



Catering Menus & Banquet Services



3902 East 15th Street
Tulsa, OK 74112
(918) 748-0111
Exposquare.com

MEET THE CHEF



Dear Future Guest,

Welcome, and thank you for considering us for your upcoming event.

My name is Jacques Lissonnet. Originally from the Touraine region of France, I have trained in Europe and throughout America before making my home in Oklahoma over 25 years ago.

I have designed this menu to make your event as special and trouble free as possible. In this menu you will find a few of my favorite creations that have been influenced by wonderful flavors and great times.

I hope you will find the perfect selection for your event. If not, no problem. Our experienced staff of culinary professionals will customize a menu especially for you.

Thank you again, and we look forward to serving you.

Sincerely,

Jacques Lissonnet
Executive Chef

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BEVERAGES

All services are on plastic ware. China service is available an for additional charge.

BEVERAGES

Fresh brewed regular or decaffeinated coffee.....	\$___.__ gallon
Assorted individual tea bags with hot water.....	\$___.__ each
Iced tea	\$___.__ gallon
Lemonade	\$___.__ gallon
Fruit punch	\$___.__ gallon
Lime sherbet punch	\$___.__ gallon
Assorted fruit juice bottles	\$___.__ each
Assorted fruit juice cups	\$___.__ each
Milk - half pints (whole, 2%, skim)	\$___.__ each
Soft drinks	\$___.__ each
Bottled water.....	\$___.__ each

COFFEE KIT..... \$___.__ kit
 Includes self serve coffee machine (10) coffee packets, (5) decaffeinated coffee packets, (20) individual tea packets, plastic cups, stir sticks, creamers, sugar.

SNACKS

All services are on plastic ware. China service is available for an additional charge.
 Minimum 25 guests required or an additional delivery charge may apply.

MORNING

Assorted Danish pastries, muffins and sliced breakfast breads.....	\$___.__ dozen
Cupcake sized muffins.....	\$___.__ dozen
Glazed donuts.....	\$___.__ dozen
Individual fruit yogurts.....	\$___.__ each
Whole fruit.....	\$___.__ each

AFTERNOON

Fresh baked cookies	\$___.__ dozen
Gourmet chocolate brownies.....	\$___.__ dozen
Individual full sized candy bars.....	\$___.__ each
Cheese and crackers, fruit or vegetable display (Serves 50)	\$___.__ each
Warm Queso dip with tortilla chips (Serves 50)	\$___.__ each
Roasted salsa with tortilla chips (Serves 50)	\$___.__ each
French onion dip with chips (Serves 50).....	\$___.__ each
Potato chips or pretzels (Serves 50)	\$___.__ each
Homemade tortilla chips (Serves 50)	\$___.__ each
Snack mix (Serves 25)	\$___.__ each
Popcorn (Serves 25).....	\$___.__ each
Cotton Candy	\$___.__ each



CONTINENTALS

All services are on plastic ware. Continentals are served with butter, preserves, fresh brewed coffee and herbal teas. China service is available for an additional charge. Minimum 25 guests required or an additional delivery fee may apply.

Oh, What a Beautiful Morning..... \$___.__person
 Chilled orange and seasonal juices, fresh cut seasonal fruits and berries, scrambled eggs and smoked bacon nestled inside a buttermilk biscuit, assorted Danish pastries, muffins and sliced breakfast breads.

The Classic Continental \$___.__person
 Chilled orange and seasonal juices, fresh cut seasonal fruits and berries, assorted Danish pastries, muffins and sliced breakfast breads.

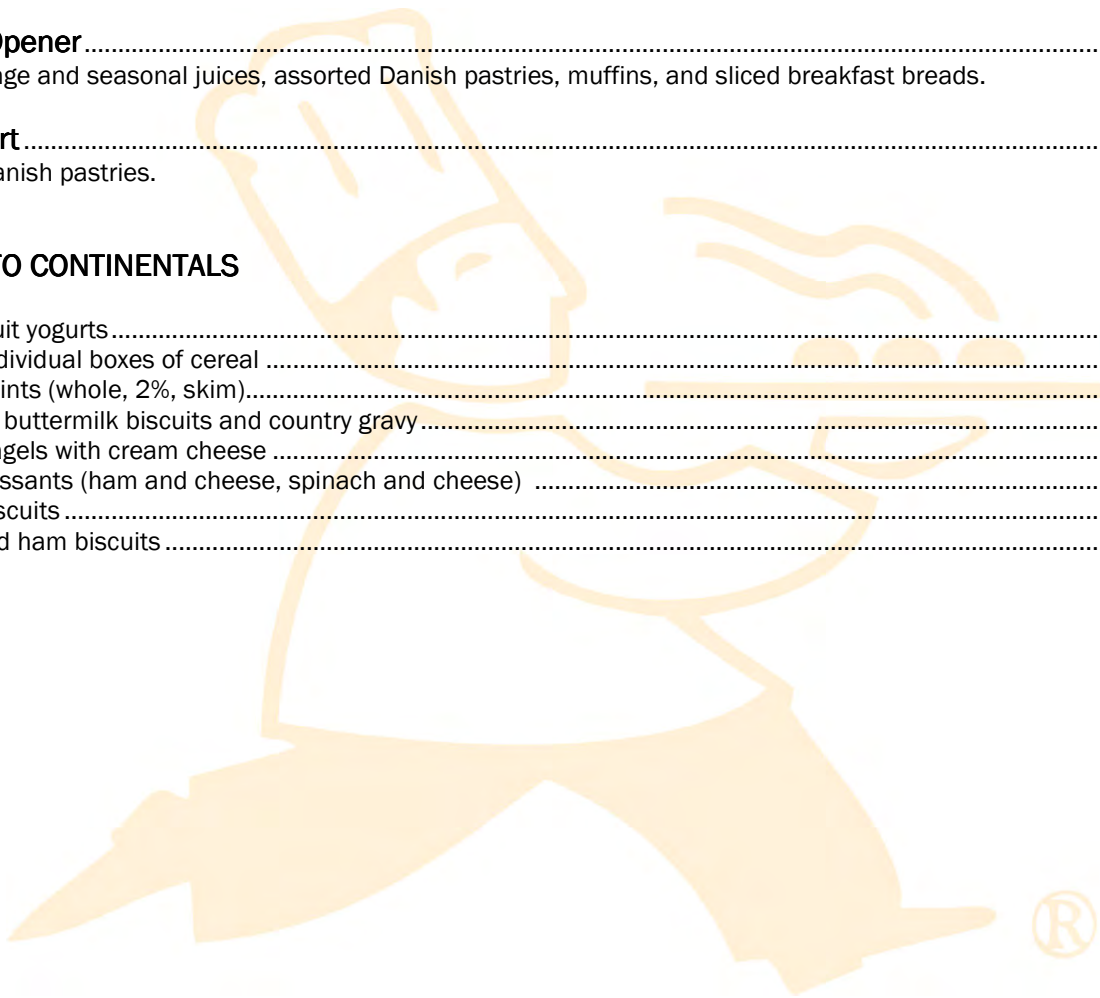
The Health Nut \$___.__person
 Fresh fruit tray, chilled orange and seasonal juices, assorted fruit yogurts and assorted bran muffins and bagels.

