



Total Events

Catering & Event Planning

A dedicated husband and wife team brings over 30 years of expertise in catering, event planning & hospitality services. Our business is centered on managing social & corporate events with a strong emphasis on exceptional customer service and culinary arts. We provide a diverse range of services from intimate dinners with a personal chef, to Full-Service Catering for business meetings, wedding receptions, private parties, galas and more!

Utilizing only the freshest ingredients, our team will work together with you to design a menu that embodies the personality of your event. Offering you an extensive selection of chef-inspired menus designed to accommodate the needs of your guests and budget.

In addition to catering, Total Events serves as your personalized event management team. Whether you require rentals, day of coordination or full-service event planning needs, we are committed to exceeding your expectations.

Regardless if your desire is to have every detail meticulously planned, or simply need assistance with the elements you've already initiated, our goal is to ensure that your event is as exciting and memorable for you as it is for each of your guests.

**** Gluten Free, Vegan and Vegetarian Options Available ****
**** Please let us know if you or your guests have any allergies ****
****Additional menus available for non-profit organizations****
****Event Planning & Rentals Available****

CHILLED APPETIZER SELECTIONS

Available as passed or displayed

Pricing is per person and includes 2-3 pieces per person

Pricing dependent on selection; averages \$3 - \$6 per person

SEASONED, CHILLED SHRIMP seasoned shrimp, cocktail sauce, lemon wedges

*OYSTERS ON THE HALF SHELL freshly shucked, cocktail sauce, horseradish, crackers *chef attendant required. MARKET PRICE

SHRIMP TOSTADA SPOONS house made guacamole, topped with fajita seasoned shrimp, cotija cheese, tri color tortilla chip crumbles. Served in Asian spoons

DEVILLED EGGS choice of traditional, truffled, jalapeno or bacon

CARAMELIZED ONION & GOAT CHEESE TARTS slow caramelized sweet onions, crumbled goat cheese

BRANDIED APRICOT & PISTACHIO TARTS brie cream, brandied apricot jam & crushed pistachios

GRILLED PEACH & RICOTTA CROSTINI grilled peach chutney, ricotta cheese, balsamic drizzle

*CHILLED CRAB STREET TACOS chilled crab salad, jicama slaw, old bay aioli MARKET PRICE

SHRIMP TOSTADA STREET TACOS fajita seasoned shrimp salad, guacamole, cotija cheese, cilantro lime crema

ROASTED TOMATO & RICOTTA CRUSTINI

SMOKED SALMON LATKES warm potato latke, minced smoked salmon, chive crème fraiche

MEXICAN STREET CORN CROSTINI roasted corn, cilantro lime aioli, cotija cheese

CAPRESE SKEWERS marinated sundried tomato, calamata olive, mozzarella, artichoke heart, balsamic drizzle

ENGLISH CUCUMBER & DILL BAGUETTES Italian cream cheese spread, topped with shaved English cucumbers and fresh dill

BACON JAM CRUSTINI topped with locally sourced "Nana's Porch" pimento spread

BOURBON CRANBERRY & BRIE CROSTINI creamed brie topped with house made bourbon cranberry sauce

HOT APPETIZER SELECTIONS

Available as passed or displayed

Pricing is per person and includes 2-3 pieces per person

Pricing dependent on selection; averages \$3 - \$6 per person

MINI CRABCAKES Maryland style, beurre blanc

HOLIDAY COCKTAIL MEATBALLS cranberry sauce, chili glaze, ground turkey

BUFFALO COCKTAIL MEATBALLS buffalo sauce, honey, ground turkey, blue cheese crumbles

BUFFALO CAULIFLOWER BITES cauliflower, crispy panko, tossed with buffalo sauce

STUFFED MUSHROOMS garlic, fresh herbed cream cheese, panko

SOUP SHOOTERS choose from any of our soup selections, favorites include she-crab soup, tomato basil bisque, and chicken corn chowder *option to add mini grilled cheese*

BACON WRAPPED SCALLOPS

RED WINE BRAISED SHORT RIB MORSEL truffle mash puree, topped with short rib morsel, demi glace, braised carrots. Served on Asian spoons

