

Supreme BUFFET

Deluxe Set Up Includes

- Heavy Disposable Plates
- Regular Silverware
- Plastic tumblers for beverages
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes

Menu Includes

•COCKTAIL HOUR INCLUDES•

Imported & Domestic Cheeses w/ Crackers & Fresh Vegetables w/ Dip

•HOT APPETIZER STATION: (CHOICE OF 3)•

Buffalo Chicken Bites	Cocktail Meatballs	Pizza Triangles
BBQ Chicken Bites	Swedish Meatballs	Fantail Shrimp
Cajun Chicken Bites	Wrapped Franks	Coconut Shrimp
Sesame Chicken Bites	Spring Rolls	Buffalo Shrimp

•BUFFET ENTRÉES: (CHOICE OF 4 ENTRÉES)•

Additional Entrées add \$2.95 per person per item

Penne Vodka Sauce	Chicken Marsala	Glazed Country Ham
Baked Ziti	Chicken Francaise	Roasted Pork Loin
Baked Lasagna	Chicken Parmesan	Sausage & Peppers
Vegetable Lasagna	Lemon Garlic Chicken	Kielbasi & Kraut
Stuffed Shells	Chicken Stir Fry	Pepper Steak**
Penne Bolognese	Chicken Murphy	Steak Murphy**
Penne w/ Broccoli	Chicken Italiano	Steak Stir Fry**
Cavatelli & Broccoli	Chicken Milanese	Steak w/ Mushrooms**
Penne Primavera Garlic & Oil	Fried Chicken	Swedish Meatballs
Penne w/Roasted Peppers	Honey Baked Chicken	Italian Meatballs
Fettuccine in Parmesan Sauce	Herb Baked Chicken	Lemon Garlic Tilapia
Cheese Ravioli in Pink Sauce	Roast Jerk Chicken	Flounder Francaise
Eggplant Rollatini	Eggplant Parmesan	Seafood Paella**

•ACCOMPANIMENTS: (INCLUDES ALL)•

Roasted Red Skin Potatoes & Vegetable Medley
Tossed Garden Salad

•DESSERT: (CHOICE OF 1)•

Assorted Cookies, Rice Pudding, Chocolate Pudding, Apple Crisp

•ALSO INCLUDES•

Dinner Rolls & Butter

Soda Service, Coffee, Decaffeinated Coffee, & Hot Tea

*ADD A CARVING STATION: +\$3.95pp

Freshly carved by an attendant

Roast Top Sirloin, Glazed Country Ham, Roasted Turkey Breast, Rosemary & Garlic Pork Loin

Pricing

Weekdays – Saturday Day – Sunday

125+ 75 – 124 50 – 74

\$26.95 \$27.95 \$28.95

Plus 22% service fee (minimum fee \$250.00)

Saturday Evening (parties ending after 5:00pm)

125+ 75 – 124 60 – 74

\$28.95 \$29.95 \$30.95

Plus 22% service fee

All prices are **PLUS HALL FEE & NJ Sales Tax.**

Pricing is based on adult headcount

Kid's Menu & pricing available - Please Ask Bartenders available at an additional fee

Weddings subject to a Maitre d' fee

Optional Add Ons & Upgrades

Formal Dinnerware +\$4.00pp

Glassware at tables (water/all purpose) +\$2.00pp

Glassware at tables & bar (Monarch Only) +\$4.00pp

Bar Mixers & Juices +\$2.00pp

Cold Appetizer Trays (See app list) priced per tray

Hot Hors d'oeuvres Station (includes 3) +\$5.99pp
(See Hot Hors d'oeuvre list for selections)

Mashed Potato Bar +\$2.95pp

Carved Prime Meat Station +\$3.95pp

Hot Dog Cart w/ Fixings - Cart: \$125.00 + \$1.75 per hot dog

Ice Cream Sundae Bar +\$2.95pp

Chocolate Fondue +\$2.95pp

***Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!**

Italian Pastries (2pp) \$3.50pp

Assorted Fudge Brownies & Blondies +\$1.50pp

Viennese Table: Cookies, Brownies, Cakes, Pastries, Pies & Season Fruit +\$4.50pp

