

THE IVY ROOM

at Blonde Biscotti

CATERING MENU

FALL 2022

A LA CARTE MENU

APPETIZERS

AUTUMN FRUIT SALAD CUPS

*apples, pears, and grapes tossed in a sweetly, spiced creamy dressing sprinkled with pecans**

**pecans can be served on the side for any nut allergy concerns*
serves 12: \$75.95

FRESH BERRY BUFFET

build your own berry bowl from a fresh berry bar serving: strawberries, blueberries, raspberries, & blackberries, whipped cream

serves 12: \$64
add vanilla pound cake cubes: (+) \$12

VEGGIE CUPS

assorted veggies (carrots, celery, bell pepper, & tomato) in individual cups & ranch dip

serves 12 cups: \$39

CEVICHE CUPS

fresh sea bass & scallops tossed in freshly squeezed citrus juice, avocado, tomato, and fresh herbs, served with a side of tortilla chips serves 12: \$168

GRAPES & CHEESE SKEWERS

red grapes, rosemary marinated cheese serves 24: \$55

CAPRESE SALAD SKEWERS

cherry tomatoes, mozzarella, & basil, balsamic vinaigrette serves 24 skewers \$60

CHARCUTERIE SKEWERS

salami flowers, fresh basil leaves, &, mozzarella on skewers serves 13 skewers: \$58.55

SMOKED SALMON CUCUMBER BITES

sliced cucumbers topped with smoked salmon & dill cream cheese serves 24: \$147

PROSCIUTTO PEAR BITES

sliced pears & sweet figs, blue cheese, prosciutto & balsamic glaze serves 24: \$65

SNACK BAR

SHOESTRING FRENCH FRY BAR

crispy seasoned fries served in large platter bowl. select 1 or up to 4 of our house made sauces to drizzle

serves 18 (seasoned fried only): \$67.50
serves up to 32 guests (ketchup): +\$9
serves up to 32 guests (spicy ketchup): +\$9
serves up to 48 guests (rosemary & garlic aioli): +\$21
serves up to 48 guests (truffle aioli): +\$21

TOAST YOUR OWN - S'MORES BAR

toast your own marshmallows, soft-baked graham cracker cookies, graham crackers, chocolate squares, marshmallows & marshmallow spread serves 24 s'mores: \$95

POPCORN BAR

sea salt popcorn & sweet kettle corn popcorn with toppings bar: M&M's, mini reese's, yogurt covered raisins, savory wasabi trail mix, trail mix, candy corn serves 24 popcorn cups: \$85

SOFT-BAKED PRETZEL PLATTER

classic baked soft pretzels – sweet dough with salted flakes & honey mustard dipping sauce serves 12 jumbo pretzels & 12 dippers: \$57

SOUPS

TOMATO BASIL & GRILLED CHEESE

grilled cheese sandwich bites with tomato basil soup

Cappuccino cup (6oz cup), serves 24: \$115

Latte cup (12oz cup), serves 12: \$115

CHICKEN TORTILLA SOUP

Classic chicken tortilla soup with toasted garlic bread

Cappuccino cup (6oz cup), serves 24: \$115

Latte cup (12oz cup), serves 12: \$115

LOADED BAKED POTATO SOUP

Baked potato soup with the fixings of a loaded baked potato – cheddar, chives, & bacon