CHICKEN SATAY skewered and pan seared, served with choice of sauce (Thai peanut, bbq, teriyaki, buffalo, yellow curry)

DEMAURO'S CUBAN PORK STREET TACO Cuban style marinated pulled pork, jicama slaw, house made guacamole, house made pickles, cotija cheese, avocado lime crema

MU SHU BEEF LETTUCE CUPS Asian style beef, peppers, onions & mushrooms, bib lettuce cup

ASSORTED SLIDERS

select from the following options:

pulled pork BBQ, house made vinegar based sauce, pepper jack cheese, slider roll

mini hamburger, cheddar, pickle, condiments on the side

Nashville hot chicken slider, pickle, slider roll

sweet honey chicken slider

gourmet BLT, pancetta, arugula, heirloom tomato, herb mayo

CBR - grilled chicken, applewood smoked bacon, ranch drizzle, munster cheese, Nana's pimento

mojo pork, sliced ham, dill pickle, fontina cheese, whole grain mustard, slider roll

poriky mac, house made mac & cheese, pulled pork BBQ, house made vinegar based sauce, slider roll

shaved beef tenderloin, horseradish aioli, caramelized onions, Havarti cheese, arugula, slider roll

pork schnitzel, breaded pork cutlet, citrus aioli, arugula, whole grain mustard, slider roll

APPETIZER DISPLAYS

***SHELLFISH TOWER** chilled shrimp, chilled snow crab clusters, oysters on the half – shell, cocktail sauce, lemon wedges, horseradish *requires chef attendant

GRAZING TABLE artisanal cheeses, selection of cured meats, fig spread, choice of 2 spreads (Nana’s Porch pimento cheese, hummus or spinach dip), organic veggies, pita bread, crackers, fresh berries, olives and house made pickles

CHARCUTERIE BOARD artisanal cheeses, selection of cured meats, choice of 1 spread (Nana’s Porch pimento cheese, hummus or spinach dip), crackers, olives and house made pickles

FRESH SEASONAL FRUIT DISPLAY

ASSORTED CRUDITE served with spreads

SPINACH & ARTICHOKE DIP served with pita crackers

CHIPS AND DIPS tri-color tortilla chips, house made guacamole, assorted fresh salsa and queso

“NANA’S PORCH” PIMENTO SPREAD choice of original or smoked jalapeno pimento, sea salt crackers, locally sourced pimento cheese

ROASTED RED PEPPER HUMMUS served with pita points and organic veggies

TRIO OF DIPS choice of 3 spreads (hummus, tzatziki, whipped lemon zest ricotta, spinach & artichoke dip, “Nana’s Porch” pimento cheese), served with pita bread, crackers and cucumbers

WINGS (options include)

cauliflower wings

chicken wings

sauces include choice of (2) buffalo hot, teriyaki, BBQ, sriracha, honey BBQ, garlic parmesan, honey mustard

includes ranch or blue cheese dipping sauce

STATIONS & BUFFETS

Please inform us of any allergies or dietary restrictions, so that we can design a personalized menu
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CUSTOM BUILT TACO BAR & RICE BOWLS *starting at \$24pp*

includes salad selection, tri-color tortilla chips and fresh salsa

entrée selections include (Choice of 1-3)

DeMauro's Cuban style pulled pork, fajita veggies, pan seared tofu, blackened whitefish, fajita chicken with peppers and onions, fajita beef or traditional taco style ground beef or ground turkey.
toppings include the following:

lime wedges, shredded cheddar & jack cheese, sour cream, fresh jalapenos, red onions or pickled red onions, Cuban style black beans, pico de gallo and assorted sauces (salsa verde, chipotle cremosa, cilantro lime cremosa)

choice of soft flour tortillas and / or corn tortillas

choice of jasmine rice, cilantro - lime rice or Mexican rice

upgrade your station with the following additional options - house made guacamole, Carolina caviar, cotija cheese, queso

BONDS SHAWARMA BAR *starting at \$25pp*

includes salad selection and naan pita bread

choose your rice (1): white rice, yellow curry rice

choose your greens (1): romaine lettuce, mixed greens or spinach

choose your protein (2): shawarma chicken, shawarma beef, roasted sweet potatoes, falafel

choose your spreads (1): traditional hummus or roasted red pepper hummus

choose your dressing (2): tzatziki sauce, tahini Caesar, Greek vinaigrette, balsamic, tahini lemon herb

choose your toppings (5): kalamata olives, banana peppers, pickled onions, house made sweet horseradish pickles, crumbled feta, tomato & cucumber salad, cucumbers, seasoned chickpeas, roasted corn, roasted & chilled broccoli

