

# Renee's Gourmet Catering Inc

**Pickup or Delivery:** Menu prices are based on customer pick-up. Standard weekday deliveries are charged at the rate of 75¢/mile-roundtrip (small local deliveries - \$5.00 flat charge). Saturday, Sunday, and before/after-hour deliveries are a minimum of \$25.00 plus mileage. All deliveries may be subject to additional fees due to order logistics and delivery staff required.

**Additional Service: Set-up** ~ Delivery of client's product, opening and placement of containers on specified table, filling and lighting of chafers if utilized, and limited transference of product to client's containers as pre-arranged at time of contracted service. Delivery charges plus minimum \$50.00 setup fee (plus additional charges as may pertain to size of order and staff required).

## **Full Service Catering (available at two levels of service):**

**Informal** (\$300.00 for two-hour service): Catering staff sets up single-tier buffet (no risers) using reusable wire chafing dishes; plastic tablecloths; and ivy, grape leaves or other classic garland. Menu selections are packaged in disposable containers.

**Formal** (\$500.00 for two-hour service): Catering staff provides full size stainless steel chafing dishes, linen and skirting, plus additional risers, florals, and garland, as well as required glassware and trays, baskets, lights or additional buffet décor items.

**For either service level**, charges apply for the first 100 guests, beginning with the contracted event start time (unless otherwise requested by host, in which case additional fees would apply for extended service.) Guest count in excess of 100 will be charged at an additional \$1.00 per guest. Supplementary labor fees are incurred for time in excess of the contracted two hours at \$35.00 per catering attendant per hour with a minimum of two (2) staff attendants. Length of time of catered event is to be determined at the time the contract is signed. Breakdown of buffet will be at caterer's discretion and based on contractual details.

**Quantity:** Setting a generous buffet with a variety of items will create a wonderful evening for you and your guests. While quantities may sometimes be difficult for you to determine, it's better to have a little extra than to run out.

**Two Hour Rule:** Perishable food should not be kept at room temperature longer than two hours. After that time it should be thrown away, not saved for later consumption.

*~We look forward to customizing a party just for you~*