

DURDEN'S CATERING LLC

Established 2006



Catering Menu For All Occasions!

***Weddings ~ Holiday Parties ~ Family Reunions
Business Luncheons ~ Birthday Parties ~ Bridal & Baby Showers
Rehearsal Dinners ~ Private Dinners ~ Prayer Breakfasts
Repass and More***

Rytonie "Chef Tony" Durden Jr. CC. Executive Chef

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Please Visit Our Website

www.durdenscatering.com

" Food is our common ground a universal experience" Chef James Beard

About Us

Durdens Catering LLC, is an independent off-premise catering company that was established over 10 years ago, by Rytonie "Chef Tony" Durden Jr. CC. We have worked to become one of the premiere caterers in the Metropolitan Detroit area looking to serve at your next event. Our very own Chef Tony and team has been featured on national television the Travel Channel winning the "Underground BBQ Challenge" cooking competition hosted by Chef G. Garvin. We have been nominated for best catering company in Detroit by the Michigan Chronicle. We have also been featured on Fox 2 Detroit "Cooking School". Our Culinary team is a well-rounded group of accomplished individuals and chefs with years of combined experience. We believe in cooking with the finest products and ingredients. Our food is prepared to comfort and soothe each and every palate. We have great tasting food, exceptional customer service and will cater any event to fit your budget. We are committed to what we do by creating excellent food and service that we know will exceed your expectations.

Our Mission

Durdens Catering wants to serve our clients with the highest level of personal and professional attention. Our main focus revolves around this fact and we strive to exceed our clients expectations with great menus, presentation, caring service, quality and taste of our product.

Enjoy the Experience

We want your day to be as unique as you are. We will customize a menu & package that suits your culinary needs and most importantly whatever your financial needs may be. Let us work for you, the more work for us, the more fun and less stress for you!

Look No More

We take pride in each and every event we cater and we are confident that your guest will walk away talking about the great food, friendly staff, and wonderful presentation we have. So, no more searching Durdens Catering is here to fulfill all of your Culinary Desires!

Thank You

We would be most honored and privileged to be a part of your event. Thank you for the interest and consideration for us to potentially be in a partnership with you and yours. We are here to provide you with the best food, service, and ambiance we can offer.

Meet Our Chef: Rytonie “Chef Tony” Durden Jr. CC.



Born and raised in the City of Detroit, Rytonie “Chef Tony” Durden Jr. remembers picking up his first spatula in the kitchen at the tender age of three. He reflects on growing up with a large family and always being in the center of the kitchen wanting to help mix something up. During the holiday times and family BBQs he always wanted to help prepare the meals for family and friends. It was at a young age where the love for food was established in Rytonies heart. Starting his professional catering journey at his family owned lounge at the age of sixteen. Chef Tony gives credit to his family for the smiles and feedback they gave him for inspiring him to chase a career in culinary arts. Chef Tony received his formal culinary training at Baker College through their premiere culinary program, known as The Culinary Institute of Michigan where he received a degree in business with a major in culinary arts.



Working throughout the Metro Detroit area with a wide range of companies like Hyatt, Compass Group, DMC, and more. With these experiences in the culinary industry it helped with the establishing of his company Durdens Catering in the year 2006. During Chef Tonys culinary journey he has had the honor to cater events celebrities and public figures such as Pattie Labelle, Kem Kemistry, Ronald Isley, Brenda Jones Detroit City Council President, Karen Clark Sheard and more. He credits one of his biggest accomplishments in his young culinary career to meeting his idol Chef G. Garvin and competing on his national television show the “Underground BBQ Challenge” and winning.

