

Biscuits+Berries

DELIVERY MENU



Food From Scratch. Service From The Soul.



LUNCH & DINNER BUFFETS

B & B CLASSIC BUFFETS

Salad Descriptions on Page 13

TUSCAN CHICKEN \$18.5

Chicken Breast with Peppers, Balsamic + Italian Sausage (GF)(DF)
Gnocchi with Pesto Cream + Parmesan (V)
Grilled Broccoli (GF)(DF)(Vv)
Tuscan Salad (GF)(V)
Local Sourdough Ciabatta
Assorted Cookies + Dessert Bars

*Make it Tiramisu for \$3

HERB CRUSTED CHICKEN BREAST \$18

Herb + Garlic Chicken Breast with Sundried Tomato Butter Sauce (GF)
Roasted Local Fingerling Potato (GF)(DF)(Vv)
Grilled Veggies (GF)(DF)(Vv)
Wine Makers Salad (GF)(V)(CONTAINS NUTS)
Assorted Cookies + Dessert Bars

MAPLE BOURBON GRILLED CHICKEN \$18

Grilled Chicken with Maple Bourbon Glaze + Roasted Corn Relish (DF)
Fingerling Potato with Charred Green Onion (GF)(DF)(Vv)
Seasonal Veggies (GF)(DF)(Vv)
Green Salad (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

GRILLED BEEF MEDALLIONS \$25

Petite Bistro Steak with Roasted Mushroom Marsala (GF)
The Best Mashed Potatoes (GF)(V)
Grilled Veggies (GF)(DF)(Vv)
Steakhouse Salad (GF)
Sweet Potato Rolls
Assorted Cookies + Dessert Bars

BRAISED SHORT RIBS \$25

Slow Braised Short Ribs with Red Wine Cherry Reduction (GF)(DF)
Roasted Fingerling Potato (GF)(DF)(Vv)
Grilled Veggies (GF)(DF)(Vv)
Wine Makers Salad (GF)(V)(CONTAINS NUTS)
Sweet Potato Rolls
Assorted Cookies + Dessert Bars

MISO GRILLED SKIRT STEAK \$23

Japanese Style Skirt Steak with Roasted Green Onion + Corn Relish (GF)(DF)
Roasted Sweet Potato with Sesame + Mirin (GF)(DF)(Vv)
Grilled Baby Broccoli with Ginger + Garlic (GF)(DF)(Vv)
Green Salad (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

PAN SEARED SALMON \$20.5

Herb Crusted Salmon with Artichoke + Roasted Pepper Cream (GF)
Gnocchi with Pesto Cream + Parmesan (V)
Grilled Veggies (GF)(DF)(Vv)
Wine Makers Salad (GF)(V)(CONTAINS NUTS)
Sweet Yeast Rolls
Assorted Cookies + Dessert Bars

SHRIMP SCAMPI \$20.5

Buttery Lemon Garlic Shrimp with Tomato, Chili, Basil (GF)
Penne with Sundried Tomato Pesto (V)
Balsamic Roasted Broccoli (GF)(DF)(Vv)
Caesar Salad (GF)
Assorted Cookies + Dessert Bars

REGIONAL FARE

Salad Descriptions on Page 13

FLAVORS OF OAXACA \$18.25

Roasted Chicken Pibil (GF)(DF)
Chili Verde Pork (GF)(DF)
Mexican Style Coleslaw (GF)(DF)(Vv)
Spanish Rice (GF)(DF)(Vv)
Refried Black Beans (GF)(DF)(Vv)
Roasted Corn Esquites (GF)(V)
Flour Tortillas (DF)(Vv)
Pickled Red Onion (GF)(DF)(Vv)
Lime Crema (GF)(V)
Cotija (GF)(V)
Molcajete Salsa (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

