

CoolEatz Catering Co.

FULL SERVICE / FINE CATERING

HORS D'OEUVRES & COCKTAILS

Light Reception

three or four passed hors d'oeuvres, local artisanal cheese station

Heavy Reception

three or four passed hors d'oeuvres, two or three food stations

BUFFETS

Single Entrée Buffet

three passed hors d'oeuvres, main entrée, seasonal side, seasonal vegetable, local organic salad, dessert

Double Entrée Buffet

three passed hors d'oeuvres, two main entrée, seasonal side, seasonal vegetable, local organic salad, dessert

EUROPEAN SHARED PLATTERS

Five to Six Shared Platters

may include: meat, poultry, fish, soup, seasonal salad, starch, artisanal bread

SEATED SERVICE

Three Course Meal

three to four passed hors d'oeuvres, seasonal soup or salad, entrée, dessert

Full service events start at a \$2500 minimum, which includes food, production, beer and wine packages, staffing and basic rentals. Décor, tax and gratuity are additional.

Event Packages:

Sit Down Dinner: \$120 to \$150 per person

Buffet Dinner: \$80 to \$120 per person

Cocktail Receptions: \$75 to \$125 per person

local
organic...
seasonal...
sustainable...
ultimately
delicious

