
Frankie Gianino's Catering

Whether you are looking for a pig roast, company picnic, breakfast or lunch catering, boxed lunches, holiday parties or elegant special events; Frankie Gianino's Catering is your partner for corporate and family catering. For top quality food and exceptional service in catering, St. Louis families and businesses trust Frankie Gianino's Catering.

You can order from our Catering Menu or have a Frankie Gianino's chef prepare a specialty menu just for you and your guests.

When your special event calls for catering, call on Frankie Gianino's Catering.

Sincerely,



Gregg Medeiros
Owner

Design Your Own Breakfast

Breakfast Breads & Crepes

Breakfast Bread Tray - Your choice of any three from the following: bakery-fresh muffins, bagels, danish, croissants or doughnuts plus appropriate condiments. 10 guest minimum
\$5.25 Per guest

Breakfast Loaves - Banana-nut or blueberry served sliced. Serves eight guests.
\$11.75 Per loaf

Coffee Cakes - Caramel-pecan loaf, chocolate chip, apple strudel and cheese, served sliced. Each serves 10 guests.
\$15.00 Per cake

Berry Crepes - Crepes filled with fresh berries and raspberry mousse, served chilled. Two crepes per person. 12 guest minimum
\$2.75 Per guest

Smoked Salmon

Smoked Salmon & Bagels - Sliced North Atlantic Smoked Salmon fillet arranged on a presentation platter with capers, lemon slices, red onion, tomato, chopped egg, bagels and cream cheese. Serves 25 guests.
\$99.25 Per tray

Fruit, Yogurt & Cereal

Whole Fruit - Apples, oranges and bananas. Eight piece minimum.
\$1.25 each piece

Fruit Kabobs - Fresh cantaloupe, honeydew, strawberry, pineapple and grapes with a cream cheese dip. 12 kabob minimum.
\$2.00 each kabob

Fresh Fruit Tray - A fresh selection of sliced melons, pineapple, strawberries and grapes. 12 guest minimum.

\$3.75 per guest

Fresh Fruit Salad - Selection of seasonal fresh fruit. Each pound serves four guests.

\$4.00 per pound

Yogurt - Assorted flavors in individual containers. Eight guest minimum.

\$1.75 each

Berry Yogurt Trifle - Low fat vanilla yogurt layered with crunchy granola and seasonal berries.

Serves 20-25 guests.

\$31.50 each

Tropical Yogurt Trifle - Mango, papaya and pineapple layered with low fat vanilla yogurt and crunchy granola. Serves 20-25 guests.

\$31.50 each

Yogurt Parfait - choose one of our delicious yogurt trifles, served in individual cups. 8 guest minimum.

\$3.25 each

Cereal & Milk - Assorted individual wholesome cereals with chilled 2% milk. Add fresh strawberries and blueberries for \$1.25 per guest. 8 guest minimum.

\$2.25 per guest

Oatmeal Bar - Give your guests the freedom to choose from sweet strawberries, brown sugar crumbles, chocolate chips, walnuts, cinnamon sugar and raisins to compliment our homestyle oatmeal. 15 guest minimum.

\$3.00 per guest

Sides

Applewood Smoked Bacon - Crisp bacon slices, two per person. 10 guest minimum.
\$1.75 per guest

Sausage Links - Sausage Links, two per person. 10 guest minimum.
\$1.75 per guest

Breakfast Potatoes - Seasoned home fries. 10 guest minimum.
\$1.75 per guest

Entrees

Bacon and Egg Quesadilla - Scrambled eggs, bacon and salsa nestled in a griddled flour tortilla. 10 guest minimum.
\$4.00 each

A.M. Wrap Up - Scrambled eggs and melted cheese, individually wrapped in a tortilla with salsa on the side. 10 wrap minimum.
\$4.25 each

Breakfast Sandwich - Scrambled eggs on a toasted bagel or bakery-fresh croissant topped with melted cheddar cheese, individually wrapped. 10 sandwich minimum.
\$5.50 each
Add bacon or ham for \$1.25 each.