BAKED POTATO & SOUP BAR *starting at \$18pp*

includes salad selection, rolls & butter

choice of traditional beef chili, turkey chili, white chicken chili, loaded vegetable chili, tomato bisque, shrimp & roasted corn bisque, chicken corn chowder, minestrone, she crab soup, French onion

Seasoned baked potato

toppings include the following:

sour cream, shredded cheddar & jack cheese, butter, bacon crumbles

*additional toppings available

PASTA BAR *starting at \$22pp*

includes salad selection, rolls or garlic knots and butter

choice of (2) pasta entrees: baked ziti, mushroom ravioli, traditional lasagna, rosemary - lemon pasta, chicken alfredo, spinach & cheese tortellini, fire roasted pasta primavera, penne al pesto

OR

choice of (2) pastas: elbow, penne, bowtie, rotini

choice of (2) sauces: hearty marinara, traditional meat sauce, creamy alfredo, pesto cream

choice of protein: seasoned & grilled chicken, Italian meatballs, seasoned shrimp, sausage

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BBQ BUFFET *starting at \$24pp*

includes salad selection & slider rolls

entrée selections include (choice of 2): pulled pork BBQ, beef brisket, baked BBQ chicken, baby back ribs

side selections include (choice of 2) country potato salad, cowboy beans, skillet corn, mac & cheese, seasoned green beans, seasonal roasted veggies, country cole slaw

upgrade to include banana pudding or cobbler

SLIDER STATION *starting at \$8pp*

Choice of:

pulled pork BBQ, house made vinegar based sauce, pepper jack cheese, slider roll

mini hamburger, cheddar, pickle, condiments on the side

Nashville hot chicken slider, pickle, slider roll

sweet honey chicken slider

mojo pork, sliced ham, dill pickle, fontina cheese, whole grain mustard, slider roll

poriky mac, house made mac & cheese, pulled pork BBQ, house made vinegar based sauce, slider roll

shaved beef tenderloin, horseradish aioli, caramelized onions, Havarti cheese, arugula, slider roll

pork schnitzel, breaded pork cutlet, citrus aioli, arugula, whole grain mustard, slider roll

CARVING STATION *Market Price*

Chef Attendant Required

includes salad selection, rolls and butter

protein selections include (choice of): pepper seared tenderloin of beef, herb roasted pork tenderloin,

roasted turkey breast with gravy, apricot glazed ham, rotisserie chicken, Dijon crusted prime rib

side selections include (your choice of any side selection)

***SHELLFISH STATION** *market price*

Chef Attendant Required

fresh shucked oysters on the half – shell, chilled shrimp, chilled snow crab clusters, cocktail sauce,

lemon wedges, horseradish, clarified butter

“CLARKS” FAJITA STYLE SHRIMP & GRITS *starting at \$18pp*

fun twist to a southern classic! Pepperjack cheese grits, fajita seasoned shrimp, peppers and onions

option available to substitute classic southern shrimp & grits

ACTION STATIONS

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HIBACHI ACTION STATION *starting at \$32pp*

Chef Attendant Required

Includes salad selection

protein selections (choice of): chicken, shrimp, beef, tofu

includes bell peppers, onions, broccoli, zucchini, squash, baby corn, snow peas, shredded carrots

assorted sauces include garlic ginger, soy, teriyaki, Thai peanut, general tso, Mongolian sauce

