



FULL SERVICE

Thank you for your interest in big Catering! We are the fresh, innovative catering division of the big Burrito Restaurant Group. Mix and match from any of our concepts to build your perfect spread.

CHEFS AND KITCHEN STAFF

A Kitchen Supervisor and Kitchen Assistant are required for each event; larger events may require additional supervision. Kitchen Staff – exact number of staff varies depending upon the menu, guest count, etc.

STATIONS AND BUFFETS

Service Staff – (1) one per every ~20 guests Service Captain – (1) one per event, larger events may require additional supervision

SIT DOWN DINNER

Service Staff – (1) one per every ~15 guests Service Captain – (1) one per event, larger events may require additional supervision

BARTENDERS

Bartenders - (1) one bartender per every ~35 guests Bar Supervisor - (1) bar supervisor will be required for all weddings

STAFF CHARGES:

KITCHEN STAFF

\$205 each

CHEF/SUPERVISOR

\$350 each

KITCHEN ASSISTANT

\$325 each

BARTENDERS

\$165 each

SERVICE STAFF

\$165 each

SERVICE CAPTAIN/BAR

SUPERVISOR

\$235 each

Any event over 7 hours, including setup and break down, will incur overtime charges. A charge of \$22.00 per hour per staff person will be billed in 15 minute increments for all events over (4) four hours. Events held on holidays and New Years Eve will be billed at double the normal staff charge.

ADDITIONAL INFORMATION

PEET'S COFFEE AND TEA

Peet's coffee (regular & decaf) and assorted hot teas are included in the price of all events for up to 2 hours of service. Coffee stations will be broken down 1 hour prior to the end of your event.

STANDARD RENTAL AND LINENS

We work with All Occasions Party Rentals and Mosaic Linens. All Occasions can provide china, glassware, flatware, tables, onsite kitchen equipment, and any other needs. Mosaic offers a wide range of beautiful table linens, napkins, chair sashes and many other products to enhance your event. Rental costs can vary significantly depending upon venue, guest count, menu, cooking equipment required, exact rental selections, etc. and are priced individually for each event.

BAR SUPPLIES

We can provide non-alcoholic bar supplies for \$6.00 per person. This includes soft drinks (coke, diet coke, sprite, ginger ale); mixers (soda, tonic, cranberry juice, orange juice); bar fruit (lemons, limes, olives, cherries); still and sparkling water; and ice. We will also provide cocktail napkins, stirrers and bar picks. Specialty items may be added for an additional charge.

COOKIE TABLES

A \$2 per person fee will be added for all weddings with cookie tables. This includes the use of our platters, stands and risers. Big Catering will set up, replenish and box up all cookies at the end of the event.

CUSTOM MENUS

If you do not find what you are looking for, please let us know. Custom menus will incur additional charges.

GRATUITY OPTION

Gratuities for our service staff are at the option of the customer. If you would like to add gratuity for the staff, please let us know and we would be happy to include it on your final invoice. We typically suggest a gratuity of 15% of the total food sales. Staff gratuity is optional, but customary.

SALES TAX

All charges are subject to a 7% sales tax. If you are a tax-exempt group, please provide a current copy of your tax exemption form so that applicable taxes can be deducted from your statement.

PRICES

Prices are subject to change.