



CULTIVATED
CATERING MENU

OUR COMMITMENT TO WELLNESS AND SAFETY

At CULTIVATED, we care deeply about our guests, clients, employees and community. Over the last several months, we've all been challenged to adapt to a much different world as a result of the Coronavirus (COVID-19). Our clients and guests can trust that we are equipped with the expertise, resources and capabilities to provide safe event experiences. Through the implementation of safety precautions such as gloves, masks and barriers we will be able to appropriately safeguard our food service. Additionally, we have increased the presence of hand sanitizers and hand washing stations in all our areas. Enhanced hygiene measures and sanitation protocols are implemented in all food preparation and service steps. Sanitizing wipes will be provided with all orders. Our on-site team will work with you to customize your food service delivery based on local health guidance and your event preferences. We are committed to providing the highest quality of food, beverage and service at your event and we look forward to serving you!

We will continue to implement best practices in food service during these challenging times, including responsibly sourced packaging and our sustainability practices.

For orders or menu inquiries please contact us at:

CULTIVATED CATERING SALES OFFICE

212 - 216 - 2400

services@cultivatedny.com

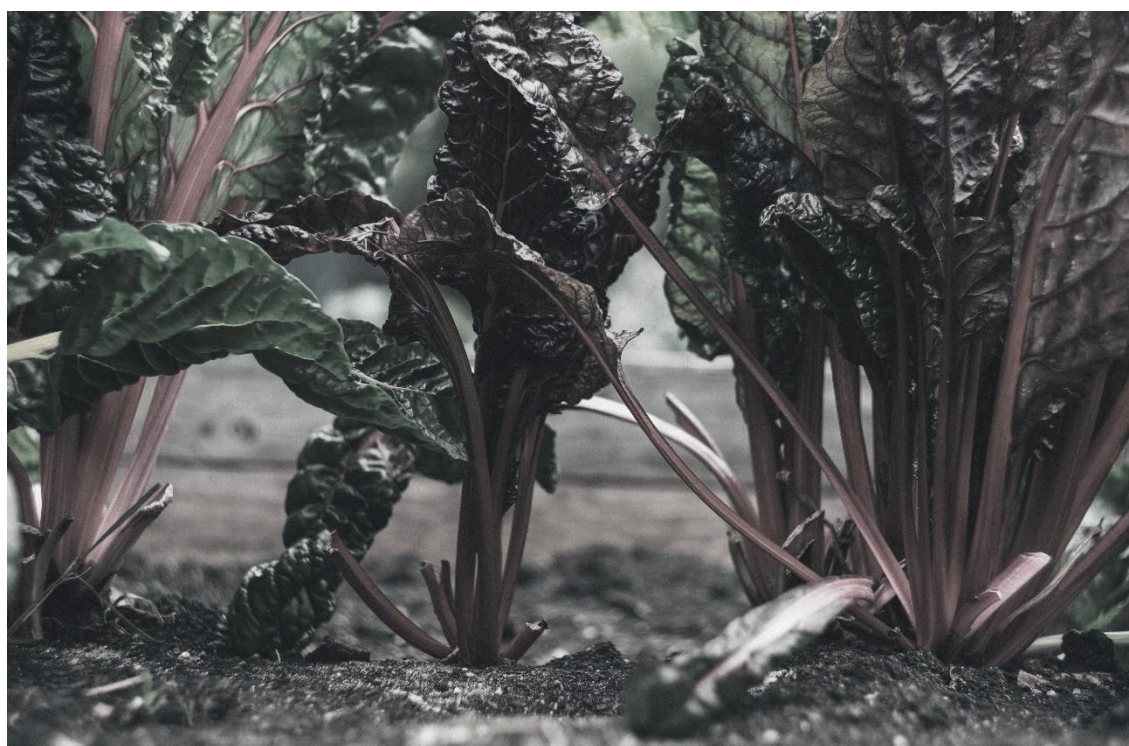


CHEF MARC

Chef Marc Tourtollet's cuisine is the perfect combination of refined French Savoir Faire and the diversity and energy of New York City. He represents the New York essence: bringing his own unique flavor and blending it with the local flare.