Morning Pleasures

(40- guest minimum)

Continental Breakfast

Assorted Breakfast Delights (Bagels, Danish, Muffins)
Seasonal Fruit
Juice and Coffee
\$7.95/guest

Breakfast #1

Assorted Breakfast Breads
Scrambled Eggs, Bacon & Sausage,
Breakfast Potatoes or Grits
Seasonal Fruit
Juice and Coffee
\$9.95/guest

Breakfast #2

Waffles, Pancakes, or Biscuits,
Scrambled Eggs,
Breakfast Potatoes or Grits,
Bacon & Sausage
Seasonal Fruit
Juice and Coffee
\$12.95/guest

Breakfast #3

Fried Chicken Wings, Bacon & Sausage,
Waffles, Scrambled Eggs,
Breakfast Potatoes or Grits
Seasonal Fruit
Juice and Coffee
\$14.95/guest

Brunch

Fried or Baked Chicken, Bacon, Sausage, Mini
Crab Cakes, Breakfast Potatoes or Grits,
Scrambled Eggs, Vegetable Medley, Seasonal
Fruit,
Assorted Breakfast Breads
Juice & Coffee
\$17.95/guest

***Omelet Station**

8 Toppings to be included, cheese, vegetables, bacon, and sausage for the omelets cooked to order, assorted breakfast breads, seasonal fruit, and breakfast potatoes. **\$14.95/guest**

Add to Any Menu

Waffle Station **\$4.95/guest**, Omelets to order **\$6.95/guest**, (3) Chicken Wings **\$2.95/guest**

Shrimp & Grits **\$3.95/guest**

Add **\$0.50** for Disposable plates, cups and eating utensils

\$1.95 for Clear Disposables

\$2.95 for Elegant Disposables

\$4.50 for china

Wait staff **\$75** per wait staff for 4 hours.

Chefs **\$100** each for up to 4 hours.

Please add \$2.00 Per Guest for Counts under our Minimum Requirement. Menus and prices are subject to change without notice to keep up with market pricings. Prices are based on a min.40 guest. Also, to be added to all catering orders is a 6% sales tax and 18% service charge. Additional items are available upon request but please minimize package substitutions.

Please visit our *Terms and Conditions* for any questions. (* Service Staff needed for this Menu option)

Box Lunches/ Platters

(Boxed Lunch 40- guest minimum)

On the Move Boxed Lunch

Sandwich, chips, whole fruit
cookie or brownie

Bread Choices: White, Wheat, Rye, Croissant, or Onion Roll

Sandwich Choices: Ham, Turkey, Roast Beef, Vegetarian

(add \$2) Corned Beed, Tuna Salad, or Chicken Salad

Bottled Water

\$8.95/guest

Vegetable Tray

Trays serve 20-25 guest

\$65.00

Fruit Tray

Trays serve 20-25 guest

\$90.00

Deli Tray

Ham, Turkey, Roast Beef, Assorted Cheeses,
Pickles, Lettuce, Tomatoes, Olives, Assorted
Breads,

(add \$2) Corned Beed, Tuna Salad, or Chicken
Salad Condiments

Choice of Salad: Potato, Pasta, or Cole Slaw

\$9.95/guest

Cheese & Crackers Tray

Trays serve 20-25 guest

\$70.00

Sandwich Tray

Trays serve 20-25 guest

\$95.00

Eating Lite & Right

Choice of 2 Salads: Grilled Chicken Salad, Greek
Salad, Chef Salad, or Veggie Delight

Served with choice of dressing: Raspberry

Vinaigrette, Greek, Ranch, Italian, Balsamic

Fresh Rolls and butter, Bottled Water, Regular or

Low Fat Snack

\$9.95/guest

Also Available

Bottled Water **\$1.25/ guest**

Can Soft Drinks **\$1.25/ guest**

Bottled Soft Drinks **\$1.95/ guest**

Banana Pudding Cups **\$2.95/ guest**

Peach Cobbler Cups **\$2.95/ guest**

Please add \$2.00 Per Guest for Counts under our Minimum Requirement. Menus and prices are subject to change without notice to keep up with market pricings. Prices are based on a minimum 40 guest. Also, to be added to all catering orders is a 6% sales tax and 18% service charge. Additional items are available upon request but please minimize package substitutions.

