



## Custom Hors d' oeuvres Parties

*Price determined by number of items you select in each list*

### List -A-

Domestic & International Cheeses & Crackers  
Seasonal Fresh Fruit Tray with Grand Marnier Dip  
Crudités with Dip {Assortment of raw sliced vegetable}  
Basil and pine nut torte and Green Chili Cheese Torta with toasted bread rounds  
Fresh Mozzarella, Tomato & Basil Bruschetta  
Pinwheel Sandwiches- Sun-Dried Tomato w/ Turkey or Ham & Cream Cheese  
Cowboy Caviar w/ Tostadas  
Not-So-Devilish Eggs  
Marinated Mushrooms

### LIST -B-

Spinach and Artichoke Dip served with pita chips  
Garlic & Cheese stuffed mushrooms  
BBQ, Sweet & Sour or Swedish Style Meatballs  
Santa fe chicken rollups with guacamole & salsa  
Stuffed New Potatoes with Bacon Chives & Cheese  
Chili Con Queso with Chips  
Quesadillas with condiments  
Hot Shrimp dip with toasted bread rounds  
Boudain Balls  
Stuffed Rolls with oven baked turkey or ham

### LIST-C-

Bacon wrapped Chicken Breast Stuffed with Jalapeno cheese  
Fried Chicken Tenderloins with Sauce  
Chicken Kabobs with Chef select sauces  
Mini Hamburger Sliders with sides and sauces on side  
Spicy Meat Empanadas  
Crab au gratin Dip served with toasted bread rounds  
Trays of Pork Tenderloin sliced with Rolls and condiments

### LIST -D-

Stuffed Rolls with Beef Tenderloin  
Crab Cakes with spicy Remoulade sauce  
Bacon wrapped Shrimp  
Boiled Shrimp and sauce

### LIST -E-

**Carving Station-** includes silver dollar party rolls & condiments

Whole Roast of Smoked Turkey Breast  
Sugar-Cured Bone-In Ham  
Cranberry Walnut Glazed Pork Loin  
Sirloin of Beef { add 1.00 plus requires minimum 150}  
Steamship Round: {add 1.50 plus requires minimum 200}  
Crusted Pork Tenderloin {add 2.00 to price of meat carving per person}  
Roasted Beef Tenderloin {add 5.00 extra to price of meat carving per person}



Caterers of fine food

## APPETIZERS- BASIC LISTS

### COLD HORS D'OEUVRES

#### ASSORTED SANDWICHES BANDO'S FRESH MADE

CHICKEN SALAD ON HERB BREAD  
TUNA SALAD ON WHEAT BREAD  
OLD FASHION PIMIENTO CHEESE ON EGG BREAD  
HAM SALAD ON WHITE BREAD  
ZUCCHINI BREAD WITH CREAM CHEESE  
CUCUMBER WITH MINT CREAM CHEESE  
SMOKED TURKEY ON TINY ROLLS  
HONEY GLAZED HAM ON TINY ROLLS  
HAM PINWHEELS  
TURKEY PINWHEELS

### COLD DISPLAYS

ANTIPASTA PLATTER WITH FOCACCIA DIAMONDS  
SEVEN LAYER MEXICAN DIP WITH TOSTADA CHIPS  
GARDEN FRESH VEGETABLE DISPLAY WITH DILL OR RANCH DIPPING SAUCE  
FRESH SLICED SEASONAL FRUITS WITH WHIPPED STRAWBERRY OR MANGO SAUCE  
IMPORTED AND DOMESTIC CHEESE BOARD WITH GOURMET CRACKERS  
BAKED BRIE IN PUFF PASTRAY WITH WATER CRACKERS

### COLD DIPS AND MORE

SPINACH DIP AND CRACKERS  
CURRY APPLE CHEESE BALL & CRACKERS  
PESTO & PINENUT TORTE WITH CRACKERS  
KALAMATA TAPENDE SERVED WITH FLAT BREAD  
TOMATO TAPENADE SERVED WITH FLAT BREAD  
HUMMUS SERVED WITH PITA BREAD  
EGGPLANT DIP SERVED WITH PITA BREAD  
SHRIMP DIP AND CRACKERS  
CRAB DIP AND CRACKERS  
MEXICAN CHEESE BALL & CRACKERS  
ORZO PASTA SALAD WITH FETA CHEESE, PINENUTS, OLIVES & TOMATOES  
ROASTED CORN AND AVOCADO DIP