Hailing from the South of France, Marc was classically trained in the Culinary Arts at the Lycée Hotelier de Nice, where he developed the technique and the pursuit of excellence bred through only the most rigorous training.

Marc has perfected his craft across borders, working throughout France, and the United Kingdom until finally crossing the ocean to New York City. He is widely recognized for his comprehensive knowledge and expertise of international cuisine with nearly 3 decades of excellence in the hospitality, food and beverage industry.



BREAKFAST



CHEF TABLES

MINIMUM OF 24 GUESTS

HEALTHY AND FIT

- Zucchini & sundried tomato loaf, avocado and basil pesto spread ^V
- Chia seed & coconut pudding, seasonal fruit compote ^{V²} ^{AVG}
- Seasonal fresh sliced fruit ^{V²}
- Steel cut oatmeal with brown sugar, dried fruit and nuts ^V

29

BREAKFAST BITES

- Assorted Frittatas
- Egg white frittata with spinach, goat cheese & sundried tomatoes ^{AVG} ^V
- Sausage and bell pepper ^{AVG}
- Mushroom & Leek ^{AVG} ^{V²}
- Provençal tomatoes, gratineed with basil pesto crumbs ^{V²}
- Caramelized Turkey Bacon ^{AVG}
- Seasonal fresh sliced fruit cup, Honey Greek yogurt dip ^V

39

THE CONTINENTAL

- Selection of plain and fruit flavored yogurts with house made crunchy granola ^V
- Basket of freshly baked buttery croissants and assorted pastries, preserves and sweet cream butter ^V
- Seasonal fresh sliced fruit ^{V²}

23

ALL BREAKFAST CHEF TABLES INCLUDE
COFFEE/DECAF,
GOURMET TEA SELECTION AND FRESH
SQUEEZED ORANGE JUICE





BIG APPLE BREAKFAST SANDWICHES

- Baked egg and cheese on a flaky croissant ^V 120 per dozen
- Scrambled eggs, sausage, queso & tomato salsa in a burrito 120 per dozen
- Egg whites, spinach, roasted tomatoes, cheddar cheese on an English muffin ^V 120 per dozen

OMELET STATION*

Local cheddar cheese, Swiss cheese, ham, smoked bacon, tomatoes, onions, mushrooms, sweet peppers, fine herbs

18

PANCAKE STATION*

Buttermilk pancakes, sweet cream butter, Vermont maple syrup, seasonal berry compote, whipped cream, dark chocolate shavings

14

INDIVIDUAL GREEK YOGURT PARFAITS

Mixed berries, honey and granola

8

STEEL-CUT OATMEAL

With Brown Sugar, dried fruits and nuts

5

SEASONAL FRESH SLICED FRUIT

6

BEVERAGES

INDIVIDUAL BOTTLED JUICE (15.2 OZ)

6

BOTTLED WATER (12.9 OZ)

3

VITAMIN WATER® (20 OZ)

5

ASSORTED SOFT DRINKS (12 OZ CAN)

4

* CHEF ATTENDANT REQUIRED



ASSORTED HOMEMADE COOKIES

Snickerdoodle, oatmeal raisin and chocolate chip

58 per dozen

GOURMET BROWNIES AND BLONDIES

Fudge brownies and chocolate chip blondies

56 per dozen

BREAKFAST BREADS

Lemon glazed, marble chocolate & vanilla, orange poppy seed, NY apple streusel

58 per dozen

GOURMET MUFFINS

Old fashioned blueberry, lemon poppy seed, chocolate chip and bran

50 per dozen

FRIED HUDSON VALLEY CINNAMON APPLE "HAND PIES"