Biscuits and Gravy - Large Homestyle biscuits served with country sausage gravy on the side. One biscuit per guest. 10 guest minimum.
\$3.00 Per guest

Scrambles - Your choice of one of our breakfast scrambles:

Turkey Club - Smoked turkey, bacon, cheddar cheese, green onions and diced tomatoes

Country Classic - Country ham, mushrooms, onions, green peppers and cheddar cheese

Veggie Scramble - Spinach, onions, mushrooms, asparagus, diced tomatoes and mozzarella cheese

The Deluxe - Sausage, bacon, mushrooms, onions, green peppers, cheddar and mozzarella cheese

Southwest - Spicy chorizo sausage, jalapenos, diced tomatoes, onions and cheddar cheese served with salsa on the side. 10 guest minimum.

\$3.50 Per guest

Pancakes - Your choice of flavor of pancake: 2 pancakes per guest served with butter and maple syrup.

Buttermilk

Butterscotch Almond

Banana Nut

Blueberry

Snickers

Candied Pecans

Caramel Apple

10 guest minimum.

\$3.00 Per guest

Breakfast Packages

Cold Packages

Continental Choice

Choose any three from the following - bakery-fresh muffins, bagels, danish, doughnuts or croissants, plus bottled juices and water, fresh-sliced fruit tray and condiments. 10 guest minimum.

\$7.25 Per guest

Substitute fresh fruit kabobs for fresh-sliced fruit tray \$1.00 per guest.

Power Breakfast

A nutritious and light break-time snack. Seasonal fresh fruit salad, assorted yogurts and assorted premium chewy granola bars. 12 guest minimum.

\$5.25 Per guest

Euro-Continental Breakfast

European-style assortment of croissants, danish, assorted breads, sliced ham, swiss and provol cheese, cream cheese, low fat yogurt, sliced fresh strawberries, whole grain granola and bottled juices. 10 guest minimum.

\$9.50 Per guest

Breakfast Boxes

Mix and match the Breakfast Boxes of your choice. Minimum combined order of 10 boxes.

Breakfast Box #1

Muffin or bagel, fresh fruit cup, bottled juice or water and appropriate condiments

\$6.50 each

Breakfast Box #2

Healthy cereal, low fat milk, fresh fruit cup and bottled juice or water

\$7.50 each

Hot Packages

The All American Buffet

Scrambled eggs, breakfast potatoes, sausage links, bacon or ham (choose two meats), fresh-sliced fruit tray or assorted bottled juices, bakery-fresh muffins and bagels, plus appropriate condiments. 12 guest minimum.

\$10.00 Per guest

Substitute fresh fruit kabobs for fresh-sliced fruit tray \$1.00 per guest.

Substitute a Breakfast Scramble for scrambled eggs \$1.00 per guest.

Boxed Lunches

Minimum order of ten. Box lunches served in individual containers. Please order same salads and desserts for orders over 15. Custom-ordered or custom-labeled box lunches, with guests' names and/or contents listed are available for just \$1.00 extra per box. Pricing dependent on quantity ordered.

Brown Bag \$8.75

Choice of turkey breast, ham, roast beef, cheese or vegetarian. Served with lettuce, tomato, pickle, bagged chips, condiments and a brownie.

Premium Box Lunches \$10.00

Choice of turkey breast, ham, roast beef, cold grilled chicken breast, volpi salami, vegetarian, cheese, Italian sub (roast beef, ham, volpi salami, pepperchinis, Italian dressing and provel), or American sub (ham, turkey, roast beef and American cheese). Served with lettuce, tomato and pickle.

Includes bagged chips, choice of side (potato salad, pasta salad, fruit salad or carrots and celery with ranch dressing) and choice of dessert (brownie, dessert bar or mini cheesecake).

Specialty Sandwiches and Wraps \$11.75

Includes fresh fruit salad, bagged chips, choice of side (potato salad, pasta salad or carrots and celery with ranch dressing) and choice of dessert (brownie, dessert bar or mini cheesecake).

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, parmesan cheese and our homemade Caesar dressing wrapped in a flour tortilla.

Grilled Veggie Wrap

Grilled portabello mushrooms, red peppers, red onions and spinach with basil pesto mayonnaise wrapped in a spinach tortilla.

Clubhouse Wrap

Turkey, ham, bacon, American cheese, lettuce, tomato and mayonnaise wrapped in a flour tortilla.

Chicken Salad

Our housemade all white breast meat salad on ciabatta bread.

Classic Cornbeef

Corned beef piled on marble rye with swiss cheese and coleslaw.

Pesto Chicken

Grilled chicken breast topped with basil pesto, tomatoes, spinach and fresh mozzarella cheese on country white bread.

