



# CASUAL CATERING GUIDE

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**FUELING THE FAN + ATHLETE EXPERIENCE**

**CONTACT US:** [cougareatscatering@uh.edu](mailto:cougareatscatering@uh.edu) (713) 743-9122

**ORDER ONLINE:** [uh.edu/dining/cougar-eats-co-catering](http://uh.edu/dining/cougar-eats-co-catering)



# BREAKFAST BUFFET

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## EVERYDAY CONTINENTAL

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Min qty 10 7.25 per guest

Freshly Baked Assorted Muffins  
Seasonal Sliced Fruit  
Fruit Infused Water  
Orange Juice  
Regular Coffee  
\*Substitute - Gluten Free Muffin

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## COUGAR CONTINENTAL

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Min qty 10 10.50 per guest

Freshly Baked Assorted Danish  
Assorted Scones  
Mini Butter Croissants with Assorted  
Jams and Whipped Butter  
Sliced Fruit  
Orange Juice  
Regular Starbucks Coffee  
\*Substitute - Gluten-Free Muffin

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## TRADITIONAL BREAKFAST

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Choice of one protein 17.75 per guest

House-Made Cinnamon French Toast or Pancakes  
Strawberry and Blueberry Compote  
Scrambled Eggs  
Choice of:  
Bacon, Pork Sausage, Vegan Sausage or Turkey Sausage  
Seasoned Potatoes  
Orange Juice  
Regular Coffee & Hot Water with Assorted  
Teavana Teas  
Substitute Vegan Banana French Toast

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## SOUTHWEST TACO BAR

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Min qty 10 12.50 per guest

Chorizo  
Scrambled Eggs  
Seasoned Black Beans  
Guacamole  
Sour Cream  
Salsa  
Breakfast Potato  
Flour Tortilla  
Vegan Chorizo - \*Substitution 1.99  
Orange Juice  
Regular Coffee & Hot Water with Assorted Teavana Teas

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## BALANCED BREAKFAST

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Min qty 10 15.50 per guest

Freshly Baked Assorted Muffins  
Egg White Scramble, Sautéed Tomato, and Spinach  
Turkey Sausage  
Fresh Berries  
Orange Juice  
Regular Coffee & Hot Water with Assorted Teavana Teas  
\*Substitute - Gluten-Free Muffin  
\*Substitute - Vegan Sausage



# BREAKFAST

## BREAKFAST ENHANCEMENTS

Min qty 10

### Omelet Action Station 10.00 per guest

Eggs, egg whites, ham, bacon, sausage, onions, mushrooms, tri-colored peppers, spinach, tomatoes, cheddar cheese and Swiss cheese

