

2023



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THE CABIN EXPERIENCE COMES TO YOU

BREAKFAST/MEETING BREAKS

The following is a list of some of the meeting break services we can provide for you:

BEVERAGES..... **\$9.00**

Coffee, tea or decaf, carafes of assorted juices.

Beverage refresh (required after 3 hours)..... **\$6.00**

WELCOME BREAK **\$15.00**

- Assortment of danish, muffins and coffee cakes.
- Coffee, tea or decaf, assorted juices, soda and water.

CONTINENTAL BREAKFAST..... **\$17.50**

- Assortment of danish, muffins and coffee cakes.
- New York style bagels with cream cheese.
- Fresh fruit display, yogurt.
- Coffee, tea or decaf, assorted juices, soda and water.

PILIGRAM BUFFET..... **\$29.00**

Fresh Fruit Salad, Home Fries or Hash Browns, Bacon, Your Choice of Sausage or Ham, Scrambled Eggs or Quiche, Bagels, Danish, Croissants, Fruit Muffins and Coffee Cakes with whipped butter and cream cheese, Coffee, Tea or Decaf.

Add on pancakes or waffle wedge with maple syrup..... **\$1.00/person**

THE LAST BREAK..... **\$12**

- Assorted cookies and brownies, soda and water.
- Coffee, tea or decaf.

With lunch only

ADD ON STATIONS

* Carver Fee \$75 per station

• Omelet Station.....**\$6**

Carving Station:

• Turkey Carving Station.....**\$6**

• Sirloin Carving Station**\$8**

• Prime Rib Au Jus/Tenderloin Carving Station.....**\$12**

See Page 3 for descriptions



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LUNCH & DINNER



For under 30 guests, there will be a \$150 charge.

All prices below are lunch prices and available until 2:00 pm. After 2:00 pm, add \$5 per person charge to each menu except the classic and supreme buffet.

INDIVIDUAL SALADS \$25.00

Chicken caesar, taco salad or choose one of our specialty salads.

SANDWICH BOXED LUNCH \$16.50

Chicken salad, tuna salad, turkey, ham, roast beef, BLT or vegetarian. Served on your choice of either a wrap or roll, includes chips and a cookie. Mayonnaise and mustard on the side.

PLATTER OF WRAPS \$25.00

Assorted wraps to include tuna salad, turkey, ham and vegetarian, served with chips, a platter of cookies and brownies and a bottle of water per person.

SOUP, SANDWICH AND SALAD BAR \$27.00

Salad bar and homemade soup served with a variety of deli meats, assorted cheeses, potato chips, lettuce, tomato, relish and pickle platter, pasta salad, fresh bread and butter, assorted cookies and brownies.

DELI BUFFET \$25.00

Assorted deli meats and cheeses, lettuce and tomato, breads and rolls, relish and pickle platter and assorted condiments.

ASIAN BUFFET \$25.00

Orange chicken stir fry, beef and broccoli teriyaki, egg rolls with duck sauce, vegetable fried rice, sesame green beans, Asian noodle salad, fresh bread and butter, assorted cookies and brownies.

TACO BAR \$25.00

Seasoned beef and chicken, crispy and soft taco shells, cheese, shredded lettuce, sour cream, tomatoes, seasoned rice, tortilla chips, salsa and tres leches platter.

FAJITA BUFFET \$25.00

Soft Tortillas, Ensalada, brown rice, chicken or pork, tortilla chips, pico de gallo, shredded cheese, lettuce, diced tomato, sour cream, guacamole, tortilla chips, and cinnamon sugar churros.

BAKED POTATO BAR \$25.00

Individual baked potatoes with butter, sour cream, shredded cheese, chopped chives, chopped scallions, chili, crumbled bacon, steamed broccoli, jalapeños, and brownie platter.

Add fajita chicken or beef \$3.50 pp

ITALIAN BUFFET \$25.00

Rolls and butter, house garden salad with vinaigrette, baked ziti and chicken parmesan or eggplant parmesan, and tiramisu platter.

