

Red Wagon Farm



16081 E. River Rd (RT 252) Columbia Station, OH 44028

2018 Catering Event Menu

Exclusively by The Big Show, ltd

1-440-933-4739 x4 redwagon@clevelandatering.com

www.clevelandcatering.com

RENTAL INFORMATION

Prices include: Tent, spotlight, electricity for DJ, round tables for guests (10 per table), rectangular tables for buffet, dessert, bridal, gift, registration. beverages, white folded chairs, set up of these items, 5 hour reception time (6:00 to 11:00pm), 1 hour time before for decoration set up. Additional tables may be rented. Ample parking for the guests. Security required if bringing in alcohol. All trash from items purchased will be disposed of. Customer must remove boxes, etc from favors, centerpieces, etc. All items must be removed within an hour from reception end time.

75 to 100 guests: \$3500

101 to 200 guests: \$5000

201 to 300 guests: \$6500

301 to 400 guests: \$8000

On premise Pictures only: \$100 an hour

Ceremony on Location: \$500 for 4 hours of photography and ceremony time

Additional Ceremony Chairs White Folding \$3.00/pp

Use Reception Chairs then staff moves \$150 charge.

Wagon Rides:

Face Painting:

Red Wagon Farm Favors available:

Jellies, Mini Pies, Caramel Apples, Cider Bottles, Herbs, Apples, and More!

Additional Rentals:

Tiered Bar: \$150

Dance Floors: for 100 (\$300) for 200 (\$600) for 300 (\$900) for 400 (\$1500)

Side walls: \$300 to \$1000 depending on length

Corner Sheers: \$400

China Plate: \$2.00 each

Silverware: \$1.00 each

Linen Napkin: \$2.00 each

Ceremony Arch: \$200

Outdoor Speaker & Microphone: \$200
and More!

HORS D'OEUVRES

Prices shown below are two (2) pieces per serving. Minimum of 50 servings per item for any booking. We can assist you in determining how many servings to order. Let us incorporate your theme into the appetizers!

Meatballs Sweet-n-Sour Classic \$2.50/pp
Stuffed Mushrooms \$4.95/pp
Oriental Chicken or Beef Sate' \$5.50/pp
Wings: BBQ, Mild, Hot, Teriyaki \$2.95/pp
Wild Buffalo Dip \$2.95/pp
Pot stickers Chicken or Pork \$3.95/pp
Egg Rolls: \$3.95/pp
Petite Quiches \$3.95/pp
Mini Frank Wraps \$2.50/pp
Puff Pastry Brie & Baked Apples \$4.95/pp
Petite Sandwiches \$5.95/pp
Water Chestnuts & Bacon \$4.95/pp
Stuffed Philo Cups Feta & Cran \$3.50/pp
Vegetable Medley \$2.95/pp
Fruit Medley \$4.95/pp
Fruit Sculpture Palm Tree \$6.95/pp
Cheese Medley with Crackers \$5.95/pp
Apricot Cream Cheese ball \$2.95/pp
Cheese Fondue Fountain \$7.95 /pp
Petite Dessert Pastries \$2.95/pp
Nuts & Gourmet Snacks \$3.95/pp
Gourmet Chip Station \$2.95/pp
Gourmet Popcorn Station \$2.95/pp
Chocolate Dream Fountain with assorted fruit, bakeries, etc.
\$4.95/pp to \$8.95 /pp
Filet Mignon Platter \$8.95/pp
Yukon Masher Martini Bar \$6.95 /pp
Tortellini Skewers or Tower \$4.95/pp
Tomato & Mozzarella Skewers \$4.95/pp
Grilled Lamb Chops \$10.95/pp
Succulent Crab Fondue \$3.95/pp
Smoked Salmon: Whole Display \$7.95/pp
Crab Cakes or Bacon Wrapped Scallops \$5.95/pp
Chilled Tiger Shrimp \$5.95/pp

Aftertizers

Top off the party with some end-of-the-night deliciousness!

Slider Bar and JoJo Fries \$5.95/pp

Breakfast Bar Eggs, hashbrowns, muffins \$5.95/pp

Nacho Bar with Toppings \$5.95/pp

Pre-Dinner Teaser Packages

The Teaser 1 \$6.95/pp

Vegetable Medley Platter & Cheese Medley Platter with dips, crackers, and grapes.