THAI LETTUCE WRAPS \$18

Penang Curry Chicken (GF)(DF)
Thai Basil Beef (GF)
Baby Romaine Lettuce Cups (GF)(DF)(Vv)
Jasmine Rice (GF)(DF)(Vv)
Garlic + Chili Green Beans (GF)(DF)(Vv)
Green Papaya Slaw (GF)(DF)(P)

Served with:

Green Onion (GF)(DF)(Vv)
Cilantro (GF)(DF)(Vv)
Crispy Shallot (DF)(Vv)
Bang Bang Sauce (V)
Peanut Sauce (GF)(DF)(Vv)(Contains Nuts)
Assorted Cookies + Dessert Bars



DELHI DREAMING \$18

Chicken Tikka Masala (GF)(CONTAINS NUTS)
Chana Masala (GF)(CONTAINS NUTS)
Saffron Basmati Rice (GF)(DF)(Vv)
Saag Paneer (GF)(V)
Dry Curry Veggies (GF)(DF)(Vv)
Green Salad (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

PASTA PARTY \$17.75

Rigatoni Vodka (V)
Penne Alfredo (V)
Served with:
Grilled Chicken Breast (GF)(DF)
Meatballs
Roasted Peppers (GF)(DF)(Vv)
Grilled Portobello (GF)(DF)(Vv)
Parmesan (GF)(V)
Calabrian Chili Oil (GF)(DF)(Vv)
Pesto Focaccia (V)
Caesar Salad (P)
Assorted Cookies + Dessert Bars

MID EAST MEZZE \$18.5

Chicken Shawarma (GF)
Spiced Beef
Jeweled Rice (GF)(DF)(Vv)
Sumac Grilled Veggies (GF)(DF)(Vv)
Persian Carrot Salad (GF)(DF)(Vv)(CONTAINS NUTS)
Warm Grilled Pita (Vv)
Seasonal Hummus (GF)(DF)(Vv)

Served With:

Tzatziki (GF)(V)
White Sauce (V)
Harissa Sauce (GF)(DF)(Vv)
Shredded Lettuce (GF)(DF)(Vv)
Red Onions (GF)(DF)(Vv)
Tomato (GF)(DF)(Vv)
Feta Cheese (GF)(V)
Cucumbers (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

FAJITAS \$18.25

Choice of Two Proteins:
Chipotle Flank Steak (GF)(DF)
Southwestern Chicken (GF)(DF)
Chimichurri Grilled Tofu (GF)(DF)(Vv)
Garlicy Lime Shrimp +\$3 (GF)(DF)(P)
Birria +\$2.5 (GF)(DF)

Served With:

Local Flour Tortillas (DF)(Vv)
Griddled Peppers + Onions (GF)(DF)(Vv)
Cheddar Jack (GF)(V)
Shredded Lettuce (GF)(DF)(Vv)
Crema (GF)(V)
Salsa Verde (GF)(DF)(Vv)
Corn Pico (GF)(DF)(Vv)
Spanish Rice (GF)(DF)(Vv)
Charros Black Beans (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars



REGIONAL FARE CONTINUED

GOLDEN STYLE TACOS \$18.25

Choice of Two:

Classic Carne Asada (GF)(DF)
 Chimichurri Chicken (GF)(DF)
 Pork Carnitas (GF)(DF)
 Birria +\$2.5 (GF)(DF)
 Chicken Tinga (GF)(DF)
 Picadillo (GF)(DF)
 Cremini Mushroom Asada (GF)(DF)(Vv)

Served with:

Local Corn + Flour Tortillas
 Salsa Verde (GF)(DF)(Vv)
 Molcajete Salsa (GF)(DF)(Vv)
 Corn Pico (GF)(DF)(Vv)
 Crema (GF)(V)
 Cotija (GF)(V)
 Charros Black Beans (GF)(DF)(Vv)
 Spanish Rice (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

