

Weddings

FCC

FIRST CLASS CATERERS





First Class Caterers

Designed to ensure that you receive individualized attention when planning your special event. From corporate luncheons and weddings to social gatherings and in-flight services, we offer a variety of options.

FCC Weddings

On that special day you want the confidence your guests will have an experience that they will speak of for years to come- this should be no different with the food on that day. Our Director of Special Events and hospitality professionals will work closely with you from beginning to finish. Whether you are looking for a modern buffet service for 300, a formal sit down for 50 or even a family style dinner, our team will be sure to help create a memorable day for you.

FCC Menus

The following offerings range from our buffet, and plated service options to family style and stations. We are proud to share with you a variety of our most popular and celebrated menu items. These offerings can be your final selection, a template from which to create your own menu, or you can work with our hospitality team to customize. We are happy to accommodate a variety of special requests and dietary concerns within our capabilities, as well.

CONTACT | 412-494-0555 | events@firstclasscaterers.com

Cocktail Hour

FCC offers a variety of carefully curated and crafted appetizers to compliment a cocktail hour of any style. Our team of hospitality and culinary professionals have created a variety of offerings that can be categorized as premium, signature and displayed appetizers. These three categories include selections that can be paired easily with one another, as stand alone displays, or, our team, can help to customize your selections.

Signature

Stuffed Mushroom, Oven-Dried Tomato and Goat Cheese

Stuffed Mushroom, Sausage and Italian Cheese Blend

Sweet Potato Fritter, Chipotle Aioli

Goat Cheese Stuffed Jalapeno, Panko, Almond, Cilantro

Spinach Feta Turnovers

Ancho - Lime Chicken Skewer, Chipotle Sauce

Chicken - Kale Meatball, Tzatsiki

Beef Crostini, Brie, Cabernet Onions, Greens and Shallot Vinaigrette

Korean Flank Steak, Pear - Kimchee Slaw Crostini

Beef Crostini, Red Onion Jam, Horseradish Cream

Seared Beef, Hoisen, Green Onion, Rice Pancake

Hot – Smoked Salmon Dip Crostini, Fried Capers and Lemon Zest

Pork Potstickers, Ponzu Dipping Sauce

Chicken Shawarma, Pita Crouton, Tabouleh, Garlic Greek yogurt

Lentil Meatball, Curry Sauce

Miso Chicken Wings, Green Onion, Salsa Verde

Crostini, Ricotta, Roasted Red Grapes and Spanish Chorizo

Premium

Jalapeno Cornmeal Waffle, Fried Chicken, Blueberry Honey

Moroccan Chicken Satay, Greek Cumin Yogurt and Pistachio Dukka

Crispy Wonton, Turkey, Ginger, Garlic, Sweet n' Sour Sauce

Coconut Shrimp, Tropical Salsa

Arancini, Marinara

Pierogies, Potato and Cheese, Caramelized Onions

Pierogies, Sweet Potato, Mascarpone, Walnuts, Brown Butter

Mini Crabcakes , Lemon Garlic Remoulade

Corn Tostada, Mahi Mahi, Pickled Red Onion, Cilantro Mayo, Lime, Tomato

Shrimp Avocado Toasties

Shrimp n' Grits, Tomato and Bacon

Gochujang Shrimp, Watermelon, Feta, Mint (seasonal)

Tuna Ceviche, Mango Puree, Chili Oil, Sesame Chip

Beef Tenderloin Crostini, Mushroom Duxelles, Tart Cherry Mustard

M.L.T Crostini—Mushroom, Lettuce, Roma Tomato, Basil Aioli

Mushroom Beyond Meatball , Tomato Sauce (vegan | Gluten Free)

Cocktail Hour continued

Stationed Displays

Imported & Domestic Cheese \$6.95per person

Chefs selection of imported and domestic cheeses, Crackers, dried fruits and grapes