PASTA ACTION STATION *starting at \$28pp*

Chef Attendant Required

Includes salad selection

protein selections (choice of): chicken, shrimp, sausage, Italian meatballs

includes spinach, tomatoes, mushrooms, zucchini, squash, asparagus, broccoli

choice of (2): hearty marinara, traditional meat sauce, creamy alfredo, pesto cream

olive oil, avocado oil and parmesan included

OMELET STATION *starting at \$22pp*

Chef Attendant Required

includes spinach, tomatoes, mushrooms, bell peppers, onions and cheddar cheese

condiments on the side include ketchup, hot sauce, salsa

DESIGN YOUR OWN – PLATED OR BUFFET MENU

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SOUP & SALAD SELECTIONS

ROASTED CHICKEN CORN CHOWDER

SHRIMP & ROASTED CORN BISQUE

TOMATO BISQUE

SHE CRAB SOUP

FRENCH ONION SOUP

HEARTY CHICKEN NOODLE

MINESTRONE

LOADED POTATO

LOBSTER BISQUE

MEDITERRANEAN SALAD

fresh mozzarella, cherry tomatoes, olives and banana peppers tossed in balsamic vinaigrette and fresh basil

MIXED GREENS

mixed greens with cherry tomatoes, cucumbers, shredded carrots and choice of 2 dressings on side

*additional toppings available upon request

CAESAR SALAD

crisp Romaine, fresh grated parmesan, seasoned croutons

SOUTHWEST SALAD

chopped romaine, black beans, diced roma tomatoes, roasted corn, red onions, tortilla strips. served with choice of chili-lime dressing or chipolte ranch

SUMMER SPINACH SALAD

baby spinach, red onions, crumbled goat cheese, fresh berries, candied nuts, balsamic vinaigrette

FALL HARVEST SALAD

baby spinach, red onions, roasted & chilled brussel sprouts, pumpkin spiced roasted & chilled sweet potatoes, crumbled goat cheese, dried cranberries, candied nuts, balsamic vinaigrette

CHEF SALAD

mixed greens, crisp romaine, roasted turkey, ham, cheddar cheese, red onions, cucumbers, cherry tomatoes and choice of 2 dressings on side

GREEK SALAD

tomatoes, cucumbers, red onions, feta, kalamata olives, oregano, Greek dressing, chick peas, pepperoncini, spring mix

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ENTRÉE SELECTIONS

SEAFOOD

SOUTHERN SHRIMP & GRITS seared shrimp, creamy grits, demi glace

*SEARED SALMON garlic roasted salmon, citrus beurre blanc

*SEARED SCALLOPS citrus beurre blanc

*HONEY GLAZED GARLIC SALMON crispy roasted salmon, smokey sweet honey garlic sauce

SAUTEED SHRIMP seasoned sauteed shrimp in butter

CHICKEN, PORK, BEEF

BAKED BBQ CHICKEN baked boneless & skinless chicken thighs or chicken breast, house made vinegar based BBQ sauce

CHICKEN PICCATA pan seared chicken filet, caper beurre blanc

ROSEMARY – LEMON CHICKEN braised boneless & skinless chicken thighs or chicken breast, rosemary lemon velouté

CREAMY CHICKEN CRIMINI (C.C.C.) braised boneless & skinless chicken thighs or chicken breast, portobello & spinach cream sauce

CHICKEN MARSALA braised boneless & skinless chicken thighs or chicken breast, mushrooms, marsala wine cream sauce

CHICKEN ROULADE spinach and artichoke stuffed chicken breast, bacon wrapped

TUSCAN CHICKEN braised boneless skinless chicken thighs or chicken breast, sundried tomatoes, crimini mushrooms, onions, spinach, parmesan cream sauce

PORK TENDERLOIN herb roasted and carved

PULLED PORK BBQ slow cooked pork, house made vinegar based sauce

STEAK TIPS Au POIVRE beef tenderloin (6oz filet) seasoned with pepper & seared, creamed demi reduction

CARVING STATION protein selections include (choice of): pepper seared tenderloin of beef, herb roasted pork tenderloin, roasted turkey breast with gravy, apricot glazed ham, rotisserie chicken, Dijon crusted prime rib

BRAISED SHORT RIB red wine reduction, braised carrots, mushrooms

HERB ROASTED CARVED TURKEY BREAST with turkey gravy

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ENTRÉE SELECTIONS

PASTA

SPINACH & CHEESE TORTELLINI ALFREDO broccoli, grape tomatoes, garlic
option to add chicken or shrimp

PENNE AL PESTO penne pasta, pesto, cherry tomatoes and fresh mozzarella

LEMON & ROSEMARY PENNE PASTA zesty lemon – rosemary sauce & asparagus tips
option to add shrimp or chicken

