29 Cooks Offsite Weddings 2026

$5,000.00 Minimum Expenditure

Casually Delicious Wedding Package

$50.00++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

(Corn- bread/ muffins or Garlic Bread available at extra cost)

This package is available only offsite.

Additional Options with pricing are listed below

Allotted Food Quantities in the package are based on the assumption of normal appetites. If you have larger eaters, consider adding a few extra to your count.

Please include your vendors and venue staff.

Note: we do not cook an additional percentage than the guest count that has been ordered and paid for. This allows us to keep your cost more budget-friendly.

Hot Buffet Menu

3-4 Hour Event/Minimum Expenditure Will Be Determined Based on the Non-Premium & Premium Dates Buffet will be filled for 1 hour and open for an additional 30 minutes.

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

(A third 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 Chicken Parmesan
-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
-Smoked Pulled Pork 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
-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)
-Bacon Molasses Baked Beans
- Traditional Egg Potato Salad
- Coleslaw

Additional Add-ons

Hot Pretzel Bar
$6.00 ++pp

Prop & Peller Soft Pretzels
Hot Beer Cheese Dip
Yellow Mustard
Coarse Grain Dijon Mustard
German Mustard
Honey Mustard

Hot Cocoa Bar
$6.00 ++pp

Hot Cocoa
Mini Marshmallows
Hershey's Chocolate Bars
Chopped Reese's Peanut Butter Cups
Chopped Andes Mints
Peppermint Sticks
Whipped Cream
Chocolate Chips
White Chocolate Chips
Caramel Sauce
Chocolate Sauce

Popcorn Bar
$5.00 ++pp

Fresh Popped Popcorn
Assorted Popcorn Seasonings
Popcorn Bags

Pie Bar
$12.00 ++pp

Choose Five:

Cherry Crumb Pie
Double Crust Apple Pie
Pumpkin Pie with Cinnamon Whipped Cream
Blueberry Pie
Southern Pecan Pie
Chocolate Peanut Butter Pie
Boston Cream Pie
Wet Bottom Shoofly Pie
Chocolate Cream Pie
Strawberry Cream Pie
Key Lime Pie
Lemon Meringue Pie
Coconut Cream Pie
Apricot Pie in GF Ginger snap Crust- GF
Mile High Strawberry Pie (+$2pp)

All Cakes will be sent on disposable trays.
Disposable Cake Servers available for add-on- $3.00 each

Cake Bar
$12.00 ++pp

Choose Five:

Chocolate layer Cake with Ganache Frosting
Banana layer Cake with Buttercream Frosting
Chocolate layer Cake with Peanut Butter Frosting
New York Cheesecake
Carrot layer Cake with Cream Cheese Frosting
Coconut layer Cake with Toasted Coconut Buttercream
Red Velvet layer cake with Cream Cheese Frosting
Vanilla layer Cake with Raspberry Cream Frosting
Chocolate Hazelnut Cream Torte
Oreo's and Cream Cake with Oreo Butter Cream
Flourless Almond Orange Cake
Pineapple Upside Down Cake
Citrus Glazed Lemon Bundt Cake
Lemon Blueberry layer Cake
Cannoli Cake

All Cakes will be sent on disposable trays.
Disposable Cake Servers available for add-on- $3.00 each

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

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 cocktail hour and leave premises)

Service- Cost per onsite Chef + 24% Service Charge + 6% Sales Tax
(Cost based on service level required)
(29 cooks will deliver and setup prior to cocktail hour, 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 $1000 is due in conjunction with an e-signed contract by the client which will be followed by an e-signed contract by 29 Cooks, which will constitute a legal and binding agreement.

A $500 Non-refundable Second Installment Retainer is due 90 Days Prior to the date. Both amounts will be deducted from the final balance.

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

Final guest count is due 14 days prior and final payment is 10 days prior by credit card, or cash.
NO personal checks are accepted at any time.

Cancellation after each of the non-refundable retainer installments 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 $3000 cancellation fee.

-Cancellation 13 days prior up to and including the day of the wedding, 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
10 days prior to the date of service as contracted.