The Master Teaser I \$8.95/pp

Teaser I with an Array Of Imported Cheeses; such as Goat and Brie

The Teaser II 10.95/pp

Teaser I with the addition of Fresh Fruit Medley w/ raspberry yogurt sauce

Hors d'oeuvres Stations as a Dinner Buffet

Package I

Includes Teaser 1, Choice of 2 Stations as listed below, Dessert at a Station (or a \$1.95 credit /pp) \$34.95 /pp

Package II

Includes Choice of 3 Stations as listed below, Dessert at a Station (or a \$1.95 credit /pp) \$39.95 /pp

Package III

Includes Choice of 4 Stations as listed below: \$51.95 /pp

Pasta & Salad Station

Pasta Station Choose from 2 each of our Pasta & Salad selections off our Main Menu

Meat Carving Station

Choose 3: Turkey, Ham, Beef, or Pork; w/ Garnishes, Cheeses, Sauces, & Breads

Hot Appetizer Station

Petite Meatballs, Oriental Chicken Sates, Stuffed Philos

Asian Station

An Asian Delight of Chicken Stir Fry, Pot Stickers, Egg Rolls, & Vegetarian Rice

Southwestern Station

Ole'! Mini Burritos, Mexican Rice, Spanish Black Bean & Corn, Chips & Salsa

Middle Eastern Station

All the best of the East: Olives, Pita bread, Hummus, Tabioli, Stuffed Grape Leaves

Dessert Station

A breathtaking decadent display of Assorted Pastries and Cakes

Gourmet Coffee Station

Coffee, Decaf, Tazo Teas, Whipping Cream, Chocolate Chips, Liquor Flavorings, etc.

THE DINNER BUFFET

prices include full service catering. (includes buffet linen, chafers, serving utensils, disposable plates, silverware, napkins, set up and tear down of buffet) Includes \$2.25 worth of dessert /pp. Tipping is optional but appreciated!

Elite Dinner Buffet \$26.95/ per person.

Two Meat Entrees, One Pasta Entree, Two Side Dishes, Salad, Rolls and Butter, Dessert

Deluxe Dinner Buffet \$24.95/ per person.

Two Meat Entrees, Two Side Dishes, Salad, Rolls/Butter, Dessert.

Premier Dinner Buffet \$22.95/ per person.

One Meat Entree, One Pasta Entree, Two Side Dishes, Salad, Rolls/Butter, Dessert.

Classic Dinner Buffet \$20.95/ per person.

One Meat Entree, One Pasta Entree, One Side Dish, Salad, Rolls/Butter, Dessert.

Standard Dinner Buffet \$18.95/ per person.

One Meat Entree, One Pasta Entree, Salad, Rolls/Butter, Dessert.

OUTDOOR GRILLING MENU

~CHARGRILLED DINNERS~

Grilling is done on location. We use mesquite & hickory wood chips for great atmosphere. Rental Grille of \$250 will apply. Includes 3 Side Dishes, Rolls & Butter, dessert (\$2.25 credit/pp). Price includes full service catering (includes buffet linen, chafers, serving utensils, disposable plates, silverware, napkins, set up and tear down of buffet) Tipping is optional but appreciated.

Black Angus Steaks~ See prices below

Choice Angus Strip Steaks are hand cut, and marinated for 24 hours. Accompanied with grilled mushrooms & onions. (add real silverware: steak knife and fork \$2.00/pp)

10oz Steak \$40.95/pp, 12oz Steak \$43.95/pp, 14oz Steak \$47.95/pp, 16oz Steak \$50.95/pp

BBQ Ribs & Chicken~ \$37.95/pp

St. Louis Style Ribs & boneless Chicken with Teriyaki, Honey Mustard, and BBQ Sauce.

Salmon, Swordfish, or Tuna~ \$37.95/pp

Salmon, Swordfish, or Tuna Steak marinated and grilled with a Chutney Sauce.

Grilled Chicken Or Burger~ 8 oz \$32.95/pp 4oz \$26.95

8 ozs of boneless Chicken with Teriyaki, Honey Mustard, and BBQ Sauce.

COMBINATION ENTREES add \$1.50/pp

Offer a combination of multiple entrees above. Let your guests choose!

Burgers & Chicken Combo~ \$36.95/pp

All Beef quarter pounders with grilled mushrooms, Chicken breasts are grilled with Teriyaki, Honey Mustard, and BBQ Sauce. Fixings and condiments included.

