



Fresh Flavors, Fresh Ideas  
**A Fresh Connection**  
Catering, Cafe, Bakery

## 2026 Sample Menu

*Fresh Flavors, Fresh Ideas*



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## Breakfast & Brunch Options

*Classic morning favorites, hearty brunch options, and flexible service styles for gatherings large and small.*

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### Hot & Hearty Breakfast

*minimum 30 guests*

- Seasonal Fruit Bowl
- Choice of 1 Egg Casserole; all come with a hash brown crust (GF)
- Quick Lorraine - Bacon & Cheddar
- Mediterranean - Spinach, Olives, Red Peppers, onions, Feta, & oregano
- Californian - spinach, sundried tomato, goat cheese
- French Toast Bake (choose Apples & Cinnamon, Strawberries & Cream, or Pumpkin Pie seasonal)
- Breakfast Potatoes with Onion and Peppers
- Choose two meats: Bacon, Canadian Bacon, Ham, Sausage, Turkey Bacon, or Turkey Sausage (+\$2 pp)

### Simple Breakfast

*minimum 30 guests*

- Scrambled Eggs with or without Cheddar Cheese
- Breakfast Potatoes with Onion and Peppers
- Sliced Tomato Platter
- Choose two meats: Bacon, Canadian Bacon, Ham, Sausage, Turkey Bacon, or Turkey Sausage (+\$2 pp)
- Assorted Mini Muffins or Mini Croissants with butter and jelly packets

### Continental Breakfast

*minimum 30 guests*

- Seasonal Fruit Bowl
- Yogurt Parfait Cups: Vanilla Greek Yogurt with Fresh Seasonal Berry and Granola
- Assorted Oversized Muffins and Mini Croissants
- Blueberry, Chocolate Chip, and Cinnamon Coffee Cake options
- Butter and jelly packets included

## **Vegan & Gluten-Free Continental Breakfast**

*Gluten-free, vegan, and vegetarian options*

- Choice of gluten-free mini muffins
- Yogurt parfait cups with vanilla Greek yogurt, seasonal berries, and vegan granola
- Vegan vanilla chia pudding cups with seasonal berries
- Fruit bowls topped with pumpkin, sunflower, and flax seeds

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## Action Stations

*Interactive chef-manned stations create a live visual experience for your guests.*

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Action stations are manned by one of our talented chefs, giving guests a live visual perspective of their talent in the art of cooking. Chef staffing may be quoted separately based on the event needs.

### Waffle / Pancake Station

*Choice fillings and toppings (pick 4)*

- Fresh Berries, Bananas, Pecans, Chocolate Chips, Whipped Cream, Fruits, Chocolate, Caramel Sauce, and Mini Marshmallows
- Maple Syrup and Butter included

### Omelet Station

*Made-to-order omelets*

- Assorted Breakfast Meats, Vegetables, and Cheeses (Cheddar, Swiss, Feta)
- Bacon, Canadian Bacon, Ham, Sausage
- Turkey Bacon or Turkey Sausage (+\$2 pp)

### Carving Stations

*Choose 1*

- Roast Beef and au jus (+\$7 pp)
- Roast Turkey and Gravy
- Roast Pork Loin with Apples and Onions
- Maple Glazed Ham
- Beef Tenderloin with Horseradish Sauce (+\$9 pp)

*When ordering more than one action station, quoted rates may be adjusted. Limit 2 stations per event.*

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## Sandwiches, Sliders, Salads & Displays

*Fresh, flexible options for office lunches, receptions, showers, celebrations, and grazing-style events.*

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### Sandwich Platter Options

*Choose up to 2 sandwiches per order*

- Bread choices: Wraps, Kaiser, pumpernickel, rye, white, wheat, and pretzel buns
- Mini Cuban Ring or Italian Sub Ring
- Tea or Finger Sandwiches
- Tarragon Chicken and Walnut Salad
- Roast Beef, Red Onion, and Cheddar
- Curried Chicken with Grape and Walnuts
- Smoked Turkey and Provolone with Roasted Red Pepper Aioli
- Spicy Turkey and Avocado with Roasted Red Pepper Aioli
- Vegetarian options available

### Add a Salad Option

*With sandwich platters*

- Creamy Ranch Loaded Potato Salad
- Southern Style Potato Salad
- Tropical Coleslaw with Pineapple and Mango
- Veggie Pasta Salad
- Chips or Whole Fresh Fruit (Apples, Oranges, Grapes)