### ASSORTED COLD CANAPES:

AVOCADO MOUSSE WITH SHRIMP  
SHAVED HAM AND PINEAPPLE CREAM CHEESE CROSTINIS  
Devil Eggs  
Assortment of house made Cheese balls loaded with herbs and pecans  
Guacamole fresh made with chips  
Ham roll ups  
ASSORTMENT OF Bruchette's:  
STUFFED JALAPENO'S WITH CHEESES  
STUFFED CHERRY TOMATOES

### HOT HOR D'OEUVRES

#### SEAFOOD

CRABMEAT STUFFED MUSHROOM CAPS  
BOILED SHRIMP  
MINI CRAB CAKES  
BACON WRAPPED SCALLOPS  
CAJUN SHRIMP SCAMPI  
CRAB QUICHE  
SHRIMP QUICHE  
HOT CRAB DIP WITH TOASTED BREAD ROUNDS  
HOT SHRIMP DIP WITH TOASTED BREAD ROUNDS  
MINI CRAWFISH PIES  
SHRIMP WITH JALAPENO WRAPPED IN BACON

#### CHICKEN

CHICKEN TENDERS  
CHICKEN KABOBS  
CHICKEN PECAN TENDERS  
CHICKEN QUESADILLAS  
TERIYAKI PINEAPPLE CHICKEN KABOBS  
CHICKEN & ARTICHOKE QUICHE  
WHITE WINGS: CHICKEN & JALAPENO WRAPED IN BACON



- BASIC APPETIZERS

### **MEXICAN FAVORITES**

QUESADILLAS WITH CHOICE OF FILINGS  
TAMALE BITES WITH CHILI CON QUESO TOPPING  
TACO BAR

### **BEEF & LAMB**

BEEF KABOBS  
TERIYAKI PINEAPPLE BEEF KABOBS  
MINI BEEF WELLINGTONS  
MEATBALLS IN MARINARA SAUCE  
SWEDISH MEATBALLS  
MEATBALLS BORDELIASE  
MINI CAJUN MEAT PIES

### **PORK**

PORK DUMPLINGS WITH GINGER SAUCE  
ITALIAN SAUSAGE WITH PEPPERS AND ONIONS  
MINI GRILLED BOUDAIN BALLS  
CHORIZO SAUSAGE CALZONE  
Zummo Sausage Bites  
Fried Boudain Balls

### **VEGETABLES**

STUFFED MUSHROOM FLORENTINE  
CHEESE QUESADILLAS  
SOUTHWEST CHEESE CUPS  
BLACK BEAN EMPANADA  
SPINACH & FETA TRIANGLES WRAPPED IN PHYLLO  
HOT SPINACH & ARTICHOKE DIP WITH TOASTED BREAD ROUNDS  
WALNUT DIAMOND QUICHE

## **ITALIAN SELECTIONS**

### **HOT**

FRIED CALAMARI SERVED IN A LIGHT TOMATO BASIL SAUCE  
GULF SHRIMP WRAPPED IN PROSCIUTTO AND GRILLED  
TENDER STRIPS OF CHICKEN SAUTEED WITH A BALSAMIC VINEGAR REDUCTION  
POLENTA GRILLED WITH MUSHROOMS  
SAUSAGE AND PEPPERS

COCKTAIL PIZZA'S ( CUSTOM MADE 3-4 INCHES ONLY)  
MARAGARITA (FRESH TOMATO, BASIL AND MOZZERELLO CHEESE  
PEPPERONI  
ITALIAN SAUSAGE  
VEGETARIAN  
PESTO AND SPINACH WITH ARTICHOKE  
ALFREDO WITH CHICKEN BREAST

### **COLD**

FRESH ASPARAGUS TOPPED WITH SMOKED SALMON  
PROSCIUTTO AND MELON  
POMODORO WITH SLICED TOMATOES AND FRESH MOZZERELLO CHEESE with basil, and extra virgin olive oil  
CARMELIZED ONION TARTS  
\*ASSORTED BRUSHETTA (CHEF'S CHOICE)

### **CARRIBEAN/LUAU STYLE APPETIZERS**

Seared Scallops in a Spicy Papaya Sauce  
Chicken Sate's in bamboo  
Beef Sates in bamboo  
Chicken Chunks served with Pineapple Salsa  
JERK PORK OR CHICKEN STRIPS

