

CATERING

Guide



YEAR 2024-2025



JUMP STARTERS

Breakfast

10 guest minimum unless otherwise specified. All Paper Goods Included
All prices are per person

A NY MINUTE

assorted full-sized bagels butter and cream cheese fresh brewed coffee includes cups, stirrers, sugars and milk

\$6.95

A LITTLE NOSH

20 guest minimum
orange juice
scottish smoked salmon
cream cheese + butter
capers, fresh lemon slices and lemon
full sized bagels

\$13.50

THE HEART HEALTHY

25 guest minimum
whole grain muffins
low-fat vanilla yogurt & granola
seasonal fresh fruit salad
orange or cranberry juice

\$12.75

CONTINENTAL BREAKFAST

an assortment of mini pastries: bagels, muffins, danishes, croissants, scones butter cream cheese & jam, when applicable orange juice coffee + tea service

\$10.95

BREAKFAST TO GO

(individually packaged)
full sized bagel, with butter or cream cheese or full sized pastry muffin, cheese danish or croissant granola bar or whole fresh fruit banana, apple or orange
bottled orange juice

\$9.50

THE ALL AMERICAN

20 guest minimum
pancakes or french toast
scrambled eggs
bacon or sausage
turkey bacon/sausage available, **+\$0.50 p.p**
home fries or hashbrowns
orange juice
includes syrup, ketchup, butter, salt, pepper

\$14.95

LET'S BRUNCH

30 guest minimum
frisee salad
scrambled eggs
bacon or sausage
turkey bacon/sausage available, **+\$0.50 p.p**
mini scones, mini croissants and mini danish
chicken francese
rosemary roasted potatoes
orange juice, apple juice & bottled water

\$18.95



BREAKFAST ADD ONS & SUBSTITUTIONS

overnight oats served as individual portions
\$5.95 p.p

make vegan **+\$1.00 p.p**

oatmeal (20 guest minimum) toppings include
cinnamon + brown sugar **\$4.95 p.p**

◦ add raisins or cranberries, **+\$0.50 p.p**

bread basket: toast, mini bagels & mini butter
croissants include butter, cream cheese &
marmalade, **\$5.25 p.p**

ham & cheese on a mini croissant (24 guest
minimum), **\$5.95 p.p**

seasonal fruit salad
family style, **\$4.50 p.p**

individual portions, **\$4.95 p.p**

mini parfaits, **\$5.25 p.p**

fresh fruit bananas, oranges, apples **\$1.00 p.p**

BREAKFAST BEVERAGES

coffee & tea service **\$3.95**

includes cups, sugar, sugar
substitutes, stirrers & milk (whole,
skim, half/half)

1 choice of milk for < 20 guests

2 choices of milk for 20 – 40 guests

all 3 choices for orders of 50+ guests

milk substitutes available

gourmet tea service, **\$2.95 p.p**

teavana tea selection, inclusive of
herbal teas. includes cups, sugar,
sugar substitutes, stirrers & lemon
wedges

apple juice, orange juice, cranberry juice
served in dispensers or pitchers **\$1.75 p.p**



MINDFUL Choices

Catering to dietary needs & preferences
20 guest minimum unless otherwise specified. All Paper
Goods Included

OVERNIGHT OATS

Old-fashioned oats with your choice of non-dairy
milk: almond, oat, coconut, or soy. Includes chia
seeds, maple syrup, and fresh berries.



\$9.95 each

GREEK YOGURT PARFAITS

Creamy Greek yogurt with locally sourced honey and
fresh berries.



\$8.50 each

continued

QUINOA SALAD

Prepared with seasonal local farm vegetables, dressed with fresh lime juice, garlic, salt, and extra virgin olive oil. Topped with roasted sweet potatoes or butternut squash.



\$9.95 each

THE BEST TOFU SANDWICH

Seasoned with nutritional yeast, garlic powder, and pepper, lightly fried, and served on a gluten-free bun with grilled peppers, lettuce, tomatoes + vegan mayo spread.