PASTA BAR* \$25.00

Assorted pastas to include: fettuccine with clam sauce, penne with marinara, orcheese tortellini with broccoli alfredo. Italian salad bowl, garlic rolls and butter, and assorted cookies and cannolis.

*Chef attended \$75.00

LUNCH & DINNER



For under 30 guests, there will be a \$5 per person charge.

CLASSIC BUFFET

All choices include rolls and butter, your choice of either house garden salad or caesar salad and either baked ziti or pasta salad.

Classic A – 2 Entrées	\$24.00
Classic B – 3 Entrées	\$25.00
Classic C – 4 Entrées	\$28.00

CLASSIC BUFFET ENTRÉE SELECTIONS

Italian meatballs (3 each), herb roasted chicken, penne a la vodka, chicken parmesan, baked ziti, cajun chicken penne alfredo or chicken cacciatore with orecchiette.

SUPREME BUFFET

All choices include rolls and butter, your choice of either house garden salad or caesar salad, either house pasta salad or baked ziti, rice pilaf and fresh seasonal vegetables.

Supreme A – 2 Entrées	\$28.00
Supreme B – 3 Entrées	\$32.00
Supreme C – 4 Entrées	\$34.00

SUPREME BUFFET ENTRÉE SELECTIONS

Choose from any of the items in the classic buffet entrée selections, or select from the following: teriyaki beef and broccoli, beef tips with noodles, chicken penne a la vodka, chicken francaise, chicken marsala, margarita chicken, chicken cordon bleu, scrod with lobster sauce, coconut white fish with a citrus cream sauce, pot roast or gorgonzola beef tips.

CLASSIC OR SUPREME BUFFET ADDITIONS

*carver fee = \$75.00

CARVING STATION

Turkey with stuffing and gravy	\$6.00
Marinated sirloin	\$8.00
Prime rib au jus/Tenderloin	\$12.00

BUFFET ADD-ONS

\$2.50

Choose one of the following: fresh fruit salad, potato salad, pasta salad, coleslaw, tortellini salad, tomato mozzarella and basil or sweet vidalia pasta salad.

DESSERT ADD-ONS

Assorted cookies	\$2.00
Assorted cookies and brownies	\$2.75
Tuxedo mousse cake	\$4.00
Chocolate mousse cups	\$4.00
Assorted chef's choice pastries	\$5.00
Cheesecake lolipops	\$4.00

COCKTAIL PARTY



Minimum 50 Guests. All food stations will be opened upon arrival and will remain open for two hours.

CLASSIC *REQUIRES A CHEF **\$19.50**

- A flowing display of domestic and imported cheeses, fresh seasonal fruit and vegetables with dip.
- Chef's choice of 5 butler-style hors d'oeuvres.

TRADITIONAL *REQUIRES A CHEF **\$25.50**

- A flowing display of domestic and imported cheeses, fresh seasonal fruit and vegetables with dip.
- Chef's choice of 8 butler-style hors d'oeuvres.
- Bruschetta platter.
- Chef's choice mini-dessert pastries, butler-style.
- Regular and decaf coffee.

COCKTAIL PARTY ADD-ONS ONLY

SHRIMP COCKTAIL **\$6.50/person**

JUMBO SHRIMP COCKTAIL (16/20) **\$30/pound**

CHEF-ATTENDED CARVING STATION *carving fee \$75

Your choice of turkey, ham or pork **\$6.00**

Roast tenderloin **\$12.00**

Carving stations include rolls and assorted condiments.

CHEF-ATTENDED PASTA BAR **\$12.00**

Choose two of the following: penne a la vodka, tortellini and broccoli alfredo, orecchiette bolognese, pesto cavatappi with chicken, shrimp scampi or Burgundy beef tips over noodles.

KIELBASA IN PUFF PASTRY **\$6.00**

Grilled kielbasa wrapped in a puff pastry and baked golden brown.

VEGETABLE SAMOSA **\$6.00**

Baked pastry shell filled with a savory mixture of spiced potatoes, onions, peas, coriander and lentils topped with a yogurt drizzle.

