



Policies

How It Works

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

Last Minute Orders

Because we utilize only fresh, wholesome and nourishing ingredients for our catering menu, we require 48 hours notice for cold food and 72 hours for hot food. However, we understand that that last minute needs arise, so if you have the need for a last-minute catering, please contact us to discuss options.

Don't see what you are looking for?

Don't see what you are looking for? Contact us and we are happy to assist you in creating a custom menu that is beautiful, delicious and nutritious!

Additional Service

If you are hosting an all-day event or a large-scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise.

Special Events

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

Cancellations

Catering orders are made specifically for your meeting; therefore, cancellations must be made 24 hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.

Dietary Restrictions

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products, and other potential allergens in the food production areas of our facility. Please direct any questions to your Catering Manager.