



---

# **BUFFET WEDDING MENU**

**Phone: 513.827.9022**

**Email: [sales@acateredaffaircincinnati.com](mailto:sales@acateredaffaircincinnati.com)**

**[www.acateredaffaircincinnati.com](http://www.acateredaffaircincinnati.com)**



513.827.9022

## TABLEWARE OPTIONS



### Tier 1



Basic Disposable Plates (Chinet Style)  
Disposable Clear Plastic Forks & Knives  
Disposable White Paper Dinner Napkins

### Tier 2



Disposable Clear Plastic Plates  
Disposable Clear Plastic Forks & Knives  
Disposable White Paper Dinner Napkins

### Tier 3



Disposable Clear Plastic Plates  
Stainless Forks & Knives  
Linen Dinner Napkins (choice of color)

### Tier 4



White China Plates  
Stainless Forks & Knives  
Linen Dinner Napkins (choice of color)

Call or email for additional dinnerware packages, glassware and custom quotes.

# ITALIAN WEDDING MENU



<b>Tier 1</b>	<b>\$15.00</b>
<b>Tier 2</b>	<b>\$16.50</b>
<b>Tier 3</b>	<b>\$18.50</b>
<b>Tier 4</b>	<b>\$21.50</b>

## **MENU INCLUDES:**

**Alfredo Sauce, Pesto Sauce and Marinara Sauce**

**Penne Pasta & Cavatappi Pasta**

**Fresh Garlic Green Beans**

**Toppings of Red Peppers, Diced Onion, Parmesan Cheese, Asiago Cheese,  
Blanched Broccoli, Chopped Bacon Pieces, Fresh Garlic and Sliced Mushrooms**

**Garlic Bread**

### **Choose 2 Meats:**

**Meatballs**

**Italian Sausage**

**Marinated Chicken Breast Strips**

**Shrimp (add \$1.50 per person)**

### **Choose 1 Salad:**

**Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing**

**Spring Mix Salad with Strawberries, Blueberries and Goat Cheese- Raspberry and Balsamic  
Dressings on the Side**

**Tossed Salad with Tomatoes and Cucumbers- Ranch, Italian and French Dressings on the  
Greek Salad with Grape Tomatoes, Sliced Black Olives, Chopped Artichoke Hearts, Banana  
Peppers, Feta Cheese and Greek Salad Dressing**

# SOUTHERN COMFORT MENU



<b>Tier 1</b>	<b>\$16.00</b>
<b>Tier 2</b>	<b>\$17.50</b>
<b>Tier 3</b>	<b>\$19.50</b>
<b>Tier 4</b>	<b>\$22.00</b>

## **MENU INCLUDES:**

**Assorted Southern Fried Chicken (breasts, thighs, legs & wings)**  
**Slow Roasted Pulled Pork with Homemade BBQ Sauce**  
**Fresh Bakery Slider Buns**  
**Creamy Cole Slaw**

### **Choose 2 Side Dishes:**

**Garlic Mashed Potatoes**  
**Macaroni & Cheese**  
**Country Green Beans**  
**Buttered Corn**  
**Baked Beans**  
**Add Corn Bread (\$1.00 per person)**

### **Choose 1 Salad:**

**Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing**  
**Spring Mix Salad with Strawberries, Blueberries and Goat Cheese- Raspberry and Balsamic Dressings on the Side**  
**Tossed Salad with Tomatoes and Cucumbers- Ranch, Italian and French Dressings on the**  
**Greek Salad with Grape Tomatoes, Sliced Black Olives, Chopped Artichoke Hearts, Banana Peppers, Feta Cheese and Greek Salad Dressing**

# BBQ WEDDING MENU



<b>Tier 1</b>	<b>\$14.00</b>
<b>Tier 2</b>	<b>\$15.50</b>
<b>Tier 3</b>	<b>\$17.50</b>
<b>Tier 4</b>	<b>\$20.50</b>

## MENU INCLUDES:

**Slow Roasted Pulled Pork with Homemade BBQ Sauce**  
**1/2 Roasted Pulled Pork and 1/2 Roasted Pulled Chicken (add \$1.00 per person)**  
**Fresh Bakery Buns**  
**Creamy Cole Slaw**

