



Haverford

College

2024-2025

Catering Menu

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For more information on Haverford College Catering & our Policies
Please email HC-Events@haverford.edu & Jennifer Boock, Catering Manager, at
jboock@haverford.edu

For more information on Library Café Pick Ups
Please visit <https://www.haverford.edu/dining-services/library-caf>

Food Allergy & Dietary Requirement Information

Haverford Catering identifies ingredients that contain the 9 most common food allergens known as “The Big 8 +1” (Wheat, Milk, Eggs, Soy, Peanuts, Tree Nuts, Fish, Shellfish & Sesame)

If you or your guests require any accommodations for food allergies or dietary requirements, please place a note in your Catering Order or contact Catering directly with any questions or concerns

NOTE: All food is stored & prepared in a common kitchen with the risk of exposure to allergens

NOTE: In a self-serve buffet environment we cannot 100% control against cross-contact of allergens

We strongly advise diners with severe allergies to contact a member of our Hospitality Team to minimize the risk of food allergen exposure

*****ALL ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY*****

DC Dine In

*All you care to eat from the serving line @ the DC
Guests are responsible for cleanup of event space & dishes must be
returned to the DC*

*Guests will need to check in at Checker Stand of the DC with group name & room
Server(s) may be required with these services (additional fees)*

Hours may vary depending on the Academic Calendar

Requires 10 business days notice: 50 guests & above

Requires 5 business days notice: 26-49 guests

Requires 3 business days notice: 25 guests & under

DC Breakfast Dine In

\$10

- Hours: Mon-Fri 7:30am-10:30am

DC Lunch/Brunch Dine In

\$13

- Lunch Hours: Mon-Fri 11am-2pm
- Brunch Hours: Sat-Sun 10am-2pm

DC Dinner Dine In

\$16

- Hours: Mon-Sun 5pm-7:30pm

Breakfast Offerings

Server(s) may be required with these services (additional fees)

Requires 14 business days notice: 50 guests & above

Requires 10 business days notice: 15-49 guests

Please select 1 of the following Catering services:

*Drop Off: \$15- Catering will drop to event location & the host of the event is responsible for the set
up & clean up*

*Set up: \$35-Catering will set up your order with disposable products & the host of event is
responsible for clean up*

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Continental IV: Breakfast Pastries & Fruit

\$12.75

(per Person; minimum of 15 guests required)

Select 1 Pastry:

Du Jour Muffins

Coffee Cake

Assorted Bagels w/ Cream Cheese, Butter/Smart Balance & Jelly Packets

Chocolate Croissants

- Includes: Assorted Donuts, Fresh Fruit Bowl, Coffee, Hot Tea
Bottled: Orange Juice/Water

Grab & Go Coffee (per Person; minimum of 10 guests required)	\$4.25
<ul style="list-style-type: none"> Includes: Disposable Box of Coffee & Hot Water w/ Decaf Packets, Tea Bags, Creamers, Sugar/Sweeteners, Cups, Stirrers & Napkins 	
Bottled Orange Juice (each: minimum of 6)	\$1.75
Donuts by the Dozen (per Dozen; minimum of 1 dozen required)	\$17.50
Dozen Bagels (per Dozen; minimum of 1 dozen required)	\$19.75
<ul style="list-style-type: none"> Includes: Assorted Bagels, Cream Cheese, Butter/Smart Balance & Jelly 	
Muffins by the Dozen (per Dozen; minimum of 1 dozen required)	\$17.50
Dozen Chocolate Croissants (per Dozen; minimum of 1 dozen required)	\$20
Individually Wrapped Breakfast Bar-Vegan/Gluten-Free (each)	\$3.25
Individually Wrapped Gluten-Free Muffin (each)	\$3.25
Fruit Bowl-Vegan/Gluten Friendly (per Person; minimum of 15 guests required)	\$3.75

Lunch Selections

Server(s) may be required with these services (additional fees)

Requires 14 business days notice: 50 guests & above

Requires 10 business days notice: 15-49 guests

Please select 1 of the following Catering services:

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

SM. Group Sandwich Buffet **\$22**

(per Person; minimum of 10 guests required)

