



S E C O N D  
S T R E E T  
C A T E R I N G

## Overview

Starting with a custom menu and thinking of your needs from the first bite to the last goodbye, our organized and professional staff will handle all of your event needs.

Second Street Catering offers a world of options to host all occasions, a few of them include:

- Corporate events
- Intimate home gatherings
- Fundraisers
- Art openings
- Weddings
- Holiday parties

An off premise caterer does not have to stay within the confines of a particular building like a restaurant. Through the use of tents, private homes, offices, public land, gardens, and galleries, virtually any venue can be created to fit your event.

## Policies

### Securing Your Event

Your event is secured when you return a signed copy of your Second Street Catering bid with your deposit. We guarantee your event with a 35% deposit required 30 days prior to your event. The remaining balance is due in full on the day of the event unless other arrangements have been made.

### Final Guest Count

A final guest count is needed two weeks prior to your event for proper ordering and preparations.

### Changes and Cancellations

We understand that some changes are unavoidable.

Second Street Catering is here to help in every way possible.

If the number of guests increase, please call us and we will accommodate your needs to the best of our abilities. Your bill will change accordingly.

If the number of guests decrease, please call us and we will do everything we can to reflect those changes in your bill.

Cancellation of an event 30 or more days prior to the event date will receive the 35% deposit less \$100.



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## Frequently Asked Questions

### What is an off-premise caterer?

Second Street Catering is an off-premise catering company. We do not have a space available for rent. We are always happy to help you find the perfect location for your event.

### How much will my menu cost?

To speak in general terms we estimate most dinners with appetizers and dessert range in the mid twenties for food only; Cocktail parties starting somewhere around seven dollars per guest, breakfast and lunches in the twelve dollar range. All of our menus are custom designed which gives us a lot of flexibility to stay within your budget. We are capable of suggesting small changes that can be made without compromising quality to ensure that your meal will exceed your expectations.

### What is the cost of rentals?

Rentals vary immensely but thinking in the area of seven dollars per guest will start you in the right direction.

### I would like to have alcohol served at my event.

Second Street Catering does not have a liquor license but will work closely with 2nd Street Bistro Bar catering service to ensure that all of your needs are met.

### Who will staff my event?

Second Street Catering has a highly trained staff of culinary professionals to handle all of your event needs.

### Do I need to rent items for the buffet?

Second Street Catering provides all of our own buffet equipment not including buffet tables. These items include platters, chafers, serving utensils, etc.

## Tips for Success

1. Plan a budget and stick with it.
2. Shop around for what you want: sites, caterers, florists, rentals, etc. This is your event, make it personal.
3. Do any guests have mobility issues?
4. Will there be children at the event? Make sure there's room to run and play.
5. Are there restrooms close by?
6. Is ample parking available?
7. Maybe valet or busses might be something to think about.
8. Do any of your guests have allergies or restricted diets.
9. Is the event space rented for a few hours or the entire evening?
10. Be sure that you have enough rentals for your guests including a few extras.
11. If hosting an outdoor event, do you have a rain plan?
12. Ask for help and advice when you need it. It's what we are all here to do.
13. Finally, have a great time, relax, enjoy yourself, your guests and your wonderful event.