### **Choose 2 Side Dishes:**

**Garlic Mashed Potatoes**  
**Macaroni & Cheese**  
**Country Green Beans**  
**Buttered Corn**  
**Baked Beans**

### **Choose 1 Salad:**

**Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing**  
**Spring Mix Salad with Strawberries, Blueberries and Goat Cheese- Raspberry and Balsamic Dressings on the Side**  
**Tossed Salad with Tomatoes and Cucumbers- Ranch, Italian and French Dressings on the**  
**Greek Salad with Grape Tomatoes, Sliced Black Olives, Chopped Artichoke Hearts, Banana Peppers, Feta Cheese and Greek Salad Dressing**

# TACO BAR MENU



<b>Tier 1</b>	<b>\$15.00</b>
<b>Tier 2</b>	<b>\$16.50</b>
<b>Tier 3</b>	<b>\$18.50</b>
<b>Tier 4</b>	<b>\$21.50</b>

## **MENU INCLUDES:**

**Corn Tortilla Taco Shells & Soft Flour Tortilla Shells**

**Tortilla Chips & Mild Salsa**

**Mexican Rice**

**Refried Beans with Cotija Cheese**

**Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream, & Diced Tomatoes**

**Taco Sauce Packets**

### **Choose 2 Meats:**

**Shredded Seasoned Chicken**

**Seasoned Ground Beef**

**Seasoned Carnitas (Slow Cooked, Shredded Pork)**

**Add Seasoned Shrimp (\$1.50 per person)**

**Upgrade to Beef to Strips (\$1.25 per person)**

**Upgrade Chicken to Chicken Strips (\$1.25 per person)**

### **Choose 1 Salad:**

**Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing**

**Spring Mix Salad with Strawberries, Blueberries and Goat Cheese- Raspberry and Balsamic**

**Dressings on the Side**

**Tossed Salad with Tomatoes and Cucumbers- Ranch, Italian and French Dressings on the**  
**Greek Salad with Grape Tomatoes, Sliced Black Olives, Chopped Artichoke Hearts, Banana**  
**Peppers, Feta Cheese and Greek Salad Dressing**

# BRIDE'S PREFERENCE MENU



<b>Tier 1</b>	<b>\$18.00</b>
<b>Tier 2</b>	<b>\$19.50</b>
<b>Tier 3</b>	<b>\$21.50</b>
<b>Tier 4</b>	<b>\$23.50</b>

## **MENU INCLUDES:**

**Bowtie Pasta in Marinara Sauce**

**Au Gratin Potatoes**

**Fresh Garlic Green Beans**

**Buttered Corn**

**Fresh Baked Rolls & Butter**

### **Choose 2 Entrees:**

**Sliced Honey Glazed Ham**

**Sliced Roast Beef in Gravy**

**Sliced Turkey Breast in Gravy**

**Sliced Pork Roast with Mango Chutney**

**Baked Chicken in Cream Sauce**

**Chicken Parmesan topped with Marinara Sauce and Mozzarella Cheese**

### **Choose 1 Salad:**

**Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing**

**Spring Mix Salad with Strawberries, Blueberries and Goat Cheese- Raspberry and Balsamic Dressings on the Side**

**Tossed Salad with Tomatoes and Cucumbers- Ranch, Italian and French Dressings on the Side**  
**Greek Salad with Grape Tomatoes, Sliced Black Olives, Chopped Artichoke Hearts, Banana Peppers, Feta Cheese and Greek Salad Dressing**

# CREATE YOUR OWN BUFFET PART 1

## CHOOSE 2 ENTREES, 3 SIDES & 1 SALAD:

(CHOOSE FROM SIDE DISHES & SALAD CHOICES ON PAGE 9)

### Option 1

Tier 1	\$17.00
Tier 2	\$18.50
Tier 3	\$20.50
Tier 4	\$22.50

Sliced Honey Glazed Ham  
Sliced Roast Beef in Gravy  
Sliced Turkey Breast in Gravy  
Sliced Pork Roast with Mango Chutney  
Baked Chicken in Cream Sauce  
Marinated Baked, Chicken Breast  
Meat or Vegetable Lasagna  
Chicken Alfredo with Penne Pasta  
Spaghetti with Meatballs