MODERN MERCADO \$18.25

Grilled Chicken Breast with Poblano Cream Sauce (GF)
 Roasted Mushroom + White Cheddar Enchiladas (GF)(V)
 Calabacitas (GF)(DF)(Vv)
 Mexican Style Potatoes (GF)(DF)(Vv)
 Southwest Salad (GF)(V)
 Assorted Cookies + Dessert Bars

B+B BBQ

Salad Descriptions on Page 13

LOADED BAKED POTATO BAR \$17

Russet Potatoes (GF)(DF)(Vv)

Served with:

Chopped Brisket with KC Style BBQ (GF)(DF)
 White Cheddar (GF)(V)
 Scallion (GF)(DF)(Vv)
 Butter (GF)(V)
 Sour Cream (GF)(V)
 Bacon (GF)(DF)
 Pork Green Chili (GF)(DF)
 Green Salad (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

BACKYARD BBQ | \$17

Grilled Bone In Chicken (GF)(DF)
 Country Style Pork Ribs (GF)(DF)
 Deviled Egg Potato Salad (V)
 Classic Coleslaw (GF)(DF)(Vv)
 Chipotle Peach BBQ (GF)(DF)(V)
 Carolina Gold BBQ (DF)(Vv)
 Green Salad (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

SOUTHWESTERN BBQ BAR \$18

Coffee Rubbed Buffalo Ribs (GF)(DF)
 Green Chili Roasted Potatoes (GF)(DF)(Vv)
 Grilled Squash Pipian (GF)(DF)(Vv)
 Poblano + Apple Slaw (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

ALL AMERICAN \$17

Grilled 1/3 Pound Angus Burgers (GF)(DF)
 Local Beer Brats (GF)(DF)
 Boulder Kettle Chips (GF)(DF)(Vv)
 Green Salad (GF)(DF)(Vv)

Served with:

Buns
 Cheddar + Swiss (GF)(V)
 Shredded Lettuce (GF)(DF)(Vv)
 Tomato (GF)(DF)(Vv)
 Bread + Butter Pickles (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

TEXAS STYLE BBQ \$18

Chopped Brisket with Chipotle BBQ (GF)(DF)
 Smoked Jalapeno Cheddar Links (GF)(DF)
 Spicy Queso Mac + Cheese (V)
 Sweet Corn Esquites (GF)(V)

Served with:

Bread + Butter Pickles (GF)(DF)(Vv)
 Red Onions (GF)(DF)(Vv)
 Cheddar Cheese (GF)(V)
 Mayo (GF)(DF)(V)
 Spicy Mustard (GF)(DF)(Vv)
 Local Brioche Buns
 Assorted Cookies + Dessert Bars



B+B BYO BOWLS

Salad Descriptions on Page 13

*Add Assorted Cookies + Dessert Bars **\$1.25**

BALANCE BOWL (SERVED COLD) \$18.5

Quinoa + Farro (DF)(Vv)
Cucumber (GF)(DF)(Vv)
Chickpeas (GF)(DF)(Vv)
Heirloom Tomato (GF)(DF)(Vv)
Roasted Peppers (GF)(DF)(Vv)
Heirloom Carrot (GF)(DF)(Vv)
Edamame (GF)(DF)(Vv)
Herby Roasted Chicken (GF)(DF)
Tahini Turmeric Drizzle (GF)
Herby Yogurt Dressing (GF)(V)
Maple Dijon Vinaigrette (GF)

MED BOWL \$18.5

Beef Shawarma (GF)
Grilled Chicken Souvlaki (DF)
Saffron Rice (GF)
Greek Style Street Corn (GF)(V)
The Mediterranean Salad (GF)(V)
Tzatziki (GF)(V)
White Sauce (V)
Harissa Sauce (GF)
Shredded Lettuce (GF)(DF)(Vv)
Red Onions (GF)(DF)(Vv)
Tomato (GF)(DF)(Vv)
Feta Cheese (V)
Cucumbers (GF)(DF)(Vv)
Grilled Pita

