



Fresh Catering

303.893.2277

www.cooksfreshmarket.com
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Fall / Winter 2009

BREAKFAST Minimum Order 10

All orders packed in white bakery boxes. On request, packed on plastic tray with lid for \$4.00 extra

Assorted Large, Fresh Baked Muffins \$1.99 per person, add fruit \$3.99 per person
(Blueberry, Bran, Banana Nut and Apple Cinnamon)

Bagels, Plain, Sesame, Salt or Everything with Cream Cheese, \$2.29 per person, add fruit \$4.49 per person

Assorted Homemade Breakfast Breads \$2.49 per person, add fruit \$4.49 per person
Banana Walnut, Apple Spice, Oatmeal Blueberry, Double Lemon

Assorted Continental Breakfast Variety \$2.99 per person, add fruit \$4.99 per person
Fresh baked muffins, butter croissants, chocolate croissants, twice baked banana bread, bagels with cream cheese

Cinnamon Crumb Coffee Cake (serves 16) \$21.99 each

Oatmeal Blueberry Coffee Cake (serves 16) \$24.99 each

Chocolate Filled Croissants \$3.99 per person, add fruit \$5.99 per person

Homemade Breakfast Burritos, \$4.29 per person, add fruit \$6.29 per person
Eggs, potato, cheese, bacon, green chile or Vegetarian egg white with cheese, potato, green chile

Ham and Cheese Croissants, \$4.49 per person, add fruit \$6.49 per person

Homemade quiche with meat (serves 6-10) \$15.99 each, **Vegetarian** \$15.99 each

Fresh Fruit Platter, whole sliced or Fresh Fruit Salad

(Includes cantaloupe, honeydew, grapes, strawberries and other seasonal fruits as available)

Small (serves 8-10) \$30.00, Medium (serves 11-15) \$45.00 Large (serves 16-20) \$60.00

Individual Healthy Breakfast \$5.99 per person
yogurt, fresh fruit salad or banana, bran muffin packed in a white box

Croissant Breakfast Sandwich \$5.99 per person, add fruit \$7.99 per person
With egg, bacon, chipotle aioli, lettuce, tomato

Famous Breakfast Panini \$5.99 per person, add fruit \$7.99 per person
With egg, American cheese, ham, lettuce, tomato, mustard aioli on homemade sourdough bread

Classic Egg and Potato Breakfast

Scrambled eggs, breakfast potatoes, choice of bacon, sausage or ham, breakfast bread assortment
\$6.99 per person, add fruit \$8.99

Homemade Challah French Toast 7.99 per person
With bacon(3), real maple syrup blend and fresh fruit

House Smoked Salmon Tray

With Whipped Cream Cheese, Tomato, Red Onion, Caper, Lettuce, Eggs, Miniature Croissants
\$7.99 per person, add fruit \$9.99

Odwalla fresh squeezed natural orange juice, pint - \$3.99, half gallon - \$9.99

Odwalla fruit smoothies, pint - \$3.99

V-8 juice, pint - \$1.99

Bottled water, pint - \$1.59, quart - \$2.99

Milk, skim or 2%, 12oz \$1.99

Coffee to Go with cream, sugar, cups and stirs, serves 8-10 cups, \$15.99

BOX LUNCHES

All sandwiches are made with Boars Head Premium Deli Meats or Cook's Fresh Market super premium fresh cooked deli meats and are served on CFM fresh baked breads with highest quality condiments.

We could build a cheaper sandwich but why waste the time!

Sandwich Box Lunch \$8.99 each

Choice of cold sandwich, premium potato chips, a pickle spear and a CFM cookie.

(\$3.00 extra for Prosciutto di Parma, \$1.00 extra for Salmon BLT)

Sandwich Box Lunch Premium Executive \$9.99 each

Choice of cold sandwich, tomato basil pasta salad, premium potato chips, pickle spear and a CFM cookie.

(\$3.00 extra for Prosciutto di Parma, \$1.00 extra for Salmon BLT)

Light Box Lunch \$9.99 each

Choice of half sandwich, fruit salad, tomato basil pasta salad and a CFM cookie.