Vanilla and lemon zest glaze

66 per dozen

HAND CRAFTED DONUTS

Assortment of glazed and traditional

66 per dozen

DANISH PASTRIES

Fruit filled, cheese, almond

52 per dozen

NY STYLE BAGELS

Plain, everything, cinnamon raisin and whole grain

includes cream cheese

55 per dozen

ENGLISH SCONES

Plain, blueberry, apple & cinnamon

56 per dozen

FLAKY TRADITIONAL CROISSANTS

Croissants

62 per dozen

ALL ITEMS INCLUDE FRUIT PRESERVES AND SWEET BUTTER



JUST BREWED

Up to 60 minutes of continuous service of freshly brewed signature El Dorado® regular and decaf coffee, selection of signature teas local honey, lemon, sugar three ways, cream and milk

19

EL DORADO® REGULAR AND DECAF COFFEE, ASSORTED TEAS

61 per gallon

EL DORADO® REGULAR AND DECAF ICED COFFEE

75 per gallon
3 gallon minimum

REALLY GOOD HOT CHOCOLATE WITH MINI MARSHMALLOWS CHOCOLATE SHAVINGS AND WHIPPED CREAM

63 per gallon
3 gallon minimum

NATURALLY INFUSED "WATER WITH A PURPOSE"
"CLEANSE" watermelon, cucumber, lime
"ENERGIZE" apple, lime, carrot
"CALM" strawberry, lemon, mint

65 per gallon
3 gallon minimum

FRESH LEMONADE BAR

Blended with your favorite flavors of strawberry, watermelon and lemon-basil

46 per gallon
3 gallon minimum

FRESH BREWED ICED TEA BAR

Country sweet or unsweetened served with fresh-cut lemons

46 per gallon
3 gallon minimum

BEVERAGES

SAHALE FRUIT AND NUT MIX ^{AVG}

Whole roasted almonds, cashews, pistachios tart cranberries and sweetened apples

54 per dozen

RESTART

House made orange mango cranberry smoothies antioxidant fruit and berries display with Greek honey dip whole bananas, toasted walnuts & almonds

25

Re-ENERGIZE

House made honey lemon granola bars dark chocolate chunk cookies salted pecans and seasonal whole fruit

28



LUNCH



SIGNATURE CHEF TABLES

LITTLE ITALY MINIMUM OF 24 GUESTS

Tomato mozzarella caprese salad,
red onion, fresh basil, olive,
pesto vinaigrette

Antipasti salad, tri-colored pasta,
Genoa salami, marinated mushrooms,
pepperoncini, roasted red peppers,
mixed olives, artichoke hearts,
red wine vinaigrette

Pan-seared organic chicken breast,
mushrooms, fine
herbs and marsala wine sauce

Penne pasta all'Arrabbiata,
spicy tomato sauce and
grated Parmigiano Reggiano

Oven roasted broccoli,
lemon zest, first pressed olive oil

Mini cannoli, tiramisu

56

MEXICANA MINIMUM OF 24 GUESTS

Mixed green salad, jicama,
segmented orange, grilled
corn, red pepper, tomato,
tortilla strips, chipotle ranch dressing

Warm flour tortillas

Chicken al Pastor

Carne asada style skirt steak

Street charred corn, drizzled with
cotija cheese and chili

Refried beans and saffron rice

Avocado crema, pico de gallo
salsa rojas & verde

Tres leche caramel flan

50

TASTE OF NEW YORK MINIMUM OF 24 GUESTS

Endive and frisée salad,
Chatham NY blue cheese,
walnut, green apple,
white balsamic vinaigrette

Truffle mac n' cheese,
four cheese blend sauce

Herb marinated chicken breast,
cranberry demi-glace

Selection of fresh
sautéed French beans

Sea salt and herb roasted
Yukon Gold potatoes

A selection of New York
style Cheesecakes

52

TIMES SQUARE CLASSIC MINIMUM OF 24 GUESTS

Classic romaine salad,
homemade croutons,
shaved parmesan and
creamy parmesan dressing

Tri color quinoa salad, baby kale,
roasted peppers, grape
tomatoes, cucumber, shallot and
champagne vinaigrette