Occasion Cakes

Half Sheet – Basic filling \$90.00, Premium filling \$105.00

Full Sheet – Basic filling \$150.00, Premium filling \$175.00

White or Black Spandex Chair Covers \$2.50 each

Chair Cover Sash (Color Choice) \$2.00 each

Chair Cover Band (Color Choice) \$1.00 each

Table Runners (Color Choice) \$3.00 each & up

-may require up to 3 weeks notice prior to event

****Denotes Premium Entrée +\$2.00pp per entree**

Majestic BUFFET

Deluxe Set Up Includes

- Heavy Disposable Plates
- Regular Silverware
- Plastic tumblers for beverages
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes

Menu Includes

•COLD FOOD BAR INCLUDES•

Imported & Domestic Cheeses, Garden Fresh Vegetables, Seasonal Fruit served with Crackers & Dips

•HOT APPETIZER STATION: (CHOICE OF 3)•

Buffalo Chicken Bites	Cocktail Meatballs	Pizza Triangles
BBQ Chicken Bites	Swedish Meatballs	Fantail Shrimp
Cajun Chicken Bites	Wrapped Franks	Coconut Shrimp
Sesame Chicken Bites	Spring Rolls	Buffalo Shrimp

•BUFFET ENTRÉES: (CHOICE OF 3)•

Additional Entrées add \$2.95 per person per item

Penne w/ sundried tomatoes in Vodka Sauce

Cheese filled Tortellini w/ Fresh Spinach in Parmesan cream sauce

Pasta Primavera w/ mixed vegetables in white cream sauce

Ravioli filled w/ Lobster Meat in light pink sauce

Vegetable Lasagna in white cream sauce

Eggplant rolled over blended cheeses topped w/ tomato basil sauce

Chicken w/ Sundried Tomatoes, mushrooms in a Marsala cream sauce

Chicken w/ artichokes & sundried tomatoes in white wine sauce

Chicken Francaise: battered chicken in lemon butter sauce

Filet Mignon Tips w/ wild mushrooms & wine sauce**

Beef Giambotta w/ peppers, onions, mushrooms & potatoes**

Pork Loin roasted with fresh garlic & rosemary demi glace

Fresh Baked Salmon in a Creamy Dill Sauce**

Flounder Francaise: battered flounder in lemon butter sauce

Seafood Paella: shrimp, scallops & mussels in seasoned saffron rice**

Stuffed Flounder topped w/ a Chardonnay cream sauce

•CARVING STATION: (CHOICE OF 1)•

Freshly carved by an attendant

Filet Tips, Glazed Ham, Roasted Turkey Breast, Rosemary & Garlic Pork Loin

•ACCOMPANIMENTS: (INCLUDES ALL)•

Roasted Red Skin Potatoes & Vegetable Medley

Tossed Garden Salad

•DESSERT: (CHOICE OF 1)•

Cookies & Pastries, Ice Cream Sundae Bar, Chocolate Fondue

*Add an second dessert for \$2.00pp

•ALSO INCLUDES•

Dinner Rolls & Butter

Soda Service, Coffee, Decaffeinated Coffee, & Hot Tea

Pricing

Weekdays – Saturday Day – Sunday

125+ 75 – 124 50 – 74

\$28.95 \$29.95 \$30.95

Plus 22% service fee (minimum fee \$250.00)

Saturday Evening (parties ending after 5:00pm)

125+ 75 – 124 60 – 74

\$30.95 \$31.95 \$32.95

Plus 22% service fee

All prices are **PLUS HALL FEE & NJ Sales Tax.**

Pricing is based on adult headcount

Kid's Menu & pricing available - Please Ask Bartenders available at an additional fee

Weddings subject to a Maitre d' fee

Optional Add Ons & Upgrades

Formal Dinnerware +\$4.00pp

Glassware at tables (water/all purpose) +\$2.00pp

Glassware at tables & bar (Monarch Only) +\$4.00pp

Bar Mixers & Juices +\$2.00pp

Cold Appetizer Trays (See app list) priced per tray

Hot Hors d'oeuvres Station (includes 3) +\$5.99pp
(See Hot Hors d'oeuvre list for selections)