CHICKEN TACOS **\$6.00**

Shredded seasoned chicken in a flour tortilla topped with shredded lettuce and pico de gallo.

GRILLED CHEESE AND TOMATO BISQUE **\$6.00**

Four-cheese grilled panini with tomato and herb bisque.

FAJITA BOWL **\$9.00**

Soft tortillas, brown rice, chicken or pork, pico de gallo, shredded cheese, lettuce, diced tomato, sour cream, guacamole and tortilla chips.

CHEF-ATTENDED PASTA STATION **\$12.00**

Tortellini, bow tie, angel hair and fettucini with sauces: marinara, pesto, alfredo and garlic & oil, assorted accompaniments with chicken, sausage, and meatballs.

BUTLER-STYLE MINI PASTRIES **\$6.00**

CHEF'S CHOICE SWEET TABLE **\$8.00**

ASSORTED HOT TEA **\$3.00**

THE COCKTAIL PARTY SAMPLER • \$35



Minimum 50 Guests.

All food stations will be opened upon arrival and will remain open for two hours.

THE SPECIAL WELCOME

A flowing display of domestic and imported cheeses and vegetables with dip.

CHEF SELECTED BUTLER-STYLE HORS D'OEUVRES

Six butler-style hors d'oeuvres will be served for one hour.

YOUR CHOICE OF 3 PETITE SELF SERVICE SAMPLING STATIONS

- Corn chowder with corn bread. Shrimp and scallop scampi with orecchiette pasta.
- Mini salad station with assorted greens, fixings and dressings.
- Mashed red bliss potatoes with homemade chili, shredded cheddar cheese and assorted toppings.
- Build a reuben: Roast turkey or corned beef with rye, kraut, Russian dressing and cheese.
- Penne a la vodka with broccoli and gorgonzola alfredo and garlic bread sticks.
- Finger sandwich tower “bar” with assorted mini sandwiches. Includes tuna, egg, seafood, ham and chicken.
- Gourmet pizza, BBQ chicken with red onion, and margarita.
- Chop-chop salad with chicken or shrimp. Includes finely chopped vegetables and house creamy dressing.
- Roasted vegetable polenta bake and cheese ravioli with wild mushroom tomato pesto.
- Tomato basil risotto with grilled marinated chicken, shrimp and risotto.
- Home-style angus meatloaf with gravy, gourmet macaroni and cheese, and buttered broccoli florets.
- Nachos, warm tortilla chips, seasoned beans, beef and bean chili, cheese and assorted toppings.
- Pot stickers, vegetable lo mein, chicken and broccoli stir-fry.
- Sliders: angus beef sliders, warm rolls and pickles. Served with a variety of toppings and dressings including homemade chips.
- Chicken pot pie and hearty beef stew with fresh-baked soft rolls and butter.

COFFEE, TEA, DECAF COFFEE WITH COOKIES AND BROWNIES



SOCIAL HOUR HORS D'OEUVRES



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* (Prior to dinner only.)

FRESH SEASONAL VEGETABLES AND DIP PLATTER \$5.00

DOMESTIC AND IMPORTED CHEESE \$6.00

With a variety of crackers.

GOURMET CHEESE DISPLAY \$8.00

An assortment of international and domestic cheeses, gourmet cheese dip, assorted vegetables, crostinis and flatbreads.

HORS D'OEUVRES

Minimum 2 dozen..... \$2.95/piece

Scallops wrapped in bacon

- Coconut chicken with Thai sauce
- Vegetable spring rolls with ginger and soy dipping sauce
- Mini Philly cheesesteaks
- Asparagus wrapped in prosciutto

• Jumbo Shrimp (minimum of 2 pounds)..... \$30.00/pound
(Under 30 guests chef-selected hors d'oeuvres only.)

THE SPECIAL WELCOME \$10.00

A flowing display of domestic and imported cheeses, fresh seasonal fruit, vegetables and dip.