Fire-grilled beef tenderloin
tips, roasted mushrooms,
cabernet reduction

New York seasonal mixed roasted
bistro vegetables, Jacob's
local honey, sea salt

Whipped sweet potato,
Vermont maple culture
butter

Fried apple pies, black and white
cookies, chocolate bread pudding

65

ALL LUNCH PACKAGES INCLUDE COFFEE/DECAF/GOURMET
TEA SELECTION ADD ICED TEA TO ANY LUNCH CHEF
TABLE FOR 5 PER GUEST

BOXED LUNCH MINIMUM OF 12 GUESTS

Includes 1 sandwich, 1 snack and 1 dessert

30

Sandwiches

Choose 1 type of Sandwich per 6 Guests

“LE NICOIS” tuna salad, tomatoes, red pepper confit, capers, hard boiled egg, red onions, Dijon vinaigrette, bib lettuce on French baguette

“CHEESER” smoked turkey, double brie cream, steak tomatoes, baby spinach, cranberry aioli on multi-seeded baguette

“CREOLE” chicken salad with golden raisin, provolone, lettuce on French baguette

“DINNER” shaved roast beef, lettuce, tomatoes, onion jam, sharp cheddar on multi-seeded baguette

“MUNCH” smoked pit ham & gruyere, lettuce, pickled chips, stone ground mustard aioli on multi-seeded baguette

“CHELSEA” roasted cauliflower, quinoa, tomato, arugula, sundried tomato pesto on wrap ^{V²}

“CHERMOULA” spiced zucchini, yellow squash, eggplant, tomato, red pepper hummus on French baguette ^{V²}

Our home baked bread is made with natural flours and liquid leaven that gives them a distinct texture and flavor that are superior to any industrial production bread

SANDWICHES

Includes 1 salad with grilled chicken or coffee rubbed tofu, 1 snack and 1 dessert

30

Orzo pasta salad, Kalamata olives, roasted peppers, arugula, feta cheese, red wine vinaigrette ^V

Tri color quinoa salad, baby kale, roasted peppers, grape tomatoes, cucumber, shallot, lemon and extra virgin olive oil ^{V² AVG}

Red and Green Cabbage, Chopped Salad, Carrots, Jicama, Edamame, Ginger Soy Vinaigrette ^{V² AVG}

Classic Caesar salad, romaine heart, house croutons, grated parmesan, tomato gems creamy Caesar dressing ^V

SNACK SALAD

CHOOSE1

Whole seasonal fruit or Miss Vickie’s Chips

CHOOSE1

Chocolate fudge brownie or freshly baked chocolate chip cookie

CHEF’S TABLE STYLE

Includes 3 types of sandwiches, 2 snacks, 1 dessert
All items are individually packaged
30

DESSERT MINIMUM OF 24 GUESTS



DINNER



HORS D'OEUVRES AND
RECEPTION TABLES



VEGETARIAN

Goat Cheese bruschetta with roasted beets & micro basil

Tomato caprese skewers, basil pesto and balsamic glaze

Roasted maitake mushroom, ricotta cheese, sherry wine reduction

Potato & sweet pea samosas, mint and cilantro yogurt vinaigrette

VEGAN

Coffee rub tofu, pickled red pearl onion, coffee apricot glaze

Red pepper hummus, sundried tomatoes, cucumber cup & dill

Mini crudités verrine, eggplant caponata, fresh herbs

MADES WITHOUT GLUTEN

Honey Garlic chicken skewers, unagi glaze

Herb marinated beef skewers, cilantro chimichurri

Smoke salmon mousse, dill craime fraiche on cucumber cup

Additional Chef Attendant for Stationary Hors D'oeuvres

Additional Attendant Labor for Passed Hors D'oeuvres

SEAFOOD / POULTRY / BEEF / OTHERS

Poke tuna, white soy vinaigrette, avocado puree, scallion, sesame seed cracker

Fried crab cake, spicy lime mayo, chives

Salmon gravlax, lemon chive craime fraiche, black pepper potato chips

Fried coconut shrimp, sweet & sour aioli, charred scallion

Chicken pot sticker, sweet chili dipping sauce

Chicken Waldorf tartelette, tarragon, walnut & baby cress

Flaky beef empanadas, so Frito mayo

Coney Island dog, puff pastry crust, everything spice, whole grain mustard

Black pepper rubbed beef tenderloin, horseradish cream, Baguette toast

Scrambled fresh burratta, Prosciutto, fig jam, balsamic pearl crostini

Mini Brioche grilled cheese & tomato bisque shooter

Macaroni & cheese bites, crispy panko herb crusted

Black bean empanadas, chipotle aioli

Egg & potato frittata, roasted pepper aioli, fried parsley

8 per piece Stationary

10 per piece Passed

JAVITS VEGETABLE GARDEN

Garden fresh raw vegetable display and dips: green goddess, ranch and roasted pepper hummus
14

