



## Weddings & Events

Additional charges can apply for the following if not included with a package:

*Logistics Coordination fee, i.e. tents, tables, chairs, delivery set up, etc.*

*(\$75.00 per hour)*

*Event Planning, i.e. venue, décor, flowers, cake, DJ, etc. (\$120.00 per hour)*

*Guest Table Dinner Service Set up Fee (\$1.50 per person)*

*Physical Surroundings (Building, table or tent rentals for example) – Cost as it applies.*

*Setting Decorations, cake, flowers, number frames, etc. – Cost as it applies*

*Linen, China, Flatware, and Beverage Service Rentals (\$5.00 - \$12.00 per person)*

*Bartender and Bar Set-up (\$35.00 per hour)*

*Chef (\$50.00 per hour)*

*Coffee & Tea Service Simple or Full Display (\$2.95 / \$5.50 per person)*

*Serve & Clean-up Staff (\$18.00 - \$20.00 per hour)*

*Trash Removal – as it applies (\$30.00 per 50 people)*

*Cake Cutting Service (China \$1.50 pp / Plastic \$.50 pp)*

*Rider Fee (charges applied due to party time extensions / late services)*

### Packages:

*For appetizer / Meal choices please refer to the Lunch & Dinner Menu  
([flavorsetccatering.com](http://flavorsetccatering.com))*

**Appetizer and Meal orders must be for entire guest count. Children portions available order dependent.**

**Package I: Shower or Wedding Brunch (\$14.95 per person):**

Includes buffet linens, quality plastic dinner service, paper products, salt/pepper.

**\*\*Service Charge 20%, Sundays and Holiday weekends 30%.**

For meal choices, please refer to the "Breakfast and Brunch" menu (flavorsetccatering.com).



**Package II: Ease and Elegance (\$29.95 per person):**

Service Style I only. Includes: Buffet / Food table linens, quality plastic dinner service, paper products, salt/pepper Ice water on guest tables and bottled water), Plastic cake service, service charges **(Sundays and Holiday weekends 10% not included)** and a limited staff during dinner. **Gratuity (18%) on staffing not required but appreciated.**

**Appetizer**

Cheese, Fruit and Vegetable Crudités & Dip

**Dinner Service Style One only: Buffet Choice**

Dinner Rolls & Butter Included

**Salad Choice (Pick One):**

Tossed Salad w/Two Dressings  
Caesar

**Entrée Choice (pick one – for two add \$3.00 pp):**

Boneless Chicken Breast w/Thyme Sauce  
Chicken Marsala

Lemon Chicken (Lightly Breaded and Oven Fried)

Salisbury Steak w/Mushroom Sauce

Beef Tips w/Red Wine Sauce

Rosemary Pork Loin w/ Gravy

Lasagna (Beef or Vegetable)

Baked Penne Pasta: Marinara or Alfredo (Vegetable or Chicken)

**Starch Choice (pick one):**

Smashed Red Skin Potatoes w/Parsley & Butter

Mashed Potatoes (Plain or Garlic)

Buttered Parsley Pasta

Wild Rice Pilaf

**Hot Vegetable Choice (pick one):**

Sweet Corn

Vegetable Medley

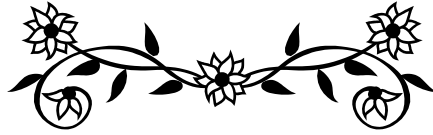
Green Beans

**Beverage Choice (pick two):**

Asst. Soda (Liter Bottles)

Iced Tea (Sweetened or Unsweetened)

Lemonade



**Package III: Grace & Style (\$58.95 per person):**

*Includes: Buffet, appetizer and guest table linens only, linen like napkins, formal dinner service, i.e. china, glassware, flatware, etc.*

*Ice water on guest tables (bottled water for after dinner), salt/pepper.*

*One server per 30 people for 4 hours*

*Formal Dinner ware table set placement*

*Appetizer Display set up*

*Coffee/Tea/Non Alcoholic Beverage Station set up.*

*Plastic Cake service*

*Kitchen, busing, and buffet/kitchen clean up*

*Trash Removal*

**Service charges (Sunday or Holiday weekends 10% not included)**  
**(Does not include gratuity - 18% on staffing – not required but appreciated.)**