### **Casserole, Salad, Gumbo**

Caesar Salad  
Italian Salad  
Penne Pasta Alfredo with chicken breast bites  
Shrimp Pasta with tiny vegetables  
Mardi Gras Pasta- chicken shrimp and sausage in Cajun cream sauce  
Chicken and Rice Casserole with artichoke hearts  
Baked Ziti  
Lasagna  
Shrimp Creole with white rice  
Chicken and Sausage gumbo  
Seafood Gumbo

## APPETIZER TABLES

### SAVORIES ACROSS AMERICA

THIS STATION FEATURES SAVORY CHEESECAKES FROM DIFFERENT REGIONS IN THE USA. EACH IS SERVED WITH AN APPROPRIATE CRACKER, CHIP OR FRUIT.

DECORE: LARGE CLEAR VASE FILLED WITH ROMA AND CHERRY TOMATOES, TOPPED WITH LEMON

- 1) NORTHWEST POACHED SALMON WITH DILL AND LAVOSH CRACKER
- 2) SOUTHERN PECAN WITH GRANNY SMITH APPLES & GRAPES
- 3) SOUTH OF THE BORDER, WITH GUACAMOLE SIDES, PICO DE GALLO TOPPING AND TRI COLOR CHIPS
- 4) CALIFORNIA BLUE'S TOPPED WITH WALNUTS AND SOFT BREAD ROUNDS
- 5) SERVED WITH FRIED WONTON STRIPS

### CRUDITES IN BASKET SUPREME

DIFFERENT TWIST TO THE OLD VEGETABLE STICKS AND RANCH DIP.

DECORE: USING EITHER A 6 FOOT OR ROUND TABLE: EXTRA LARGE BASKET FILLED TO THE TOP WITH EXCELSIER, COVERED WITH MUSTARD GREEN LEAVES. ON EACH SIDE TWO OVER SIZED PURPLE CABBAGE WITH EXTRA LEAVES FOR DIPPING SAUCES.

VEGETABLES USE IN LAYER PROCESS: ASPARAGUS, LONG GREEN BEANS, AND CARROTS CUT ON BIAS, QUARTERED NEW POTATOES, RED AND YELLOW BELPEPPER STRIPS, MINI CORNS, MUSHROOMS, CELERY AND OTHERS.

DIPPING SAUCES CAN RANGE FROM: SOUTHWEST, MEXICAN SPICE, CUCCUMBER DILL, CREAMY RADDISH, TO THE MORE COMMON ONES.

### QUESADILLA STATION:

GUEST CHOOSES FILING FOR QUESADILLAS THAT INCLUDE: DIFFERENT CHEESES, MUSHROOMS, SPINACH, CHICKEN, SHRIMP, ARTICHOKE HEARTS AND GRILLED VEGETABLES. TOPPINGS INCLUDE: BLACK BEAN AND CORN SALSA, GUACAMOLE, SOUR CREAM.

### GRILLED CHEESE STATION

MADE TO ORDER GOURMET CHEESE SANDWICHES WITH UNUSUAL BREAD AND DELIGHTFUL FILING SUCH AS: BRIE AND GRANNY SMITH APPLES WITH SUGARED PECANS ON RAISEN BREAD OR HAM AND JALAPENO JACK CHEESE WITH GREEN CHILIES ON SOURDOUGH BREAD. CHEF WILL GRIDDLE IN FRONT OF YOU!

### SOUTHWEST CORN SALAD WITH SHRIMP

DECORE: MARTINI GLASSES ON SILVER TRAY .ARMATRON BOWL ON BLACK STAND FILLED WITH CORN, BLACKBEAN, AND ONION SALAD. LARGE SPICY SHRIMP SURROUNDS BOWL. BOWL OF THIN CUT TRI COLOR TORTILLA STRIPS ON SIDE

ATTENDANT TAKES two SHRIMP AND PLACES ON SIDE OF MARTINI GLASS AND TOPS WITH THREE TORTILLA STRIPS. ATTENDANT FILLS OTHER GLASSES WITH CORN SALAD IN FRONT OF THE GUEST AND ADDS SHRIMP AND TORTILLA STRIPS.

{GREAT PORTION CONTROL FOR THOSE THAT WANT SEAFOOD AT AN EVENT}

DECORE 6 OR 8 FOOT TABLE. CLEAR VASE WITH BROMEILAD ON TOP. CLOTHS WOULD COORDINATE WITH EVENT THEME AND COLORS. SILVER TRAYS FILLED WITH MARTINI GLASSES.

