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 - $6per 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

SMOKED SALMON & CAVIAR BLINI mini fluffy pancake, topped with smoked salmon, crème fraiche, Osetra caviar, chive

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 - $6per 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

TWICE BAKED POTATO BITES seasoned & baked mini potatoes, stuffed with cheese, chives, sour cream, bacon crumbles

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
porky 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, smoked trout, cranberry & orange goat cheese, 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

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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
porky 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

AIRLINER CHICKEN BREAST roasted, velute' sauce, balsamic drizzle

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 option for herb seasoning *OR* truffle garlic parmesan

VEGGIE QUINOA

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

DESSERTS

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COOKIES *$2 / each*
Chocolate Chip, Peanut Butter, Oatmeal Raisin, Confetti, Sugar Cookies

BARS *$2 / 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 *$5 / each*
Smore, key lime pie, pumpkin, chocolate mousse , banana pudding, coconut cream, lemon meringue, chocolate peanut butter

MASON JAR CAKES *$8 / 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 *$6 / each*

MINI FRUIT TARTS *$6 / each*

LATE NIGHT SNACKS

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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 *$6 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 or oven rental

OODLES OF NOODLES *$4 per person*
teriyaki lo mein, chopsticks, mini bowls

TRUFFLE PARMESAN FRENCH FRIES *$4 per person*
*requires fryer or oven rental

PRETZEL BAR *$6 per person*
condiments include mustard, beer cheese

POPCORN BAR *$4 per person*
assorted popcorn and candies

CHICKEN & WAFFLES *$6 per person*
Pearl waffle, crispy chicken bite, sriracha maple

ENHANCEMENTS

NON-ALCOHOLIC BEVERAGE STATION

- included with all buffets, stations and plated meals
- includes ice, 9oz disposable cups & beverage display urns
- glassware rental available at $1 / each (racks of 25)

ALA CARTE BEVERAGE 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, stirs 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, stirs, 9oz cups, beverage napkins

SERVERS / STAFFING

action station chef attendants - $250 per attendant
food server attendants (for serviced buffet, stations, plated meals) - $185 per attendant

PLANNING SERVICES

full – service & day of coordination (beginning 60 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, an 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. *(see rental details for additional information)*

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 $250 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 at no additional cost:

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 disposable 9oz cups, beverage napkins and ice
Unique set up, design and rentals available upon request
Flatware, chinaware and linen napkins (choice of color) available for $8 per person
Ala Carte options available, allowing clients to customize their needs, based on budget
Additional rentals such as glassware, tables, chairs, table linens and tenting available upon request (see rentals detail)

RENTAL DETAILS

Tableware – Clients may choose to upgrade to premium tableware. Our upgrade package includes your choice of chinaware, flatware, and linen napkins for $8 per person. Water goblets may be added for $1 per person. All upgraded items may also be selected à la carte, allowing clients to customize their tableware needs based on preference and budget. If you choose to upgrade your selections, we will work with you to schedule a showroom visit for you to pick out your selections.

Table Linen Options: Table linens are available as an optional upgrade. Pricing varies based on linen style, fabric, and size, with an average cost ranging from $18 to $32 per linen. Specialty linens may be priced higher depending on vendor availability and design. Same day (morning delivery) and same day pick up for linens available upon request, for an additional charge. If you wish to rent linens through us, we will schedule a showroom visit for you to pick out your selections.

Additional Rentals: Our team can assist you as a liaison for additional rental items upon request, including tables, tents, chairs, décor, and specialty service pieces. All additional rental requests are subject to availability and delivery logistics. The client understands that certain items may require specific delivery windows or venue access, and availability cannot be guaranteed until confirmed by the rental provider. Additional rentals will need to be secured directly with the rental vendor.