The Eye Opener \$___.__person
 Chilled orange and seasonal juices, assorted Danish pastries, muffins, and sliced breakfast breads.

Quick Start \$___.__person
 Assorted Danish pastries.

ADD ON TO CONTINENTALS

Assorted fruit yogurts \$___.__each
 Assorted individual boxes of cereal \$___.__each
 Milk - half pints (whole, 2%, skim)..... \$___.__each
 Large sized buttermilk biscuits and country gravy \$___.__dozen
 Assorted bagels with cream cheese \$___.__dozen
 Stuffed croissants (ham and cheese, spinach and cheese) \$___.__dozen
 Sausage biscuits \$___.__dozen
 Honey cured ham biscuits \$___.__dozen



BREAKFAST BUFFETS

All services are on plastic ware. Breakfasts are served with chilled orange juice, freshly brewed regular coffee and herbal teas. China service is an available for additional charge. Minimum 25 guests required or an additional delivery fee may apply.

South of the Border \$___.__person
 Tequila Sunrise fruit salad (grapefruit and orange segments tossed with brown sugar and triple sec), Migas (eggs cooked with tortilla chips, cheddar cheese and salsa) presented with flour tortillas and accompanied by salsa and jalapenos. Presented with sausage patties, bacon strips and breakfast potatoes.

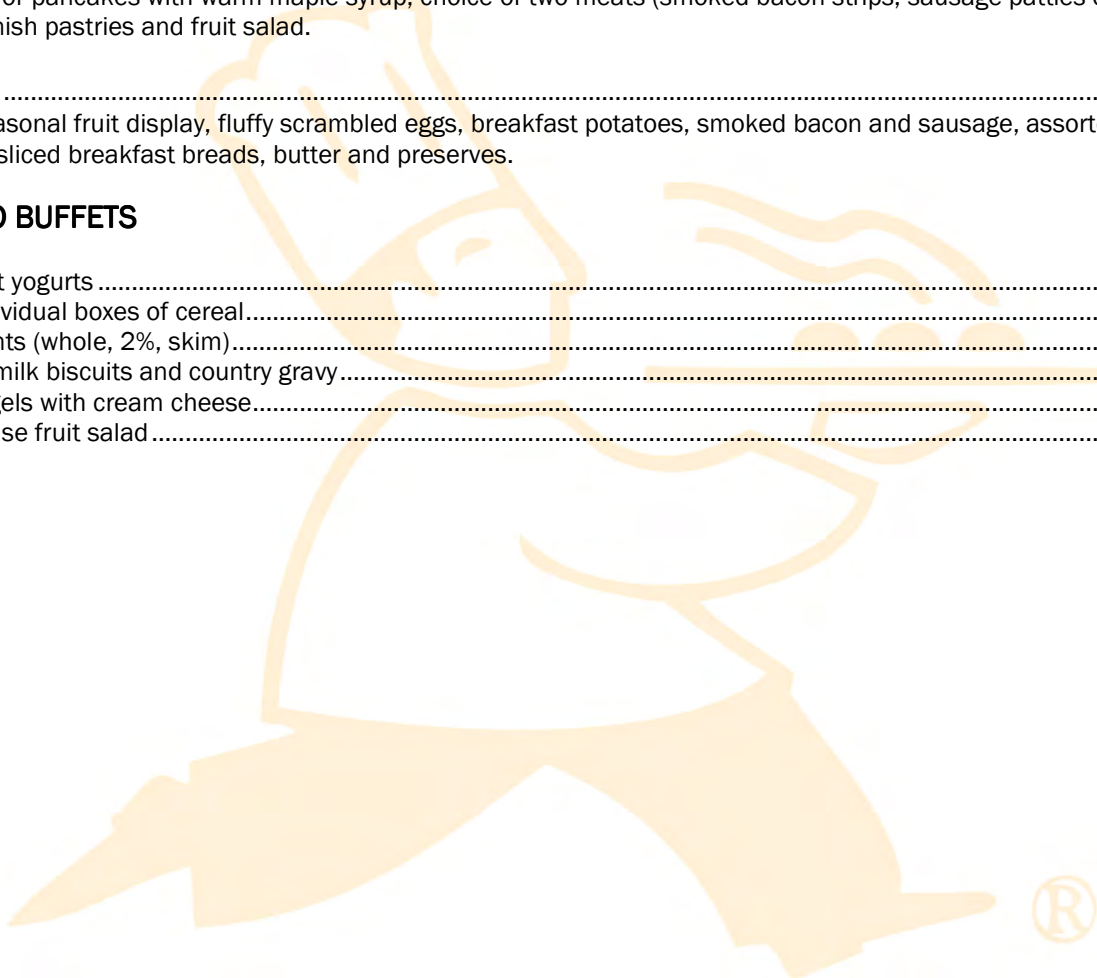
Land Run \$___.__person
 Fresh cut seasonal fruit display, fluffy scrambled eggs, breakfast potatoes or grits, large buttermilk biscuits and country gravy, smoked bacon and sausage, assorted Danish pastries, muffins and sliced breakfast breads, butter and preserves.

