



An Uncommonly Beautiful Venue

WEDDINGS • SPECIAL EVENTS • CATERING

Catering Menu

Customization is our specialty



2025 | 2026 | 2027
Version 11 - Oct. 2025

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DRUMORE ESTATE

At Drumore Estate, we believe every event deserves exceptional food, artfully prepared and beautifully presented.

Our catering menu offers a variety of thoughtfully curated options designed to delight your guests and complement your unique celebration.

Whether you're planning a lavish wedding, a corporate event, or an intimate gathering, our team is dedicated to creating a culinary experience as memorable as the setting. Let us bring your vision to life, one delicious bite at a time.

PLEASE NOTE

Menu pricing reflects current market costs.

We reserve the right to update prices due to market fluctuations or force majeure. For details, contact our General Manager.

"The food was delicious and the service was top notch!"

I still have friends and family raving about this venue and the exemplary staff."

~ Mary

Menu 2025

BUFFET OR PLATED

Add \$7 per person for plated meal service

Event Time | 4 Hours / 5 Hours / 6 Hours

Bronze Package | \$62 / \$71 / \$82

— INCLUDES —

BUFFET STYLE ONLY

Includes your choice of three silver-tier appetizers and one of the following entrée options: Fajita Bar, Pasta Station, BBQ Meal, or Asian Stir-Fry.

Silver Package | \$69 / \$78 / \$89

— INCLUDES —

Four Silver Appetizers

Salad / One Entrée / One Starch / One Vegetable

Gold Package | \$86 / \$97 / \$106

— INCLUDES —

Five Silver or Gold Appetizers

Salad / Two Entrées / Two Starches / One Vegetable

Platinum Package | \$99 / \$109 / \$118

— INCLUDES —

Six Appetizers

Salad / Three Entrées / Two Starches / One Vegetable

Specialty meal options available for all dietary restrictions and food allergies.
Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or force majeure.

20% service fee for all food items.

Bar and Drink Service 2025

4 hours / 5 hours / 6 hours

\$19.50 / \$20.50 / \$22

Opens after the ceremony, closes 15 minutes before music ends.

Does not include alcohol

– Includes –

Glassware / Champagne Toast Service (includes flutes and pour)
Ice / Coke / Diet Coke / Tonic / Seltzer / Sprite / Sour Mix / Ginger Ale /
Grenadine / Simple Syrup / Cranberry Juice / Orange Juice /
Pineapple Juice / Cherries / Lemons / Limes / Olives / Oranges /
Lemon Juice / Lime Juice / Bitters
Coffee / Decaf Coffee / Tea Station

20% service fee for all bar items.



“From the food to the drinks to the staff - it was all incredible.

Our guests commented on how great the bartenders were.”

~ Randi

Event Time | 4 Hours / 5 Hours / 6 Hours

Bronze Package | \$64 / \$73 / \$84

— INCLUDES —

BUFFET STYLE ONLY

Includes your choice of three silver-tier appetizers and one of the following entrée options: Fajita Bar, Pasta Station, BBQ Meal, or Asian Stir-Fry.

Silver Package | \$71 / \$81 / \$91

— INCLUDES —

Four Silver Appetizers
Salad / One Entrée / One Starch / One Vegetable

Gold Package | \$89 / \$100 / \$109

— INCLUDES —

Five Silver and Gold Appetizers
Salad / Two Entrées / Two Starches / One Vegetable

Platinum Package | \$102 / \$113 / \$122

— INCLUDES —

Six Appetizers
Salad / Three Entrées / Two Starches / One Vegetable

Specialty meal options available for all dietary restrictions and food allergies.
Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or force majeure.

20% service fee for all food items.

Bar and Drink Service 2026

4 hours / 5 hours / 6 hours

\$20 / \$21.50 / \$22.50

Opens after the ceremony, closes 15 minutes before music ends.