Select 2 Sandwiches:

Grilled Chicken w/ Tomatoes, Spinach & Basil Pesto

Chicken Caesar Wrap

Smoked Turkey w/ Roasted Tomato Basil Wrap
Ham & Gruyere on Pretzel Roll w/ Mustard
Beef Caesar Wrap
Caprese Wrap-*Vege.*
Black Bean Wrap-*Vegan*
Mediterranean Chickpea-*Vegan*

- Includes: Garden Salad w/ Assorted Dressings, Snack Assortment, Lunchtime Dessert & Bottled Water

Select Your Own Sandwich Buffet

\$25

(per Person; minimum of 25 guests required)

Select 1 Salad:

Fresh Fruit Bowl-*Vegan/Gluten Friendly*
Garden Salad w/ Assorted Dressings-*Vegan/Gluten Friendly*
Greek Salad-*Vege./Gluten Friendly*
Make Your Own Caesar
Quinoa Salad w/ Orange Segments-*Vegan/Gluten Friendly*
Pesto Pasta Salad

Select 2 Sandwiches:

Grilled Chicken w/ Tomatoes, Spinach & Basil Pesto
Grilled Chicken w/ Boursin Cheese, Spinach & Roasted Peppers
Mediterranean Chicken Wrap
Chicken Caesar Wrap
Turkey & Smoked Gouda
Smoked Turkey w/ Roasted Tomato Basil Wrap
Smoked Turkey w/ Avocado, Tomatoes & Bacon-Ranch Spread
Ham & Gruyere on Pretzel Roll w/ Mustard
Grilled Flank Steak w/ Chipotle Mayo
Roast Beef w/ Caramelized Onions, Roasted Peppers, Spinach & Horseradish Sauce
Beef Caesar Wrap

Select 1 *Vege./Vegan* Sandwich:

Caprese Wrap-*Vege.*
Crispy Eggplant & Goat Cheese-*Vege.*
Edamame Hummus w/ Sweet Chili Eggplant-*Vegan*
Buffalo Chickpea-*Vegan*
Black Bean Wrap-*Vegan*
Mediterranean Chickpea-*Vegan*

NO *Vege./Vegan* Sandwich Required

- Includes: Artisanal Potato Chips, Lunchtime Dessert, Assorted Soda & Bottled Water

Deluxe Boxed Meals

\$15

Requires 10 business days notice: 50 guests & above

Requires 5 business days notice: 10-49 guests

Please select 1 of the following Catering services:

Drop Off: \$15- Catering will drop to event location & the host of the event is responsible for the set up & clean up

Set up: \$35- Catering will set up your order with disposable products & the host of event is responsible for clean up

Pick Up @ DC: Free of Charge- the host of event is responsible for clean up (per Person; minimum of 10 guests required)

*****Catering will reach out directly to the contact of the event in EMS for quantity needed of each item selected (Minimum Order Per Item is 3)*****

Select up to 4 Options:

Roasted Turkey & Swiss w/ Honey Mustard Sandwich

Turkey & Asiago w/ Spinach-Artichoke Spread Sandwich

Mediterranean Chicken w/ Sundried Tomatoes & Pesto Sandwich

Chicken Salad on Croissant

Roast Beef & Cheddar on Pretzel Bun

Italian Combo Sandwich

Cuban Sandwich (Pork)

Grilled Veggie & Mozzarella Sandwich-Vege.

Chicken Caesar Salad

Greek Salad-Vege.

Italian Farro Salad-Vegan

Gluten Free Turkey & Swiss Wrap

Gluten Free Vegetable Wrap-Vege.