### Slider Bar Options

*Choose up to 3 sandwiches per order*

- Island Chicken Slider - jerk chicken, grilled pineapple, and mango salsa
- BBQ Pulled Pork Slider - made with Dr. Pepper style BBQ
- Homemade Mini Meatball Slider - topped with Nono's savory marinara, fresh mozzarella, and basil
- Portobello Pizza Slider - baked with roasted red pepper and basil sauce topped with mozzarella and fresh parsley
- Stuffed Burger Sliders - choose blue, cheddar, or Swiss cheese
- Sliders may be added to sandwich platters or heavy appetizer packages as a premium option

# Salads, Displays & Desserts

*Additional lighter fare and grazing-style selections.*

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## Charcuterie Boards/Display

*Minimum 30 guests*

- Includes Cured Meats, Soppressata, Pepperoni, Gourmet Cheeses, Nuts, Olives, Grapes & Seasonal Berries, Dried Fruits, Artisan Breadsticks, and Crackers
- Optional add-ons: additional dips, baked brie en croûte, and enhanced display selections

## Just Salad Options

*Fresh salad selections*

- Caesar Salad: Chopped Romaine, Shaved Parmesan, and Croutons (veg)
- Garden Salad: Iceberg Lettuce, Cucumbers, Green Pepper, Tomatoes, Red Onion, Carrots, and Red Cabbage
- Southern Potato Salad: Mustard-Mayo, boiled eggs, onion and celery
- Tropical Coleslaw with pineapple and mango
- Veggie Pasta Salad: zucchini, squash, tomato, green pepper, red onion and lemon vinaigrette
- Choice of Dressing: Ranch, Italian, Balsamic Vinaigrette, Blue Cheese, and Raspberry Vinaigrette

## Just Salad - Gourmet Options

*Elevated salad selections*

- Fattoush with Romaine, Mint, Garlic, Cucumbers, Roma Tomatoes, Red Onion, and Crumbled Pita Chips
- Greek Salad with Romaine, Greek Olives, Green Peppers, Red Onion, Pickled Beets, Greek Peppers, Feta Cheese and Greek Dressing
- Mediterranean Orzo with veggie orzo pasta, zucchini, squash, red peppers, onion, feta, cucumber and lemon vinaigrette
- Sweet Summer Salad with fresh berries, feta, almond slices, and raspberry vinaigrette
- Creamy Ranch Loaded Potato Salad with bacon, cheddar, green onions, and Ranch Mayo

## Mini Dessert Bar

*Choose up to 3 options*

- Cannoli's with chocolate chips
- Cupcakes - any flavor
- Shooters: Key Lime Pie, Chocolate Mousse, or Strawberry Cheesecake
- Assorted Cookies
- Decadent Brownies

- Apple or Mixed Fruit Country Cobbler
- Bread Pudding - Chocolate Chip or Cinnamon Raisin
- Specialty cakes by request and priced per order

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## Build Your Own (BYO) Lunch Buffet

*Customizable lunch buffets with flexible proteins, sauces, garnishes, and guest-friendly service.*

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### Boxed Lunches

*minimum 30*

- Each box includes choices of sandwich, 5 oz salad, chips, cookie, and soda or bottled water.

### Rice Bowl Bar

*minimum 30*

- Everything you need to make your own rice bowls, including your choice of base (Rice or Lettuce), 2 proteins, 3 veggies, 2 sauces, and 2 garnishes.

### Vegan Rice Bowl Bar

*minimum 30*

- Everything you need to make your own vegan bowls, including your choice of base (Rice or Lettuce), Tofu or Impossible Burger, 3 veggies, 2 sauces, and 2 garnishes.

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## Rice Bowl Options

*Choose your bases, proteins, vegetables, sauces, and garnishes to build a customized bowl menu.*

### Bases

Most Popular  
Romaine Lettuce  
Brown Rice  
Yellow Rice  
Quinoa  
Farro

### Proteins

Most Popular  
Chimichurri Steak (+\$6)  
Grilled Rosemary Chicken  
Lemon-Pepper Grilled  
Shrimp (+\$4)  
Roasted Mojo Pulled Pork  
Roasted Turkey  
Southwestern Grilled  
Chicken  
Teriyaki-Glazed Chicken

### Sauces

Most Popular  
Avocado Salsa  
Pico de Gallo  
Smoky Chipotle Salsa  
Teriyaki Sauce  
Tomato Salsa  
Tzatziki Sauce  
Lemon-Mint Vinaigrette