Soup and Sandwich Box Lunch \$9.59 each

A generous cup of soup, half sandwich, and a cookie

(\$2.00 extra for Prosciutto di Parma)

SANDWICH MENU

Upscale Bologna Sandwich

Boar's Head garlic bologna, mustard-mayonnaise, lettuce, tomato, red onion on CFM country white

Classic Salami Sandwich

Molinari hard salami, spicy mustard, lettuce, tomato, red onion on CFM country white

Greek Vegetarian Salad Wrap

Hummus, Cucumber, Tomato, Sprouts, Red Onion, Spinach, Red Pepper, Feta Cheese, and Kalamata Olive - Yogurt Dressing wrapped in Flour Tortilla

BH Smoked Turkey

Boar's Head smoked turkey, dill havarti cheese, red onions, cucumbers, lettuce, tomato and ranch dressing aioli on CFM whole grain.

CFM Rare Roast Beef

On CFM country white with mustard-garlic-horseradish aioli, lettuce, tomato, dill pickle, muenster cheese and red onion

Parmesan Basil Chicken

grilled pesto marinated natural chicken breast, fresh mozzarella, lettuce, tomato and basil-garlic aioli on CFM whole grain

Spicy Chipotle Chicken

Grilled marinated natural chicken on CFM wheat with ancho-chipotle spread, smoked Gouda, red onion, lettuce and tomato

Prosciutto di Parma

Arugula, fresh mozzarella, roasted red pepper, extra virgin olive oil, balsamic vinegar on CFM baguette

Salmon B.L.T.

On CFM rye with dill aioli, salmon, bacon, lettuce, tomato

INDIVIDUAL SALAD BOX LUNCHES

All Individual salads are served with a fresh made scratch roll and a cookie

Duck Cranberry Salad \$10.99

Wood roasted duck, mixed greens, green beans, sun-dried cranberries, toasted pecans, oranges, red onion and raspberry vinaigrette

Chinese Chicken Salad \$9.99

Grilled garlic marinated natural chicken breast, mixed greens, cabbage, carrots, scallions, sprouts, crispy noodles and soy-ginger-garlic Vinaigrette

Marinated Beef Salad \$10.99

Grilled spiced sirloin, mixed greens, potatoes, tomato, red onion, green beans, fresh mozzarella cheese and garlic vinaigrette

Mediterranean Vegetable Salad \$9.99

Mixed greens, cucumber, tomato, garbanzo beans, beets, red onion, Peperoncini, Kalamata olives, feta cheese, celery, artichokes and lemon-herb vinaigrette.

add Natural Chicken Breast \$10.99 add Steak \$11.99 add Salmon \$11.99

Healthy Grain Salad \$9.99

Bulgur wheat, brown rice, quinoa, mixed greens, tomato, red onion, carrots, celery, eggs and herbed vinaigrette

add Natural Chicken Breast \$10.99 add Steak \$11.99 add Salmon \$11.99

Executive Chilled Surf and Turf Salad \$15.99

Sliced Grilled Beef Sirloin Tri-Tip and Marinated Grilled Gulf White Shrimp

Served with a marinated vegetable salad, tomato-basil pasta salad

Chilled Mixed Grill Salad \$12.99

Sliced Pesto Marinated Grilled Natural Chicken Breast and Grilled Beef Sirloin Tri-Tip

Served with marinated vegetable salad and mixed grain salad

Tuna Salad Box Lunch \$9.99 each

Our famous Albacore tuna salad over mixed greens with egg, tomato, olives, onions and croutons.

Chicken Caesar Chaves Salad Box Lunch \$9.99 each

Romaine lettuce, parmesan cheese, croutons, CFM sesame caesar dressing, grilled natural chicken breast.

Side Mixed Green Salad, Fruit Salad or Caesar Chaves Salad

\$3.29 per person

LUNCH PLATTERS **Minimum Order 10**

Half Sandwich Assortment Tray

Turkey, roast beef, ham, grilled natural chicken breast and Greek vegetarian wrap sandwiches served with premium chips, tomato basil pasta salad. \$8.49 per person

Petite Baguette Sandwich Platter (choose 3)

Classic Chicken Salad, Hummus and Vegetable, Roast Beef and Arugula, Ham and Swiss, Turkey and Mozzarella
\$55.00 serves 10 \$95.00 serves 20

Mini Sandwich Tray on French Rolls

Turkey, ham, roast beef and salami built with lettuce, tomato, onion and mustard and mayonnaise on the side.
16 Sandwiches serves 8-10 \$40.00 28 Sandwiches serves 12-20 \$65.00 36 Sandwiches serves 15-30 \$110.00

No Red Meat Sandwich Tray

Turkey, grilled chicken breast, tuna and tomato-basil-mozzarella sandwiches cut in half and served with fresh fruit salad and premium chips. \$10.99 per person