KOREAN STREET MARKET BOWL \$18.5

Pork Bulgogi (DF)
Sesame Ginger Chicken (GF)(DF)
Kimchi Fried Rice (GF)(DF)(Vv)
Ginger Chili Noodles (DF)
Spicy Cucumber Salad (DF)(Vv)
Stir Fried Brussels with Soy Caramel (DF)(V)
Gochujang Aioli (GF)(DF)(V)
Scallions (GF)(DF)(Vv)
Ssam Sauce (DF)
Sesame Seeds (GF)(DF)(Vv)

BARCELONA BOWL \$20.5

Chicken Pimentón (GF)(DF)
Basque Style Garlicky Shrimp (GF)(DF)(P)
Saffron Bomba Rice (GF)
Brussels Sprouts Bravas (GF)
Valencian Salad (GF)(V)(CONTAINS NUTS)
Romesco Sauce (DF)(V)(CONTAINS NUTS)
Garlic Aioli (GF)(DF)(V)
Crispy Chickpeas (GF)
Pickled Red Onion (GF)

POKE PARTY

Choose One:

Ahi Tuna Poke **\$25** • Lomi Lomi Salmon **\$21**

Vegan Roasted Beet Poke **\$17**

Mango Ginger Shrimp Ceviche **\$18.5**

Served With:

Slaw (GF)(DF)(Vv)
Tempura Crispies (DF)(Vv)
Roasted Corn (GF)(DF)(Vv)
Tomato (GF)(DF)(Vv)
Cucumber Salad (GF)(DF)(Vv)
Carrot (GF)(DF)(Vv)
Edamame (GF)(DF)(Vv)
Green Onion (GF)(DF)(Vv)
Wasabi Aioli (GF)(DF)(V)
Bang Bang Sauce (V)
Kabayaki (DF)(Vv)
Soy Sauce (DF)(Vv)

BBQ MAC BOWL \$18.25

Pulled Pork (GF)(DF)
Grilled Chicken Thighs (GF)(DF)
Pimento Cheese Mac (V)
Poblano Apple Coleslaw (GF)(DF)(Vv)
Crispy Onion (DF)(Vv)
Roasted Green Chili (GF)(DF)(Vv)
Bacon (GF)(DF)
White Cheddar (GF)(V)
BBQ Sauce Bar:
KC Style (GF)(DF)(Vv)
Chipotle Peach (GF)(DF)(Vv)
Alabama White (GF)(V)
Carolina Gold (DF)(Vv)

*Add Chopped Brisket **\$5.75**

B+B BURRITO BOWL \$18

Chili Verde Pork (GF)(DF)
Roasted Chicken Asado (GF)(DF)
Spanish Rice (GF)(DF)(Vv)
Black Beans (GF)(DF)(Vv)
Cilantro & Red Onion (GF)(DF)(Vv)
Shredded Lettuce (GF)(DF)(Vv)
Cheddar Jack Cheese (GF)(V)
Molcajete Salsa (GF)(DF)(Vv)
Salsa Rojo (GF)(DF)(Vv)

*Add: Green Chili Queso **\$1.5** Guac **\$1.5**

BENTO BOWL \$18.25

Teriyaki Grilled Chicken (GF)(DF)
 Miso Ginger Beef (DF)
 Sesame Fried Rice (GF)(DF)(Vv)
 Japanese Style Slaw (GF)(DF)(Vv)
 Smashed Cucumber Salad (DF)(Vv)
 Garlic Hoisin Green Beans (DF)(Vv)
 Wonton Crunchies (DF)(Vv)
 Julienned Red Peppers (GF)(DF)(Vv)
 Shredded Carrots (GF)(DF)(Vv)
 Green Onions (GF)(DF)(Vv)
 Spicy Teriyaki Sauce (GF)(DF)(Vv)
 Spicy Miso Aioli (V)
 Wasabi Mayo (V)