ARTISANAL CHEESE BOARD

Artisanal local and imported cheeses, local honey, fig cake, grapes, crostini, flatbread
18

CHARCUTERIE BOARD

Genoa salami, sopressata, prosciutto, Chorizo, Marcona almonds, marinated olives, cornichon, baguettes
28

MAC & CHEESE BAR

Classic four cheese blend with parmesan herb crust
Gruyere cream sauce with mushrooms & crispy bacon
White Cheddar sauce, spinach and confit artichokes
22

MEATBALL BAR

Selection of hand crafted meatballs, basket of warm ciabatta
Traditional beef meatballs, Grandma's gravy
Chicken meatballs, wild mushroom ragout
Thai pork meatballs, ginger soy BBQ sauce
Accompanied by warm ciabatta crostini and red pepper flakes
20

MEDITERRANEAN MEZZETABLE

Roasted garlic hummus, tzatziki, Dolmathes, citrus marinated olive medley, EVOO cured tomatoes and eggplant relish, charred grilled mini sweet peppers, preserved lemon and feta dip, crispy pita and crostini
21

DIM SUM

Selection of pork, shrimp and vegetables dumplings. Accompanied by edamame bean salad kimchi, ponzu ginger sauce and sweet chili
18

QUESADILLAS

Selection of chimichurri marinated skirt steak, Al Pastor chicken, roasted mushroom and spinach
Accompanied by Pico De Gallo, salsa Verde, avocado crema, lime wedges and hot sauce
20

EVOO GRILLED SEASONAL VEGETABLES

Fresh grilled seasonal vegetables sautéed to order
Squash, zucchini, eggplant, mixed peppers and seasonal vegetables, Drizzled with roasted garlic-chili oil
18





PLATED MEALS

SALADS

CHOOSE 1 SALAD WITH TREES

Cured smoked salmon with radishes, Petite Romaine, Boursin cheese, marbled rye croutons and tarragon-champagne vinaigrette

Prosciutto, Baby Arugula, cherry grape tomatoes, watermelon, micro basil, balsamic pearls and "Frankie 57" olive oil

Baby Bronze and Green Romaine with marinated olives, herbed Ciabatta croutons, Parmesan cheese and classic Caesar dressing

Upland cress and Frisée with caramelized walnuts, poached pear, NY Chatham Blue cheese and white balsamic vinaigrette

Asparagus and artichoke salad with Upland cress, baby tomatoes, Asiago cheese and tarragon-champagne vinaigrette

Heirloom tomato salad with aged Manchego cheese croutons, watercress, Baby Bib Lettuce, Red Endive, avocado and blackberry vinaigrette

Baby Iceberg wedges, blue cheese, bacon, baby tomatoes, red onions garlic cheddar cheese croutons and pink peppercorn ranch

Baby Gem lettuce salad with tortilla crunch, Cotija cheese, smoked bacon, baby tomatoes, shaved pickled red onions and BBQ ranch dressing

Minestrone soup, seven herb oil

New England clam chowder with crispy bacon

Wild mushroom bisque with fresh thyme and truffle oil

Slow cooked chicken enchilada soup with cilantro and crispy julienne tortillas

Smoked chicken and barley with white truffle oil

Sweet potato and vegetable chowder with wild rice

Lentil with bacon, micro arugula and crispy parsnip ribbons

Lobster bisque with sherry crème fraiche Roasted tomato with pecorino cheese crouton

