



## Frequently Asked Questions

### Do you do event planning?

We don't, but we have a list of amazing planners we love to recommend!

### Do you require an event planner?

No, although we encourage you to consider one. Also, your venue might require an event planner, so check their contract.

### Do you offer day-of coordination?

Who will be on-site for my event? We do not offer day-of event coordination. On the day of your event, our servers will be present under the supervision of a captain.

### How far out should we begin our planning?

We can work with tight timelines, but we recommend starting your planning about 90 days out if possible.

### Why can't I just pick a set menu and price?

Unlike other catering companies, we create one-of-a-kind menus for each event. We look at everything - our client's vision, the location, and the type, time, and style of event - and combine that with the best product the city and season has to offer to create a distinctive, exciting custom menu. Because of this, we do not have set menus or pricing.

### Do you offer menu tastings?

Once we are close to finalizing a contract and narrowed down food options, we offer a free tasting for up to 4 guests.

### How do I lock in my event date?

Once you have signed our contract and paid a 50% deposit, your event is in our books!

### Do you offer drop-off catering (food delivery only for events)?

Yes - this is an easy, convenient way to make your event special. All of the food comes in disposable containers, and our staff will set up for you. A set-up and drop-off fee will be charged.

## How We Work

At Tim the Girl Catering, our focus is on the food. Although we have an extensive list of venues and vendors we love to work with, we don't do anything other than develop menus, create delicious food, arrange it beautifully, and serve it with warmth and grace.

To work with us, please fill out the form on our contact page. In order to be as expedient and helpful as possible, all inquiries begin with collecting that information. You might want to read the FAQ and definitions below first.

After we receive your information, we'll contact you to discuss your needs in more detail and put together a proposal. Working with us is highly personalized, collaborative, and fun, and will yield a menu that is totally your own.

## How to Budget

We work with a wide range of budgets and relish the challenge of making a creative memorable menu for even the smallest event. We're happy to guide you through the process, and make sure there are no unexpected costs.

In addition to your meal, plan to budget for drinks, staffing, rentals (tables, chairs, linens, tableware and glassware), service, and tax.

Our service staff will arrive before your event for set-up and stay afterwards to clean up and haul trash as needed. Their fee will be for the full time on site, not just the amount of time the guests are there.

## Types of Catering

It's helpful to consider the type of catering you want early on, as it will affect the cost, presentation, variety, and guest experience for your event.

**Cocktail:** Although cocktail hours are sometimes a part of a longer event, they can also stand on their own. A cocktail reception usually offers passed hors d'oeuvres, possibly with smaller self-service food stations. No main entrée is served, although some cocktail parties may offer one traditional course, such as dessert. Typically, guest do not have pre-determined seating and mingle throughout the event. Cocktail receptions are becoming increasingly popular for small weddings.

**Stations:** Food stations feature several separate areas, sometimes manned by a chef or server, offering different types of food: appetizers, salads, entrees, breads, desserts, etc. Stations are a wonderful way to introduce a special theme, as well as accommodate your guests' variety of food allergies and other dietary needs. Lines are usually shorter as guests can approach the stations in any order, and this allows for mingling and for guests to set their own pace.

**Family Style:** In family style service, fresh platters of food are delivered to each table, and the guests serve themselves as little or as much food as they want. This style of catering is becoming more in-demand, as it limits the choices somewhat (saving costs) but also eliminates lines, allows guests to relax and talk, and encourages a family feeling.

**Plated:** A seated meal, where each guest is served an individual plate of food. This is the most traditional option. It narrows the menu down to a limited number of selections, but guests do not have to wait in line and everyone receives their food at more or less the same time.

**Buffet:** A traditional, but more casual route than a plated dinner, a buffet features a long table with servers on one side offering a variety of foods. The buffet usually starts with salad, then proceeds to entrees and sides, ending with bread and sometimes dessert. Guests carry their own plates and file through the line one at a time. Lines can be long, but guests can also mingle as they wait.