### SLIDER STATION

Mini version's on hamburgers that are made with 100% black Angus beef, and served on a fresh baked mini bun. Condiments included the regular- plus grilled onions, sautéed mushrooms, fresh made hickory sauce and more



Nostalgia Snow-Cone Cart



**Nostalgia Electrics Vintage Collection Commercial Cotton Candy Maker**



Nostalgia Carnival Hot Dog Cart w/Umbrella

{2} CHOCOLATE



FOUNTAINS

**CHOCOLATE DIPPED STRAWBERRIES**

**Cappuccino/espresso bar: made to order**

**Blue Bell Sundae's in mini coke glasses**

**Banana's foster Station**

**Crepe Station**



LIST A	LIST B	LIST C
BACON WRAPPED DATES {H}	MINI FETA CHEESECAKES {C}	MINI BLINI CURLED WITH NORWEGIAN SMOKED SALMON TOPED WITH DILL & CRÈME FRACHET {C}
ARTICHOKE SQUARES { DON'T BE PUT OFF BY THIS ONE- SAUTEE ARTICHOKE HEARTS IN BUTER, GARLIC AND ONIONS, FINELY CHOPPED, THEN HEAVY CREAM AND EGG IS ADDED, THEN BAKED ON SOURDOUGH BREAD- CUT INTO TRIANGLES} {H}	MINI ITALIAN SAUSAGES HAND ROLLED IN CROISSANT DOUGH AND BAKED GOLDEN BROWN {H}	MINI EASTERN SHORE CRABCAKES WITH REMOULADE SAUCE {H}
STUFFED CHERRY TOMATOES FILLED WITH HOMEMADE GUACAMOLE {C}	ASPARGUS WRAPPED IN PROCUITTO {C}	SMOKED BEEF TENERLOIN SLICES ON BAGUETTE SLICE TOPPED WITH HORSRADDISH CREAME {C}
RED BLISS POTATOES STUFFED WITH BOURSIN CHEESE {H}	YUKON GOLD POTATO SLICED GRILLED THEN TOPPED WITH SMOKED PORKTENDERLOIN & FRESH APPLESAUCE {h}	TORTILLA MINI CUPS FILLED WITH MARINATED LUMP CRABMEAT {C}
THREE CHEESE GRIT CAKE TOPPED WITH SUNDRIED TOMATO TAPENDE {H}	PROFRITTERALS {CREAM PUFF SHELL} STUFFED WITH SALMON OR CHICKEN MOUSSE {C}	WILD MUSHROOM SCAMPI TART 3 MUSHROOMS SAUTEED IN GARLIC AND BUTTER PLACED IN BUTTERED BREAD TART {H}
GREEN APPLE SLICE PIPPED WITH MOUSSE TRUFFLE WITH COGNAC	MINI BRIE, APPLE, WALNUT CHEESE SANDWICH, GRILLED AND SERVED HOT	GRILLED POLENTA TOPPED WITH SCAMPI SHRIMP {H}
Bruschetta with fig and mascarpone cheese	ASPARGUS WRAPPED IN GARLIC BREAD STRIPS	ARTICOKE HEARTS, TOMATOES, SHRIMP RELISH ON CORN TOASTA CUP
MINI BOUDAIN GRILLED	MINI CHICKEN KABOBS	MINI SHRIMP KABOB



## **We put our Reputation on your Table!**

**Bando's is a 32 year old catering and special events company. Bando's has been featured in both Catering Today & Catersource Magazine as a Pacesetting Caterer.**

**Bando's currently operates our flagship building at 215 North 11th where we serve lunch weekdays and hold events in the evening; that location offers some of the best boutique shopping in the area including collegiate, Godiva chocolates, inspirational/religious and Vera Bradley.**

**Our private dining room can accommodate up to 50 for lunch. Our state of the arts catering kitchen has 3000 square feet. Bando's previously operated The Food and Beverage at the Beaumont Country Club- 2008-2013, Café Arts located inside the Art Museum of Southeast Texas from 1996-2004. Edison Plaza I{Entergy Building} From 2004- 2011 served the Downtown area and was the headquarters of Entergy for both Hurricane' Rita and Ike- where we served thousands of meals a day.**