8 PER PERSON

SOUPS

ENHANCEMENT

GRILLED CHICKEN

Mediterranean-grilled chicken with creamy pesto orzo pasta, artichokes, oven-dried tomatoes, Kalamata olives, pine nuts and natural chicken "au jus"

45 PER PERSON

LEMON PEPPER CHICKEN

Marinated and roasted lemon pepper Murray's chicken breast with lemon preserve and rosemary "au jus", butter poached asparagus roasted and smashed Creamer potatoes, sea salt and EVOO

45 PER PERSON

HERB-CRUSTED SALMON

Sundried tomatoes and herbs crusted Wild Salmon, orange burnt sauce caramelized sage white polenta cake and seasonal baby vegetables

50 PER PERSON

FILET OF BEEF

Grilled filet of beef with Perigourdine sauce and Yukon gold Pomme Macaire

68 PER PERSON

NEW YORK STRIP

New York Strip "à la plancha" with sauce au Poivre Vert, sautéed haricot verts and garlic confit, truffled macaroni and cheese and steeped cherry tomatoes

59 PER PERSON

GRILLED RIB-EYE

Grilled Rib-Eye with chili-garlic demi-glace and Beurre "Maître D'hôtel", Gorgonzola cheese scalloped potatoes, sautéed haricot vert and garlic chips

63 PER PERSON

RED SNAPPER "A LA PROVENCAL"

Crispy skin Red Snapper and pancetta, tomato fondue beurre blanc, scalloped zucchini and tomatoes "tian", green basil risotto

50 PER PERSON

SLOW-BRAISED BLACK LAGER BEEF SHORT RIB

Slow-braised short rib with GUINNESS® Black Lager demi-glace, soft stone ground polenta and caramelized root vegetables, crispy kale

68 PER PERSON

FILET AND BLACK COD

Seared Petite Filet and ginger-marinated Black Cod, butternut squash purée, lemon-butter snow peas and "Vadouvan Agridulce"

76 PER PERSON

ENTREES

CHICKEN AND SHRIMP

Creole chicken and rosemary-garlic shrimp with tomato leek risotto cake, spicy red bell pepper coulis, fried leek

62 PER PERSON

STEAK AND SHRIMP

Grilled New York Strip Steak and achiote-brushed Gulf shrimp "La Padella", curried cauliflower, sautéed petite vegetables and roasted garlic cream sauce

69 PER PERSON

SURF AND TURF

Grilled Filet of Beef with Sauce au Poivre-butter poached lobster tail, gratin Dauphinois, glazed baby carrots, sautéed French Beans with garlic and gremolata crumbs

84 PER PERSON

STEAK AND CHICKEN

Lemon and black pepper-marinated airline chicken breast and Petite Filet, Aged White Cheddar cheese scalloped potatoes, roasted brussel sprouts and bell peppers

64 PER PERSON

JAVITS SIGNATURE NY CHEESECAKE

Berry sauce

"MOMMA MIA" OPEN FACED CANNOLI

Mascarpone, bourbon soaked cherries

CARROT CAKE TOWER

Vanilla bean sauce

TRES LECHE CAKE

Fresh whipped cream

DOUBLE CHOCOLATE CAKE

Wild berry sauce

ALL ENTREES SERVED WITH FRESHLY BAKED ROLLS, LAVASH & BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & ASSORTED HOT TEAS