*Add: Miso Salmon \$6 • Tempura Shrimp \$6

PLANT POWER BOWL \$17

Falafel (GF)(DF)(Vv)
 Grilled Portobello (GF)(DF)(Vv)
 Ancient Grain Blend (DF)(Vv)
 Quinoa (GF)(DF)(Vv)
 Grilled Veggies (GF)(DF)(Vv)

Served With:

Roasted Sweet Potato Salad (GF)(V)(Contains Nuts)
 Pickled Onion (GF)(DF)(Vv)
 Corn (GF)(DF)(Vv)
 Marinated Tomato (GF)(DF)(Vv)
 Bravas Sauce (GF)(DF)(Vv)
 Chimichurri (GF)(DF)(Vv)
 Lemony Tahini Yogurt Sauce (GF)(V)

*Add: Grilled Salmon \$6

COLD DELI BUFFETS

ASSORTED WRAPS \$17.25

An Assortment of Artisan Wraps
 Choice of One Soup or Salad
 Boulder Natural Kettle Chips
 Assorted Cookies + Dessert Bars

*Dietary Friendly Options Available Upon Request

ASSORTED DELI SANDWICHES 17.25

An Assortment of Deli Sandwiches on Hoagie Rolls
 Choice of one Soup or Salad
 Boulder Natural Kettle Chips
 Condiments
 Assorted Cookies + Dessert Bars

*Dietary Friendly Options Available Upon Request

SOUP + SALAD BUFFET \$15

Heritage Field Greens • Romaine Lettuce
 Heirloom Carrots • Heirloom Grape Tomato • Cucumber • Broccoli
 Croutons • Feta • Sunflower Seeds • Bell Peppers • Herby Ranch
 White Balsamic Vinaigrette
 Your Choice of One House Made Soup
 Brioche Rolls

Your Choice of Protein:

Chicken \$17 • Steak \$18.5 • Dual \$21.25 • Falafel \$17

DELI BOARD \$17.25

Roasted Turkey • Ham • Chicken Salad
 Assorted Breads • Cheddar • Swiss • Pepperjack • Lettuce • Pickles
 Seasonal Aioli • Deli Mustard • Tomato • Onion
 Boulder Natural Kettle Chips
 Choice of One Soup or Salad
 Assorted Cookies + Dessert Bars

HOUSE MADE SALADS & SOUPS

SALADS \$5

TUSCAN SALAD Romaine • Red Onion • Tomato • White Bean • Olive

Pesto Parmesan Dressing (GF)(V)

WINE MAKERS SALAD Heritage Greens • Candied Pecan • Craisin • Feta

White Balsamic Vinaigrette (GF)(V)(CONTAINS NUTS)

CUCUMBER + TOMATO SALAD Red Onion • Chive • Creamy Dill Yogurt

Dressing (GF)(V)

STEAKHOUSE SALAD Romaine • Bacon • White Cheddar • Grape Tomato

Red Onion • Horseradish Ranch (GF)

MEDITERRANEAN SALAD Romaine • Olive • Tomato • Cucumber • Red

Onion • Feta • Dill Yogurt Dressing (GF)(V)

GREEN SALAD Heritage Greens • Tomato • Carrot • Cucumber • Honey

Herb Vinaigrette (GF)(DF)(Vv)

MEXICAN STYLE COLESLAW Cabbage • Red Onion • Radish • Jalapeno

Chipotle Lime Dressing (GF)(V)

GREEN PAPAYA SLAW Palm Sugar • Lime • Tomato • Thai Curry (GF)(DF)(P)

CAESAR Romaine • Shaved Parmesan • Crouton • House Caesar Dressing (P)

PERSIAN CARROT SALAD Heirloom Carrots • Persian Spices • Golden

Raisin • Olive Oil • Pistachio Lime Vinaigrette (GF)(DF)(Vv)(CONTAINS NUTS)

