



LOG ROLLING

THE CABIN EXPERIENCE COMES TO YOU



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Dear Edith & Lily Photography*

The Menu of Your Choice

At the Location of Your Choice

THE BUFFET MENU

Hors D'Oeuvres Display
House Garden, Chop Chop or Caesar Salad
Chef's Choice Cold Salad
Vegetable & Potato
Four Hot Entrées
Chocolate-Covered Strawberries
Coffee and Tea Service

THE SIT-DOWN MENU

Hors D'Oeuvres Display
Three-Course Dinner
Includes:
Appetizer, Entrée, and Dessert
(includes up to three entrée selections)
Chocolate-Covered Strawberries
Coffee and Tea Service

DINNER STATIONS PARTY

Hors D'Oeuvres Display
Butler-Style Hors D'Oeuvres
Family Style Salad
Choice of Four Lavish Stations
Chocolate-Covered Strawberries
Coffee Station

Wedding Menu Pricing Starts at \$46 Per Person

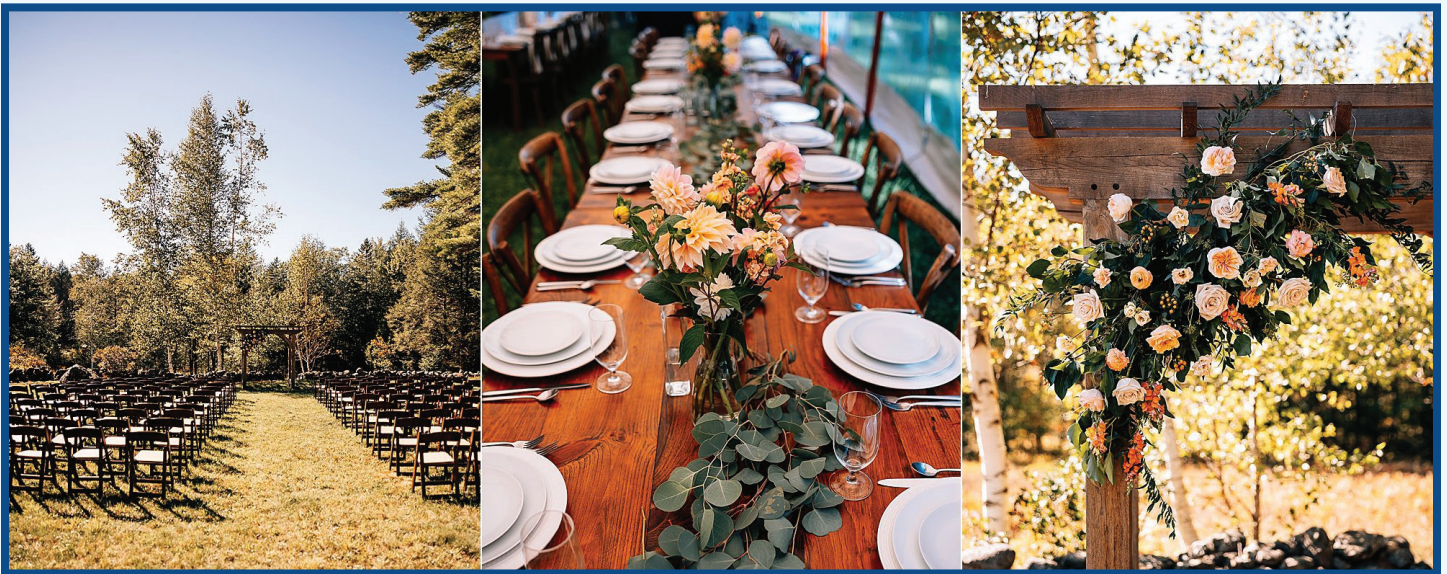


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Included Benefits

PERSONAL EVENT CONSULTANT

PERSONAL BANQUET MANAGER FOR ON-SITE COORDINATION

TABLECLOTHS & NAPKINS

HOUSE CENTERPIECES

CHINA & FLATWARE RENTALS

(Plasticware is only an option for the Buffet Menu)

