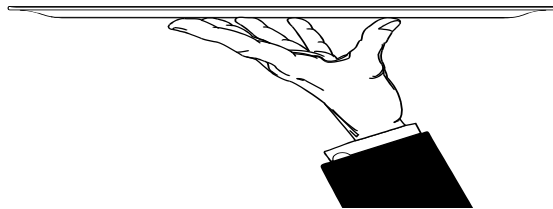




Bringing your events to life

Progressive Hors d'oeuvre Menu



9204 Waukegan Rd.

Morton Grove, IL 60053

847.965.4094

www.cateredbydesign.com

How the Progressive Hors d'oeuvre Works

We rotate your selection of passed hors d'oeuvre during the first hour. This ensures that all your guests will have the opportunity to experience the assortment you've chosen. We serve Stationed platter selections the second hour and Sweet Finale Third Hour.

You're Choice of

Six Passed Hors d'oeuvres

Attractively arranged on designer trays with fresh floral accents and served butler style by our staff in formal attire.



Three Stationed Hors d'oeuvre Platters & Sweet Finale

Artistically Presented at Varying Elevations

Hot

Seafood

Chesapeake Bay Crab Cakes

Fresh Jumbo Lump Crabmeat, Herbs and Spices
Housemade Chipotle Mayo Sauce to the side

Coconut Shrimp

Sweet and Spicy Apricot Dipping Sauce to the side

Sea Scallops Wrapped In Bacon

Finished with Herbed Bread Crumbs

Gulf Coast Stuffed Mushrooms

Shrimp, Crab and Herbed Breadcrumbs

Smoked Salmon Rosette

Atop a Crisp Potato Pancake with Lemon Crème Fraîche and a Sprig of Dill

Coconut Lobster Skewer

Sweet Lobster Meat encrusted in Semi Sweet Coconut Flakes
Housemade Sweet and Sour Dipping Sauce to the side (please add \$1.75 per guest)

Nola Shrimp Skewers

Shrimp and Veggies on a Bamboo Skewer Grilled with Cajun Butter

Lobster Mac and Cheese

White Cheddar, Gruyere Cheese and Sweet Lobster Meat
Topped with Herbed Panko Served in a Crisp Phyllo Cup (please add \$1.50 per guest)

Soup Shots

Tomato Basil Soup Shooter

Accented with Basil Chiffonade

Butternut Squash Soup Shooter

Swirl of Apple Cider Crème Fraîche (Seasonal)

Wild Mushroom Bisque Shooter

Garnished with Flat Leaf Parsley

Surf and Turf Shooter

Lobster Bisque accompanied by a Mini Beef Brochette (please add 1.50 per guest)

Vegetarian

Brie and Apricot Tartlets

Topped with Brown Sugared Almonds

Bruschetta

Crostini of Casa Nostra Bread topped with Fresh Tomatoes, Fontinella Cheese,
Fresh Basil and Herb Extra Virgin Olive Oil

Phyllo Tartlets Filled With Cheddar Cheese

Granny Smith Apples and Toasted Walnuts

Artichoke Hearts Au Gratin

Filled with Savory Mascarpone Cheese and finished with Parmesan Cheese

Spanakopita

Onions, Cream Cheese and Feta in Flaky Phyllo Pastry

Thai Tofu Satay

Firm Tofu grilled with Classic Thai Marinade
Peanut Dipping Sauce to the side

Vegetable Egg Rolls

Classic Filling of Bok Choy, Bean Sprouts, Carrots and Celery
With Sweet and Sour Sauce for Dipping

Pear Jam and Brie Beggars Purse

In Flaky Phyllo with Slivered Almonds

Stuffed Mushroom Caps

Stuffed with Red Bell Peppers, Dijon Bread Crumbs and a hint of Sherry Wine

Phyllo Cups with Portobello Mushrooms

Topped with Creamy Brie

Asparagus with Asiago

With Fontina Cheeses baked into Puff Pastry

Quiche Florentine

Spinach and Swiss Cheese baked in a Flaky Pastry Shell

Shitake and Cremini Mushroom Tapenade

In a Phyllo Cup with Brie and Snipped Chives (please add \$1.00 per guest)

Bocconcini D'napoli

Fresh Baby Mozzarella in a Pool of Housemade Vodka Sauce
Chiffonade of Fresh Basil and a Drizzle of Aged Balsamico
Served on a Flair Plate (add \$1.50 per guest)