Does not include alcohol

– Includes –

Glassware / Champagne Toast Service (includes flutes and pour)
Ice / Coke / Diet Coke / Tonic / Seltzer / Sprite / Sour Mix / Ginger Ale /
Grenadine / Simple Syrup / Cranberry Juice / Orange Juice /
Pineapple Juice / Cherries / Lemons / Limes / Olives / Oranges /
Lemon Juice / Lime Juice / Bitters
Coffee / Decaf Coffee / Tea Station

20% service fee for all bar items.



Menu 2027

BUFFET OR PLATED

Add \$8 per person for plated meal service

Event Time | 4 Hours / 5 Hours / 6 Hours

Bronze Package | \$66 / \$76 / \$87

— INCLUDES —

BUFFET STYLE ONLY

Includes your choice of three silver-tier appetizers
and one of the following entrée options:

Fajita Bar, Pasta Station, BBQ Meal, or Asian Stir-Fry.

Silver Package | \$73 / \$83 / \$94

— INCLUDES —

Four Silver Appetizers

Salad / One Entrée / One Starch / One Vegetable

Gold Package | \$92 / \$102 / \$112

— INCLUDES —

Five Silver and Gold Appetizers

Salad / Two Entrées / Two Starches / One Vegetable

Platinum Package | \$105 / \$116 / \$126

— INCLUDES —

Six Appetizers

Salad / Three Entrées / Two Starches / One Vegetable

Specialty meal options available for all dietary restrictions and food allergies.
Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update
prices due to market fluctuations or force majeure.

20% service fee for all food items.

Bar and Drink Service 2027

\$20.50/\$22/\$23

4 hours / 5 hours / 6 hours

\$20.50 / \$22 / \$23

Opens after the ceremony, closes 15 minutes before music ends.

Does not include alcohol

– Includes –

Glassware / Champagne Toast Service (includes flutes and pour)
Ice / Coke / Diet Coke / Tonic / Seltzer / Sprite / Sour Mix / Ginger Ale /
Grenadine / Simple Syrup / Cranberry Juice / Orange Juice /
Pineapple Juice / Cherries / Lemons / Limes / Olives / Oranges /
Lemon Juice / Lime Juice / Bitters
Coffee / Decaf Coffee / Tea Station

20% service fee for all bar items.

"The bartenders were phenomenal!
Super friendly and kept everything
running smoothly all night.

Everyone was happy with
the drink options."

~Alisha



Appetizers

SILVER PACKAGE

Upgrade a Silver appetizer to Gold for \$0.75 per person.
Upgrade a Silver appetizer to Platinum for \$1.75 per person.

Spinach and Artichoke Dip on Crostini

Pimento Cheese and Kielbasa on Crostini

Caprese Crostini – Fresh tomato,
mozzarella, and basil drizzled with a
balsamic glaze

Sweet Potato and Green Onion Goat
Cheese Bites – With candied pecans and
dried cranberry

Teriyaki or Curried Cauliflower Bites
Chicken Quesadilla – With roasted bell
peppers and onions

Goat Cheese with a Balsamic Berry
Compote on Crostini

Asiago Potato Bites

Honey Chicken Salad
on Banana Bread

Grilled Cheese with
Tomato Soup Shooters

Parmesan and Mushroom
Bread Pudding Bites

Confit Garlic and
Chive Goat Cheese on Crostini

Roasted Vegetable and
Parmesan Flat Bread

Roasted Corn Salsa
on Baked Flour Tortillas

Fresh Tomato and Ricotta Tart

Cheese and Crackers – Assorted cheeses
served with mustard and crackers

Start your celebration with thoughtfully
crafted bites that blend elegance and flavor.

From seasonal favorites to chef-inspired
classics, our appetizers are the perfect
introduction to the Drumore Estate
experience—refined, memorable, and made
to impress.



Appetizers

GOLD PACKAGE

Gold package has choice of all Gold and Silver options.
Upgrade a Gold appetizer to Platinum for \$1.25 per person.