Mashed Potato Bar +\$2.95pp

Carved Prime Meat Station +\$3.95pp

Hot Dog Cart w/ Fixings - Cart: \$125.00 + \$1.75 per hot dog

Ice Cream Sundae Bar +\$2.95pp

Chocolate Fondue +\$2.95pp

***Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!**

Italian Pastries (2pp) \$3.50pp

Assorted Fudge Brownies & Blondies +\$1.50pp

Viennese Table: Cookies, Brownies, Cakes, Pastries, Pies & Season Fruit +\$4.50pp

Occasion Cakes

Half Sheet – Basic filling \$90.00, Premium filling \$105.00

Full Sheet – Basic filling \$150.00, Premium filling \$175.00

White or Black Spandex Chair Covers \$2.50 each

Chair Cover Sash (Color Choice) \$2.00 each

Chair Cover Band (Color Choice) \$1.00 each

Table Runners (Color Choice) \$3.00 each & up

-may require up to 3 weeks notice prior to event

****Denotes Premium Entrée +\$2.00pp per entree**

Brunch BUFFET

Deluxe Set Up Includes

- Heavy Disposable Plates
- Regular Silverware
- Plastic tumblers for beverages
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes

Menu Includes

•BUFFET LUNCH ENTRÉES: (CHOICE OF 2)•

Additional Entrées add \$2.95 per person per item

Penne Vodka	Chicken Francaise
Baked Ziti	Chicken Marsala
Penne Primavera	Chicken Stir Fry
Cavatelli & Broccoli	Chicken Italiano
Baked Lasagna	Chicken Parmesan
Vegetable Lasagna	Beef Stir Fry**
Eggplant Rollatini	Steak Tips w/ Mushrooms**
Glazed Country Ham	Flounder Francaise
Sausage & Peppers	Seafood Paella**

•BUFFET BREAKFAST ENTRÉES: (CHOICE OF 3)•

Additional Entrées add \$1.95 per person per item

Scrambled Eggs, Buttermilk Pancakes, French Toast, Vegetable Frittata, Ham & Cheddar Frittata, Home Fried Potatoes, Bacon, Ham, Sausage

•CHILLED PLATTERS & SALADS: (CHOICE OF 2)•

Additional platters/salads add \$1.00 per person per item

Fresh Fruit Salad, Fresh Sliced Fruit, Vegetable Crudite, Classic Caesar Salad, Tossed Garden Salad, Pasta Salad, Cucumber & Red Onion Salad

•ACCOMPANIMENTS•

An assortment of Fresh Bagels, Homemade Muffins, & Fruit & Cheese Danish

•DESSERT: (CHOICE OF 1)•

Cookie Tray, Rice Pudding, Chocolate Pudding, Apple Crisp

•ALSO INCLUDES•

Orange Juice & Soda Service
Coffee, Decaf Coffee, Hot Tea,
Cream Cheese, Butter, Jelly & Condiments

Pricing

125+	75 – 124	50 – 74
\$24.95	\$25.95	\$26.95

Plus 22% service fee

-events must end by 5pm to use this menu

All prices are PLUS HALL FEE & NJ Sales Tax.

Pricing is based on adult headcount

Kid's Menu & pricing available - Please Ask
Bartenders available at an additional fee

This Menu is NOT Available for Weddings

Optional Add Ons & Upgrades

Formal Dinnerware +\$4.00pp
Glassware at tables (water/all purpose) +\$2.00pp
Glassware at tables & bar (Monarch Only) +\$4.00pp
Bar Mixers & Juices +\$2.00pp
Cold Appetizer Trays (See app list) priced per tray
Hot Hors d'oeuvres Station (includes 3) +\$5.99pp (See Hot Hors d'oeuvre list for selections)
Mashed Potato Bar +\$2.95pp
Carved Prime Meat Station +\$3.95pp
Hot Dog Cart w/ Fixings - Cart: \$125.00 + \$1.75 per hot dog
Ice Cream Sundae Bar +\$2.95pp
Chocolate Fondue +\$2.95pp

***Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!**

Italian Pastries (2pp) \$3.50pp
Assorted Fudge Brownies & Blondies +\$1.50pp
Viennese Table: Cookies, Brownies, Cakes, Pastries, Pies & Season Fruit +\$4.50pp
Occasion Cakes
Half Sheet – Basic filling \$90.00, Premium filling \$105.00
Full Sheet – Basic filling \$150.00, Premium filling \$175.00

White or Black Spandex Chair Covers \$2.50 each
Chair Cover Sash (Color Choice) \$2.00 each
Chair Cover Band (Color Choice) \$1.00 each
Table Runners (Color Choice) \$3.00 each & up
-may require up to 3 weeks notice prior to event

****Denotes Premium Entrée +\$2.00pp per entree**

Grand BUFFET

Deluxe Set Up Includes

- Heavy Disposable Plates
- Regular Silverware
- Plastic tumblers for beverages
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes

Menu Includes

•APPETIZER TRAY•

Imported & Domestic Cheeses w/ Crackers &
Fresh Vegetables w/ Dip

•PASTA DISH: (CHOICE OF 1)•

Additional Pasta Dishes add \$1.95 per person per item

Penne Vodka Sauce	Penne w/ Broccoli
Baked Ziti	Cavatelli & Broccoli
Baked Lasagna	Penne Primavera Garlic & Oil
Vegetable Lasagna	Penne w/Roasted Peppers
Stuffed Shells	Fettuccine in Parmesan Sauce
Penne Bolognese	Cheese Ravioli in Pink Sauce

•BUFFET ENTRÉES: (CHOICE OF 3)•

Additional Entrées add \$2.95 per person per item

Chicken Marsala	Glazed Country Ham
Chicken Francaise	Roasted Pork Loin
Chicken Parmesan	Sausage & Peppers
Lemon Garlic Chicken	Sausage Murphy
Chicken Stir Fry	Kielbasi & Kraut
Chicken Murphy	Pepper Steak**
Chicken Italiano	Steak Murphy**
Chicken Milanese	Steak Stir Fry**
Fried Chicken	Steak w/ Mushrooms**
Honey Baked Chicken	Swedish Meatballs
Herb Baked Chicken	Italian Meatballs
Roast Jerk Chicken	Lemon Garlic Tilapia
Eggplant Parmesan	Flounder Francaise
Eggplant Rollatini	Seafood Paella**

•STARCHES & VEGETABLES: (CHOICE OF 2)•

Roasted Red Skin Potatoes, Parsley Potatoes, Blended Rice,
Rice Pilaf, String Bean Almondine, Honey Glazed Carrots,
Vegetable Medley, Stir Fry Vegetables,
Peas w/Onions & Mushrooms

•SALAD: (CHOICE OF 1)•

Tossed Garden, Caesar, Tossed Antipasto

•DESSERT: CHOICE OF 1)•

Assorted Cookies, Rice Pudding, Chocolate Pudding, Apple Crisp

•ALSO INCLUDES•

Dinner Rolls & Butter
Soda Service, Coffee, Decaffeinated Coffee, & Hot Tea

Pricing

Weekdays – Saturday Day – Sunday

125+	75 – 124	50 – 74
\$24.95	\$25.95	\$26.95

Plus 22% service fee (minimum fee \$250.00)

Saturday Evening (parties ending after 5:00pm)

125+	75 – 124	60 – 74
\$26.95	\$27.95	\$28.95

Plus 22% service fee

All prices are PLUS HALL FEE & NJ Sales Tax.