SOUTHWEST SALAD Romaine • Roasted Corn • Pickled Red Onion

Cucumber • Cotija Cheese • Ancho Rancho (GF)(V)

POBLANO APPLE SLAW Cabbage • Green Apple • Poblano • Cilantro Lime

Dressing (GF)

CLASSIC COLESLAW (GF)

DEVEILED EGG POTATO SALAD Yukon Gold Potato • Egg • Whole Grain

Mustard • Chive Aioli (GF)(V)

SPICY CUCUMBER SALAD Soy • Sesame • Chili Crisp (Vv)

VALENCIAN SALAD Heritage Greens • Marcona Almond • Black Olive

Crispy Chickpea • Blood Orange Vinaigrette (GF)(DF)(Vv)(CONTAINS NUTS)

JAPANESE SLAW Cabbage • Sesame Seed • Miso Ginger Vinaigrette

(GF)(DF)(Vv)

ROASTED SWEET POTATO SALAD Craisin • Red Onion • Cashew •

Vadouvan Olive Oil • Lemon (GF)(DF)(Vv)(CONTAINS NUTS)

SOUPS \$5

Coconut Red Curry Sweet Potato Bisque (GF)(DF)(Vv)(Contains Nuts)

Corn + Poblano Chowder (GF)(V)

Chipotle Black Bean Soup (GF)(DF)(Vv)

Creamy Chicken + Wild Rice (GF)

Roasted Mushroom + Leek Bisque (V)

Tomato + Basil Soup (GF)(V)

Broccoli Cheddar Soup (GF)(V)

GLUTEN FREE & PLANT BASED ENTREES \$10

*Add or Substitute in any Buffet

SWEET POTATO & BLACK BEAN ENCHILADAS Red Chili • Plant Based

Cheese Vegan Lime Crema (GF)

WILD MUSHROOM & VEGGIE CROSTATA Gruyere • Roasted Onion

Balsamic Glaze • Roasted Tomato Relish (V)

SPINACH & ARTICHOKE STUFFED ZUCCHINI Toasted Breadcrumbs

Balsamic (V)

WILD MUSHROOM RISOTTO CAKE Ratatouille • Baby Kale Salad (GF)(DF)(Vv)

ANCIENT GRAIN STUFFED PEPPER Seasonal Veggies • Plant Based Pesto

(DF)(Vv)

GRILLED TOFU Miso Glazed • Umami Sauce • Green Onion (GF)(DF)(Vv)

FREQUENTLY ASKED QUESTIONS

WHAT IS B+B'S DELIVERY SERVICE?

For our delivery service, we will cook your food here in our kitchen and bring it to you hot and ready to go! We'll set up the food for you buffet style, with chafing dishes, serving ware, linens for the buffet, and disposable plates, napkins, and silverware for guests. We do leave for the duration of the event, but we'll return later to pick up our catering equipment.

HOW DO I PLACE AN ORDER?

Orders can be placed through our "Order Online" page, the "Contact Us" form, by giving us a call at 303.277.9677, or by emailing info@biscuitsandberries.com. We are typically in the office between the hours of 8:00am and 5:00pm, Monday-Friday. Any requests submitted outside of business hours will be accommodated on the next business day.

WHEN SHOULD I PLACE AN ORDER?

We accept delivery business as it comes in on a first come, first served basis. We appreciate more notice when possible so we can plan for your delivery and menu accordingly, but we do request two business days' notice.

If you have a last-minute request, we will do our best to accommodate your order. Depending on the nature of the request, there may be additional charges associated with your order, the nature of which will be communicated at the time the order is placed.

IS THERE A MINIMUM FOR DELIVERY?