Beef & Chicken Kabobs~ \$36.95/pp

Marinated Beef filet & Chicken kabobs with veggies and glazed.

Clambake \$38.95/pp

One dozen Middle Neck Clams , Roasted Rotisserie Chicken, & Clam Chowder!

Substitute a steak for chicken: add \$12.00/pp. Add Lobster tail \$24 -\$30/pp.

Roasted Rack of Pork \$29.95/pp

Roasted Rack of Pork is even better than a Pig Roast ! We take a Frenched Rack of Pork loin, and slowly sear on the grille. It carves like a huge Lamb Chop and is accompanied with Brandy Baked Apples. Have us add a Centerpiece Suckling Pig: add \$300.

ENTREE OPTIONS

CHICKEN ENTREES

We use fresh, boneless chicken breasts. Our creative dishes have your guests raving!

Marinated Mediterranean

Marinated with Olive Oil, Balsamic, Artichokes, Tomatoes, Mushrooms, Parmesan,

Gorgonzola Chicken w/ Berries

Gorgonzola Crème Sauce, Fresh Herbs, Raspberries, and Blackberries.

Pistachio Chicken

Lightly breaded in a Pistachio Crumb Crust, then topped with Pineapple Mojo Drizzle.

Stuffed Chicken Florentine

Stuffed with gourmet cheeses and spinach

Lemon Caper Chicken

Lightly crusted and topped with a Lemon Butter Caper Sauce.

Wild Mushroom Chicken

Medley of Gourmet Mushrooms and Leeks in a light crème sauce.

Key Lime Breast of Chicken

Delight the senses with a chicken inspired by the Islands. Baked in A Crisp Coconut Bread Crumb Crust and topped with a Key Lime Essence Chutney and raspberries.

Honey Wheat Baked Chicken

Inspired by Grandmother's Kitchen. Boneless breasts baked to golden perfection.

Chicken Cordon Bleu

Stuffed with Ham & Swiss and drizzled with Crème Sauce.

Chicken Romano

Lightly breaded, topped with Three Cheeses & a Tomato Rosa Sauce.

Rotisserie Style Chicken

Rotisserie Seasoned Chicken breasts basted with a sweet herb sauce and slow roasted

Apple Brandy Glazed Chicken

Tender chicken baked with Apples soaked in Brandy with Brown Sugar and Pecans.

Orange & Apricot Pecan Glazed Chicken

Baked in a Citrus Marmalade infused with Grand Marinier and Pecans.

Greek Isles Chicken

Baked with Spinach & Feta & Tomato Pesto.

Smothered Chicken

Lightly Breaded chicken smothered in chicken gravy...a true comfort food.

Chicken Marsala

Sautéed with mushrooms and marsala wine. A classic.

Roasted Turkey

Roasted Turkey in natural Aus Jus with Apple Stuffing

SEAFOOD ENTREES

Tapped Up Tilapia

Brushed with Herbed Butter; then baked with Tomatoes, Mushrooms, Roasted Red Peppers, and Almonds.

Creole Tilapia

Topped with Creole style tomatoes & peppers

Lemon Dill Salmon

Salmon baked and finished with a lemon dill crème sauce

Honey Berry Salmon

Rubbed with Herbed Honey Mustard, and topped with Mixed Berry Chutney

Tarragon Crème Salmon

Baked Salmon with a light tarragon crème sauce.

Bourbon Glazed Pecan Salmon

Pecan crusted salmon with a bourbon teriyaki glaze

Tequila Lime Swordfish

Swordfish Steaks brushed with a Tequila Lime Glaze and grilled. Add \$4.00/pp

Crab Stuffed Flounder

Filet of Flounder stuffed with Herbed Crab Meat. Add \$5.00/pp

Scallops

Succulent Scallops served with a Herbed Lemon Pepper Butter. Add \$8.00/pp

Shrimp Skewers

Sautéed shrimp on a skewer with Lime garnish. Add \$5.95/pp

ROAST BEEF ENTREES

Sliced Roast Beef

Slow cooked to tender perfection; then sliced and topped with Aus Jus Gravy, Portabella Mushroom, and Asparagus tips garnish. Always a favorite!

Carved Roast Beef

Carved at a Station and accompanied w/ Horseradish & Spicy Mustard. Add \$2.00/pp

Tender New England Pot Roast

Marinated Top Round slow cooked until it is so tender it falls apart! Garnished w/ Potatoes & Carrots.

