



CATERING MENU

MEET

Assorted Muffins and Loaves \$4 pp

Fresh Fruit Platter \$5 pp

Berry Yogurt Parfait with Granola \$4 pp

LUNCH

Assorted Sandwiches and Wraps with Kettle Chips \$11 pp

Soup du Jour \$5 pp

Fresh Vegetables and Hummus \$5 pp

GATHER

Charcuterie Table \$18 per person

includes a selection of local cheese, cured meat, pickled and fresh vegetables, crackers, spreads, and freshly baked sweets

Local Craft Beer & Coffee Bar

available by request with pricing based on consumption

SWEETS

Freshly Baked Cookies \$3 pp

Assorted Cookies and Squares \$4 pp

BEVERAGES

Coffee and Tea \$3 pp

Honey Sweetened Lemonade \$4 pp

Wine ~ Beer ~ Cider ~ Cocktails, *consumption pricing*

Lemon Ice Water, *complimentary by request*



CATERING POLICIES

GUEST CONFIRMATION

The price quoted is based on the client's guest count, which must be confirmed *one week prior* to event.

DEPOSIT & CANCELLATION

An initial deposit of 50% is required seven days prior to event and full payment must be paid within five business days upon completion of event. If catering services are cancelled within seven days of event, a refund will not be issued.

TAX & GRATUITY

All food and beverage services will be subject to tax. Gratuity of 15% will be added for any group over 15.

SERVICE TYPES

In-house events will be self-serve buffet with a maximum 100 person capacity. Takeout catering services, including disposable utensils, may be available.

Sit-down meals are possible with a maximum 50 person capacity and outside caterer. Please email cafemanager@stationarts.com for more information.

PRODUCTS & AVAILABILITY

We reserve the right to substitute comparable products in event of non-availability at time of event. Dietary requests must be stated one week prior to event.