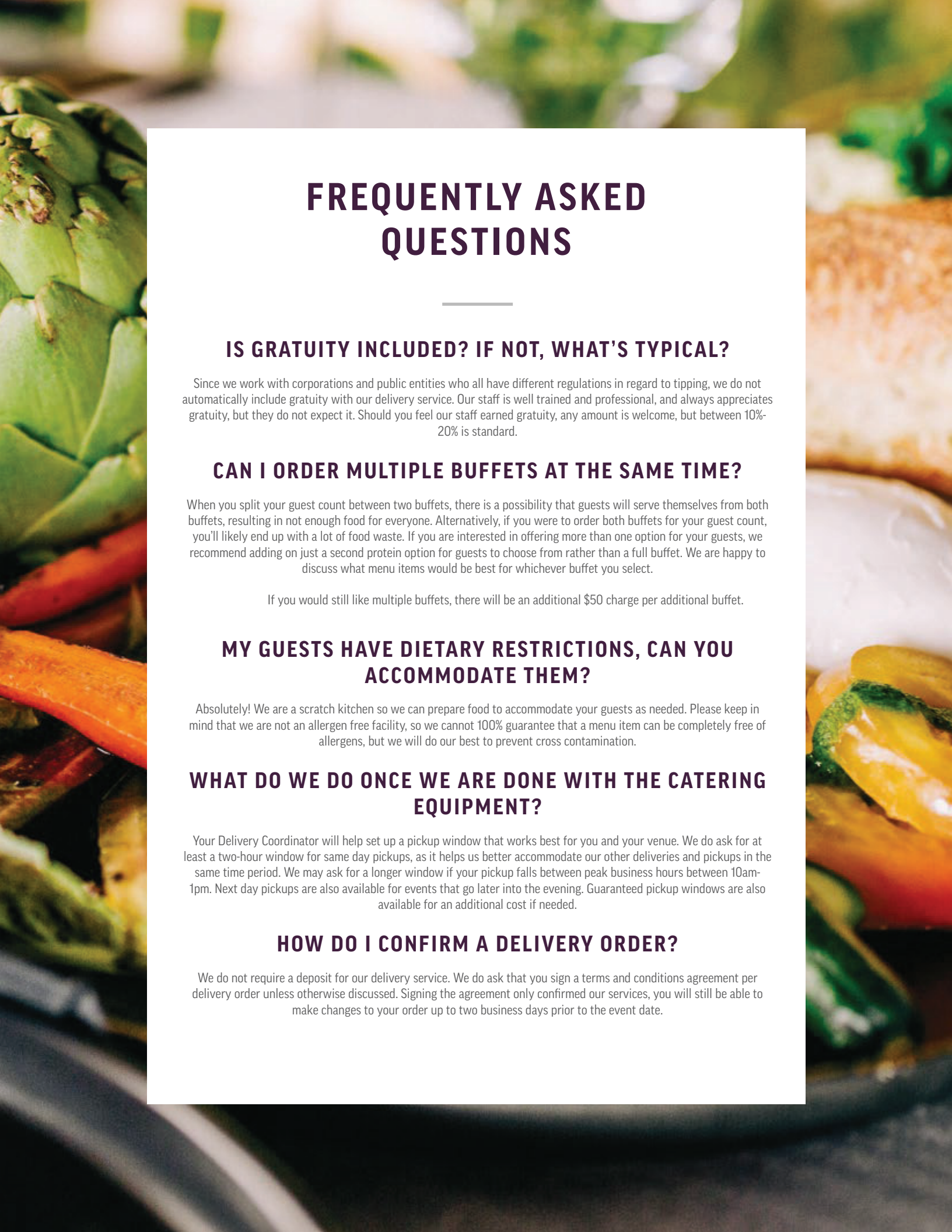
Yes. We have a 10 serving minimum for all a la carte items, buffets, and box lunches. Some menu items may have a higher or lower minimum and will be noted on the menu and your proposal. Depending on seasonality, there may be a Food and Beverage spending minimum on the weekends. This minimum does not include the delivery fee, tax, gratuity, or any other fees associated with your event.

