



DROP OFF CATERING POLICIES AND FREQUENTLY ASKED QUESTIONS

How does it work?

Our Drop Off Catering Menu is designed with selections that we know from experience work well for groups with diverse tastes as well as for traveling and serving on a buffet. 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.

What days is pick up or delivery available?

Drop Off Catering is available for pick up or delivery Wed-Sat.

Is there an order deadline?

For smaller gatherings, one week notice is preferred although we can sometimes accommodate shorter notice. For larger gatherings, we recommend booking 3-6 months in advance as our dates, particularly Saturdays fill up quickly and our availability may be limited.

Is there a minimum order?

There is no minimum for pick up at Black-Eyed Suzie's or delivery within 10 miles.

There is a \$300 minimum for delivery within 10-20 miles. \$500 minimum for delivery within 20-30miles.

How much food do I need?

We're happy to assist with menu creation and suggested quantities. Just let us know what items interest you and we can help you from there.

How will the food arrive?

Food will arrive clearly labeled and ready-to-serve (with the exception of heat & serve hors d'oeuvres which will have simple reheating instructions on the label). If you plan on serving the food at a later time, we will provide simple reheating instructions for you.

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 automatically packaged on wood platters and are noted as such on our catering menu. For items that are not automatically packaged on wood platters, you can opt to upgrade to wood platters for \$5 per platter. This makes it easy to just remove lids and set items out. Salads arrive in clear plastic bowls suitable for serving.

Disposable plates, cups, napkins, utensils, serving utensils, chafing dishes are available for purchase. Please let us know if you plan on serving your food from chafing dishes so that we can pack those items appropriately for you.

We will provide labels for your buffet table describing each item for your guests.

Where do I park for pick up?

We have a loading zone right outside our front door. Our staff will assist you to your car.

Do you cater weddings?

Drop off 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 and service.

Do you provide staff?

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

What time should I schedule the food to arrive?

We recommend scheduling drop off 30-60 minutes prior to the time you'd like to serve so that there is time to set up, transfer food to your platters, chafing dishes, etc.

What if I want something I don't see listed?

Please inquire. We are happy to work with you to create a custom menu for your event.

Special diets

Please let us know of any allergies or dietary concerns. We can usually accommodate most dietary requests. We can help to create a menu that meets your needs or we can provide separate ala carte meals specifically for those with special diets. Gluten free items are available at an extra charge, ex. gluten free crackers, crostini, pasta, grains, etc.

Do you have references?

Absolutely! We are happy to provide you with a list of happy customers if you'd like. We also have testimonials listed on the Drop Off Catering Page of our website.