Add gourmet cheese dips with assorted breads and chips. Choose artichoke and spinach,

roasted red pepper, horseradish cheddar or gorgonzola and sharp cheddar \$2.00

THE GRAND SOCIAL HOUR \$18 (Premium Package) \$20 (Ultra Premium Package)

Contains the "Special Welcome" with butler-style hors d'oeuvres. Choose from the Premium package or the Ultra Premium Package.
(Under 30 guests chef-selected hors d'oeuvres only.)

Premium Selection:

Choose 6 from the list below

(excluding Ultra Premium Selection)

- Apricot Chicken Salad in pastry cups
- Artichoke Florentine
- Asparagus Fries with horseradish sauce
- Asparagus Wrapped in Prosciutto
- Baby Fried Shrimp
- Barbecued Kielbasa
- BBQ Salmon with Red Onion Jam
- Beef Teriyaki
- Bleu Cheese Bread
- Buffalo Chicken Tenders
- Cajun Fried Dough Marinara
- Cheddar & Bacon Potato Cups

Chicken Fingers

- Coconut Chicken with Thai sauce
- Deviled Eggs
- Fried Mozzarella Sticks
- Fried Ravioli
- Garlic Mussels with Tarragon
- Garlic Spinach Crostinis
- Gorgonzola Potato Pancake with shaved sirloin
- Fried Mozzarella Sticks
- Fried Ravioli with Marinara
- Garlic Shrimp Toast
- Gorgonzola Croquettes with chive dipping sauce
- Roasted Red Pepper Napoleon
- Scallops in Bacon

Grilled Chicken or Beef Satays

- Hot or Sweet Sausage with red onion
- Lobster Risotto Balls
- Lox & Black Bread
- Melon Wrapped in Prosciutto
- Mini Bruschetta
- Mini Chicken Cordon Bleu
- Mini Griddled Lobster Sandwiches
- Mini Philly Cheese Steak
- Open Face Seafood Salad
- Pork Shu Mai
- Potato Pancakes with sour cream
- Quesadillas
- Roasted Curried Zucchini with cucumber dipping sauce

Ultra Premium Selection:

Choose 10 from the entire list

- Beer Battered Vegetables Cajun
- Scallops
- Clam Casino
- Escargot in Puff Pastry
- Garlic Shrimp Toast
- Lobster Risotto Balls
- Lox & Black Bread
- Mini Grilled Lobster Sandwiches
- Scallops in Bacon
- Shrimp & Lobster Quesadilla
- Smoked Salmon Canapes
- Spicy Crab cakes with remoulade sauce
- Tenderloin Mini Kabobs

SHRIMP ADD-ON

Butler-style shrimp \$6.00

Jumbo shrimp (16-20 pieces) \$30.00/pound

THE NEW ENGLAND SEAFOOD STATION \$25.00

(With a minimum of 75 guests.)

Display filled with fresh oysters, shrimp and clams shucked to order, marinated mussels, half-shelled green-lip mussels, snow crab claws with mignonette, horseradish, cocktail sauce, Tabasco and lemon.

Add sushi \$3.00

ENTRÉES



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The price per person of the following menu items includes: salad, signature bread, fresh vegetable, potato/rice, chef's dessert and your choice of tea or coffee.

POULTRY

- TUSCAN CHICKEN** \$30.00
Pan-seared chicken with tomato basil risotto with a light garlic cream.
- ORCHARD CHICKEN** \$32.00
Roasted Fuji apples and brie cheese with seared chicken and demi glaze.
- MARGARITA CHICKEN** \$30.00
Pan-seared chicken topped with pesto, tomato and mozzarella cheese with basil cream.
- CAPE CODDER** \$32.00
Oven-roasted chicken breast with cranberry bread stuffing and sweet demi glaze.
- CHICKEN MARSALA** \$32.00
Pan-seared chicken and mushrooms finished with Marsala wine sauce.
- MAPLE TURKEY** \$30.00
Pan-seared turkey breast finished in a whole grain mustard-maple sauce.
- GRILLED CHICKEN TAPENADE**.... \$32.00
Marinated chicken grilled and topped with a garlic-olive tapenade with a light garlic cream.
- CHICKEN A LA VODKA** \$30.00
Pan-seared chicken with our house a la vodka sauce served over penne pasta.
- CHICKEN FLORENTINE SUPREME** \$30.00
Pan-seared chicken, sautéed spinach, mushrooms and garlic finished with a supreme sauce.