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Luncheons

Great for Corporate, Office Luncheons, and Small Meetings (20 guest minimum)

Hot Lunch

One Entrée

One Starch, One Vegetable, One Salad

\$18.95/guest

Hot Lunch Two

Two Entrées

One Starch, One Vegetable, One Salad

\$21.95/guest

Entrée Selections

Baked, BBQ, or Fried Chicken~ Pot Roast ~

BBQ or Swedish Meatballs~ Baked Turkey Breast~ Baked Fish ~ Italian Meat Lasagna~ Vegetable Lasagna~ Chicken or Shrimp Alfredo~ Roasted Pork Loin~ Salmon (**Market Price**)

Starch Selections

Garlic Mashed Potatoes~ Sweet Corn Nibblers~ Rice Pilaf~ 5 Cheese Macaroni & Cheese~ Candied Yams~ Baked Beans~ Roasted Potatoes~ Seasoned Corn~ Fettuccini Alfredo~

Vegetable Selections

Green Beans~ Vegetable Blend~ Collard Greens~ Seasoned Broccoli~ Glazed Carrots~ Green Beans Almondine~

Salads

Mixed Green Salad~ Pasta Salad~ Potato Salad~ Caesar~ Waldorf (**add \$2**)~ Fruit Salad~ Cole Slaw

Desserts

Carrot Cake ~ Brownies~ Assorted Cookies~ Banana Pudding~ Caramel Peach Cobbler

All Menus include: Rolls & Butter, Corn Bread, **or** Parmesan Cheese Rolls~ Dessert~ Disposable Flatware

Also Available

Entrée **\$3.95/ guest**

Dessert **\$1.95/ guest**

Bottled Water **\$1.25/ guest**

Can Soft Drinks **\$1.25/ guest**

Bottled Soft Drinks **\$1.95/ guest**

Side Dishes **\$2.95/ guest**

Please add \$2.00 Per Guest for Counts under our Minimum Requirement. Menus and prices are subject to change without notice to keep up with market pricings. Prices are based on a minimum 20 guest. Also, to be added to all catering orders is a 6% sales tax and 18% service charge. Additional items are available upon request but please minimize package substitutions.

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Hors d' Oeuvres "Just for the Fingers"

Priced Per Piece/ Guest (50 Piece Minimum)

Hot Appetizers

- Mozzarella Sticks \$0.95** served with marinara sauce
- Bacon Wrapped Asparagus \$2.00**
- BBQ Rib Tips \$3.00** tossed in our house Tequila BBQ sauce
- Bruschetta \$3.95**
- Chicken Bites \$2.95** battered chicken breast tossed in your favorite sauce
- Mini Crab Cakes \$3.95** served with our spicy lemon aioli
- Mini Quiche \$1.95** assortment of Lorraine, bacon, cheese
- Crab Rangoon \$4.95**
- Chicken Skewers \$3.95** served with dipping sauce of choice
- Chicken Satay \$3.95** served peanut dipping sauce
- Petite Grilled Lamb Chops \$5.95** served with our zip sauce
- Cocktail Meatballs \$2.95** choice of BBQ, Swedish, or sweet & sour
- Mini Egg Rolls \$1.95** served with sweet & sour dip
- Spanakopita \$2.95** spinach and feta stuffed phyllo dough triangles
- Grilled, Baked, or Fried Wing Dings \$0.95** served with ranch or blue cheese, for dipping
- Grilled Shrimp Skewers \$4.95**
- Potato Skins \$1.95** topped with bacon, cheddar, & scallions served with sour cream
- Cocktail Franks in Puff Pastry \$1.95** served with mustard sauce
- Beef Sliders \$4.95** served with pickles & grilled onions

Cold Appetizers

- Broccoli Salad \$2.95**
- Cheese Assortment with Crackers \$3.95**
- Fruit Tray \$3.95**
- Fruit Display \$4.95**
- Fruit Kabobs \$2.95**
- Mini Sandwich Assortments \$2.95**
- Pasta Salad \$3.95**
- Shrimp Cocktail Shots \$4.95** served in a shot glass w/cocktail sauce
- Reuben Sliders \$5.95**
- Fruit or Vegetable Crudités \$2.95** served with appropriate dipping sauce
- Hummus with Pita Chips \$1.95**
- Crab Salad \$3.95** Crab meat tossed in our savory creamy sauce served with crackers

