

2015



Wedding Planning Guide

200 guests and up 4/1/- 9/30/2015

CONGRATULATIONS ON YOUR ENGAGEMENT

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

So what makes *Bando's* unique?

We customize our menus for every wedding, 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 to all events 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
Yes, we cut your wedding cakes!

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 early afternoon or late weddings {2-5 or 8-11}

The Investment

Keep in mind as you are planning your wedding 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 wedding. 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. This works well if the ceremony is around 7:30p.m. 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 the catering portion of your wedding. 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.

Combo BUFFET & PLATED Sounds confusing? Well, this is a new trend on all types of events, especially weddings. Your guests are all seated and a welcoming is given, maybe- followed by a toast, salad is served to your guests. Then they can get up and enjoy the specially prepared buffet that you have ordered. This requires a full place setting for each chair and a salad for every chair.

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. 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. This choice will require extra staffing & Rentals.

PLACESTTINGS & NAPKINS FOR EVERY CHAIR When you want your event to look like a grand party- then you can choose to have us set the tables with a water glass, silverware and napkins



FREQUENTLY ASKED QUESTIONS

How are staff Hours Calculated for Catering?

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.

Please note: if your wedding ceremony is held at the same site then additional hours for your catering staff is required- since we can't come in while your guests are coming to your ceremony!

IS GRATUTITY 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 AND CAKE?

Because of Liability plus Health Department codes, we cannot be responsible for foods that are taken from left over buffets. If your 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.

We do not provide take out containers for your guest to bring food home.

WHAT ABOUT TAKE AWAY FOOD FOR THE BRIDE AND GROOM?

We provide a cold picnic meal for the bride and groom and put it in their going away car.

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 .

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 SERVING 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. PLEASE NOTE: OUR KITCHEN STAFF SETS UP MUCH EARLIER IN THE DAY AND IF WE ARE HAVING A SEATED BUFFET, WE GENERALLY SET THE TABLES IN THE MORNING OF AN EVENING EVENT.

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. PLEASE NOTE: The best events allow a bartender to be on site when your liquor is delivered. They will also recheck the delivery and require the liquor store to make the necessary changes hours before your event. Bartenders should set the bar as early as possible, that includes all rental glasses. This allows the rental company to bring back things that were left off the delivery.

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 big day! After you receive the proposal we encourage you to mix and match any items between menus. From there we would be happy to set up a tasting for you to come in and try your favorite selections.

Please call for an appointment 409-212-8445 debbiebando@sbcglobal.net
www.bandoscatering.com





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 is located at 215 North 11th where we serve lunch weekdays , with a private dining room and hold events in the evening. Plus our Gift Shop offers some of the best boutique shopping in the area including collegiate, Godiva chocolates, inspirational/religious and Vera Bradley.

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-

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

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.

Our culinary team handcrafts amazing meals in our state-of-the-art kitchen using the finest ingredients, creating a visual art with our food that is truly unique. Bando's offers everything from boxed lunches to fully-catered buffets, plated dinners and private lunches in our dining room. Vegan, Vegetarian and Gluten free meals are always available.

We are not only culinary experts but event specialists who will go over every detail of your event many times before presenting a menu and detail quote to you. We ask lots of questions!

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
Proprietor/Executive Chef**



Caterers of Fine Food and Special Events

215 North 11 th Street Beaumont, Texas 77702 409-212-8445 409-212-8008 fax email: debbiebando@sbcglobal.net

Information Sheet for WEDDING

DATE: _____ of event Location: _____

BRIDE: _____ PHONE: _____ email: _____

Groom: _____ PHONE: _____ email: _____

NAME OF HOST: _____ CELL: _____ EMAIL: _____

BILLING ADDRESS OF RESPONSIBLE PARTY: _____

CEREMONY LOCATION: _____ NUMBER OF EXPECTED GUESTS: _____

EXPECTED LENGTH OF CEREMONY: _____ Reception held where? _____

TIME OF EVENT: _____ Time you have booked your entertainment: _____

Tell us what is your vision of your wedding reception:

What are your FOOD IDEAS:

Will you have: PASSED APPETIZERS? If so, what kind? _____

Have you considered an appetizer Station? _____

Do you want a buffet, plated meal or food stations? _____

What are your favorite foods: _____

What is your food budget? _____

What are you expecting that budget to include? Food staffing rentals set up/clean up