Good Morning \$___.__person
 French toast or pancakes with warm maple syrup, choice of two meats (smoked bacon strips, sausage patties or Canadian bacon), assorted Danish pastries and fruit salad.

Traditional \$___.__person
 Fresh cut seasonal fruit display, fluffy scrambled eggs, breakfast potatoes, smoked bacon and sausage, assorted Danish pastries, muffins and sliced breakfast breads, butter and preserves.

ADD ON TO BUFFETS

Assorted fruit yogurts \$___.__each
 Assorted individual boxes of cereal \$___.__each
 Milk - half pints (whole, 2%, skim) \$___.__each
 Large buttermilk biscuits and country gravy \$___.__dozen
 Assorted bagels with cream cheese \$___.__dozen
 Tequila Sunrise fruit salad \$___.__person



THEMED BUFFETS

Following are our most popular buffets for meetings and social events. The themed buffet selections are presented on plastic ware with iced tea and water. Signature house salads are served with ranch or Chef's vinaigrette dressing. China service is available for an additional charge. Minimum 25 guests required or an additional delivery charge may apply.

The Southern \$___.__person
 Fried chicken, creamy mashed potatoes and white gravy, signature house salad, pasta salad and fruit cobbler.

Italiano..... \$___.__person
 Beef lasagna, grilled vegetable, antipasto salad, garlic bread and Tiramisu.

Make your own Fajita \$___.__person
 Seasoned beef or chicken fajita meat, flour tortillas, tomatoes, chopped onions, shredded cheese, lettuce and sour cream, Spanish rice and refried beans with Mexican bread pudding.

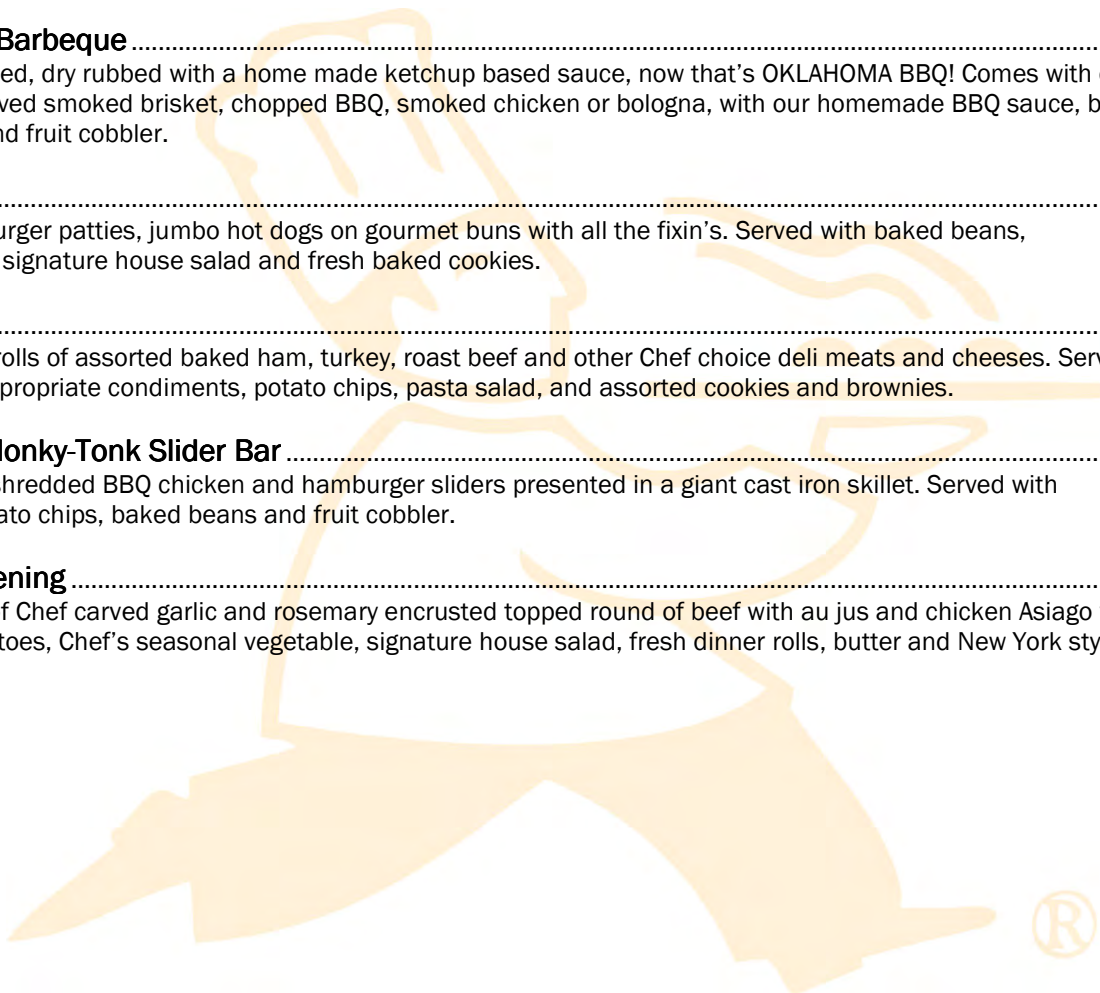
Oklahoma Barbeque \$___.__person
 Hickory smoked, dry rubbed with a home made ketchup based sauce, now that's OKLAHOMA BBQ! Comes with choice of (2) of the following: carved smoked brisket, chopped BBQ, smoked chicken or bologna, with our homemade BBQ sauce, baked beans, cole-slaw, toast and fruit cobbler.