Cappuccino cup (6oz cup), serves 24: \$115

Latte cup (12oz cup), serves 12: \$115

SALADS

CAESAR SALAD

romaine, shaved parmesan cheese, house made

croutons, & caesar dressing

serves 12 salad cups: \$63

WINTER SALAD

mixed greens, red onion, tart apples, dried cherries,

pecans, & maple vinaigrette

salad cups, serves 12: \$54

GARDEN SALAD

mixed greens, avocado, cucumber, tomato, feta

cheese, dijon vinaigrette dressing

serves 12 salad cups: \$65

SOUTHWEST SALAD

romaine lettuce, black beans, sliced grape tomatoes,

sweet corn, crunchy tortilla strips, mixed cheese,

sliced avocado, limes

serves 12 salad cups: \$72

BUILD YOUR OWN SALAD BAR

mixed greens, tomatoes, black olives, bell peppers,

mixed cheese, garbanzo beans, cucumbers, shredded

carrots, croutons, 3 salad dressing options

serves 14: \$157

BREAKFAST & BRUNCH

--- PASTRIES & SAVORIES ---

SLICED LOAF BREAD

pumpkin, double chocolate-chocolate chip, lemon glaze, lemon poppyseed

\$15 / loaf (serves 12)

BLUEBERRY MUFFINS

bakery style blueberry muffins

\$40 / one dozen

CINNAMON ROLLS

Chef Toni's scratch-made cinnamon roll topped with real cream cheese icing

\$4.99 / cinnamon roll

SCONES

bakery style scones – ask about the rotating flavors

serves 6: \$21

DONUT HOLES & STRAWBERRY SKEWERS

(3) glazed donut holes & (2) strawberries

Serves 16 – 18: \$40.50

BLUEBERRY & CREAM CHEESE BREAKFAST PASTRY

crispy baked pastry topped with cream cheese & fresh blueberries

\$48 / 8 pastries

SAUSAGE ROLLS

plain sausage or sausage & cheese

\$20.34 / (6ct)

CRISPY BREAKFAST POTATOES

seasoned, roasted breakfast potatoes

serves 10-12: \$45

--- OATMEAL & YOGURT---

BUTTER PECAN OATMEAL

hearty oatmeal (gf), cinnamon & brown sugar, pecans, butter, & side of maple

\$3.75 / person

HONEY, FIG, & ALMOND OATMEAL

hearty oatmeal (gf), cinnamon & brown sugar, almonds, dried fig, honey & plain yogurt

\$4.15 / person

PEACH COBBLER OATMEAL

hearty oatmeal (gf), cinnamon & brown sugar, butter, dried peach, plain yogurt, walnuts, & cinnamon sprinkled on top

\$4.25 / person

BUILD YOUR OWN OATMEAL STATION

hearty oatmeal (gf), cinnamon & sugar, butter, and maple syrup with toppings bar (choose 4): almonds, dried figs, dried peaches, freshly sliced banana, fresh strawberries, walnuts, chocolate chips, or pecans

serves 12: \$95.76

BLUEBERRY GRANOLA YOGURT PARFAITS

organic vanilla yogurt, blueberries, & house granola (gf) served in cups or waffle cones

serves 9 cups: \$33.75

serves 12 waffle cones: \$81

BUILD YOUR OWN YOGURT STATION

organic vanilla yogurt, honey or maple drizzle, & choose 4 topping stations: house granola (gf), mini chocolate chips, blueberries, strawberries, walnuts,

almond slices, pecans, golden raisins, dark raisins, rainbow sprinkles

serves 12: \$66

--- BRUNCH ---

BREAKFAST SANDWICHES

select your breakfast sandwiches below and then choose your bun style:

CHOOSE YOUR BREAD:

plain bagels (6ct), brioche buns (4ct), english muffins (6ct), slider buns (12ct), mini croissants (12ct)

EGG & CHEESE	\$38
BACON, EGG, & CHEESE	\$42
HAM, EGG, & CHEESE	\$42
VEGGIE	\$38

(cream cheese, cucumber, and tomato)

BREAKFAST SLIDERS

breakfast (pork or chicken) sausage, cage-free egg patties, muenster cheese, brioche slider buns topped with maple butter