Cheddar Roast Beef

Roast beef, cheddar cheese, lettuce, tomatoes and red onions with creamy horseradish sauce served on a French baguette.

Southwest Turkey Club

Shaved turkey breast, bacon, pepper jack cheese, lettuce, tomatoes and onions with a roasted red pepper mayonnaise served on ciabatta bread.

Tomato Caprese

Vine ripened tomatoes, fresh baby mozzarella cheese, basil and red onion with a honey balsamic vinaigrette on country white bread.

Fresh Salad Boxes

\$11.75

Salad boxes include a bakery roll with butter. Add your choice of a brownie, dessert bar or mini cheesecake for \$2.00 each box.

Baby Spinach Salad

Baby spinach, candied pecans, cherry tomatoes, crispy onion straws and baby mozzarella with a honey balsamic vinaigrette.

Teriyaki Chicken Salad

Mixed greens and cabbage, crispy rice noodles, teriyaki glazed chicken, mandarin oranges and toasted almonds with a citrus ginger vinaigrette.

Chicken Caesar

Grilled chicken breast atop a bed of romaine lettuce, croutons and parmesan cheese with our housemade dressing.

Gianino's House Salad

Iceberg and romaine lettuce mixed with pimentos, green onions, mushrooms, and provol cheese with our special house dressing.

Grilled Steak Salad

Crisp romaine lettuce, grilled beef tenderloin, bleu cheese crumbles, caramelized onions, cherry tomatoes with a red wine vinaigrette.

Mediterranean Salad

Mixed greens, kalamata olives, roasted red peppers, artichoke hearts, feta cheese and red onions with a creamy oregano dressing.

Southwest Chicken Salad

Mixed greens, chipotle grilled chicken breast, cheddar cheese, black bean salsa and tortilla strips with a zesty ranch dressing and side of salsa.

Cobb Salad

Ham, bacon, bleu cheese crumbles, cheddar cheese, eggs, tomatoes and black olives over mixed greens with our special house dressing.

Appetizers

All appetizers come 50 pieces unless otherwise stated

Vegetables

Crudite-\$2.50 per guest

A fresh and colorful array of the season's finest fresh garden vegetables served with a delicious herbed dipping sauce. 12 guest minimum

Asian-inspired Vegetable Display-\$3.75 per guest

A stunning display of shiitake mushrooms, broccolini, baby corn, daikon radish, sugar snap peas, green onions, baby carrots, cucumber and celery with a trio of dipping sauces-ginger-soy, creamy sesame, Thai-basil. 12 guest minimum.

Grilled Vegetable Display-\$2.95 per guest

Roasted seasonal vegetables

Fruit

Fruit Platter-\$3.75 per guest

A fresh selection of sliced melons, pineapple, strawberries and grapes

Fruit Skewers-\$2.00 each

Skewered fresh cantaloupe, honeydew, strawberry, pineapple and grapes, garnished with fresh berry coulis. 12 skewer minimum.

Cheese

Domestic Cheese Platter-\$3.00 per guest

Colby-jack, havarti and smoked gouda with assorted crackers and fruit garnish. 12 guest minimum.

Cheese and Sausage Platter-\$3.50 per guest

Beef summer sausage, volpi salami, smoked gouda and havarti presented with crackers and traditional accompaniments. 12 guest minimum.

Sandwiches

Miniature Sandwiches-\$85.25

Fresh premium carved meats on petite rolls-roast turkey breast, roasted veggie with hummus and choice roast beef with assorted cheeses and appropriate sauces. 48 sandwiches.

Dips

Baked Spinach and Artichoke Dip-\$49.75

A decadent combination of imported cheeses with spinach, artichokes and roasted garlic. Served with crostini.

Roasted Red Pepper Hummus-\$39.75

Traditional hummus infused with roasted red peppers, garlic and herbs, presented with crisp pita chips.

Gourmet Spread Crostini-\$68.75

Sun dried tomato and pine nut relish, cured olive tapenade and herbed artichoke spread surrounded by crostinis.

Meat

Buffalo Wings-\$45.00

Assortment of drummies and flappers choice of hot, barbeque, garlic butter or trashed. 100 pieces.

Toasted Ravioli-\$45.00

Breaded and lightly fried ravioli. Served with homemade marinara sauce. 100 pieces.