*Menus and prices are subject to change without notice to keep up with market pricings. Prices are based on a minimum 50 guest/pieces. **Upcharges may occur if minimum requirements are not met.** Also, to be added to all catering orders is a 6% sales tax and 18% service charge. Additional items are available upon request but please minimize package substitutions. Please visit our **Terms and Conditions** for any questions.*

Buffet Packages "Create your Own"

Birthday Parties, Showers, etc. (Buffet or Drop off 40 guest minimum)

Standard Menu #1

One Entrée
One Starch, One Vegetable, One Salad

\$10.95/guest

Standard Menu #2

Two Entrées
One Starch, One Vegetable, One Salad

\$12.95/guest

Standard Menu #3

Three Entrées
Two Starches, One Vegetable, One Salad

\$16.95/guest

Entrée Selections

Baked, BBQ, or Fried Chicken~ BBQ Pork Ribs (**add \$3**)~ Pot Roast (**add \$2**)~ Vernors Glazed Ham~
BBQ or Swedish Meatballs~ Baked Turkey Breast~ Baked Fish (**add \$2**)~ Italian Meat Lasagna~ Vegetable
Lasagna~ Chicken or Shrimp (**add \$2**) Alfredo~ Roasted Pork Loin~ Salmon (**Market Price**)

Starch Selections

Garlic Mashed Potatoes~ Sweet Corn Nibblers~ Rice Pilaf~ 5 Cheese Macaroni & Cheese~
Candied Yams~ Baked Beans~ Roasted Potatoes~ Seasoned Corn~ Fettuccini Alfredo~
Lobster Mac & Cheese (**add \$2**)

Vegetable Selections

Green Beans~ Vegetable Blend~ Collard Greens~ Seasoned Broccoli~ Glazed Carrots~
Green Beans Almondine~

Salads

Mixed Green Salad~ Pasta Salad~ Potato Salad~ Caesar~ Waldorf (**add \$2**)~ Fruit Salad~ Cole Slaw

All Menus include: Rolls & Butter, Corn Bread, **or** Parmesan Cheese Rolls

Add **\$0.50/guest** for Disposable plates, cups and eating utensils

\$1.95/guest for Clear Disposables ~ **\$2.95/guest** for Elegant Disposables ~ **\$4.50/guest** for china

Dessert Options: Add **\$1.95/guest** Sheet Cake White or Chocolate, Assorted Cookies, Brownies, Peach
Cobbler, Banana Pudding

Beverage: Punch or Lemonade **\$0.75/guest**

Please add \$2.00 Per Guest for Counts under our Minimum Requirement. Menus and prices are subject to change without notice to keep up with market pricings. Prices are based on a minimum 40 guest. Also, to be added to all catering orders is a 6% sales tax and 18% service charge. Additional items are available upon request but please minimize package substitutions.

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Weddings "Start A Lifetime of Happiness Together"

Service Staff Required For all Packages (50 guest minimum)

The Bronze Wedding Package

Clear Disposables

One Entrée
One Starch, One Vegetable, One Salad

\$14.95/guest

The Silver Wedding Package

Elegant Disposables

Two Entrées
One Starch, One Vegetable, One Salad

\$17.95/guest

The Gold Wedding Package

China Buffet

Two Entrées
Two Starches, One Vegetable, One Salad

\$21.95/guest

The Platinum Wedding Package

China Plated

Two Entrées
One Starch, One Vegetable, One Salad

\$26.95/guest

Entrée Selections

Baked, BBQ, or Fried Chicken~ BBQ Pork Ribs **(add \$3)**~ Pot Roast **(add \$2)**~ Vernors Glazed Ham~
BBQ or Swedish Meatballs~ Baked Turkey Breast~ Baked Fish **(add \$2)**~ Italian Meat Lasagna~ Vegetable
Lasagna~ Chicken or Shrimp **(add \$2)** Alfredo~ Chicken Marsala~ Roasted Pork Loin~

