



Scarborough Fare CATERING

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www.ScarboroughFareCatering.com

Passion for Food, Hospitality, & Celebrations in Central & Eastern NC

www.TheMartinsborough.com

Spectacular Events in Uptown Greenville, NC

Scarborough Fare Catering provides exceptional food, meticulous planning, and thoughtful, professional service. Since 1998, Scarborough Fare has offered full service catering to Eastern North Carolina from the Triangle to the beaches. Scarborough Fare provides catering for wedding receptions, rehearsal dinners, corporate events, cocktail parties, and galas. Whether your event is for twenty or 2000, Scarborough Fare Catering can provide you with wonderful food, great service, beautiful linens, glassware and china, tables, tents, and bartending.

Prices are based on customer's chosen menu and number of guests along with any other items including linens, beverages, tables, chairs, or any items Scarborough Fare must provide. Please contact us for pricing. We are happy to design a menu for you or answer any questions about our menu offerings. Menu options are endless as Scarborough Fare enjoys cooking from over 750 cookbooks thus it is impossible to list all the menu options below.

The Martinsborough is a spectacular event space in Uptown Greenville, NC. Scarborough Fare provides event coordination and all food and beverages. The Martinsborough can accommodate up to 250 guests and includes tables of all sizes and beautifully upholstered chairs.

We look forward to assisting you in making your event a huge success!

Allison Thomas & Justin Wilkes

Boxed Meals, Buffets, Plated Meals

Sandwiches

Black Forest Ham, Turkey, &/or Roast Beef
Warm Roast Beef, Caramelized Onions, Roasted Red Pepper
Barbecued Pork Tenderloin on Freshly Baked Kaiser with Barbeque Ranch Sauce
Ham & Turkey Club
BLT
Homestyle Chicken Salad or Tuna Salad
Spicy Pimento Cheese
Gourmet Grilled Cheese Panini

Salads

Homestyle Chicken Salad, Chicken Salad with Grapes & Pecans
Shrimp Salad
Broccoli Salad
Sweet Potato Salad
Garden Vegetable Fingerling Potato Salad
Shredded Cole Slaw with Celery Seed
Napa Slaw – Diced Colored Peppers with Asian Vinaigrette
Bowtie Pasta Salad with Sautéed Onions & Peppers
Couscous Salad with Feta & Fresh Mint
Orzo Salad with Chickpeas, Herbs, Grape Tomatoes, Cukes, Olives, & Feta
Asparagus with Tomato Relish
Fresh Fruit Salad with Poppyseed Dressing
Layered Fruit Salad w/ Whipped Pear Sauce
Caprese Salad – Tomato, Basil, Fresh Mozzarella
Rotisserie Chicken Cobb Salad
Warm Goat Cheese
Celery Root w/ Apples Walnuts & Blue Cheese
Tomato Steak w/ Baked Goat Cheese & Herb
Mandarin Orange & Mixed Green Salad, Blue Cheese, Red Onion, Balsamic Vinaigrette
Red Wine Poached Pear Salad, Blue Cheese (or Goat Cheese), Candied Nuts
Orange, Gorgonzola & Pecan Crunch Salad with Citrus Hazelnut Vinaigrette
Orange, Cured Ham, & Goat Cheese Salad with Citrus Hazelnut
Layered Southwestern Salad with Creamy Cilantro Dressing
Roasted Heirloom Beet Salad, Pistachios, Citrus Vinaigrette
Carpaccio of Golden Beet Salad, Goat Cheese, Candied Nuts, Mint Vinaigrette
Field Greens with Country Ham-Cornbread Croutons, Honey Crisp Apple, Muscadine Vin
Field Greens with Molasses Vinaigrette, Pancetta, Parmesan, Grilled Figs
Farmhouse Chopped Salad

Soups

Asparagus with Lemon Crème
Chilled Curried Zucchini Soup
Seafood Gazpacho – chilled clamato juice, onion, avocado, cucumber, cilantro, shrimp, crab
Tomato basil bisque
Clam Chowder or Corn & Crab Chowder
Chili with Black Beans & Kidney Beans with Sour Cream, Chives, & Cheddar
Vegetarian Chili
Potato Bacon

Chicken & Poultry Entrees:

Barbecued chicken
Southern fried chicken
Garlic herb baked chicken w/ Cream Sauce
Chicken Saltimbocca w/ Prosciutto, Swiss, & Herbs, Tarragon Sauce
Chicken Virginian – Country Ham, Bacon, Mushroom Cream Sauce
Chicken & Mushroom Crepes in Cream Sauce
Chicken Thighs with Braised Leeks & Dijon Mustard
Coq au vin – Braised chicken in wine, stock, mushrooms, pearl onions, bacon, herbs
Swiss Chicken Baked in a White Wine Cream Sauce
Sesame Chicken
Chicken Curry
Champagne Chicken
Orange Glazed Chicken Breast with Fresh Thyme
Lime Cilantro Marinated Chicken with Avocado Crema
Citrus Brined Turkey – brining makes all the difference in achieving moist, tender results
Chicken Jambalaya with Shrimp & Andouille Sausage
Chicken Satay with Peanut Dipping Sauce
Turkey with Mole Rub
Fig & Balsamic Glazed Quail or Cornish Game Hens
Duck Moulard Breasts

Beef Entrees:

Filet Mignon with Mushroom Demi Glace
Beef Tenderloin Tips in Mushroom Sauce
Herb Encrusted Beef Tenderloin, Horseradish, Red Wine, or Mushroom Demi Glace
Herb Encrusted Prime Rib of Beef Au Jus
Grilled Skirt Steak or Flat Iron with Chimichurri
Beef Bourguignon- Red Wine, Stock, Celery, Onion, Garlic, Bay Leaves, Thyme, Parsley,
Guinness Braised Short Beef Ribs over Creamy Grits or Mashed Potatoes
Chipotle Chili Marinated Flank Steak
Barbecued Beef Brisket
Beef Sliders, Assorted Toppings
Beef Satay with Peanut Dipping Sauce

Game Entrees:

Herb Encrusted Bison Tenderloin
Mini Buffalo Burgers (Sliders)
Buffalo Short Ribs
Elk Tenderloin
Ostrich Tenderloin or Fan Filet
Pheasant or Quail
Cornmeal Crusted Rabbit

Pork Entrees:

Brown Sugar Glazed Country Ham
Jalapeno Jerk Barbecued Ribs with Pineapple Glaze & Sweet/Smoky Sauce
Memphis Style Dry Rub Rib w/BBQ sauce
Bourbon Spiced Pork Tenderloin with Apple Chutney
Mustard & Sage Pork Tenderloin with Creamy Sage Sauce
Stuffed Pork Tenderloin with Bacon & Apple Riesling Sauce –Sausage, Apple, Garlic,
Thyme, Sage, Goat Cheese
Slow Roasted Bone In Pork Loin with molasses & Balsamic
Red-Eye Brined Smoked Pork Loin with Spicy 1000 Island Dipping Sauce
Sundried Tomato & Goat Cheese Stuffed Pork Loin
Pecan Crusted Pork Loin Roast with Bourbon Pan Gravy
Eastern NC Barbequed Pork
Collard Wrapped Pork Butts with Hot Paprika Rub & White Wine Vinegar Sauce
Braised Pork Shanks – Onion, Carrots, Celery, Garlic, White Wine, Chicken Stock,
Rosemary, Bay Leaves and Thyme
Moroccan Spiced Pork & Red Pepper Brochettes
Balsamic - Molasses Bone In Thick Pork Chops
Shredded Pork Taco Bar
Country Quiche- Bacon, Monterey Jack, Cheddar & Thyme OR Tomato Pie

Lamb Entrees:

Rack of Lamb, Freshly Grilled & Sliced (served with mint sauce, rosemary butter, mango
salsa, or red wine sauce)
Catalan Lamb Chops with Apricots & Sage (Vermouth, Tomatoes, Cinnamon)
Pecan Crusted Rack of Lamb
Roasted Butterflied Leg of Lamb
Lamb Stew – Wine, Stock, Celery, Onion, Garlic, Herbs, Butternut Squash
Braised Lamb Shanks

Pasta & Vegetarian Entrees:

Shrimp Scampi w/linguine
Eggplant Lasagna
Seafood Pasta with Tuscan Hot Oil- Shrimp, Mussels, Sea Scallops, Red Snapper
Pasta with Tuscan Ragu
Penne Pasta w/ Southwestern Alfredo, Roasted Corn & Peppers, Black Beans, Fresh
Cilantro, Parmesan
Mushroom Ravioli, Creamy Alfredo, Wilted Spinach, Fresh Tomatoes, Parmesan
Polenta Napoleon with Wild Mushrooms
Bowtie Pasta, Cream, Pancetta, Shallots, Peas, Parmesan
Bowtie Pasta with Basil Oregano Sauce
Pine nut OR Hazelnut Pesto with Pasta & Fresh Parmesan
Fusilli with Creamed Leek & Spinach
Cheese Tortellini with Herb Cream Sauce, Garlic Shrimp
Savory Roquefort Cheesecake
Savory Pesto Cheesecake
Asparagus Risotto

Seafood Entrees: see pasta entrees also

Low Country Boil – Shrimp, Crab, Andouille Sausage, Potatoes, Corn, Onions, Herbs, Stock
Flounder w/ Scallop Stuffing
Bloody Mary Marinated & Freshly Grilled Halibut
Brown Butter & Pecan Trout
Spicy Shrimp Skewers
Lump Crab Cakes w/ Lemon Dill Sauce
Spicy Shrimp & Creamy Grits
Shrimp Curry
Poached Salmon with Tarragon Sauce
Salmon with Grits and Caper-Cream Sauce
Grouper with Pecan Sauce
Red Snapper Ceviche
Grilled Bourbon Glazed Salmon with Mango Salsa
Seared Scallops with Tomato Jam, Wilted Spinach
Tempura Soft Shell Crabs, Tartar or Remoulade
Cornmeal Crusted Fried Oysters, Housemade Tartar & Cocktail Sauces
Cornmeal Crusted Fried Oysters, Winter Succotash
Oyster Bar featuring freshly steamed & shucked oysters & sauces
King Crab Legs
Teriyaki Ginger Seared Tuna with Soy & Wasabi Sauce
Butter Poached Lobster with Basil & Tomatoes
Steamed Clams in Tomato Herb Cream Sauce or Butter, Leek, Garlic Wine Reduction

Accompaniments

Marinated Asparagus, Grilled Asparagus, or Sautéed Asian Asparagus
Grilled or Roasted Fresh Vegetables
Tempura Vegetables with Comeback Sauce
Tempura Okra Fries with Comeback Sauce
Sautéed Green Beans or Haricot Vert
Broccoli & cheese Casserole
Pineapple Casserole
Squash Casserole
Mixed Vegetable Casserole
Red Skin Mashed Potatoes (add Roasted Garlic or Gouda)
Rosemary & Olive Oil Fingerling Potatoes
Potato Cakes w/ Roquefort Cream
Elegant Potatoes
Leek & Potato au Gratin
Baked Potatoes Or Sweet Potatoes or Twice Baked
Orange - Honey Glazed Whole Baby Carrots
Macaroni & Cheese with Crème Fraiche, Cheddar, Asiago, & Gruyere
Creamed Spinach
Sautéed Mushroom & Onion Rice Bake
Tomatoes with Warm Goat Cheese & Spinach Stuffing
Couscous w/ Saffron & Sautéed Zucchini
Corn Cakes with Avocado Salsa
Sweet Corn Maque Choux
Corn Pudding

Hors d'oeuvres

Dips w/ Toast Points

Hot Crab, Hot Crab & Shrimp parmesan
Hot Crab au Gratin
Hot Spinach & artichoke parmesan
Hot Artichoke
Blue Collared Dip
Hot Sausage, Cream Cheese, & Rotel
Hot Leek & Goat Cheese
Chilled Spinach Dip
Hummus with Tabbouleh
Butter Bean & Bacon Hummus
Chilled Pimento Cheese, Hot Pimiento Cheese Dip with Sausage
Cream Cheese, Corn, & Jalapeno
Roasted Eggplant Dip
Black Bean Salsa
Chicken & Artichoke Mold with Crackers

Fruit & Cheese Platter or Display

Assortment of Artisanal Cheeses Served w/ Assorted Crackers &/or Baguettes, Citrus
Marinated Olives, Fresh & Dried Fruit

Carving Station

Your Choice of Herb Encrusted Beef Tenderloin, Standing Rib Roast, New York Strip,
Chipotle Chili Marinated Flank Steak, Grilled Flat Iron with Chimichurri, Bourbon Spiced
Pork Tenderloin, Brined & Roasted Turkey Breast, Red-Eye Brined Smoked Pork Loin,
Served w/ Assorted Breads, Sauces