Deluxe Meat & Cheese Tray

Turkey, ham, roast beef, lettuce, tomato, onion, swiss, cheddar, breads and condiments.
Small (serves 10-12) \$79.99 Medium (serves 12-18) \$95.99 Large (serves 25-30) \$189.99

No Red Meat Deli Feast Tray

Smoked turkey, grilled chicken breast, tuna salad, potato salad, coleslaw, breads, condiments and relish items.
Small (serves 10-12) \$119.99 Medium (serves 12-18) \$149.99 Large (serves 25-30) \$229.99

Complete Classic Deli Tray

Corned beef, roast beef, turkey breast, ham, salami, swiss, cheddar, muenster cheeses, arranged with relish items plus potato salad, coleslaw, fruit salad, breads and condiments.
Small (serves 10-14) \$145.99, Medium (serves 14-18) \$179.99, Large (serves 25-30) \$279.99

Italian Deli Tray

Salami, capicola, prosciutto, pepperoni, mortadella, provolone, fresh mozzarella, tomato, basil, red onion, olives, pepperoncini, breads and condiments.
Small (serves 10-12) \$159.99, Medium (serves 12-18) \$239.99, Large (serves 25-30) \$349.99

BEVERAGES

Bottled water, pint - \$1.59, quart - \$2.99
Bottled 20 oz. Coke, Diet Coke, Coke Zero, Diet Dr. Pepper \$1.99 each
Assorted Bottled Teas \$2.69 each
Assorted Izzy Colorado Natural Fruit Juices \$1.99
Box of Fresh Brewed Ice Tea (serves 10-12) \$14.99

Need a bowl of ice \$2.00

HOT ENTREES Minimum Order 10

We have a huge repertoire of hot meals and listed are only a few of many, many items available. Hot meal orders request a 48 hour notice. All items are packed in bulk, aluminum containers. Chaffing dishes are available for an additional charge. Minimum order of 10 each menu item.

Grilled Pesto Marinated Natural Chicken Breast with Balsamic Mushroom Jus \$12.99 per person
Served with artichoke-garlic-scallion pasta and steamed vegetables.

Natural Chicken Breast Parmesan with Marinara Sauce. \$11.99 per person
Served with herbed pasta, Caesar salad and garlic bread

Natural Chicken Scaloppini Picatta \$13.99 per person
Light sauce of lemon, capers and herbs, steamed broccoli and Asiago cheese pasta

Grilled Chicken Breast Cutlets \$12.99 per person
With light sauce of fresh tomatoes and basil served with Basmati rice and asparagus.

Individual Chicken Strudel in Crisp Phyllo Dough \$10.99 per person
Served with fresh steamed vegetables, light herb sauce

Red Wine Marinated London Broil Sliced \$13.99 per person
Served with mashed potatoes, shallot green beans and light mushroom sauce

Sliced Herb Marinated Tri-Tip Sirloin Roast \$15.99 per person
Served with twice baked potato, roasted herbed vegetables and light natural jus

Wood Roasted Marinated Duck \$15.99 per person
Served with potato salad, BBQ onions, coleslaw

Fettuccini with Vegetable and Herbs in Roasted Garlic Cream \$10.99 per person
Served with crusty French bread and mixed green salad.

Cappelinni Pasta \$10.99 per person
With broccoli, croutons, fresh tomato coulis, basil and parmesan reggiano. Served with tossed green salad

Four Cheese Ravioli in Pesto Alfredo Sauce \$48.00 per half pan, serves 8-10
Add Caesar salad and garlic bread \$3.99 per person

Seared Wild Salmon with Light Herb Chardonnay Sauce \$15.99 per person
Served with Basmati rice pilaf and steamed vegetables.

Baked Potato Bar \$9.99 per person
Chili, bacon, broccoli, cheddar cheese, scallions, sour cream, tomatoes, jalapeño peppers and butter.