Philly Cheesesteak Egg Rolls
with Steak Sauce

Sausage and Cream Cheese Stuffed

Mushrooms Herbed Cream Cheese
with a Mushroom Duxelles on Crostini

Caramelized Onion Jam
with Bleu Cheese Tartlet

Asparagus and Parmesan Wrapped in Phyllo

Brie En Croute with Fig Jam – Creamy brie
cheese wrapped in pastry dough and
baked, topped with fig jam

Salmon Cakes with Roasted Red Pepper
and Caper Remoulade

Loaded Baked Potato Bites

Ham and Scalloped Potato Bites

Vegetable Crudit  – Assorted fresh
vegetables served with ranch and tzatziki
dipping sauces

Swedish Meatball Bites – House-made
meatball served with a creamy Swedish
meatball dipping sauce

Roasted Corn and Bacon Chowder Shooters –
House-made creamy chowder with bacon
and roasted corn

Watermelon Gazpacho Shooters –
Watermelon, tomato, and cucumber,
blended with fresh herbs, red wine vinegar,
and extra virgin olive oil.
Served cold and topped with a balsamic
whipped cream dollop



Appetizers

PLATINUM PACKAGE

Platinum package gets choice of all appetizers except Platinum Plus.

Bacon-Wrapped Dates – Stuffed with a chorizo cream cheese filling

Crab Cakes with Old Bay Remoulade

Cheese and Fruit Assortment – Assorted cheeses served with seasonal fruits, whole grain mustard, and crackers

Parmesan and Chive Arancini – Creamy house-made risotto, breaded and fried, and topped with roasted garlic aioli

Louisiana Lollipop – Cajun-seasoned shrimp and andouille sausage on a skewer served with sassafras aioli

Greek Salad Skewers – Cucumber, red onions, kalamata olives, and feta cheese

Salmon and Cream Cheese Mousse – Paprika and dill complement this house-made salmon mousse served on a cucumber round

PLATINUM PLUS PACKAGE

Substitute for a Silver / Gold / Platinum appetizer per guest count

Shrimp Platter

\$2.99 / \$2.07 / \$0.89

Bacon-Wrapped Scallops

\$2.99 / \$2.07 / \$0.89

Fruit and Cheese Platter

\$3.10 / \$2.19 / \$1.00

ADD-ON

Drumore Charcuterie Board

Variety of Cheeses, Cured Meats, Olives, Crackers, Nuts, Dried Fruit, Spreads, Mustard, Jam
\$17 / \$15 / \$13

“The Drumore Estate team went above and beyond. The food was absolutely phenomenal.

Our guests were raving about it days after the wedding.”

~ Jackie



Salads

CLASSIC GARDEN

Cherry Tomatoes, Cucumber,
Carrots, Croutons, and
Choice of Dressing

– Choice of Dressing –
Balsamic
Citrus Vinaigrette
Ranch
Blue Cheese
Poppy Seed Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Croutons and
Caesar Dressing

SEASONAL MIXED GREEN

Seasonal Fruit, Nuts, Feta Cheese
and Vinaigrette

BABY SPINACH

Seasonal Fruit, Red Onions,
and Poppy Seed Vinaigrette

CLASSIC ITALIAN

Romaine, Tomatoes, Red Onions, Olives,
Banana Peppers, Feta
and Italian Dressing

GREEN GODDESS

Mixed Greens, Cucumber, Green Onions,
Cherry Tomatoes and Avocado Dressing

Vegetables

Roasted Seasonal Vegetables

Honey and Ginger Glazed Carrots

Green Beans with Garlic or Red Peppers

Seasonal Succotash

Roasted Asparagus
(Best in Spring)

Roasted Brussels Sprouts
(Best in Fall)



“The food is delicious.
We are still getting compliments on
how great the food was.”

