32 Pieces: \$145.00

Sautéed Chicken Breast in a Medley of Vegetables and Rice Topped with Spicy Curry Dressing

#### **Stuffed Chicken Breast**

16 Pieces: \$88.00

32 Pieces: \$173.00

Chicken Stuffed with a Bread and Celery Stuffing Topped with Chicken Gravy

#### **Grilled Chicken Breast**

16 Pieces: \$86.00

32 Pieces: \$171.00

Grilled Chicken Breast with a slightly smoky taste, seasoned to perfection

**Sliced Turkey Breast**

Half Pan: \$75.00

Full Pan: \$145.00

Oven Roasted Turkey Breast with Gravy

**Herb Roasted Chicken**

16 Pieces: \$75.00

32 Pieces: \$145.00

Grilled Chicken Breast cooked to perfection with blends of rosemary, sage, parsley, salt &amp; pepper

**Garlic Lemon Chicken**

16 Pieces: \$75.00

Full Pan: \$145.00

Grilled Chicken Breast roasted with Garlic, Lemon, and Herbs

## FISH

**Salmon**

16 Pieces: \$136.50

32 Pieces: \$273.00

Salmon seared to perfection in either our Maple Glaze, Lemon Herb Butter, or Rosemary garnishes

**English Cod**

16 Pieces: \$150.00

32 Pieces: \$295.00

Cooked in a lemon-wine sauce, coated with crispy, buttery bread crumbs!

**Fried Fish**

16 Pieces: \$150.00

32 Pieces: \$295.00

English Cod dipped in beer batter and fried into a crispy golden masterpiece!

**Halibut**

16 Pieces: \$150.00

32 Pieces: \$295.00

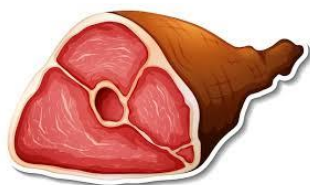
Juicy, snow-white Halibut pan seared with Lemon &amp; Butter

**Crab Cakes**

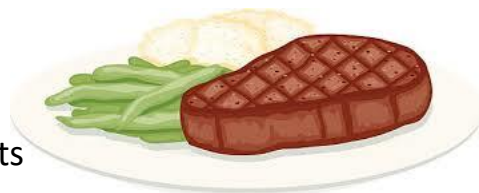
16 Pieces: \$150.00

32 Pieces: \$295.00

Golden-fried crab cake with a crispy exterior and tender, flaky interior, made with fresh lump crab meat and topped with our zesty Bistro Sauce.



# PORK & BEEF



**Half Pan** – Serves up to 20 guests

**Full Pan** – Serves up to 40 guests

## **Pork Normandy**

Half Pan: \$75.00

Full Pan: \$145.00

Pulled Pork in an Apple Brandy Sauce topped with Grilled Apples

## **Roasted Pork Loin (Choice of Sauce)**

Half Pan: \$75.00

Full Pan: \$145.00

- Mushroom Sauce
- Port Wine Mushroom Sauce
- Roasted Basil Tomato Sauce
- Pork Gravy