(Market Price)

Beef Tenderloin~ Salmon~ Lobster Tails

Starch Selections

Garlic Mashed Potatoes~ Sweet Corn Nibblers~ Rice Pilaf~ 5 Cheese Macaroni & Cheese~
Candied Yams~ Baked Beans~ Roasted Potatoes~ Seasoned Corn~ Fettuccini Alfredo~
Lobster Mac & Cheese **(add \$2)**

Vegetable Selections

Green Beans~ Vegetable Blend~ Collard Greens~ Seasoned Broccoli~ Glazed Carrots~
Green Beans Almondine~

Salads

Mixed Green Salad~ Pasta Salad~ Potato Salad~ Caesar~ Waldorf **(add \$2)**~ Fruit Salad~ Cole Slaw

All Packages Include: Rolls & Butter, Corn Bread, **or** Parmesan Cheese Rolls, Punch or Lemonade,
Traditional Wedding Cake Cutting (*includes clear disposable plates & forks*)

Also Available: Add Table Linen, Chair Covers, & Napkins **\$6/guest and up.**

Elegant Fruit, Cheese, & Cracker Display **\$4/guest.** Other rentals available upon request ****Champagne &
Chocolate Fountains (**Subject to cleaning fees, china as well)**

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to keep up with market pricings. Prices are based on a minimum 40 guest. Also, to be added to all catering orders is a 6% sales
tax and 18% service charge. Additional items are available upon request but please minimize package substitutions.***

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Picnics and BBQs

Service Staff Required for all Packages (50- guest Minimum)

Classic BBQ

*Hamburgers Hot Dogs
\$9.95/guest

Classic BBQ 2

*Hamburgers ~ Hot Dogs ~ *Brats
\$11.95/guest

Classic BBQ 3

BBQ Chicken Breast ~ Hot Dogs ~*Hamburgers
\$12.95/guest

The Traditional

BBQ Ribs~ BBQ Chicken~ Hot Dogs
\$16.95/guest

The Underground BBQ

*Grilled Ribeye ~ BBQ Chicken
\$18.95/guest

Land and Sea BBQ

*Lobster Tails & *Ribeye
Market Price

All Packages Include:

Appropriate Condiments ~ 3 Side Dishes ~ 1 Beverage

BBQ Side Dishes:

Potato Salad ~ Cole Slaw~ Corn on the Cobb~ Pasta Salad~ Fruit Salad~ Mixed Green Salad~
Grilled Vegetables~ Baked Beans~ 5 Cheese Macaroni & Cheese~ Potato Chips~ Red Skin Potatoes~
Green Beans~ Seafood Pasta Salad (**add \$2**)

Beverages:

Lemonade~ Ice Tea~ Punch~ Bottled Water~ Caned Beverage (**add \$2**)

Also Available

Add **\$0.50/guest** for Disposable plates, cups and eating utensils
\$1.95/guest for Clear Disposables ~ **\$2.95/guest** for Elegant Disposables ~ **\$4.50/guest** for china
Ask about our Kabobs

If You Need Assistance Please Call Us!

(Grill Masters \$100.00 each for 4 hours. Wait staff \$75 per server for 4 hours. \$50 onsite grilling fee per grill)

****The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness***

Please add \$2.00 Per Guest for Counts under our Minimum Requirement. Menus and prices are subject to change without notice to keep up with market pricings. Prices are based on a minimum 50 guest. Also, to be added to all catering orders is a 6% sales tax and 18% service charge. Additional items are available upon request but please minimize package substitutions. Please visit our **Terms and Conditions** for any questions.

