29 Cooks

2026
To Go Buffet Packages

(Packages & Pricing for Offsite/Remote Events Only)

Just A Bite
$31.95 ++pp

Choose One of Each Category:
Salad
Chicken Entrée
Starch
Vegetable

Includes:
Rolls & Butter

Additional Options with pricing are listed below.

Family & Friends
$35.95 ++pp

Choose One of Each Category:
Salad
Chicken Entrée
Beef or Pork Entrée
(Premium upcharges apply as listed on the menu)
Vegetarian Entrée/ Starch
Starch
Vegetable

Includes:
Rolls & Butter

Additional Options with pricing are listed below.

Gathered Together
$39.95 ++pp

Choose One of Each Category:
Salad
Soup Du Jour
Chicken Entrée
Beef or Pork Entrée
(Premium upcharges apply as listed on the menu)
Vegetarian Entrée/ Starch
Starch
Vegetable

Includes:
Rolls & Butter

Additional Options with pricing are listed below.

Just A Bite
$27.95 ++pp

Choose One:
Salad

Choose Two:
Deli Side Salads

Choose Three:
Sandwich Flavors

Includes:
Sweet Maui Kettle Chips

Paper products and Delivery costs are listed below Menus.

Family & Friends
$32.95 ++pp

Choose One:
Salad

Choose Two:
Deli Side Salads

Choose Three:
Sandwich Flavors

Choose Two:
Desserts

Includes:
Sweet Maui Kettle Chips

Paper products and Delivery costs are listed below Menus.

Gathered Together
$36.95 ++pp

Choose One:
Salad

Choose Two:
Deli Side Salads

Choose Three:
Sandwich Flavors

Choose Two:
Desserts

Includes:
Soup Du Jour
Sweet Maui Kettle Chips

Paper products and Delivery costs are listed below Menus.

50 person minimum for each package

Hot Buffet Menu

Portions are based on normal adult eaters. Please account for large eaters and teenagers when planning your guest count.

***Gourmet Salad**

(You may add a second salad flavor for $5 more per person)

-Harvest Salad

- Mixed Greens-Cheddar or Blue Cheese
Candied Walnuts-Dried Cranberries-Apples (GF)

-Power Up Salad

-Mixed Greens, Apples, Broccoli, Carrots, Fresh Edamame, Dried Edamame, Sunflower Seeds, Pumpkin Seeds, Toasted Pecans, Apple Cider Vinaigrette Dressing (GF) (Vegan)

-Strawberry Spinach Salad

-Baby Spinach, Strawberries, Broccoli, Goat Cheese, Dried Cranberries, Toasted Almonds, Meyer Lemon Poppy Dressing (GF)

-29 Caesar Salad

-Romaine-Shaved Parm-Roasted Red-Peppers- Croutons- Creamy Caesar Dressing

-Italian House Salad

-Romaine, Shaved Parm, Tomatoes, Black Olives, Red Onion, Pepperoncini, Croutons, Italian Dressing

Hot Entrees

(An additional hot entree may be added in most cases for an additional charge)
-Meyer Lemon Grilled Chicken
-Grilled Chicken in Country Gravy
-Brown Sugar Blackened Maple Dijon Glazed Chicken Breast
-Grilled Bruschetta Marinara Chicken
-Bourbon Apple BBQ Grilled Chicken
-Wild Mushroom Grilled Chicken Marsala
-Mediterranean Feta Grilled Chicken Breast
-Grilled Chicken Cordon Bleu Stacker
-Char-Grilled Chicken Thigh Medallions with Southern Sauce Bar
-Grilled Sliced Flank Steak with Pineapple Teriyaki, or Caramelized Onion Demi
-Beef Tenderloin Tips in Caramelized Onion Demi
-Grilled Beef Tenderloin Medallions with Dijon Horseradish Demi (add $15 per person ++)
-Maple Brown Sugar Smoked Country Sliced Ham
-Sweet Southern Citrus Smoked Country Sliced Ham
-Herb Roasted Pork Loin with Pan Gravy
-Pulled Roasted Pork with Southern Sauce Bar
-Sliced Grilled Pork Tenderloin with Rosemary Olive Oil Balsamic Drizzle
-Roasted Turkey Breast with Country Pan Gravy
-Lemon Pepper Parmesan Farfalle Pasta
-Baked Rigatoni with Marinara and Mozzarella
-Cavatappi with Vodka Sauce
-7 Cheese Mac and Cheese