Cocktail Shrimp w/ Sauce

Delicious Old Bay Seasoned Shrimp Presented w/ Cocktail Sauce & Lemon Wedges **OR**
Marinated Shrimp in Oil, Vinegar, Capers, Bay Leaves, Lemon, Onion **OR** White Wine
Poached with Citrus Horseradish Dipping Sauce

Oyster Roast

Cornmeal Crusted Fried, Ancho-BBQ, or Freshly Steamed Eastern Shore Oysters Hand
Shucked & Served w/ Butter, Cocktail Sauce, &/or Tartar Sauce with Crackers

Spicy Shrimp & Grits Station or Passed Hors d'oeuvre

A Southern Favorite! Plump Seasoned Shrimp Sautéed & Bathed in a Spicy Gravy & Served
over Creamy Grits or have the Hors d'oeuvre passed to your guests in Mini Martini Glasses
w/ Bacon & Chives

Pasta, Pasta, Pasta Station!

Penne Pasta w/ Southwestern Alfredo, Roasted Corn, Peppers, & Black Beans, Cilantro
Mushroom Ravioli, Creamy Alfredo, Wilted Spinach, Fresh Tomatoes, Parmesan
Bowtie Pasta, Cream, Pancetta, Shallots, Peas, Parmesan
Pine nut OR Hazelnut Pesto with Pasta & Fresh Parmesan
Cheese Tortellini with Herb Cream Sauce & Sautéed Garlic Shrimp
Rigatoni with Italian Blend of Tomatoes, Garlic, Parmesan, Fresh Basil

Sushi, Sushi, Sushi!

Freshly Prepared Sushi! A Huge Variety to choose from...Everything from Tuna to Red Snapper to Sea Urchin, Scallop, to the Famous Rolls....Philadelphia, California, Tuna, Spider, Cucumber, Shrimp Tempura, Rainbow, and the list goes on! All served appropriately with Chopsticks, Pickled Ginger, Wasabi, & Sauces. Sushi Chefs available to wow guests!

Hot Selections

Guinness Braised Short Ribs Shredded & Served over Creamy Grits – Martini Style
BLT Stacks (Pork Belly, Microgreens, Fried Green Tomato, Basil Aioli, Balsamic Reduction)
Pizzettes with Gorgonzola, Tomato, & Basil OR Margherita,
Tuscan Mushrooms (Vegetarian)
Quiche Wedges or Petite Size – Tomato Bacon or Polenta, Mushroom, & Goat Cheese
Spring Rolls
Bruschetta with Asparagus & Fontina
Baked Brie with Caramelized Ginger Pears or other fruit/onion compote
Artichoke Dip in Wonton Baskets
Goat Cheese Stuffed Figs or Roasted Figs w/ Gorgonzola & Prosciutto di Parma
Spanakopita
Chicken OR Beef or Black Bean Empanadas with Cilantro-Avocado Dipping Sauce
Avocado Eggrolls with Tamarind Dipping Sauce
Tempura Vegetables – Asparagus, Mushroom, Onion, Okra Fries, with Comeback Sauce
Eggplant Frites, Tarragon Honey Mustard
Fried Green Tomatoes, Lemon Dill Sauce or Basil Aioli & Balsamic Reduction
Raspberry & Brie in Phyllo
Mushroom, Spinach, & Goat Cheese Tarts
Tomato Basil Bisque with Crab Garnish & Gourmet Grilled Cheeses – passed butler style
Soup Shots – Asparagus with Lemon Crème, Bisque, Chowder, or other warm Shooters
Sesame Chicken
Deep fried chicken tenders
Coconut Crusted Chicken Tenders with Orange-Horseradish Dipping Sauce
Mini Buffalo Sliders
Angus Beef Sliders
Beef Brisket Sliders with Crispy Tobacco Onions, Blue Cheese, & Molasses BBQ Sauce
BBQ Sliders
Red-Eye Brined Smoked Pork Loin Roast Slider with Smoky 1000 Island
Italian Meatball Sliders, Parmesan, Fresh Basil
Sausage & cheddar cheese balls
BBQ Meatballs, Swedish Meatballs
Chicken or Beef Satay w/ Peanut Sauce
Sausage & Cream Cheese Stuffed Mushrooms/Baby Sweet Peppers
Bacon Wrapped Dates with Manchego & Mint, Balsamic Reduction
Country Ham Rolls with Orange Mustard
Pork & Red Pepper Brochettes with Mango Salsa
Lime Cilantro Chicken Brochettes, Avocado Crema
Crab fritters w/ Creole Sauce
Scallop Fritters, Housemade Tartar Sauce
Crab Cakes w/ Lemon Dill Sauce, Crab Cake Stacks with Fried Green Tomatoes/Dill Sauce
Sundried Tomato & Garlic Seared Scallops with Mango Salsa – in Asian Boat Spoon
Seared Tuna with Soy & Wasabi Sauces

