

CrossRoads Steakhouse Catering is a creative, versatile and enthusiastic team for **food and a full beverage (including alcohol) service**. We have catered events on and off-site from an intimate 8 person dinner at a winery to a large group of 400 for an outdoor wedding reception. We use only the finest ingredients available, and choose locally grown produce whenever possible. Our most important consideration is your satisfaction with each event. We offer a wide variety of services, from drop off food to buffets and full service sit down meals. We have many menu items for you to choose from but we can also get your ideas and create a custom menu just for your event. Let us know what type of event you're planning. The more you can tell us about your ideas, the more we can tailor the event to your individual taste and budget. Planning a first time event can be intimidating. With *CrossRoads Steakhouse Catering*, you get common sense suggestions as well as a professional, attentive staff to help your event run smoothly.

Serving Styles

BUFFET

Food is displayed on buffet tables and individuals serve themselves. *CrossRoads Steakhouse Catering* will provide staff to set up buffet table and clear finished plates. Buffet service is best for large parties.

Buffets also have more options of salads when ordering dinner or lunch entrées.

INDIVIDUALLY PLATED

Tables are individually set for every guest attending. *CrossRoads Steakhouse Catering* will provide servers to attend to each table, serve, and clear finished plates. This type of service is nice for small formal events.

Menu Selections

LUNCH And DINNER ENTRÉES

Lunch and dinner entrées are designed for you to customize your event menu.

APPETIZER COMBINATIONS

The appetizers can be ordered a la carte or added to an entrée or order a combination of appetizers for a wedding, late afternoon or evening event.

DECORATIONS/ENTERTAINMENT

We have several recommendations for local vendors from music and entertainment to decorations and florists. Ask us about our recommendations and suggestions.

LINENS, CHINA and GLASSWARE

All china, glassware and utensils can be provided by *CrossRoads Steakhouse Catering*, from plates, cups, wine glasses, flatware, to napkins and salt and pepper. Linens are provided for the buffet tables. Additional charges may apply.

GUARANTEE and PAYMENT POLICY

In order to serve you properly, the minimum attendance of your event must be specified 72 hours in advance. Based on your selected menu, we will exceed by five percent your guaranteed

number to assure quantity. Under no circumstance should the 5% be used as a count in your guarantee. Billing will be based on the minimum guarantee, or actual number of persons served, whichever is greater. A deposit is required two weeks before the event and final payment is required the day of the event or by prior arrangement. All credit cards accepted. A Catering Contract will be completed.

CUSTOM MENUS

Our *CrossRoads Steakhouse Catering* menu is designed to be an easy guide to help you plan your special event. We invite you to choose one or more of our entrées for your special party or private in-home dinner. We are happy to customize a unique menu for you. The possibilities are endless!

FOOD ITEMS "LEFT-OVERS"

Due to insurance liability any and all food items left-over after catering events must be removed by the provider and may not be left behind at the catered events.

QUESTIONS TO ASK

1. Does the caterer specialize in certain types of food or service? (Ask for a sample menu). Who is the Chef and what experience does he/she and staff bring to catering?
2. What is the caterer's average price range? Are costs itemized depending on the foods you choose or is there an all-inclusive flat rate? What would that include (linens, tax, gratuities, etc.)?
3. Who owns this business? Does the catering manager have decision-making authority

regarding the food preparation, pricing, and set up? How involved is the caterer in a typical celebration -- does he or she work like an event coordinator/banquet manager?

4. Will the caterer provide tables, chairs, plates, table linens, silverware, salt-and-pepper shakers, and more? Do you have to rent tables, place settings, and/or other equipment or will they arrange for the rentals?

5. Who is the main contact? Will the same person you work with when planning also oversee meal service on the day of the party? (You want this to be the case.)

6. Is the caterer working any other events or parties on the same weekend, on the same day, or at the same time as yours? (You want to be sure they will devote sufficient attention to you.)

7. Does the caterer handle all settings of tables? Will they put out place cards and favors?

8. Will the caterer provide wait staff? How many would they recommend for the size of your party? What will the wait staff wear? (Top caterers say they always use their own serving personnel, even if the site's staff is available, because they understand the caterer's way of doing business.)

9. Will the caterer be willing to include a recipe you provide, like a special family dish, or an appetizer with some sort of sentimental significance? Can they prepare vegetarian meals for some of your guests if needed?

10. Where will the food be prepared? Are there on-site facilities, or do you, the caterer, and the site manager need to make additional arrangements? If the caterer must bring in his or her own equipment, is there an additional fee?

11. Does the caterer work with fresh (not frozen) food?

12. Does the caterer have a license? (This means the business has met health department standards and has liability insurance -- make sure this includes a **liquor license** if you're having a bar.)

13. Can the caterer provide alcohol? Or can you handle the bar separately? If you can provide it, is there a corkage fee? How and when do you get the alcohol to the caterer? If the caterer will provide it, do they have an inflexible wine list, or can you make special requests?

14. How will the caterer arrange the food on the buffet table or on plates? Can you see photos of previous work displays?

15. Can you speak to previous clients?

16. Can we see a copy of your standard contract?

17. What deposit do you require to hold the date, and when will the rest of the money be due?

CrossRoads Steakhouse Catering!!



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***, Give Us A Call For Any Gathering,
Your Place Or Ours!***

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