- Kitchen & Waitstaff Fees vary based on event size
- Kitchen Rental Fees may apply based on venue
 - Travel Fee may apply based on distance
 - \$250 Trash Removal Fee (if applicable)



*Please add a 20% Catering Charge, 12% Service Fee and 7% Sales Tax to all services.
Revenue minimums will apply based on date. Please consult your event consultant.*

Social Hour Hors D'Oeuvres

Prior to dinner only

STATIONARY DISPLAY

Crudit  of Fresh Vegetable & Dip, Horseradish Cheese Spread,
Gourmet Crackers, Flatbread & Jam

Add for \$2: Gourmet Cheese Dip with assorted Breads and Chips
(Artichoke & Spinach, Roasted Red Pepper,
Horseradish Cheddar or Gorgonzola & Sharp Cheddar)

Add for \$4: Domestic & Imported Cheeses

ADDITIONAL PLATTERS

(Feeds 20-25 people) - each

Antipasto Platter: \$125

Charcuterie of meats, cheeses,
marinated vegetables and breads

Bruschetta Platter: \$75

Tomato, Basil and Garlic Crostini

Mediterranean Olives and Nuts: \$85

Butler-Style Hors D'Oeuvres

CHEF SELECTION OF FOUR ITEMS / \$6

Italian Meatballs, Bruschetta, Pot Stickers, Coconut Chicken with Thai Sauce

Premium Selection / \$10

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
Beef Teriyaki
Bleu Cheese Bread
Buffalo Chicken Tenders
Cajun Fried Dough Marinara
Cheddar & Bacon Potato Cups
Chicken Fingers with Sweet & Sour Sauce
Coconut Chicken with Thai Sauce
Deviled Eggs
Fried Brie with Raspberry Sauce
Fried Mozzarella Sticks
Fried Ravioli
Garlic Mussels with Tarragon
Garlic Spinach Crostini

Gorgonzola Potato Pancake with
Shaved Sirloin
Grilled Chicken or Beef Satays
Hot or Sweet Sausage with red onion
Melon Wrapped in Prosciutto
Mini Bruschetta
Mini Chicken Cordon Bleu
Mini Philly Cheese Steak
Open Face Seafood Salad
Pork Shu Mai
Potato Pancakes with Sour Cream
Quesadillas
Roasted Curried Zucchini with
Cucumber Dipping Sauce
Roasted Red Pepper Napoleon
Stuffed Artichokes
Stuffed Grape Leaves
Swedish or Italian Meatballs
Sweet Potato and Maple Turkey Risotto
Tempura Shrimp with Thai Sauce
Thai Dumplings
Tuna Poke with Mango Relish
Vegetable Pot Stickers
Vegetable Spring Rolls

Ultra Premium Selection / \$12

Choose 10 from the entire list:

Beer Battered Vegetables
Cajun Scallops
Clams 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 Canap s
Spicy Crab Cakes with Remoulade Sauce
Tenderloin Mini Kabobs



Image courtesy of Tab Photography

SHRIMP

Butler-Style Shrimp / \$6

Jumbo Shrimp Display per pound: 4 Shrimp per person / \$30

THE NEW ENGLAND SEAFOOD STATION / \$25

(with a minimum of 75 guests)

(Add Sushi \$3)

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

ADDITIONAL STATIONS

AVAILABLE UPON

REQUEST / \$8

To complement your social hour or
add on as a late night second meal option.

Some of our choices are:

Pasta Station, Crab Cakes prepared to order,
Carving Station and more.

