



# Cozy Caterers



A Premier Catering Company



Locally Owned Since 1954

## Bereavement Catering Menu

## HERE'S HOW IT WORKS

### *One Way Delivery*

Boxed lunch and classic buffet options are available with a quick drop-off to your event location. Your meal will arrive ready to eat, and our Delivery staff will set-up in the designated area with disposable serving utensils. Delivery fee will apply depending on location.

### *Two Way Delivery*

Classic buffets with a more elegant presentation are available for a \$150 service fee for a two-way delivery. Our Delivery staff will set-up your buffet, complete with linen, chaffing dishes and serving utensils. After your event, our Delivery staff will return to pick-up the chaffing dishes and other service items on the following day. Cleaning instructions will be given prior to drop off.

\*Any damage to items will be assessed a fee.

### **Delivery Timing**

We deliver at just about anytime of the day.

Delivery Charges will apply based on mileage or event.

Weekend Deliveries based on Availability.

### **Want to Pick it Up?**

Always free of charge and our staff is happy to load your vehicle. Full payment is required.

### **Event Staff**

\$25/hr per Staff– Minimum of 4 hours

Be the guest at your own party!

We recommend 1 staff per 20 to 30 people.

### **Paper Goods**

*\$1.00 per person*

Disposal Plates, Utensils and Dinner Napkins

Upgrade to clear Crystalline for \$3.50 per person.

## Menu is a 30 Person Minimum

### **Wire Chafing Racks: \$8.75 per set up**

*Keep your Food Warm for your event*

Includes: Wire Rack, Warming Tray, and Sterno Fuel

### **Metal Chaffing Dishes- \$25 each**

Includes: Sterno

### **Food Allergies—**

Cozy Caterers makes every effort to ensure that allergen information is accurate. Please inform your sales person of any allergies of your guests so that we can accommodate them. All common allergens are present and processed in our facility.

### **GF- Gluten Free**

Does not contain Gluten Ingredients

### **V– Vegetarian**

No Animal proteins, includes eggs and dairy

### **VV– Vegan**

No Animal products or byproducts

### **DF– Dairy Free**

Contains no dairy products

We are not a NUT FREE KITCHEN but we do our best to prevent cross-contamination.

## **Bereavement #1 \$12.95 pp**

Chicken Parm

Sausage Peppers and Onions

Pasta with Marinara Sauce

Garden Salad

Cookies and Brownies

## **Bereavement #2 -\$16.95 pp**

### **Choose Two Entrees:**

Chicken Marsala, Baked Ham, Baked Meatballs or Eggplant Parm

### **Accompanied by:**

Penne with Pink Vodka

Roasted Vegetables

Roasted Potatoes or Mashed Potatoes

Rolls and Butter

Cookies and Brownies

## **Bereavement #3 -\$22.95 pp**

Finger Roll Buffet–Ham, Turkey, Chicken Salad, Tuna Salad

### **Choose Two Entrees:**

Marinated Steak Tips, Baked Cod, Yankee Pot Roast, or Caprese

Chicken Breast

### **Accompanied by:**

Farmers Market Garden Salad

Roasted Vegetables

Yukon Mashed Potatoes or Rice Pilaf

Rolls and Butter

Mini Pick Up Desserts

## **Bereavement #4 \$10.95 pp**

### ***Sandwich Buffet***

Assorted Sandwiches– Roast Beef, Ham, Turkey and Roasted Vegetables with Lettuce and Tomato on Fresh Baked Sandwich Rolls and Wraps. Served with Mayo, Honey Mustard and Horseradish Cream Sauce.

Farmers Market Garden Salad Or Pasta Salad

Hand Sliced Chips

Cookies and Brownies

## **Drink Up:**

Bottled Water \$1.00 ea

Flavored Sparkling Water \$2.50ea

Snapple Iced Tea \$2.25 ea

Assorted Canned Coke Products \$1 ea

Fresh Brewed Coffee- \$1.95 pp

Alcoholic Beverage Catering Available upon request.