**. Bando's caters at many facilities including the New Event Center, The Neches Room, Phelan Mansion, Art Museum of Southeast Texas, Beaumont Botanical Gardens, Broussard's Event Center, Compro Event Center, and now Bauer Ranch in Winnie. Plus a few more!**

**Bando's is pleased to offer their clients the state of arts equipment including refrigerated/heated trucks, warmers to hold foods, silver & copper chafing dishes, unusual food vessels plus several linen choices.**

**Whether your event requires a formal table or our unique disposable trays, be assured that our style of creating visual art with our food is truly unique. We carry over 25,000 pieces of linens, china, crystal, flatware, silver or copper chafing dishes and heavy baroque silver trays for your use when you choose Bando's. Theme events such as Mexican fiestas, Southwestern, Italian and calypso to name a few.**

**One of the greatest assets we have is our team of event specialist's. who can assist in finding you the best location for your event and making your dream event a reality. Our goal is to bring you're the freshest and newest ideas in the culinary world- while being ever mindful of your budget!**

**We are Culinary Trained and our foods have proven to be extremely tasty and pleasing to the eye's. We have over 15 Chefs & Cooks in our Kitchen**

**We don't give out our clients for references because of privacy issues. However, I am sure you have friends or colleagues that have used us. After all, we have been around since 1982!**

## **Remember, We put our Reputation on your Table!**

**Debbie Bando, CEC, AAC**

**Owner**

# *Bando's* Event Planning Guide

We understand that event planning can be an overwhelming experience and we hope that we can answer all of your questions. It is important to us that our catering clients know what to expect when making the important decisions of selecting a caterer .

So what makes *Bando's* unique?

We customize our menus for every event which allows us to design your menu perfectly for your vision

We finish all of our foods so close to your serving time so it is as fresh when it reaches your guests

We bring commercial warmers when your menu requires it and use plate covers if your event is a plated one

We deliver all foods in our hot/cold truck. All salads are kept in refrigeration and plated up so we have them ready to serve on time to your guests.

We train all our staff in house so your guest will receive top-notch service

We own much of the equipment that adds elegance and value to your wedding

We strive to make everything from scratch, including all hors d'oeuvres and deserts with seasonal ingredients. Additionally, we can control seasonings including salt.

Our culinary team is well trained in preparing special diets, so those guests who have gluten, sugar or other dietary issues are served without a fuss.

## What to expect

### The Food

Since Bando's customizes menus for every event, there are endless possibilities and styles for what you can serve your guests. The most popular option is an evening reception with passed hor d'oeuvres to start, a pre-plated salad, a buffet dinner, and a dessert or cake station. The types of cuisines you choose and the time of your reception primarily determine menu price.

### The Hors D'Oeuvres Myth

Many couples request a hor d'oeuvres only reception thinking it may be less expensive than a traditional dinner. This is not necessarily true. If the reception is held during dinner time {5-8} guest and their appetites will be ready for dinner {even if the invitation says otherwise}. Individual hors D'Oeuvres are more labor intensive to make and in turn more costly than a classic buffet because of the quantity needed to fee guests during the typical dinner time. An hors D'Oeuvres reception is a great option for open houses.

### The Investment

Keep in mind that the cost of the menu is usually about 40-50% of the total amount you will spend with a caterer. The other 50-60% will go towards labor, bar service, rentals {plate, glassware, flatware, linens, etc.}, service charge and tax

### Ways to save while still having Great Food

If you have a limited budget you might consider a breakfast or brunch event These menus are typically 30% less expensive than dinner. Another way to lower you menu cost is by doing a dessert reception, where your guests can sample an elaborate display of sweet treats. You can even take it a step further and offer wine pairing with each dessert.



## **WHICH SERVICE STYLE IS RIGHT FOR YOU?**

Service style is one of the most important decisions to consider when planning your event. Think about how you want the evening to flow and what the experience will be like for your guests.

### ***BUFFET***

Buffet dinners are one of the most popular service styles. At Bando's we take pride in presenting the food in creative and unique ways and believe buffets should look as beautiful as the rest of the event. We often pair a pre-plated salad course with our buffets to ease guest flow. We also can recommend the appropriate number of buffets necessary to serve all of your guests in a timely manner with minimal lines. By choosing a buffet, the cost of the food might be higher than a plated meal because the guest {not our chefs} usually determines portion size.