### Veggies - Add On +\$1

Assorted  
Baby Spinach  
Black Beans  
Carrots  
Cucumbers  
Fiesta Corn  
Kale  
Portobello Mushrooms (+\$1)  
Roasted Sweet Potatoes  
Steamed Broccoli  
Tomatoes

### Garnishes

Assorted  
Avocado (+\$1)  
Green Onions  
Green Salsa  
Lime Wedges  
Pumpkin Seeds  
Sesame-Flax Seed Mix  
Minced Sun-Dried Tomatoes  
Sunflower Seeds

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# Taco/Fajita Bar & Pasta Bar

*Interactive build-your-own bars for casual lunch and dinner events.*

## Taco/Fajita Bar

*minimum 30*

- Everything you need to make your own tacos and fajitas, including chicken and ground beef, flour tortillas, corn tortillas, shredded cheese and lettuce, pico de gallo, sautéed onions and peppers, sour cream, jalapeños, cilantro, and lime wedges
- Black Beans and Yellow Rice served with tortilla chips and salsa
- Add Guacamole (+\$2.95 pp)
- Grilled Chimichurri Steak (+\$7 pp)
- Shrimp or Fish (+\$5 pp)
- Sweet Plantains (+\$3 pp)

## Pasta Bar

*minimum 30 people*

- Everything you need to make your own pasta, served with choices of appetizer and salad
- Choice of two pastas, two proteins, three veggies, and two sauces

### Pastas

Most Popular  
 Penne Pasta  
 Bow Tie Pasta  
 Fettuccine  
 Spaghetti  
 Zughetti Pasta - Zucchini noodles

### Proteins

Most Popular  
 Homemade Meatballs  
 Sausage & Peppers  
 Grilled Rosemary Chicken  
 Lemon-Pepper Grilled Shrimp (+\$4)

### Veggies

Assorted  
 Sautéed Onions & Peppers  
 Mediterranean Veggie Medley  
 Baby Spinach  
 Steamed Broccoli & Cauliflower (+\$1)

### Sauces

Most Popular  
 Alfredo Sauce  
 Marinara Sauce (VG)  
 Lemon Pesto Sauce (Vg)  
 Butter, Herb & Garlic

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## Heavy Appetizer Packages

*Cocktail-friendly packages ideal for receptions, cocktail hours, celebrations, and social events.*

Ideal for cocktail hours. Mix & match tapas from hot and cold menus below. Sliders are available at a slight upcharge.

Deluxe Appetizer Package  
 Choose up to 4 items  
 Min. 30 Guest

Premium Appetizer Package  
 Choose up to 6 items  
 Min. 30 Guest

### Hot/Warm Appetizers

- Bacon Wrapped Plantains or Shrimp (+\$4)
- Baked Goat Cheese, caramelized onions, and pancetta on Puff Pastry
- Baked Spinach & Artichoke Dip with Pita chips
- Cheesy Cauliflower Bites with Sriracha Mayo Dip (GF)
- Chorizo Stuffed Mushrooms
- Chicken Sausage & Sun-Dried Tomato Pillow Puffs
- Chicken Satay with peanut sauce
- Cocktail Meatballs Choice of Marinara, Sweet Chili, or Swedish Style
- Firecracker Roasted Cauliflower Bites with Sriracha aioli or Buffalo style
- Italian Sausage and Sage Stuffed Mushrooms with provolone
- Mini Beef Wellington with whole grain mustard (+\$6-9)
- Mini Spanakopita with Tzatziki Sauce (Vg)
- Mushroom and Asiago Sausage Rolls
- Pear and Goat Cheese Tarts (Vg)
- Pigs in a blanket with maple mustard sauce
- Portobello Wellington (VG)
- Pesto Portobello Bites (VG)
- Pulled Chicken or Pork Sliders with house-made BBQ Sauce
- Portobello Mushroom Mini Bites or Pizzette
- Seasoned Beef Empanadas
- Spiced Chicken Empanadas
- Tostones Plantain stuffed with Pineapple/Mango Salsa
- Vegetable Spring rolls - Fried