Grill out!..... \$___.__person
 Grilled hamburger patties, jumbo hot dogs on gourmet buns with all the fixin's. Served with baked beans, potato salad, signature house salad and fresh baked cookies.

Deli Fresh \$___.__person
 Thinly sliced rolls of assorted baked ham, turkey, roast beef and other Chef choice deli meats and cheeses. Served with fresh baked bread and appropriate condiments, potato chips, pasta salad, and assorted cookies and brownies.

Route 66 Honky-Tonk Slider Bar \$___.__person
 Pulled pork, shredded BBQ chicken and hamburger sliders presented in a giant cast iron skillet. Served with coleslaw, potato chips, baked beans and fruit cobbler.

Elegant Evening..... \$___.__person
 Duel entrée of Chef carved garlic and rosemary encrusted topped round of beef with au jus and chicken Asiago with fresco whipped mashed potatoes, Chef's seasonal vegetable, signature house salad, fresh dinner rolls, butter and New York style cheesecake.



HOME STYLE BUFFETS

Home style buffets are our most economical option. These lunch sized portions are served on plastic ware and come with fresh dinner rolls, butter, Chef's choice dessert, iced tea and water. Signature house salads are served with ranch or Chef's vinaigrette dressing. China service is available for an additional charge. Minimum 25 guests required or an additional delivery charge may apply.

Homemade Steak Fingers\$___.__person
Mashed potatoes and white gravy, Chef's seasonal vegetable.

Smoked Chicken Breast\$___.__person
Wild rice and sautéed vegetables.

Salisbury Steak\$___.__person
Mashed potatoes and brown gravy, Chef's seasonal vegetable.

Chicken and Sausage Jambalaya.....\$___.__person
Red beans and rice, and breaded okra.

Three Way Chili an Oklahoma Tradition.....\$___.__person
Homemade chili, beans, spaghetti.

Fried Catfish\$___.__person
Served with tartar sauce, hush puppies, coleslaw.

Sliced Turkey\$___.__person
Cornbread dressing, mashed potatoes and white gravy, Chef's seasonal vegetable.

Fried Chicken\$___.__person
With green beans, mashed potatoes and white gravy.

Homemade Chicken Pot Pie\$___.__person
Filled with vegetables and served with a signature house salad.

Chicken Fried Steak\$___.__person
Mashed potato and white gravy, Chef's seasonal vegetable.

Chicken and Dumplings.....\$___.__person
Home made and served with Chef's seasonal vegetable.

Philly Cheese Steak Sandwich\$___.__person
Served with onions, peppers, cheese and potato chips.

Homemade Meat Loaf\$___.__person
Au gratin potatoes and Chef's seasonal vegetable.

Chicken Enchilada Casserole\$___.__person
Served with rice and beans.

Baked Potato Bar\$___.__person
Served with chili, sour cream, chives, bacon bits and butter, and a signature house salad.

Spaghetti and Meat Sauce\$___.__person
Served with a signature house salad and garlic bread.



PREMIUM BUFFETS

All premium buffet selections include the signature house salad with choice of ranch or Chef's vinaigrette dressing, fresh dinner rolls, herb butter, iced tea and water. Desserts are available. Minimum 25 guests required or an additional delivery charge may apply. Ask your sales representative for the Chef's current selection of specialty desserts.

Mexican Crepe \$___.__person
Flour tortillas stuffed with chicken a la Reine and served with Risi Bisi rice.

Southwest Chicken Breast \$___.__person
A perfectly baked, chicken breast topped with Chipotle sauce. Served with Spanish rice and Chef's seasonal vegetable.

Stuffed Chicken Breast \$___.__person
A tender, boneless, skinless chicken breast stuffed with a mousseline of seafood and served with a butter lobster sauce, Israeli couscous and Chef's seasonal vegetable.

Chicken Breast Prosciutto \$___.__person
Boneless breast of chicken stuffed with smoked Gouda, wrapped in Prosciutto and topped with roasted red pepper sauce, garlic mash and Italian vegetables.

Sautéed Chicken Breast \$___.__person
A tender, boneless breast of chicken lightly seasoned and sautéed in olive oil. Served with a savory Kalamata olive sauce, Israeli couscous and Chef's seasonal vegetable.

Asiago Chicken with Salmon \$___.__person
A duo of chicken rolled in Asiago cheese presented with a medallion of baked herbed salmon with sauce, Israeli couscous and mousseline grilled vegetables .

Smoked Breast of Duck \$___.__person
Slowly smoked your duck served with a dried cherry sauce, Chef's seasonal vegetable and wild rice.

Grilled Mahi Mahi \$___.__person
Deliciously grilled and topped with a lemon butter sauce and Macadamia nuts, seasoned rice and Chef's seasonal vegetable.

Prime Rib \$___.__person
This popular cut of beef is skillfully prepared and served to your guests. Served with au jus, creamy horseradish sauce, baked potato and green beans.