Potato Skins-\$32.00

Potato halves generously stuffed with cheese and bacon and topped with green onions. Served with sour cream.

Boneless Chicken Wings-\$35.00

Breaded boneless chicken breast pieces lightly fried. Choice of hot or barbeque.

Prosciutto Wrapped Asparagus-\$63.25

Fresh blanched asparagus spears wrapped with thin slices of prosciutto, drizzled with lemon-infused oil.

Meatballs-\$44.95

Cocktail meatballs in your choice of tangy barbecue sauce or classic brown gravy. 100 pieces per tray.

Steamed Chicken Potstickers-\$94.95

Served with soy-basil dipping sauce.

Chicken Strips-\$44.75

Breaded chicken breast strips lightly fried and served with honey mustard sauce.

Chicken Satay-\$78.50

Marinated chicken skewers grilled and topped with homemade authentic peanut sauce.

Boneless Buffalo Chicken Skewers-\$63.25

Served with bleu cheese dip.

Beef Satay-\$84.25

Beef skewers grilled and topped with homemade authentic peanut sauce.

Sirloin Pinwheels-\$54.95

Sliced tortilla wrap filled with sliced top sirloin steak, baby swiss, shaved red onion and thousand island dressing.

Turkey and Brie Pinwheels-\$54.95

Whole wheat wrap with shaved smoked turkey, romaine and imported brie with honey cranberry dressing.

Seafood

Crab Salad on Endive-\$66.50

Crisp and tender endive leaves topped with crab salad, accented by lemon and herbs.

Jumbo Shrimp Cocktail-\$98.75

With tangy cocktail sauce, lemon and horseradish.

Crab Cakes with Mustard Aioli-\$79.95

Bite-size griddled homemade Maryland lump crab cakes dotted with light mustard aioli sauce.

Coconut Crusted Shrimp-\$99.50

Served with a mango-chipotle relish.

Scallops Wrapped in Bacon-\$127.25

Sea scallops wrapped in apple wood smoked bacon, topped with a teriyaki ginger glaze.

Smoked Salmon-\$98.75

Sliced smoked salmon fillet arranged on a presentation platter with capers, lemon slices, red onion, tomato, chopped egg and crackers. Serves approximately 30 guests.

Crab Stuffed Mushrooms-\$87.50

Mushroom caps stuffed with crab meat and topped with hollandaise sauce.

Vegetarian

Spanakopita-\$57.50

Golden baked phyllo pastry triangles filled with spinach and cheese.

Brie and Raspberry Tarts-\$66.50

Baked phyllo tarts filled with fresh raspberries and imported brie cheese.

Mini Bruschetta-\$58.50

Marinated plum tomatoes accented with garlic and fresh herbs on a garlic crouton.

Veggie Quesadilla-\$43.25

Spinach, artichoke hearts, sautéed mushrooms and caramelized onions with melted jack cheese

Off-Premise Buffets

Lunch Buffet

\$11.95 per person
Monday-Friday 11a.m.-3p.m.
Two Entrees
Two Sides
Choice of Salad
Seeded Italian Bread with Butter

Dinner Buffet

\$14.95 per person
Two Entrees
Three Sides
Choice of Salad
Seeded Italian Bread
with Butter

Entrees

Roast Beef in Au Jus ❖ Honey Glazed Ham ❖ Roast Turkey with Gravy
Roasted Pork Loin ❖ Chicken Speidini ❖ Chicken Picatta
Chicken Marsala ❖ Chicken Parmigiano ❖ Chicken Modiga
Chicken Oscar(add \$2.00) ❖ Lasagna(add \$2.00) ❖ Veggie Lasagna(add \$2.00)
Pasta Tutto Mare(add \$2.00) ❖ Prime Rib(add \$2.00) ❖ Herb Roasted Chicken(add \$2.00)
Cod with Lemon Butter and Mushrooms(add \$2.00) ❖ Spinach/Artichoke Stuffed Chicken(add \$5.00)
❖ Steak & Shrimp Kabobs(add \$8.00) ❖
Steak Modiga(add \$8.00) ❖ Beef Tenderloin(add \$8.00) ❖ Lobster Tails(market)
Fresh Salmon(add \$4.00) ❖ Mahi Mahi(add \$5.00) ❖ Market Fish Selection(market)