ADD ANY CUSTOM DESSERT PREPARED BY OUR PASTRY CHEF FOR AN ADDITIONAL 8 PER PERSON

DESSERTS

BEVERAGES

PINOT NOIR

Meomi

90

PINOT NOIR

La Crema

92

CABERNET SAUVIGNON

Josh Craftsman's Collection

60

CABERNET SAUVIGNON

Louis Martini

55

MERLOT

Murphy Goode

95

MALBEC

Alamos

50

RED BLEND

19 Crimes

50

RED BLEND

Conundrum

85

RED BLEND

The Prisoner

190

CHARDONNAY

Kendall-Jackson

65

CHARDONNAY

Sonoma-Cutrer

95

SAUVIGNON BLANC

Kim Crawford

75

PINOT GRIGIO

Love Story

50

PINOT GRIGIO

Santa Margherita

125

RIESLING

Chateau Ste. Michelle

45

ROSE - STILL

Fleur de Mer

65

ROSE - SPARKLING

Chandon

95

SPARKLING

Chandon Brut

95

CHAMPAGNE

Nicolas Feuillatte Brut

160

CHAMPAGNE

Veuve Clicquot Yellow Label

230

HOSTED DELUXE BAR - BILLED ON CONSUMPTION

TITOS VODKA,
BOMBAY SAPPHIRE GIN,
HORNITOS TEQUILA,
BACARDI SUPERIOR,
MAKERS MARK BOURBON,
JACK DANIEL'S WHISKEY

9 / drink

LA CREMA CHARDONNAY,
LOUIS MARTINI CABERNET SAUVIGNON,
MARK WEST PINOT NOIR,
MARKHAM SAUVIGNON BLANC,
RUFFINO PROSECCO

9 / Glass

IMPORT / PREMIUM BEER

9

DOMESTIC BEER

8.5

HOSTED DELUXE BAR

GENERAL INFORMATION



EXCLUSIVITY

Cultivated maintains the exclusive rights to provide all food and beverage in the Javits Convention Center. All food and beverages, including water, must be purchased from Cultivated.

MENU SELECTION

Cultivated Catering Sales team is available as a valuable resource to you with expertise in event planning, menu selection and to answer any questions or concerns you might have. While our menus are designed to be inclusive to a wide variety of dietary needs, the Cultivated Sales Team, together with our Executive Chef are available if you'd like to design a special menu to serve in your event.

GUARANTEES

The Customer shall notify Cultivated, not less than seven (7) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Cultivated of the Guaranteed Attendance within the time required, (a) Cultivated shall prepare for and provide services to guests attending the event on the basis of the estimate attendance specified on the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Cultivated will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of fifty (50) meals (the overage).

PAYMENT POLICY

A deposit of seventy-five percent (75%) of the total contract value will be required sixty (60) days in advance of the first function. A signed catering agreement must be returned to Cultivated 60 days prior to the start. The final twenty-five percent (25%) shall be paid in full a minimum of seven (7) business days prior to the start of the first event. A completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered. Any remaining balance due must be paid within ten (10) business days upon receipt of final invoice. Outstanding Event Price balances shall be paid within thirty (30) full calendar days of the Event provided billing privileges have been previously approved in writing through the General Manager's office.

ALCOHOL BEVERAGE GUIDELINES

Cultivated is the sole holder of the New York State issued liquor licenses for the Javits Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Under New York State law, alcoholic beverages are not permitted to be removed from the facility.

FOOD AND BEVERAGE PRICING

Prices quoted are in US Dollars and are subject to 22.5% administration charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

ADMINISTRATION CHARGE AND TAX

All food and beverage items are subject to a 22.5% administration charge, plus applicable sales tax. The administration charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to employees who provided the service to the guests.

TAX EXEMPT

If the customer is an entity claiming exemption from taxation in New York State, customer is to provide evidence of the exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

STAFFING RATES

Staffing fees will automatically be added to your order.

Please note that a four (4) hour minimum, per staff member applies.

Rates are between 6:00am and 6:00pm. Your catering sales manager can quote you for events before 6:00am or after 6:00pm.

Servers \$178 per four (4) hours.

Four (4) hour minimum. \$78 for each additional hour after the first 4.

Chef Attendant \$185 per four (4) hours. Four (4) hour minimum.

\$85 for each additional hour after the first 4.

Bartender \$185 per four (4) hours. Four (4) hour minimum.

\$85 for each additional hour after the first 4.

Captain \$195 per four (4) hours. Four (4) hour minimum.

\$95 for each additional hour after the first 4.

LINEN SERVICE SPECIAL EVENT PLANNING

Please contact our Cultivated Catering Sales Team in regards to linen for your food and beverage service. Floral, décor and entertainment services can be arranged on your behalf.

LATE FEES

Orders received within 14 days of the event will be subject to a limited menu offering.

Any orders received within 7 days of an event will be assessed a 10% late order fee.