Allergen Friendly Garden Salad

- Includes: Bag of Chips, Piece of Hand Fruit, Bottle of Water, Individual Dessert, Condiments & Silverware

Pizza Options

Server(s) may be required with these services (additional fees)

Please select 1 of the following Catering services:

No Fee: Pick up your catering from the Dining Center

Drop Off: \$15- Catering will drop to event location & the host of the event is responsible for the set up & clean up

Set up: \$35- Catering will set up your order with disposable products & the host of event is responsible for clean up

Pizza Buffet

\$12.25

(per Person; minimum of 25 guests required)

Requires 14 business days notice: 50 guests & above

Requires 10 business days notice: 25-49 guests

- Includes: Garden Salad w/ Assorted Dressings, Cheese, Pepperoni & Veggie Pizzas, Cookies, Assorted Soda & Bottled Water
- *Optional Add on: Vegan Pizza*

A la Carte Pizza

Requires 10 business days notice: 5 or more pizzas: either 1 kind or combined if ordering more than 1 style

Requires 5 business days notice: 4 or less pizzas: either 1 kind or combined if ordering more than 1 style

Cheese Pizza-Vege.

(per Pie; 8 slices per pie)

\$13.50

Pepperoni Pizza

(per Pie; 8 slices per pie)

\$15

Vegetable Pizza-Vege.

(per Pie; 8 slices per pie)

\$15

Cauliflower Crust Pizza-Vegan

(per Pie; 4 slices per pie)

\$14

Select 1:

Tomato

Vegan Cheese

Refreshments

Requires 14 business days notice: 50 guests & above

Requires 10 business days notice: 10-49 guests

Please select 1 of the following Catering services:

Drop Off: \$15- Catering will drop to event location & the host of the event is responsible for the set up & clean up

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Grab & Go Coffee

(per Person; minimum of 10 guests required)

\$4.25

- Includes: Disposable Box of Coffee & Hot Water w/ Decaf Packets, Tea Bags Creamers, Sugar/Sweeteners, Cups, Stirrers & Napkins

Coffee & Treats

(per Person; minimum of 15 guests required)

\$7

- Includes: Coffee & Hot Water, Assorted Tea Packets, Decaf Packets, Creamers, Non Dairy Creamer, Sugar/Sweeteners, Honey, Cups, Stirrers, Tray of Sweet Treats & Napkins

Coffee & Fresh Fruit **\$7.50**

(per Person; minimum of 15 guests required)

- Includes: Coffee & Hot Water, Assorted Tea Packets, Decaf Packets, Creamers, Non Dairy Creamer, Sugar/Sweeteners, Honey, Cups, Stirrers, Fresh Fruit Bowl & Napkins

Individual Piece of Hand Fruit **\$1.95**

- May Include: Apples, Oranges & Bananas

Snack Assortment **\$2**

(each; minimum of 6 required)

- May Include: Variety of Chips, Pretzels & Popcorn

Hors D'oeuvres: Cold

Server(s) may be required with these services (additional fees)

China may be requested (additional fees)

Requires 28 business days notice: 75 guests & above

Requires 14 business days notice: 26-74 guests

Requires 10 business days notice: 25 guests & under

Please select 1 of the following Catering services:

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Bruschetta- Classic Tomato & Garlic w/ Toasted Bread-Vege.

SM. (Bowl serves around 15-25 guests) \$85

MED. (Bowl serves around 25-50 guests) \$190

LRG. (Bowl serves around 50-75 guests) \$270

Hummus w/ Pita Chips & Veggies-Vegan

Select 1:

Classic

Roasted Red Pepper

SM. (Bowl serves around 15-25 guests) \$75

MED. (Bowl serves around 25-50 guests) \$188

LRG. (Bowl serves around 50-75 guests) \$250

Chilled Spinach & Artichoke Dip w/ Pita Chips-Vege.

SM. (Bowl serves around 15-25 guests) \$100

MED. (Bowl serves around 25-50 guests) \$225

LRG. (Bowl serves around 50-75 guests) \$320

Goat Cheese Topped Butternut Squash Dip w/ Sliced Apples & Pita Chips-Vege.

SM. (Bowl serves around 15-25 guests)	\$105
MED. (Bowl serves around 25-50 guests)	\$235
LRG. (Bowl serves around 50-75 guests)	\$335

Dip w/ Corn Chips-Gluten Friendly

Select 1:

Cilantro-Lime

Street Corn

Dairy Free Street Corn

SM. (Bowl serves around 15-25 guests)	\$70
MED. (Bowl serves around 25-50 guests)	\$140
LRG. (Bowl serves around 50-75 guests)	\$200

Rustic Eggplant Dip w/ Pita Chips-Vegan

SM. (Bowl serves around 15-25 guests)	\$100
MED. (Bowl serves around 25-50 guests)	\$225
LRG. (Bowl serves around 50-75 guests)	\$320

House Fried Chips w/ Dip-Gluten Friendly

Select 1:

Bacon-Horseradish

Caramelized Onion

Cucumber Dip-Vege.