### Breakfast Oatmeal Bar 4.00 per guest

with dried fruit, almond, and brown sugar

### Shrimp and Grits Station 13.00 per guest

## BREAKFAST BOXES

Min qty 10

### Continental Breakfast Box 13.00 ea.

Muffin, Greek yogurt, orange juice, fresh fruit

### Hot Breakfast Box 14.50 ea.

Scrambled eggs, bacon or turkey sausage, breakfast potatoes

\* Substitute vegan sausage

## HANDCRAFTED SANDWICHES

Min qty 10

### Bacon and cage-free egg on French toast 4.25 ea.

### Sausage and cage-free egg on French toast 4.75 ea.

### Vegan sausage, blistered tomato, avocado spread on pretzel rolls 4.75 ea.

### Fried egg whites, spinach and Swiss cheese on an English muffin 4.25 ea.

### Southern style chicken biscuit 4.25 ea.

\*Substitute gluten-free sliced bread

## A LA CARTE

Min qty one dozen

### Assorted Bagels and Spread 17.50 per dz.

### Assorted Freshly Baked Muffins 12.20 per dz.

### Assorted Scones 17.00 per dz.

### Mini Quiche 15.00 per dz.

### Crispy Bacon (2 slices) 2.25 per guest

### Pork Sausage (2 per guest) 2.25 per guest

### Turkey Sausage (2 per guest) 2.25 per guest

### Vegan Sausage (2 per guest) 2.25 per guest

### Seasonal Fresh Fruit 5.50 per guest

### Assorted Greek Yogurt and Granola 4.50 per guest

### Assorted Quiche 2.75 per guest





# BEVERAGES + BREAKS

## BEVERAGES

Freshly Brewed Regular Coffee	19.50 per gallon
Freshly Brewed Decaf Coffee	19.50 per gallon
Hot Water + Assorted Teavana Teas	16.00 per gallon
Hot Chocolate	17.00 per gallon
Cold Iced Tea	14.75 per gallon
Lemonade	14.75 per gallon
Orange Juice	19.75 per gallon
Cougar Punch	19.75 per gallon
Cougar Sparkling Punch	20.50 per gallon
Fruit Infused Water	9.50 per gallon
Iced Water	3.00 per gallon
Bottled Sodas 20oz	2.25 ea.
Bottled Orange Juice 10oz	2.50 ea.
Assorted Bottled Juices 10oz	2.50 ea.
Sparkling Bottled Water	2.75 ea.
Regular Bottled Water 20oz	2.25 ea.

## BALANCED BREAKS

<b>Refresh Break</b>	9.00 per guest
Granola bar, fresh berry cup, mini pretzels	
<b>Popcorn Trio</b>	3.50 per guest
Ranch, siracha and regular	
<b>Build Your Own Trail Mix</b>	10.50 per guest
Assorted dried fruits, berries, nuts, house-made granola, chocolate chips, and m&m's	
<b>Snack Attack</b>	7.00 per guest
House-made kettle chips with French onion dip, buttered popcorn, Cajun roasted nuts, chocolate covered pretzels	
<b>Buffalo Chicken Dip (3oz)</b>	7.00 per guest
<b>Salmon Dip (3oz)</b>	9.00 per guest
with pita chips	
<b>Spinach + Artichoke Dip (3oz)</b>	6.00 per guest
<b>Chili Con Queso (3oz)</b>	6.00 per guest
<b>French Onion Dip (3oz)</b>	6.00 per guest
<b>White Bean Hummus (3oz)</b>	6.00 per guest
with pita chips	



# LUNCH

## SALAD + WRAP COMBO

Min qty 10

Half chipotle chicken wrap, half Tex-Mex salad, and chocolate chip cookie	13.75 ea.
Half Mediterranean chicken wrap, half Greek salad and chocolate chip cookie	14.25 ea.
Add on vegan chicken additional	2.25 ea.

## GRAB + GO

Min qty 10

### Express Box Lunch 11.50 ea.

Choice of 3 sandwiches served on chef's selection of local fresh bread with Lay's potato chips, freshly baked chocolate chips and condiments.

### Artisan Box Lunch 14.75 ea.

Choice of 3 sandwiches served on chef's selection of local fresh bread with Ms. Vickie's kettle chips, whole grain salad or pasta salad, and house made brownie

#### Add On:

Dill Pickle	1.00 per guest
Whole Fruit	1.50 per guest
Seasonal Fresh Fruit	1.50 per guest

### Artisan Sandwich Board 17.00 per guest

Choice of 3 artisan sandwiches, choice of side salad, served with chips

## ON-THE-GO SALAD

Min qty 10

### Turkey Avocado Cobb 14.75 ea.

A composed salad with bacon, avocado, turkey, cherry tomatoes, hardboiled egg, crumbled blue cheese and ranch dressing.

### Southern Salmon Caesar Salad 18.50 ea.

Romaine Caesar salad with lemon pepper grilled salmon, shaved parmesan, pickled onions and Caesar dressing

### Traditional Chef's Box Salad 11.25 ea.

Bibb lettuce with chef's choice of two meats, hardboiled eggs, cucumbers, grape tomatoes, Swiss cheese, croutons, and blue cheese dressing

### Greek Salad with Grilled Chicken 12.25 ea.

Tossed salad with fresh tomatoes, cucumbers, red onions, romaine lettuce, black olives and feta cheese in Greek salad dressing





# BUFFETS

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## SOUTHERN CLASSIC

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Min 20 Guests 21.50 per guest

Garden salad with tomatoes, cucumber, and carrots  
Buttermilk marinated chicken breast  
Candied yams  
Macaroni and cheese  
Buttery cornbread  
Sautéed cabbage  
Chef D's Peach Cobbler  
\*Vegan substitute - crispy cauliflower wedge  
Add pulled pork 2.59 per guest

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## TASTE OF ASIA

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Min 20 Guests 21.00 per guest