# Heavy Appetizer Packages

*Cold appetizer selections continued.*

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## Cold Appetizers

- Antipasto Pinwheels
- Antipasto Platter - prosciutto, salami, pepperoni, aged Parmesan, fresh mozzarella, cherry tomatoes, artichoke hearts, green & black olives
- Caprese Platter (VG) - Tomato, Mozzarella cheese, Basil and Balsamic glaze
- Cucumber Boats with a Lemon Dill Cream Dip
- Curried Cauliflowerets with Hummus
- Deviled Eggs Choice of traditional, avocado-bacon, or sriracha
- Duo Dip Platter with Pita and Veggies (pick 2): Hummus-Lemon, Roasted Red Pepper, Olive Tapenade, or Spinach-Artichoke
- Fruit & Cheese Platter with Crackers (Gourmet Boards with Charcuterie Meats +\$4 pp)
- Ham (or Turkey) & Cheese Pinwheels
- Italian Bruschetta with Crostini
- Kielbasa Sausage and Cheese Skewers with Sweet Gherkins
- Lemon Goat Cheese Mousse with Wine Poached Pear Tarts
- Mediterranean Bruschetta with Crostini: tomatoes, garlic, artichoke, feta, kalamata olives, capers, red onion
- Hummus and Veggie Tray with Pita chips
- Shrimp Cocktail Shooters with Mango salsa or Traditional Cocktail Sauce (+\$4)
- Smoked Salmon Mousse with Lemon Dill Cream Cheese and crackers (+\$4)
- Tortilla Chips and Salsa (+\$2 pp for Guacamole)
- Vegetable Tray with Spinach Artichoke Dip (GF)

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## Event Package Menus

*Customized package menus designed for full-service events, celebrations, and special occasions.*

The package menus were designed to provide customized food options for any special event. Our menus allow the Event Host to build their ideal carte du jour by selecting appetizers, salad, entrées, and sides. Mixing and matching is allowed from the various internationally inspired menus.

When choosing a package menu, your quote is calculated by headcount and event details, and is all-inclusive by providing elegant disposable dinnerware and cutlery, buffet linens, and complimentary choice of iced tea, lemonade, and citrus infused water. If you have cake, cake cutting service is complimentary.

Depending on the type of event and serving style, waitstaff comes highly recommended for portion control. Finalization of attending guests, changes to your menu, and specifications like food allergens are due no later than 15 business days prior to event.

Headcount (min. 30)	# Of Appetizers*	# Of Entrée(s)	# Of Sides**
30-49 people	1	1 protein, 1 Pasta	2
50-99 People	2	1 protein, 1 Pasta	2
100-149 people	2	2	2
150+ people	2	2	2

*All packages include a choice of Salad (1). One Veggie Side can be substituted for Salad.*

*Custom Orders: Shellfish, Fish, Beef, and Scallops may be quoted at premium or market pricing.*

*Additional appetizers and sides may be added upon request; upgraded prices may apply.*

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## Additional Services Schedule

*Optional service support for staffed events, bar service, and chef-manned stations.*

Depending on the type of event and service style of food, providing waitstaff at your function comes highly recommended for portion control. Services listed permit a minimum number of hours of service provided. Minimum 30 guests required for additional services.

Service	Minimum Service Time
Waitstaff / Server	5 hrs.
Bartender Services Beer/Wine Only	4 hrs.
Bartender Services with Mixed Drinks	4 hrs.
Action Station with Live Chef	4 hrs.

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# Southern Barbeque Menu

*Comforting Southern-inspired entrées and sides for relaxed celebrations and full-service gatherings.*

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## Entrées

- BBQ Pulled Chicken
- BBQ Pulled Pork
- Coffee Rubbed Beef Brisket (+9 pp)
- Slow Roasted Pork with Apples & Onions
- Southern Shrimp and Grits (+\$6 pp)
- Southern Style Baked Chicken Quarters

## Sides

- Baked Sweet Potatoes with Cinnamon Sugar
- Cheesy Corn Bread
- Creamy Corn Bread Pudding
- Collard Greens with Ham & Onions; ask for pepper or hot sauce
- Creamy Mac & Cheese made with or without bacon
- Creamy Mashed Potatoes (GF)
- Ranchero Beans with Pork
- Sautéed Green Beans with Shallots, White Wine, and Butter
- Seasoned Rice Pilaf
- Traditional Cole Slaw

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## Classic Italian Menu

*Classic Italian-inspired entrées and sides for polished buffets and family-style favorites.*

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### Entrées

- Chicken Parmesan with Marinara and Fresh Mozzarella
- Chicken Piccata
- Penne Alfredo (+\$2 Vegetables, +\$4 Chicken, and +\$6 Shrimp)
- Penne Pasta with Sausage and Peppers in Red Sauce (on side)
- Portobello Wellington
- Roasted Rosemary-Garlic Flank Steak (+\$8 pp)
- Roasted Vegetable Couscous with Pesto
- Savory Chicken Marsala
- Tortellini with Wild Mushroom Sauce