\$10.95 each

THE BEST FALAFEL PITA

Crispy falafel balls with house-made tahini hummus, shredded lettuce, sliced onions, cucumbers, and Kalamata olives, served on gluten-free pita bread.



\$10.95 each

PROTEIN-PACKED BOWL

Choose your grain: quinoa or brown rice, dressed with a citrus vegetable blend. Topped with cilantro-flavored black beans, garlic chickpeas, roasted kale, avocado slices, or crispy tofu, finished with lemon tahini dressing.



\$14.95 each

DAIRY-FREE & VEGAN DELIGHTS

- PMediterranean fruit-based treats: organic dates, dried figs: **\$4.95 per person**
- Oat milk rice pudding with raisins, topped with coconut flakes: **\$6.50 each**

A GLUTEN FREE MORNING START

Serves 10
 mini muffins
 gluten-free low-fat granola
 seasonal fruit salad
 individual vanilla yogurt cups
 orange juice



price: \$175.00
with greek yogurt substitute: \$195.00

BOXED PROTEIN POWER (GF)

12 box minimum
 hard-boiled egg (1)
 cottage cheese with honey
 fresh fruit salad
 assorted mixed nuts



\$12.95 per box

AVOCADO ARTISAN: DIY BAR

(SERVES 10 - 12 PEOPLE) smashed avocado
 lemon juice & olive oil variety of toast (rye, sourdough & multi-grain)
gf bread available for additional charge
 sliced hard-boiled eggs sliced colorful cherry tomatoes
 feta cheese crumble everything but the bagel seasoning



price: \$195.00



MID-DAY FUEL *Lunch*

10 Guest Minimum Unless Otherwise Specified. All prices are per person

STRAIGHT TO BUSINESS

sandwiches served on rye and whole wheat sliced bread & wraps

- ham & swiss
 - cheese turkey & provolone
 - tuna salad
 - chicken salad
- grilled vegetable & hummus wrap

chips *individual bags*

soft drinks & bottled water

\$12.75

THAT'S A WRAP

15 guest minimum

pasta salad or garden salad

choose 3 of the following:

- Greek grilled chicken wrap
- grilled chicken caesar wrap
- chicken chipotle wrap
- turkey cobb wrap
- falafel & hummus wrap
- mediterranean wrap: sweet peppers, feta, sliced cucumbers, crisp mixed greens, tomatoes, red onions & hummus

bags of chips or whole fresh fruit

soft drinks & bottled water

\$17.95

THE TASTY COLD LUNCH

garden or caesar salad

sandwiches served on rye and whole wheat sliced bread & wraps

- ham & swiss cheese
- turkey & provolone
- tuna salad
- chicken salad
- grilled vegetable & hummus wrap

homemade cookies

soft drinks & bottled water

\$14.95

EXECUTIVE LUNCH

25 guest minimum

mixed grain salad

assorted sandwiches on gourmet breads

- glazed ham, brie, fig spread, arugula on an ancient grains rolls
- fresh mozzarella, basil pesto, arugula, roasted tomato, balsamic glaze on rosemary focaccia square
- grilled chicken, goat cheese spread, arugula, red onion and roasted tomato on a ciabatta roll
- turkey, brie, apple & whole grain mustard on rustic bread

fudge brownies & homemade cookies

soft drinks, sparking & flat bottled water

\$23.95

A GOURMET GATHERING

30 guest minimum

Served Room Temperature

orzo salad chickpeas, red onions, cucumbers, bell peppers, cherry tomato, feta cheese & lemon parsley vinaigrette

teriyaki glazed salmon topped with toasted sesame seeds

pesto grilled chicken

rustic & whole grain breads

french macarons & homemade cookies

soft drinks, sparking & flat bottled water

\$27.95

MID-DAY FUEL, YOUR WAY

20 guest minimum

Lunch

Build your own Meal by Mixing and Matching the Below Options

Please select one sandwich for every 10 guests

All sandwich prices are per person

THE STAPLES ON SLICED BREAD

ham and cheese
turkey and cheese
tuna salad
white meat chicken salad
grilled seasonal vegetables