Asian chopped salad  
Charred hoisin tenderloin  
Vegetable fried rice  
Mini vegetable dumplings  
Dragon fruit bundt cake  
\*Vegan substitute - vegan kung pao tofu  
Add sweet Thai grilled chicken (6oz) 4.50 per guest

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## HOMESTYLE BUFFET

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Min 20 Guests 21.00 per guest

Garden salad with tomatoes, cucumber, and carrots  
Dijon chicken breast  
Garlic and herb rice pilaf  
Sautéed green beans  
Honey yeast rolls  
House-made strawberry shortcake  
\*Vegan substitute - pan seared lemon pepper tofu  
Add lemon pepper salmon 6.00 per guest

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## BAYOU CITY

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Min 20 Guests 23.00 per guest

Cajun coleslaw  
Chicken and andouille sausage gumbo (white rice)  
Fried okra  
Blackened catfish  
Cajun-style collard greens  
Bourbon bread pudding with white chocolate and almonds  
\*Vegan substitution - vegan gumbo, white rice

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## LONESTAR BBQ

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Min 20 Guests 20.50 per guest

Traditional American style potato salad  
Cilantro lime coleslaw  
Smoked brisket  
Baked beans  
Butter rolls  
Caramel pecan brownies  
\*Vegan substitute - pulled jackfruit  
Add bourbon chicken 4.50 per guest

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## TEX-MEX FAJITAS

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Min 20 Guests 18.75 per guest

Fajita style carne asada (4oz)  
Fajita style mojito chicken (4oz)  
Pickled onions  
Sazon cilantro rice  
Flour tortilla or corn  
Black beans  
Churros  
\*Vegan substitute - chili lime tofu  
Substitute or add shrimp 2.59 per guest



# BUFFETS

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## BELLO ITALIAN

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Min 20 Guests 18.50 per guest

- Classic Caesar salad
- Chicken marsala
- Sautéed broccoli with garlic
- Herb lemon pasta
- Garlic Bread
- Tiramisu
- Vegan substitute - eggplant parmesan

Add baked ziti 3.50 per guest



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## COUGAR PICNIC

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Min 20 Guests 19.25 per guest

- Hamburgers
- Hotdogs
- Lettuce, tomato, pickles, onions
- Potato Salad
- Ketchup, mustard, mayonnaise, relish
- Fresh baked cookies and brownies

\*Vegan substitute - black bean burger

Add or substitute hamburgers for BBQ chicken 4.50 per guest

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## COUGAR CLASSIC

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Min 20 Guests 20.25 per guest

- Cougar bistro salad-granny apples, dried cranberries, arugula, spiced pecan, pickled onion
- Parmesan encrusted chicken with creamy garlic sauce
- Onion and chive red mashed potato
- Crispy brussels sprouts or seasonal vegetables
- Cougar berry cake
- Vegan substitute - mushroom steak

Add slow-braised Texas beef short rib 7.00 per guest



# HORS D'OEUVRES

## HOT HORS D'OEUVRES

Min qty one dozen

\*Priced per dozen

Shrimp and pepper jack grit cake	27.00
Buffalo cauliflower wonton	19.00
Chicken parmesan meatball	21.00
Open face beef slider, crispy jalapeno and onion, blue cheese, hickory smoke BBQ	23.00
Chickpea pancake with kale, and fennel with tahini dressing	14.50
Spanakopita	17.00
Vegetable spring rolls with sweet & spicy sauce	30.00
Southwest grilled chicken quesadillas	25.00
Beef empanadas with creamy tomatillo sauce	29.00
Asian chicken pot sticker	26.00
Tangy BBQ golden chicken skewer	28.00

## COLD HORS D'OEUVRES

Min qty one dozen

\*Priced per dozen

Vegan chorizo with berry salsa on crostini	25.00
Pulled mesquite chicken with cream cheese mousse, pepper chutney on pita chip	26.00
Shrimp ponzu shooters with sesame wonton chip	30.00
Shaved beef tenderloin with olive tapenade, onion jam on crostini	28.00
Smoked salmon wonton chip	30.00
Tuna poke	37.00
Caprese skewer	18.00
Chilled Gulf shrimp bloody shooter	30.00
Sweet chili chicken wonton cups	28.00
Hummus shooters	16.00
Assorted tea sandwiches	25.00
Classic bruschetta	18.00



# RECEPTION TABLES

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## RECEPTION TABLES (PLATTERS)

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Min 15 guests

Slider Trio (mini burger, mini buffalo, mini crab cake)  
\*heat lamp required

14.00 per guest

Assorted Mini Gourmet Sandwich

29.00 per dz.