Wild Caught Salmon \$___.__person
Grilled, baked or poached, you can't go wrong with this elegant selection. Served with a fresh dill sauce, lemon wedges, Pacific rice and Chef's seasonal vegetable.

Smoked Pork Loin \$___.__person
Our chef expertly smokes the pork loin and slices it into six-ounce portions. Served with a spicy Chipotle sauce, mashed potatoes and Chef's seasonal vegetable.

Grilled Turkey Medallion \$___.__person
A six-ounce portion of turkey wrapped in apple wood smoked bacon. Served with couscous and a herb, white wine reduction and Chef's seasonal vegetable.

Don't see what you want? No problem, your sales representative will assist in creating a customized menu for your event.



BOX LUNCHES

All box lunches come with plastic ware, napkin, mint, and appropriate condiments.

Chicken Caesar Wrap \$___.each
Served in a sundried tomato wrap, potato chips, pickle spear and fresh baked cookie.

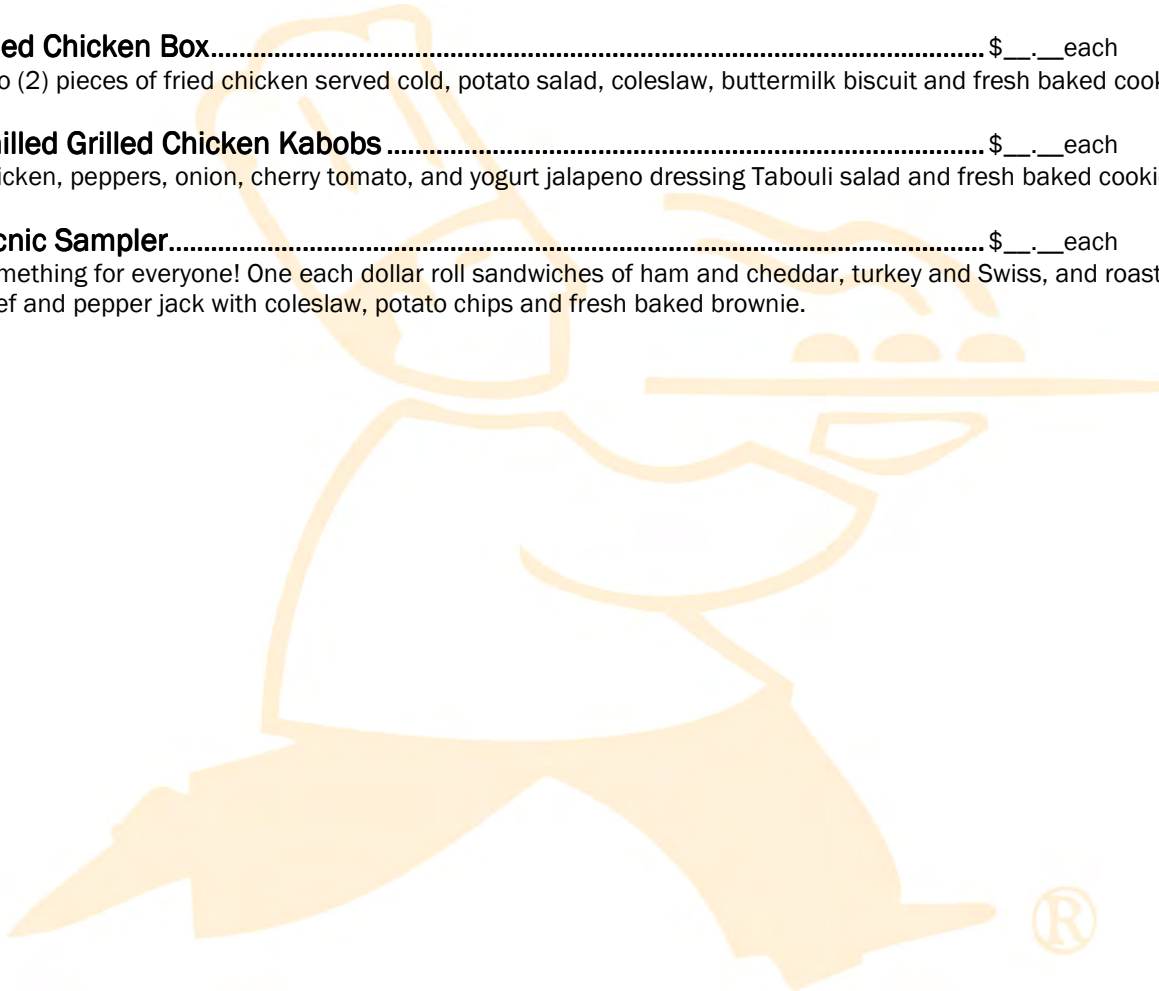
Deli Sandwich \$___.each
Served with your choice of deli ham, turkey or roast beef on a hoagie bun, potato chips, pickle spear and fresh baked brownie.

Veggie Wrap \$___.each
Spinach Salad, sprouts, cheese, tomato, and mushrooms lightly tossed with dressing, potato chips, pickle spear and fresh baked cookie.

Fried Chicken Box..... \$___.each
Two (2) pieces of fried chicken served cold, potato salad, coleslaw, buttermilk biscuit and fresh baked cookie.

Chilled Grilled Chicken Kabobs \$___.each
Chicken, peppers, onion, cherry tomato, and yogurt jalapeno dressing Tabouli salad and fresh baked cookie.

Picnic Sampler..... \$___.each
Something for everyone! One each dollar roll sandwiches of ham and cheddar, turkey and Swiss, and roast beef and pepper jack with coleslaw, potato chips and fresh baked brownie.