MEAT

- GORGONZOLA SIRLOIN** \$34.00
Grilled sliced marinated sirloin with melted gorgonzola cheese with a Merlot demi glaze.
- BISTRO SIRLOIN** \$34.00
Sautéed peppers and onions on sliced sirloin with a demi glaze.
- PRIME RIB** \$40.00
Slow roasted rib eye served with natural au jus.
- MT. TOM SIRLOIN** \$34.00
Grilled sliced marinated sirloin basted with our house Mt.Tom herb spice finished with mushroom demi glaze.
- PETIT FILET BEAUJOLAIS** \$40.00
Grilled filet mignon medallions with sautéed spinach and mushrooms finished with a tarragon demi glaze.
- ST. ARTHUR'S SIRLOIN** \$34.00
Guinness herb marinated sliced sirloin finished with a stout demi glaze.
- VEAL FORESTIERE** \$38.00
Panko herb-dusted veal medallions finished with a wild mushroom and cream reduction.
- 8 OZ. FILET MIGNON** \$45.00
Grilled and topped with a merlot demi glaze.

SEAFOOD

- PESTO SALMON** \$30.00
Grilled salmon with basil pesto finished with a light garlic cream.
- COCONUT WHITE FISH** \$29.00
Panko and coconut-dusted scrod served with a citrus cream sauce.
- BAKED STUFFED JUMBO SHRIMP** ... \$34.00
Individual stuffed jumbo shrimp with homemade seafood stuffing served with drawn butter.
- SOLE BRASSICA** \$28.00
Roasted cauliflower sauce over a sole fillet lightly breaded and pan-fried golden brown.
- SWORDFISH PARMESAN** \$30.00
Herb and cheese encrusted swordfish fillet served with a lemon piccata sauce.
- DAY BOAT SCROD** \$30.00
Potato, bacon and panko-encrusted scrod served with a charred tomato-Dijon cream.
- VERDICCHIO SCROD** \$30.00
Oven-roasted scrod served with a sautéed mushroom and artichoke cream.
- BAKED STUFFED SCROD** \$32.00
Our house seafood stuffing topped with lobster sauce.
- SURF AND TURF** \$45.00
Gorgonzola sirloin served simultaneously with family-style roasted shrimp with a homemade seafood stuffing is the most popular, however we can combine your favorites to suit your needs.
- SEAFOOD STUFFED SHRIMP CASSEROLE** \$30.00
Oven-roasted hooked shrimp with homemade seafood stuffing.

VEGETARIAN

- GRILLED MARINATED ZUCCHINI** .. \$28.00
Grilled marinated zucchini with goat cheese and roasted red peppers, served on a bed of spinach and garlic cous cous.
- WILD MUSHROOM RAVIOLI** \$28.00
Wild mushroom ravioli with a spinach and artichoke cream sauce.
- EGGPLANT ROULADE** \$28.00
Lightly breaded eggplant medallions with an herb ricotta filling served on a bed of julienne vegetable medley with roasted red pepper cream sauce.

These are just some of the entrées our culinary team is proud to offer. We are happy to customize any menu or personal favorites.



