



**For over a decade, Biggerstaff's Catering has specialized in "unique, custom catering". Our full-service staff works hard to ensure that you get the personalized attention you deserve. No detail is too small. We help you plan the event that's right for you, using your specifications and budget.**

**Let Biggerstaff's Catering manage your next function. We guarantee to make it as special as you are.**

**At Biggerstaff's Catering, we don't believe in a one-size-fits-all approach to catering. Every event is unique and deserves to be treated that way. We tailor each menu to meet your particular needs. Whether it's a casual dinner or an elegant affair, we work with you to create the perfect menu for your special occasion. With our menu pricing options, the possibilities are endless!**

**Our catering packet contains suggestions only. If you do not see a menu item that you would like to serve at your next event, please share it with us and we will quote a price for you.**

**\*Basic disposable wares included compliments of  
Biggerstaff's Catering**

**\*Upgraded disposable wares available for an additional fee**

**\*If you request china, silver or glass ware we will be happy to  
provide them at an additional cost**

**\*We offer free delivery in the Gettysburg area**

**\*Staffed functions are subject to labor & gratuity charges**

**\*All functions subject to 6% PA Sales Tax**

**\*We have a 10 person minimum for all events**

**Please call 334-3855 for arrangements.**

## **BOUNTIFUL BREAKFASTS**

**Biggerstaff's Catering offers many breakfast options for you and your guests. Cold menus are served either on platters or in lined baskets. Chafing dishes keep your hot food steaming. Your food may simply be delivered at an appointed time or you may choose to have our staff available to serve.**

### **Basic Continental**

Fresh "From the Bakery" Items  
Orange Juice & Water Service  
Coffee & Hot Tea Service  
\$8.00 per person

### **Basic Hot Breakfast**

Scrambled Eggs  
Sausage or Bacon  
Breakfast Potatoes  
Fresh "From the Bakery" Items OR Buttermilk Biscuits  
Orange Juice & Water Service  
Coffee & Hot Tea Service  
\$12.00 per person

### **Breakfast Ala Cart Items**

Fresh Fruit Salad - \$3 per person

Fresh Whole Fruit - \$3 per person

Assorted Yogurt Cups - \$2.00 per person

Additional Meat Selection

(Sausage, Bacon or Grilled Ham Slices) - \$3 per selection per person

Substitute Casserole for Scrambled Eggs – Add \$4 per person

Bacon, Egg & Cheese Casserole

Sausage, Egg & Cheese Casserole

Ham, Egg & Cheese Casserole

Sun Dried Tomato, Spinach & Cheese Casserole

## **CREATE YOUR OWN BREAKFAST BUFFET**

Choose from the following selections for a custom breakfast made just for you!

All buffets come with orange juice, water service,  
coffee & hot tea service.

1 entrée with 2 sides - \$12.00 per person

2 entrees with 3 sides - \$16.00 per person

### **ENTREES:**

Scrambled Eggs

Plain, Cheese or Western (peppers, onions, ham & cheese)

Good Morning Egg Sandwich

On English Muffin with Egg, Cheese & Bacon or Sausage

Gourmet French Toast with Syrup & Butter

Crème Brulee French Toast Casserole

Sweet Cream Pancakes with Syrup & Butter

Buttermilk Biscuits with Homemade Sausage Gravy

### **SIDES:**

Breakfast Potatoes

Grilled Home Fries with Onions

Applewood Smoked Bacon

Sausage Patties

Sausage Links

Grilled Ham Slices

Fresh "From the Bakery" Items

Fresh Whole Fruit

Fresh Fruit Salad

Assorted Yogurt Cups

Buttermilk Biscuits with Butter & Jelly

## **CREATE YOUR OWN DELI BUFFET**

\$15.00 per person

Oven Roasted Turkey Breast, Baked Ham, Roast Beef, Homemade Chicken Salad, Tuna Salad, Egg Salad, Roasted Vegetables

\*10 to 25 people – Choose 2 meat selections from above

\*26 people and over – Choose 3 meat selections from above

Sliced Wheatberry Bread or Sandwich Rolls

Sliced Cheese, Lettuce, Tomato, Onion, Mayonnaise & Mustard,  
& Potato Chips

### Sides:

(Choose 2)