Specialty Stations

Service Staff Required for all stations (40- guest Minimum)

Mashtini Bar \$8.95/guest

Choice of two Meats: Diced Chicken ~ Baby Shrimp ~ Ground Beef ~ Steak **(add \$3)**. Choice of six toppings: Green Onions ~ Sour Cream ~ Cheddar Cheese Sauce ~ Shredded Cheese ~ Crumbled Bacon. Served in a Martini glasses. Additional Toppings **(add \$1)** Meat **(add \$2)**

Baked Potato Bar \$8.95/guest

Choice of two Meats: Diced Chicken ~ Baby Shrimp ~ Ground Beef ~ Steak **(add \$3)**. Choice of six toppings: Green Onions ~ Sautéed Mushrooms ~ Sour Cream ~ Diced Ham ~ Cheese Sauce ~ Shredded Cheese ~ Salsa ~ Diced Tomatoes ~ Red Onions ~ Crumbled Bacon Additional Toppings **(add \$1)** Meat **(add \$2)**

Salad Bar \$9.95/guest

Choice of two Meats: Diced Chicken ~ Baby Shrimp ~ Diced Ham ~ Turkey. Choice of six toppings: Tomatoes ~ Cucumbers ~ Shredded Cheese ~ Diced Tomatoes ~ Red Onions ~ Crumbled Bacon ~ Croutons ~ Boiled Eggs ~ Feta ~ Blue Cheese. Served with choice two of dressings: Raspberry Vinaigrette, Greek, Ranch, Italian, Balsamic. Additional Toppings **(add \$1)** Meat **(add \$2)**

Butchers Block Carving Station \$9.95/guest

Choice of one: Pork Loin ~ Ham ~ Turkey ~ Roast Beef ~ Corned Beef **(Market Price)**. ~ Beef Tenderloin **(Market Price)**. Served with condiments & Dinner Rolls

Pasta Station \$10.95/guest

We prepare your favorite pasta combination fresh to order with Herbs ~ Oils ~ choice of Chicken or Shrimp **(add \$3)** selection of Vegetables with your choice of two sauces: Alfredo, Meat, or Marinara. Served with Mixed Green Salad & Dinner Rolls

Stir Fry Station \$10.95/guest

Choice of one: Chicken ~ Sliced beef ~ Shrimp **(add \$3)**. Asian Vegetable Blend ~ Steamed Rice ~ Sweet & Sour Sauce ~ Teriyaki Sauce ~ Fortune Cookie

Mexican Town Taco Station \$10.95/guest

Choice of one: Chicken ~ Ground Beef or Turkey ~ Shrimp **(add \$3)**
Spanish Rice & Refried Beans. Toppings: Green Onions ~ Lettuce ~ Sour Cream ~ Diced Tomatoes ~ Shredded Cheese ~ Salsa ~ Guacamole ~ Hard & Soft Taco Shells Additional Toppings **(add \$1)** Meat **(add \$2)**

Nacho Station \$11.95/guest

Choice of one: Chicken ~ Ground Beef or Turkey ~ Shrimp **(add \$3)**
Spanish Rice and Refried Beans. Toppings: Jalapeños ~ Green Onions ~ Lettuce ~ Sour Cream ~ Diced Tomatoes ~ Shredded Cheese ~ Nacho Cheese ~ Salsa ~ Guacamole ~ Tortilla Chips

Wings & Things \$11.95/guest

Whole wings tossed to order in your favorite sauces: Buffalo ~ BBQ ~ Teriyaki ~ Sweet & Sour. Served with Ranch or Blue Cheese Dressing ~ Celery Sticks ~ Dinner Rolls

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Childrens Menu

Great for the kiddie parties 10 & under (30- guest Minimum)

Kids Pack

One Entrée
Choice of Two Sides
Choice of One Dessert
Choice of One Drink
\$8.95/guest

Entrees

Personal Pizzas ~ Corn Dogs ~ Nachos
Hot Dogs ~ Mini Tacos ~ Chicken Tenders ~ Mini Subs ~ Cheeseburger Sliders ~ Spaghetti & Meatballs
~ Flavored Meatballs (BBQ, Gravy, Sweet & Sour) ~

Sides

Fresh Strawberries ~ Fruit Salad ~ Apple Sauce ~ Vegetable Cups
Mac & Cheese ~ Mashed Potatoes ~ Tater Tots ~ French Fries