ACCOMPANIMENTS

APPETIZERS

May we suggest your choice of one:

- Fresh fruit salad with raspberry cream
With a scoop of sherbet
- Homemade soup
- Maitre d' melon
- Antipasto cocktail
- Tomato and mozzarella cocktail
- Tortellini alfredo **\$3.00**
- French onion soup..... **\$4.00**
- Clam chowder..... **\$2.00**
- Pineapple boat with strawberries .. **\$4.00**
- Plum tomato with mozzarella..... **\$4.00**
- Lobster bisque..... **\$2.00**
- Chilled shrimp cocktail (4pc)..... **\$8.00**
- Popovers, fresh-baked and warm .. **\$2.00**

SALADS

Choose from:

- Mesclun salad (*pre-tossed*)
- House garden salad
- Traditional Caesar salad
- Citrus salad
- Roasted vegetable salad
- Chop-chop salad with French bleu cheese
- Classic iceberg wedge **\$2.00**
- Greek salad **\$2.00**
- Spinach salad **\$2.00**
- Antipasto salad..... **\$4.00**
- Savannah bell..... **\$2.00**

POTATOES/RICE

Some of our favorites are:

- Mashed red bliss with roasted garlic
- Herb roasted potatoes
- Cheddar horseradish mashed potatoes
- Garlic and dill new potatoes
- Sour cream and chive mashed potatoes
- Herbes de Provence mashed potatoes
- Traditional baked potato
- Potatoes au gratin..... **\$1.00**
- Twice-baked potato **\$2.00**
- Potatoes Parisienne..... **\$2.00**
- Chef's risotto of the day **\$2.00**

VEGETABLES

Fresh Choices include:

- Julienne vegetable medley
- Carrots in tarragon butter
- Ginger glazed carrots
- Broccoli Polonaise
- Sautéed zucchini and summer squash
- Butternut squash
- Fresh asparagus **\$2.00**
- Grilled vegetables..... **\$2.00**

PASTA COURSE \$3.00

Pastas: rigatoni, ziti, penne, farfalle, angel hair or fettuccine
Sauces: marinara, alfredo, carbonara, aglio e olio and pesto

DESSERTS

The final touch:

- Oreo cookie ice cream roll with hot fudge
- Vanilla crunch ice cream
with raspberry peanut coulis
- Ice cream parfait
- Bananas foster
- Cherries jubilee
- Chocolate covered strawberries
- The signature cobbler
- Brownie a la mode with fudge sauce
- Chocolate mousse with raspberry sauce
- Grand strawberry shortcake
- Chocolate cake with vanilla ice cream
- English trifle
- Profiterole with amaretto chocolate sauce
- Toasted almond roll with fudge sauce
- Fresh fruit tart
- Cheese cake with fruit topping
- Chocolate ganache cake
- Strawberry amaretto cake
- Hazelnut cappuccino cake
- Tiramisu

SUNDAE BAR \$5.00

(Minimum 50 guests)

Vanilla and chocolate ice cream
Frozen non-fat strawberry and vanilla yogurt
Served with: sprinkles, fudge sauce, strawberry sauce, pineapple, bananas, nuts, whipped cream and cherries

VIENNESE TABLE \$8.00

(Minimum 50 guests)

Big cake display to include: chocolate, carrot and cheese cake with assorted sauces
Layer mousse cake
Pecan pie
Tiramisu
Variety of trifles and mousses
Bananas Jamaican-style
Gourmet candy
Add Sundae Bar to Viennese Table.. **\$2.50**

ADDITIONAL SWEETS

- Assorted cookies **\$2.00**
- Assorted cookies and brownies..... **\$2.75**
- Tuxedo cake **\$4.00**
- Cheesecake lollipops **\$4.00**
- Chocolate mousse cups **\$4.00**

BEVERAGE SERVICE



COCKTAILS

Per drink

- Soda & Juice \$2.50
- Domestic Bottled Beer \$5
- Imported Bottled & Craft Beer \$6
- Wine \$10-11
- Drinks \$9.50-11.50
- Specialty Drinks \$13.50

TOASTS

- Wine Toast \$2.50
- Champagne Toast \$2.50

CATERING OPEN BAR PACKAGES

- Premium Open Bar- Social Hour Only \$22
- Premium Open Bar- Up to 5 Hours \$36
- Ultra-Premium Open Bar- Social Hour Only \$24
- Ultra-Premium Open Bar- Up to 5 Hours \$39