Dairy Free Bacon-Horseradish

Dairy Free Caramelized Onion

Dairy Free Cucumber Dip

SM. (Bowl serves around 15-25 guests)	\$64
MED. (Bowl serves around 25-50 guests)	\$138
LRG. (Bowl serves around 50-75 guests)	\$196

Domestic Cheese Tray-Vege.

(per Person; minimum of 15 guests required)

- Served w/ Crackers

\$5.75

Gourmet Cheese Tray-Vege.

(per Person; minimum of 15 guests required)

- Served w/ Upscale Crostini & Crackers

\$7

Antipasto Platter

(per Person; minimum of 25 guests required)

- Includes: Assorted Meats & Cheeses, Marinated Veggies & Olives

\$6.75

Veggie Crudit  w/ Dip-Gluten Friendly

(per Person; minimum of 15 guests required)

\$4

Select 1:

- Dill Dip
- Vegan Dill Dip

Classic Shrimp Cocktail-Gluten Friendly **\$125**

(per 50 Pieces)

- Served w/ Red Cocktail Sauce & Lemon Wedges

Pull Apart Tarte Soleil-Vege. **\$46**

(each; serves 24 slices)

Select 1:

- Pesto & Goat Cheese-Vege.
- Apricot & Brie-Vege.
- Marsala Wine Onion & Gruyere Cheese-Vege.
- Sundried Tomato Pesto & Chicken
- Ham, Smoked Cheddar & Rosemary
- Bacon-Horseradish & Gruyere

Pretzel Nugget Tray-Vege. **\$4.75**

(per Person; minimum of 25 guests required)

- Served w/ Sriracha-Mustard Dip & Yellow Mustard

Flatbread **\$24**

(each; serves 16 slices)

Select 1:

- Truffle, Parmesan & Arugula-Vege.
- Broccoli & Cheddar-Vege.
- Mediterranean-Vegan

Gluten Friendly Flatbread **\$25**

(each; serves 10 slices)

Select 1:

- Mushroom & Onion-Vege.
- Broccoli & Vegan Cheddar-Vegan
- Mediterranean-Vegan

Savory Graze Board-Vegan **\$5**

(per Person; minimum of 30 guests required)

- Assortment of Olives, Crispy Cayenne Garbanzo Beans, Artichoke Hearts, Dairy-Free Boursin Cheese, Marinated Mushrooms, Pumpkin Seeds & Marinated Tomatoes

Hors D'oeuvres: Hot

Server(s) may be required with these services (additional fees)

China may be requested (additional fees)

Requires 28 business days notice: 75 guests & above

Requires 14 business days notice: 26-74 guests

Requires 10 business days notice: 25 guests & under

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Franks in a Blanket (Beef) (per 50 pieces) <ul style="list-style-type: none">Served w/ Yellow Mustard	\$110
Mini Corn Dogs (Beef) (per 50 pieces) <ul style="list-style-type: none">Served w/ Yellow Mustard	\$120
Mini Pork & Provolone Spring Rolls (per 50 pieces)	\$130
Chicken Pesto Skewers (per 50 pieces)	\$130
Salmon Satay-Gluten Friendly (per 50 pieces)	\$155
Mini Veggie Spring Rolls- Vege. (per 50 pieces) <ul style="list-style-type: none">Served w/ Duck Sauce	\$110
Spinach & Artichoke Wonton Crisps-Vege. (per 50 pieces)	\$130
Goat Cheese & Honey Phyllo-Vege. (per 50 pieces)	\$135
Caponata Stars-Vegan (per 50 pieces)	\$135
Falafel-Vegan/Gluten Friendly (per 50 pieces)	\$130

Dinner Selections

Server(s) required with these services (additional fees)
China may be requested (additional fees)

