

ORDERING GUIDELINES

Advance Notice

Please allow 48 hours notice when placing orders.
Any changes must be received at least 30 hours prior to the event.
We will do our very best to accommodate your last-minute catering needs.

Minimum Order

A minimum order of 10 persons is required except where noted.
Reception menus require a minimum of 25 persons.

Presentation

All ready-to-serve menu items will be sent on disposable platters
Hot breakfast and luncheon items come complete with chafing dishes.
Disposables and serving utensils for all menus are included.

Boxed Meals

Boxed meals can be arranged for an additional \$1.50 per meal.
Please contact your sales executive for details.

Delivery

A minimum of \$35.00 will be charged for delivery.
An additional \$20.00 will be charged if pick-up of equipment is required.

Tax

Appropriate sales tax will be added to all orders

Methods of payment

We accept checks, made payable to "The Chef's Table Catering, Inc.," Visa, MasterCard and American Express for the payment of deposits and invoices.
Payment is due upon delivery unless other arrangements have been made in advance.
Please call to set up a corporate account.

Equipment

The Chef's Table Caterers offers a full line of China, Stemware, Silver, Linens and Theme Decorations to enhance any event.
Please contact your sales executive for details

Service

Our professional and experienced staff, including Chefs, Wait staff, Bartenders and Coaches are available for your services.

Please contact your sales executive for details.

Substitutions

Certain foods are subject to seasonal availability.

We reserve the right to offer substitutions where necessary.

Price Fluctuations

Based upon unexpected vendor cost increases, price fluctuations may occur as necessary.

Event Planning

We are pleased in offer full event planning including site selection, menu design, lighting, floral arrangements, entertainment and transportation.

Please contact your sales executive for details.