Red Skin Potato Salad

Broccoli Salad

Creamy Coleslaw

Caesar Pasta Salad

Mediterranean Pasta Salad with Feta Cheese

Fresh Fruit Salad

Israeli Couscous & Quinoa Salad (vegan)

With Fresh Vegetables & White Zinfandel Vinaigrette

Home Baked Cookies

## **SOUP, SIDE SALAD & SANDWICH COMBOS**

1. Soup & Side Salad with Focaccia Bread and Cookie  
\$11.00 per person
2. Full Sandwich or Wrap, Side Salad, Chips and Cookie  
\$12.00 per person
3. Full Sandwich or Wrap, Soup, Side Salad, Chips & Cookie  
\$15.00 per person

### **Soup Options (choose one)**

Roasted Chicken Noodle Soup, Tomato Basil Bisque, Broccoli & Cheddar, Hearty Beef Vegetable, Vegetarian Vegetable, Italian Wedding & More...

### **Side Salad (choose one)**

Tossed Garden Salad with Ranch & Balsamic Vinaigrette Dressing, Traditional Caesar, Red Skin Potato Salad, Broccoli Salad, Creamy Cole Slaw, Caesar Pasta Salad, Mediterranean Pasta Salad with Feta Cheese, Fresh Fruit Salad, Israel Couscous & Quinoa with Fresh Vegetables

### **Sandwich Options**

Oven Roasted Turkey, Baked Ham, Roast Beef, Homemade Chicken Salad, Tuna Salad, Roasted Vegetable & Sun Dried Tomato Hummus

\*10 to 25 people – Choose 2 selections from above

\*26 people and over – Choose 3 selections from above

Sandwiches served on Wheatberry Bread  
With Cheese, Lettuce & Tomato  
Condiments on the Side

Soup Buffets served with Crackers

## **GOURMET LITE FAIRE**

\*Each lunch comes with One Sandwich, One Side Salad, Chips & Cookie  
\$13.00 per person

### **Sandwich Selections**

Sandwiches served on Rosemary Garlic Focaccia Bread

- \*Caprese – Fresh Mozzarella Cheese, Spinach & Tomato with Balsamic Onion Jam Aioli
  - \*Oven Roasted Turkey Breast with Dill Havarti, Lettuce, Tomato & Pesto Mayo
  - \*Homemade Sundried Tomato Hummus with Roasted Vegetables
  - \*Oven Roasted Turkey Breast Club with Applewood Smoked Bacon, Lettuce, Tomato & Mayo
  - \*Roast Beef & Cheddar with Grilled Onions, Tomato & Bistro Sauce
  - \*Grilled Chicken Caesar with Romaine Lettuce & Caesar Dressing
  - \*Homemade Chicken Salad with Lettuce
- \*10 to 25 people – Choose 2 selections from above  
\*26 people and over – Choose 3 selections from above

### **Side Salad (Choose one)**

Tossed Garden Salad with Ranch & Balsamic Vinaigrette Dressing, Traditional Caesar Salad, Red Skin Potato Salad, Broccoli Salad, Creamy Cole Slaw, Caesar Pasta Salad, Mediterranean Pasta Salad with Feta Cheese, Fresh Fruit Salad, Israeli Couscous & Quinoa with Fresh Vegetables

## **“ON THE GO” LUNCH OPTIONS**

### **Bagged Lunch - \$9.00 per person**

One Full Sandwich or Wrap, Bag of Regular Chips, Cookie & Bottled Water

### **Boxed Lunch - \$11.00 per person**

One Full Sandwich or Wrap, Side Salad, Bag of Regular Chips, Cookie & Bottled Water

### **Sandwich Selections**

Oven Roasted Turkey, Baked Ham, Roast Beef, Homemade Chicken Salad, Tuna Salad, Roasted Vegetable

\*10 to 25 people – Choose 2 selections from above

\*26 people and over – Choose 3 selections from above

### **Side Salad (Choose one)**

Red Skin Potato Salad, Broccoli Salad, Creamy Cole Slaw, Caesar Pasta Salad, Mediterranean Pasta Salad, Fresh Fruit Salad, Israeli Couscous & Quinoa

### **Boxed Entrée Salad - \$13.00 per person**

Each Salad comes with Warm Sliced Bread & Butter and Cookie

**The Uptown** – Lettuce, Red Onion, Grilled Chicken Breast, Dried Cranberries, Almonds & Feta Cheese served with Buttermilk Ranch or Balsamic Vinaigrette