*\$75 Attendant Fee

Menu Selections

Poultry Entrées

MARGARITA CHICKEN

Oven Roasted Chicken topped with Pesto, Tomato and Mozzarella Cheese *with Basil Cream*

MAPLE TURKEY

Oven Roasted Turkey Breast finished in a Whole Grain Mustard-Maple Sauce

CHICKEN FLORENTINE SUPREME

Oven Roasted Chicken, Sautéed Spinach, Mushrooms and Garlic finished *with a Supreme Sauce*

CHICKEN ALFRESCO

Seasoned Chicken Breast *with Brie and Raspberry Demi Glace*

CHICKEN MARSALA

Pan Seared Chicken and Mushrooms finished *with Marsala Wine Sauce*

BELLA CHICKEN

Roasted Chicken, Portabella Mushrooms, Spinach, Roasted Peppers

CREATE YOUR OWN STUFFED CHICKEN ENTRÉE

Boneless Breast of Chicken with your choice of:

- Bread Stuffing *with Poulet Sauce*
- Boursin Cheese and Bread Stuffing *with Roasted Red Pepper and Chive Cream Sauce*
- Fontina and Asparagus Stuffing *with Basil Cream Sauce*
- Prosciutto, Fontina and Sage Stuffing *Sun-Dried Tomato Cream Sauce*
- Italian Sausage, Apricot and Pine Nut Stuffing *with Basil Cream Sauce*
- Cranberry Bread Stuffing *with Sweet Cranberry Demi Glace*

Meat Entrées

CREATE YOUR OWN MARINATED SIRLOIN ENTRÉE

St. Arthur's	Guinness Rub, Mushroom Sauce
Gorgonzola	Gorgonzola Cheese, Merlot Reduction
Bistro	Sautéed Peppers and Onions, Mushroom Sauce
Classic Béarnaise	Tarragon Reduction, Hollandaise Sauce
Chimichurri Steak	Grilled Marinated Skirt Steak, Garlic, Cilantro, Chimichurri Sauce
Smith's Ferry	Spice Rub, Sautéed Mushrooms and Onions, Demi Glace
Asian	Sesame Teriyaki Glazed
Surf & Turf	6 oz Lobster Tail \$15 / Baked Stuffed Shrimp Casserole \$4 / Grilled Shrimp Skewer \$5

GRILLED PORK CHOPS

Grilled Pork *with Roasted Fuji Apples and a Cider Demi Glace*

BRAISED SHORT RIBS

Slow Braised Angus Short Ribs *with Roasted Root Vegetables*

PETIT FILET BEAUJOLAIS / \$8

Grilled Filet Mignon Medallions *with Sautéed Spinach and Mushrooms finished with a Tarragon-Demi*

8 OZ. FILET MIGNON / \$10

Grilled Filet *with Merlot Demi Glace*

PRIME RIB / \$10

Slow-Roasted Rib Eye served *with Natural Au Jus*

FLAT IRON STEAK / \$5

Grilled Marinated Flat Iron Steak

Menu Selections

Seafood Entrées

BAKED STUFFED SCROD

Our House Seafood Stuffing topped *with Lobster Sauce*

COCONUT WHITE FISH

Panko and Coconut-Dusted Scrod served *with a Citrus Sauce*

SEAFOOD STUFFED SHRIMP CASSEROLE

Oven Roasted Hooked Shrimp
with Homemade Seafood Stuffing

BAKED STUFFED JUMBO SHRIMP / \$6

Individual Stuffed Jumbo Shrimp with Homemade
Seafood Stuffing served *with Drawn Butter*

CREATE YOUR OWN SEAFOOD ENTRÉE

**Salmon (\$2), Scrod or Mahi-Mahi
prepared your way:**

- Blackened
- Mediterranean: Garlic, Spinach, Tomatoes, Artichoke, Feta Cheese and Olive Oil
- Oven Roasted with Mango Salsa or Cucumber Dill Sauce
- Pesto: Basil & Garlic basted with Parmesan Cheese
- Oven Roasted with Lemon Seasoned Bread Crumbs

Vegetarian Entrées

GRILLED MARINATED ZUCCHINI

Grilled Marinated Zucchini *with Goat Cheese and Roasted Red Peppers*, served on a bed of Spinach and Garlic Cous Cous

WILD MUSHROOM RAVIOLI

Wild Mushroom Ravioli
with a Spinach and Artichoke Cream Sauce

VEGETABLE LASAGNA

Seasoned Vegetables *with layers of Cheese, Noodles and House Marinara*

EGGPLANT NAPOLEON

Roasted Peppers, Sautéed Spinach and Goat Cheese,
layered between Eggplant in our House Marinara