24 pork sausage sliders: \$125

12 chicken & 12 pork sausage sliders: \$128.97

24 chicken sausage sliders: \$132

BREAKFAST FLATBREAD

bacon, egg, cheese, & potato baked on a crisp flatbread

serves 8-10: \$35.98

BREAKFAST TACO BAR

build your own breakfast taco bar: flour, tortillas, scrambled eggs, bacon, sausage, breakfast potatoes – served with a toppings bar: cheese, salsa, guacamole, sliced jalapenos, fresh cilantro
serves 20 tacos: \$99

HAM, EGG, & CHEESE MINI CROISSANT-WICHES

scrambled eggs, ham, & cheese stuffed in a toasted mini croissant sandwich
serves 20 mini croissants: \$75

BLUEBERRY MASCARPONE FRENCH TOAST

baked blueberry & mascarpone tossed with french toast bites, served in a cappuccino cup & a side of maple syrup
serves 24 cappuccino cups: \$75

CINNAMON ROLL FRENCH TOAST BAKE

ooey gooey cinnamon roll bites baked in a french toast egg custard topped with cream cheese frosting
serves 24 cappuccino cups: \$75

MINI QUICHES

individual palm-sized quiches

FLORENTINE - *spinach, parmesan, swiss, & bacon*

CAPRESE - *tomato, basil, mozzarella*

BROCCOLI CHEDDAR

SPINACH & SWISS

MUSHROOM & SHALLOT

ASPARAGUS & GOAT CHEESE

ZUCCHINI, BACON, & GRUYERE

serves 20 quiches: \$102

SANDWICHES

--- TEA-WICHES ---

CUCUMBER TEA-WICHES

cucumbers served on white bread with chive butter
serves (36 tea-wiches): \$55

PIMENTO CHEESE TEA-WICHES

sharp cheddar cheese, cream cheese, mayonnaise, pimento peppers
serves (36 tea-wiches): \$66

STRAWBERRY BASIL TEA-WICHES

lemony, basil devonshire cream, strawberry, & cucumber
serves (36 tea-wiches): \$66

EGG SALAD TEA-WICHES

house-made egg salad
serves (36 tea-wiches): \$66

TURKEY & SWISS MINI CROISSANT-WICHES

roasted turkey & swiss
serves 20 mini croissants: \$55

ITALIAN MINI CROISSANT-WICHES

Salami, capicola, pepperoni, provolone
serves 20 mini croissants: \$63

VEGGIE MINI CROISSANT-WICHES

provolone, avocado, cucumber, lettuce, tomato
serves 20 mini croissants: \$55

HAM & SWISS MINI CROISSANT-WICHES

hickory smoked ham & swiss
serves 20 mini croissants: \$60

HAM & CHEESE TEA-WICHES

ham & swiss cheese, mayo & mustard
serves (36 tea-wiches): \$75

BLT TEA-WICHES

bacon, lettuce, tomato
serves (36 tea-wiches): \$75

PROSCIUTTO, APPLE, & BRIE TEA-WICHES

prosciutto, brie, apple slices, radish, & arugula
serves (36 tea-wiches): \$85

FLUFFERNUTTER TEA-WICHES

triple stacked bread, house-made peanut butter, marshmallow fluff, & nutella
serves (24 tea-wiches): \$55

--- MINI CROISSANT-WICHES ---

BLT MINI CROISSANT-WICHES

bacon, lettuce, tomato
serves 20 mini croissants: \$55

CHICKEN SALAD CROISSANTS

chicken salad, lettuce, & tomato
serves 20 mini croissants: \$60

MEATBALL & SWISS CROISSANT-WICHES

marinara meatballs, provolone, & Italian seasoning
serves 20 mini croissants: \$50

ASSORTED MINI CROISSANT-WICHES

(15) turkey & swiss, (15) Italian, (10) veggie
serves 40 mini croissants: \$95

PB&J TEA-WICHES

triple-stacked white bread, house-made peanut butter & strawberry jam
serves (24 tea-wiches): \$55

Feel free to mix and match tea-wiches amongst other menu items. However, to serve traditional 'Afternoon Tea Service', we recommend serving 4-5 tea-wiches per person as a first course, followed by second course of scones and a third course of sweets.