**Veggie Delight** – Lettuce, Tomato, Cucumber, Red Onion, Chick Peas, Feta Cheese, & Hard Boiled Egg served with Buttermilk Ranch or Balsamic Vinaigrette

**Farmhouse** – Lettuce, Tomato, Cucumber, Red Onion, Grilled Chicken Breast, Hard Boiled Egg, Applewood Smoked Bacon & Cheddar Cheese served with Buttermilk Ranch or Balsamic Vinaigrette

**Chicken Caesar** – Romaine Lettuce, Grilled Chicken Breast, Parmesan Cheese with Caesar Dressing

**Chef Salad** – Lettuce, Tomato, Red Onion, Cucumber, Hard Boiled Egg, Ham, Turkey and Cheddar Cheese served with Buttermilk Ranch or Balsamic Vinaigrette

## **HOT ENTRÉE SELECTIONS**

**Presented below are several popular menu selections to help make your decision easier. Please note that this list does not include all that we have to offer. Please do not hesitate to ask about a menu item that may not be listed. Each entrée is priced per person. GF denotes a gluten-free offering.**

### **Chicken Selections**

- Rotisserie Spiced Chicken (bone-in pieces) ~ \$15 (GF)
- Cannonball BBQ Chicken (bone-in pieces) ~ \$15 (GF)
- Italian Marinated Chicken Breasts ~ \$15 (GF)
- Roast Chicken, Filling & Gravy (bone-in pieces) ~ \$17
- Baked Chicken with Rosemary Orange Maple Glaze (bone-in pieces) ~ \$16
- Garlic Parmesan Crusted Chicken ~ \$17
- Chicken Breasts in a Creamy Mushroom Basil Sauce ~ \$18
- Mediterranean Chicken ~ \$18
- Tuscan Chicken ~ \$19
- Hickory BBQ Chicken ~ \$17
- With Bacon, Caramelized Onions & Cheddar Cheese
- Oven Fried Picnic Chicken (bone-in pieces) ~ \$18
- Chicken Scallopini with Roasted Red Pepper Sauce ~ \$19
- Stuffed Chicken Breast ~ \$17

### **Pork Selections**

- Brown Sugar Baked Ham ~ \$15 (GF)
- Southern Style Pulled Pork BBQ with Mini Kaiser Rolls ~ \$15
- Shaved BBQ Pork Loin ~ \$17 (GF)
- Sweet Italian Sausage with Peppers & Onions in Marinara Sauce ~ \$16 (GF)
- Bourbon Glazed Pork Loin ~ \$16
- Smoked Sausage with Apples & Onions ~ \$16 (GF)
- Seasonal Stuffed Pork Loin ~ \$18
- Bacon Wrapped Pork Tenderloin ~ \$24 (GF)

### **Beef Selections**

- Home Style Meatloaf ~ \$16
- Pot Roast with Potatoes, Onions, Celery & Carrots ~ \$18
- Marinated Flank Steak ~ \$24 (GF)
- Steak Tips with Peppers & Onions ~ \$25 (GF)
- Smokey Mountain Beef Brisket ~ \$25
- NY Strip Loin Steak ~ \$28



Prime Rib ~ Market Price (GF)  
Beef Tenderloin Filet ~ Market Price (GF)

**Seafood Selections**

Seasoned Tilapia ~ \$19 (GF)  
Shrimp Scampi ~ \$25  
Crab Imperial ~ \$25  
Raspberry Glazed Salmon ~ \$25  
Baked Stuffed Shrimp with Crab Imperial ~ \$28  
Seafood Newburg (Fish, Shrimp & Scallops) ~ \$28  
Chicken Chesapeake ~ \$28  
Jumbo Lump Maryland Style Crab Cakes ~ Market Price

**Pasta and Vegetarian Selections**

Baked Stuffed Shells or Manicotti (vegetarian) ~ \$15  
Cheese Ravioli with Creamy Roasted Red Pepper Sauce ~ \$17  
(add crab for \$8)  
Baked Meat Lasagna ~ \$18  
Baked Vegetable Lasagna in a Parmesan Cream Sauce (vegetarian) ~ \$17  
Baked Eggplant Parmesan Lasagna ~ \$17  
Cheese Tortellini with Mushroom Basil Cream Sauce  
(vegetarian) ~ \$15  
Stuffed Portabella Mushrooms (vegetarian) ~ \$16  
Penne Pasta Alfredo ~ \$14

Add ons...