## **Medallions of Pork**

Half Pan: \$75.00

Full Pan: \$145.00

Pork Medallions in a Dijon Mustard Sauce

## **Pork Napoleon**

Half Pan: \$75.00

Full Pan: \$145.00

Sautéed Pork Medallions Topped with Spinach and Tomato in a Marsala Sauce

## **Oven Roasted Ham**

Half Pan: \$71.00

Full Pan: \$140.00

Slow-Roasted Ham Served in its Own Juices

## **Hot Sausage w/ Peppers**

Half Pan: \$75.00

Full Pan: \$145.00

Our Own Seasoned Sausage Served in a Marinara Sauce with Peppers & Onions

## **Pulled Pork**

Half Pan: \$97.00

Full Pan: \$190.00

Slow-Cooked Smoked Pork with a Golden BBQ Sauce

## **Braised Swiss Steak**

Half Pan: \$97.00

Full Pan: \$190.00

Served in a Brown Sauce

## **Sliced Top Round of Beef**

Half Pan: \$97.00

Full Pan: \$190.00

In a Mushroom Brown Sauce

## **Salisbury Steak**

Half Pan: \$89.00

Full Pan: \$175.00

In a Mushroom Brown Sauce

## **Sautéed Tenderloin**

Half Pan: \$175.00

Full Pan: \$340.00

In a Port Wine Sauce

## **Meatloaf**

Half Pan: \$89.00

Full Pan: \$175.00

Served with Gravy



**Pot Roast**

Half Pan: \$101.00

Full Pan: \$199.00

Slow-Cooked Pot Roast served with choice of Gravy or Au Jus

**Beef Brisket**

Half Pan: \$115.00

Full Pan: \$225.00

Slow-Cooked Brisket Topped with a Rich BBQ Sauce

**Italian Roast Beef**

Half Pan: \$101.00

Full Pan: \$199.00

Slow-Cooked Beef with Onion & Tomato in an Italian Au Jus

