

FAQ



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.

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.

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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.

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.