ADD A CONDIMENT BAR

Do you guests enjoy all of the toppings? Add a condiment station served alongside your croissant-wiches. Includes: mayonnaise, mustard, pickles, tomatoes, & lettuce
serves entire guest party: \$25

--- SLIDERS ---

PULLED PORK SLIDERS

slow-roasted pork, coleslaw, bbq sauce, brioche slider buns

serves 24 (48 sliders): \$168

CHICKEN CLUB SLIDERS

shredded chicken, bacon, cheddar, lettuce, & tomato, brioche slider buns

serves 12 (24 sliders): \$84

BUFFALO CHICKEN SLIDERS

slow-roasted spicy buffalo chicken, cheddar cheese, drizzle of ranch dressing on brioche slider buns

serves 24 (48 sliders): \$168

--- LUNCH BAGUETTES ---

JAMBON BUERRE BAGUETTE

toasted baguette, ham, gruyere, & butter

\$12.79 REGULAR / \$24.79 GIANT

TOMATO & GOAT CHEESE BAGUETTE

*toasted baguette, goat cheese, french herbs, oven-roasted turkey, tomato, lemony arugula**

\$13.79 REGULAR / \$26.79 GIANT

**(make it vegetarian – request NO turkey)*

ITALIAN BAGUETTE

toasted baguette, ham, prosciutto, salami, provolone, pesto, shredded lettuce, & tomato

\$14.75 REGULAR / \$28.75 GIANT

MORTADELLA & MOZZARELLA BAGUETTE

toasted baguette, mozzarella, basil pesto, capers

\$14.39 REGULAR / \$28.39 GIANT

ROSEMARY PROSCIUTTO BAGUETTE

toasted baguette, cheddar-gruyere, prosciutto, arugula, mayonnaise, & dijon mustard

\$13.99 REGULAR / \$26.99 GIANT

CAPRESE BAGUETTE

toasted baguette, tomatoes, mozzarella, basil pesto, fresh basil, balsamic glaze

\$12.99 REGULAR / \$24.99 GIANT

BRIE & BACON BAGUETTE

toasted baguette, creamy-melted brie, & crispy bacon

\$14.59 REGULAR / \$28.59 GIANT

MAKE IT A BOX MEAL (+\$4.75):

add chips + mini chocolate chip cookie

NOTE: Can serve GIANT baguettes sliced in 4 sections for platter serving style

FLATBREADS & MORE

MARGHERITA FLATBREAD

lightly toasted flatbreads, choose (1) below:

serves 10-12: \$35.98

THREE CHEESE PESTO SPINACH FLATBREAD

lightly toasted flatbreads, choose (1) below:

serves 10-12: \$35.98

PEAR & GORGONZOLA FLATBREAD

lightly toasted flatbreads, choose (1) below:

serves 10-12: \$35.98

GARLIC, PESTO & CHICKEN FLATBREAD

lightly toasted flatbreads, choose (1) below:

serves 10-12: \$35.98

FIG, PROSCIUTTO, & ARUGULA FLATBREAD

lightly toasted flatbreads, choose (1) below:

serves 10-12: \$35.98

CHICKEN & ARTICHOKE FLATBREAD

lightly toasted flatbreads, choose (1) below:

serves 10-12: \$35.98

KOREAN BEEF BOWLS

*white rice, korean style ground beef, scallions,
sesame seeds, and shredded carrots*

serves 12 (served in 6oz cappuccino cups): \$69

serves 12 (served in 12oz latte bowls): \$138

SWEET ITALIAN SAUSAGE LASAGNA

*chef Toni's famous sweet Italian sausage lasagna
recipe – family recipe! serves 12: \$72*