### Option 2

Tier 1	\$19.00
Tier 2	\$20.50
Tier 3	\$22.50
Tier 4	\$24.50

Chicken Parmesan with Marinara and Mozzarella Cheese  
Breaded Center Cut Pork Chops  
Chicken Marsala  
Chicken Piccata  
Chef Carved Beef Top Round\*  
Baked Tilapia with Lemon and Dill  
Pesto Chicken Topped with Tomato, Mozzarella & Bacon  
Chicken Stuffed with Sun-Dried Tomato, Spinach & Mozzarella

### Option 3

Tier 1	\$23.00
Tier 2	\$24.50
Tier 3	\$26.50
Tier 4	\$28.50

Chef Carved Beef Tenderloin\*  
Chef Carved Prime Rib\*  
Beef Tips Burgundy  
Red Wine Braised Short Ribs  
Sliced Beef Brisket w/ Au Jus  
Bacon Wrapped Pork Tenderloin  
Stuffed Center Cut Pork Chops  
Grilled Salmon with Teriyaki Glaze  
Roasted Salmon with Herb Butter  
Stuffed Chicken Florentine

### Add this popular Hors D'oeuvres package to any menu for \$5.95 per person:

Domestic Cubed Cheese Tray with Gourmet Crackers  
Seasonal Fresh Vegetable Tray with Ranch and Spinach Dips  
Swedish Meatballs  
Seven Layer Mexican Dip served with Tortilla Chips

Every menu includes fresh baked rolls and butter

\*chef carving fee applies to any entree carved at the buffet table.

Each menu price is priced for a minimum of 100 guests. \$2 additional charge for 50-99 guests.

Under 50 guests, ask your sales representative for pricing



# CREATE YOUR OWN BUFFET PART 2

## SIDE DISH AND SALAD CHOICES

### Choose 3 Side Dishes:

**Citrus Glazed Carrots**  
**Grilled Seasonal Fresh Vegetables**  
**Fresh Garlic Green Beans**  
**Fresh Country Green Beans**  
**Fresh Green Beans Almandine**  
**Green Bean Casserole**  
**Steamed Broccoli**  
**Broccoli Casserole**  
**Steamed Vegetable Medley**  
**Baked Beans**

**Bow Tie Pasta with Pesto**  
**Bow Tie Pasta with Marinara**  
**Garlic Mashed Potatoes**  
**Italian Roasted New Potatoes**  
**Au Gratin Potatoes**  
**Baked Potatoes**  
**Baked Sweet Potatoes**  
**Sweet Potato Casserole**  
**Wild Rice Pilaf**  
**Cold Wild Rice Salad**

**Macaroni & Cheese**  
**Buttered Corn**  
**Corn Souffle**  
**Corn on the Cob**  
**Brussel Sprouts**  
(add \$1.00 per guest)  
**Roasted Asparagus**  
(add \$1.00 per guest)  
**Twice Baked Potatoes**  
(add \$1.00 per guest)

### Choose 1 Salad:

**Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing**  
**Spring Mix Salad with Strawberries, Blueberries and Goat Cheese- Raspberry and Balsamic Dressings on the Side**  
**Tossed Salad with Tomatoes and Cucumbers- Ranch, Italian and French Dressings on the Side**  
**Greek Salad with Grape Tomatoes, Sliced Black Olives, Chopped Artichoke Hearts, Banana Peppers, Feta Cheese and Greek Salad Dressing**

Every menu includes fresh baked rolls and butter  
\*chef carving fee applies to any entree carved at the buffet table.  
Each menu price is priced for a minimum of 100 guests. \$2 additional charge for 50-99 guests.  
Under 50 guests, ask your sales representative for pricing

# FOOD STATIONS BUFFET PART 1

Stations can be added to any buffet. If you choose to do all stations, please choose a minimum of 3 stations to ensure enough choices for your guests.

## **Fresh Veggie Station**

**Seasonal Fresh Vegetable  
Tray with Ranch Dip  
Cold Spinach Dip served in a  
Bread Bowl with Crostini  
Layered Mexican Dip Served  
with Tortilla Chips  
Your choice of Fresh Salad  
with Dressings  
\$8.95 per guest**

## **Taco Bar**

**Hard & Soft Taco Shells  
Seasoned Ground Beef  
Shredded Lettuce  
Shredded Cheddar Cheese  
Sour Cream  
Diced Tomato  
Refried Beans  
Mexican Rice  
\$10.95 per guest**

