

MENUS

The items listed in this menu were carefully crafted with your taste buds and pocketbook in mind. Not finding what you're looking for? We can tailor our menu or create custom menus specific to your event!

Custom menus may be subject to a nominal chef consultation fee.

Most dietary restrictions can be accommodated with advanced notice.

Menu pricing is subject to change up to 14 days prior to an event/service.

ORDERING

Pick items from our menu then call or email one of our event managers to create an estimate. Don't worry if you're unsure of what to order. Our dedicated team can help build a menu with a few key details.

Final counts for events larger than 25 people are requested 7 days prior to the event/service date. Quantities may be increased no later than 3 days from an event.

Cancellations less than 48 hours from an event/service date is subject to a 30% cancellation fee.

PAYMENT

A credit card authorization form is required with all orders.

A deposit may be required for events exceeding 100 guests.

Payment is due in full at the end of an event. Delayed payments will be subject to a \$25 late fee.

All checks can be made payable to "St. Kilda Catering, LLC."

Cash and all major credit cards accepted.

A 2.5% service fee will be added to all credit card transactions.

PRODUCTS/SERVICES

General disposable products (paper plates, basic utensil pack, boxes, platters, etc) will be provided by Catering DSM by St. Kilda at no additional charge.

High end disposable plates and cutlery are available at \$2/person.

Additional fees apply for china, silverware, and glassware; depending on what is needed.

FEES

\$20 transportation fee applied to any event/delivery within 10 miles from our catering kitchen; An additional \$2/mile will be applied for travel outside of a 10 mile radius.

7% tax is applied to all food and non-alcoholic beverages.

22% service fee applied to all food and beverage for any events requiring service staff; additional fees may apply depending on menu and service preference.

Gratuity is optional and not included in the service charge.

NOTES

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Please inform our team of any dietary needs or food allergies (including nut, flour, dairy or shellfish) and we will make every attempt to meet your individual request. Although best practices are used, our facility is not allergen-free so items may inadvertently come in contact with allergens. Consult your physician or public health official for further information.