

2026

STATIONS

Chef's Tasting Package



29  Cooks

1



2026

CHEF'S TASTING PACKAGE

small bites with friends

\$50 pp

+24% Service Charge +6% Sales Tax

If Minimum Expenditure of \$5000-Fridays/\$6000-Saturdays is met, there will be no venue fee. Service Charge & Sales tax is not considered in the minimum expenditure.

FOOD TASTING INCLUDES YOUR CHOICE OF ITEMS FROM EACH CATEGORY AS LISTED:

TWO SELF SERVICE HOT BARS
TWO SELF SERVICE HOT HORS D'OEUVRES
TWO SELF SERVICE COLD HORS D'OEUVRES
ONE LIVE CHEF ACTION STATION

NON-ALCOHOLIC BEVERAGES INCLUDED:

BOTTLED WATER

AND YOUR CHOICE OF:

ASSORTED SODAS
LEMONADE BAR WITH ASSORTED FLAVOR SYRUPS
LEMONADE AND ICED TEA
ARTISAN SODA BAR WITH ASSORTED FLAVOR SYRUPS

OPTIONAL BEVERAGE ADD ONS:

CLIENT PROVIDED BEER & WINE SERVED BY 29 COOKS
\$150 BARTENDER FEE

CLIENT PROVIDE BEER, WINE & LIQUOR WITH MIXERS
BY 29 COOKS-\$3 PP ++ AND \$200 BARTENDER FEE

SELF SERVICE COFFEE BAR

\$2 PP ++

ALL ALCOHOL MUST BE SERVED BY 29 COOKS AND CANNOT BE OFFERED AS SELF SERVICE.



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CHOOSE TWO

HOT BARS

Self Service

PASTA BAR

Penne Pasta with Chopped Meatballs, Marinara,
Grilled Diced Chicken, Broccoli, Alfredo Sauce &
Grated Parm (Gluten Free Pasta Available)

MAC & CHEESE FLIGHT

7 Cheese Mac & Cheese, Buffalo Chicken Mac, &
Philly Cheesesteak Mac

PHILLY CHEESESTEAK BAR

Philly Cheesesteak, Caramelized Onions, Marinara,
Cheese Whiz, Cooper Sharp American, Provolone,
Philly Steak Club Rolls

SLIDER BAR

Beef Slider Patties, Chopped Bacon, Caramelized
Onions, Cooper American Cheese, White Cheddar
Cheese, Ketchup, Mustard, Mayo, Special Sauce,
Pickles, BBQ Sauce, Crispy Fried Onions

POUTINE BAR

Crispy French Fries, Cheddar Cheese Curds, Chopped
Bacon, Beef Gravy

MASHED POTATO BAR

Mashed Yukon Potatoes, Garlic Red Skin Potatoes,
Sharp shredded cheddar cheese, chopped bacon,
sour cream.

HAVE AN IDEA FOR A HOT BAR? LET US KNOW!

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CHOOSE TWO

HOT HORS D'OEUVRES

Self Service

BOURBON BBQ MEATBALLS
SWEDISH MEATBALLS
MARINARA MEATBALLS
FRANKS IN A BLANKET W/HONEY MUSTARD
MOZZARELLA STICKS W/ MARINARA

BEER CHEESE BUFFALO CHICKEN DIP
WITH KEY LARGO TORTILLA CHIPS

HOT SPINACH ARTICHOKE
WITH KEY LARGO TORTILLA CHIPS

SPANAKOPITA
MINI CRABCAKES W/ CAJUN REMOULADE
FLORENTINE CHEDDAR STUFFED MUSHROOMS

SOUTHERN CHICKEN TENDERS

BONELESS BREADED WING BITES
WITH SAUCE BAR

PULLED PORK W/SLIDER ROLLS & SLAW

7 CHEESE MAC & CHEESE

PIEROGIE CHEDDAR BAKE

HAVE AN IDEA FOR A HOT HORS D'OEUVRES? LET US KNOW!