What beverages will you be serving to your guests? _____

Beverages: nonalcoholic drinks and signature drink _____

Non-alcoholic only wine and beer wine/beer/champagne Full bar

Labor and Rentals:

Rental items needed: _____

Tablecloths needed: _____

Labor needed: set up serving bartenders

Do you have : EVENT PLANNER: _____ CELL: _____ FLORIST: _____ CELL: _____

ENTERTAINMENT: _____ CELL: _____ DECORATOR: _____ CELL: _____

PHOTOGRAPHER: _____ CELL: _____ cakes by: _____ CELL: _____

WILL YOU BE PROVIDING FOOD FOR YOUR VENDORS - PLEASE ADD THEM TO YOUR GUEST COUNT
PLEASE NOTE: SET UP TIMES ARE SPEIFICED IN YOUR FINAL CONTRACT

Any other comments; _____



Basic BUFFETS: Minimum 200 guests

Salad : Choose One: date: April 2015 – September 2015 prices

House : Iceberg Lettuce, Tomatoes, cucumbers, shredded cheddar Cheese, Carrots with dressings'

Caesar: Chopped Romaine, Garlic Croutons, and Parmesan Cheese with Caesar Dressing

The below can be chosen for **\$1.25** extra per person for any package

Spinach Salad: Baby Spinach ,Mandarin Oranges, Strawberries, Feta, Almonds with Raspberry Dressing

Classic Special Salad : Mixed lettuces pecans, feta cheese, dried cranberries with dressing

**** A SEATED SALAD SERVED TO YOUR GUEST WILL BE \$ 1.50 EXTRA- YOU WILL BE CHARGED FOR ALL SEATS AT YOUR EVENT.**

Bread Choice: garlic bread, French bread or rolls with butter

ENTRÉE CHOICES

Grilled Tilapia topped with vegetables	Catfish Perdue- topped with shrimp	ROASTED Pork Loin in chafer	Herb Roasted Chicken – legs thighs breast wing
Chicken Breast / artichoke hearts sun dried tomatoes & GOAT CHEESE	Chicken breast topped mushrooms	Chicken Milanese {bread crumbs with olive oil}	Grilled Breast of Chicken FINISHED WITH SAUCE
Chicken Scaloppini artichokes, & lemon butter	Chicken Parmigianino Topped with mozzarella cheese & marinara sauce	Hawaiian Chicken Kabobs { rice at bottom of chafer} { rice is not part of veg. choices	STUFFED CHICKEN BREAST: {+ 1.00}

Vegetables: CHOOSE 2

Vegetables w/lemon	Broccoli with Butter	Sesame Snow Peas & Carrots	Green Beans with almonds
Asparagus	Julienne Carrot & Zucchini	Green Beans with butter	Creamed Spinach
Fresh Tomato Sauce w/ Angel Hair pasta	Fettuccine Alfredo	Penne with either fresh tomato or alfredo sauces	Orzo pasta with vegetables
Oven Roasted New Potatoes	Mashed Potatoes with White Cheddar Cheese	Whipped Sweet potatoes with pecans and marshmallow	Twice Baked Mashed Potatoes Casserole
Au Grain Potato	Scallop Potatoes	Rice Pilaf	Mediterranean rice