Fresh or Grilled Vegetable Crudités \$3.95per person

Fresh raw seasonal vegetables, with hummus and buttermilk ranch dip

Antipasto \$6.95per person

Marinated Olives, Sundried Tomatoes, Artichokes, Stuffed Grape Leaves, Stuffed Cherry Peppers, Grilled Breads and Crostini

Hummus & Pita \$4.95per person

Our Traditional Chefs Recipe Hummus, Roasted Red Pepper Hummus, Grilled Vegetables and Pita

Seasonal Fresh Sliced Fruit \$3.95per person

Assorted melons, citrus, berries and other seasonal fruits

Charcuterie \$9.95per person

Chefs Selection of Cured Meats, Assorted Imported Cheeses, Pickled Vegetables, Fruit Preserves, Grilled Breads and Crackers

Bruschetta \$4.95per person

Tomato-Basil Bruschetta, | Olive-Roasted Peppers & Feta Bruschetta, | Tunisian Eggplant Bruschetta

Cocktail Hour Tier 1

\$6pp

**Includes Choice of 2
Signature Appetizers**

Cocktail Hour Tier 2

\$9pp

**Includes Choice of 2
Signature Appetizers and
1 Premium Appetizer**

Cocktail Hour Tier 3

\$11pp

**Includes Choice of 1
Signature Appetizers and
2 Premium Appetizers**

Buffet Dinners

Buffet service features a variety of your selected menu offerings in a single sequential order. Generally, buffet attendants or servers will maintain your buffet to assist guests, answer dietary questions and to ensure all guests have the opportunity to dine in a timely manner with the option to visit the buffet once more if desired.

Customize your own dinner service with our selections below. Please feel free to inquire about any dietary needs. Our chef will create special dietary meals to fit you and your guests requirements.

Garlic & Herb Chicken

Charred Lemon, Fresh Herbs , Olive Oil

Feta-Brined Grilled Chicken

Sauce Provencal—Tomatoes,
Capers, Olives, Garlic

Sautéed Chicken

Egg Batter, Fresh Herbs, Pan Sauce

Grilled Jerk Chicken

Pineapple Relish, Cilantro

Harissa Chicken

Leg Quarters, Chiles, Cumin, Garlic

Grilled Flank Steak

Ancho Rub, Chimmicurri Sauce

Pot Roast

Red Wine, Carrots, Shallots

BBQ Bacon Meatloaf

Stuffed with Aged White Cheddar
Chipotle Honey BBQ Glaze

Baked Penne Pasta

Sausage, Braised Pork, Tomato Sauce

Penne Pasta Mushroom Ragout

Crimini, Porcini and Oyster
Mushrooms, Fresh Herbs, Garlic
vegetarian

Spiced-Rubbed Pork Tenderloin

Bourbon Cider Sauce

Tunisian Eggplant

Tostado, Feta Cheese
vegetarian

Summer Squash Haloumi Skewers

Charred Tomato
Lemon Mint Vinaigrette
vegetarian

Braised Tilapia

Coconut Milk, Red Curry, Basil

Buffet Tier 1

\$30pp

Choose 2 Entrees

Choose 1 Salad or

Soup

Choose 1 Starch

Choose 1 Veg



Buffet Dinners continued

Beer Braised Chicken (Bone-In)