***PLATED*** Plated dinners are the most formal and elegant service style, where every course is served to your guests. They are typically more expensive because of the increased labor needed to serve all guests in a timely manner. Our goal is to serve all guests in under 20 minutes. A dual entrée {small portions of two entrees, ie beef and fish} is a great way to avoid having to compile orders from guests on rsvp cards and also helps with the speed and efficiency of dinner service.

### ***FAMILY STYLE***

Family style dinners are a fun and creative way for your guests to interact with each other. A large platter or bowl of each item is brought to the table and guests pass it around helping to serve each other. Staffing requirements are similar to plated dinners. It also requires that guests are willing to be part of the service.

### ***STATIONS***

Stations are a fun and unique way to incorporate a wide variety of menu options and creativity. Two to four food stations are set up around the rooms and guests can move from station to station sampling a variety of foods. This works best for weddings with a more relaxed time frame. Additional plates are required so guests can sample food from all stations over a longer period of time. Many of our stations have action components where a chef will be making or assembling a food item to order for each guest.

Staff hours are estimated point to point which means the time our event staff leaves Bando's until the time they return to Bando's at the end of the night. Your set up time will be determined by your package.. If your event runs longer than expected, our staff is happy to stay and continue to serve your guests. You will be billed for those hours the following day. We ask that our clients sign off on the time that our staff arrive and leaves your event.

### **IS GRATUITY INCLUDED ON THE PROPOSAL?**

Our wait staff does not rely on gratuity for their compensation. They are paid fair wages well above minimum wages, not a tip credit wage or a "waiter's wage". Gratuity is not included in our proposal. If you believe the staff at your party went above and beyond the call of duty with the service level and exceeded your expectations, please feel free to give them a gratuity at the end of the night.

### **HOW IS SALES TAX CALCULATED?**

Your sales tax is calculated at 8.25% of your invoice. Caterers are required by law to collect sales tax on food, equipment, labor and service charges.

### **WHAT HAPPENS TO LEFTOVER FOOD ?**

Because of Liability plus Health Department codes, we cannot be responsible for foods that are taken from left over buffets. If you have a specialty cake- then if cake vendor has left boxes for left over cake to be saved, we will package it up in the containers left. You are responsible for returning any cake equipment.

### **WHAT ABOUT PAYMENT, DEPOSITS AND TASTINGS?**

To secure your date a deposit is required of \$500.00 and after the menu is selected 50% of the contract is due. Final payment is due 5 days before your event. After a contract is signed and deposit is given we will have a tasting. The number of guests at your tasting will depend upon your contract. We do not do tastings without a contract and deposit.

### **WHAT ABOUT CREDIT CARDS?**

All proposals are priced with a 3% discount for cash/checks. Use of credit card will dis-allow your discount and 3% will be added to credit card payments if and only if you present your card to our location during business hours and it is swiped. Hand keyed credit card use will incur a 4.5% added fee .

The logo for Bando's, featuring the word "Bando's" in a stylized, cursive script font with a horizontal line underneath it.

## **ABOVE AND BEYOND**

### **Trained and Professional Staff**

All of our service staff are hired and trained in house by our management team. When we have large events we do use a staffing service from Houston. Since we have worked with

this group for over 10 years, they are trained with our customs, rules and regulations. They also have become very familiar with our clientele. Our staff typically arrives two hours prior to the start of the event for set up and will be there until at least one hour after guests depart to clean up. Every event will have a captain who is in charge of the team for the evening and will be the contact to make any adjustments during the party. The service staff will set up all tables, chairs and place settings, pass hors d' oeuvres, clear glassware and plates and help your guests with any special requests.

## **Wine and Spirits for the Evening**

Each event site has their own rules regarding your bar and beverages. We certainly can provide our bartenders and handle your glassware- depending upon your venue. Unless your event site has a TABC State License, you can not have a cash bar. You can however, give it away to your guests.

## **Coordinating the Details**

Our talented team of coordinators has collectively planned thousands of stunning events. They will help guide you through the process of bringing your wedding vision to life. Their service to you will include rental coordination, custom menu design and often provide diagrams and timelines at no additional charge.

## **Next Step**

We hope this information has been helpful. Please contact us for a custom menu and proposal for your event. After you receive the proposal we encourage you to mix and match any items between menus..

Please call for an appointment  
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[www.bandoscatering.com](http://www.bandoscatering.com)