### **Flatbreads** (heat lamp required)

Chicken and Spinach Alfredo Flatbread  
(serves 2-3 people)

14.50 ea.

Heirloom and Tomato, Basil Roasted Garlic and Asiago Flatbread  
(Serves 2-3 people)

14.50 ea.

Vegan Chorizo, Spinach, Smoked Gouda Flatbread  
(Serves 2-3 people)

14.50 ea.

Imported Cheese Board Served with Artisan Breads & Crackers

8.00 per guest

Domestic Cheese Board Served with Artisan Breads & Crackers

8.00 per guest

Wings n' Things

16.00 per dz.

Italian Antipasti Display

8.00 per guest

Pita Chips with Hummus Trio

6.00 per guest

Seasonal Fruit Display

6.00 per guest

Crudit  Display

4.00 per guest



# RECEPTION



## RECEPTION ACTION STATIONS

(Requires a Chef attendant and a power source)

\*4 oz. of protein per person

**Pasta Station** 14.75 per guest

Ravioli and tortellini, brown butter, mushroom, cream sauce, wilted arugula, and blistered tomato

**Smoked Leg of Lamb** 21.00 per guest

Tzatziki sauce, warm pita

**Spit-Roasted Turkey Breast** 12.50 per guest

**Texas Style Smoked Brisket** 16.00 per guest

**Build Your Own Street Taco** 13.00 per guest

Pork carnitas, carne asada, mini chicken flautas, onion, cilantro, lime crema, queso fresco, salsa roja, guacamole, fresh limes and mini corn tortillas

**Elote Corn Station** 7.99 per guest

Creamed grilled street corn, crumbled cotija cheese, fire-roasted salsa, corn tortillas and dusted with Tajin spice

**Garlic Roasted Beef Strip Loin** 16.75 per guest

**Banana Foster Station** 9.00 per guest

House-made cake drizzle with sautéed banana and bourbon sauce





# PLATED OPTIONS

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## LEMON PEPPER SCALLOPS

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Min 15 guests

42.00 per guest

### Arugula Bistro Salad

with arugula, granny apples, candied almonds, dried cranberries, goat cheese, and balsamic dressing

### Lemon Pepper Scallops

(6 oz.) with caramelized sweet potato, red quinoa, pickled cucumbers, shaved rainbow carrots and jalapeno pineapple chutney

### Strawberry Pancake Martini

Vegan option

**Teriyaki Glazed Eggplant**

Gluten-free dessert option

**Lemon Bundt Cake**

Vegan dessert option

**Chocolate Mousse**

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## ROSEMARY BEEF TENDERLOIN

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Min 15 guests

41.00 per guest

### Wedge Salad

with bacon, cherry tomatoes, cucumber, blue cheese, and ranch dressing

### Rosemary Beef Tenderloin

(6 oz.) with red whipped potato, asparagus, and a rosemary red wine reduction

### Red Velvet Bundt Cake

Vegan option

**Black Pepper Tofu**

Gluten-free dessert option

**Lemon Bundt Cake**

Vegan dessert option

**Chocolate Mousse**

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## GRILLED DIJON CHICKEN

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Min 15 guests

27.00 per guest

### Caprese Salad

with marinated tomato slices, fresh mozzarella, basil, and balsamic reduction

### Dijon Marinated Chicken Breast

(6 oz.) with dried cranberries and pecan rice pilaf, green beans, and dijon white wine cream sauce

### Deconstructed Lemon Chiffon Cake

Vegan option

**Caramelized Cabbage**

Gluten-free dessert option

**Lemon Bundt Cake**

Vegan dessert option

**Chocolate Mousse**



# PLATED OPTIONS

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## BLACKENED SALMON

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Min 15 guests 35.00 per guest

**Fennel Orange Salad** with spinach, shaved fennel, mandarin oranges, roasted pistachios, and a citrus vinaigrette

**Blackened Salmon** (6 oz.) with garlic farro, sautéed broccoli rabe and red pepper coulis

**Turtle Cheesecake**

Vegan option  
**Mushroom Steak**

Gluten-free dessert option  
**Lemon Bundt Cake**

Vegan dessert option  
**Chocolate Mousse**

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## SEARED AIRLINE CHICKEN

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Min 15 guests 32.00 per guest