Baked Brie

Raspberry Preserves in Phyllo with Toasted Almonds

Veggie and Jalapeno Cheese Quesadillas

Scallions, Poblano Peppers, Zucchini, Red Bell Peppers, Jalapeno Cheese and Cilantro
tucked into Flour Tortillas with Salsa Rojo to the Side

Classic Potato Pancakes

Served with Green Apple Relish and Sour Cream

Cheese Quesadillas with Caramelized Onions

With Salsa Rojo to the side

Mushroom and Walnut Tartlets

Accented with Goat Cheese and Truffle Oil (Please add \$1.00 per guest)

Grilled Cheese Triangles

Always a Crowd Pleaser

Meat

Chicken Wellington

With Mushroom Duxelle wrapped in Puff Pastry and baked to a Golden Brown

Tinga Tacos

Pulled Chicken, Onions, Monterey Jack Cheese garnished with a dollop of Sour Cream and Sliced Black Olive

Chorizo Empanadas

Filled With Potatoes & Cheese Mild Green Salsa for dipping

Thai Chicken Satay

Thai Style Marinated Chicken Skewers with Peanut Dipping Sauce

Chicken and Pineapple Brochettes

Sweet and Sour Sauce Dipping Sauce

Chicken Potstickers

Garlic Soy Dipping Sauce to the Side

Beef and Fire Roasted Teriyaki Vegetable Brochette

Crispy Focaccia Bianco

Focaccia Crust Brushed with Roasted Garlic Olive Oil topped with Fresh Herbs, Tomato, Broccoli and Grilled Chicken

Bacon Wrapped Dates Filled With Chorizo

Thai Beef Satay

Thai Style Marinated Skewers with Peanut Dipping Sauce

Pups in Sleeping Bags

Baked into Puff Pastry with Ketchup and Mustard to the side

Crisp Baked Potato Cup

Filled with Sour Cream, Bacon and Scallions

Teriyaki Chicken and Vegetable Brochette

Petite Beef Wellington

Tenderloin of Beef and Mushroom Duxelle Wrapped in Puff Pastry and Baked to a Golden Brown

Cherubs on Horseback

Sun Dried Apricots Stuffed with Chorizo Wrapped in Bacon, Baked to a Golden Brown

Sausage Stuffed Mushrooms

Mild Italian Sausage, Seasoned Bread Crumbs and Parmesan Cheese

Bacon Wrapped Water Chestnuts

Soy Sauce Glaze and Herb Bread Crumbs

Petite Lamb Chops

Encrusted with Dijon Gremolata (please add \$3.50 per chop)

Carne Asada Quesadilla

Grilled Beef, Tri Colored Bell Peppers, Red Onions and Chihuahua Cheese
Accompanied Salsa Rojo for dipping

Mini BBQ Meatballs

Glazed with Our Tangy BBQ Sauce served on a Pretzel Stick

Petite Cheesy Beef Slider

With Red Onion on a Bakery Bun

Sausage and Pepper Skewer

Mild Italian Sausage with Tri Color Bell Peppers

Petite Chili Bowl

Hollowed Multi Grain Roll filed with Beef Chili Topped with Cheddar Cheese & a Dollop of Sour Cream

Passed Hors d'oeuvre

Cold

Seafood

Futomaki Rolls

Sushi Rice Rolled in Nori with Egg, Cucumber Avocado, Shitake Mushrooms and Kampyo
Served with Wasabi, Pickled Ginger and Soy Sauce

Petit Crostini Topped with Seared Tuna Carpaccio

With Chili Mayonnaise and a Cilantro Leaf

Shrimp Shooter

Steamed and Chilled Shrimp perched in a Shot Glass filled with Tequila Cocktail Sauce
Lemon and Chive Accent (**2.00 per guest additional**)

Smoked Salmon Mousse Filling a Petite Cucumber Cup

Topped with a Smoked Salmon Rosette

Shrimp Ceviche Tortilla Cup

With Sour Cream and Lime Zest

Shrimp, Peppadew and Avocado Ceviche

Presented in a Flat Bottomed Asian Spoon (**1.00 per guest additional**)

Pumpnickel with Fresh Shrimp Canapé

Chive Cream Cheese and Fresh Dill Sprig

Teriyaki Shrimp Wrapped in a Snow Pea Pod

Finished with Black and White Sesame Seeds

Smoked Salmon Crostini

Smoked Salmon Rosette atop with Lemon Scented Crème Fraîche

Sushi Grade Ahi Tuna

Lightly Marinated in Soy and Sesame Seeds

Filling a Petit Hollowed Cucumber Cup

Accented with Wasabi Crème

California Maki Rolls

Sushi Rice, Cucumber, Avocado, Crabmeat and Sesame Served with Wasabi, Pickled Ginger and Soy Sauce