PENNE MEDITERRANEAN

Artichokes, Baby Spinach, Red Peppers,
Roasted Tomatoes, Olives and Feta Cheese

VEGAN OPTIONS

Roasted Eggplant, Shepherd's Pie,
Vegan Marsala or Parmesan



Image courtesy of Four Wings Photography

Accompaniments

APPETIZERS

Lavender Honey Pork Belly
Cordon Bleu Crostini
Asian Ginger Crab
Grape Tomato & Watermelon
Chicken Apricot *with Spiced Walnuts*
Grilled Eggplant & Roasted
Pepper Tapenade
Tomato Gorgonzola Bisque
Zucchini Cake *with Herb Remoulade*
Antipasto Cocktail
Tomato & Mozzarella Cocktail
Garlic Shrimp *with Zesty Mango Salsa* \$2
Baked Brie Crostini \$2
Crab Cake *with Spicy Remoulade Sauce* \$2
Garlic Shrimp *with Broccoli Slaw* \$2
Guacamole Mousse *with Cilantro Shrimp* \$2
Smokey Shrimp *with Mango* \$2

FAMILY-STYLE SALAD COURSE

Mesclun Salad \$2
House Garden Salad \$2
Traditional Caesar Salad \$2
Chop Chop Salad \$2
Greek Salad \$4
Spinach Salad \$4
Savannah Belle \$4

POTATOES / RICE

Garlic Mashed Potatoes
Sour Cream & Chive Mashed Potatoes
Horseradish Mashed Potatoes
Garlic & Dill New Potatoes
Herb Roasted Potatoes
Oven Roasted Red Bliss Potatoes
New Potatoes *with Parsley & Red Onion*
Orzo Rice Pilaf
Rice Primavera
Wild Rice
Anna Potatoes \$2
Twice Baked Potato \$2
Risotto \$2

VEGETABLES

Julienne Vegetable Medley
Sautéed Zucchini & Summer Squash
Green Beans *with Carrots & Roasted Corn*
Green Beans Almondine
Carrots Sautéed in Tarragon Butter
Ginger Glazed Carrots
Fresh Asparagus \$3
Grilled Vegetables \$3

PASTA COURSE / \$4

Pastas:

Rigatoni, Ziti, Penne, Bowtie,
Angel Hair or Fettuccini

Sauces:

Marinara, Alfredo, Carbonara,
Aglio e Olio or Pesto

DESSERTS

Oreo Cookie Ice Cream Roll \$2
with Hot Fudge
Vanilla Crunch Ice Cream \$2
with Raspberry Peanut Coulis
Ice Cream Parfait \$2
Bananas Foster \$2
Cherries Jubilee \$2
Chocolate-Covered Strawberries \$2
The Signature Cobbler \$2
Brownie a la Mode \$2
with Fudge Sauce
Chocolate Mouse \$2
with Raspberry Sauce
Grand Strawberry Shortcake \$2
Chocolate Cake \$2
with Vanilla Ice Cream
English Trifle \$2
Profiterole \$2
with Amaretto Chocolate Sauce
Toasted Almond Roll \$2
with Fudge Sauce
Chocolate Ganache Cake \$4
Strawberry Amaretto Cake \$4
Hazelnut Cappuccino Cake \$4
Tiramisu \$4



Image courtesy of Keri Lynn Photography

SUNDAE BAR / \$5

(with a minimum of 50 guests)

Vanilla & Chocolate Ice Cream

Served with: Sprinkles, Fudge Sauce,
Strawberry Sauce, Pineapple, Bananas,
Nuts, Whipped Cream and Cherries

VIENNESE TABLE / \$10

(with a minimum of 50 guests)

Big Cake Display to include Chocolate,
Carrot & Cheesecake *with Assorted Sauces*
Layer Mousse Cake
Pecan Pie
Tiramisu
Variety of Trifles & Mousses
Bananas Jamaican-Style
Gourmet Candy Display