**Strawberry Salad** spring mix, strawberry slices, cornbread croutons, candied pecans, shaved parmesan and a strawberry vinaigrette

**Seared Airline Chicken** (6 oz.) with blistered grapes, shallots, charred brussel sprouts, coconut rice and a lemon wine butter sauce

**Key Lime Tart**

Vegan option  
**Pan Seared Crusted Tofu**  
with blistered grapes  
and shallots

Gluten-free dessert option  
**Lemon Bundt Cake**

Vegan dessert option  
**Chocolate Mousse**





# SWEETS + TREATS

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## SWEETS + TREATS

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Whole Fruit	2.00 ea.
Assorted Freshly Baked Cookies	12.25 per dz.
Fudge Brownies	12.75 per dz.
Blondies	12.75 per dz.
Cheesecake Brownies	13.75 per dz.
Miniature Dessert	17.00 per dz.
Kettle Chips	2.25 ea.
Lemon Chess Tartlet	2.50 ea.
Pecan Tartlet	2.50 ea.
Cherry Cheese Tartlet	2.50 ea.
Bourbon Bread Pudding	4.00 ea.



# SPIRITS

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## LIQUOR PACKAGES

10.00 per drink

### Well Package

10.00 per drink

Smirnoff, Bacardi, Jim Beam, Dewar's, Bombay Dry, Dulce Vida

### Premium Package

12.00 per drink

Tito's, Bacardi, Jack Daniel's, Johnnie Walker Black, Beefeater, Dulce Vida, Crown

### Ultra Premium Package

13.00 per drink

Grey Goose, Ketel One, Bacardi, Captain Morgan, Maker's Mark, Crown, Glenlivet 12 Year, Tanqueray, Patron Silver, Knob Creek

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## BEER

### Domestic Beer

Bud Light 9.50

Michelob Ultra 9.50

Coors Light 9.50

Miller Light 9.50

### Imported and Craft Beer

Modelo 10.50

Karbach Hopadillo Market Price

Lovestreet Market Price

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## NON-ALCOHOLIC

Soda 3.00

Bottle Water 3.00





# WINE LIST

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## CABERNET

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Mon Frère	32.00
Carmel Road	37.00
Penfolds	49.00
Quilt	75.00

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## PINOT NOIR

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Elouan	37.00
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## COTE DU RHONE

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E. Guigal	37.00
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## CHARDONNAY

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St. Francis Chardonnay	36.00
Carmel Road	37.00
Sonoma-Cutrer	49.00
Quilt	75.00

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## PROSECCO

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Benaccetto	37.00
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## ROSÉ

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Charles & Charles	32.00
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## PINOT GRIGIO

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Seaglass	33.00
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## SAUVIGNON BLANC

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Yealands	39.00
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## SPARKLING

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Mumm	36.00
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# POLICIES

## Contact Us

Monday - Friday • 9am - 4pm • (713) 743-9122 • [cougareatscatering@uh.edu](mailto:cougareatscatering@uh.edu)

## Online Ordering

The online ordering tool Spoonfed accepts orders up to 72 hours or 3 days in advance. Customized service and menus will require 7-10 business days for creation and pricing.

## Policies & Procedures

To ensure the optimal selection and the best possible service, we kindly ask that events are booked at least seven business days in advance. We understand events arise unexpectedly, and we will do our best to accommodate your needs. If an order is placed less than 72 hours in advance, a \$15 late charge will automatically be added to your invoice.

## Order Minimums

If an order does not meet the minimum guest count or minimum quantity count, an additional charge of \$25.00 will be applied. Please refer to the catering guide for minimum orders on menu items.

## Center Pieces & Gift Baskets

To provide additional assistance for our guests, we are adding options to order center pieces and gift baskets on our website. We will have an option of 3 pre-made centerpieces to choose from, at an additional cost. We will also provide options for 3 pre-made gift baskets to choose from, at an additional cost. Orders must be placed 7-10 days before event date.

## Final Guarantees/Confirmation

We kindly request a confirmed number of guests or any changes to your order to be specified 3 business days before the event. This number is considered the guaranteed guest count. The final guest count cannot be reduced within the 72-hour timeframe before the event. Guest count can be increased. The price and menu may vary for the increased numbers, as these are based on product availability. If your catered event is less than \$1200, a confirmation approval is required through Spoonfed. When the event totals over \$1200, we kindly require a signed Banquet Event Order (BEO) to confirm your catered event.