Roasted Vegetables ~ \$4  
Grilled Chicken ~ \$6  
Grilled Shrimp ~ \$9  
Combo of All Three ~ \$12

**\*Each pasta entrée is served with a tossed garden salad with  
House Made Buttermilk Ranch & Balsamic dressings and  
Fresh rolls & Butter**

**\*Other entrees are served with 2 sides along with fresh rolls & butter**

## **Side Dish Selections**

Seasoned Green Beans  
Pennsylvania Vegetable Blend  
White Sweet Corn  
Baked Corn Casserole  
Glazed Carrots  
Sugar Snap Peas  
Sautéed Zucchini & Squash  
Baked Pineapple  
Whipped Mashed Potatoes and Gravy  
Red Skin Garlic Smashed Potatoes  
Scalloped Potatoes  
Au Gratin Potatoes  
Baked Potato with Butter & Sour Cream  
Penne Pasta Alfredo  
Seasoned Steak Fries  
Parsley New Potatoes  
Baked Sweet Potato with Butter & Brown Sugar  
Sweet Potato Casserole  
Roasted Herbed Red Potatoes  
Garden Wild Rice  
Tossed Garden Salad with Buttermilk Ranch & Balsamic Vinaigrette  
Traditional Caesar Salad  
Red Skin Potato Salad  
Broccoli Salad  
Creamy Cole Slaw  
Sweet Pepper Slaw  
Caesar Pasta Salad  
Mediterranean Pasta Salad  
Fresh Fruit Salad  
Israeli Couscous & Quinoa  
With Fresh Vegetables & White Zinfandel Vinaigrette

**Salad Dressing Selections**

House Made Buttermilk Ranch  
House Made Thousand Island  
House Made Sweet & Sour "Pixie"  
Honey Mustard  
Italian  
Low-Cal Zinfandel Vinaigrette  
Bleu Cheese  
Balsamic Vinaigrette  
Asian Sesame  
Oil & Vinegar

**THEMED MENUS**

**Pizza Party - \$16.00 per person**

Cheese Pizza  
Pepperoni Pizza  
Tossed Garden Salad with Buttermilk Ranch & Balsamic Vinaigrette  
Assorted Cookies

**All American - \$18.00 per person**

Hamburgers and Hotdogs OR Italian Sausage  
Rolls, Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mayo, and Mustard  
Broccoli Salad OR Coleslaw  
Potato Chips  
Assorted Cookies

**Taco Bar - \$20.00 per person**

Soft Shell Flour Tortillas  
Chipotle Pulled Chicken  
Seasoned Taco Beef  
Mexican Rice or Refried Beans  
Chips & Salsa  
Shredded Cheddar  
Shredded Lettuce  
Diced Tomatoes  
Sour cream  
Churros

**Italian Classic - \$25.00 per person**

Pasta

Marinara Sauce

Alfredo Sauce

Italian Meatballs

Grilled Chicken Strips

Garlic Rolls & Butter

Tossed Garden Salad served with Buttermilk Ranch & Balsamic Vinaigrette

Mini Cannoli

**The Southern Classic - \$28.00 per person**

Southern Style Pulled Pork BBQ

Carolina BBQ Style Baked Chicken (bone-in pieces)