Sides:

-Yukon Smashed Potatoes
-Garlic Red Skin Mashed Potatoes
-Parsley Butter Red Steamed Potatoes
-Dill or Maple Brown Sugar Roasted Carrots
-Garlic Seared Haricot Vert Green Beans
-Southern Green Beans with Bacon and Onion
-Roasted Parsley Butter Sweet Corn
-Roasted Root Vegetables (add $2++ per person)
-Roasted Brussels with Bacon and Onion (add $2++ per person)

Cold Lunch Buffet Menu

*Gourmet Salad

(You may add a second salad flavor for $5 more per person)

-Harvest Salad

- Mixed Greens-Cheddar or Blue Cheese
Candied Walnuts-Dried Cranberries-Apples (GF)

-Power Up Salad

-Mixed Greens, Apples, Broccoli, Carrots, Fresh Edamame, Dried Edamame, Sunflower Seeds, Pumpkin Seeds, Toasted Pecans, Apple Cider Vinaigrette Dressing (GF) (Vegan)

-29 Caesar Salad

-Romaine-Shaved Parm-Roasted Red-Peppers- Croutons- Creamy Caesar Dressing

-Italian House Salad

-Romaine, Shaved Parm, Tomatoes, Black Olives, Red Onion, Pepperoncini, Croutons, Italian Dressing

*Sandwich Trays

-Turkey Cranberry Havarti Sandwich
-Applejack Turkey Sandwich
-Touchdown Turkey Football Sandwich
-Hibachi Grilled Chicken Sandwich
-Bourbon BBQ Grilled Chicken Bacon Sandwich
-Nutty Chicken Salad Sandwich
-Korean BBQ Roast Beef Sandwich
-Roast Beef Cheddar Horsey Sandwich
-Corned Beef And Swiss with German Mustard on Marble Rye
-Hawaiian Ham Sandwich
-Southern Lady Ham and Muenster
-Plain Ham and Cooper Subbie
-Tuna Spinach Swiss
-Italian Roasted Tomato Tuna
-Tuna Avo Sandwich
-Veggie Caprese Sandwich
-Hawaiian Zinger Vegan Sandwich

***-Sweet Maui Kettle Potato Chips included (GF)(Vegan)**

*Side Salads

Dijon Garden Pasta Salad
Bacon Ranch Parm Pasta Salad
Italian Bruschetta Pasta Salad
Macaroni Salad
Egg Potato Salad
Sour Cream Dill Red Potato Salad (GF)
German Potato Salad (GF)
Pineapple Coleslaw (GF)
Broccoli Cheddar Bacon Salad (GF)

Desserts

Brownies
Chocolate Chunk Cookies
Apple Caramel Snickerdoodles
Lemon Blueberry Cookies
Peanut Butter Cup Cookies
Brownies
Blondies
$5++ per person for 2 choices
(Price applicable if not included in the package)

Fresh Cut Fruit Bowl- (pineapple, watermelon, canteloupe, strawberries, blueberries, blackberry garnish) additional $4++ per person
(Fruit is always extra)

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)

Ala Carte Add-ons

Hors D'oeuvres

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

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

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.

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

Delivery Drop Off plus Setup:

-15% of Total Bill Prior to Sales Tax
-Additional Flat Fee will be added for delivery over 15 miles one way.

We would be happy to customize a menu or take special requests such as a family recipe.

Guaranteed Guest Counts and Final Payments

Menu and payment by credit card, or cash
No checks accepted at any time. This is non-negotiable.
Upon booking the meal if the date of the meal is within 7 days of the booking will require full pre-payment No cancellations or deletions may be made after final payment.

Dates booked further out will require a $200 non-refundable deposit upon confirmation of booking. The deposit is considered the contractual agreement for all items listed in the details of the package as booked. Any communication for changes must be emailed to 29cooks@gmail.com

The menu and the guaranteed guest count is due to us no later than 14 days prior to the event. We ask that the menu be confirmed as early as possible due to supply chain issues.

Final payment, minus the non-refundable deposit and any installment, is due to us no later than 10 days prior to the event. No Checks.

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