## Cancellation Policy

Cancellations must be made five business days before the contracted event date. Cancellations must be made in writing, three business days before your event. A 50% charge will be assessed if a cancellation is made within 48 hours of the event. If cancellation is made less than 24 hours before the event, the client is responsible for the full amount.

## Service Fee

A 20% service fee will be charged for all event orders. This will cover the setup and take down costs associated with a staffed event (4 hours). Additional labor fees of \$36.00 per hour, per attendant will be applied for a staffed event past the four-hour mark.

Catering estimates 1 server/attendant to 40 guests for a buffet event. Any additional personnel requested by the client to be at the event will be charged according to the following scale:

- Chef Attendant: \$50.00 per hour 2 hrs. minimum
- Server: \$36.00 per hour 2 hrs. minimum
- Bartender FOH: \$40.00 per hour 2 hrs. minimum

## Pick Up Orders

For pickup orders from the catering kitchen, no service charge fee will be charged.

## Service Ware and China

All disposable service ware will be furnished as an accompaniment to all items purchased. We provide high-quality disposable paperware or eco-friendly products. There is an additional cost to service ware that is requested and not our standard. China is available upon request, and the order to be placed 5-7 days in advance. China fees are applicable and include flatware, salad/entrée/dessert plate, and beverage glass. A fee will apply for the special request.



# POLICIES

## **Linen**

Tablecloths are supplied for all food and beverage service tables at events. Tablecloths for non-food tables are available (size 86\*152, not floor length) for an additional \$6.99

## **Billing**

A credit card is required for all catering orders (external guests). Order will automatically be charged the next business day, following your event. University of Houston departments can use the voucher payment method for all orders. A voucher payment must be processed within 30 days of your event.

Any approved direct billing will be assessed a 5% late charge if the invoice is not paid within 30 days of the event and an additional 5% late charge will be added for each additional 30 days the bill is unpaid. Full payment is required before the events, except for those hosted by a University of Houston department.

## **Tax-Exempt**

We request tax-exempt forms be emailed to [cougareatscatering@uh.edu](mailto:cougareatscatering@uh.edu) five business days before the event.

## **Special Diets & Dietary Restrictions**

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

## **Alcohol Service**

All alcohol services must be provided by the University of Houston – Dining Services & Fresh Fork Catering, the holder of the liquor license. The reserving party must complete a Registration of Alcoholic Beverage Distribution Form through the Dean of Students Office for review and approval when University of Houston students are expected or anticipated to attend the function. We do not provide alcohol for events that are serviced by outside caterers.

Forms are available from Student Centers Conference and Reservation Services or via the University of Houston website, under the Dean of Students Office link: <http://www.uh.edu/dos>

TABC requires the form be completed a minimum of 15 business days before the event in which you are requesting alcoholic beverages to be sold. If the event is outside Student Center South, we require notification within 20 business days of your event to receive the necessary permit in time to avoid expedited processing fees. Submissions of a Temporary Event Authorization request are subject to the following late filing fees (paid to TABC) if submitted less than 10 business days before the start date of the event:

- \$300 for applications received nine to seven business days before the event
- \$500 for applications received six to four business days before the event
- \$900 for applications received three to one business day before the event

Client is required to provide a credit card for the TABC application to gain the permit. All Alcoholic beverages sold will be served by a TABC certified bartender. The bartender must refuse service to anyone underage and must ask for proof of age for anyone under 30. The bartender is required to refuse service to persons who are not conducting themselves in an orderly manner or appear to be intoxicated. University of Houston Dining Services and Fresh Fork Catering reserve the right to refuse alcohol service to any individual for any reason, and to shut down and remove the bar at any time if we deem necessary.

## **Safety**

For the health and safety of our guests, it is our strict policy that all food must remain with the catering department at the end of the event for proper disposal. Unless specifically ordered and contracted as carry-out items, no food or related products may be removed from the service area, except by authorized representatives of the catering team. The Catering team cannot provide containers for packaging leftover food. Our policy prohibits us from allowing guests to remove any remaining food or beverages. If food is removed from an event, the catering department isn't responsible or liable for the quality or safety of these items.