WHAT IS THE DELIVERY FEE?

Delivery fees start at \$44.50 for traditional buffet service, \$30 for a disposable delivery service, and \$85 for a weekend delivery. Delivery fees can change depending on party size, location, weekday vs. weekend dates, and seasonality.

WHAT OTHER FEES MAY BE ASSOCIATED WITH MY ORDER?

Normally, the cost of food/beverages, the delivery fee, and taxes are the only costs associated with our delivery service. Depending on the scope of your event, there may be additional charges for elevated equipment or guaranteed/late night pickups.



FREQUENTLY ASKED QUESTIONS

IS GRATUITY INCLUDED? IF NOT, WHAT'S TYPICAL?

Since we work with corporations and public entities who all have different regulations in regard to tipping, we do not automatically include gratuity with our delivery service. Our staff is well trained and professional, and always appreciates gratuity, but they do not expect it. Should you feel our staff earned gratuity, any amount is welcome, but between 10%-20% is standard.

CAN I ORDER MULTIPLE BUFFETS AT THE SAME TIME?

When you split your guest count between two buffets, there is a possibility that guests will serve themselves from both buffets, resulting in not enough food for everyone. Alternatively, if you were to order both buffets for your guest count, you'll likely end up with a lot of food waste. If you are interested in offering more than one option for your guests, we recommend adding on just a second protein option for guests to choose from rather than a full buffet. We are happy to discuss what menu items would be best for whichever buffet you select.

If you would still like multiple buffets, there will be an additional \$50 charge per additional buffet.

MY GUESTS HAVE DIETARY RESTRICTIONS, CAN YOU ACCOMMODATE THEM?

Absolutely! We are a scratch kitchen so we can prepare food to accommodate your guests as needed. Please keep in mind that we are not an allergen free facility, so we cannot 100% guarantee that a menu item can be completely free of allergens, but we will do our best to prevent cross contamination.

WHAT DO WE DO ONCE WE ARE DONE WITH THE CATERING EQUIPMENT?

Your Delivery Coordinator will help set up a pickup window that works best for you and your venue. We do ask for at least a two-hour window for same day pickups, as it helps us better accommodate our other deliveries and pickups in the same time period. We may ask for a longer window if your pickup falls between peak business hours between 10am-1pm. Next day pickups are also available for events that go later into the evening. Guaranteed pickup windows are also available for an additional cost if needed.

HOW DO I CONFIRM A DELIVERY ORDER?

We do not require a deposit for our delivery service. We do ask that you sign a terms and conditions agreement per delivery order unless otherwise discussed. Signing the agreement only confirmed our services, you will still be able to make changes to your order up to two business days prior to the event date.

FREQUENTLY ASKED QUESTIONS

HOW DO I PAY FOR MY ORDER?

Upon signing the terms and conditions agreement, you'll be sent a confirmation email with a link to pay online. Payment is due the business day prior to your event date, unless otherwise agreed upon. We recommend waiting until you have turned in your final numbers to pay to avoid multiple transactions.

We accept payments via credit card, check, or bank transfer. All credit card transactions will incur a 2% processing fee. ACH and check payments will not have a processing fee.

CAN CHANGES BE MADE AFTER CONFIRMING?

Yes! You will be able to make changes to your catering order up to two business days prior to your event date. After the two business days mark, we will do our best to accommodate any additional changes.

WHAT IS YOUR CANCELATION POLICY FOR DELIVERY?

In order to cancel a delivery service without penalty, it needs to be prior to two business days before your event date. After this point, all of the food for your event has been ordered, and our Chefs have started to prep your menu. If you are canceling within the two business days of your event, you will be responsible for the cost of food from your order.

If you are rescheduling your event within a few days, we can see where our Chefs are at with your food preparations. Some food may be able to be saved for the new date, but you may be responsible for additional food costs if anything needs to be remade.