**\*\*Service Styles for Grace and Style\*\***

*For your menu choices please refer to the LUNCH AND DINNER menu ([flavorsetcatering.com](http://flavorsetcatering.com))*

**Service Style One: Buffet Dinner**

*Two Entrees*

*Two Hot Vegetables*

*Two Starches*

*Salad, Rolls & Butter (Pre-set add \$.50pp)*

**Service Style Two: Served Dinner w/Choice of Three Entrees**

*One Entrée per person (Choice of three to be pre-ordered via RSVPs)*

*One Hot Vegetable*

*One Starch*

*Salad, Rolls & Butter*

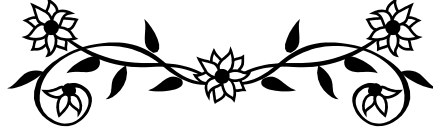
**Service Style Three: Dual Entrée Served Dinner**

*Two Entrées per person*

*One Hot Vegetable*

*One Starch*

*Salad, Rolls & Butter*



Service Style Four: Carving / Action Stations, Buffet Choice

*(Add \$1.50 per person – Minimum 100 ppl)*

**Pick One (for both add \$5.00 pp):**

1. *Meat Choice (Pick two): Roast Beef, Chicken, Turkey, Ham, and Pork Loin  
Two Hot Vegetables  
Two Starches*

*Station: Side Salads, Rolls & Butter (Pre-set add \$.50pp)*

2. *Hot Pasta Bar, Salad and Bread Stations: Three Sauces, Two Meats,  
4 Vegetable Mixes, 2 Cheeses, 1 Pasta Style  
w/Salad Bar - Assorted Greens, Assorted "Add Tos", and Assorted Rolls/Breads plus butter*



**\*\*\*All Styles include stationed appetizers (Includes Vegetable Crudités & Dip)\*\*\***

*Your choice of four additional (two hot, two cold) from the "Appetizer" menu (flavorsetccatering.com)  
Additions/Substitutions can be made at cost  
(Butlered add \$2.50 per person)*

**Also Included with any Style: Beverage Choice (pick two):**

*Asst. Soda (Liter Bottles)  
Iced Tea (Sweetened or Unsweetened)  
Lemonade  
Hot Beverage Service*



**Package IV: Ala Carte**

Please refer to: [FLAVORSETCCATERING.COM](http://FLAVORSETCCATERING.COM) for all menu options, (add \$3.00 per person to our lunch entrée prices for dinner portion sizes)

*Appetizers and Dinner Menu Choices please refer to the Lunch and Dinner Menu (add \$3.00 to Entrée choices for dinner portions). Service styles included Buffet, Served, Family Style, Stations, please call for more information (717-697-1841)*

*Beverage Choices Please refer to the Mixer packages listed above.*

*Soda/Water \$1.25 per person*

*Hot Beverage Stations \$2.95 per person / Display \$5.50 per person*

*Butlered Appetizers \$2.50 per person.*

**STAFFING**

*One server per 30 people for a minimum of 4 hours \$20.00 per hour*

*Bartender \$35.00 per hour Maximum 5 hours (additional time can be purchased)*

*Chefs \$50.00 per hour*

*Janitorial \$18.00 per hour*

*Trash removal \$30 per 50 Guests*

*Dinner table set placement \$1.50 per person*

*Appetizer and/or Dessert Display Set up \$.50 per person*

*Cake service (China \$1.50 / Plastic \$.50 per person)*

*Service charges 20% (Sunday or Holiday Weekends 30%)*

*Gratuity - 18% on staffing cost.*

**EQUIPMENT / RENTALS**

*(Glassware, China, Flatware, Linen Service, Etc.)*

*Appetizer plates and Forks \$1.00*

*Dinner , Salad, Forks and Knife \$2.50*

*Dessert/Cake and Fork \$1.00*

*Water Glasses \$.55*

*Wine Glasses \$.55*

*Champagne Flutes - .70*

*Linens (Table size and Guest Number Dependent)*

*Napkins \$.90 ea.*

*(\*\*Color choices may be an additional price, color and number dependent.)*

*Tents, Tables, Chair, Lighting, etc. are available for an additional cost, choice dependent.*