Bacon, Shallots, Dijon

Sautéed Chicken Saltimbocca

Fresh Sage, Prosciutto

Parmesan-Herb Crusted Chicken

Tomato Basil Salsa

Strip Steak

Roasted Garlic Compound Butter

Denver Steak

Green Onion Salsa Verde

Beer Braised Beef Brisket

Bacon, Shallots, Dijon

Airline Breast of Chicken

Porcini, White Wine, Prosciutto

Roasted Duck

Mushroom Port Sauce

Veal Chops

Tuscan Marinade

Lamb Chops

Mint Gremolata

Filet of Beef

Roasted Mushrooms, Roasted Garlic
Butter

Oscar Style Filet of Beef

Crab, Hollandaise

Porchetta

Pork Shoulder, Sausage, Herb Infused Oil,
White Wine Braised

Olive Brined Pork Tenderloin

Orange-Fennel Relish

Seared Tuna

Sauce Provencal—Tomatoes,
Capers, Olives, Garlic

Hoisin Glazed Salmon

Quick-Pickled Cucumber and Radish
Sesame Seeds

Grilled Eggplant

Parmesan-Herb Crust, Tomato Basil Salsa
vegetarian

Lump Crabcakes

Lemon Garlic Aioli

Pan Seared Sea Bass

Salsa Verde

Shrimp and Scallops

Pancetta, Green Onion, Tomato

Poached Lobster Tail

Drawn Butter

Shitake Mushroom Perogies

Brown Butter, Roasted Shallots
vegetarian

Ricotta Gnocchi

Roasted Oyster Mushrooms, Peas
Brown Butter
vegetarian

Buffet Tier 2

\$49pp

Choose 2 Entrees
Includes Tier 1 Options

Choose 1 Salad or
Soup

Choose 1 Starch

Choose 1 Veg

Buffet Tier 3

\$74pp

Choose 2 Entrees
*Includes Tier 1 & 2
Options*

Choose 1 Salad or
Soup

Choose 1 Starch

Choose 1 Veg

Plated Dinners

This traditional dinner service allows guests to be presented a formal meal, generally served in three courses. To enhance the experience, you may consider an intermezzo course just before the entree, for an extra flair. When developing your plated menu you may offer guests a choice of a two to three pre-selected entree offering or a dual plate featuring two preselected entrees for all.