Drinks

Whole Milk ~ Chocolate Milk ~ Orange Juice ~ Apple Juice
Lemonade ~ Sprite ~ Punch

Desserts

Ice Cream Cups ~ Rice Crispy Treats ~ Cookies ~ Brownies ~

Also Available

Add **\$0.50/guest** for Disposable plates, cups and eating utensils
Add **\$1.95/guest** for Clear Disposables
Entrees **\$2.95/guest**
Sides **\$1.95/guest**
Dessert **\$1.95/guest**

Please add \$2.00 Per Guest for Counts under our Minimum Requirement. Menus and prices are subject to change without notice to keep up with market pricings. Prices are based on a minimum 30 guest. Also, to be added to all catering orders is a 6% sales tax and 18% service charge. Additional items are available upon request but please minimize package substitutions. Please visit our **Terms and Conditions** for any questions.

Beverages, Add Ons, & Desserts

Drinks & Treats priced per guest/item minimum 15 guest

Beverages

Coffee & Hot Tea Station

\$2.95/guest

Bottled Water
\$1.25/ guest

Can Soft Drinks
\$1.25/ guest

Bottled Soft Drinks
\$1.95/ guest

Punch or Lemonade
\$1.00/guest

Fresh Iced Tea
\$1.50/ guest

Bar Set ups

Clear Plastic Cups ~ Ice ~ Soft Drinks ~ Mixers ~ Lemons ~ Limes~ Cocktail Napkins ~ Stirrers
\$3.95/guest

Delectable Delights

Banana Pudding \$40 Half Pan (feeds 15-20) **\$75** Full pan (feeds 25 -40)

Caramel Peach Cobbler \$35 Half Pan (feeds 15-20) **\$70** Full pan (feeds 25 -40)

Sweet Potato Pies \$15 Regular **\$20** Deep Dish

Custom Sheet Cake \$90.00 with Logo or Theme (feeds 50 – 75) Half Sheet **\$50**

****Bananas Foster Station \$6.95** Fresh sliced bananas sautéed in brown sugar, cinnamon, butter, brandy served over vanilla ice cream.

Assorted Cookies and Brownies \$1.75/guest

**** Station Requires Staff with 25 guest minimum**

Ask About Customs Cakes from Our Preferred Baker!

Additional Items *(Priced per Guest/item)*

- **\$0.50/guest** for Disposable plates, cups and eating utensils
- **\$1.95/guest** for Clear Disposables ~ **\$2.95/guest** for Elegant Disposables ~ **\$4.50/guest** for china
- **Hors d 'Oeuvre Dinnerware- \$1.00** Includes: clear plastic plates, cutlery, and napkins
- **Champagne Flute or Wine Glass- \$0.75** Plastic **\$1.95** China
- **Linen Table Covering-** Ask about pricing
- **Linen Napkins-** Ask about pricing
- **Disposable Service ware- \$0.75 per piece**
- **Ice Sculptures Available- \$225.00 & up**
- **Punch Fountain Rental- \$85** Available with catering service
- **Chocolate Fountain Rental- \$50 & up** Available with catering service
- **Ask about Our Delightful Fruit and Salad Bar Displays**

(If there is an item you are looking for and do not see to make your event greater, please do not hesitate to ask.)

Terms & Conditions

Catering Guidelines/ Add-ons

Service Charges

- **Delivery Charges:** 1- **\$25.00** within 10miles 2-**\$50.00** within 20miles 3- If further than 20miles delivery to be determined. Delivery available for all metro Detroit areas.
- **Sales tax** (where applicable) **6.0%**
- **18% Service Charge** the service charge shall be added to all contracted events of which service is required. **(See Bottom of Page for Further Details)**
- **Credit Card Transactions** (3% Convenience Fee will be applied)

Staffing Charges

- **Chefs \$100** (up to 4hours)
- **Service Personnel (Wait staff) \$20.00** per hour, per server (up to 4hours)
- **Kitchen Personnel (Dish room ~ Bar back) \$15.00** per hour, per person (up to 4hours)
- **Bartenders \$125.00** per bartender (up to 4hours) One bartender for every 50-75guests is required.
- **All Staff Overtime Rate is \$25** each additional hour over.