\$6.95



GOURMET SANDWICHES

turkey: brie, apple, whole grain, honey mustard on rustic bread
the italian: capicola, genoa salami, pepperoni, provolone, lettuce, tomato, red onion, oregano, olive oil and red vinegar on the side
veggie caprese: spinach, fresh mozzarella, roma tomatoes, roasted peppers, and basil pesto served on italian bread
chicken salad: roasted chicken, red seedle ss grapes, lettuce, and tomato with dijon honey mustard sauce
roast beef: goat cheese spread, chimichurri, arugula, tomato, & pickled red onions on ciabatta
pastrami: turkey, swiss cheese, garlic aioli, coleslaw, red onion & dill pickles on an ancient grain roll

\$10.95

WRAPS

greek: grilled chicken, feta, kalamata olives, tomatoes, lettuce, red onions
thai peanut crunchy chicken (*contains nuts*)
grilled chicken ceasar
grilled cajun shrimp: avocado & lettuce
chicken: bacon, lettuce & tomato with garlic parmesan spread
bbq chicken: rainbow slaw & chipotle mayo
haloumi cheese: pesto, olive spread, delicata squash & arugula
miso glaze rainbow slaw: vegetarian & vegan
the goat: grilled chicken, goat cheese, red pepper aioli, arugula, roasted tomato & red onion
falafel & hummus
grilled vegetables

\$9.50

SALAD

(Small: Feeds 10-12 people, Large: Feeds 20-25 people)

garden: mixed greens, tomatoes, cucumbers & carrots **\$40/\$55**
caesar: romaine lettuce, parmesan cheese, seasoned croutons & creamy caesar dressing **\$40/\$55**
greek: grilled chicken, feta cheese, tomatoes, red onions & kalamata olives **\$60/\$75**

pasta: tri-color fusilli, cherry tomatoes, grated parmesan, red onions & golden italian dressing **\$40/\$55**
orzo: chickpeas, red onions, cucumber, bell pepper, cherry tomatoes, feta cheese & lemon parsley vinaigrette **\$45/\$60**

southwest: mixed greens, black beans, chopped tomatoes, corn, tri-color tortilla strips, cotija cheese & creamy poblano avocado dressing **\$65/\$85**
mandarin crunch: mixed greens, purple cabbage, mandarins, tomatoes, wonton strips, sesame seeds & pan-asian dressing **\$65/\$85**
farro: dried apricots, chopped scallions & homemade lemon vinaigrette **\$45/\$60**

Add grilled chicken or grilled shrimp to any of the above salads:

small: chicken **\$35.00** & shrimp **\$45.00**

large: chicken **\$50.00** & shrimp **\$65.00**

BEVERAGES

all prices are per person

canned sodas & bottled water **\$1.85**

sparkling water **\$2.25**

iced tea assorted flavors **\$2.50**

PUT IT IN A BOX

Lunch

10 guest minimum unless otherwise specified. All prices are per person.

BOXED LUNCH

Assorted sandwiches on sliced bread & wraps:
ham & cheese, tuna salad, falafel & hummus wrap,
turkey & cheese, chicken salad, grilled seasonal
vegetable wrap
a bag of chips or whole fresh fruit
assorted fresh baked cookie
assorted canned sodas or bottle water