Pricing is based on adult headcount

Kid's Menu & pricing available - Please Ask
Bartenders available at an additional fee

This Menu is NOT Available for Weddings

Optional Add Ons & Upgrades

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Glassware at tables (water/all purpose) +\$2.00pp
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Chocolate Fondue +\$2.95pp

***Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!**

Italian Pastries (2pp) \$3.50pp
Assorted Fudge Brownies & Blondies +\$1.50pp
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Occasion Cakes
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Table Runners (Color Choice) \$3.00 each & up
-may require up to 3 weeks notice prior to event

****Denotes Premium Entrée +\$2.00pp per entree**

Cocktail OPTIONS

A perfect beginning to any event

*Cocktail Options are priced to be added to a buffet menu

• DISPLAY TRAYS •

Presentation of Imported & Domestic Cheeses with Grapes & Crackers
Garden Fresh Vegetable Crudité with Dip
Seasonal Sliced Fresh Fruit

Bruschetta: Tomatoes & Fresh Basil with Seasonings on Toasted Baguettes
Smoked Salmon on Peppered Toast with Cream Cheese & Red Onion
Tortellini Skewers with Genoa Salami & Fresh Mozzarella
Toasted Pita Chips with Spinach & Artichoke Dip
Grilled Portobello Mushrooms with Teriyaki Mayo for Dipping
Moroccan Humus with Pita Triangles

Nacho Supreme: Nacho Chips, Cheddar Cheese, Chopped Tomatoes, Lettuce, Sour Cream
Bite Size Fussily Bread with Assorted Meats & Cheeses
Gourmet Assorted Wraps Cut into Bite Size Pieces
Each Selection \$2.95 Per Person

• COLD FOOD BAR •

Fresh Vegetables with Dips, Seafood Stuffed Pastry Shells,
Sliced Imported & Domestic Cheeses with Crackers, & Fresh Sliced Fruits
\$3.99 Per Person

• ITALIAN ANTIPASTO TABLE •

Marinated Mushrooms, Fire Roasted Red Peppers, Artichoke Hearts,
Fresh Mozzarella, Genoa Salami, Imported Provolone, Sopressata,
Prosciutto, Cherry Peppers, Black & Green Olives
\$6.99 Per Person

• ELABORATE SALAD BAR •

Tossed Greens, Romaine Lettuce, Tomatoes, Cucumbers, Olives, Red Onions,
Broccoli, Carrots, Potato Salad, Cole Slaw, Macaroni Salad, Croutons, Assorted Dressings
\$2.99 Per Person (Takes Place of Salad Included with Buffet)

• VALUE COCKTAIL HOUR - SERVED STATION STYLE: (CHOICE OF 4) •

Not Available for Butler Style Service

Buffalo Chicken Bites	Cocktail Meatballs	Fantail Shrimp
BBQ Chicken Bites	Swedish Meatballs	Coconut Shrimp
Cajun Chicken Bites	Wrapped Franks	Buffalo Shrimp
Sesame Chicken Bites	Spring Rolls	Potato Pancakes

\$5.99 Per Person

• PREMIUM COCKTAIL HOUR: (CHOICE OF 7 FROM PREMIUM OR VALUE) •

Mini Assorted Quiche	Grilled Chicken Sliders	Filet Mignon Tips on Garlic Toast
Brie & Raspberry Phyllo Cups	Petite Crab Cakes	Mini Philly Style Cheese Steaks
Vegetable Stuffed Mushrooms	Caribbean Shrimp	Hamburger Sliders
Grilled Cheese Quesadilla	Bacon wrapped Scallops	Mini Reubens
Mini Loaded Potato Skins	Pulled Pork Sliders	Teriyaki Beef Skewers
Chicken Scampi on Focaccia	Fried Pork Dumplings	Smoked Duck on Popcorn Cracker

\$9.99 Per Person

Super Sweet 16 BUFFET

Deluxe Set Up Includes

- Heavy Disposable Plates
- Regular Silverware
- Plastic tumblers for beverages
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes

Menu Includes

• APPETIZER: NACHO BAR •

Crispy Nacho Chips, Warm Cheddar Cheese,
Chunky Salsa, Sour Cream, Sliced Lettuce,
Diced Tomatoes, Sliced Black Olives &
Sliced Jalapenos

• BUFFET ENTRÉES: (CHOICE OF 3) •

Additional entrées add \$2.95 per person per item

Mini Slider Burgers	Mini Reubens
Mini Cheese Steaks	French Bread Pizza
Buffalo Chicken Bites	Buffalo Wings
Chicken Fingers	Sesame Chicken
Wrapped Franks	Macaroni & Cheese
Chicken Parmesan	Fried Dumplings
Mini Spring Rolls	Fried Chicken
Fried Ravioli	Quesadilla Bites