PLATED SELECTIONS

All plated meals are priced per person and include one preset salad and dessert selection, fresh dinner rolls with herb or flavored butter, iced tea and coffee service.

Salads

- Signature House** Fresh greens with julienne vegetables, tomato wedge and ranch or Chef's vinaigrette dressing
- Green Chili Caesar** Romaine Lettuce with Parmesan cheese and seasoned croutons and green chili Caesar dressing
- Spinach and Raspberry** Fresh spinach with bacon, cherry tomato and raspberry vinaigrette
- Blue Cheese Wedge** Wedge of crisp lettuce sprinkled with bacon, bleu cheese crumbles and dressingAdd \$__.

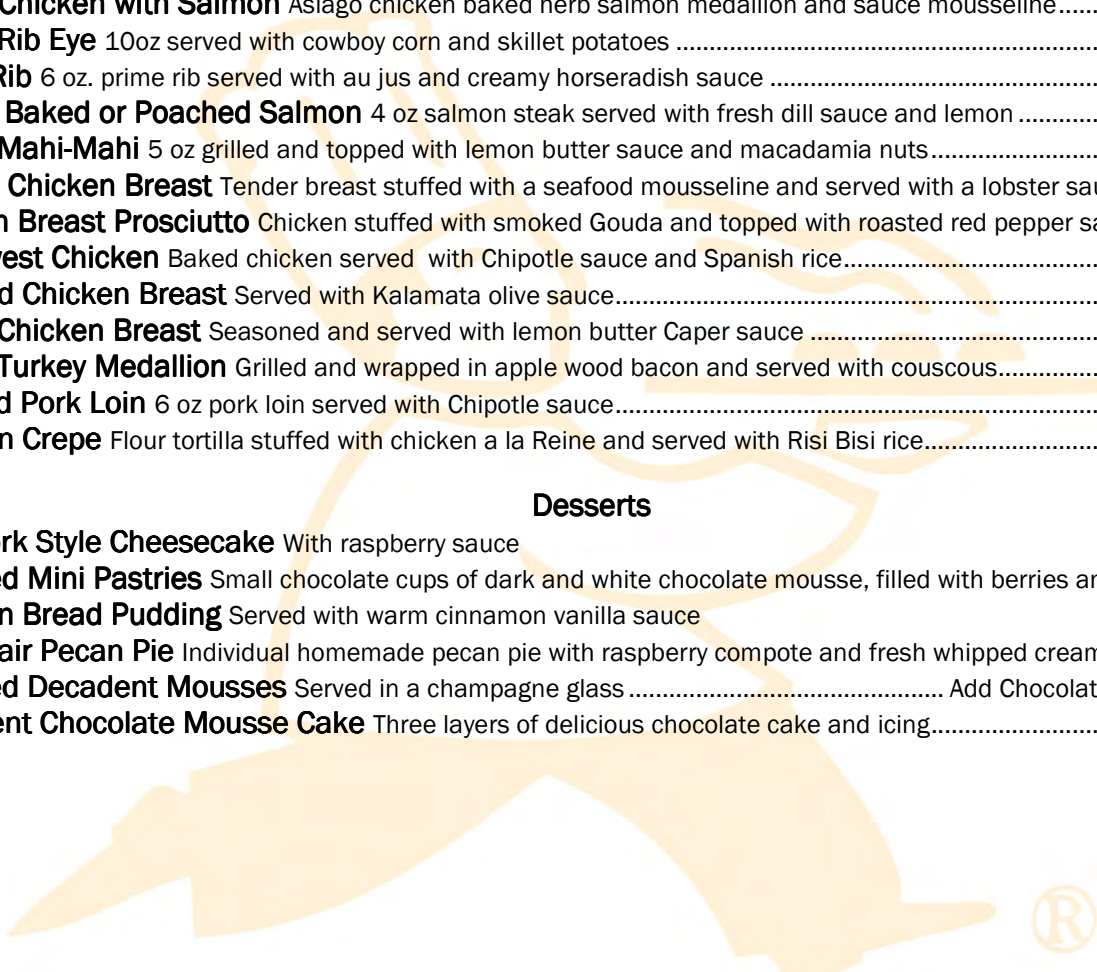
Entrees

All entrees served with Chef's choice potato or rice and Chef's seasonal vegetable.

- Sautéed Duck Breast** 8 oz duck breast served with Marsala dried cherry sauce and wild rice.....\$ __.
- Asiago Chicken with Salmon** Asiago chicken baked herb salmon medallion and sauce mousseline.....\$ __.
- Grilled Rib Eye** 10oz served with cowboy corn and skillet potatoes\$ __.
- Prime Rib** 6 oz. prime rib served with au jus and creamy horseradish sauce\$ __.
- Grilled, Baked or Poached Salmon** 4 oz salmon steak served with fresh dill sauce and lemon\$ __.
- Grilled Mahi-Mahi** 5 oz grilled and topped with lemon butter sauce and macadamia nuts.....\$ __.
- Stuffed Chicken Breast** Tender breast stuffed with a seafood mousseline and served with a lobster sauce\$ __.
- Chicken Breast Prosciutto** Chicken stuffed with smoked Gouda and topped with roasted red pepper sauce ..\$ __.
- Southwest Chicken** Baked chicken served with Chipotle sauce and Spanish rice.....\$ __.
- Sautéed Chicken Breast** Served with Kalamata olive sauce.....\$ __.
- Grilled Chicken Breast** Seasoned and served with lemon butter Caper sauce\$ __.
- Grilled Turkey Medallion** Grilled and wrapped in apple wood bacon and served with couscous.....\$ __.
- Smoked Pork Loin** 6 oz pork loin served with Chipotle sauce.....\$ __.
- Mexican Crepe** Flour tortilla stuffed with chicken a la Reine and served with Risi Bisi rice.....\$ __.