\$14.95

add mini fruit salad +\$4.95

add green salad +\$5.65

HEALTHY BOXED LUNCH

Your choice of two (2) of the following

- grilled chicken: lettuce & avocado spread on a tomato focaccia square grilled
- chicken pesto wrap: sun-dried tomato on a spinach wrap
- greek wrap: grilled chicken, feta cheese, red onion, lettuce & tomato on a wheat wrap
- power wrap: avocado, red onions, cherry tomatoes, chickpeas, chopped romaine & honey vinaigrette on a whole wheat wrap

includes a granola bar, organic yogurt & bottled water

\$16.95

SALAD BOXED LUNCH

20 guest minimum

Choose two (2) of the following salads
mandarin crunch: mixed greens, purple cabbage, mandarins, tomatoes, wonton strips, sesame seeds & pan-asian dressing

house: chopped greens, tomato, red onion, cucumbers, carrots, herb croutons balsamic dressing

greens & grain kale: quinoa, chickpeas, scallions & house made lemon vinaigrette

caesar: romaine lettuce, parmesan cheese, seasoned croutons & creamy caesar dressing
spinach: dried cranberries, sliced almonds & feta cheese

a bag of chips or whole fresh fruit

assorted fresh baked cookie

assorted canned sodas or bottle water

\$14.95

add grilled chicken +\$4.25

EVERY LIL THING BOX

In a 3-compartment individual container

choose one for each of the following categories
sandwich: ham & cheese, turkey & cheese, tuna salad, chicken salad, grilled seasonal vegetables wrap)

salad: green salad, caesar salad, greek salad, pasta salad, grain salad

dessert: mini cupcakes brownies blondies raspberry bars lemon bars fruit salad

assorted canned sodas or bottled water

\$16.25

DELUXE BOXED LUNCH

20 guest minimum

please select three (3) of the following:

- grilled chicken pesto: sundried tomatoes on a spinach wrap
- chicken cutlet: mozzarella cheese & marinara sauce on a focaccia square
- grilled eggplant: red onions, roasted tomatoes & hummus on a whole wheat pita
- smoked turkey & brie: honey dijon mustard & lettuce on a multigrain square
- honey glazed ham: swiss cheese & apple wedges on brioche
- grilled cajun shrimp: lettuce & avocado on a wrap
- garden salad or fruit salad
- fudge brownie
- assorted canned sodas or bottled water

\$20.75

CHARCUTERIE ON-THE-GO

25 guest minimum

beautifully arranged and prepared to enjoy together or on the go. each box feeds one (1) person:

imported and domestic cheeses

dried fruits

italian cold cuts

breadsticks or crackers

fresh & dried fruits

fig jam/honey

\$16.95



HOT EATS

Lunch + Dinner

Customize your own meal with a choice of entrées, sides, and accompaniments, tailored to suit your taste and preferences for a personalized dining experience!
20 guest minimum

Starting at **\$22.95 per person** includes a salad, entree, side, dessert and beverages

SALAD (SELECT ONE)

garden: mixed greens, tomatoes, cucumbers & carrots
caesar: romaine lettuce, parmesan cheese, seasoned croutons & creamy caesar dressing
pasta: tri-color fusilli, cherry tomatoes, grated parmesan, red onions

ENTRÉE (SELECT ONE)

CHICKEN & TURKEY

chicken parmigiana
rosemary baked chicken
bbq chicken
pesto chicken
sesame chicken
jerk chicken
chicken rollatini
chicken francese
chicken marsala
chicken piccata
mango chicken
roasted turkey
turkey meatballs
fried chicken

SEAFOOD

cajun tilapia filet
fish filet oreganata
shrimp in coconut curry sauce **+\$8.00**
shrimp scampi **+\$8.00**
teriyaki salmon **+\$10.00**
sweet chili rub salmon **+\$10.00**

BEEF & PORK

meat lasagna
italian style meatballs
pepper steak
beef stew
beef lo-mein
pineapple & ginger roasted pork loin
BBQ pulled pork
pernil (caribbean style)
baked virginia ham

VEGETARIAN

eggplant rollatini
eggplant parmigiana
vegetable lasagna
penne vodka with eggplant
tofu stir fry
curry chickpea stew
stuffed pepper with quinoa & tofu

SIDES (SELECT ONE)

PASTA

baked ziti
penne vodka
baked mac & cheese
pasta primavera
fettucine alfredo
spaghetti marinara

STARCH

roasted rosemary potatoes
pesto mashed potatoes
classic mashed potatoes
fried rice with vegetables
risotto with peas
rice & beans
yellow rice with vegetables