*(\*\*Delivery fees involved)*

*Gas Grill and Propane \$200.00*

*Event Planning: \$120.00 per hour*

*Logistics Coordination: \$75.00 per hour*

*Rider Fees apply*

**Side Options for Any Package**

Dessert, Candy and/or Gourmet Chip/Pretzel Display available  
(\$4.95 per person)  
Chocolate Fountain (\$5.95 per person)  
Ice Cream Bar or Pudding Bar (\$3.95 per person)  
Outside Supplied Desserts, Etc. – N/A: Customer Responsibility

**Bar & Beverage Packages:**

*Not included with meal packages.*

**Certified Bartender** - \$35.00 an hour including set-up and breakdown of bar area and supplies (Includes availability for tip jar).

**Insurance Liquor Liability:** A per person fee will be applied if the insurance is not covered by the customer.

**Mixer Package A** - \$4.50 per person. Includes glassware, ice, sodas, tonics, juices and garnishes for full bar.

**Mixer Package B** - \$3.50 per person. Includes glassware, ice and sodas to service a beer and wine bar.

**Mixer Package C** - \$2.75 per person. Includes glassware and ice for the client who is providing all beverages including non-alcoholic.

**Ice Only:** \$.75 per person.

**\*According to Law,** Flavors, Etc. Catering Company cannot purchase alcoholic beverages for your event; we can only serve the alcohol provided by the client. Our certified bartenders are required to adhere to all PA Liquor Control Board guidelines for serving alcohol. Guests that appear to be under the age of 30 will be carded, and any guest(s) that appear to be inhibited or impaired by alcohol will not be served by the bartender.

**Coffee and Tea Service** – \$2.95 per person. Regular & Decaf coffees are offered as well as hot water for tea, an assortment of tea bags, sugar & sweetener, lemon and creams. \$5.50 to include all the above plus assorted syrups, condiments, etc.



**Banquet Facilities:**

*Call 717.697.1841 for questions or inquiries.*

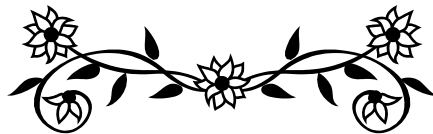
*All venues in and around Central PA as well as Philadelphia to Pittsburgh– Please call for those venues we prefer.*

*Backyard Residential*

*Business Arenas*

*Community Picnic Areas*

*You name it.... And just to name a few!*



**Misc:**

*Prior to booking a private event a signed contract and a non-refundable \$300.00 deposit will be required. The final balance is due seven (7) days prior to the wedding/event date. Any additional balance due to unforeseen party circumstances will be applied to and based on current agreement or forwarded to the client in an addendum invoice. Payment NET 10.*

*All prices are per person and are subject to the 6% sales tax and \*20% service fee (Sundays and Holiday weekends 30%). Final guest counts are needed seven (7) days prior to the event date. Only increases can be given 24 hours in advance but are subject to menu restrictions.*

*(\*RE: 20% Service fee: unless otherwise specified, i.e. package option.)*

*Free Tastings for one to four guests are offered in our facility (each additional guest \$5.00. \*\*Specialty item requests will be charged determined on market price). Please call 717.697.1841 to schedule an appointment.*

*Certified Bartenders are available at \$35.00 per hour (allowing for ½ hour set up and ½ hour tear down as well as a tip jar).*

*Other Staff: Chefs are available at \$50.00 per hour, servers \$20.00 per hour (one server per 30 people), and Janitorial \$18.00 per hour (unless included in package).*

*Food safety is the responsibility of all parties involved. The Caterer will not be held accountable for the mishandling of food after service concludes. There are strict guidelines in regard to left over retention.*

*Rider Fee: Service and staff time requirements will be defined during the planning process. We reserve the right to invoice for additional costs due to party extended service.*

*Cancellation Policy: The Caterer reserves the right to invoice and expect payment from the client for 50% of the remaining order balance if cancellation occurs within seven (7) days of the event date.*

*Acceptable Payment Terms: Cash, check, or money order. Major credit cards (VISA, Master Card, Discover and American Express) charges are subject to a 2% administration fee.*



### Rentals:

*We can assist you in determining your rental needs, i.e. glassware, china, flatware, linens, tables, chairs, tents, etc. There will be a coordination/logistics fee associated if we are asked to make those arrangements.*