



CATERING POLICIES AND FREQUENTLY ASKED QUESTIONS

How does it work?

Our catering Menu is designed with selections that we know from experience travel well and accommodate groups with diverse tastes. Simply select your items and submit your order via our online order form. We'll be in touch when we receive your order to confirm details, quantities, answer questions and arrange for your deposit. If you have questions or are not sure what or how much to order, simply fill out as much information as you can and submit the order form. We'll be in touch shortly to assist you.

Is there an order deadline?

We prefer at least one week notice on all orders, however dates do fill up so booking early is always recommended, particularly if you are ordering for 30 people or more or are ordering for a Saturday.

How much food do I need?

We can help you with suggested quantities based on your type of event and number of guests expected to attend.

I'm not sure what to order.

We're happy to assist with menu creation. Just let us know a couple of items interest you and we can help you from there.

How will the food be packaged?

All food will be clearly labeled. You can choose to have your items hot and ready-to-serve or with simple reheating instructions for serving later. Exception: all heat & serve hors d'oeuvres need to be reheated on site and will have simple reheating instructions on the label.

All items will be attractively packaged in disposable containers or boxes. You may want to transfer items to your own (or rented) platters. Some items are packaged on wood platters and are noted as such on our catering menu. This makes it easy to just remove lids and set items out. Salads arrive in clear plastic bowls suitable for serving. For items that are not packaged on wood platters, you can opt purchase them to transfer to after reheating.

Disposable plates, cups, napkins, utensils, serving utensils, chafing dishes are available for purchase. Insulated hot boxes are available for rent to maintain proper food temperature for up to 4 hours.

Where do I park for pick up?

We have plenty of parking in the lot behind our building as well as street parking in front. See our website for more detailed parking information. Our staff will assist you to your car if needed.

Do you cater weddings?

Our style of catering works best for smaller, more casual weddings of up to 100 guests with buffet service. We recommend that you contract with a staffing company to help you coordinate food arrival, presentation, rentals and service.

Do you provide staff?

We do not provide service staff although we can refer you to a local company that can staff your event with service staff, bartenders and event coordinators.

Special diets

Please let us know of any allergies or dietary concerns. We can usually accommodate most dietary requests and can help to create a menu that meets your needs.

Black-Eyed Suzie's Upstate
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