VEGETABLE

string beans
crispy brussels sprouts
garlic parmesan cauliflower
roasted onion & sweet potato medley
grilled seasonal vegetables
broccoli florets

package continued on the next page

DESSERT

fruit salad

homemade cookies

brownies

lemon bars

for orders of 50 + guests two (2) desserts can be selected

for additional dessert options, please see "sweet endings" page

BEVERAGES

assorted canned sodas & bottled water

Custom Packages

contact us for customized menus, including authentic, culturally-inspired dishes, sit-down dinners or meals by the tray!

FLAVORS BY *Design*

Themed packages for every craving!

20 Guest Minimum. All prices are per person

SOUTHERN COMFORT

30 Guest Minimum

pulled bbq chicken, brioche buns

ribs

macaroni & cheese

sweet potato mash

garden salad

butter milk biscuit

red velvet cupcakes

sweet tea, bottled water, sodas

\$26.95

SOUTH OF THE BORDER

salsa & chips

burrito wraps with, choice of

grilled chicken

shrimp

ground beef

corn on the cob with elote seasoning

3 leches cake

\$21.95

WE'VE GOT THE TEA (HIGH TEA)

20 Guest Minimum mini scones

pound cakes

tea sandwiches select 4:

- cucumbers with cream cheese & watercress
- egg salad, topped with microgreens
- smoked salmon with vegetable cream cheese
- watercress & goat cheese
- black forest ham & gruyere
- turkey with cranberry relish
- chicken salad, sweet apples and raisins

tea, *caffeinated & herbal*

clotted cream

marmalade

ice water & iced tea

Ask us to find out how this package can be elevated with staffing, 3-tiered displays and porcelain tea cups

\$24.95

TASTE OF THE FAR EAST

30 Guest Minimum

mandarin crunch salad

vegetable spring rolls

chicken, shrimp or beef lo mein

vegetable fried rice

\$21.95

LIGHT BITES

Snacks

10 Guest Minimum Unless Otherwise Specified. All prices are per person

HEALTHY SNACK

whole fresh fruit
granola bars
yogurt cups
bottled water

\$5.75

SAVORY DELIGHTS

cheese & cracker board
choose two of the following: hummus, roasted
pepper & feta dip, baba ghanoush
pita bread
assorted canned sodas & bottled water

\$14.95

TASTY SNACK

20 Person Minimum

fresh homemade cookies
fruit salad
hot beverage service
assorted canned sodas & bottled water

\$12.95

AFTERNOON PICK ME UP

assorted homemade cookies
hot beverage service

\$6.50

FIESTA FUN

salsa guacamole
roasted corn salsa
tortilla chips
jalapeno poppers
assorted canned sodas & bottled water

\$14.95

THE SWEET TOOTH

(in a 4-compartment box)
choose any four (4):
assorted brownies or blondies
raspberry bar or lemon bar
french macarons
assorted mini cupcakes
assorted homemade cookies
seasonal fruit salad

\$12.95



SWEET *Endings*

10 Guest Minimum Unless Otherwise Specified. All prices are per person

CAKES

Cake prices are per cake, and includes inscription, basic décor + all paper goods

10-inch round cake
(feeds 10-12 people)
\$95.00

¼ sheet cake
(feeds 20-25 people)
\$120.00

½ sheet cake
(feeds 40-50 people)
\$175.00

1 sheet cake
(feeds 80-100 people)
\$275.00

add an edible image to any of the above cakes for **+\$35.00**

please contact us to learn about fillings

Cupcakes

the mini, **\$5.25**

full size, **\$5.50**

italian butter cookies assorted cookies + biscotti, **\$6.75**

Mini European Pastries, **\$6.25**

cake shots, **\$6.25**

cannoli chips + dip, **\$5.50**

sundae funday (ice cream bar), **\$8.95**

choose one Flavor: Chocolate, Vanilla or Strawberry

choose up to Four (4) Toppings:

- crushed oreos
- peanut butter chips
- almond slices
- strawberries
- chocolate chip
- granola,
- rainbow sprinkles
- whipped cream

choose one sauce: chocolate, caramel, strawberry

bite-sized, **\$5.95**

- cheesecakes
- fruit tarts
- mousse cakes
- cream puffs
- cannoli

french macarons, **\$5.25**

pound cake, **\$4.95**

fresh baked cookies, **\$2.99**

chocolate chip, oatmeal raisin + sugar

additional flavors available upon request

brownies or blondies, **\$4.50**

assorted cookies + brownies, **\$4.25**

sliced fruit platter, **\$7.95**



RECEPTIONS

Crafted to offer a diverse selection of options, our offerings allow you to curate a menu that delights your guests, enhancing the occasion with flavors and presentations that create lasting memories. All prices are per person. 10 Guest Minimum

STARTERS

Cheese and Crackers

The Standard: a beautifully arranged cheese and cracker platter featuring a variety of cheeses, crackers, fresh fruit, and savory accompaniments **\$8.95**

The Deluxe: an exquisite platter showcasing a premium selection of artisanal cheeses, italian charcuterie, gourmet crackers, fresh fruits, nuts, and gourmet spreads – crafted for an elevated tasting experience **\$14.95**

Charcuterie Cups: enjoy a variety of cured meats, cheeses, fresh fruits and crackers – artfully designed and convenient way to enjoy gourmet flavors on the go **\$8.95**

Vegetable Crudité: an array of fresh, seasonal vegetables, beautifully arranged and served with a selection of gourmet dips **\$7.25**

Crostini, **\$6.25** 20 person minimum per selection

Fig and goat cheese creamy goat cheese topped with fig jam, arugula, and a touch of honey

Herbed ricotta & roasted grape topped with a little honey drizzle & thyme

Tomato + basil bruschetta fresh diced tomatoes, basil, garlic, and balsamic drizzle

Brie + grilled pear with a honey drizzle

Mini sandwiches served on freshly baked dinner rolls and filled with a variety of premium deli meats, cheeses, and fresh toppings – perfect for bite-sized elegance and easy enjoyment at any gathering **\$5.75**

Pinwheels: perfectly sized bites of your favorite wraps, cut into medallions **\$4.95**

Mediterranean platter:

tabouleh salad

select 3 of the following: falafel bites, dolma, kalamata olives, feta cubes, garlic hummus, tzatziki

served with toasted pita triangles **\$14.95**

Guacamole + Tortilla Chips **\$6.95**



GOURMET GRAZE

An elegantly curated display featuring a diverse selection of offerings, showcasing flavors that are guaranteed to please every guest

30 guest minimum

- shaved cured italian charcuterie of meats, cheeses, roasted red peppers, mozzarella & tomato, grilled artichoke stems, roasted mushrooms, oven roasted tomatoes, marinated olives, garlic crostini
- spinach & artichoke dip with tortilla chips
- crudités, with gourmet dips
- spanakopita
- israeli vegetable couscous

\$17.95

SKEWERS (2 PER GUEST)

Served Temperate, 10 person minimum per item

antipasto: featuring cherry tomatoes, basil, cured meats and fresh mozzarella, topped with evoo for added authenticity.

chicken, **\$7.95**

lemon-lime

pesto

peanut sauce

shrimp, **\$9.50**

lemon lime

chili citrus

cheese tortellini drizzled with a pesto glaze and paired with fresh vegetables for a savory delight, **\$7.25**

fruit and cheese: seasonal fruits paired with cubes of creamy cheese, offering a perfect balance of sweet and savory in every bite, **\$7.25**