Desserts

- New York Style Cheesecake** With raspberry sauce
- Assorted Mini Pastries** Small chocolate cups of dark and white chocolate mousse, filled with berries and cream
- Mexican Bread Pudding** Served with warm cinnamon vanilla sauce
- State Fair Pecan Pie** Individual homemade pecan pie with raspberry compote and fresh whipped cream
- Assorted Decadent Mousses** Served in a champagne glass Add Chocolate Cup \$ __.
- Decadent Chocolate Mousse Cake** Three layers of delicious chocolate cake and icing.....Add \$ __.



CHEF STATIONS

Chef Attendants \$__ for first two hours and \$__ per hour there after. Standard is 1 attendant per 125 guests.

Carvery Presented with fresh dinner rolls and appropriate condiments.

Smoked breast of turkey - Serves 50	\$__ each
Garlic and rosemary encrusted Baron of beef - Serves 100.....	\$__ each
Seared beef tenderloin - Serves 30	\$__ each
Rosemary roasted pork loin - Serves 30	\$__ each
Smoked beef brisket - Serves 30.....	\$__ each

Route 66 Sliders Build your own slider bar presented in 3 foot iron skillet and presented with petite gourmet buns.

Pulled Pork Sliders - Two per person	\$__ person
Shredded Chicken Sliders - Two per person.....	\$__ person
Hamburger Cheeseburger Sliders - Two per person	\$__ person

Mashed Potato-tinis Mashed potatoes in Martini glasses with choice of toppings; chicken curry, wild mushroom ragout or sour cream, bacon and cheddar cheese.

One Topping	\$__ person
Two Toppings.....	\$__ person
Three Toppings.....	\$__ person

Pasta Bar Selection of pastas with choice of Marinara, Pesto Cream, or Primavera sauces with garlic bread.

One pasta	\$__ person
Two pastas	\$__ person
Three pastas.....	\$__ person

Quesadillas Presented on iron grill with sour cream and salsa.

Fajita chicken with caramelized onions and Queso fresco	\$__ each
Grilled vegetables with three cheeses and Mexican seasonings.....	\$__ each
Grilled shrimp with goat cheese and spinach	\$__ each

Wok Stir-Fry Grilled chicken, ginger beef, sesame pork, or Asian vegetables served with rice and soy sauce.

One selection	\$__ person
Two selections.....	\$__ person

State Fair "Fare" Minimum 50 guests

Popcorn machine	\$__ person
Cotton candy	\$__ person
Funnel cake.....	\$__ person
Snow cones	\$__ person



RECEPTION DISPLAYS

All services are on plastic ware. China service is an available for additional charge.

Platter Displays

Fresh Fruit Tray - Serves 50 \$____
The fresh fruit of the season served with yogurt dipping sauce.

Grilled Vegetable Tray - Serves 50 \$____
Seasoned and grilled including zucchini, yellow squash and tomatoes and market fresh vegetables.

Domestic Cheese Tray - Serves 50 \$____
Assorted cheeses served with gourmet crackers and fresh fruit.

Smoked Salmon - Serves 25 Market Price
Top quality salmon garnished with capers, chopped boiled egg, served with crackers.

Relish Tray - Serves 50 \$____
Assorted fresh vegetables including carrots, celery, cauliflower and broccoli served with ranch dipping sauce.

Chevre Cylinder - Serves 25 \$____
Two pounds of tangy, creamy goat's cheese. Served with gourmet crackers.

Irish Cheddar - Serves 50 \$____
Classic and delicious. Served with gourmet crackers. Approximately 5 pounds.

Smoked Gouda - Serves 50 \$____
This cheese pairs nicely with fresh fruit and gourmet crackers. 5 pounds.

Gourmet Cheese Ball - Serves 50 \$____
Rolled in chopped pecans and served with grapes and gourmet crackers.

Imported Brie - Serves 25 \$____
A buttery, creamy interior makes this one of the great cheeses. Served with fresh fruit and gourmet crackers. One 2.2 pound wheel.

Gourmet Displays

Signature Fruit Tree Minimum 50 guests \$____person
A delightful tree made of real pineapple and skewered strawberries and pineapple chunks. Served with whipped cream.

Fresh Seafood Display Minimum 50 guests \$____person
Large shrimp, crab claws and grilled scallops neatly displayed on a mound of ice. Served with fresh lemon, Remoulade, Creole and brandy sauces.

Garden Display Minimum 25 guests \$____person
Vegetable brochettes, mini tartlets and mousse-filled vegetable cups.

Chef's Table of Desserts Minimum 25 guests \$____person
White chocolate and milk chocolate fondue served with fresh fruit. An array of fresh pastries filled with berries and mousse.

Chocolate Fountain Minimum 50 guests \$____person
Flowing chocolate served with graham crackers, marshmallows, pretzel sticks and strawberries.



HORS D' OEUUVRES

All items below include 100 pieces and can be presented either buffet style or via hand passed service. Waiters are available for \$___ an hour. All items include plastic ware and napkins. China service is available for an additional charge.