Requires 28 business days notice: 50 guests & above

Requires 14 business days notice: 26-49 guests

Requires 10 business days notice: 25 guests & under

SM. Group Dinner Buffet

\$34.75

(per person; minimum of 15 guests required)

Select 2 Entrees:

Grilled Herb Chicken w/ Balsamic Glaze-*Gluten Friendly*
Chicken Marsala w/ Mushrooms-*Gluten Friendly*
Sesame-Ginger Salmon-*Gluten Friendly*
Herb Roasted Salmon-*Gluten Friendly*
Grilled Flank Steak-*Gluten Friendly*
Lemon Tofu-*Gluten Friendly*
Herb Marinated Tofu-*Gluten Friendly*

Select 1 Starch:

Basmati Rice w/ Green Peas-*Vegan/Gluten Friendly*
Herb Roasted Fingerling Potatoes-*Vegan/Gluten Friendly*
Garlic Roasted Potatoes-*Vegan/Gluten Friendly*

Select 1 Vegetable:

Roasted Seasonal Vegetables-*Vegan/Gluten Friendly*
Asparagus-*Vegan/Gluten Friendly*
Fire Roasted Corn-*Vegan/Gluten Friendly*

- Includes: Garden Salad w/ Assorted Dressings, Rolls Butter/Smart Balance, Dinnertime Dessert(s), Water, Assorted Beverages & Coffee/Decaf/Hot Tea

Select Your Own Dinner Buffet

\$39.75

(per person; minimum of 30 guests required)

Select 1 Salad:

Classic Caesar Salad
Arugula, Fennel, Apple & Orange Salad w/ Vinaigrette-*Vegan/Gluten Friendly*
Garden Salad w/ Dressing-*Vegan/Gluten Friendly*
Spring Mix w/ Orange Segments, Ancient Grains & Vinaigrette- *Vegan/Gluten Friendly*
Greek Salad-*Vege./Gluten Friendly*
Arugula w/ Berries, Goat Cheese & Balsamic Drizzle-*Vege./Gluten Friendly*

Select up to 2 Entrees:

Chicken Marsala w/ Mushrooms-*Gluten Friendly*
Grilled Herb Chicken w/ Balsamic Glaze-*Gluten Friendly*
Asian Style BBQ Chicken-*Gluten Friendly*
Baked Chicken w/ Lemon & White Wine-*Gluten Friendly*
Sesame-Ginger Salmon-*Gluten Friendly*
Lemon-Dill Salmon-*Gluten Friendly*

Herb Roasted Salmon-*Gluten Friendly*
Brown Sugar-Balsamic Glazed Pork-*Gluten Friendly*
Grilled Flank Steak-*Gluten Friendly*

Select 1 Vegan Entree:

Lentil Bolognese w/ Creamy Polenta-*Gluten Friendly*
Lemon Tofu-*Gluten Friendly*
Herb Marinated Tofu-*Gluten Friendly*
Tofu Cacciatori-*Gluten Friendly*
Mushroom Stroganoff
NO Vegan Entrée Required

Select 1 Starch:

Basmati Rice w/ Green Peas-*Vegan/Gluten Friendly*
Garlic Roasted Potatoes-*Vegan/Gluten Friendly*
Herb Roasted Fingerling Potatoes-*Vegan/Gluten Friendly*
Long Grain & Wild Rice Pilaf-*Vegan/Gluten Friendly*
Mashed Potatoes-*Vege./Gluten Friendly*
Rosemary Tri Colored Fingerling Potatoes-*Vegan/Gluten Friendly*

Select 1 Vegetable:

Roasted Seasonal Vegetables-*Vegan/Gluten Friendly*
Haricot Verts-*Vegan/Gluten Friendly*
Brussels Sprouts-*Vegan/Gluten Friendly*
Fire Roasted Corn-*Vegan/Gluten Friendly*
Roasted Asparagus-*Vegan/Gluten Friendly*
Roasted Tricolor Cauliflower-*Vegan/Gluten Friendly*

- Includes: Rolls, Butter/Smart Balance, Dinnertime Dessert(s), Water, Assorted Beverages & Coffee/Decaf/Hot Tea