## **Mac & Cheese Bar**

**Gourmet Macaroni & Cheese  
Shredded Cheddar Cheese  
Blue Cheese Crumbles  
Chopped Bacon  
Diced Onions  
Diced Buffalo Chicken  
Diced Jalapeños  
Diced Tomatoes  
\$7.95 per guest**

## **Cincinnati Chili Bar**

**Steamed Hot Dogs  
Fresh Bakery Buns  
Cincinnati Style Chili  
Diced Onions  
Mustard  
Shredded Cheddar Cheese  
Hot Sauce  
\$7.95 per guest**

## **BBQ Station**

**Pulled Pork with Homemade  
BBQ Sauce  
Fresh Bakery Slider Buns  
Creamy Coleslaw  
Country Green Beans  
\$8.95 per guest**

## **Mashed Potato Bar**

**Redskin Mashed Potatoes  
Shredded Cheddar Cheese  
Sour Cream  
Chopped Scallions  
Chopped Bacon  
Crispy Onion Straws  
Diced Jalapeños  
\$7.95 per guest**

Every menu includes fresh baked rolls and butter  
\*chef carving fee applies to any entree carved at the buffet table.  
Each menu price is priced for a minimum of 100 guests. \$2 additional charge for 50-99 guests.  
Under 50 guests, ask your sales representative for pricing

# FOOD STATIONS BUFFET PART 2

Stations can be added to any buffet. If you choose to do all stations, please choose a minimum of 3 stations to ensure enough choices for your guests.

## **Mini Slider Bar**

**Grilled Ground Beef Sliders**  
**Grilled Chicken Breasts**  
**Fresh Bakery Slider Buns**  
**Assorted Cheese Slices**  
**Sliced Tomatoes**  
**Sliced Pickles**  
**Sautéed Onions**  
**Assorted Condiments**  
**\$9.95 per guest**

## **Pasta Bar**

**Marinara & Alfredo Sauces**  
**Penne & Cavatappi Pastas**  
**Diced Chicken Breast**  
**Meatballs**  
**Shredded Parmesan Cheese**  
**Sliced Mushrooms**  
**Blanched Broccoli**  
**Fresh Garlic**  
**\$8.95 per guest**

## **Shrimp & Grits Bar**

**Southern Style Grits**  
**Sautéed Creole Shrimp**  
**With Gravy**  
**Shredded Cheddar Cheese**  
**Whipped Butter**  
**Chopped Bacon**  
**Diced Onions**  
**\$13.95 per guest**

## **Carving Station**

(carving fee applies)  
**Choose 2 meats from Ham,**  
**Roast Beef & Turkey**  
**Upgrade to Beef Tenderloin**  
(\$5.00 per guest)  
**Mini Cocktail Rolls**  
**Assorted Condiments**  
**\$12.95 per guest**

## **Biscuit Bar**

**Fresh Buttermilk Biscuits**  
**White Pepper Gravy**  
**Bacon Strips**  
**Assorted Jams & Jellies**  
**Whipped Butter**  
**Whipped Honey Cinnamon**  
**Butter**  
**\$6.95 per guest**

## **S'mores Bar**

**Graham Crackers**  
**Jumbo Marshmallows**  
**Chocolate Bar Pieces**  
**Includes Roasting Skewers,**  
**and Fire Source**  
**\$5.95 per guest**

Every menu includes fresh baked rolls and butter

\*chef carving fee applies to any entree carved at the buffet table.

Each menu price is priced for a minimum of 100 guests. \$2 additional charge for 50-99 guests.

Under 50 guests, ask your sales representative for pricing

# **SIT DOWN DINNER MENU PART 1**

## **1 ENTREE SIT DOWN MEAL**

**\$29.95\***

## **DUAL ENTREE SIT DOWN MEAL**

**\$34.95\***

### **TABLEWARE INCLUDED:**

**White China Plates (hors d'oeuvres, salad, dinner, dessert)**

**Stainless Forks & Knives**

**Linen Dinner Napkins**

**Water Goblet at each place setting**

**Pre-Set Salad**

**Dressing Boats at each table**

**Roll Baskets at each table (butter included)**

**Salt & Pepper Shakers at each table**

**White China Coffee Cups (at a coffee station)**

### **Choose 1 Salad:**

**Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing**

**Spring Mix Salad with Strawberries, Blueberries and Goat Cheese- Raspberry and Balsamic Dressings on the Side**

**Tossed Salad with Tomatoes and Cucumbers- Ranch, Italian and French Dressings on the**

**Greek Salad with Grape Tomatoes, Sliced Black Olives, Chopped Artichoke Hearts, Banana Peppers, Feta Cheese and Greek Salad Dressing**