~ Brielle

Starches

Buffet

Roasted Potato Medley

Reds, golds and yams roasted with olive oil, herbes de Provence and garlic

Garlic, Thyme and Rosemary Roasted Red Potatoes

Mashed Potato

Your choice of garlic, parmesan or sour cream mashed potato

Wild Rice Pilaf

Wild rice prepared with carrots, peas, onions and savory vegetable broth

Penne Pasta

Your choice of house-made alfredo or vodka tomato sauce

Scalloped Potatoes

Baked golden in a creamy sauce and topped with parmesan cheese

Bowtie Pasta

Tossed with sundried tomatoes, spinach and mushrooms

Plated

Potato Dauphinoise

Sliced potatoes in creamy garlic and Dijon sauce, topped with parmesan and baked golden brown

Hasselback Potatoes

Classic russet potato dish topped with garlic butter and chives

Roasted Potato Medley

Reds, golds and yams roasted with olive oil, herbes de provence and garlic

Garlic, Thyme and Rosemary Roasted Red Potatoes

Mashed Potato

Your choice of garlic, parmesan or sour cream mashed potato

Parmesan Mushroom Risotto Cake

Smashed Red Potato

Red potato tossed in olive oil, salt and pepper, smashed flat and topped with asiago cheese and baked till bubbly

"The in-house catering was amazing!
We received so many compliments on
the menu choices and flavor."

~ Melissa



Entrées

Chicken

CHICKEN BREAST OR THIGHS

Grilled Chicken

– Choice of Sauce –

Sundried Tomato and Spinach Parmesan Sauce

White Wine, Mushroom, and Herb Sauce

Mushroom Ragout
Mushrooms, onions, garlic, and
parsley sautéed with white wine

Mediterranean Sauce
Tomatoes, onions, kalamata olives
and feta cheese

Peach Mango Salsa

CHICKEN CORDON BLEU

Ham and Swiss cheese inside
a breaded chicken breast
Plated - \$5 / Buffet - \$8

– Choice of Sauce –

Alfredo Sauce

Dijon Cream

AIRLINE CHICKEN BREAST

(Plated meal only. Add \$10 per person)

– Choice of Sauce or Accoutrement –

Caprese Style
With fresh mozzarella, tomato,
and basil

Piccata Sauce
A lemon, caper, and white wine
sauce with butter

Wild Mushroom Ragout
Wild mushrooms sautéed with onions
and white wine, parsley, and butter

Roasted Red Pepper Chimichurri
Roasted bell peppers blended with
parsley, garlic, lemon, and extra virgin
olive oil

“The food was phenomenal!

We had multiple guests comment that it was
the best wedding food they’ve ever had.”

~ Lori



Entrées

Beef and Pork

SHOULDER TENDER

All the tenderness of a filet with a beefiness that is unmatched

GRILLED FLANK STEAK

Add \$4 per person

Classic cut of steak that pairs with almost any sauce and side

BRAISED BONELESS SHORT RIB

Add \$12 per person

Flavorful and meaty, seared and slowly cooked for a tender bite

– Choice of Sauce –

Bordelaise Sauce

Caramelized Onion Demi-Glace

Chimichurri

Mushroom Demi-Glace Au

Poivre, a peppercorn and brandy sauce

GRILLED FLAT IRON STEAK

(Plated meal only. Add \$17 per person)

Well-marbled and flavorful, a secret favorite of butchers

6 OZ SIRLOIN FILET

(Plated meal only. Add \$26 per person)

Flavorful center-cut sirloin to give it the filet look

– Choice of Sauce –

Bordelaise Sauce

Caramelized Onion Demi-Glace

Chimichurri

Mushroom Demi-Glace Au Poivre, a peppercorn and brandy sauce

PORK TENDERLOIN

– Choice of Sauce –

Maple Bourbon Glaze

Blackberry Barbeque Sauce

Seasonal Fruit Chutney

Mushroom and Vermouth Gravy

Orange Plum Sauce



“The transitions from ceremony to cocktail hour, to the reception were seamless.

The salmon was cooked to perfection and the short rib melted in your mouth!!”

~ Jocelyn M.