BASIC BUFFET PRICE: 200 PLUS

TYPE OF FOOD	SILVER PACKAGE 22% service Charge added to your bill: Food, Chafing Dishes in Silver or Copper plus: High grade disposables in hard plastic, includes 10.5" plate for food and a 7" plate for your dessert. Disposable silver reflection forks and knives plus paper 3 ply napkins . NO LINENS , NO BAR OR BAR STAFF plus state tax	GOLD PACKAGE 22% service Charge added to your bill Food, Chafing Dishes in Silver or Copper plus: linen napkin, silverware AND high grade disposable dishes- {hard ivory with gold band or white/silver} we are also including the same dish and silver reflection fork for the cakes.. No other linens are included.. NO BAR OR BAR STAFF Plus State Tax	Platinum 22% service Charge added to your bill PLUS \$200.00 for additional staff is added to your bill: Includes Food, Chafing Dishes in Silver or Copper plus: linen napkin silverware, China Plates, Glass for Water. China plates and forks for your cake service. NO LINENS NO BAR OR BAR STAFF Plus State Tax
Basic buffet: SALAD, BREAD, ENTRÉE, plus 2 VEGETABLES:	\$20.95 PER PERSON 2 ENTREES ADD \$3.75 PER PERSON 22% SERVICE CHARGE 8.25% TAX WITH STUFFED BREAD: ADD \$1.00	\$22.95 PER PERSON 2 ENTREES ADD \$3.75 PER PERSON 22% SERVICE CHARGE 8.25% TAX WITH STUFFED BREAD: ADD \$1.00	\$24.95 PER PERSON 2 ENTREES + \$3.75 PER P 22% SERVICE CHARGE & \$200.00 AND 8.25% TAX silver is rolled- at buffet water glasses 1 per guest

CHICKEN & ITALIAN CASSEROLE'S ON TO ABOVE BUFFET IF YOU ABOVE BUFFET HAS:

ONE ENTRÉE : \$ ADD 3.50 OR TWO ENTRÉE: ADD 3.00

CHICKEN ALFREDO OVER PASTA Almond chicken rice casserole	CHICKEN AND RICE CASSEROLE ARTICHOKE AND CHICKEN CASSEROLE	King ranch chicken LASAGNA	Chicken Spaghetti ITALIAN SAUSAGE, PEPPERS ONIONS OVER PASTA
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SEAFOOD CASSEROLE'S ADD ON THE ABOVE BUFFET: IF YOU ABOVE BUFFET HAS:

ONE ENTRÉE : \$ ADD 4.50 OR TWO ENTRÉE: ADD 4.00

SHRIMP AND GRITS	SHRIMP AND VEGETABLES OVER PASTA	SHRIMP CREOLE OVER WHITE RICE	MARDI GRAS PASTA SHRIMP, CHICKEN & SAUSAGE
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debbiebando@sbcglobal.net

409 212-8445

CARVING STATIONS ADDED TO ABOVE BUFFET

with rolls and condiments

Carving of Pork added to packages above: \$ 4.50 per person

Carving of Beef added to packages above: \$5.50 per person

Carving of Pork Tenderloin { roasted or slightly smoked} added to package above: \$6.00

Carving of Beef Tenderloin added to packages above: \$7.00 per person

Please note: this is just a small sampling of the culinary talents of our staff

PLEASE NOTE PRICES SUBJECT TO CHANGE UNLESS CONTRACT IS SIGNED AND DEPOSITS PAID

BAR IS NOT INCLUDED IN THIS PROPOSAL

Deposit /Payment Schedule:

HOLD THE DATE DEPOSIT	\$500.00 PAYABLE NON REFUNDABLE * tasting after this is paid
FOOD DEPOSIT	50% OF CONTRACT DUE AFTER FOOD TASTING
LAST DAY TO DECREASE NUMBERS	14 DAYS BEFORE EVENT
LAST DAY TO INCREASE NUMBER	5 DAYS BEFORE YOUR EVENT
FINAL PAYMENT	5 DAYS BEFORE YOUR EVENT

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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
SHIRMP 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:

Green apple slice piped with mousse truffle pate

Cream Puffs stuffed with chicken or salmon mousse

Mini blini with smoked salmon

Smoked beef tenderloin on baguette

Yukon gold potato sliced with smoked pork tenderloin

AVOCADO MOUSSE WITH SHRIMP

Cherry tomatoes stuffed with homemade guacamole

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

PROSCIUTTO AND MELON

POMODORO WITH SLICED TOMATOES AND FRESH MOZZERELLO CHEESE with basil, & extra virgin olive oil