Steamed Mussels in a Wine & Cream Sauce OR Fra Diavolo Served w/ Crostini
Canadian Bacon & Scallop Skewers w/ Lime Slices
Frenched Baby Lamb Chops, Herb Gremolata
Tempura Soft Shell Crabs
Okra & Shrimp Beignets with Salsa & Cilantro Sour Cream
Open Faced Crab & Artichoke Melt
Miniature Shrimpburgers
Butter Poached Lobster with Basil & Tomatoes
Petite Corn Cakes, Avocado Salsa
Barbecued Shrimp - Sweet & spicy mixture sautéed in butter
Mini Nathan's Hot Dogs with Special Sauce

Cold/Room Temperature Selections

Tuna Tartare in Endive or Crispy Chip or Shooter Cup with Crispy Wonton
Shrimp Salad in Endive
Red Pepper Mousse in Endive
Apple, Walnut, & Blue Cheese Salad in Endive, Balsamic Reduction Drizzle
Fig, Goat Cheese, & Walnut Salad in Endive, Balsamic Reduction Drizzle
Melon, Prosciutto, Fresh Mozzarella Brochettes, Mint Drizzle
Antipasto Display
Cucumber Cups with Blue Cheese Mousse & Crispy Bacon
Classic Deviled Eggs, Deviled Eggs Benedict, Eggs with Caramelized Salmon & Caviar
Deviled Quail Eggs atop Pumpernickel Toast Rounds
Brown Sugar Glazed Country Ham & Sweet Potato Biscuits w/ Beehive Butter
Marinated Asparagus w/ Dill Sauce
Assorted Finger Sandwiches & Canapés
Blue Cheese & Walnut Shortbread with Cream Cheese & Pear-Fig Jam
Chicken Salad Tartlets
Sundried Tomato & Pesto Terrine
Sugar Snaps w/ Wasabi Mayo Dipping Sauce
Chipotle Shrimp Salad with Corn & Red Peppers in Tortilla Cups
Whole Poached Salmon Chilled & Freshly Garnished & Served with Tarragon Sauce
Bloody Mary Oyster Shooters
Seafood Gazpacho – served in individual stemware
Antipasto Skewers
Caprese Salad Skewers
Savory Roquefort Cheesecake or Savory Pesto Cheesecake
Chicken & Artichoke Mold with Crackers or Bruschetta
Pimiento Cheese Open Face Biscuit with Bacon & Chive
Roasted Petite Beet Boxes with Goat Cheese, Candied Pecans, Microgreens, Balsamic
Minted Watermelon with Goat Cheese or Feta, Balsamic
Lobster Rolls
Strawberry & Caramelized Onion Flatbread with Basil & Goat Cheese
Milk Shake Shots

Delicious Desserts

Cakes

Carrot Cake w/ Cream Cheese & Pecan Icing
Southern Pound Cake w/ Cream Cheese & Pecan Icing
Red Velvet with White Chocolate Amaretto Frosting
Fresh Coconut Cream
Black Walnut Chocolate Pound
Pumpkin Rum w/ Brown Sugar Icing
Chocolate Raspberry Chambord Torte
Flourless Chocolate Torte, Fresh Whipped Cream, & Raspberry Sauce
Chocolate Mousse Cake with Chocolate Ganache Icing
Queen Anne Hershey Cake
Chocolate Chip Tiramisu Cake with Mascarpone Filling & Mocha Buttercream
Mocha Apple Cake with Browned Butter Frosting
Goat Cheese Cheesecake with Pineapple Rum Compote
Cupcake Tree – French Vanilla, Chocolate, Pumpkin, Strawberry, Southern Pound