Entrées

Seafood

17

SALMON

– Choice of Sauce –

Peach Mango Salsa
Lemon Caper Sauce
Lemon and Rosemary Gremolata

CRAB CAKES

(Add \$12 per person)

– Choice of Sauce –

Old Bay Remoulade
Roasted Red Pepper and Caper Aioli

MAHI MAHI

(Add \$7 per person)

– Choice of Sauce –

Pineapple Chutney
Lime Buerre Blanc

HALIBUT

(Add \$25 per person)

– Choice of Sauce –

Lemon and Thyme Buerre Blanc
Roasted Red Pepper Chimichurri

CRAB-STUFFED FLOUNDER

(Add \$12 per person)

– Choice of Sauce –

Old Bay and Horseradish Cream
Lemon and Dill Cream

“The in-house catering was amazing! We received so many compliments on the menu choices and flavor.”

~ Melissa



Bronze Entrées

BUFFET SERVICE ONLY

– Choice of Options –

FAJITA MEAL **Chicken and/or Pork Fajita**

With Tortillas, Peppers and Onions, Refried Beans, Rice, Shredded Lettuce, Shredded Cheese, Sour Cream, Chips, and Salsa
(Add Guacamole for \$2 per person)

PASTA MEAL **Penne Pasta**

With Marinara Sauce, Alfredo Sauce, Chicken or Meatballs,
Mixed Green Salad, Rolls
(Add both Proteins for \$5 more per person/ Add Meat Sauce for \$3 per person)

BBQ MEAL **Pulled BBQ Chicken or Pulled Pork**

With Buns, Baked Beans, Potato or Pasta Salad, Cole Slaw, Chips
(Upgrade to Beef BBQ for \$5 per person / Add Baked Macaroni and Cheese for \$3 per person)

ASIAN STIR-FRY **Teriyaki Chicken Thighs or Stir-Fried Beef and Broccoli**

With Vegetable Fried Rice, Sesame Stir-Fried Vegetables, Chinese Crispy Noodles on the Side, Served with Sriracha, Teriyaki, Hoison Sauces



Specialty Meals

Vegan + Vegetarian Kids Meals

"We still get compliments on our wedding, especially the food."

The estate's chef created a beautiful spread and accommodated all dietary restrictions with ease."

~ Caitlyn



2025 / 2026 / 2027

\$82 / \$86 / \$90

GRILLED PORTOBELLO MUSHROOM STACK (VEGAN)

Zucchini, Squash, Onions, Peppers,
Tomatoes, Olive Oil, and Balsamic Glaze

VEGETARIAN LASAGNA

Tomatoes, Seasonal Vegetables, Ricotta
and Asiago Cheese Blend Layered in Pasta
Noodles with Red Sauce

ROASTED STUFFED PEPPER (VEGAN)

With Quinoa and Lentils

KIDS MEALS

2025 / 2026 / 2027

Chicken Nugget Meal

\$22 / \$25 / \$27

(or Half Price Full Meal)

VENDOR MEALS Half Price

Late Night Snacks

2025 / 2026 / 2027

50 person minimum per item and >75% of guest count in total

Pulled Pork Sliders

\$4.00 / \$5.00 / \$5.50 per person

S'mores

\$4.75 / \$5.75 / \$6.00 per person

Grilled Cheese & Tomato Bisque Shooters

\$3.00 / \$4.00 / \$4.50 per person

Hot Dog Bar

Mustard, Ketchup, Relish, Onions & Chili or Sauerkraut

\$4.75 / \$5.75 / \$6.25 per person

Soft Pretzels

Cheese Sauce & Mustards, or Cinnamon and Sugar

\$4.00 / \$5.00 / \$5.50 per person

Nacho Bar

Chips, Salsa, Cheese Sauce, Beans, Tomatoes, Jalapeños, Sour Cream

\$3.00 / \$4.00 / \$4.50 per person

(Add Guacamole for \$1.75 per person)