### Sides

- Creamy Garlic Smashed Potatoes with Parmesan Cheese
- Lemon Ziti with Roasted Asparagus (VG)
- Pasta Primavera with either Marinara, Alfredo, or Pesto
- Rosemary Roasted Mixed Veggies
- Steamed Mixed Vegetables in Garlic Butter
- Traditional Baked Ziti
- Zucchini in Stewed Tomatoes

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# American Comfort Menu

*Familiar favorites and hearty selections for warm, welcoming events.*

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## Entrées

- Beef Bourguignon (+9 pp)
- Deconstructed Cordon Bleu
- Herb Roasted Turkey with Gravy
- Mama's Meatloaf
- Roasted Beef Pot Roast with onions, carrots and celery (+\$7 pp)
- Shepherd's Pie
- Sliced Ham with Spiced Maple Glaze
- Slow Roasted Pork with Apples & Onions
- Vegan Mushroom Bourguignon (VG)

## Sides

- Creamy Corn Casserole
- Creamy Garlic Smashed Red Potatoes
- Green Beans with Garlic Butter
- Herb Seasoned Bread Stuffing
- Mac-n-Cheese (Add Bacon +\$4)
- Roasted Herbed Red Potatoes
- Roasted Root Vegetables - carrots, sweet potatoes, parsnips, beets, onion, olive oil
- Seasoned Wild Rice Pilaf
- Steamed Mixed Vegetables in Garlic Butter
- Sweet Potato Casserole with Candied Pecans & Marshmallow

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## Mediterranean Menu

*Bright Mediterranean-inspired flavors with fresh herbs, vegetables, grains, and sauces.*

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### Entrées

- Kibbeh Nayyem with Laban
- Lamb Kabobs with Tomato & Peppers (+\$9)
- Mediterranean Style Roast Pork Loin with tomatoes, peppers, black olives, and onions
- Roasted Eggplant Bake - tomato, steamed veg. and Herbed Goat Cheese
- Rosemary & Lemon Chicken with Champagne Caper Sauce

### Sides

- Creamy Garlic Smashed Potatoes with Parmesan Cheese
- Mediterranean Couscous with Feta and Spring Vegetables, made to be eaten cold (VG)
- Mediterranean Veggie Medley (VG)
- Roasted Broccoli with Parmesan
- Roasted Brussels Sprouts & Burst Cherry Tomato Spaghetti Squash (VG) (+\$4 pp)
- Roasted Red Potatoes with Garlic and Herbs
- Rosemary Roasted Mixed Veggies (VG)
- Seasoned Rice Pilaf
- Steamed Broccoli and Cauliflower with Garlic Butter (VG)

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## Latin Inspired Menu

*Latin-inspired entrées and sides for festive, flavorful buffets and celebrations.*

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### Entrées

- Champagne Chicken with caper sauce
- Chicken & Chorizo Paella with Peas, Green Olives & Pimento Peppers (Add Shrimp, Mussels, Clams, and Calamari +\$10)
- Fajita or Taco Bar (Pick 2): Chicken, Ground Beef, or Grilled Vegetable
- Mojo Pork - Slow-Roasted
- Pernil - Seasoned, marinated and dry-roasted pork
- Ropa Vieja: Shredded Beef in red sauce with onion, bell pepper, garlic, cumin, and cilantro (+\$6 pp)
- Spanish Style Garlic Shrimp with Cilantro Rice (+\$6 pp)
- Spanish Style Hanger Steak with Chimichurri Sauce (+\$8)

### Sides

- Baked Sweet Plantains (Vg)
- Cilantro Lime Rice (Vg)
- Elote (Street Corn) on the cob with green onion and queso fresco
- Fiesta Sautéed Corn with Peppers and Onions (VG)
- Seasoned Black Beans (Vg)
- Seasoned Pinto Beans (Vg)
- Yellow Rice with or without Green Peppers and Onions
- Yucca Cubano Boiled Cassava Root with Garlic, Lemon & Onion (VG)

