

Cowboy Catering Guide 2019

Thanks for inquiring about our catering services. Cowboy Bar & Grill is the name of the restaurant on the property adjacent to the Felton Guild.

The following pages will provide you with the information and generic pricing for your event at the Felton Guild. This information is reasonably accurate for other venues as well, Cowboy Bar & grill Lawn, subject to party size, locations and availability.

Please familiarize yourself with the final page of the guide for “IMPORTANT INFORMATION”. This will address FAQ’s, Payment /Deposit schedules, policies and more fun stuff better understood earlier than later.

The following Guide and pricing is for Buffet Style Service. Jim is looking forward to assisting you with the following:

1st step acknowledge your budget comfort zone. Go over the different sections of this guide and understand how they work. Set your RSVP reply date for at least 4 weeks prior to the event.

2nd Take a look at the menu building process, buffet & Appetizers

3rd Discussion of how to set up your soft beverages & Bar

4th Set Up & Break Down, Linens-Colors, serviceware

THEN four months before the event submit your menu and beverage decisions to Jim.

5th Establish the timeline for your day

6th Provide lawn diagram to provide set up placement for tables.

Jim is only too happy to help out with any and all of these steps.

MENU

The pages ahead details “Mains”, Sauces for Mains”, “Greens”, “Sidesaddle”, Appetizers, Beverages, Set Up & Break Down/cleanup.

Start by choosing a “Main”. This displays your base price for Buffet.

Included is your choice of one item from the “Greens” Section, one item from “sidesaddle” section and your choice of corn bread with honey butter or Garlic bread.

The second price listed refers to an item as an additional “Main”.
(More expensive item dictates base price. Example if we desire Filet of beef and smoked chicken our Buffet price would be $\$38 + \$8 = 46$)

“MAINS”

Whole filet of Beef, sliced...\$38

Sliced Tri Tip off the Grill...\$26/10

Smoked Chicken,(bone in)...\$24/8

Pulled Pork...\$24/8 (tossed in light dose of sauce)

Salmon off the Grill...\$30/12

Prawns & Grits ...\$28/12 (contains sausage , onions, peppers, sauce)

Lasagna, meat or vegetarian...\$24/8

Marinated boneless chicken breast...\$24/8

Smoked St Louis Cut Pork Spareribs...\$26/10

APPETIZERS

(These prices are for additions to buffet rates, not as substitutes)

Meatballs - choice of; Kansas red , Ginger BBQ or Spicy...\$80/8lbs

Bourbon BBQ Sausages & Meatballs...\$/ 15lbs

Chicken Wings- choice of; Ginger BBQ, Sweet chili, Carribean-Pineapple, Spicy...\$100/10lbs

Three Tomato & Mozzarella Platter, fresh tomatoes, oven roasted tomatoes in olive oil & smoked tomato jam. Plated with Buffalo mozzarella, mozzarella, fresh basil & olive oil. Served with an assortment of charred breads drizzled with olive oil...
\$295 per platter (serves 75-100 persons).

Tiny Tarts- 100 tarts, 2 inch tart shells filled with choice of;
Creamy onion with balsamic red bell drizzle...\$100
Mushroom & Swiss...\$125
Nola- bbq shrimp & grits ...\$150
Chipotle beef & cheese...\$125

Bruschetta Medallions, 100 medallions, available with the following toppings;
Tomato dice- basil pesto-grated hard cheese(pecorino romano)...\$75
Roast Garlic-mushroom- dried tomato...\$125
Brie-granny smith-cashew...\$125
Caprese- tomato-mozzarella-basil ...\$125
Brie with bacon jam...\$150
Street corn-cheese spread- roast corn-jalapeno salsa- pumpkin seeds...\$100
Goat cheese – roasted red bell – roasted garlic clove...\$100

Chilled Sesame Asparagus ... market price

Ceviche, 5lbs, served with tortilla chips or charred breads, choices; Shrimp, Shrimp & Scallop, Tilapia...\$125-\$140

Poke 5lbs, Salmon or Ahi Tuna, diced and tossed with green onion, toasted almond, fresh ginger, red bell pepper, garlic and our special marinade...(Ahi...\$280, Salmon...\$200)

Smoked Salmon Cowboy Spin, 100 pcs., flour tortilla roll with herbs, cream cheese, pickled red onion & Pasilla dressing drizzle...\$200

Oyster Bar raw or baked on the half shell, preparation styles are numerous 😊.

Prices range from; \$300 <per 100 raw with choice of flavor topper>
\$450 < per 100 baked with bacon-spinach-cheese>.

Cheese-Fruit-Vegetable Platter, these platters are all customized for each event. Platters of assorted cheeses, seasonal fruits, vegetables, pickled vegetables, onion or pesto or humus dip. Additional options include choice of cold cuts, chilled prawns, smoked salmon, seared filet of beef...etc.....these are priced starting @\$3per person

((Please note the prices quoted above are on the assumption that they are accompanied by a Buffet))

BEVERAGES

Non Alcohol

Lemonade & Iced Tea...\$3.50 pp Lemonade OR Iced Tea... \$2.00 pp

Coffee or decaf\$125 per 55 cup urn

Non Alcoholic beverages are typically served in disposables.

Alcohol Bar

Set Up

Hosted - Contribution Bar,\$400 set up (covers, 6 hours bartender, ice, glassware & Abc permit. A deposit of \$10 pp required toward consumption. Any unused portion will be refunded by check the week following the event. (Credit card required for going beyond consumption deposit or bar can be closed at such point)

No Host/ Cash Bar....\$500 set up (guests purchase their own beverages)

Beer

Bottled beers & Ciders..... \$5 ea. (typical selection: 805, Pacifico, Sierra Nevada Pale Ale, Lagunitas IPA, Budweiser, Bud light, St Pauli NA, Angry Orchard cider)

Kegs of Beer & Cider.... we have a wide variety from very local to imported. Prices may vary, below are typical charges.

Craft Brew.....Pony Keg \$250

Half barrel \$400

Domestic(Bud, Coors, Miller)..... Pony Keg \$200

Half barrel \$350

Wine

House Red & White..... \$18 per opened bottle

Prosecco or Champagne....\$22 per opened bottle

Corkage for your bottles...\$12 per bottle opened

See our wine list for more options

Set Up & Break Down \$15 per person

Set Up : Tables & Chairs, Table linens, linen napkin, as per diagram provided by hosts.

Break Down: Bussing & Break down of tables & Chairs, trash, recycling tidying of lawn & grove.

Serviceware to include 10inch china plate & flatware.

A self- serve water station is provided with disposable cups.

IMPORTANT things to be aware of☺

Thanks for understanding that, No outside foods and drinks are permitted (except for; wedding cakes, see corkage for wines, meals for allergy concerns)

Deposits and payments are non- refundable as of time they are made.

Initial deposit of \$500 payable to secure the date, recommended at same time you reserve the guild. Get a catering guide to introduce you to this catering guide, services, menus etc.

120 days before event we should outline our menu and bar desires & requirements. A statement of Services and Estimate will be established for consideration and adjustments. Estimates and costs are sometimes impacted by number of guests, if the final count is less than originally calculated (by 10% or more) prices or services may be adjusted to accommodate.

90 days before the event a 50% payment is due based upon services and estimate numbers, we will base this payment on your best estimate for number of guests.

21 days before the event final committed head count is submitted to Cowboy/Caterer. (Balance due is determined based on this count)

10 days before the event payment of standing balance due.

An 8.25% sales tax and 18% gratuity/service charge is added to all goods & services rendered