COLD

Savory Tartlets Filled with smoked salmon or vegetable mousse	\$ ___
Southwest Torte Black beans, roasted corn, peppers, with Jack cheese	\$ ___
Boursin Cheese Torte Caramelized onions with Boursin cheese filling	\$ ___
Fresh Asparagus wrapped in Prosciutto Ham	\$ ___
English Cucumber Stuffed with vegetable cream cheese	\$ ___
Fresh Tuna Brochette Fresh tuna served with red onion and Thai sauce	\$ ___
Anti Pasto Brochette Black olives, mozzarella, heart of artichoke and cherry tomatoes	\$ ___
Finger Sandwiches Assorted meats and breads. Also available with salad fillings	\$ ___
Deviled Eggs Topped with roasted red peppers	\$ ___
Jumbo Chilled Shrimp Marinated with cocktail sauce and lemon wedges	\$ ___
Brochette Tomatoes, mozzarella, and basil in olive oil on toasted rounds	\$ ___

HOT

Mini Beef Wellington Filets baked golden brown in puff pastry	\$ ___
Mini Crab Cakes Lump crab meat seasoned, breaded and fried served with Remoulade sauce	\$ ___
Fresh Sea Scallops Wrapped in bacon	\$ ___
Southwestern Chicken Rumaki Chicken and Jalapeño wrapped in bacon	\$ ___
Mini Pizza Topped with goat cheese and sundried tomato	\$ ___
Chicken Brochette Hong-Kong Served with sweet and sour sauce	\$ ___
Steamed or Fried Pot Sticker Served with garlic soy sauce	\$ ___
Swedish Meatballs Topped with parsley flakes	\$ ___
Little Smokies Served with our Homemade BBQ sauce	\$ ___
Stuffed Mushrooms Choice of sausage or herb and cheese	\$ ___
Mini Quiche Assorted flavors	\$ ___
Baked Chicken Kabob Served with our homemade BBQ sauce	\$ ___
Crab Rangoon Served with hot mustard	\$ ___
Mini Burritos Served with hot sauce	\$ ___
Spanakopita	\$ ___
Wings of Fire Served with Bleu cheese and celery	\$ ___
Franks in Blankets Served with deli mustard	\$ ___

DESSERTS

Miniature Pecan Pie Small tarts filled with traditional sweet filling	\$ ___
Assorted Mini Pastries Small tarts filled with mousse, fresh berries and whipped cream	\$ ___
Mini Cheesecakes Creamy bite sized cakes of assorted flavors	\$ ___
Mini Éclairs Puff Pasties filled with cream and topped with rich chocolate	\$ ___
Mini Cream Puff Bite sized puff pastry balls filled with assorted mousses	\$ ___



BAR SERVICE

Cash Bars

Includes premium liquor selection, mixers, portable black bar, plastic ware, designated over 21 area, service equipment and ice. Cash bars may be customized with the items listed below.

Setup Fee	\$ __. __ each
Professional Bartending Fee (4 hours)	\$ __. __ each
Additional hours	\$ __. __ hour
Glass service ware	\$ __. __ person
Cocktail Waitress (Waitress to obtain drinks on a cash or host drink ticket basis)	\$ __. __ hour
Wrist bands	\$ __. __ each

Hosted Bars

Includes premium liquor selection, mixers, portable black bar, plastic ware, designated over 21 area, service equipment and ice. Host bars may be customized with the items listed below.

Setup Fee	\$ __. __ each
Professional Bartending Fee (4 hours)	\$ __. __ each
Additional hours	\$ __. __ hour
Glass service ware	\$ __. __ person
Cocktails	\$ __. __ each
Wine by the glass	\$ __. __ each
Import and premium beer	\$ __. __ each
Domestic beer	\$ __. __ each
Bottled water	\$ __. __ each
Sodas	\$ __. __ each
Hosted tickets only options	\$ __. __ ticket

Unlimited Hosted Bar per Hour

Hosted bar service for one price per hour/per guest. Minimum 50 guests.

First Hour	\$ __. __
Second Hour	\$ __. __
Additional Hours	\$ __. __ hour
Glass service ware	\$ __. __ person

Professional Bartending Services

Bartender, tools, drink straws and cocktail napkins. The customer is responsible for providing the alcohol, soft drinks, mixers and fruit garnishes. One bartender can serve approximately 100 guests. All prices includes bar set up and clean up. The bartender will arrive one hour before your event to set up the bar and stay for 30 minutes afterwards to clean.

1-3 hours	\$ __. __ hour
Additional Hours	\$ __. __ hour
Plastic service ware (12oz)	\$ __. __ glass
Glass service ware (Goblet and wine glass)	\$ __. __ glass



GUIDELINES

Menus

In addition to our standard catering menus, we can also provide you with the advantage of custom menu planning to meet any creative or budgetary needs of your event. Due to fluctuating market prices, catering quotes are subject to change up to 30 days before your event.

Tax and Service Charge

All food and beverage, rental items, decorations and floral arrangements are subject to a delivery & service charge and applicable sales tax.

Guarantees

An estimated number of guests will be used when placing your initial catering order. A minimum guarantee of the number of guests attending a function must be received 3 business days prior to the event. Groups larger than 500 require a minimum guarantee to 5 business days prior to the event. This guarantee cannot be reduced and will be the basis for a minimum charge. If a number greater than the guaranteed number is served, charges will be based on the number served. Caterer will prepare/set for three percent (5%) over the guaranteed count up to a maximum of 25 guests. If a greater number of set overage is needed the minimum guarantee MUST be raised.

Payment

100% of all estimated charges is payable in full prior to your event date. An initial deposit of 50% of the total estimated will be required at time of contracting. The balance is due with final guarantee (see Guarantees above). Incidentals will be billed after the entire event and due net 15 days. Checks should be made payable to EXPOSERVE. If payments is made via credit card, a 4% credit card convenience fee will be applied to the payment.

Cancellation Policy

Should a cancellation occur 30 days prior to the event, the client will be required to pay 25% of the estimated revenue, based on menu and event arrangements. Should a cancellation occur from 30 days up to the guarantee due date, the client will be required to pay 50% of the estimated revenue, based on menu and event arrangements. 100% of estimated charges will be applied to the cancellation of any food and beverage after the guarantee due date.





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