Orange Beef with Fennel

Roast of Beef slow cooked with Caramelized Fennel and Orange Slices.

Sweet & Sour Meatloaf

This Sweet & Sour Glaze kicks meatloaf up a whole new level!

Filet of Beef Skewers

Tender Chunks of Filet are skewered and rubbed w/ our Teriyaki & Sweet Plum Glaze. Add \$2.50/pp

Beef Tips in Merlot

Tender Tips of Beef simmered in a Merlot Reduction Sauce over a bed of Wild Mushroom Rice.

Filet Mignon Medallions

Filet Mignon Medallions prepared in the selection of your choice : Wrapped in bacon and topped w/ asparagus garnish; Topped with Gorgonzola Butter and Shitake mushrooms; or Slathered with a Cabernet Glaze and rolled in Pecans. Add \$8.00/pp to \$18.00/pp (3 oz to 8 oz choice)

Prime Rib

Served w/ Horseradish and Aus Jus. Add \$3.00/pp. Carved at a station, add \$4.00/pp

PORK ENTREES

We use only the finest cut of center cut boneless chops.

Fruit & Grain Breaded Pork Chops

Inspired by a visit to Hamburg Germany. Marinated then baked with an incredible crust of Bread Grains, Dried Fruits, and Almonds. Served with a baked apple chutney.

Marinated Pork Tenderloin

Inspired by a trip to Maui. Center cut chops marinated and baked with a fresh Mango, Pineapple, Red Pepper, and sugared Pecan Chutney.

Pork Tenderloin in Apple Pear Compote

Tender Cuts of Pork roasted in a Sweet Port Sauce with Herbs. Finished w/ fresh Apple & Pear Compote. Sure to impress!

Black Forest Pork

Dark Cherries soaked with Amaretto and garnished with almond slivers.

Scandinavian Pork Medallions

Slow cooked in a bed of Cabbage with Spaetzle, Bacon, Brown Sugar, and Apples.

Baked Apricot & Maple Glazed Ham Slices

As wonderful as it sounds! Simplicity with a twist!

PASTA ENTREES

Choose your favorite sauce to accompany your favorite pasta:

PASTA NOODLE CHOICES

Standard Noodles

Penne, Bowtie, Spirals, Orecchiette Shells, XX & OO's.

Supreme Noodles

Four Cheese Ravioli, Portabella Ravioli, Cheese Stuffed Tortellini, Gnocchi ... Add \$1.50/pp (Other gourmet options available.)

PASTA SAUCE CHOICES

All sauces are homemade in-house with the finest ingredients.

Marinara

A Traditional Tomato Sauce slow simmered with fresh Italian Herbs. Wonderful taste!

Traditional Meat Sauce

Traditional Marinara simmered with ground beef. Mama Mia!!

Pomodora Sauce

A light toss of sautéed Basil, Garlic, Roma Tomatoes, with olive oil and Parmesan.

Alfredo Sauce

Three Cheeses, Crème, and Butter blended into a Rich, Decadent Sauce.

Roasted Red Pepper Crème Sauce

Roasted Red Peppers, Peas, Red Onion, and Bacon tossed in a Rich Roasted Red Pepper Crème Sauce.

Greek Aisles Sauce

Light Virgin Olive Oil Sauce with fresh sautéed Spinach, Tomatoes, and Feta Cheese.

Roasted Veggie Sauce

Signature dish of seasonal market vegetables sautéed & tossed w/ a White Wine ragout. Rave reviews always!

Spinach & Artichoke Pasta

A Light Crème Sauce with sautéed Spinach & Marinated Artichokes

Lasagna

Traditional Meat Lasagna or Vegetarian Three Cheese Lasagna. Add \$ 2.50/pp

Cheddar Bake

Creamy Triple Cheddar Bake with bacon and Light Bread Crumb Crust. A Classic!

Lemon Caper Pasta

A light and refreshing sauce with hints of lemon essence, mushrooms, and capers.

ENTREE SIDE DISHES

(Customized versions are an option!)

SALAD GREENS

Served Family-Style at the tables, or in Large Bowls at the Buffet. Our salads are a specialty!

Gourmet Salad

Fresh Mixed Greens w/ Mozzarella, Cranberries, Mandarin Oranges, and Almonds.