Wrapped Asparagus

Asparagus Wrapped with Smoked Salmon and Chive Cream Cheese

Grilled and Chilled Shrimp Skewer

Lightly Marinated in Garlic and Sweet Red Pepper

Pesto Sauce to the side

Smoked Salmon Mousse Filling Savory Cones

Topped with a Smoked Salmon Rosette and a Sprinkle of Dill

Shrimp Stuffed Potatoes

Baby Red Potato hollowed and filled with Scallion Sour Cream and Shrimp

Snipped Chive Accent

Hollowed Potatoes Filled with Crème Fraîche

and Domestic Black Caviar

Lime Marinated Shrimp and Scallop Ceviche

Served in Cucumber Cup

Soup Shots

Gazpacho Shooter

Spanish Summer Classic of Tomato and Garlic with Olive Oil
Garlic Toasted Flatbread

Watermelon Lime Shooter

Lime Wedge Accent

Cucumber Shooter

With Vegetable Stock and Yogurt
Fresh Mint Leaf

Vegetarian

Stuffed Cherry Tomatoes

Herb Mascarpone Cheese

Hollowed Globe Grapes

Filled With Madeira Roquefort Cheese

Vegetarian California Rolls

Sushi Rice, Cucumber, Carrots and Avocado with Wasabi, Pickled Ginger and Soy Sauce to the side

Mediterranean Pita Bread Triangles

Artichoke and Sundried Tomato with Herb Infused Olive Oil

Caprese Bite

Cherry Tomato, Baby Mozzarella Ball and Red Onion and Fresh Basil Vinaigrette
filling a Baby Brioche Buns

Belgian Endive Leaf

Filled with Herbed Cheese and a Sliver of Roasted Red Pepper

South of the Border Wraps

Flour Tortillas Rolled with Crema Ranchero, Red Bell Peppers, Jalapeno Cheese, Fresh Cilantro and Sliced Scallions

Caprese Skewer

Grape Tomato, Baby Mozzarella Ball and Black Olive on a Knot Skewer Drizzled with a Fresh Basil Pesto

Guacamole

Filling a Petite Tortilla Cup, accented with Crema Ranchero

Stuffed Peapods

Herbed Cheese and Walnuts

Asian Vegetable and Noodle Salad

Presented in a Chinese "To Go" Container with Chopsticks

Tossed with Ginger Soy Dressing

Crudité Nests

Jicama Basket filled Allumettes of Fresh Veggies and Fresh Herb Dip
Served on a Mini Fork

Mushroom Caps Cordon Bleu

Cold, Raw Caps Filled with Creamy, Herbed Cheese and a Leaf of Flat Leaf Parsley

Fig & Saint Andre Cheese

Served on a Mini Fork

Fresh Summer Rolls

Allumettes of Carrot, Scallion, Cucumber and Red Pepper with Crystal Noodles Rolled into Rice Paper Wrappers
with Sweet and Spicy Dipping Sauce

Meat

Grilled Asparagus Spears Wrapped With Smoked Turkey

Dijon Mustard

Cantaloupe Balls

With a Prosciutto Ruffle Center

Antipasto Skewer

Genoa, Capicola, Mortadella and Fresh Mozzarella and Pepperoncini

Red Wine Vinaigrette Marinade

Peppercorn Seared Tenderloin Crostini

Cherry Tomato, Basil Horseradish Aioli (please add \$1.00 per guest)

Harvest Chopped Chicken Salad

With Apples, Raisins and Pecans served on Mini Brioche Bun

Grilled Chicken Roulade

Grilled Chicken, Red Bell Pepper, Jalapeno Cheese, Chiffonade of Cilantro, Chopped Scallions and a touch of Crema Ranchero rolled into a Soft Flour Tortilla

Herb Encrusted Sirloin of Beef Crostini

Horseradish Aioli and Flat Leaf Parsley Accent

Stationed Hors D'oeuvre Platters

Grilled Vegetable

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers and Mushrooms Finished with Balsamic Vinaigrette