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CHOOSE TWO

COLD HORS D'OEUVRES

Self Service

MEXICAN STREET CORN GUACAMOLE & MANGO
BLACK BEAN SALSA W/KEY LARGO TORTILLA CHIPS

COLD SPINACH DIP WITH PUMPERNICKEL & RYE
BREAD CUBES, & CARROTS & CUCUMBERS

CARAMELIZED ONION DIP W/MAUI KETTLE CHIPS

"CHEESED TO MEAT YA" CHARCUTERIE BOARD

CHEESE PLEASER BOARD W/BERRY GARNISH

SOUR CREAM DILL DIP W/ FRESH RAW VEGGIES

GRILLED & ROASTED BALSAMIC VEGGIE TRAY
BLT DEVILED EGGS

PROSCUITTO MOZZ ANTIPASTO SKEWER

SMOKED SALMON CREAM CHEESE CROSTINI
HEIRLOOM TOMATO CROSTINI
BEEF & BLUE CROSTINI

PHILLY CHEESESTEAK CROSTINI
SWEET HEAT POPPER FLATBREAD CANAPE
CHICKEN RANCH FLATBREAD CANAPE
MUSHROOM DUXELLE FLATBREAD BITE

FRESH TOSSED TO ORDER CAESAR SALAD

HAVE AN IDEA FOR A COLD HORS D'OEUVRES? LET US KNOW!

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CHEF'S TASTING PACKAGE

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CHOOSE ONE

LIVE CHEF ACTION STATIONS

Self Service

HIBACHI

Diced Teriyaki Chicken, Hibachi Veggies, Fried Rice, Mini Chinese Food Boxes, Chopsticks, Fortune Cookies. (add Korean BBQ Beef Tenderloin Tips for \$5++ per person)

MINI BURRITO BAR

Chicken Tinga, Pork Carnitas, Caramelized Veggies, Shredded Jack, Yellow rice, Pinto Beans, Roasted Corn, Salsa, Sour Cream, Guacamole, Jalapenos, Flour Tortillas, (or make it a mini bowl!) Hand Rolled.

FRENCH DIP CARVING STATION

Roast Tri Tip Sirloin, Au jus, Horseradish, Horsey Sauce, Provolone Cheese, Mini French Crusty Rolls

STREET TACOS & ELOTE

Al Pastor Pork & Pineapple Street Tacos & Birria Tacos made to order and served with a cup of Elote Mexican Street Corn "off the cob" & a Hot Sauce Bar.

HAVE AN IDEA FOR A LIVE CHEF ACTION BAR? LET US KNOW!

CHEF'S TASTING

small bites with friends

How does it work?

YOU CHOOSE A CERTAIN NUMBER OF DISHES FROM DIFFERENT CATEGORIES OF FOOD TO CREATE A TASTING MENU

What type of group works well with a station menu?

GROUPS THAT ARE LOOKING FOR A CASUAL ENVIRONMENT AND WANT TO ENCOURAGE MINGLING.

Is there a substantial amount of food?

WE ASSUME MOST PEOPLE WILL TRY A SAMPLING OF MOST OF THE ITEMS, AND WE COOK QUANTITIES ACCORDINGLY. ALTHOUGH THE PORTIONS ARE SMALLER SIZES AT EACH STATION, THERE IS NO LIMIT ON HOW MANY TIMES YOUR GUESTS CAN RE-VISIT A STATION.

How long is the food kept out?

WE GENERALLY FILL THE FOOD FOR THE FIRST HOUR OR UNTIL MOST PEOPLE HAVE EATEN AND HAVE NOT VISITED THE STATIONS FOR A WHILE. WE KEEP THE STATIONS OPEN FOR AN HOUR AND HALF BEFORE REMOVING THE FOOD. WE DO SEND HOME THE LEFTOVER FOOD WITH WHOEVER PAID THE BILL.

Do I need a seat for everyone?

IT'S REALLY UP TO YOU IF YOU HAVE SEATING FOR EVERYONE. MOST GROUPS REALLY DO WANT TO AT LEAST SIT DOWN TO EAT BUT WE CAN ALSO PROVIDE A MIX OF COCKTAIL TABLES FOR PEOPLE TO STAND AT AS WELL AS SOME SEATS. THE MORE SEATS YOU HAVE THE MORE LIKELY PEOPLE WILL STAY SEATED FOR THE BULK OF YOUR EVENT, IN OUR EXPERIENCE.