LASAGNA choice of traditional ground beef, ground turkey or loaded veggies

BAKED ZITI ziti, choice of rustic tomato sauce or traditional meat sauce and mozzarella

WILD MUSHROOM RAVIOLI portobella & crimini mushrooms, mozzarella, parmesan, garlic, truffle oil

SEASONAL RAVIOLI ask about our seasonal options, to include pumpkin mascarpone

FIRE ROASTED PASTA PRIMAVERA penne, asparagus, broccoli, garlic, bell peppers, zucchini, peas, tomatoes, pepper flakes, citrus cream sauce

COMFORT CLASSICS

BABY BACK PORK RIBS slow cooked pork baby back ribs, southern style vinegar sauce

COMFORT POT PIE choice of chicken or beef, fresh vegetables, creamy velouté, crust

HOME MADE MEATLOAF Ground Turkey or Ground Beef

NOT YOUR MAMAS SHEPHERDS PIE layered yukon gold & sweet potatoes, fresh vegetables, ground beef, savory red wine sauce

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SIDE SELECTIONS

VEGGIE RATATOUILLE zucchini, squash, egg plant, red onion, garlic, hearty marinara sauce

GRILLED ASPARAGUS

BRUSSELS & BACON

LOCAL HONEY GLAZED RAINBOW CARROTS

ROASTED RED POTATOES with garlic oil & rosemary

SEASONED GREEN BEANS

SKILLET CORN with peppers and onions

COWBOY BEANS hearty homestyle baked beans, bacon, bell peppers, onions

CREAMY CHEESE GRITS

HERB STUFFING

YUKON GOLD WHIPPED POTATOES

SWEET POTATO GRATIN

HOUSE MADE MAC & CHEESE cheddar & jack cheeses with seasoned bechamel sauce. Option to customize pasta & cheese selections (ie smoked gouda, white cheddar, sharp cheddar..)

RICE OPTIONS options include buttered white rice, rice pilaf, cilantro – lime rice, Spanish red rice

POTATOES AU GRATIN

SEASONAL ROASTED VEGGIES

MASHED SWEET POTATO & BUTTERNUT SQUASH

ROASTED FINGERLING POTATOES

VEGGIE QUINOA

MAC & CHEESE BAR toppings include diced tomatoes, scallions, bacon crumbles

DESSERTS

Pricing is per person and dependent on selections

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COOKIES *\$1.50 / each*

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Confetti, Sugar Cookies

BARS *\$1.50 / each*

Brownie, Blondie, Lemon, 7-layer

CUPCAKES *\$6/ each*

Chocolate, vanilla, peanut butter chocolate, carrot cake, pumpkin, red velvet, salted caramel, green tea, marble

MINI CUPCAKES *\$4 / each*

Chocolate, vanilla, peanut butter chocolate, carrot cake, pumpkin, red velvet, salted caramel, green tea, marble

SHOOTERS *\$4 / each*

Smore, key lime pie, pumpkin, chocolate mousse , banana pudding, coconut cream, lemon meringue, chocolate peanut butter

MASON JAR CAKES *\$7 / each*

Vanilla / Vanilla, strawberry shortcake, peanut butter & chocolate, tiramisu, banana pudding

ASSORTED COBBLERS *\$60 / 20 guests*

Apple, cherry, peach, blackberry, blueberry, strawberry

INDIVIDUAL CRÈME BRULE *\$8 / each*

MINI PIES *\$5 / each*

MINI FRUIT TARTS *\$6 / each*

LATE NIGHT SNACKS

Pricing is per person and dependent on selections

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PORKY MAC SLIDER *\$8 per person*

house made mac & cheese, pulled pork BBQ, house made vinegar based sauce, brioche slider roll

DEMAURO'S CUBAN PORK STREET TACO *\$5 per person*

Cuban style marinated pulled pork, jicama slaw, house made guacamole, house made pickles, cotija cheese, avocado lime crema

