

# CATERING ESTIMATES



To assist in budgeting for your upcoming event, please reference the following. The 2011 prices are for estimation purposes only. The final cost of your event will depend upon the actual menu items selected. Please note that prices are exclusive of tax and gratuity.

## **Breakfast**

Continental	\$ 26.00– 36.00
Plated	\$ 31.50—37.00
Buffet	\$ 39.00—56.00

## **Breaks**

Standard AM/PM Breaks	\$ 14.00 – 18.00
Enhanced AM/PM Breaks	\$ 16.00 – 22.00
Theme AM/PM Breaks	\$ 17.00 – 24.00

## **Lunch**

Hot Entrée Plated	\$ 52.00 – 113.00
Cold Entrée Plated	\$ 44.00 – 47.00
Hot Buffet	\$ 59.00 – 69.00
Cold Buffet	\$ 46.00 – 52.00

## **Hot and Cold Hors D'Oeuvres**

5-7 Pieces prior to Dinner ( <i>per guest</i> )	\$ 22.50 – 45.50
16-20 Pieces without Dinner ( <i>per guest</i> )	\$ 72.00—104.00
Heavy Hors d'oeuvre Stations	\$ 84.00 – 120.00

## **Dinner**

Based on a Three Course Meal	\$ 54.00 – 114.00
Based on a Four Course Meal	\$ 84.00 – 120.00
Dinner Buffet	\$ 101.00 – 131.00
Wine Service with Dinner ( <i>estimate 2 glasses per person</i> )	\$ 18.00 - 22.00

## **Cocktail Reception**

1st Hour Open Bar	\$ 20.00 – 24.00
2nd Hour Open Bar	\$ 15.00 – 18.00
Each Additional Hour of Open Bar	\$ 12.00 – 15.00

*Prices are Subject to Designated 21% Service Charge and 10% Sales Tax  
An Additional Labor Charge will Apply for Events with Twenty-five Guests or Less  
Items Listed as a Per Person Price will be Charged Based on the Final Guarantee*