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# Asian Menu

*Asian-inspired entrées, noodles, rice, vegetables, and flavorful sauces.*

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## Entrées

- Garlic & Sesame Shrimp with jasmine rice
- Ponzu marinated flank steak (+\$7 pp)
- Pork fried rice - sesame and soy roasted pork loin with jasmine rice, aromatic vegetables, English peas, fried egg, scallions, garlic and ginger
- Sesame Bourbon Salmon - grilled salmon glazed with bourbon soy sauce and toasted sesame seeds (+\$8 pp)
- Sesame glazed Short Rib (+\$9)
- Sweet & Sour Chicken
- Vegetable Pad Thai - rice noodles served with sautéed vegetables, tossed in a Thai peanut sauce and toasted cashews, with lime. Add Chicken or Steak (+\$8), or Shrimp (+\$4)
- Vegetable stir fry - snow peas, carrots, bell peppers, napa cabbage, onions, peas, garlic & ginger, sautéed in sesame oil and finished with ponzu and cilantro. Add Chicken or Steak (+\$8), or Shrimp (+\$4)

## Sides

- Jasmine rice
- Lo Mein noodles in sesame soy
- Steamed broccoli and toasted ginger
- Steamed buns with marinated vegetables. Add Pork, chicken or shrimp (+\$4 pp)
- Stir fry vegetables

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## Vegetarian / Vegan Menu

*Vegetarian and vegan-friendly selections with flexible substitutions and fresh seasonal sides.*

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### Entrées

- “Creamy” Lemon Ziti with Roasted Asparagus (Vg)
- Eggplant Ratatouille
- Mediterranean Couscous with Feta and Spring Veggies
- Pasta Puttanesca with Basil, Olives and oregano
- Portobello Wellington
- Quinoa and Wild Rice Lentil & Butternut Squash or Sweet Potato Stew
- Roasted Brussels Sprouts and Burst Cherry Tomato Spaghetti Squash (+\$4 pp)
- Succulent Tortellini with Wild Mushroom Sauce (Vg)
- Sweet Potato Cous-Cous with Roasted Vegetables
- Sweet Potato, cauliflower, garbanzo bean bowl
- Vegan Mushroom Bourguignon

### Sides

- Baked Fingerling Potato Rounds
- Baked Sweet Potatoes with cinnamon-sugar
- Brown Rice Pilaf with Baby Spinach
- Coconut Seasoned Jasmine rice
- Dijon Grilled Potato Salad with Arugula
- Early Summer Light Veggie Sauté, and Sautéed Spinach in Tomato Fennel Sauce
- Mediterranean Medley - Zucchini, Squash, Red Pepper, Red Onion in Olive Oil, Lemon & Herbs
- Seasonal Quinoa Pilaf with Cucumber, Artichokes, roasted red peppers and Lemon Vinaigrette
- Smashed Potatoes with Lemon Vinaigrette (VG)
- White Rice Pilaf with Kale, Sautéed Veggies

*Vg = Vegetarian with cheese, VG = Vegan*

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# Terms and Conditions & Cancellation Schedule

*Important event policies, payment details, service fees, and cancellation information.*

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## **Payment Terms**

A deposit of 50% is due upon acceptance of the quote. Final Headcount & Payment is due no later than two - four weeks prior to the event.

## **Contract**

The quote and Banquet Event Order serves as the Caterer's Contract which is required for all events. Prices are effective as of the date of this quote and are subject to change after 6 months due to fluctuations in market pricing and distribution costs.

## **Accepted Payments**

A Fresh Connection Catering, LLC accepts: Cash (ACH/Wire/Zelle), check or credit card. There will be a 3.5% fee added to all Credit Card charges.

## **Cancellation Policy**

Any cancellation prior to the event will result in a 25% fee of the invoiced amount to recover administrative and overhead expenses. If cancellation is within 30 days of the event date, the Caterer reserves the right to keep the 50% deposit as rentals and other costs may already have been expensed. If cancellation is within 2 weeks of the event date, 100% of the total estimated charges for the cancelled function is due immediately. Cancellation Fees will be credited towards a future event if executed within one year of cancellation.

## **Other Fees**

Delivery Fee, Venue, Garbage and Service Fees.

## **Delivery & Service Fees**

The Delivery Fee varies upon location. Service Fees support proper transport of food and tools, from our kitchen to your venue. The quote/order may reflect a Caterer's fee, often mistaken as gratuity; this fee supports overhead and administrative costs of managing your event. Due to the increase of distribution, food and labor costs as of January 1, 2022 our Service Fee has increased to 21% of food and service items.

## **Venue Fees**

If you see a “venue fee” on a quote, this is due to certain venues charging AFCC to serve your function. For example, the City of St. Pete charges 15% of food costs at venues such as the Coliseum and Sunken Gardens.

## **Disposal Fee**

A Disposal Fee of \$150.00 may apply to a quote when a venue does not allow us to dispose of waste at their facility.

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