2 Sides (choose from listing in hot entrée section of packet)

Cornbread OR Rolls & Butter

Assorted Cookies

**HOT & COLD HORS D'OEUVRES**

\*For cocktail party events, minimum 4 selections required

\*When adding hors d'oeuvres to a meal, no minimum required

Caramelized Onion & Mascarpone Tartlets ~ \$3.00

Raspberry & Brie Tartlets ~ \$3.00

Tomato Rosemary Tartlets ~ \$3.00

Apple Butter & Cheddar Puffs ~ \$3.00

Caramelized Apple & Onion Tassies ~ \$3.00

Caramelized Onion & Goat Cheese Tartlets ~ \$3.00

Vegetable Spring Rolls with Dipping Sauce ~ \$3.00

Baked Mushrooms Stuffed with Cheese & Spinach ~ \$3.00

Baked Mushrooms Stuffed with Sundried Tomatoes, Cheese & Basil ~ \$3.00

Bacon & Cheddar Stuffed Mushrooms ~ \$3.00

Fresh Seasonal Fruit Display ~ \$4.00

Fresh Fruit Skewers ~ \$4.00

Gourmet Vegetable Crudités Display with Herb Garden Dip \$4.00

Marinated Tomato, Onion & Cucumber Salad on Fresh Spinach ~ \$3.00

Tomato & Basil Bruschetta with Focaccia Wedges ~ \$3.00

Baked Brie with Pesto ~ \$3.00

Baked Brie with Cranberry Pecan Chutney & Crackers ~ \$4.00

Raspberry & Almonds Hot Brie with Crackers ~ \$4.00  
Apricot Hot Brie with Crackers ~ \$4.00  
Kahlua & Brown Sugar Brie with Crackers ~ \$4.00  
Marinated Tomato Crostini with Whipped Feta ~ \$3.00  
Spanakopita ~ \$4.00  
Swedish Meatballs, Cannonball BBQ, Bourbon Glazed or Hawaiian  
Meatballs ~ \$5.00  
Black Bean & Corn Salsa with Tortillas ~ \$4.00  
Hot Spinach & Artichoke Dip with Crostini ~ \$4.00  
Pesto Tortellini Skewers with Fresh Mozzarella & Tomato ~ \$4.00  
Assorted Cheese Cube Display with Crackers ~ \$5.00  
Mexican Layer Dip with Tortillas ~ \$4.00  
Mini Quiche Assortment ~ \$4.00  
Bourbon Glazed Pork Sliders on Brioche  
With Caramelized Onion & Apple Aioli ~ \$5.00  
Sweet Thai Chili Chicken Meatballs ~ \$5.00  
Coconut Chicken Bites with Sweet Thai Chili Sauce ~ \$5.00  
Sweet Italian Sausage Bites with Marinara ~ \$5.00  
Mini Ham & Cheese Dijon on Ciabatta ~ \$5.00  
Garlic Parmesan Crusted Chicken Bites ~ \$5.00  
Sausage Cheese Balls ~ \$4.00  
Pimento Cheese Dip with Crackers ~ \$4.00  
BLT Dip with Garlic Toasts ~ \$4.00  
Bacon & Caramelized Onion Dip with Soft Pretzel Dippers ~ \$4.00  
Southwestern Fiesta Dip with Tortillas ~ \$4.00  
Mediterranean Layered Dip with Focaccia ~ \$4.00  
Home Made Sundried Tomato Hummus & Baked Pita Wedges ~ \$4.00  
Caprese Salad ~ \$4.00  
Bacon Cheddar Ranch Pinwheels ~ \$4.00  
Mini Italian Flatbread Sandwiches with Pesto Aioli ~ \$5.00  
Stuffed Potato Skin ~ \$4.00  
Hot Beer Cheese Dip with Soft Pretzel Dippers ~ \$5.00  
Crab Stuffed Mushrooms ~ \$8.00  
Buffalo Chicken Dip with Tortillas ~ \$6.00  
Bacon Cheeseburger Sliders ~ \$6.00  
Honey Garlic Chicken Skewers ~ \$6.00  
Hot Bleu Cheese & Bacon Dip ~ \$5.00

Combo Display of Cheese, Fruit & Vegetables with Crackers & Dip ~ \$8.00  
Bacon Wrapped Scallops ~ \$8.00  
Curried Shrimp Tartlets ~ \$5.00  
Marinated Shrimp & Artichokes ~ \$6.00  
Chili Lime Shrimp Cocktail with Mango Salsa or Avocado Crema ~\$8.00  
Traditional Shrimp Cocktail with Cocktail Sauce ~ \$8.00  
Lemon Garlic Basil Shrimp ~ \$8.00  
Spicy Lemon Garlic Shrimp ~ \$8.00  
Buttery Garlic Shrimp ~ \$8.00  
Roasted Shrimp with Thousand Island Dressing ~ \$8.00  
Hot Seafood Dip with Crostini ~ \$10.00  
Shrimp Scampi Crostini ~ \$9.00  
Roasted Old Bay Shrimp with Cocktail Sauce ~ \$8.00  
BBQ Bacon Wrapped Shrimp ~ \$9.00  
Mini Crab Cakes with Tartar Sauce ~ \$9.00  
Smoked Salmon Cheese Spread with Crackers ~ \$9.00  
Smoked Salmon Crostini with Dill Horseradish Cream ~ \$9.00