All entrees include a choice of 1 Plated Salad or Soup, 1 Starch and 1 Vegetable

Beef

Grilled Flank Steak \$34

Ancho Rub, Chimmicurri Sauce

BBQ Bacon Meatloaf \$30

Stuffed with Aged White Cheddar
Chipotle Honey BBQ Glaze

Strip Steak \$46

Roasted Garlic Compound Butter

Denver Steak \$46

Green Onion Salsa Verde

Beer Braised Beef Brisket \$42

Bacon, Shallots, Dijon

Filet of Beef \$58

Roasted Mushrooms, Roasted Garlic
Butter

Oscar Style Filet of Beef \$72

Crab, Hollandaise

Veal Chops \$72

Tuscan Marinade

Chicken

Garlic & Herb Chicken \$30

Charred Lemon, Fresh Herbs, Olive Oil

Feta-Brined Grilled Chicken \$32

Sauce Provençal—Tomatoes,
Capers, Olives, Garlic

Sautéed Chicken \$32

Egg Batter, Fresh Herbs, Pan Sauce

Grilled Jerk Chicken \$34

Pineapple Relish, Cilantro

Sautéed Chicken Saltimbocca \$38

Fresh Sage, Prosciutto

Parmesan-Herb Crusted Chicken \$36

Tomato Basil Salsa

Airline Breast of Chicken \$48

Porcini, White Wine, Prosciutto



Plated Dinners continued

All entrees include a choice of 1 Plated Salad or Soup, 1 Starch and 1 Vegetable

Fish

Braised Tilapia \$32

Coconut Milk, Red Curry, Basil

Seared Tuna \$46

Sauce Provençal—Tomatoes, Capers,
Olives, Garlic

Hoisin Glazed Salmon \$46

Quick-Pickled Cucumber and Radish
Sesame Seeds

Lump Crabcakes \$52

Lemon Garlic Aioli

Pan Seared Sea Bass \$58

Salsa Verde

Shrimp & Scallops \$58

Pancetta, Scallions, Tomato

Poached Lobster Tail \$72

Drawn Butter

Pork / Lamb

Spiced-Rubbed Pork Tenderloin \$32

Bourbon Cider Sauce

Olive-Brined Pork Tenderloin \$32

Orange-Fennel Relish

Porchetta \$34

Roasted Garlic Compound Butter

Pasta

Baked Penne Pasta \$28

Sausage, Braised Pork, Tomato Sauce

Ricotta Gnocchi \$36

Roasted Oyster Mushrooms, Peas
Brown Butter

Shitake Mushroom Perogies \$36

Brown Butter, Roasted Shallots

Vegetarian

Penne Pasta Mushroom Ragout \$30

Crimini, Porcini and Oyster Mushrooms,
Fresh Herbs, Garlic

Tunisian Eggplant \$28

Tostado, Feta Cheese

Summer Squash Haloumi Skewers \$32

Charred Tomato, Lemon Vinaigrette

Crispy Tofu \$32

Miso Broth, Stir Fried Vegetables



Family-Style Dinners

Family style dinner service is a lot like sitting down in your own home with your family, just on a larger scale. Similar to a plated service, guests are seated, but instead are presented with platters to share amongst one another at each guest table.

All entrees include a choice of 1 Salad or Soup, 1 Starch and 1 Vegetable

Garlic & Herb Chicken

Charred Lemon, Fresh Herbs , Olive Oil

Feta-Brined Grilled Chicken

Sauce Provençal—Tomatoes,
Capers, Olives, Garlic

Sautéed Chicken

Egg Batter, Fresh Herbs, Pan Sauce

Grilled Jerk Chicken

Pineapple Relish, Cilantro

Harissa Chicken

Leg Quarters, Chiles, Cumin, Garlic

Grilled Flank Steak

Ancho Rub, Chimmicurri Sauce

Pot Roast

Red Wine, Carrots, Shallots

BBQ Bacon Meatloaf

Stuffed with Aged White Cheddar
Chipotle Honey BBQ Glaze

Baked Penne Pasta

Sausage, Braised Pork, Tomato Sauce

Penne Pasta Mushroom Ragout

Crimini , Porcini and Oyster
Mushrooms, Fresh Herbs, Garlic
vegetarian

Spiced-Rubbed Pork Tenderloin

Bourbon Cider Sauce

Tunisian Eggplant

Tostado, Feta Cheese
vegetarian

Summer Squash Haloumi Skewers

Charred Tomato
Lemon Mint Vinaigrette
vegetarian

Braised Tilapia

Coconut Milk, Red Curry, Basil

Family Style Tier 1

\$38pp

Choose 2 Entrees
Choose 1 Salad or
Soup
Choose 1 Starch
Choose 1 Veg



Family-Style Dinners continued

Beer Braised Chicken (Bone-In)