HORS D'OEUVRES

All prices are per person

spanakopita, **\$6.50**

quiche, **\$6.25**

asparagus & cheese rollups, **\$6.25**

mac and cheese bites, **\$6.25**

arancini, **\$6.25**

dumplings, **\$6.25**

pigs in a blanket, **\$6.25**

buffalo chicken bites, **\$6.25**

coconut shrimp, **\$7.50**

mini eggrolls, **\$6.25**

mini empanadas, **\$6.50**

mini meatballs, **\$6.50**

vegetable samosas, **\$6.25**



*Contact us to craft your perfect event!
We provide an extensive array of exquisite passed hors
d'oeuvres, custom dessert selections, mocktails,
professional staffing, rentals and beer/wine
arrangements.*

CATERING POLICIES & GUIDELINES



*Thank you for choosing MBJ Food Services.
We look forward to serving you!*

ORDERING

WE ASK THAT ALL ORDERS ARE PLACED WITH AT LEAST A 48-HOUR ADVANCE NOTICE. FOR MONDAY ORDERS, THIS MEANS THEY SHOULD BE IN BY END OF DAY ON THE PRIOR THURSDAY. PLEASE MAKE SURE ALL ORDERS INCLUDE RELEVANT ORDER AND DELIVERY INFORMATION, SUCH AS NAME OF CONTACT, CONTACT PHONE NUMBER AND BILLING INFORMATION.

PAYMENTS

PAYMENTS ARE ACCEPTED VIA CREDIT CARD, CHECK OR CASH. FOR ACCOUNTS USING PO'S, A FULLY EXECUTED PO IS REQUIRED ONE WEEK PRIOR TO YOUR EVENT.

CANCELLATION

THERE WILL BE A 15% CANCELLATION FEE ON ORDERS CANCELLED WITHIN 24 HOURS OF EVENT. FOR MONDAY ORDER, CANCELLATION MUST BE IN ON THE PRIOR FRIDAY BY 12:00 P.M.

DIETARY ACCOMMODATIONS

DIETARY ACCOMMODATIONS (GLUTEN FREE, VEGAN, KOSHER, HALAL, ETC) ARE AVAILABLE AND SUBJECT TO SURCHARGE. PLEASE CONTACT OUR OFFICES, ITEMS ARE SUBJECT TO A SURCHARGE.

DELIVERY FEES

THERE IS A \$45.00 FLAT DELIVERY FEE, WHICH INCLUDES SET-UP. THERE IS AN ADDITIONAL \$35.00 FEE EQUIPMENT PICK-UP IS REQUIRED.

RATES SUBJECT TO CHANGE FOR LATE NIGHT/WEEKEND DELIVERIES.

ALL PAPER GOODS

PACKAGES INCLUDE PAPER GOODS, UNLESS OTHERWISE STATED. THIS INCLUDES PAPER TABLECLOTHS FOR SET-UP, CUTLERY, PLATES, NAPKINS, ETC. ADDITIONAL PAPER TABLECLOTHS ARE \$8.95 PER PIECE AND ADDITIONAL PAPER GOODS ARE \$1.50 P.P.

ADMINISTRATIVE FEES

AN ADMINISTRATIVE FEE OF 10% WILL BE ADDED TO ALL-DAY OR MULTIPLE DAY CONFERENCES, AS WELL AS EVENTS THAT REQUIRE THE MANAGING OF STAFFING, RENTALS & BEER/WINE. THE ADMINISTRATIVE FEE IS USED TO OFFSET OPERATIONAL COSTS INVOLVED WITH MANAGING INVOLVED, LARGE SCALE OR SPECIAL EVENTS.

ALLERGY DISCLAIMER

PLEASE BE AWARE THAT OUR KITCHENS ARE NOT ALLERGEN-FREE ENVIRONMENTS. DESPITE OUR BEST EFFORTS TO PREVENT CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT A COMMON ALLERGEN HAS NOT BEEN PRESENT ON THE SAME SURFACE OR IN CLOSE PROXIMITY TO FOOD ITEMS THAT ARE INTENDED TO BE ALLERGEN-FREE. WE RECOMMEND THAT INDIVIDUALS WITH SEVERE ALLERGIES EXERCISE CAUTION.

Contact Us

catering@mbjfoodservices.com

212-582-1629