

*(Packages & Pricing for Offsite/Remote Events Only)*

## 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

Country Ham Benny Crostini-\$2.50 per piece

Brunch-y Bacon Egg Cheddar Flatbread Canapes-\$2.50 per piece

Southern Lady Ham & Pineapple Crostini-\$2.50 per piece

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

## Cold Sides & Pastries

Fruit Kabobs-\$3.00 each  
50 piece minimum

Assorted Bagels-\$18.00/Dozen  
3 Dozen minimum

Assorted Muffins-\$18.00/Dozen  
3 Dozen minimum

Assorted Mini Muffins- \$12.00/Dozen  
5 Dozen minimum

Fresh Fruit Bowl- \$140.00  
Feeds 20

Mini Yogurt Parfaits-\$3.50 each  
50 piece minimum

Assorted Mini Donuts-\$12.00/Dozen  
4 Dozen minimum

New York Coffee Cake Bites-\$1.00 per piece  
4 Dozen minimum

Mini Chocolate Croissants-\$2.00 per piece  
4 Dozen minimum

Triple Chocolate Chunk Cookies- \$18.00/Dozen  
2 Dozen minimum

## “Cups”

*50 Piece Minimum*

Bacon Cheddar Onion Quiche Cups-\$4.00 per piece

Quichette Lorraine-\$3.50 per piece

Broccoli Onion Cheddar Quiche Cups-\$4.50 per piece

Chicken Verde Jack Quiche Cups- \$4.00 per piece

Asparagus Goat Cheese Quiche Cups- \$4.00 per piece

Apple Cheddar Sausage Quiche Cups- \$3.50 per piece

Tomato Mozzarella Basil Quiche Cups- \$3.50 per piece

Spinach Tomato Swiss Quiche Cups- \$3.50 per piece

Cinnamon Maple French Toast Cups- \$3.00 per piece  
*with Vanilla Maple Sauce*

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.

## Hot Brunch Mains and Sides

Meyer Lemon Grilled Sliced Chicken Breast- \$160.00  
*20 piece minimum*

Mediterranean Feta  
Grilled Sliced Chicken Breast-\$175.00  
*20 piece minimum*

Grilled Pineapple Smoked Sliced Country Ham-\$125.00  
*5lb minimum/ 20-40z portions*

Olive Oil Oven Roasted Home Fries-\$110.00  
*Caramelized Onions*  
*Full Shallow Pan- Feeds 20 people*

Hashbrown Casserole-\$125.00  
*Full Shallow Pan- Feeds 20 people*

7 Cheese Mac & Cheese-\$125.00  
*Full Shallow Pan- Feeds 20 people*

## Service

Delivery and Setup Only - 15% of Total  
(29 Cooks will deliver and setup prior to cocktail hour 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.