Bacon, Shallots, Dijon

Sautéed Chicken Saltimbocca

Fresh Sage, Prosciutto

Parmesan-Herb Crusted Chicken

Tomato Basil Salsa

Strip Steak

Roasted Garlic Compound Butter

Denver Steak

Green Onion Salsa Verde

Beer Braised Beef Brisket

Bacon, Shallots, Dijon

Airline Breast of Chicken

Porcini, White Wine, Prosciutto

Roasted Duck

Mushroom Port Sauce

Veal Chops

Tuscan Marinade

Lamb Chops

Mint Gremolata

Filet of Beef

Roasted Mushrooms, Roasted Garlic
Butter

Oscar Style Filet of Beef

Crab, Hollandaise

Porchetta

Pork Shoulder, Sausage, Herb Infused Oil,
White Wine Braised

Olive Brined Pork Tenderloin

Orange-Fennel Relish

Seared Tuna

Sauce Provencal—Tomatoes,
Capers, Olives, Garlic

Hoisin Glazed Salmon

Quick-Pickled Cucumber and Radish
Sesame Seeds

Grilled Eggplant

Parmesan-Herb Crust, Tomato Basil Salsa
vegetarian

Lump Crabcakes

Lemon Garlic Aioli

Pan Seared Sea Bass

Salsa Verde

Shrimp and Scallops

Pancetta, Green Onion, Tomato

Poached Lobster Tail

Drawn Butter

Shitake Mushroom Perogies

Brown Butter, Roasted Shallots
vegetarian

Ricotta Gnocchi

Roasted Oyster Mushrooms, Peas
Brown Butter

Family Style Tier 2

\$54pp

Choose 2 Entrees
Includes Tier 1 Options

Choose 1 Salad or
Soup

Choose 1 Starch
Choose 1 Veg

Family Style Tier 3

\$82pp

Choose 2 Entrees
*Includes Tier 1 & 2
Options*

Choose 1 Salad or
Soup

Choose 1 Starch
Choose 1 Veg



Salads

Choice of 1 salad or 1 soup with any dinner service. Rolls and butter are included with each choice

Baby Spinach

Granny Smith Apples, Pecans, Blue Cheese and Balsamic Vinaigrette

Caesar

Hearts of Romaine, Crouton, Parmesan Cheese and Caesar Dressing

Caprese

Roma Tomatoes, Fresh Basil, Fresh Mozzarella and Balsamic Glaze

Watermelon & Arugula Salad

Feta, Red Onion and Rice Wine Vinaigrette

Greek

Mixed Greens, Kalamata Olives, Roasted Red Pepper, Feta, Artichokes and Greek Vinaigrette

California Tarragon

Romaine, Strawberries, Dried Cherries, Almonds, Blue Cheese and Tarragon Vinaigrette

Kale

Mixed Field Greens, Mango, Toasted Coconut, Red Onion, Tomato and Cilantro-Lime Vinaigrette

Mixed Field Greens

Julienne Vegetables, Cucumber, Tomato , Choice of Dressing

Roasted & Fresh Carrot

Radish, Pepitas, Golden Raisin and Buttermilk-Goat Cheese Dressing

Grain

Grilled Tomato, Scallions, Avocado, Egg, Asparagus, Pistachio, Ricotta Salata and Lemon Vinaigrette

Soups

Cream of Mushroom

Sausage, Kale and Potato

Sweet Potato and Poblano Pepper

Shrimp and Crab Chowder

Braised Beef, Barley and Root Vegetables

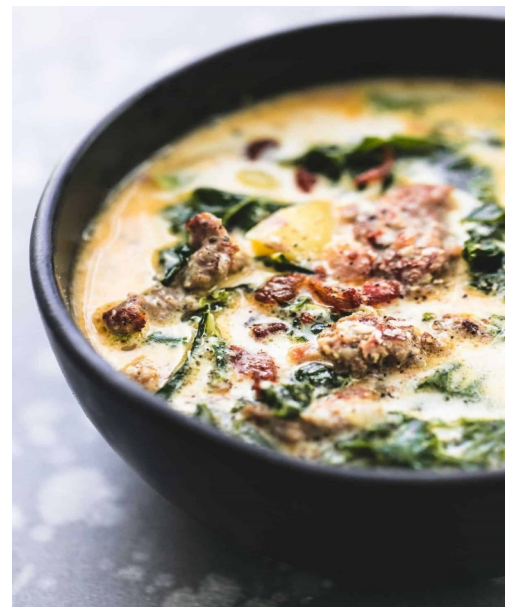
Chicken, Orzo, Spinach and Chicken Meatballs

Fire-Roasted Tomato Bisque

Spring Minestrone

Fall Squash

Roasted Cauliflower, Truffle Oil and Chives





Starch

Garlic Mashed Potatoes

Herb Roasted Potatoes

Potato Au Gratin

Crushed Gold Potato, Garlic, Smoked Paprika

Rice Pilaf

Steamed Jasmine or Brown Rice

Andouille Rice, Green Onion, Pea, Tomato

Crispy Jasmine Rice, Green Onion, Cabbage, Parmesan

Mixed Grains—Quinoa, Lentils, Farro, Lemon, Herbs

Wild Mushroom Risotto

Rice Noodles

Creamy Polenta

Mac N Cheese—White Cheddar, Oven Dried Tomato, Parmesan

Vegetable

Grilled Asparagus, Lemon, Olive Oil (seasonal)