Mini Milkshakes

\$3.75 / \$4.75 / \$5.25 per person

Popcorn

\$2.95/\$4.00/\$4.50 per person

Mashed Potato Bar

Sour Cream, Bacon, Chives, Cheese, Crispy Onions

\$4.20 / \$5.25 / \$5.75 per person



Suite Snacks

2025 / 2026 / 2027

CONTINENTAL BREAKFAST

\$23 / \$25 / \$28 per person

Yogurt, Mini Bagels and Cream Cheese, Pastries, Granola,
Muffins, Orange and Cranberry Juice

LIGHT LUNCH

\$25 / \$27 / \$30 per person

Deli Platter Style Service with

Slider Rolls, Assorted Breads, Lettuce, Tomatoes, Onions,
Assorted Cheeses, Mayo, Mustard, Yogurt, Pasta or Potato
Salad, Chips and Brownies

Cafe Bar

2025 / 2026 / 2027

\$8 / \$9 / \$11 per person

50 person minimum and >75% of guest count in total

Coffee in Urns

Condiments (Peppermint Sticks, Marshmallows, Whipped
Cream, Sprinkles, Caramel and Chocolate Sauces)

A Variety of Creamers

Syrups (Hazelnut, Caramel, Vanilla and Mocha)

Add Hot Chocolate for \$2 per person



Dessert Bar

2025 / 2026 / 2027

\$15 / \$18 / \$20 per person
(3 items per person per guest count)

Mini Cheesecakes
Plain or with Berries

Cream Puffs Dipped in Chocolate

Tiramisu Shooters

Key Lime Shooters

Brownie Trifle Shooters

Strawberry Shortcake Shooters

Dirt Dessert Shooters

Berry Cheesecake Shooters

Black Forest Shooters

Mini Cannoli

Mini Pies
Apple, Peach or Cherry Crumb

Pecan Tarts

Mini Cupcakes
Vanilla, Chocolate, Marble, or Red
Velvet with Vanilla or Chocolate Butter
Cream, Peanut Butter, or Cream
Cheese Frosting

Triple Chocolate Brownies

Ice Cream Bar

2025/2026/2027

\$9 / \$11 / \$12 per person
25 person minimum per guest count and
>75% of guest count in total

– Choice of 2 –

Ice Cream Flavors (Vanilla, Chocolate,
Strawberry) (Whipped Cream and
Cherries Included)

– Choice of up to 4 Additional Toppings –

Bananas
M&M's
Strawberry Puree
Sprinkles
Peanuts
Gummy Candy
Fruity Cereal
Chocolate & Caramel Sauce
Reese's Pieces
Oreo Cookie Crumbs

Add Cones for an additional \$0.50



Comparison Wedding Packages

23

100 guests, 4-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Saturday	-	-	\$8,994.00	No
Silver Menu 4-hour event 2026	100	\$71.00	\$7,100.00	Yes
Bar Fee 4-hour event 2026	100	\$20.00	\$2,000.00	Yes
Catering & Beverage 20% Service Fee	-	-	\$1,820.00	Yes
			\$655.20	Total tax
			\$20,569.20	Total event

100 guests, 5-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Saturday	-	-	\$8,994.00	No
Silver Menu 5-hour event 2026	100	\$81.00	\$8,100.00	Yes
Bar Fee 5-hour event 2026	100	\$21.50	\$2,150.00	Yes
Catering & Beverage 20% Service Fee	-	-	\$2,050.00	Yes
			\$738.00	Total tax
			\$22,032.00	Total event

100 guests, 6-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Saturday	-	-	\$8,994.00	No
Silver Menu 6-hour event 2026	100	\$91.00	\$9,100.00	Yes
Bar Fee 6-hour event 2026	100	\$22.50	\$2,250.00	Yes
Catering & Beverage 20% Service Fee	-	-	\$2,270.00	Yes
			\$817.20	Total tax
			\$23,431.20	Total event

Comparison Wedding Packages

150 guests, 4-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Saturday	-	-	\$13,625.00	No
Silver Menu 4-hour event 2026	150	\$71.00	\$10,650.00	Yes
Bar Fee 4-hour event 2026	150	\$20.00	\$3,000.00	Yes
Catering & Beverage 20% Service Fee	-	-	\$2,730.00	Yes
			\$982.80	Total tax
			\$30,987.80	Total event