Taco Fajita Bar 11.99 per person / add rice and black beans \$2.50 per person
Spicy fresh ground chicken and beef, flour tortillas, taco shells, scallions, tomato salsa, jalapeno, lettuce, cheese, guacamole, sour cream, sautéed peppers

Beef Lasagna, Chicken or Vegetarian Lasagna \$48.00 per half pan, serves 8-10 person
Add Caesar salad and garlic bread \$3.99 per person

Eggplant Parmesan \$48.00 per half pan, serves 8-10
Add Caesar salad and garlic bread \$3.99 per person

Classic Meatloaf \$8.99 per person
Served with real beef gravy, mashed potatoes and vegetables

Homemade Meatballs \$9.99 per person
Beef, Chicken or Italian Sausage, marinara or Swedish style with vegetable penne pasta, green salad

COLD HORS D'OEUVRES

All orders packed in white boxes. On request, packed on plastic tray with lid for \$4.00 extra

Stuffed Eggs, Chipotle, Pesto or Classic Deviled \$14.99 per dozen

Smoked Salmon Stuffed Eggs \$16.99 dozen

Sun-Dried Tomato, Spinach and Goat Cheese Stuffed Zucchini \$15.99 per dozen

Tomato, Fresh Basil and Mozzarella Bruschetta \$15.99 per dozen

Brie Belletoile with Roasted Garlic Onion Jam on Baguette \$15.99 per dozen

Grilled Chicken Dijon Salad with Apples and Grapes on Country Bread Crouton \$16.99 per dozen

Mini Deli Sandwiches on Baguette \$16.99 per dozen

Salami Stuffed with Arugula and Parmesan Reggiano Salad \$16.99 per dozen

Prosciutto Wrapped Bread Sticks \$16.99 per dozen

Grape Tomato, Mozzarella and Basil Caprese Skewer \$16.99 per dozen

French Bleu Cheese, Chutney, Walnut and Grape on Crispy Baquette \$16.99 per dozen

Greek Salad Skewer with Feta cheese, cucumber, tomato, kalamata olive and red onion \$17.99 dozen

Chevre Cheese with Roasted Peppers, Olive Tapenade on Garlic Croutons \$17.99 per dozen

Spicy Air-Dried Spanish Chorizo, Grape and Manchego Skewer \$17.99 per dozen

Curried Duck and Apple Salad on Belgium Endive \$18.99 per dozen

Asparagus Spear wrapped with Wood Roasted Beef Tenderloin and Chevre 19.99 dozen

House Smoked Salmon Mousse Canapés \$19.99 per dozen

Jumbo Shrimp Cocktail with Cocktail Sauce \$19.99 per dozen

Chicken Breast Slider with Fresh Mozzarella, Spinach, Tomato and Pesto \$24.99 per dozen

Spicy Cajun Sirloin Steak on Toast Point with Jalapeno-Tomato-Remoulade Salad \$24.99 per dozen

Steak au Poivre Toasts \$24.99 per dozen

Spicy Mango Crab Salad on Toast Point \$29.99 per dozen

Miniature Beef Tenderloin "Sliders" with Caramelized Onions, Roquefort Cheese \$29.99 per dozen

HOT HORS D'OEUVRES

All orders packed in aluminum pans. On request, packed on plastic tray with lid for \$4.00 extra

Warm Spiced Olive Variety \$12.00 pint

Chicken Wings Spicy, Sesame Teriyaki or Garlic Chile \$12.99 dozen

Miniature Spinach Quiche \$15.99 per dozen

Meatballs Chicken, Beef or Italian Sausage, Marinara, Swedish or Sweet and Spicy \$15.99 per dozen

Homemade Garlic Kielbasa Skewers with Cheddar and Grapes \$15.99 per dozen

Spicy Chorizo Stuffed Dates with Gruyere cheese, onions and herbs \$15.99 per dozen

Miniature Spicy Southwest "Croque Monsieur" 3 Cheese Sandwiches \$15.99 per dozen

Mini Twice Baked Potatoes with Pancetta and Caramelized Onion \$16.99 per dozen

Vegetarian Quesadilla \$16.99 per dozen

Chicken and Vegetable Potstickers with Wasabi-Soy Dipping Sauce \$16.99 per dozen

Asian Chicken Satay \$16.99 per dozen

Oriental Vegetable Spring Rolls with Sweet and Sour Sauce \$16.99 per dozen

Vegetarian Empanada \$17.99 dozen

Pork Green Chile Empanada 17.99 dozen

Smoked Chicken and Cheese Quesadilla \$17.99 per dozen

Spinach and Feta Phyllo Packets \$17.99 per dozen

Roasted Mushroom Caps with Chorizo and Pepper Jack Cheese \$17.99 per dozen

Garlic Beef Satay \$18.99 per dozen

Sweet and Spicy Shrimp Satay \$19.99 per dozen

Grilled Portobello Stacks with Zucchini, Spinach, Roasted Pepper & Cheese \$18.99 per dozen