EGGPLANT PARMESAN

*roasted eggplant layered with our tomato basil
sauce & 3 premium cheeses. (gf)*

serves 3: \$32

TOMATO BASIL SPAGHETTI BAKE

*baked spaghetti layered with cream cheese, tomato
basil sauce & mozzarella cheese*

serves 8-10: \$24

TACO BAR

SINGLE MEAT TACO BAR

build your own taco bar – choose (1) tortilla type (flour or corn) - serves 2 tortillas per person, (1) meat, (4) toppings, (2) sauces,

serves 10: \$91.50

DOUBLE MEAT TACO BAR

build your own taco bar – choose (1) tortilla type (flour or corn) (serves 2 tortillas per person), (2) meats, (5) toppings, (2) sauces,

serves 10: \$122

FISH TACOS

*baked seasoned tilapia, cabbage slaw, & lime crema
serves 22 tacos: \$145*

BLACKENED SALMON TACOS

*cajun spiced blackened salmon, pineapple avocado salsa, limes, & cilantro, corn tortillas
serves 10 tacos: \$109.90*

CHIPS & DIP

corn tortilla chips, red mild salsa, mashed avocado dip, salsa verde

serves 12: \$48

CHIPS & QUESO

*corn tortilla chips, house made queso cheese dip
serves 12: \$48*

SINGLE MEAT TACO BOWL BAR

*build your own taco bowls in our latte cups (12oz bowl) – choose (1) meat, (4) toppings, (2) sauces
serves 10-12: \$159.80*

add tortillas (1 type) +\$12 / 10 guests

DOUBLE MEAT TACO BOWL BAR

*build your own taco bowls in our latte cups (12oz bowl) – choose (2) meats, (5) toppings, (2) sauces
serves 10: \$199*

add tortillas (1 type) +\$12 / 10 guests

MEAT CHOICES:

ground beef
shredded fajita chicken
pulled pork

TOPPINGS:

lettuce	tomatoes
cheese	pico de gallo
red onion	black olives
cilantro rice	spanish rice
black beans	sour cream

SAUCES & SALSAS:

taco sauce
red salsa
salsa verde
corn salsa

TACO BAR SIDES

BLACK BEAN & CORN SALSA

house made salsa with black beans, corn, tomatoes, & corn tortilla chips

serves 36: \$90

MEXICAN STREET CORN

fresh corn off the cob, cotija cheese, cilantro, chili powder, served with lime wedges

serves 12: \$45

DESSERTS & SWEETS

SOFT-BAKED BISCOTTI COOKIES

serve our SIGNATURE soft-baked biscotti cookies. Ask us for flavor details. (or view our daily online menu - blondebiscotti.com):

serves 13 cookies: \$36

MINI CHOCOLATE CHIP COOKIES

scratch-made, house baked mini chocolate chip cookies by Chef Toni

serves 24 mini cookies: \$18

MINI CASHEW CHOCOLATE CHIP COOKIES

GLUTEN FREE. scratch-made, house baked mini cashew chocolate chip cookies by Chef Toni

serves 24 mini cookies: \$18

EARL GREY TEA COOKIES

buttery earl grey shortbread cookies, lemon glaze

serves 18 cookies: \$31.50

MINI FUDGE BROWNIE BITES

scratch-made, house baked, mini dark chocolate fudgy brownies by Chef Toni

serves 24 mini brownies: \$18.75

BROWNIE & FRUIT SKEWERS

skewers stuffed with brownie bites, strawberries, blueberries, and marshmallows

serves 2 dozen (9") skewers: \$84

COBBLER CONES

white chocolate dipped waffle cones stuffed with your favorite cobbler:

peach, apple, blueberry, cherry, winter blackberry, pecan-peach, strawberry, mixed berry

serves 12 cones: \$72

add vanilla ice cream: +\$12

TIRAMISU

traditional Italian tiramisu layered with our espresso soaked, signature soft-baked natural blonde biscotti, mascarpone custard, and shaved chocolate