CARMELIZED ONION TARTS

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HOT HOR D'OEUVRES

SEAFOOD

CRABMEAT STUFFED MUSHROOM CAPS

MINI CRAB CAKES

BACON WRAPPED SCALLOPS

SHRIMP WITH JALAPENO WRAPPED IN BACON

CAJUN SHRIMP SCAMPI

CRAB QUICHE

SHRIMP QUICHE

HOT CRAB DIP WITH TOASTED BREAD ROUNDS

Bando's

HOT SHRIMP DIP WITH TOASTED BREAD ROUNDS
MINI CRAWFISH PIES

CHICKEN

Mini homemade waffles topped with chicken bites and drizzled with honey maple

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

BEEF & LAMB

BEEF KABOBS

TERIYAKI PINEAPPLE BEEF KABOBS

MINI BEEF WELLINGTONS

MEATBALLS IN MARINARA SAUCE

SWEDISH MEATBALLS

MEATBALLS BORDELIASE

MINI CAJUN MEAT PIES

PORK

Bacon Wrapped Dates

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

MINI GRILLED BOUDAIN BALLS

Zummo Sausage Bites

Fried Boudain Balls

VEGETARIAN

STUFFED MUSHROOM FLORENTINE

Red Bliss Potatoes stuffed with Boursin cheese

Three Cheese Grit Cake with Sundried tomatoes tapenade

Fig and Mascarpone cheese Bruschetta

Mini Brie, apple, walnut grilled cheese

Asparagus wrapped in garlic bread strips

Wild mushroom scampi tart

Artichoke Balls

Spinach Balls

CHEESE QUESADILLAS

BLACK BEAN EMPANADA

HOT SPINACH & ARTICHOKE DIP WITH TOASTED BREAD ROUNDS

WALNUT DIAMOND QUICHE

ITALIAN SELECTIONS

Italian sausage wrapped in puff pastry bites

FRIED CALAMARI SERVED IN A LIGHT TOMATO BASIL SAUCE

GULF SHRIMP WRAPPED IN PROSIUTTO 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

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Bando's

FOOD STATIONS

Bando's

PLEASE NOTE: EVERYONE HAS A DIFFERENT INTERUPATION OF FOOD STATIONS AND THERE IS NO RIGHT OR WRONG ANSWER TO WHAT ONE CAN DO. WE NEED A DETAIL ANAYALIS OF YOUR VISION, TIME LIMIT AND YOUR BUDGET TO PRODUCE A UNIQUE STATION DESIGN ESPECIALLY FOR YOU AND YOUR GUESTS.

EACH STATION REQUIRES, SEPARATE TABLE ,GLASS OR DISHES, UTENSILS, DECORE, CLOTHS, TABLES, AND EITHER A FOOD ATTENDANT OR CHEF THAT IS AN SEPARATE Charge

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! PERFECT WITH A TINY DEMATASSE OF THE FRESH MADE SOUP!

SLIDER STATION

Mini verson'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

GRITS STATION { TWO TYPES }

Our Famous Shrimp and Grits are set up with bright color cast iron pots on a double grate that is elegantly wrapped in either brass or brushed aluminum to hide the burners. Our famous creamy cheese grits with topping of Grillades a New Orleans smother down beef } we do ours with beef tenderloin. This debris gravy is over the top!

Chicken And Waffles station

A twist to this Southern favorite. Our chef's make your waffles in front of you and add boneless chicken breast strips that are freshly battered. Served with our own honey maple sauce

CREPE STATION

Our Chef prepares crepes on a 18" crepe machine designed for commercial use, A variety of fillings your guests can see crepes made in front of them pick out their filings.

SALAD STATION SUPREME

Attendants will toss a variety of different salads in front of guest and mixes them in a martini shaker then spoons it out in martini glasses. The sky is the limit on this one



Delicious S'mores Station

This is an interactive station that will get your guests very excited! Let your guests roast their own marshmallows just the way they like it. The interactive S'mores station includes safe melting devices to melt the marshmallows, graham crackers and dark Belgian chocolate.

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MORE PARTY ADD ON'S :

Bando's



Snow-Cone Cart



vintage popcorn machine



Vintage Cotton Candy Maker



Carnival Hot Dog

Cart w/Umbrella

CHOCOLATE FOUNTAIN



CHOCOLATE DIPPED STRAWBERRY



fruit & cheese display a specialty add on

Bando's

Barista Espresso Bar

One of our Exclusive party stations includes an Barista Espresso Bar. Having an espresso bar is the perfect complement for weddings, Serve your guests a delicious espresso, cappuccino or café latte by our on-site attendant. Let us make you a delicious cup of cappuccino topped with icing powder, cinnamon and cocoa powder!