**Stuffed Cabbage**

Half Pan: \$89.00

Full Pan: \$175.00

Ground Beef & Rice Wrapped with Cabbage & Topped with Red Sauce

**Stuffed Peppers**

Half Pan: \$89.00

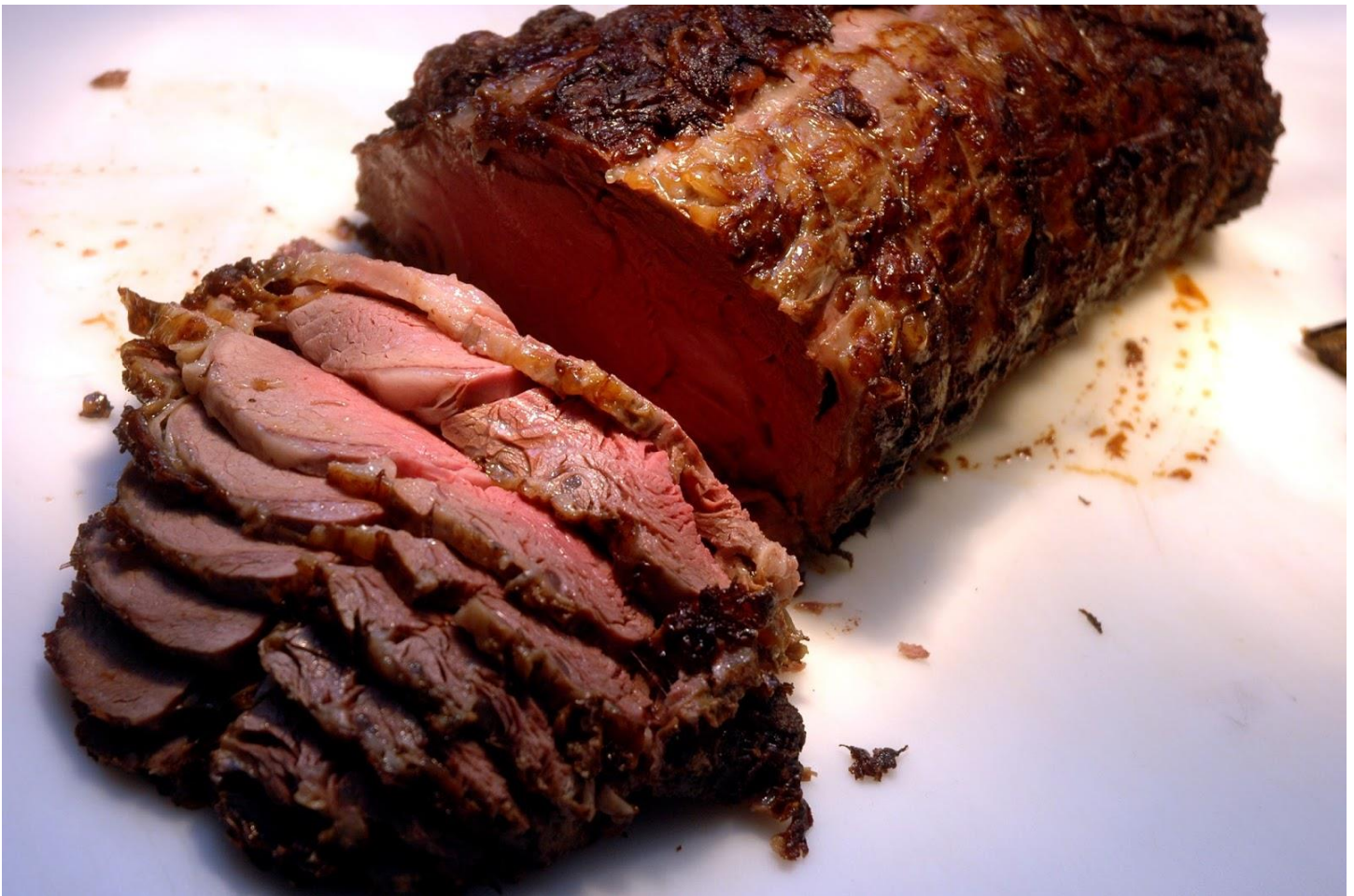
Full Pan: \$175.00

Slow-Roasted Bell Peppers Filled With Beef & Rice, Smothered in a Red Sauce

**Prime Rib**

24 Pieces: \$550.00

Garlic Crusted Prime Rib of Beef, Slow Cooked to perfection



# PASTA

<b>Garlic Cheese Springs</b>	Half Pan: \$66.50	Full Pan: \$129.00
Oil & Butter springs with Romano and Parmesan cheese		
<b>Penne Alfredo</b>	Half Pan: \$77.00	Full Pan: \$150.00
Penne with Home-Made Alfredo Sauce		
<b>Penne Marinara</b>	Half Pan: \$48.00	Full Pan: \$91.00
Penne Topped with Parmesan Cheese and Tomato Sauce		
<b>Penne Ontario</b>	Half Pan: \$77.00	Full Pan: \$150.00
Tomato and Alfredo Sauce		
<b>Pasta Primavera</b>	Half Pan: \$67.50	Full Pan: \$130.00
Fresh Vegetables in a Light Basil Sauce		
<b>Shrimp Scampi</b>	Half Pan: \$108.00	Full Pan: \$210.00
Sautéed Shrimp in Garlic Scampi Sauce Over Pasta		
<b>Stuffed Shells</b>	Half Pan: \$78.00	Full Pan: \$150.00
Pasta Shells Stuffed in Our Own Cheese Blend, Topped with Marinara Sauce		
<b>Lasagna (Vegetarian)</b>	Half Pan: \$67.50	Full Pan: \$130.00
<b>Lasagna (Cheese)</b>	Half Pan: \$67.50	Full Pan: \$130.00
<b>Lasagna (Meat)</b>	Half Pan: \$78.00	Full Pan: \$150.00