**\*ADDITIONAL SERVICE PERSONNEL REQUIRED FOR SIT DOWN DINNERS**

Each menu price is for a minimum of 100 guests. \$2 additional charge for 50-99 guests. Under 50 guests, ask your sales representative for pricing

# SIT DOWN DINNER MENU PART 2

## CHOOSE 1 OR 2 ENTREES

**Sliced Honey Glazed Ham**  
**Sliced Roast Beef in Gravy**  
**Sliced Turkey Breast in Gravy**  
**Sliced Pork Roast with Mango Chutney**  
**Baked Chicken in Cream Sauce**  
**Marinated Baked, Chicken Breast**  
**Meat or Vegetable Lasagna**  
**Chicken Alfredo with Penne Pasta**  
**Red Wine Braised Short Ribs**

**Chicken Parmesan with Marinara and Mozzarella Cheese**  
**Breaded Center Cut Pork Chops**  
**Chicken Marsala**  
**Bacon Wrapped Pork Tenderloin**  
**Sliced Beef Brisket w/ Au Jus**  
**Chef Carved Beef Top Round\***  
**Baked Tilapia with Lemon and Dill**  
**Pesto Chicken Topped with Tomato, Mozzarella & Bacon**

**Chef Carved Beef Tenderloin**  
(add \$7.00 per guest)  
**Chef Carved Prime Rib**  
(add \$7.00 per guest)  
**Beef Tips Burgundy**  
(add \$5.00 per guest)  
**Stuffed Boneless Pork Chops**  
**Grilled Salmon with Teriyaki Glaze**  
**Roasted Salmon with Herb Butter**  
**Stuffed Chicken Florentine**

## CHOOSE 2 SIDE DISHES

**Citrus Glazed Carrots**  
**Grilled Seasonal Fresh Vegetables**  
**Fresh Garlic Green Beans**  
**Fresh Country Green Beans**  
**Fresh Green Beans Almandine**  
**Green Bean Casserole**  
**Steamed Broccoli**  
**Broccoli Casserole**  
**Steamed Vegetable Medley**  
**Baked Beans**

**Bow Tie Pasta with Pesto**  
**Bow Tie Pasta with Marinara**  
**Garlic Mashed Potatoes**  
**Italian Roasted New Potatoes**  
**Au Gratin Potatoes**  
**Baked Potatoes**  
**Baked Sweet Potatoes**  
**Sweet Potato Casserole**  
**Wild Rice Pilaf**  
**Cold Wild Rice Salad**

**Macaroni & Cheese**  
**Buttered Corn**  
**Corn Souffle**  
**Corn on the Cob**  
**Brussel Sprouts**  
(add \$1.00 per guest)  
**Roasted Asparagus**  
(add \$1.00 per guest)  
**Twice Baked Potatoes**  
(add \$1.00 per guest)

\*ADDITIONAL SERVICE PERSONNEL REQUIRED FOR SIT DOWN DINNERS  
Each menu price is for a minimum of 100 guests. \$2 additional charge for 50-99 guests. Under 50 guests, ask your sales representative for pricing

# BEVERAGE PACKAGES

## **SOFT DRINK & BOTTLED WATER**

Canned soft drinks of Coke, Diet Coke, Sprite, Bottled water, Disposable Cups & Ice

**\$4.00 per guest**

## **ICED TEA, LEMONADE & WATER**

Clear Plastic Urns of Water, Unsweet Iced Tea, and Lemonade. Includes Sugar Packets, Artificial Sweetener, Lemon Wedges, Stirrers, Cups & Ice

**\$2.50 per guest**

## **Individual Bottled Drinks**

Bottled Water: **\$1.50 each**

Bottled Lemonade: **\$2.50 each**

Bottled Iced Tea: **\$2.95 each**

## **BAR MIXER PACKAGE**

Coke, Diet Coke, Sprite & Bottled Water

Sweet & Dry Vermouth, Bitters, Diet & Regular Tonic Water & Club Soda

Orange Juice, Cranberry Juice & Ginger Ale

Lemons, Limes, Cherries & Olives

Cups, Ice, Cocktail Napkins, & Stirrers

**\$5.95 per guest**

## **BARTENDING SERVICE**

Bartending service is available for \$40 per hour per bartender with a minimum of 6 hours. Bartenders will

All beverage packages are based on a 4 hour serving time.  
Each beverage package is for a minimum of 100 guests. \$2 additional charge for 50-99 guests.