Miniature Crab Cakes with Mustard Sauce \$22.99 per dozen

Gorgonzola Dolce Sirloin Mushroom Caps \$22.99 per dozen

Bacon Wrapped Scallop \$24.99 per dozen

Grilled Prosciutto Wrapped Shrimp with Garlic \$29.99 per dozen

Fried Porcupine Shrimp with Apricot-Horseradish Sauce \$32.99 per dozen

Baked Oysters Rockefeller with Spinach, Pernod and Parmesan Cheese \$32.99 per dozen

HORS D'OEUVRES PLATTERS

Fresh Vegetable Crudité Platter with Garlic-Herb Dip

Small (Serves 8-15) \$21.99, Medium (Serves 15-25) 34.99, Large (Serves 25-40) \$49.99

Vegetable Hummus Platter with cucumber, carrot, celery, grilled pita

\$30.00 serves 10

Grilled Vegetable Platter with Roasted Garlic Dip

Small (Serves 10-15) \$49.99, Medium (Serves 15-25) \$69.99, Large (Serves 25-40) \$99.99

Imported & Domestic Cheese and Fruit Platter with Assorted Crackers

Small (Serves 8-15) \$69.99, Medium (Serves 15-25) \$89.99, Large (Serves 25-40) \$119.99

Domestic Only Cheese and Fruit Platter with Assorted Crackers

Small (Serves 8-15) \$39.99, Medium (Serves 15-25) \$69.99, Large (Serves 25-40) \$89.99

American Classic Deli Platter

Cubed cheddar, mozzarella, pepperjack, salami, ham, grapes, carrots, celery and olives

Small (Serves 10-15) \$39.99, Medium (Serves 15-25) \$59.99, Large (Serves 25-40) \$89.99

House Smoked Salmon Platter with Condiments and Crackers

Small 1.25 pounds (Serves 15-25) \$49.99 Large 2.5 pounds (Serves 35-50) \$89.99

Sliced Chilled Roast Beef Tenderloin Platter with Tomatoes, Onions, Pickles, Horseradish Sauce, Mustard Sauce and Rolls

Small 2lb. (Serves 8-12) \$149.99, Large 4lb. (Serves 15-30) \$279.99

Chilled Shrimp and Snow Crab Claw Platter with Cocktail and Mustard Sauces

Small (2 dozen each) \$79.99, Large (4 dozen each) \$149.99

Traditional Steak Tartar Platter (Mixed) served with Crackers

\$26.99 per pound (one pound serves 5-15)

Traditional Antipasti Platter

Italian Meats (Prosciutto, Coppa, Salami), Provolone and Fresh Mozzarella Cheese, Marinated Vegetables (Roasted Red Pepper, Artichoke, Olives, Grilled Asparagus)

Small (serves 8-10) \$89.99, Large (serves 15-20) \$149.99

Middle Eastern Platter with Hummus, Baba Ghanoush, Tabbouleh, Hummus Chips

Small (serves 8-15) \$59.99, Large (serves 15-24) \$89.99

Bruschetta Platter with Caponata, Artichoke Spread, Olive Tapenade, Tomato Relish and grilled bread

Small (serves 8-15) \$59.99, Large (serves 15-24) \$89.99

Whole Kilo Brie Baked in Puff Pastry Crust with onion/garlic jam served with sliced baguette

Serves 12-36, \$59.99

Guacamole, Pico de Gallo, Black Bean Salsa and Tortilla Chip Platter

\$35.00 serves 10 \$60.00 serves 20

CFM Famous Bubbly Spinach Artichoke Dip Served warm with Crusty baguette \$2.29 per person

Warm Spicy Green Chile Crab Dip Served warm with Crusty baguette \$3.99 per person

Killer Cheddar Cheese Ball Rolled in Dried Cranberries Served with crackers \$2.99 per perso

COOK'S FRESH MARKET 1600 GLENARM PLACE, STE 120, DENVER, CO 80202

TEL: 303.893.2277 FAX: 303.694.0491

DESSERTS

We offer a large variety of our famous individual portion size and whole desserts ranging from \$1.25 to \$5.95 per person. Please inquire about availability as our assortment changes seasonally.
(All orders packed in white bakery boxes, tray and lid charge extra \$4.00)

Individual Scratch Chocolate Chip, Oatmeal, Peanut Butter, or Snicker Doodle Cookies