Carving Station

\$4.00 per person plus \$75.00 attendant fee

Choose Two:

Honey Glazed Ham ❖ Top Round Roast Beef ❖ Roast Turkey
Beef Tenderloin(add \$5) ❖ Prime Rib w/Au Jus(add \$5) ❖ Roasted Pork Loin

Salads

Gianino's House Salad ❖ Frankie's House Salad ❖ Caesar Salad ❖ Pasta Salad

Sides

Butter Parsley New Potatoes ❖ Garlic Mashed Potatoes ❖ Au Gratin Potatoes
Long Grain Wild Rice ❖ Vegetable Medley ❖ Green Beans Almondine
Cavatelli with Cream Sauce ❖ Baked Penne in Meat Sauce ❖ Pasta Con Broccoli
Grilled Asparagus(add \$2.00) ❖ Sicilian Potatoes ❖ Honey Glazed Carrots

Coporate Drop-Off Buffets

12 guest minimum

Homemade Lasagna-\$13.95

Our homemade meat or vegetable lasagna, garlic cheese bread and Gianino's house salad.

Pasta Con Broccoli-\$13.95

Shell noodles with fresh broccoli in a cream sauce with mushrooms and parmesan cheese. Served with garlic cheese bread and Gianino's house salad.

Baked Penne in Meat Sauce-\$13.95

Penne noodles in meat sauce topped with provol cheese and baked to a golden brown. Served with garlic cheese bread and Gianino's house salad.

Pollo Broccoli-\$13.95

Boneless breast of chicken sautéed in a white wine, cheese, lemon butter sauce with fresh broccoli and mushrooms. Served with wild rice, vegetable, Gianino's house salad and rolls with butter.

Chicken Speidini-\$15.95

Marinated breast of chicken lightly breaded and charbroiled on a skewer, topped with butter and garlic. Served with lemon wedges, wild rice, vegetable, Gianino's house salad and rolls with butter.

Country Fried Chicken-\$13.95

Breaded boneless chicken breast served with mashed potatoes, corn on the cob, country gravy, Gianino's house salad and rolls with butter.

Assorted Deli Meat Buffet-\$12.95

Roast beef, ham, turkey and Volpi salami with assorted breads. Choice of potato salad, macaroni salad or chips. Served with Gianino's house salad and condiment tray.

Assorted Wrap Buffet-\$12.95

Chicken Caesar Wrap, Grilled Vegetable Wrap, Clubhouse Wrap and Santa Fe Chicken Wrap. Choice of potato salad, macaroni salad or chips. Served with Gianino's house salad.

Beef Tip Buffet-\$13.95

Beef tips and noodles. Served with vegetable and Gianino's house salad and rolls with butter.

Unique Theme Buffets

20 guest minimum

Meaty Chili Bar & Fixin's-\$6.50 per guest

Meaty chili with macaroni pasta, chopped onion, shredded cheese, crunchy tortilla chips, jalapeno peppers and sour cream.

Simply Spuds Baked Potato Bar-\$7.50 per guest

Baked Idaho potatoes, meaty chili, bacon bits, cheddar cheese sauce, butter, sour cream and chives. Mashed potatoes can be substituted for baked potatoes.

Build Your Own Hot Dog-\$8.50 per guest

Pure beef jumbo hot dogs, fresh bakery buns, cheddar cheese sauce, meaty chili, pasta salad and potato chips. Condiments include tomatoes, chopped onions, relish, cucumber, pickle, sport peppers, ketchup and mustard.

Taco Bar-\$10.00 per guest

Seasoned ground beef, seasoned sliced chicken, taco shells, flour tortillas, shredded lettuce, cheese, Mexicali rice, salsa and sour cream.

Add guacamole for \$1.00 per guest.

Chicken Pot Pie Bar-\$11.00 per guest

Ultimate comfort experience...create your own chicken pot pie with our homemade pastry shells, creamy chicken and potato ragout, peas, carrots and sweet kernel corn. Includes Gianino's house salad.

Finest Fiesta-\$14.00 per guest

A satisfying and authentic Mexican buffet...fajita beef, fajita chicken, Mexicali rice, refried beans, roasted potatoes with chorizo presented with warm tortillas, shredded cheddar cheese, salsa, sour cream, jalapenos and tortilla chips.

Add guacamole for \$1.00 per guest.