# RENTAL ITEMS & ADD-ONS

**White China Plates, Stainless Silverware and White, Black or Ivory Linen Napkins**

**\$3.00 per guest**

**Water Glasses, Soft Drink Glasses, Wine Glass, Beer Pilsners, Martini Glasses,  
Cocktail Glasses and Champagne Flutes**

**\$.60 per piece**

**Silverware**

**\$.25 per piece**

**Pre-Set Water Glasses**

**\$1.50 per guest**

**Pre-Set Salads**

**\$1.50 per guest**

**Propane Grill Rental**

**\$75.00**

## **TABLES, CHAIRS AND LINENS**

**6ft Rectangle Banquet Tables**

**8ft Rectangle Banquet Tables**

**5ft Round Guest Tables (seats 6-8)**

**6ft Round Guest Tables (seats 8-10)**

**30" Low or High Cocktail Tables**

**\$10.00 per table**

**White Garden Style Padded Folding Chairs**

**\$3.00 per chair**

\*Additional service personnel required with china and glassware rentals.

Furniture rental does not include delivery or setup/takedown fees

Additional rental items can be found at our rental partner's website, [www.aorents.com](http://www.aorents.com)

# CATERING POLICIES PART 1

## DELIVERY AND SETUP CHARGES

Additional charges may apply for deliveries outside the local delivery area  
A Catered Affair will assess each event and determine the number of deliveries and service personnel needed.

Monday- Friday 8AM to 5PM

\$45.00

Saturday- Sunday 8AM to 5PM

\$65.00

Monday-Sunday Before 8AM and after 5PM

Starting at \$75.00

Deliveries over 75 guests

\$20 additional

## SERVICE PERSONNEL

For Events that require service personnel, service personnel is charged on the following:

Buffet attendants and service personnel: \$20 per hour with a minimum of 6 hours

Bartenders: \$25 per hour per bartender. We recommend one bartender per 50 guests. Bartenders arrive 1 hour before the event to setup the bar, serve for up to 4 hours and stay 1 hour after the bar closes to break down the bar. Bartending service does not include cups, ice, bar equipment or bar mixers/ garnishes. Those items can be purchased separately

## DEPOSITS, PAYMENTS AND FINAL GUEST COUNTS

To book any event, a deposit must be made. Deposit amounts will depend on the type of event, guest count and estimated cost. If the event is canceled by the client, the deposit is non-refundable. Deposits can be transferred to a new event or rescheduled date.

For weddings , final guest counts and payments must be made 14 days before the wedding

For other events, final guest count and final payment is due 3 days before the event. After this time, no changes can be made to the event details or menu

A Catered Affair will keep a credit card on file at the time of contract signing. All scheduled payments will be billed to this credit card unless other payment arrangements have been made at the time of signing.



# CATERING POLICIES PART 2

## GENERAL POLICIES

- **When buffet attendants are hired, chafing dishes for hot food will be provided as well as buffet setup, attendance and breakdown.**
- **If disposable chafing dishes are needed, they will be billed per hot food item**
- **As a general rule, buffet lines are left open up to 30 minutes after the last guest has gone through for the first time**
- **All food leftover from the buffet will be packaged in bulk aluminum foil pans and left at the venue. A Catered Affair assumes no responsibility for leftovers once they have been packaged.**
- **A surcharge may be applied to the contracted cost for service at certain venues. That cost will be determined at the time of contract signing. Certain venues also require additional staffing, linen rentals, beverage charges and facility charges that will be determined at the time of contract signing.**
- **Gratuity/Service Charge- A Catered Affair does not require any service charges or gratuity. However, gratuity is greatly appreciated at the client's discretion.**
- **Delivery fees apply to all deliveries. Please see the delivery schedule for times and costs.**
- **For weddings, cake cutting and coffee service are included at no additional charge. Cake plates, forks and napkins are not provided but can be purchased for \$.50 per guest**