Vodka

- Three Olives
- Three Olives- Raspberry
- Titos*
- Kettle One*

Tequila

- Altos Olmeca

Rum

- Captain Morgan White
- Captain Morgan Spiced

Gin

- Tanqueray

Cordials & Mixers

- Stock Vermouth
- Bailey's Irish Cream*

Whiskey & Bourbon

- Johnnie Walker Red
- Seagram's VO
- Jack Daniel's
- Bulleit Bourbon
- Makers Mark*
- Crown Royal*

Hiram Walker Cordials, Liqueurs & Schnapps

- Sour Apple
- Peachtree Schnapps
- Triple Sec

Mixers & Juice

- Tonic
- Soda Water
- Orange, Cranberry, Sour Mix & Pineapple Juice

Wine Selections

- Copper Ridge Chardonnay & Cabernet
- Barefoot Riesling
- House Champagne
- White Haven Sauvignon Blanc*
- Maso Canali Pinot Grigio*
- Storypoint Chardonnay
- J Vineyards Pinot Noir*
- Decoy by Duckhorn Merlot*
- Louis Martini Cabernet Sauvignon*

Bottled Beer

- Bud Light
- Switchback
- Wormtown IPA
- Sierra Nevada Pale Ale
- Angry Orchard
- White Claw- Black Cherry

GENERAL CONDITIONS



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Waitstaff labor fees average..... <i>3-hour minimum.</i>	\$35.00 per hour
Kitchen staff labor fees average <i>3-hour minimum.</i>	\$35.00 per hour

Included in the menu price is a house centerpiece for each table.

Our linen tablecloths and napkins We have a wide range of napkin colors to choose from.	\$2.00 per person
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Disposable chafing dish with sterno	\$15.00
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Metal chafing dish with sterno..... <i>(Can only offer when we are staffing an event)</i>	\$25.00
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Trash Removal Fee (if applicable)	\$250.00
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CHINA & GLASSWARE

Coffee break	\$4.00
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Lunch	\$6.00
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Dinner buffet <i>(includes chafers)</i>	\$6.00
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Sit down dinner <i>(includes chafers)</i>	\$6.00
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Cocktail party <i>(includes chafers)</i>	\$8.00
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Bar glassware	\$4.00
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SATELLITE KITCHEN RENTAL

If event is occurring at a venue with a fully operational commercial kitchen and allows Log Rolling Catering full access to the kitchen a kitchen rental may not apply. Kitchen must have commercial ovens, stove tops, sinks, refrigeration and ample prep space.

If the above is not available:

- *A \$500 Kitchen Equipment charge will be applied to final bill. This charge will include all necessary kitchen equipment & prep tables needed to execute the event menu.*
- *Client or venue is required to provide a 15x15 Caterer's tent with a minimum of 3 sides. The caterer's tent must connect to the main guest tent or venue. In inclement weather our staff should be protected from the elements.*
- *Client is required to inform Log Rolling Catering about access to power and water in the caterer's tent. If access is not available an additional fee may apply for us to provide a generator and water.*

ADDITIONAL GENERAL CONDITIONS

We require a non-refundable deposit upon booking your event. The deposit will be credited towards your final bill.

We require a minimum catering revenue of \$3,500 November - August. A \$5,000 revenue minimum is required Fridays and Sundays in September & October and a \$10,000 minimum catering revenue for Saturdays in September and October.

We require a guaranteed number of guests 10 days before your event. Final counts and payment by certified check are required 3 days before your event.

Menu prices cannot be guaranteed for more than 90 days due to possible market fluctuations. Changes will not exceed 15% annually.

Prices do not include a 20% catering charge 12% service fee and 7% Massachusetts tax which will be added to all services.

The term "catering charge" as used in our event contract means the fee which you will pay for our off-site services at your designated location. The "service fee" is a tip or service charge for our wait staff employees, service employees, or any other persons providing services in connection with your event. Guests are expected to tip bar staff; tip jars will be available at each bar. If tip jars are removed, Event Host will be required to pay an 18% gratuity (in addition to house charge and sales tax).

A travel fee may be assessed to events that are outside of our 45 minute catering range. This fee will vary based on travel time and size of the event.