What about Bar Service?

AN OPTIONAL BAR SERVICE PACKAGE CAN BE ADDED ON. WE WILL HELP YOU TO DETERMINE WHETHER YOU WANT BEER AND WINE THAT YOU PROVIDE, ONLY, OR IF YOU WANT A CURATED COCKTAIL MENU WHERE YOU PROVIDE THE ALCOHOL AND WE PROVIDE THE MIXERS, GARNISHES, AND BARTENDERS AT AN EXTRA CHARGE. ANY GROUPS WITH ALCOHOL MUST PURCHASE AN EVENT LIABILITY POLICY FROM THEIR INSURANCE AGENT. BUT WILL GUIDE YOU!



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What if I don't hit the minimum expenditure?

IF YOU DON'T HIT THE MINIMUM EXPENDITURE, WE WILL CHARGE YOU THE DIFFERENCE BETWEEN YOUR FINAL BILL (EXCLUDING SERVICE CHARGE AND SALES TAX, AND THE MINIMUM EXPENDITURE AMOUNT, AS A VENUE FEE.

How long can I have the space?

WE INCLUDE A TOTAL OF FOUR HOURS FOR YOUR PARTY. IN ADDITION, WE ALLOW YOU TWO HOURS TO DECORATE PRIOR TO THE START OF THE PARTY AND THIRTY MINUTES TO REMOVE YOUR ITEMS AT THE END OF THE PARTY

Can I decorate?

YOU CAN DECORATE WITH A FEW LIMITATIONS. CANDLES MUST BE IN A LANTERN AND UNSCENTED. TEALIGHT CANDLES MUST BE IN A VOTIVE AND CANNOT BE SET DIRECTLY ON THE TABLES. WE REQUIRE YOU TO SHOW US WHAT YOU ARE USING WHEN USING CANDLES AND RESERVE THE RIGHT TO RESTRICT THE USE OF ANYTHING WE DEEM AS A FIRE HAZARD. NO GLITTER, CONFETTI, TABLE SCATTER, OR ANYTHING LOOSE THAT IS DIFFICULT TO CLEAN UP. A JANITORIAL FEE WILL BE BILLED TO YOU OR \$250 AND MUST BE PAID PRIOR TO OPENING THE DOORS TO YOUR GUESTS IF ANYTHING IS USED WHEN YOUR GROUP COMES IN TO DECORATE. PLEASE MAKE SURE THEY ARE AWARE. BALLONS MAY BE USED BUT MUST BE POPPED AND REMOVED BY YOU. IF YOU HAVE BALLOONS WITH CONFETTI IN THEM, THEY MUST BE POPPED INTO A GARBAGE BAG. WE OFFER FLOOR LENGTH WHITE AND BLACK TABLECLOTHS AT NO CHARGE.

Financial and Cancellation

TO SECURE THE DATE, A \$500 + TAX NON-REFUNDABLE DEPOSIT IS DUE TO US WITH AN EMAIL CONFIRMATION. THIS WILL BE CONSIDERED AN AGREEMENT TO A CONTRACTUAL AGREEMENT TO ALL ITEMS AS LISTED IN THE PACKAGE..

FINAL GUEST COUNT IS DUE TO US 10 DAYS PRIOR

FINAL PAYMENT MINUS THE DEPOSIT IS DUE TO US NO LATER THAN 7 DAYS PRIOR.

WE DO NOT TAKE ANY PERSONAL CHECKS EVER.

CANCELLATION WITHIN 60 DAYS OF THE EVENT WILL RESULT IN LOSS OF THE DEPOSIT. CANCELLATION FROM 59 DAYS TO 30 DAYS PRIOR TO THE EVENT WILL RESULT IN LOSS OF DEPOSIT AND \$2000 CANCELLATION FEE. CANCELLATION BETWEEN 29 DAYS AND THE FINAL PAYMENT DUE (10 DAYS PRIOR) WILL RESULT IN LOSS OF DEPOSIT AND A \$3000 CANCELLATION FEE. CANCELLATION AFTER FINAL PAYMENT HAS BEEN MADE WILL RESULT IN ALL MONIES BEING FORFEITED TO 29 COOKS, LLC.