(24) - 2oz mini: \$84

individual cups, serves 6: \$58.5

6" Layered Cake, serves 4-8: \$48

BANANA PUDDING TRIFLE

layers of vanilla custard, cookies and sliced bananas topped with whipped cream served in a glass trifle bowl

serves 12-15: \$79

CUSTOM CAKES & FAVORS

DECORATIVE PIPED CUPCAKES

custom piped (rosettes, floral) cupcakes decorated with two icing colors, and a decorative sprinkles (choose a single color or rainbow)

\$138/ 2 dozen cupcakes

CUSTOM CAKES

Chef Toni offers 2 cakes sizes & 3 cake flavors & vanilla buttercream icing

vanilla 6" \$35 | 8" \$60

vanilla almond 6" \$40 | 8" \$65

chocolate 6" \$35 | 8" \$60

6" cakes serve 6-10 | 8" cakes serve 14-28

CAKE CUSTOMIZATION:

colored icing + \$4 / color

2 tier stacking fee + \$25

sprinkles custom pricing

SOFT-BAKED BISCOTTI FAVORS

individually clear-wrapped soft-baked biscotti tied with a custom printed card designed by you to celebrate your event. See menu above for flavor options.

\$3.75 / person

MINI CHOCOLATE CHIP COOKIE FAVORS

Chef Toni's famous mini chocolate chip cookies wrapped in a clear cookie bag (3 to a bag) with a custom printed tag

\$4.75 / person

DRINKS

WATER CARAFE

unlimited servings – includes cups & beverage napkins

\$1 / person

ICED TEA CARAFE

unlimited servings – includes cups & beverage napkins

\$1.75 / person

LEMONADE CARAFE

sweet, tart lemonade served in glass carafe

\$12 / gallon

FRUIT-INFUSED WATER REFRESHERS

organic fruits & herb infused filtered water. Choose your favorite flavor below:

Cucumber Lemon Mint \$20 / gallon

Blueberry Basil \$36 / gallon

Strawberry Rosemary \$32 / gallon

Lemon Mint \$25 / gallon

BOTTLED DRINKS

Individually bottled/canned drinks: water, sparkling water, tea, orange juice, sodas, and more...

each drink sold by the case price

JUICE CARAFES

juices to serve mixed with your mimosas or just as a stand-alone beverage. (1gal serves ~32 mimosas or 12-14 – 8oz beverages)

OJ \$12 / gallon

Apple \$20 / gallon

Apple Cider (served warm or chilled) \$37.52 / gallon

Cranberry \$16 / gallon

Grapefruit \$16 / gallon

Pineapple \$12 / gallon

Ginger Ale \$4.75 / (2L) bottle

Peach Puree \$16 / serves 4 – 2oz shot mixers

Mango Puree \$16 / serves 4 – 2oz shot mixers

Pomegranate \$35 / serves 48 – 2oz shot mixers

--- COFFEE BAR ---

DRIP COFFEE STATION

Hot drip coffee carafe, choose 2 milk sides: (whole, low-fat, half n half, almond, cashew, & peanut) & sweeteners

\$36 / serves 12

OPEN ESPRESSO BAR**

Offer guests custom menu drink options by filling out specially printed cards for your event of our daily bar menu to include: lattes, cappuccinos, mochas, etc

(OPEN BAR TAB)

Prices reflected on current online daily menu

HOT COCOA BAR STATION

chef Toni's holiday cocoa blend (contains dairy) + toppings bar includes: mini marshmallows, mini chocolate chips, sprinkles (rainbow or pick your colors), & whip cream

serves 12: \$60

--- ALCOHOL--

ALCOHOL POLICY

Blonde Biscotti LLC does not carry an alcohol permit with the State of Texas. You are welcome to bring your own alcohol (beer and wine only), however a corkage fee does apply.

All alcohol must be served by a member of your group or a hired professional bartending server. All hired servers must submit to us their TABC certification via a vendor request form. If you'd like to use someone from our preferred vendor list, then a vendor request form will be waived.