150 guests, 5-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Saturday	-	-	\$13,625.00	No
Silver Menu 5-hour event 2026	150	\$81.00	\$12,150.00	Yes
Bar Fee 5-hour event 2026	150	\$21.50	\$3,225.00	Yes
Catering & Beverage 20% Service Fee	-	-	\$3,075.00	Yes
			\$1,107.00	Total tax
			\$33,182.00	Total event

150 guests, 6-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Saturday	-	-	\$13,625.00	No
Silver Menu 6-hour event 2026	150	\$91.00	\$13,650.00	Yes
Bar Fee 6-hour event 2026	150	\$22.50	\$3,375.00	Yes
Catering & Beverage 20% Service Fee	-	-	\$3,405.00	Yes
			\$1,225.80	Total tax
			\$35,280.80	Total event

Silver Menu Pricing

Protein	Adder	Price, 4 hours	Price, 6 hours
Chicken Breast	BASE	\$70.00	\$90.00
Airline Chicken	\$5.87	\$75.00	\$95.00
Chicken Cordon Bleu	\$7.59	\$80.00	\$100.00
Pork Tenderloin	\$0.37	\$70.00	\$90.00
Salmon	\$9.47	\$80.00	\$100.00
Mahi	\$13.55	\$85.00	\$105.00
Halibut	\$41.08	\$110.00	\$130.00
Shoulder Tender	\$16.32	\$85.00	\$105.00
Flank Steak	\$17.88	\$90.00	\$110.00
Short Ribs	\$23.19	\$95.00	\$115.00
Sirloin Filet	\$44.20	\$115.00	\$135.00
Filet Mignon	\$50.82	\$120.00	\$140.00

Specialty meal options available for all dietary restrictions and food allergies.
Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or forced majeure.

20% service fee for all food items.

Gold Menu Pricing

Proteins	Adder	Price, 4 hours	Price, 6 hours
Chicken Breast + Pork Tenderloin	BASE	\$90.00	\$110.00
Chicken Breast + Salmon	\$5.18	\$95.00	\$115.00
Chicken Breast + Short Ribs	\$12.90	\$105.00	\$125.00
Chicken Breast + Shoulder Tender	\$0.37	\$70.00	\$90.00
Chicken Breast + Flank Steak	\$9.97	\$100.00	\$120.00
Salmon + Short Ribs	\$18.63	\$110.00	\$130.00
Salmon + Shoulder Tender	\$14.64	\$105.00	\$125.00
Salmon + Chicken Cordon Bleu	\$6.90	\$95.00	\$105.00
Salmon + Sirloin Filet	\$30.82	\$120.00	\$140.00

Specialty meal options available for all dietary restrictions and food allergies.
Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or forced majeure.

20% service fee for all food items.

Platinum Menu Pricing

Proteins	Adder	Price, 4 hours	Price, 6 hours
Chicken Breast + Salmon + Pork Tenderloin	BASE	\$105.00	\$120.00
Chicken Breast + Salmon + Short Ribs	\$2.87	\$110.00	\$125.00
Chicken Breast + Salmon + Shoulder Tender	\$2.01	\$105.00	\$120.00
Salmon + Pork Tenderloin + Shoulder Tender	\$2.05	\$105.00	\$120.00
Chicken Breast + Pork Tenderloin + Short Ribs	\$1.72	\$105.00	\$120.00
Salmon + Pork Tenderloin + Flank Steak	\$2.25	\$105.00	\$120.00
Salmon + Pork Tenderloin + Short Ribs	\$2.92	\$110.00	\$125.00
Chicken Cordon Bleu + Salmon + Short Ribs	\$3.61	\$110.00	\$125.00

Specialty meal options available for all dietary restrictions and food allergies.
Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or forced majeure.

20% service fee for all food items.