

# CREEKSIDE CATERING

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## *Cost of Services*

There are several different levels of service available. Your budget and tastes will determine what level of service you would like:

**You pick up food** – there are no extra charges for this service. You pick up the food at Cressman's, and you heat and serve food. Instructions provided. .00

**We deliver the food** – You store, heat and serve food. Instructions provided.  
Delivery is to the Shaver Lake and foothill area - extra charges for outlying areas 50.00

**The Following services have a \$100 minimum service charge:**

**Buffet Service** – Guests line up, we set-up, serve and clean up service area 9.75  
We provide all heating and service equipment, you provide tables/cloths/decorations  
With 35 people and above, there will be extra helpers – how many is determined by the size of your group

**Partial Sit-Down Service**– Appetizers are passed by servers, guests line up at buffet table. Bussing is provided, and plate scraping and boxing. We clean up service area. Includes extra servers, to be determined by size of group. You provide tables / cloths / decos. We provide all heating and service equipment 5.00

**Full Sit-Down Service**– Guests are served at their tables. Includes bussing, and cleanup of service area, plate scraping and boxing, all equipment needed. Includes extra helpers – how many is determined by the size of your group. You provide tables / cloths / decos. We provide all heating and service equipment. 7.00

### **Other Services:**

**Plates and Serveware** – Paper goods and utensils, etc. are available, at cost.  
Arrangements for this must be made in advance.

**Rental plates and linens, tables, chairs, etc.** – We can put you in touch with rental agencies. The closest companies are in Fresno. There is an extra charge for Creekside to provide pickup and return of rental equipment, (plates, linens and utensils only) of \$75 for each trip.

**Alcohol** – If desired, guests provide alcohol, and assume liability. Check with venue provider to determine if it is allowed to serve alcohol. Creekside can put you in touch with local area bar tenders if needed.

The leftovers of prepared foods are yours to keep. After the event they will be given to you in large serving containers, so you may want to have smaller containers on hand to store your yummy extras!

**Two Very Important Facts:** As soon as you are positive that you will hire Creekside Catering, call to book the date! This is the most important step!

Remember, my favorite thing to do is create new and inspiring dishes, so go ahead and think out of the box! If it's not on my menu, I'll work with you to create just the perfect menu! Bon Appetite!

*Julie Falk*