Garden Salad

Mixed Greens w/ everything in the garden; Cucumber, Tomato, Cheddar & Red Onion.

Spinach Salad

Fresh Spinach w/ mozzarella, crumbled bacon, eggs, mushrooms, & tomato wedge.

Greek Salad

Fresh Mixed Greens tossed w/ crumbled Feta, Cucumbers, Kalamata & Green Olives.

Caribbean Salad

Mixed Greens, Mangos, Avocados, Toasted Coconut, Scallions, and Cherry Tomatoes.

Pistachio Salad

Fresh Mixed Greens, Mozzarella, Asian Pears, Dried Fruits, & Pistachio medley.

Incredible!

Iceberg Wedge

Beautiful Display of Iceberg Wedges fanned out on a platter and speckled w/ a colorful display of chopped veggies and drizzled dressings. Wait until you see this!

Dried Cherries Salad

Mixed Greens with Goat Cheese, Dried Cherries, and Almonds. Drizzled with A Cherry Brandy Dressing.

Autumn Fig Salad

Mixed Greens with Asiago Cheese, Dried Figs, & Red Onion. BV Dressing.

Napa Cabbage Salad

Shredded Napa Cabbage with Asiago, Almonds, Mandarins, Scallions, Crunchy Noodle

Cucumber Tomato Salad

Fresh Cucumber, Roma Tomatoes, Black Olives, Vidalia Onions, Feta Cheese, and Basil

Italian Anti Pasta Salad

Romaine lettuce w/ a medley of Cheeses, Pepperoni, and Peppercini Peppers.

Cobb Salad

Romaine Lettuce topped with Cheddar, Crumbled Bleau Cheese, Bacon, Red Onion.

Apple Cheddar & Bacon Salad

Baby Spinach Leaves with Granny Smith Apples, Cheddar & Bacon.

COLD SIDE DISHES

Roasted Veggie Salad

A medley of Gourmet Veggies roasted, chilled, and marinated.

Cucumber Dill Salad

Slices of cool Cucumbers in a Sour Cream Dill Sauce

Fruit Salad Medley

A Beautiful Display of Fresh Fruits & Berries w/ a Raspberry Yogurt Sauce.

Waldorf Salad

A Fruited Creamy delight of Grapes, Apples, Celery & Walnuts.

Fruit Ambrosia Salad

A Tropical Delight of Exotic Fruits, Coconut, and Whipped Crème.

Broccoli Bombay Pasta Salad

Pasta with balsamic dressing, fresh Broccoli florets, Raisins, Pecans, and Red onions.

Zita Bleu Pasta Salad

Pasta mixed w/ chunky Blue Cheese Dressing, Gourmet Veggies & Asparagus tips.

Sicilian Pasta Salad

Orecchiette Shells mixed w/ a Vinaigrette Dressing, Fresh Vegetables & Cheeses.

Creamy Bowtie Pasta Salad

Everyone's Favorite with sweet peas, carrots, bacon, and cheddar cheese.

Goat Cheese Tortellini Pasta Salad

Cheese tortellini with goat cheese, roasted red peppers, pecans, and asparagus tips.

Add \$1.00/pp

Green Apple & Horseradish Coleslaw

Sweet, with a nice little tang at the finish.

Potato Salad

Dill Potato Salad, Classic Potato Salad, Or Russian Pas & Bacon Potato Salad

HOT SIDE DISHES

Roasted Potato Medley

A Step above the Norm! A medley of Redskins, Yukons, Russet, and Yams roasted in a Sweet Whipped Butter Garlic Sauce, mixed w/ Fresh Herbs. A beautiful display! Herbed Redskins only are available.

Scalloped Potatoes

Layered w/ Three Cheeses, Fresh Rosemary, and Crumbled Bacon.

Yukon Mashers

Golden Potatoes mashed w/ Buttermilk, Roasted Garlic, Sweet Whipped Butter, & Herbs (add \$.75/pp)

Whipped Sweet Potatoes

Sweet potatoes Whipped with butter, garlic, and brown sugar. (add \$.75/pp)

Smashed Redskins

Redskins roasted and smashed with goat cheese and rosemary.

Baked Potato

Idaho Russet with sides of butter, cheddar, bacon, and sour cream.

Wild Grain Rice

Slow steamed in Chicken Broth w/ Wild Mushrooms, Asparagus, and Parmesan.