• MASHED POTATO BAR •

Homemade smashed potatoes served
along side bacon, cheddar cheese,
sour cream, chives & butter

• SALAD: (CHOICE OF 1) •

Tossed Garden, Classic Caesar, Fresh Fruit

• DESSERT: (CHOICE OF 1) •

Fresh Baked Cookies & Brownies
Chocolate Fondue
Ice Cream Sundae Bar

• ALSO INCLUDES •

Soda Service
Coffee, Decaf Coffee, & Hot Tea

Pricing

Weekdays – Saturday Day – Sunday
125+ 75 – 124 50 – 74
\$24.95 \$25.95 \$26.95
Plus 22% service fee (minimum fee \$250.00)

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All prices are **PLUS HALL FEE & NJ Sales Tax.**

Pricing is based on adult headcount
BEVERAGE SERVER REQUIRED \$100.00 fee
Kid's Menu & pricing available - Please Ask

Bartenders available at an additional fee

This Menu is NOT Available for Weddings

Optional Add Ons & Upgrades

Formal Dinnerware +\$4.00pp
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Glassware at tables & bar (Monarch Only) +\$4.00pp
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Viennese Table: Cookies, Brownies, Cakes, Pastries,
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Occasion Cakes
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White or Black Spandex Chair Covers \$2.50 each
Chair Cover Sash (Color Choice) \$2.00 each
Chair Cover Band (Color Choice) \$1.00 each
Table Runners (Color Choice) \$3.00 each & up
-may require up to 3 weeks notice prior to event

THANK YOU for your interest in T&L Catering!

Below is important information about booking an event at our venue.
Please feel free to contact us with any questions.

How To Book An Event

Dates can be booked over the phone, by email or in person.

Call: (732) 381-1119, (908) 757-5473

Email: info@tlcatering.com

In person: Main Office – 135 Somerset Street North Plainfield, NJ 07060 – please schedule an appointment or call ahead for best service & availability

When to Book An Event

Dates are booked in a first come first serve manner. We cannot guarantee availability at any time without receiving a signed contract and deposit.

Info Needed To Book Your Event

At the time of booking we ask for your contact information, type of event, event time, and the approximate head count (this is an approximate head count – your guaranteed head count will be due 1 week prior to your event).

Contract & Deposit

Once we receive your information and event details a contract will be emailed to you (contacts are sent as soon as possible but may take 24 hours). Please review the information and return a signed copy of your contract with deposit. Initial deposit can be paid in cash, check or credit card. Deposits are non-refundable or transferrable. Signed contract and deposits must be received by the date listed in order to keep your contract valid and avoid cancellation.

Menu Selections & Linen Colors

We ask that you contact us with your menu selections and linen colors at the latest two weeks prior to the event. Menus and linen colors can be found on our website.

Head Count & Floor Plan

At the time of booking we ask for an approximate head count. You must contact us one week prior to your event with your guaranteed head count. If we do not hear from you it will be assumed that the head count given at the time of contract is your guaranteed count. After the guaranteed count has been set it cannot be lowered; you may increase your head count if necessary. Once your headcount is set, we can finalize your setting arrangements/floor plan. We ask that floor plans be set by the Monday prior to the event.

Payment

Final payment must be made 48 hours prior to your event in cash, certified check or credit card. We do not accept personal checks. There is a 3% premium for credit card payments.

Open House Hours

KENILWORTH COLUMBIAN CLUB: Tuesdays 5:00-8:00pm

MONARCH HALL: Thursdays 4:30-7:30pm

- hours are subject to change. We are not open on holidays for open house.



For over 40 years T&L Catering has offered superior catering at affordable prices. T&L Catering is proud to be one of the areas largest caterers.

Ask about our other menus:

- *Off Premises Catering*
- *Weddings*
- *BBQs*
- *Corporate Catering*
- *Tents & Party Rentals*

