

Services & Pricing

Full Service Catering: Executive chef Catering offers a full service upscale catering for receptions, corporate, social or private home events.

Rental: Executive Chef Catering offers china, flatware and goblet for \$4.00 per person.

Linen: Standard \$1.00 per napkin and \$6.00 per tablecloth. Please inquire about our color selection.

Bar: If a cash bar is desired it is necessary to notify us at least four to six weeks prior to your event as a special permit will be required. Bartender service is available at \$15.00 per hour for a minimum of 4 hours.

Service: Service personnel and bartenders will be dressed in all black. Buffet service will be provided as one server per 30 to 35, at a rate of \$12.00 per hour, minimum 4 hours. Sit Down service will be provided as one server per 16—24, at a rate of \$12.00 per hour, minimum 4 hours. White glove dining service will be provided as one server per 8 -10 at a rate of \$12.00 per hour, minimum 4 hours. Gratuity at customer discretion.

A chef carver can be provided wearing black pants, white chef coat and chef hat, at a rate of \$20.00 per hour, minimum 4 hours.

Contract: A contract will be available for signing at the time all details have been determined. All pricing is subject to sales tax, according to Nebraska sales tax laws. A deposit of \$300.00 is required to reserve a date for your event. This deposit will be credited to your final bill.

A credit card number is required as a guarantee but will not be charged until required payment is due. After menu selection a 30% down payment is required if over the \$300.00 deposit.

Final Payment: is required prior to the event must be made in full 5 days prior to your event, no exceptions. Note: you may receive an additional invoice with credits or fees as a result of last minute approved changes. All credit card payments will be subject to a 3 % administration fee.

Event Planner: Executive Chef Catering employs a professional event planner for all your planning needs. Using an event planner can result in a great deal of cost savings and reduce planning errors or headaches. The first hour of consulting will be free of charge. Additional consulting will be \$25.00 per hour.

Consulting: Does your restaurant need help or menu needs a makeover? Executive Chef catering has a team of professionals with a lifetime of successful restaurant and catering experience. Get personal consulting and you will have the best opportunity to improve your bottom line. \$100 hourly.

Tasting: Pre arranged food sampling is available Monday-Friday 1:00 p.m. at a fee of \$15.00 per person and is recommended.

Service Charge: 18% on food total