GRILLED PIMENTO CHEESE SANDWICH *\$5 per person*

locally sourced "Nana's Porch" pimento cheese, sourdough

POUTINE *\$5 per person*

fries, cheese curds, beef gravy

*requires fryer rental

OODLES OF NOODLES *\$4 per person*

teriyaki lo mein, chopsticks, mini bowls

TRUFFLE PARMESAN FRENCH FRIES *\$4 per person*

*requires fryer rental

PRETZEL BAR *\$5 per person*

condiments include mustard, beer cheese

POPCORN BAR *\$4 per person*

assorted popcorn and candies

CHICKEN & WAFFLES *\$5 per person*

Pearl waffle, crispy chicken bite, sriracha maple

*requires oven rental

ENHANCEMENTS

NON-ALCOHOLIC BEVERAGE STATION

*included with buffet / plated meals

*includes ice, 9oz disposable cups & beverage display urns

*glassware rental available at \$1 / each (racks of 25)

Ala Carte Pricing:

sweet tea, lemonade & water \$2pp

Mocktail Beverages – pricing dependent on selections

soft drinks (coke, diet coke, sprite, ginger ale, bottled water) \$4pp

coffee / tea station (regular, decaf, assorted teas, creamer, sugar, stirrers and cups) \$4pp

BAR PACKAGES

bartender fee – \$500

Includes 5 hour event service time, 1 hour set up, 1 hour clean up

\$45 / each additional event hours needed

Ice Package – \$300.00

includes bar ice, coolers, choice of 2 garnish, stirrers, 9oz cups, beverage napkins

SERVERS / STAFFING

action station chef attendants – \$200 per attendant

food server attendants (for serviced buffet, stations, plated meals) – \$185 per attendant

PLANNING SERVICES

full – service & day of coordination (beginning 30 days prior to event date) services are available to ensure that your event runs seamlessly from start to finish. Our experienced team will handle all aspects of planning, including vendor management, timeline creation, on-site coordination, allowing you to relax and enjoy your special day.

Whether it's a wedding, corporate event, or private party, we tailor our services to meet your unique needs, ensuring every detail is executed flawlessly. Allow us to alleviate the pressure of event planning so you can concentrate on creating unforgettable memories with your attendees.

Contact us today to discuss how we can bring your vision to life!

RENTALS

Complete event rental services available! Items such as glassware, chinaware, flatware, linens, tables, chairs, tenting, décor and stylish furnishings. We collaborate with trusted vendors to guarantee a wide range of options for your needs, ensuring that you have access to high quality items for any occasion.

GENERAL INFORMATION

Our sample menus are for **general reference**. We will be happy to create customized menus to meet your specific needs. Please inform us of any dietary restrictions and allergy requests that you or your guests may have.

GUARANTEE

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed (14) days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability.

LABOR CHARGES

Station Chef attendants are available at \$200 per attendant. Food Server Attendants are available at \$185 per attendant, Bartender Services are available at \$500 per bartender.

FOOD & BEVERAGE

*These items are served raw or undercooked or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness

MEAL TASTING

Tastings are available upon requests and may be arranged for up to 4 guests. Complimentary tastings are available exclusively for our potential wedding clients. For general inquiries / non-booked events, a tasting fee of \$100 will be charged and will be credited towards your booking, if you decide to move your event into a definite status.

GUARANTEE OF PAYMENT

50% non-refundable deposit is due at time of booking to secure your date and menu pricing. Payment can be made by cash, check or credit card.

You can continue to alter your menu selections & headcount until 14 days prior to event date. Final payment is based on your final selections and headcount, required **10 BUSINESS DAYS** prior to your event unless other arrangements have been made in advance.

We understand things change...if you need to change your date or cancel event, all deposits paid will be applied as a credit towards your future event, planning services and / or family meals.

Should there be an additional remaining balance after the event has actualized the credit card used for the initial deposit and your payment plan will be charged for the remaining balance.

WHAT'S INCLUDED?

Total Events is happy to provide the following:

Elegant disposable plates (Choice of white square, white round, clear, black square)

Reflection brand disposable utensils (Choice of silver or gold)

Disposable dinner napkins

Chafers, sternos, serving utensils

Beverage Stations include cups and ice

Unique set up, design and rentals available upon request

Flatware, chinaware and linen napkins (choice of color) available for \$7 per person

Additional rentals such as glassware, tables, chairs, table linens and tenting available upon request