Roasted Broccoli, Herb Parmesan Crust

Roasted Cauliflower & Carrot, Almond Dukka

Green Beans, Oil, Garlic, Red Chile

Stir Fried Vegetables, Soy

Creamed Spinach Au Gratin

Lemon Garlic Spinach, Sesame Seeds

Grilled Mediterranean Vegetables

Steamed Vegetable Medley

Roasted Root Vegetables , Honey Butter

Grilled Corn, Lime-Chile Butter (seasonal)



Food Stations

Food stations shares some similarities with that of the other offered styles, but can also be very different. Food stations have become a great way to offer guests a variety of offerings and food displays in a non-traditional manner; with your composed offerings on different tables located throughout the designated venue space. Food stations are one of the most customizable options and can be an integral part of incorporating your theme or heritage. For example you may choose to offer your guests a southern station, as part of a unique around the world experience. No matter the selection, food stations is sure to leave your guests raving.

Southern Station

Chicken and Sausage Jambalaya, Individual Shrimp and Grits
Cornbread Pudding, Blue Cheese Slaw and White Cheddar Mac and Cheese

Middle Eastern Station

Chicken and Beef Shawarma with Pita
Accompaniments: Greek Yogurt Sauce, Lettuce, Banana Peppers, Charred Grape Tomatoes
Basmati Rice, Tabbouleh, Hummus and Baked Phyllo stuffed with Spinach and Feta

Asian Rice or Noodle Bowl Station

Choice of Udon Noodles or Fried Rice
Choice of 2: Miso Broth, Soy Sauce, Sweet and Sour, Ponzu, and Hoisin
Choice of 1 Protein: Asian Chicken, Beef, or Crispy Tofu
Accompaniments: Hard Boiled Egg, Stir Fried Vegetables, Green Onion, Limes, Sriracha, Sesame Seeds and
Toasted Peanuts

Mixed Grill Station

Grilled Flank Steak , Grilled Chicken and Grilled Shrimp Skewers
Wild Rice Pilaf, Seasonal Grilled Vegetables and
Grilled Breads
Sauces: (Choose 3) Romesco, Horseradish Cream, Sweet &
Sour, Tropical Salsa, Chimmicurri, Green Onion Salsa
Verde, Kona BBQ





Food Stations continued

Seafood Station

Mini Crab Cakes with Lemon Garlic Aioli and Coconut
Shrimp with Tropical Salsa
Ice Display with Jumbo Shrimp Cocktail and
Assorted Sushi
Accompaniments: Lemons, Cocktail Sauce, Lemon
Dijon Sauce, Tabasco, Wasabi, Ginger and Soy Sauce
***Custom Ice Carving for display at an additional cost**

Mashed Potato Bar

Choice of : Garlic Roasted Mashed Potatoes or Regular Mashed Potatoes
Accompaniments: Bacon, Cheddar, Chives, Sour Cream, Crispy Onion Straws, Blue Cheese, & Herbed Butter

Grazing Station

Cured Meats, Peppered Salami, Soprasetta, Pepperoni, Prosciutto
Assorted Olives, Grape Leaves, Pappadew Peppers, Artichokes
Balsamic Marinated Grilled Vegetable Salad with Shaved Parmesan and Tomato & Fresh Mozzarella Pesto Salad
Imported & Domestic Cheeses such as, Locatelli Romano, Piave, Havarti, Smoked Gouda, Brie, Aged Cheddar, Danish
Blue
Accompaniments: Crackers, Breadsticks, Crostini, Dried Fruits and Grapes