# **SIDES/STARCHES/VEGETABLES**

	<b>HALF PAN</b>	<b>FULL PAN</b>
Asparagus	\$49.00	\$95.00
Baked Beans	\$42.00	\$80.00
Baked Butternut Squash	\$50.00	\$95.00
Broccoli & Cheese Casserole	\$48.00	\$91.00
Brussel Sprouts	\$42.00	\$80.00
Cabbage & Noodles	\$48.00	\$91.00
Dilled Carrots	\$42.00	\$80.00
Escalloped Potatoes	\$53.50	\$103.00
Fingerling Potatoes	\$70.00	\$137.00
Garlic Mashed Potatoes	\$42.00	\$80.00
Garlic Roasted Potatoes	\$42.00	\$80.00
Green Bean Almondine	\$42.00	\$80.00
Green Bean Casserole	\$42.00	\$80.00
Green Beans	\$37.00	\$70.00
Herb Roasted Red Skinned Potatoes	\$39.00	\$76.00
Home-Made Stuffing Balls	\$48.00	\$91.00
Honey Glazed Carrots	\$42.00	\$80.00
Macaroni & Cheese	\$42.00	\$80.00
Mashed Potatoes	\$42.00	\$80.00
Mushroom Risotto	\$75.00	\$145.00
Parsley & Butter Potatoes	\$37.00	\$70.00
Pierogis & Onions	\$48.00	\$91.00
Red Skinned Mashed Potatoes	\$43.00	\$79.00
Rice Pilaf	\$37.00	\$70.00
Roasted Potatoes	\$37.00	\$70.00
Roasted Vegetables	\$42.00	\$80.00
Smashed Potatoes	\$45.00	\$86.00
Steamed Broccoli	\$47.00	\$90.00

*\*\*Half Pan serves up to 20 and a Full Pan serves up to 40 depending on Portion Size\*\**



# COOKIES & SPECIALTY BAKED GOODS



**Bread Pudding  
Brownies**

Half Pan: \$40.00  
\$3.30 each

Full Pan: \$78.00  
\$21.00 per Dozen



**Cake Pops** Call for Pricing & Flavors

**Cake Roll** \$14.00 per Roll

**Cookies** \$9.00 per Dozen

**Cupcakes** Call for Pricing & Flavors

**Pumpkin Roll** \$14.00 per Roll

**Hamburger Buns**

\$5.00 per Dozen

**Sausage Buns**

\$5.00 per Dozen

**Hot Dog Buns**

\$5.00 per Dozen

**Soft Slider Buns**

\$5.25 per Dozen

**Cornbread**

\$5.00 per Dozen

**Bread & Butter**

\$5.00 per Dozen



**\*\*ALL MENU PRICING IS SUBJECT TO CHANGE DUE TO MARKET\*\***

### **Placing an Order**

Our Account Executives are available to assist you Monday through Friday from 8:00AM to 4:00PM by Phone: (724)-925-6309 or Email: [info@elegantcatering.us](mailto:info@elegantcatering.us)

### **Delivery Service Options Available**

1. Orders may be called in and picked up at the Deli at scheduled time with no additional charges.
2. Orders may be dropped off at scheduled time and location for a drop-off fee starting at \$20.00 based on location and mileage. Weekends delivery starts at \$50.00 Holiday deliveries start at \$75.00. **Minimum of 10 guests for delivery.**
3. Orders may be full service orders. This will include cost of your order plus a staffing fee, service charge and sales tax. Our staff will remain at the location and set up the food, keeping all items replenished, then clean up at the end of the meal. To inquire about our staffing charges, please give us a call at (724)-925-6309. We offer a professional staff of bartenders, servers, and chefs.
4. There will be an additional charge of \$50.00 if a pickup of equipment is required after an event.
5. Traffic, parking, construction, weather and other issues beyond our control may delay delivery. Please provide a 30-minute window of time when delivery can be accepted.

### **Serving Equipment**

1. Disposables and China, Flatware and Glassware are available for an additional fee.

### **Additional Notes:**

1. We are a Full Service Caterer and can provide a wide range of services including Rental Equipment and Supplies, Linens, a Professional Staff of Bartenders, Servers and Chefs, etc.
2. We make every effort to honor special requests when the customer gives advanced notice.
3. **All orders must be paid in full 14 days prior to their event. All orders over \$1,000 must be paid by cash or check.**
4. Local sales tax is added to all orders
5. Additional charges may apply for after hours (before 8:00AM and after 4:00PM) and on weekends and holidays. Please call to inquire about these charges.