Greek Feast-\$14.00 per guest

Gyros meat carved from the spit with tzatziki sauce, fresh pitas, lemon-herb roasted chicken breasts, oven roasted potatoes with oregano and herbs, roasted vegetables and Mediterranean salad.

Beverages

Coffee, Tea, Lemonade & Milk

Coffee Box \$16.75 each

Coffee, regular or decaf, includes condiments and insulated cups.
12 Cups (8 oz.) per box.

Hot Tea Service \$13.50 each

Lipton hot tea bags, disposable box of hot water, insulated cups and stir sticks. 12 Cups (8 oz.) per box.

Sugar	Sweet and Low	Fresh sliced lemons
Equal	Half and Half	

Brewed Tea Service \$13.50 each

Fresh brewed tea served in a disposable box, includes condiments and insulated cups. 12 Cups (8 oz.) per box.

Sugar	Sweet and Low	Fresh sliced lemons
Equal		

Lemonade Service \$13.50 each

Lemonade served in a disposable box with insulated cups. 12 Cups (8 oz.) per box.

Hot Chocolate \$13.50 each

Individual packets of cocoa mix, disposable box of hot water, insulated cups and stir sticks.
12 Cups (8 oz.) per box.

2% milk, Half Pint Carton \$.75 each

Soda, Juice & Water

Canned Sodas \$1.00 each

Your choice from the following, or we'll send an assortment. Served chilled

Coke	Sprite	Pepsi
Diet Coke	Diet Sprite	Diet Pepsi
Diet Dr. Pepper	Root Beer	

Premium Beverage \$2.50 each
Red Bull Energy Drink

Bottled Juice \$1.50 each
Your choice from the following juices, or we'll send an assortment. Served Chilled.
Orange Grapefruit Apple Cranberry

Bottled Water \$1.00 each
Spring water, served chilled

Sparkling Water \$1.75 each
Perrier Pure Sparkling Water, served chilled

Bucket of Ice \$1.50 each

Please be sure to visit one of our other Gianino Family of Restaurants



4571 Chestnut Park Plaza
St. Louis, MO 63129

JOEY B'S
on the HILL
2524 Hampton Ave.
St. Louis, MO 63139



4565 Chestnut Park Plaza
St. Louis, MO 63129

JOEY B'S
on the Landing
710 N. 2nd Street
St. Louis, MO 63102

Conditions

Our sales office is open from 8:00 a.m. to 5:00 p.m. and the number is 636-461-2020. Orders are not confirmed until a sales professional has confirmed your order.

Please note that some of our menu items have minimums. Some items and services may require advanced notice. Events requiring a contract cannot be held without a deposit.

The following conditions ensure smooth service for all of our clients:

Pricing Prices are subject to change without notice.

Menus Menu items are subject to change without notice. We are not limited to the menu items offered in this booklet. We will work with you to develop the perfect menu for your event.

Delivery Delivery charge is based on distance and the amount of product. A second charge will be incurred if our staff returns to your site for equipment. Delivery times are arranged on a first contracted basis. Night and weekend delivery times are charged at a slightly higher rate.

Tax Sales tax is added to all orders.

Staffing Any party requiring our professional staff will be charged 20% of the total bill.

Payment A 50% deposit of total bill is required upon placing your order on any contracted party. The balance is due paid in full one week prior to event on contracted events. On non-contracted events payment may be made in cash, check or credit card. Check and credit card payments need approval prior to delivery. Corporate billing is available.

-
-
-
- Venues** You may use our special banquet room with seating up to 80 people or we can come to any St. Louis area venue or business of your choice.
- Liquor** Frankie Gianino's has a State of Missouri Liquor License, and a Jefferson County Liquor License. Some municipalities may require a one day or special event liquor license. That license is the responsibility of the client.
- Same Day** Orders placed and/or changed after 4:00 p.m. the day prior to requested delivery incur a \$15.00 fee.
- Cancellation** The following cancellation policy will apply to food or service orders that **do not** have a contracted cancellation clause.
1. Cancellations **MUST** be phoned in to our office and will be confirmed.
 2. Orders may be canceled, without penalty, no later than 12:00 noon the day prior to the event.
 3. Same day cancellations will be charged full price.
- Contracts** There is no charge for proposals or contracts. Final guest counts are due 14 days prior to your event. More may be added at that time, but there may be a charge for lowering the guest count.

NOTES