Green Beans

Steamed fresh with butter, sliced mushrooms and almonds. Or choose a creamy casserole bake version.

Baked Veggie Layer

A Medley of fresh Vegetables, Rice, and Cheeses baked with a light Parmesan Crust.

Vegetable Bouquetiere

Medley of Vegetables; such as Zucchini, Yellow Squash, Asparagus; in a citrus butter.

Broccoli Spears

Steamed with butter and garlic.

Fresh Asparagus

Steamed Tender and drizzled w/ Hollandaise Sauce .. Add \$2.00/pp

5 Star BBQ Baked Beans

5 varieties of beans baked in a sweet & smoky bbq sauce with bacon.

Peas & Carrots

Sugar snap peas and carrots with caramelized red onions.

Seasonal Corn on the Cob

Local ears of corn roasted.

Baked Apple Compote

A medley of Apples baked w/ Butter, Brown Sugar, & Pecans.

Dietary Requests

Please let us know of any allergies for hidden ingredients. We will be glad to accommodate any dietary needs given at the final menu appointment.

DESSERT CAKES & CUPCAKES

A custom work of art designed just for you! Prices may vary from \$1.50 and up. Choose two flavors if desired. Liqueurs such as Kahlua, Amaretto, and Rum can be soaked into the cake layers. Be creative and match flavors to your colors!

Flavors

Deep Dark Chocolate White Yellow Butter Pecan Strawberry Spice Confetti
Carrot Mocha Espresso Chocolate Chip Marble Date Nut Tiramisu Toffee
Chocolate Cherry Forest Pineapple Banana Pumpkin Almond Lemon

Fillings

Turn any cake into a decadent dessert! Always a crowd-pleaser. Be creative and match your organization's colors.

Layers of jams such as Strawberry, Raspberry, Blackberry, or Apricot.

Almond slices can be added also.

Bavarian White Chocolate Mousse w/ fresh Raspberries, Strawberries, Cherry filling, or Mixed Berries.

Chocolate Mousse with Fresh Raspberries

Chocolate Bavarian Mousse w/ Chocolate Shavings, Toffee Crunch, Peanut Butter Chips, or Ferrero Rocher

Chocolate Mousse with Liqueur of Amaretto, Grand Marinier, or Coffee Espresso

Chantilly Champagne Mousse with Raspberry Puree

Key Lime Essence Mousse or Lemony Fluff Mousse

Pistachio Puff Mousse

Coconut Crème Mousse, or Crème de Menthe Mint Mousse

New York Style Cheesecake Mousse

Pumpkin Spice Mousse

Butterscotch with Toffee Crunch Mousse

Icing Flavors

Traditional Buttercream, Butter Icing, Whipping Crème, Cream Cheese Icing, Mousse Icing, Fondant.

Other Assorted DESSERT Options

Pastry Trays \$1.95 to \$3.95 /pp

Delicious Display of decadent pastries; such as Mini Eclairs, Crème Puffs, Lemon Squares, Cheesecake Squares, Pecan Tarts, Baklava, Kolachkis, Seven Layer Bars, Apple Caramel Crunch, Mousse Cups, Chocolate Covered Strawberries, and even more!

Cheesecakes \$4.95/pp

Luscious, Creamy, and always Homemade! New York Style w/ Berry Mounds, Raspberry Swirl, Oreo Crunch, Snicker Bar, Peanut Butter Cup, and more!

Cookies or Brownies 75 cents to \$1.50/00

Oversized delights always made as sinfully as possible!

Mousses \$1.95 to \$2.95/pp

Homemade with pure Whipping Crème and topped w/ Berries or Chocolate Filigrees.

Pies \$1.95/pp

Homemade Berry or Crème Pies.

BEVERAGES

Urns of Punch, Iced Tea, or Lemonade \$1.95/pp. 2 choices \$2.50/pp 3 choices \$3.50/pp

Cans of Pop, Water, Powerade \$1.50/ each.

Bottles of Pop, Water, Powerade \$2.50/ each.

Coffee, tea, Hot Chocolate \$2.50/pp. 2 choices \$3.50/pp 3 choices \$3.50/pp

Bar Wash

Bring in your own alcohol, we will supply in the Bar Wash. Pop, sodas, juices, mixes, garnish, ice, napkins. **\$5.50/pp** (with disposables)

Recommendation of how much alcohol to purchase is provided.