Add Sundae Bar to Viennese Table / \$3

MISC. ITEMS

Small Platter of Cookies \$30
Small Platter of Cookies & Brownies \$30
Large Platter of Cookies \$50
Large Platter of Cookies & Brownies \$50
(Small feeds 10-15 people)
(Large feeds 20-25 people)



Image courtesy of Tricia McCormac Photography



Image courtesy of
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Dinner Stations

Minimum of 75 Guests

STATIONARY DISPLAY

Crudit  of Fresh Vegetable & Dip, Horseradish Cheese Spread, Gourmet Crackers, Flatbread & Jam

BUTLER-STYLE HORS D'OEUVRES *(Served for a period of one hour)*

Chef selection of four items: Italian Meatballs, Bruschetta, Pot Stickers, Coconut Chicken with Thai Sauce

UPGRADED HORS D'OEUVRES

Premium Selection / \$4 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
Beef Teriyaki
Bleu Cheese Bread
Buffalo Chicken Tenders
Cajun Fried Dough Marinara
Cheddar & Bacon Potato Cups

Chicken Fingers
with Sweet & Sour Sauce
Coconut Chicken
with Thai Sauce
Deviled Eggs
Fried Brie
with Raspberry Sauce
Fried Mozzarella Sticks
Fried Ravioli
Garlic Mussels with Tarragon
Garlic Spinach Crostini
Gorgonzola Potato Pancake
with Shaved Sirloin
Grilled Chicken or Beef Satays
Hot or Sweet Sausage
with red onion
Melon Wrapped in Prosciutto
Mini Bruschetta
Mini Chicken Cordon Bleu
Mini Philly Cheese Steak

Open Face Seafood Salad
Pork Shu Mai
Potato Pancakes
with Sour Cream
Quesadillas
Roasted Curried Zucchini
with Cucumber Dipping Sauce
Roasted Red Pepper
Napoleon
Stuffed Artichokes
Stuffed Grape Leaves
Swedish or Italian Meatballs
Sweet Potato and
Maple Turkey Risotto
Tempura Shrimp
with Thai Sauce
Thai Dumplings
Tuna Poke with Mango Relish
Vegetable Pot Stickers
Vegetable Spring Rolls

Ultra Premium Selection / \$6 Choose 10 from the entire list:

Beer Battered Vegetables
Cajun Scallops
Clams 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 Canap s
Spicy Crab Cakes
with Remoulade Sauce
Tenderloin Mini Kabobs

CHOICE OF SALAD *(Served Family-Style):*

Mesclun Salad, House Garden Salad, Traditional Caesar Salad, Chop Chop Salad

CONTINUED ON NEXT PAGE

Chef Attended Stations

(Choose Two)

THE NORTH END

(Pick 2 items to be served)

Mediterranean Pasta, Artichokes, Garlic,
Spinach, Olives, Feta

Mascarpone Ravioli a la Vodka

Gemelli Forestiere with Braised Beef

White Bolognese Rigatoni

Tomato Basil Linguini with Grilled Chicken

Tortellini Carbonara

Lemon Caper Fusilli with Shrimp

Tortellini with Broccoli Alfredo

Pennette Spezzatino
with Braised Short Ribs

*All dishes will be accompanied by
Shaved Parmesan, Flavored Olive Oils,
and Crushed Red Pepper*

THE CARVERY*

(Pick 1 item to be carved)

Sage Roast Turkey Breast
with Cranberry Cider Au Jus, served with
Sausage Corn Bread Dressing

Grilled Marinated Sirloin
with Bordelaise Sauce

Honey Barbecue Glazed Corned Beef
with Whole Grain Mustard, served with
Jalapeño Cole Slaw

Cuban Spiced Roast Pork Shoulder with
Pickled Red Onion Slaw

Brown Sugar Spiced Virginia Baked Ham
with Honey Mustard, served with
Arugula and Red Onion

Mt. Tom Sirloin with Cabernet Reduction,
served with Balsamic Mushrooms

Blackened Atlantic Salmon with Garlic
Spinach, served with Tarragon Cream

Oven Roasted Turkey Roulade, served
with Roasted Peppers, Spinach, Smoked
Gouda, and Creamy Horseradish