Desserts

Requires 10 business days notice: 50 guests & above

Requires 5 business days notice: 10-49 guests

Drop Off: \$15- Catering will drop to event location & the host of the event is responsible for the set up & clean up

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Individually Wrapped Jumbo Dessert **\$2.75**
(each; minimum of 6 required)

Individually Wrapped *Gluten-Free* Jumbo Dessert **\$2.95**
(each; minimum of 6 required)

Assortment of Individually Bagged Allergen Friendly Mini Cookies **\$3.50**
(each)

Assorted House Baked Cookie Tray-Vege. **\$2.75**
(per Person; minimum of 15 guests required)

Dessert Bars-Vege. **\$3**
(per Person; minimum of 15 guests required)

Select 1:

Lemon
Oreo Dream
Brownies
Blondies

Fruit Bowl-Vegan/Gluten Friendly **\$3.75**
(per Person; minimum of 15 guests required)

Grilled Fruit w/ Dip-Gluten Friendly **\$5.75**
(per Person; minimum of 25 guests required)

Select 1:

Berry Yogurt-Vege.
Lemon-Vegan
Chipotle-Orange-Vegan

Cupcakes-Vege. **\$32**
(per dozen; minimum of 2 dozen required)

Select 1:

Vanilla
Chocolate
Red Velvet

Chocolate Covered Cheesecake Bites **\$26.50**
(per 2 dozen; minimum of 2 dozen required)

Beverages

Requires 10 business days notice: 50 guests & above

Requires 5 business days notice: 49 guests & under

****Events w/ a Bartender require minimum 10 business day's notice****

Drop Off: \$15- Catering will drop to event location & the host of the event is responsible for the set up & clean up

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Assorted Canned Soda **\$1.75**

(each: minimum of 6)

- Served w/ an Ice Bowl & Cups

Bottle of Water, 16.9 oz.

\$1.50

(each: minimum of 6)

Assorted Canned Soda & Water

\$1.50

(each; minimum of 6 required)

- Served w/ an Ice Bowl & Cups

Bottled Iced Tea

\$1.75

(each: minimum of 8)

Bottled Lemonade

\$1.75

(each: minimum of 8)

Bottled Orange Juice

\$1.75

(each: minimum of 6)

Bottle of Wine

\$26

(per Bottle Consumed)

(Found under Packages)

Bartender(s) required with these services (additional fees)

Glassware may be requested (additional fees)

- Selection Only for Faculty & Staff !!
- Auxiliary Services will provide Haverford's Alcohol Polices

Bottle/Can of Beer

\$4.75

(per Bottle Consumed)

(Found under Packages)

Bartender(s) required with these services (additional fees)

Glassware may be requested (additional fees)

- Selection Only for Faculty & Staff !!
- Auxiliary Services will provide Haverford's Alcohol Polices

Additional Fees

Bartender

\$135

(up to 4 hours)

Requires 28 business days notice: 50 guests & above

Requires 14 business days notice: 26-49 guests

Requires 10 business days notice: 25 guests & under

Server

(up to 4 hours)

Requires 28 business days notice: 50 guests & above

Requires 14 business days notice: 26-49 guests

Requires 10 business days notice: 25 guests & under

\$120

China, Glassware & Linen Rentals (Party Center)

(Fees Will Be Determined Based on Rental Items Needed for Each Event)

Requires 28 business days notice: 50 guests & above

Requires 14 business days notice: 26-49 guests

Requires 10 business days notice: 25 guests & under

TBD

Tables, Chairs & Linen Rentals (Ron w/ Dotherighttheme)

(Fees Will Be Determined Based on Rental Items Needed for Each Event)

Requires 28 business days notice: 50 guests & above

Requires 14 business days notice: 26-49 guests

Requires 10 business days notice: 25 guests & under

TBD

Flowers (Local Florist)

(Fees Will Be Determined Based on Floral Order for Each Event)

Requires 28 business days notice: 50 guests & above

Requires 14 business days notice: 26-49 guests

Requires 10 business days notice: 25 guests & under

TBD

8.22.24