\$15.99 dozen boxed

Upscale Scratch Cookie Assortment, \$19.99 dozen

Ultimate Chocolate Brownies, \$13.99 half dozen cut in half boxed

Cookie and Brownie Assortment, \$15.99 dozen boxed

Real Chocolate Mousse, \$2.99 each

Crème Brulée, \$2.99 each

Individual Dessert Variety Tray, \$32.99 dozen

Fresh Fruit Pies, In Season, homemade 10", \$15.99 each

Homemade Cheesecake 8", \$22.00 each

Real, Homemade Pecan Pie 10", \$20.00 each

Red Velvet Chocolate Torte 10" \$24.00 each

Strawberry Kiwi Bistro Tart, homemade 8", \$29.00 each

Mom's Old Fashioned Chocolate Cake, homemade 9", \$29.00 each

Flourless Chocolate Cake 8", \$24.00 each

Swedish Apple Almond Tart, homemade 9", \$18.00 each

Bailey's Chocolate Mousse Torte, homemade 8", \$24.00 each

Fresh Mini Ricotta Cannoli, \$18.99 per dozen

Cheese Cake on a Stick, 1.99 each

Assortment of Chocolate Dippers Strawberries, cherries, apricots \$15.99 per dozen

Two Bite Dessert Platter Brownie, pecan diamond, sea salt caramel, chocolate dipped oreo \$16.99 per dozen

Truffles, Homemade Dark or White \$10.99 dozen

What's so special about Cook's Fresh Market's pastries? Taste the difference that real butter makes.

It's also about ten times more expensive than shortening or margarine, which is why very few bakeries use it. Real vanilla is the first thing most bakeries eliminate as they use imitation vanilla for a fortieth of the cost. What is gained in savings is lost in flavor as real vanilla is about 100 times more complex in flavor. Most bakeries use pre-cracked frozen eggs for convenience. We still use old fashioned eggs in the traditional oval shaped white package. Despite time and cost, we toast all of our nuts for added flavor. Imported chocolate definitely makes a difference at over double the cost of domestic "baking" chocolate. It all adds up and you can clearly taste the difference!

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Ordering notices

We request that all orders are placed 72 hours prior to service. We will do our best to accommodate last minute orders however, in order to guarantee delivery for breakfast, lunch and dinner orders; we will need at least 72 hours notice. If we can do it, we will deliver on a whim. Deliveries will be on first come, first served basis. Sandwich pick up orders under 20 (select items) can be phoned or faxed in by 10:00 am the same day. However, please allow at least 60 minutes for pick-up. Hot food items require a 72 hour notice. For elaborate catered events, a minimum of two weeks notice is required.

Delivery services

Delivery hours are from 7:00 am to 7:00 pm Monday through Friday, 11:00 am to 3:00 pm on Saturday. As always, exceptions can be arranged. In order to guarantee delivery, orders must be placed 72 hours in advance. Of course, all deliveries are on first come, first served basis and we request a half-hour delivery window. Delivery times are often booked. Delivery fees are as follows:

Delivery Zone	Delivery Fee
Within 6 blocks of CFM	\$15.00
7 blocks - 2 miles	\$20.00
2 miles – 5 miles	\$30.00
5 miles – 10 miles	\$35.00
10 miles – 20 miles	\$40.00
20 miles – 25 miles	\$50.00
25 miles – 50 miles	\$75.00
50 miles – 100 miles	10% of order, minimum \$1000.00
100 miles or more	all travel expenses (we do travel first class and welcome deliveries to Hawaii in the winter and Paris in the spring.)

Driver gratuity is not included and is at your discretion. Delivery fees are subject to sales tax. If we tell you were going to be there, we're going to be there. We guarantee we'll get there on time! If we're late, the delivery is on us (except Hawaii and Paris).

Catering and delivery minimums

We don't have them. If we have the time and the staff, we will be glad to prepare and deliver lunch for two or two hundred.

Guarantees & Deposits

A credit card is needed to guarantee all orders. A deposit may be required for large catered events.

Tax

Unfortunately, all food, service and delivery are taxable at current rates.

Rentals

All paper products, disposable eating utensils and disposable serving utensils are provided at your request. If you would like to rent china, glassware and silverware we would be happy to make arrangements for these items at a 25% surcharge. Coffee and tea service pots can be provided with a deposit.

Service

We will be happy to provide a professional service staff at the rate of \$25.00 per hour for a minimum of four hours. An 18% gratuity is also added to the food and beverage bill.

Prices

Menu prices are subject to change.