Mediterranean Spreads

House Made Hummus, Tomato Basil Relish and Roasted Red Pepper Garlic Spread

Served with Pita Triangles and Crostini

Antipasto

Italian Cold Cuts and Cheeses, Cracked Olive Salad, Pepperoncini,

Roasted Red Peppers and Sliced Casa Nostra Bread

Cheese Board

Array of Imported and Domestic Cheeses, Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeno

Red Grapes Served with Assorted Crackers and Flatbread

Garden Fresh Crudité

Broccoli and Cauliflower Floretes, Carrots, Celery, Zucchini and Radishes

Served with your Choice of Creamy Herb or Cucumber Dill Dip

Chilled Whole Poached Salmon

With a Seafood Stuffing, served with Sliced Cucumber, Diced Red Onions,

Lemon Wedges, Dill Sauce, Gourmet Wafers and Flat Bread

Petite Sandwiches

Breast of Turkey with Cranberry Chutney, Smoked Ham with Honey Mustard, Albacore Tuna

and Roast Beef with Horseradish Mayo on Petite Fresh Baked Rolls

Stationed Hors D'oeuvre Platters Continued

Baked Brie with Raspberry En Croute

Raspberry Preserves and Toasted Almonds tucked into Puff Pastry
displayed on a Silver Tray with Biscuits for Cheese

Smoked Salmon Platter

Thin Sliced Smoked Salmon, Finely Diced Red Onion, Sieved Hard Cooked Eggs, Capers,
Chiffonade of Dill Dijon Crème, Dill Sauce, Brioche Toast Points and Pumpnickel Triangles to the side

Wrap It Up

Please Choose Three Wraps

- Grilled Chicken Caesar** - Crisp Romaine, Grilled Chicken, Tomato, Caesar Dressing
- Orchard Tuna Salad** – Albacore, Granny Smith Apples, Dried Cranberries, Lettuce and Tomato
- Grilled Chicken and Spinach** - with Mango Salsa
- Turkey Club** -Bacon, Lettuce and Tomato, Sun Dried Tomato Mayonnaise
- Caprese** - Tomato, Fresh Mozzarella, Red Onions and Basil Oil
- Vegetarian Hummus** - Grilled Zucchini, Red Peppers, Carrots and Asparagus

Sweet Finale

Please Choose Three

Cheesecake Brownies

Old Fashion Lemon Bar

Double Chocolate Brownie

Snickerdoodle Brownies Chocolate Chips, Caramel and Peanuts

Rocky Road Brownies Pecans, Chocolate Chips and Marshmallows

English Toffee Brownies with Toffee, Walnuts and Chocolate Chips

Seven Layer Bar Graham Cracker Crust, Coconut, Chocolate Chips, Butterscotch Chips and Walnuts

Taffy Apple Bar Taffy Apple Topping on a Butter Crumb Crust

Cannoli Shooters

Layers of Homemade Cannoli Crème, Chocolate and Pistachio Chips Topped with a Crisp Cannoli Shell
Served in a Shooter Glass

&

Housebaked Cookies

Biscotti, Ruggalah, Double Chocolate Chip, Oatmeal Raisin and Melt in Your Mouth Fancy Butter Cookies

Progressive Hors d'oeuvre Menu

Designed for 50 Guests or More

Please contact us for Pricing

Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas

Signature Sweeteners, Lemon and Cream

(Served Buffet Style)

2.00 Per Guest

Vignettes

(Designed for 50 Guests or More)

Attended by Uniformed Chef

Smashed Potato Bar

Classic Mashed Red Skin Potatoes and Ruby Red Sweet Potatoes

Served in a Coup Glass

Guests to Select Their Toppings From

Parmesan, Cheddar, Crumbled Bacon, Butter, Sour Cream, Pico de Gallo, Sautéed Mushrooms, Scallions
Miniature Marshmallows, Brown Sugar and Toasted Pecans

Attended by Uniformed Chef

Peppadew Shrimp Margaritas

Steamed and Chilled Shrimp, House Made Peppadew Salsa, Avocado and Lime Juice

Presented in a Margarita Glass with a bed of Crisp Greens

Garnished with Homemade Tortilla Crisp

Cheese and Savories

Fine Domestic and Imported Cheeses presented on our Granite Slabs

Brie, Saint Andre, Three Year Old Gouda, Morbier and Gorgonzola

Red Grapes and Berries

Served with Assorted Crackers, Flatbread and Fig Jam

&

Mediterranean Spreads

House Made Hummus, Tomato Basil Relish and Roasted Red Pepper Garlic Spread

Served With Pita Triangles and Crostini

Attended by Uniformed Chef

Chopped – Tini Salads

Presented in a Martini Glass

Suspended from our Custom Wrought Iron Tree

Salad Greens, Grilled Chicken Breast, Feta Cheese, Bacon, Scallions and Homemade Croutons
finished with Champagne Vinaigrette