Coffee Rubbed Tenderloin
with Madeira Wine Sauce, served with
Spiced Sweet Potato Sticks

THE BISTRO

(Pick 1 item to be served)

Chicken Marsala with Broccoli Rabe with
Oven Roasted Potatoes

Maple Brown Sugar Pork Belly, Brussels
Sprouts and Onion Polenta

Chicken Francaise, Orzo Rice Pilaf,
Sesame Zucchini

Zuppa De Mussels and Clams, Basmati
Rice, Lemon Pepper Squash

Slow Braised Angus Short Ribs, Roasted
Root Vegetables

Southern Fried Chicken, Waffle Wedge
with Honey Butter

Seared Chicken with Mandarin Glaze,
Jasmine Rice, Ginger Snap Peas
Beef and Broccoli

Chicken Coq Au Vin, Haricots Verts,
Scalloped Potatoes

Jambalaya Chicken, Andouille Sausage,
Smokey Red Bean Rice, Skillet Corn

***All Carved Items will be Served
with Soft Rolls & Butter**

Self Attended Stations

(Choose Two)

GOURMET PIZZA

Arugula, Red Peppers, Gorgonzola,
Avocado Chicken, Red Onion,
Tangy BBQ, Chicago Meat,
Margherita, Shrimp Scampi

SOUTHWESTERN FAJITAS

Seasoned Brown Rice with Cilantro,
Skillet Skirt Steak and Chicken
with Peppers and Onion

CAPE COD

Clam Chowder with Oyster Crackers,
Tower of Mini Lobster Rolls,
Shrimp Cocktail,
Cape Cod Potato Chips

VERMONT CABIN

Roast Turkey and Thyme,
Braised Beef and Root Vegetables,
Cheddar Biscuits, Peas and Pearl Onions,
Cranberry Jam, Pepper Relish

RISOTTO BAR

Creamy Risotto Base with Toppings to
include Wild Mushrooms and Spinach,
Gorgonzola, Charred Asparagus,
Pesto Chicken and more.

TACO BAR

(Choice of One)

Korean Beef, Baja Shrimp, Cuban Pork,
Cajun Tilapia or Chipotle Chicken

POTATO MARTINI BAR

(Choice of One)

Sweet Potato or Red Skin Mashed
Potatoes. All served with Bacon, Scallops,
Roasted Peppers, Butter, Sour Cream,
Cheddar Cheese and more.

PIEROGI BAR

Caramelized Onion and Blackened
Kielbasa, Buffalo Chicken and Gorgonzola
with a variety of accompaniments.

TIKI BAR

Grilled Jerk Pork with Mango Salsa,
Tempura Shrimp, Rum Dipping Sauce,
Island Rice and Beans

Additional Stations: Available upon request for an additional fee. All food stations will be opened a half-hour after guest arrival and remain open for 1 1/2 hours.

Chocolate Covered Strawberries Coffee Station

Beverage Service

COCKTAILS (Per Drink)

Soda & Juice \$2.50
Domestic Bottled Beer \$5.50
Imported Bottled & Craft Beer \$5 - \$8.50
Wine \$10-\$13
Drinks \$9.75-\$11.75
Specialty Drinks \$13.75

TOASTS

Wine Toast \$3.50
Champagne Toast \$3.50

CATERING OPEN BAR PACKAGES

Premium Open Bar - Social Hour Only \$25
Premium Open Bar - Up to 5 Hours \$41



Image courtesy of Four Wings Photography

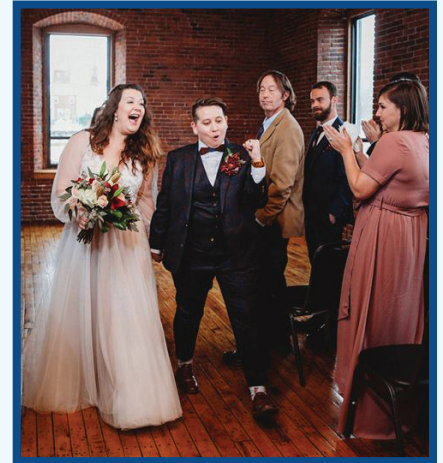


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VODKA

Three Olives
Three Olives - Raspberry

TEQUILA

Altos Olmeca

RUM

Captain Morgan White
Captain Morgan Spiced

GIN

Tanqueray

CORDIALS & MIXERS

Stock Vermouth

WHISKEY & BOURBON

Johnnie Walker Red
Seagram's VO
Jack Daniel's
Bulleit Bourbon

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

BOTTLED BEER

Bud Light
Back East Lil' Scoop
Wormtown IPA
Artifact No New Friends
Angry Orchard
White Claw - Black Cherry