CORKAGE FEE

BRING YOUR OWN: beer or wine (no alcohol above 13% ABV is allowed). Corkage fee includes (1) 12-bottle giant double wall cooler and stand, ice for cooler to chill your bottles, and 9oz crystal clear plastic cups for serving guests.

\$75 / services entire party

--- ALCOHOL MIXERS---

MIMOSA BAR

Need a few suggestions on how to spice up your mimosa's? See below for a few mixer ideas:

Belini: sparkling wine* + peach puree

Mango Mimosa: sparkling wine* + mango puree

Strawberry Mimosa: sparkling wine* + strawberry puree

Poinsetta (cranberry) Mimosa: sparkling wine* + cranberry juice

Pineapple Mimosa: sparkling wine* + pineapple juice

Apple Cider Mimosa: sparkling wine* + (chilled) apple cider

Pomegranate Mimosa: sparkling wine* + pomegranate juice

Megmosa: sparkling wine* + grapefruit juice

Virgin Mimosa: ginger ale + orange juice

For mixer pricing, see "JUICE CARAFES"

CHAMPAGNE COCKTAIL

classic celebration drink: champagne*, sugar cube, bitters, lemon peel

\$12 / serves 4 drinks

BERRY SPRITZER MIX

blueberries & strawberries, chilled-sweet white wine*, & sparkling water or lemon-lime soda

\$27 / serves 12 drinks

BLOOD ORANGE CITRUS SPRITZER MIX

fresh sliced oranges, lemons, and limes blended with blood orange sparkling water and dry white wine*

\$36 / serves 12 drinks

STRAWBERRY CHAMPAGNE PUNCH

macerated citrus strawberries + sparkling wine* + dry white wine*

\$36 / serves 12 drinks

BERRY BLISS ROSE

Blueberries & pink lemonade topped off with your favorite sparkling rose and lemon-lime soda

\$36 / serves 12 drinks

***Coordinate with us - you bring your favorite prosecco, champagne, cava, or other sparkling wine and we will supply the mixers & setups.**

--- MOCKTAILS ---

OLD-FASHIONED SHIRLEY TEMPLE

served the old fashioned way – not that same old sugar & soda-infused version for kids –

homemade grenadine, ginger ale or ginger beer, &

citrus juices \$45 / serves 12 drinks

ORANGE MOSCOW MULE MOCKTAIL

cara cara orange juice, light ginger beer, fresh mint & orange slices to garnish

\$95.58 / serves 12 drinks

TEQUILA SUNRISE MOCKTAIL

orange juice, peach juice, lemon soda, grenadine, garnished with orange slices

\$95.58 / serves 12 drinks

CATERING REQUEST FORM

Need food at your event? First, begin filling out this request form. We will follow up with a complete booking estimate. After approval, a final invoice will be sent for payment. (Please reference your booking agreement for payment due dates. If booking through Peerspace, payment is due 14days prior to your event date.)

Change requests after final payment is due, may result in additional costs related but not limited to: vendor supply cancellation costs, availability of new menu items, expedited supply, equipment, or ingredient costs, etc.

Event Name: _____ Final Guest Count: _____

Event Date: _____ Event Start Time: _____ Event End Time: _____

Food Station Set-Up Time: _____ Please specify if would like the first food stations set out at the start time of your event or at a specific time during the event (i.e. – 30min after guests arrive.)

ITEM #	ITEM NAME:	QTY:
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

NOTE: All food stations are broken down 30 minutes prior to the end of your event. Dessert stations are typically served during the last hour of the event after the main stations have broken down. In compliance with City of Houston Health Department regulations, leftover food is not packaged to go except for non-refrigerated cakes or cookies. All refrigerated or heated items must be consumed during the event.

I will provide alcohol at my event

I WILL NOT provide alcohol at my event

CLIENT NAME: _____

DATE: _____

CLIENT SIGNATURE: _____