Accompanied by a Bamboo Skewer of Fresh Mozzarella, Cherry Tomato and Black Olive
served with a Long Slim Garlic Crostini

Attended by Uniformed Chef

Chicago's Back of the Yards

Please Select One of the Below

Tender Roast Top Sirloin of Beef

Whipped Horseradish and Stone Ground Mustard

Slow Roasted Breast of Turkey

With Cranberry Chutney and Stone Ground Mustard

Herb Encrusted Pork Loin

Apricot and Apple Chutney and Stone Ground Mustard

Served with Freshly Baked Rolls

Optional

Grilled & Chilled Beef Tenderloin

or

Peppercorn Crusted Roasted Beef Tenderloin

Served with Whipped Horseradish, Dijon Mustard and Roasted Garlic Crème

Freshly Baked Rolls

Petit Lamb Chops

Dijon Gremolata Crust with Cumberland Sauce to the Side (Four Chops Per Guest)

Bucktown

Please Choose Four from the following

Spicy Fresh Tuna

Sushi Rice Rolled with Spicy Mayo and Cucumber

Shitake Cucumber

Sushi Rice Rolled with Sweet Shitake Mushrooms and Cucumber

Shrimp Tempura

Sushi Rice Rolled in Nori with Shrimp, Avocado, Cucumber & Mayo

California Maki Rolls

Sushi Rice, Cucumber, Avocado, Crabmeat and Sesame

Futomaki Rolls

Sushi Rice Rolled in Nori with Egg, Cucumber Avocado, Shitake Mushrooms and Kampyo

Fresh Salmon

Sushi Rice Rolled with Salmon, Spicy Mayo and Avocado

Vegetarian California Rolls

Sushi Rice, Cucumber, Carrots and Avocado

Spicy Shrimp

Sushi Rice Rolled in Nori with Shrimp, Ebi, Avocado, Cucumber & Spicy Sauce

Wasabi, Pickled Ginger and Soy Sauce to the side

Pilsen

Chicken, Beef or Shrimp Fajitas

Please Select One of the Above

Our Fajitas are Marinated in Lime, Garlic and Herbs
accompanied by Fresh Tomato, Onions, Green Bell Peppers,
Sliced Jalapeño Peppers, Sour Cream and Flour Tortillas

South of the Border Roulade

Flour Tortillas Rolled with Sour Cream, Red Bell Peppers, Jalapeno Cheese,
Fresh Cilantro and Sliced Scallions

Housemade Tortilla Chips

With Housemade Guacamole, Salsa Rojo

Tuscan Pasta Bar

Each of Our Pastas is Prepared in Our Kitchens using the Finest Semolina and Durum Wheat Flours

Please Choose Three Homemade Pastas

Rigatoni, Rotini, Shells
Tri Colored Cheese Tortellini and Mini Ravioli

Please Choose Three Homemade Sauces

Pomodoro – Marinara – Tomato Basil - Pesto Ala Crèma – Bolognese - Absolute Vodka Sauce
Alfredo – Portobello Mushroom Marinara - Broccoli Aglio Olio or
Saffron Cream Sauce with Sweet Peas and Capers

Grated Romano Cheese

Casa Nostra Bread

A Brick Oven Baked Italian Loaf

Create Your Own Salad

Greens Include Romaine, Baby Spinach, Mesclun, Arugula

Sliced Strawberries and Homemade Croutons Cherry Tomatoes, Hearts of Palm, Cucumbers,
Crumbled Feta Cheese, Caramelized Walnuts, Dried Cranberries, Sweet Red Onions,
Crumbled Bacon, Mandarin Oranges, Scallions, Toasted Almonds

Dressings

Roasted Sesame, Champagne Vinaigrette and Creamy Caesar

Warm Pita Bread

Brushed with Extra Virgin Olive Oil and Herbs

Optional

Grilled Chicken Breast – 1.00 per Guest

Grilled Shrimp - 2.00 per Guest

Station

Toppings Presented at Varying Elevations

Please Choose Three from The Selections Below

Chopped tomato and Basil Relish with extra Virgin Olive Oil
White bean and roasted Garlic Puree
Fire Roasted Vegetables, Pesto and Mild Jalapenos
Arugula, Artichoke Pesto with Roasted Garlic
Smoked Salmon Cream Cheese and a spoonful of horseradish
Roasted Red Peppers, Capers and Olives
Mascarpone Cheese, Fig Preserve and Sprig of Fresh Chive
Goat Cheese, Carrots, Parsley