General Conditions

- ▶ Revenue minimums will apply based on date. Please consult your event consultant.
- ▶ We require a \$1,500 non-refundable deposit upon booking your event. The deposit will be credited towards your final bill.
- ▶ Non-refundable second & third payments (no credit cards) are due 9 months and 6 months prior to your event date. These payments each are approximately 25% of the estimated value of your event and will be credited towards your final bill.
- ▶ Children's meals (4-12) and Vendor meals will be charged at half the menu price per person.
- ▶ Waitstaff fee is based on final guest table count. The charge added will be \$35 per table. An estimated count may be used as a placeholder until final count and floor plan are received 10 days before event date.
- ▶ Menu prices cannot be guaranteed for more than 90 days due to possible market fluctuations. Charges will not exceed 15% annually.
- ▶ 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.
- ▶ Our prices do not include a 20% catering charge, 12% service charge, and 7% Massachusetts tax, which will be added to all services.
- ▶ The term "Catering Charge" as used in this Event Contract means the fee which you will pay for the use of our premises is therefore taxable. The "House Charge" is not a tip or service charge for our wait staff employees, service employees, service bartenders or any other persons providing services in connection with your event.
- ▶ The term "Service Charge" as used in this Event Contract means the fee which you will pay for the services of all the front of the house staff. This fee will be directly distributed to the entire front of the house team (excluding management) and is therefore not taxable.
- ▶ A credit card number must be secured for any incidentals that may occur during the day of your event.



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Beverage Conditions

- ▶ Log Rolling will not serve alcoholic beverages to anyone under the legal drinking age. All guests are required to present a legal I.D. upon request. Log Rolling has the right to not serve alcohol to any guest that does not have the proper identification no matter the age, race or gender.
- ▶ Log Rolling reserves the right to confiscate any open containers during an event that was not purchased through Log Rolling.
- ▶ Log Rolling has a strict no shot policy.
- ▶ Log Rolling reserves the right to not serve alcohol to any guests who appear to be intoxicated.
- ▶ No alcohol will be served after 1:00 a.m.

Satellite Kitchen Rental

If an event is occurring at a venue with a fully operational commercial kitchen and allows Log Rolling Catering full access to this kitchen then there will only be a \$250 kitchen staff labor charge added. The kitchen must have commercial ovens, stove tops, sinks, refrigeration and ample prep space.

If the above is not available:

- ▶ A \$750 kitchen equipment charge will be applied to the final bill. This charge will include all necessary kitchen equipment, kitchen labor and prep tables needed to execute the event menu.
- ▶ Client or venue is required to provide a minimum 20x20 caterer's tent with a minimum of 3 sides. The caterer's tent must connect to the main guest tent or venue. If inclement weather our staff should be protected from the elements. An additional tent or marquee may be necessary to connect the main tent to the caterer's tent.
- ▶ Client is required to inform Log Rolling Catering about access to power and water in the caterer's tent. If access is not available additional fees will apply for us to provide a generator and water. Generator: \$250 / Water: \$150.
- ▶ Catering trucks must be able to drive directly to the caterer's tent during the event, regardless of weather conditions without getting stuck in inclement ground conditions. A paved or gravel driveway is ideal.
- ▶ All contract timing is subject to change based on weather conditions.
- ▶ If the above catering needs are not met, resulting in poor working conditions for staff an additional charge will be processed to a card on file after the event.



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THE LOG CABIN • DELANEY HOUSE

(413) 535-5077

www.LogRollingCatering.com