Bartenders

\$150/ea. (Recommended 1 per 100 guests for 5 hours)

Corking

Of Champagne or Wine bottles at the tables **\$1.50 per bottle.**

Pouring

We pour Wine or Champagne for a toast **20 cents per person.**

Glass rentals **\$2.00 ea.** Strawberries on each glass **\$.40 each.**

ADDITIONS, TERMS & CONDITIONS

Minimums. Minimum of 75 people. Counts below 75 will incur an upcharge approval only. **Final/Counts** Final number must be guaranteed 2 weeks before event. (It is the customer's responsibility to schedule this final appointment, or else we will choose a menu for you and base the count on the quote.) Customer must pay for this number guaranteed regardless of cancellations or no-shows. Additions can be made up to 4 weekdays before the event at 9:00 am. All final details for timing, menu, cake, set up, etc, must be finalized two weeks prior (or we will decide for you) Any change requests after this point are not guaranteed. Customers must pay for the minimum amount of people required. Final payment is due two weeks before the event. Any additions after this time can be paid on event day before the start time. Final counts less than 20% may incur an upcharge at full per person price.

Set Up/Timing Full service catering pays for set up of buffet. Dinner must be served ½ hour after guests arrive; or one hour after if hors d'oeuvres are purchased. Dinner and dessert service is for one hour. Afterwards, servers will clean up food items, and tear down buffet. ADDITIONAL charges are at \$50 an hour per server. (Such as deviation of times, set up of customer's name cards, favors, etc.)

Tear Down Service charge includes tear down of buffet and clean up of food items purchased from Big Show only. Additional charges will incur for tear down of customers items. Cost is \$50 an hour per server.

Alcohol Must be provided by the customer. All other beverages must be purchased from The Big Show or Red Wagon Farm . Ask us for recommendations of Liquor Agencies that deliver. It is the customer's responsibility to secure any permits needed. Big Show reserves the right to not serve any guest. Security required and will be paid by the customer that day.

Tipping Tips are optional but appreciated. Please pay tips on the final bill with check or credit card or mail to main office, in order for The Big Show to assure they are distributed to key event staff that may not be present at the end of the event.

Timing will be prescheduled. Any deviation from this may result in extra charges.

Prices Price on non food items are subject to change without notice. Additions billed at current prices. Sales tax for rentals and beverages may apply. Children 10 & under are 25% off adult menu prices. (however, their counts can not be included to meet our minimum requirements) Special customized children menus are available by quote. Prices for rental items are subject to change with out notice. Additions or changes are billed at current prices. Mastercard, Visa, American Express, Check & Cash are accepted. There is a 3% charge for credit or debit cards.

Quantity final meal count is per person. Additional guests will incur another meal charge. Prices are one meal per person and include the average portion consumed. Big

Show is not responsible for guests eating more than one meal serving portion, or using more than one plate, silverware, or napkin.

Deposit 25% non refundable deposit secures date and contract catering quantity pricing. Partial deposits or payments are non refundable. Final payment is due one week before your event. If rentals are ordered, a security deposit of \$200 may be held from this amount until thirty days after the event. Location rental deposit is 100% due at contract signing.

Payment for the event is due with the final count unless approved for upon receipt.

Cancellation of event from 8 months before the event date and up until two weeks before the event date will incur an additional 25% liquid damage fee. Cancellation two weeks before and up to the actual the event date will require the customer to pay the guaranteed count amount or the contract amount if no guaranteed count was given.

Indemnification Customer holds The Big Show, ltd an Red Wagon Farm harmless against any claims from the acts of themselves and guests including any accident, injury or damage, however caused, to any person or property related to the event , and against any costs, attorney fees, expenses, and liabilities. The Big Show and Red Wagon Farm is not liable for lost or stolen items.

Liability Customer will be responsible for any negligent acts of themselves or guests damaging the property of The Big Show, ltd., or Premises Loss In the event the facility suffers temporary loss of utilities, fixtures, acts of nature, or acts of terrorism; customer hereby waives all claims against The Big Show for injury or damage, physical, emotional, or contractual, or service start delay from acts of nature, traffic, vehicular error, lack or access to premises. An NSF fee of \$30 will be charged per incident. If the Big Show or Red wagon Farm must take collection action against the customer, the customer is required to pay all fees incurred for collection, attorney, travel time, and interest.