Served to the Side

Pita Triangles & Crostini's

Chef Attended

Classic Risotto Vignette

Our Chef Serving Perfectly Seasoned Freshly Made Risotto
to a Stem Glass

**Guests can select from the following Toppings
to Enhance their Creation**

Chopped Scallions, Sautéed Wild Mushrooms, Grated Romano Cheese, Crisp Pancetta,
Sweet Peas, and Caramelized Onions

Cheese Fondue Station

**A QUINTESSENTIAL WARM SWISS DISH OF
ARLSBERG AND GRUYERE CHEESES, GARLIC, WHITE WINE AND KIRSCH
For Dipping**

Blanched Baby Carrots, Broccoli & Cauliflower Floretts,
Baby New Potatoes, Peeled Sliced Apples and Crusty Bread

Chef Attended

Spätzle Bar

Our Chef serving freshly made Spätzle
To Martini Glass

**Guests can select from the following Toppings
to Embellish Their Creation**

Crumbled Bacon, Chopped Scallions, Sautéed Mushrooms, Grated Emmenthaler Cheese,
Caramelized Onions, Brown Butter, Sour Cream and Brown Gravy
Martini Glasses hanging from Our Tree

Antipasto Presentation

Presented at various elevations on Italian Marble & Granite Slabs

Meats

Paper Thin Prosciutto, Rolled Capicollo, Ruffled Genoa Salami, Mortadella & Pepperoni

International & Domestic Cheese

Provolone, Fontinella & Pecorino

Cornucopia of Accompaniments

Marinated Artichoke Hearts & Roasted Red Peppers

Cracked Olive Salad, Giardiniera & Pepperoncini

Hearth Baked

Crisp Parmesan Lavosh, Sun-Dried Tomato Focaccia and Sliced Casa Nostra

Spectacular Chilled Seafood Bar

Shrimp Cocktail & Snow Crab Claws

Presented in a Silver Conch Shell surrounded by Ice

Steamed and Chilled Snow Crab Claws & Fantail Shrimp (Combination of Five Pieces per Guest)

To The Side

Zesty Tequila Cocktail & Horseradish Mustard Sauce

Garnished with Fresh Lemon & Lime Wedges

Available

Custom Ice Sculptures

&

Chef Attended Raw Bar

Full Bar Service Priced Upon Request

**Full Premium Bar Service * Wine, Beer, Soft Drink and Juice Bar * Soft Drink and Juice Bar * Full Mixer Package
We will customize the Beverage Service to fit your needs**

Services and Equipment Pricing

The following services and equipment may be required to execute your event but are not included in menu pricing. They vary depending upon your venue, number of guests and style of service. We wish to make planning an event as easy for you as possible and have calculated cost estimates for the services and equipment which may be necessary. Please keep in mind, these are estimates only.

Service Staff

Estimated cost depending upon style of service is \$10.00 to \$15.00 Per Guest

Our Servers, Bartenders, Chefs and Support Staff are all professionals who take a great deal of pride in their work. Always appropriately attired, they execute each event with style, panache and professionalism. The Catered by Design Team will handle all set up and break down of your event as well as all food and beverage preparation and service.

Rentals

Average cost \$5.00-\$15.00 per guest

Some venues own their own equipment, others have tables and chairs only, while yet others require that all equipment be brought in by the caterer. When rentals are necessary, please consider the cost of tables, chairs, dinnerware, flatware, glassware, cooking and serving equipment, bars and barware, etc.

Floor Length Linens

Average cost \$3.00-\$6.00 per guest depending on the type of fabric

Linen fabrics, colors and styles come in more choices than you can imagine and we are happy to arrange your viewing of sample books as well as actual full sized table coverings, runners, napkins and more.

Linens can transform a room and create that special look.

Miscellaneous Rental

**Lounge Furnishings, Tenting, Dance Floors, Lighting, Props, Fabric Treatments and Florals
Are All Available Pricing upon Request**

We are Happy to Provide One Complimentary Tasting

Prices Do Not Include Sales Tax

Prices Subject to Change based upon Market and Seasonal Availability

In the event of a significant market price change, Client will be notified and offered alternative options.