Slider Station

Choice of 2 Sliders: Cheeseburger, Fried Chicken with Red Cabbage Slaw, Meatball Parmesan, Smoked BBQ Pulled Pork,
Five Grain, Beyond Mushroom
Choice of 1: French Fries, Tater Tots, Steak Fries, Sweet Potato Steak Fries
Accompaniments according to selections: Ketchup, Mustard, Pickles, Aioli, BBQ, Crispy Onion Straws, Buffalo Sauce,
Roasted Shallot Vinaigrette, Buttermilk Ranch

Flatbread Station

Choice of 3: Three Cheese | Meat lover's | BBQ Chicken | Margherita | Spinach, Fresh Mozzarella, Italian Sausage with
Garlic Butter | Butternut Squash with Arugula and Balsamic Reduction | Olive Oil, Pesto, Goat Cheese and Grilled
Vegetables | Mushroom, Spinach, Oven Roasted Tomato and Bechamel | Buffalo Chicken

Smoers Station

Graham Crackers, Hershey Chocolate Bars, Jumbo Marshmallows. Upgrades available

Late Night Snacks

Late night snacks are a way to add that extra touch to ensure your guests do not leave hungry, but instead happy.



Cheeseburger Sliders

Pickles, Ketchup and Mustard

Fried Chicken Sliders

Red Cabbage Slaw and Sriracha Aioli

Chicken Wing Bar (Boneless and Bone-In)

Choice of 2 sauces, Celery, Buttermilk Ranch and Blue Cheese

Taco or Quesadilla Bar

Shredded Cheese, Salsa, Sour Cream, Lettuce, Tomato, Hot Sauce

Nacho Bar

Beef, Queso, Salsa, Sour Cream, Guacamole, Jalapeños, Black Bean
Corn Salsa

French Fry or Tater Tots Bar

Ketchup, Ranch, Buffalo Sauce, Aioli, Cheese Sauce, Bacon, Jalapenos

Soft Pretzel Bite Bar

Caraway-Beer Mustard, Yellow Mustard, Cheese Sauce

Late Night Pizza Party

Cheese and Pepperoni

Grilled Cheese and Tomato Bisque



FIRST CLASS CATERERS



Desserts

Gobs

Chocolate Espresso, Mint, and Vanilla Butter Cream

Mini Pineapple Upside Down Cakes

Chocolate & Cherry Bread Pudding with Fresh Kirsch Whipped Cream

Apple & Berry Crumble with Fresh Whipped Cream

Mini Cakes

German Chocolate, Carrot, White Almond Raspberry, Chocolate, Butter Cream

Mini Cupcakes

Vanilla Bean, Red Velvet, Double Chocolate

Mini Tarts

Coconut Chia Cream, Chocolate Mousse, Fresh Fruit, Key Lime

Shooters

Berries & Cream, Salted Caramel Brownie, Oreo, Salted Caramel Apple, Lemon Blueberry, Lavender Chia

Chocolate Covered Strawberries

Fresh Seasonal Fruit and Cream Pies

A La Mode

Crème Brulee

Vanilla Bean, Mocha and Pistachio



Staffing

All staff pricing is based off of a seven hour shift, including two hours for setup, four hours of event time, and one hour of breakdown. All events that require staff will automatically require a supervisor per First Class policy. All staff pricing is also subject to change based on the details and specifications of the event.

Supervisor: The supervisor is responsible for overseeing the event and helping coordinate staff
Cost: \$175.00 (Up to four hours of event time). There is an additional fee of \$45.00 an hour for anything beyond the scheduled event time

Server: The server is responsible for attending to all the needs of the guests.
Cost: \$125.00 (Up to four hours of event time). There is an additional fee of \$25.00 an hour for anything beyond the scheduled event time

Chef: The Chef is responsible for finishing food, maintaining food stations, and food production
Cost: \$125.00 (Up to four hours of event time). There is an additional fee of \$25.00 an hour for anything beyond the scheduled event time.

Rentals

At Bramblewood, you will work with Windswept Rentals to provide you with everything necessary for your event. They can provide linens, plates, flatware, glassware, and general equipment to compliment your special day.