**Display Stations ~ Market Price**

Herb Crusted Sirloin, Fresh Oven Roasted Turkey or  
Brown Sugar Baked Ham, Smokey Mountain Beef Brisket  
All served with house made sauces & rolls

## **DESSERT SELECTIONS**

Assorted Cookies ~ \$3.00

Cream Puffs ~ \$3.00

Apple or Peach Crisp ~ \$3.00

House Made Double Crusted Fruit Pies ~ \$3.00

Pumpkin Pie ~ \$3.00

Chocolate Cream Pie ~ \$3.00

Lemon Meringue ~ \$3.00

Chocolate Cake ~ \$3.00

Coconut Cake ~ \$3.00

Red Velvet Cake ~\$3.00

Chocolate Cake with Peanut Butter Icing ~\$3.00

Coconut Cream Pie ~ \$4.00

Glazed Almond Pound Cake ~ \$6.00

Plain Cheesecake ~ \$5.00

Triple Layer Chocolate Cheesecake ~ \$6.00

Raspberry Cheesecake ~ \$5.00

Strawberry Cheesecake ~ \$5.00

Turtle Cheesecake \$5.00

Carrot Cake with Cream Cheese Frosting ~ \$4.00

Gourmet Brownie Assortment ~\$5.00

Flourless Chocolate Torte ~ \$5.00 (GF)

Mini Pick Up Sweets ~ \$5.00

**\*Additional Selections Available Upon request**

**\*Ask Us About Our Gluten Free Dessert Selections**

## **BEVERAGE SERVICES**

Assorted Sodas & Bottled Water ~ \$3.00 per person  
Iced Tea Service ~ \$2.00 per person  
Lemonade Service ~ \$2.00 per person  
Punch Service ~ \$3.00 per person  
Coffee & Hot Tea Service ~ \$3.00 per person  
Orange Juice ~ \$2.00 per person

## **BAR NEEDS**

Our experienced bartending staff is happy to serve your privately purchased alcoholic beverages. Biggerstaff's Catering does not hold a liquor license for the sale of alcohol. We carry additional insurance so that you can enjoy bar service at your events. We can handle any beverages once they have been purchased by you.

- \*Set Up fee applies to the first 100 people - There will be an additional \$1.00 per person charge for each guest after the first 100
- \*There will be a \$25.00 gratuity per bartender for each set up
- \*Fruit for beer is available for an additional fee

### **Beer & Wine Set Up Fees - Begins at \$100.00**

Includes necessary chilling of beverages, ice, bar display and disposable beverage cups

### **Cocktail Bar Set Up Fee – Begins at \$300.00**

Includes necessary chilling of beverages, ice, bar display, mixers, cocktail garnishes and disposable beverage cups

\*Mixers include Coke, Diet Coke, Ginger ale, Sprite, Club Soda, Tonic Water, Orange Juice & Cranberry Juice, and Lemons & Limes

### **Champagne Toast Service - \$50.00**

Includes receiving, chilling & storing prior to event, wait staff to open bottles, pour and serve to guests

\*Flutes available for an additional fee



## **ADDITIONAL NEEDS**

### **Staffing**

Labor charges may apply when staff is needed  
\$20 per staff per hour for servers & bartenders  
18% gratuity

### **Delivery Charge**

A delivery fee will be charged for all events outside of the Gettysburg area

### **Cake Cutting Service**

Begins at \$2.00 per person – includes table decorations, cutting and plating your cake as well as complimentary disposable wares and cocktail napkins

### **Cupcake Service**

Begins at \$1.00 per person – includes use of stand, receiving and handling of cupcakes prior to event, set up of cupcake display and table decoration, cocktail napkins and complimentary disposable plates

### **Cakes**

Biggerstaff's Catering is proud to recommend the Well's Family Bakery (717-337-2900), Cakes by Susie (717-359-8247), Karen Rodkey (717-359-5040) and Crème de la Cakes (301-526-7154)

### **Flowers**

Biggerstaff's Catering will arrange for flowers and centerpieces for an additional cost. We proudly recommend "The Flower Boutique".

### **Tables, Chairs & Linens**

If these items are needed, a price quote will be provided.

### **China, Silver & Glassware**

If these items are needed, a price quote will be provided.