

# about this menu

This menu is a compilation of what we believe to be the best of our wares. Items from our in-store specials board and everyday menu are available for catering as well. If you're interested in something which you don't see here, or if you'd like us to tackle an old family recipe, just ask. Let us know of any allergies or dietary concerns. Allow as much time as possible for special requests.

## determining your needs

There are many variables to consider when figuring out how much food to order. Choose the menu items which most appeal to you and then answer the following list of questions. With this information we'll happily assist you in assessing your needs.

- How many guests are you serving?
- Mostly women, men or children?
- Teenagers or an older crowd?
- Family, friends or business?
- Week day (M-F) or week end (S-S)?
- What time of day?
- Luncheon, dinner or between meal times?
- Is there a time limit to your event?
- Buffet or sit-down service?
- Will you serve alcohol?
- Will you supplement your own food along with ours?

## packaging & rentals

Options for packaging your cold items:

- Displayed on white porcelain serving trays rented from Dish.
- Displayed on your own serveware brought to Dish at least one day prior.
- Boxed for you to transfer to your own serveware at home.
- Packaged on our simple recyclable black plastic catering trays with lids.

Options for packaging your hot items:

- Packaged in chafing dishes rented from Dish.
- Boxed for you to heat at a later hour on your own baking sheets
- Packaged in ovenable, recyclable aluminum containers with lids

Dish can provide serving platters, chafing dishes, coffee urns, serving utensils and plates & silverware for up to 50 guests, for a small fee. For linens, glassware & more we'll direct you to a rental company, or we could make the arrangements for you at an additional fee.

## pickup & delivery

Your order can be ready for you to pick up from Dish at a predetermined time of your choosing or we can deliver your order to you with at least 24 hours notice. Delivery fee is typically \$10-\$50 and this amount will be determined by the distance from Dish and the size and time of your order.

## service staff

Servers, bartenders & chefs are available for hire to oversee your party so that you can relax and enjoy your guests. As a standard rule, hire one server per 25 guests for buffet service or one server per 12 guests for sit-down service. Our service staff are a professional group, all of whom have worked with us in some capacity over our 13 years. Because they work for Dish on a freelance basis, we encourage gratuities for their fine service. Our server/bartender fee is based upon a five hour minimum which includes one hour of on site setup time.

Server	5 hours	\$150
Bartender	5 hours	\$150
Additional hour		\$ 25
Chef	3 hours	\$150
Additional hour		\$ 50

## deadlines

We'd like your finalized menu at least 10 days prior to your party. We'll need final food amounts/guest count by 48 hours in advance. We can arrange a wonderful party for you in less time with the groceries we have on hand every day, but please be aware that your food and staff options dwindle for "day before" or "day of" orders. We'll need 2 days notice for all dessert options.

## deposits & payments

Orders must be secured with a credit card which will be held, uncharged, until the day of your event. You may use this card to pay for your party on the day of your event, or let us know and we'll switch to another form of payment. We accept cash, checks, visa, master card, american express & discover. Failure to cancel 48 hours or more in advance will result in 50% of the total bill charged to your credit card. A 20% deposit is required for all orders exceeding \$1000. Full payment is due on the day of your party and can be made via telephone, in person or paid through your server as liaison. All catering orders are subject to 6% Michigan sales tax.