Pies

Coconut Custard
Pecan Bourbon Pie
Cardamom Buttermilk
Crunchy Caramel Apple
Cream Cheese
Lemon Chess, Chocolate Chess, Chocolate Pecan Chess
Blueberry Pie w/ Crème Chantilly
Key Lime
Sweet Potato Meringue

Desserts for a Crowd

Hot & Wonderfully Southern Banana Pudding
Strawberry Shortcake
Chocolate Bread Pudding, Bourbon Sauce, Ice Cream
Decadent Chocolate Mousse
Peach, Apple, or Blueberry Crumb Cobblers
Pecan Pie Cobbler
Bananas Foster Station
Chocolate Amaretto Trifle
Crème Brulee
Chocolate Kahlua & Heathbar Trifle
Crepes – Make it a Station! Sweet Cheese, Apple, & Peach

Petite Desserts

Assorted Cookies – Molasses Spice, Citrus Cornmeal, Chocolate Fudge, Cappucino Crisps,
Hazelnut Sandies, White Chocolate Macadamia, Oatmeal Raisin
Peanut Butter Balls
Lemon /Chocolate Meringue Tartlets
Bourbon Pecan Tartlets
White Chocolate Mousse Cups with Nutella, Almonds
Southern Pound Cake Petit Fours

Belgian Cream Puffs w/ Powdered Sugar
White Chocolate Cups with Chocolate Mousse, Raspberry Sauce, Mint
Chocolate Praline Wafers
Pumpkin Fritters, Cinnamon Sugar
Chocolate Chip Flautas, Powdered Sugar
Bars – Chocolate Chip Milky Way, Gingerbread, Congo, Butterscotch, Hermit, Rum Raisin,
White Chocolate, Candy Cane Brownies, Butterscotch Flip, Cardamom, Orange
Walnut Blondies, Molasses Brownie, Zucchini Carrot, Apple Hello Dollies, Coconut
Cheesecake Candy Bars
Milk Shake Shots

Homemade Ice Cream

Strawberry, Espresso, Pumpkin, Mint Chocolate Chip, Peach, Ginger, Chocolate, Vanilla
Raspberry Sorbet...Or Your Favorite Flavor

***Special design, birthday, and wedding cakes - - - Priced upon request**

Beverages

Domestic & Imported Beers including Craft and local brews
Wines - we prefer white tablecloth wine distributors with great inventory
Champagne or Sparkling Wine - cava, prosecco, champagne...
Lime Sorbet Punch, Wedding Blush Punch
Lime Spice Spritzer, Strawberry Spritzer
Peet's Coffee & Hot Tea, Wassail
Sweet & Unsweet Tea
Assorted Soft Drinks
Specialty Drinks - Strawberry Basil Margarita, Classic Margaritas, Mojitos,
Strawberry Mojitos, Ciderhouse Whiskey, Southside, Lillet Sparkler, Bloody
Mary Bar, Sorbsecco (Blood Orange Sorbet + Prosecco), Watermelon Gin
Fizz, Summertime Cooler (Watermelon Limeade, Vodka, Strawberry Puree),
The Silver Lining (watermelon limeade, tequila, triple sec, grand marnier,
salted rim), Very Merry Eggnog, ... the list is endless

Catering Guidelines & Policies

Deposit & Payment

All functions require a \$1000.00 or a 50% **non-refundable deposit**, whichever is greater, to book and confirm orders. Full payment is **due two weeks** prior to the event.

****Please note that the **required deposit to confirm your event is non-refundable, non-transferable.**

Our policy is included at the bottom of your event proposal where the deposit amount is included. **The balance of the event is required two weeks prior to the event along with the final number of guests.**

Life is unpredictable and because events have been cancelled or postponed due to all sorts of reasons, we highly recommend you purchase event insurance to protect your investment. Event insurance can be purchased through many providers. We are somewhat familiar with Private Event Insurance and WedSafe but encourage you to do the research and make careful consideration of event insurance through your chosen provider.

Ordering

Although we can handle last minute orders, we encourage menu selections to be completed two weeks prior to the event.

Prices

All quoted prices are for the specified number of people. If the number should change, the price per person will change. The **final** number of people is required **two weeks** prior to the event.

Minimum Order

There is a \$3000.00 minimum event order for Friday, Saturday and Sunday events.