



FAQ-Frequently Asked Questions

HORS D'OEUVRES

How are the hors d'oeuvres priced?

All hors d'oeuvres are priced by the piece and sold in 50-piece minimums per selection.

Is there a minimum order requirement?

Yes. A \$2,000 food minimum is required for all hors d'oeuvres orders. Plus tax and a 20% production fee apply (no production fee for drop-offs or pickups).

How many types of hors d'oeuvres can I select?

We recommend selecting only 4 to 6 different types from our menu to maintain the highest quality and presentation standards.

How many pieces should I order per person?

- If no dinner is served, we suggest planning for 10–12 pieces per person.
- If dinner is being served afterward, 6–8 pieces per person is recommended.
(These estimates are based on approximately 1½ hours of food service.)

Can I combine hors d'oeuvres with other packages?

Yes! When combined with any of our dinner packages (buffet, sit-down, etc.), no separate \$\$ minimum applies for hors d'oeuvres.

Do you provide staff and setup for hors d'oeuvres events?

Professional service staff and chef attendants are available for an additional fee. Please note that for on-site service, a staging area (such as a kitchen or small room) and accessible electrical outlets are required for hot items.



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What should I know about delivery or drop-offs?

- Some items marked with (**) will be delivered lukewarm to room temperature to preserve quality.
- Items marked with (*) are not available for delivery.

How far in advance should I place my order?

If you have a guaranteed date for your event, we recommend securing the date- ASAP to ensure availability.

[Inquire Now for Our Full Hors d'oeuvres Selections](#)

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