

Ala Carte Cocktail Party Menu

(Packages & Pricing for Offsite/Remote Events Only)

Crowd Favorites

50 Piece Minimum

Frankies in Blankies- \$1.50 per piece
Honey Mustard Dipping Sauce

Mini Lump Crab Bites- \$3.00 per piece
Cajun Remoulade Dipping Sauce

Spanakopita- \$2.00 per piece

Southern Breaded Chicken Bites-\$2.00 per piece
Honey Mustard Dipping Sauce

Italian/ Bourbon BBQ/ Swedish Meatballs-\$2.00 per piece

Assorted Mini Quiche- \$2.00 per piece

Crostini & Flatbread Canapes

50 Piece Minimum

Beef & Blue Crostini-\$2.00 per piece

Heirloom Tomato Crostini-\$2.00 per piece

Mini Hummus Toast with Roasted Tomato and Crumbled Feta-\$3.00 per piece

Mushroom Manchego Duxelles-\$3.00 per piece

Ranch House BBQ Chicken Bacon Flatbread Canapes-\$3.00 per piece

Sweet Heat Bacon Jalapeno Flatbread Canapes-\$2.50 per piece

Smoked Salmon with Cream Cheese on Baguette Crisps-\$5.00 per piece

Dips and Chips

Caramelized Onion Dip with Sweet Maui Kettle Chips- \$36.00
32oz Dip with 1lb Chips

Hot Mexican Street Corn Dip with Tajin Lemon Pepper Corn Chips- \$36.00
32oz Dip with 1lb Chips

Hot Beer Cheese Buffalo Chicken Dip With Tajin Lemon Pepper Corn Chips- \$36.00
32oz Dip with 1lb Chips

Hot Spinach Artichoke Dip with Lemon Pepper Corn Tortilla Chips- \$36.00
32oz Dip with 1lb Chips

Grazing Trays

16" Tray- Feeds 50 People

Cheese Pleaser - \$150.00

Cave Aged Sharp Cheddar, Vermont Extra Sharp White Cheddar, Baby Swiss, Pepper Jack, Muenster, Colby Jack

Cheesed to Meat Ya- \$175.00

Garlic Ring Bologna, plain Ring Bologna, Pepperoni Sticks, Smoked Meat Sticks, Jerky, Sharp Yellow and White Cheddar, Jalapeno Jack Cheese, Sweet Hot Mustard.

Bountiful Veggies- \$150.00

Broccoli, Carrots, Cauliflower, English Cucumber, Heirloom Grape Tomatoes, Watermelon Radish, Baby Bella Mushrooms, Snap Peas, Sour Cream Dill Dip

Fruit Abound- \$175.00

Watermelon, Cantaloupe, Red Grape Clusters, Golden Pineapple, Strawberries, Blueberries, Blackberry Garnish, Strawberry Pineapple Whip Dip.

The New Yorker - \$225.00

2 lbs. each of shaved:

Pastrami, Corned Beef, & Smoked Turkey Breast.

48 oz. Coleslaw, Pickles, 16 oz Russian Dressing,

12 oz Coarse Grain Deli Mustard,

12 Slices Marble Rye, 12 Brioche Rolls

Add: 1 lb. mixed Swiss, Muenster, & Cheddar: \$30

Mediterranean Mezze - \$215.00

2 lbs Diced Lemon Basil Coriander Chicken

8 oz each: Grape tomatoes, baby spinach, kalamata olives,

crumbled feta, sliced cucumbers, roasted red peppers,

garam masala roasted chick peas, tzatziki sauce, garlic hummus,

Roasted Diced Cinnamon Honey Sweet Potatoes,

5 oz Pomegranate Seeds, 3 oz Pomegranate Molasses

Shooters

50 Piece Minimum

Bacon Mac & Cheese Shooter- \$3.00 per piece
Bacon Parmesan Crumble

Buffalo Mac & Cheese Shooter-\$3.00 per piece

Loaded Bacon Cheddar Potato Shooter-\$3.00 per piece
Crispy Onion Topping

BBQ Chicken White Cheddar Mashed Potato Shooter-\$3.00 per piece
Fresh Chive Garnish

Chicken Tikka Masala Shooter-\$3.00 per piece
Mini Naan Crisps

Disposable Cocktail Plates, Napkins, and Forks are available for an additional \$3.00 per person.

Disposable Serving utensils are available for an additional \$2.50 per piece.

Disposable Dinner Plates, Napkins, Forks, and Knives are available for an additional \$3.00 per person.

Disposable Wire Chafing Dishes are available for an additional \$25.00 per chafer.

(Includes water pans and sterno fuel)

Service

Delivery and Setup Only - 15% of Total
(29 Cooks will deliver and setup prior to the start of the event and leave premises)

Service- Delivery & Setup + Cost per onsite Chef + 24% Service Charge + 6% Sales Tax
(Cost based on service level required)

(29 cooks will deliver and setup prior to the event at a predetermined time, based on setup required, remain throughout dinner, replenish buffet as needed, remove food from buffet at completion of buffet, leaving leftovers from buffet for Client on Buffet Tables and leave premises)

Hors D'oeuvres and Buffet Tables will be required to be clothed and ready for 29 Cooks to deliver and setup.

29 Cooks will only provide disposable items purchased. Anything not purchased from 29 Cooks will be the responsibility of the client to provide.

Onsite Service is based on availability and the service level requested will determine the amount of onsite chefs required.

29 cooks will maintain the work area and ensure the space is clean before leaving the premises.

29 Cooks will not be responsible for clearing of guest tables, collecting glassware, or any janitorial tasks.

If these service levels are requested, an additional charge per attendant will be included on the final invoice.

Retainers. Payments. Cancellation.

A non-refundable retainer of \$500 is due within 72 hours of receipt of written, emailed confirmation of securement of date of service.

Paid retainer will constitute a legal and binding agreement.

Please be aware that credit card charges for the retainers will have sales tax added on at the time of the paid retainer.

If the client is Tax Exempt, a current Tax-Exempt Form must be emailed to 29cooks by the client prior to the initial retainer invoice being sent in order to have Pa Sales Tax Waived.

Final guest count is due 10 days prior and final payment is 7 days prior by credit card, or cash.

NO personal checks are accepted at any time.

Cancellation after the non-refundable retainer installment will result in the loss of all monies paid.

Cancellation from 89 Days to 45 Days prior to the event will result in the loss of the retainers paid as well as a \$2000 cancellation fee due no later than ten days prior to the date of service.

Cancellation 44 Days to 14 Days prior will result in the loss of the retainers paid as well as an additional \$500 cancellation fee.

Cancellation 13 days prior up to and including the day of the event, will result in all money due based on either the guest count given by the client multiplied by the total finished price per person on the package, including any special order that have been added, or the final payment that has been made being forfeited.

Final payment is due no later than 7 days prior to the date of service as contracted.