All Prices are subject to 18% Service Charge and 6% State Sales Tax

All Prices are subject to Change without notice ***(Except for events for which a contract has been executed)***

Labor Charges

Labor for all events is based on an up to two-hour time frame that begins one-half hour prior to the doors opening for the event. Any event that exceeds the two-hour time frame is subject to an additional \$25.00= labor charge (per server per hour) that will be added to the final food and beverage bill.

Service Charge

The eighteen percent (18%) service charge that is included in every catering bill pays for the services of transportation, fuel, the use of equipment, kitchen essentials, buffet décor, energy costs, liability insurance fees, and all necessary permits and other administrative expenses. It is based on many factors: The type of event, the size, the venue, the complexity of food service and presentation.

Taxes

All applicable state and local taxes will be imposed and paid by the client. If the clients organization is tax exempt, DURDENS CATERING must receive a certificate reflecting the exemption status not later than five working days before the event.

Grilling Fees

All catering orders where on-site grilling is requested, a \$50.00 grilling fee will apply.

Tastings

To the discretion of DURDENS CATERING, a tasting can be provided for two guests, this is also a time for planning, question and answers. There is one tasting per booking. Additional tastings will result in additional fees.

Terms and Conditions cont.

Guarantees/Final Guest Count

To ensure the success of your event it is necessary to receive your "Final Guarantee" (confirmed attendance/RSVP count) for each meal function 1 week prior to the scheduled event. Please note this excludes weekends and holidays. Once the contract is signed, *the guest count may not be decreased only increased*. For every event, we shall be prepared to serve 5% over the Final Guarantee up to ten (10) meals. The client will be billed based on the Final Guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increased in your count after the Final Guarantee is due however, any increase exceeding 10% of the Final Guarantee will be subject to a 10% surcharge. If the count increases within the Final Guarantee timeline, the 10% overage will no longer apply.

Cancellation Policy

Cancellation of any corporate or individual event must be submitted in writing via Mail or Email. If the Patron cancels a contracted food, alcohol and non/alcohol beverages, floral event and/or facility DURDENS CATERING can retain all or a portion of the retainer fee as liquidated damages. We reserve the right to cancel any services provided by the caterer and the client will be notified in advance of the scheduled event. All deposits are non-refundable, but can be applied to a future event of equal or greater value of the cancelled contracted event if the new event is scheduled within 3 months of the original event, if cancelled in writing or email, 45 days prior to the scheduled event. All monies paid towards the catered event is considered to be a part of the deposit, DURDENS CATERING shall have no responsibility or liability for failure to supply any services when prevented from doing so by strikes, accidents or any cause beyond DURDENS CATERING control, or by orders of any governmental authority, except to return said retainer fee within sixty (60) days.

Advance Deposit/Direct Billing

We require an advance deposit of 50% of the estimated total charge from all clients. We reserve the right to request an additional deposit and/or payment in full prior to the scheduled events. There are no refunds on deposits. This is a courtesy to hold dates for your event. The no refund policy must be enforced to help keep our prices competitive. If corporations request direct billing, an invoice will be submitted and will be subject to approval at the discretion of our management. All granted corporate invoiced direct bills must be paid within thirty (30) days. Taxes

Payment

We accept cash, company and personal checks and money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, or money orders will be required (personal checks are not acceptable forms of payment). Our policy requires full payment (1) one week in advance of all scheduled events. If for any reason, including (insufficient funds on check or credit card) payment is more than 7 whole days delinquent, there will be \$50.00 late fee assessed to the patrons final invoice each day balance has not been settled.

Liability Statement

Upon acceptance of a confirmed catering proposal where full set-up services are provided and personnel from said company is present, no surplus left over food will remain with the client as stated and governed by the State of Michigan Health Department and Michigan Department of Agriculture to operate a food service establishment under the provisions of the Michigan Food law being act 92 of the Public Acts of 2000.