

CATERING
BY DESIGN



YOUR DAY,
YOUR STORY.

Wedding
INSPIRATION

DENVER CO
+ BEYOND



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OUR Story

Springing from humble beginnings in 1996, Catering By Design first started as a casual catering company. Since then, we've ditched the ordinary to create the extraordinary.

Our team at Catering By Design has worked alongside clients to take their imagined experiences and turn them into something of their wildest dreams - and now it's your turn! It's more than making your pinterest board a reality, we're here with you every step of the way to make sure your entire day is a reflection of the most important people involved: you and your partner.

Your dedicated event design team will help you create and execute your special day, walking you through every step of the process along the way. With 25 years of experience, we've worked hard to become the most awarded catering company in Colorado. But our work is far from done, and we're here and ready to make your story a part of ours.



WHAT'S YOUR *Style?*

Congratulations on your engagement! During your initial consultation, we will work to understand your tastes, approach and personal flair to help guide you through the selection of one of our offered service styles:

SEATED:

For this service style, guests remain seated while servers bring your custom dishes to the table. Seated service is largely considered the most formal option. Consider two or three courses followed by wedding cake or a dessert station. Pages 5-8 will give you inspiration on what is possible.

BUFFET:

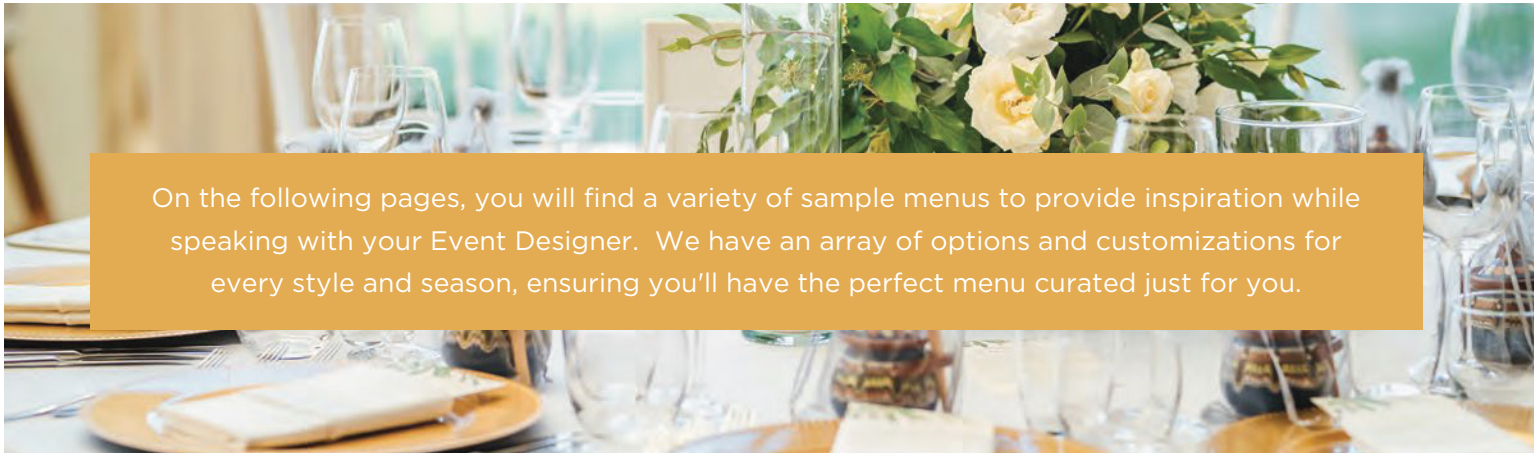
This style features imaginative displays of offerings allowing guests to serve themselves (or to be served by our staff, as the case is with Covid restrictions). This is a great choice for couples that desire a less formal service than seated style. It is possible to offer a hybrid option by serving a first course such as salad or soup followed by a buffet. On pages 9-12 you can find sample buffet menus to help spark your creativity.

STATION:

This is a great option for couples seeking more variety and interaction while steering away from more formal seating plans. We recommend a minimum of 3 to 4 stations to avoid congestion and to provide variety. See pages 13-15 for ideas.

FAMILY STYLE:

While similar to seated service, family style brings bowls and platters of your menu to the guest table to serve themselves. This style requires extra space on the tables for dishes, so larger tables may be required. Consider serving your meal in multiple courses, such as salads, pasta and then entree for a fun twist. Pages 16-17 offer more samples.



On the following pages, you will find a variety of sample menus to provide inspiration while speaking with your Event Designer. We have an array of options and customizations for every style and season, ensuring you'll have the perfect menu curated just for you.

SAMPLE *Seated Menus*



Herb Crusted Grilled Beef Tenderloin



Seared Salmon + Carrots

PASSED

CRAB BEIGNET / lemon aioli, micro celery

ADOBO SHORT RIB / sweet tomatillo relish, corn tortilla crisp

BASIL COMPRESSED

WATERMELON / chevre, pistachio dust, honey mint glaze, asian spoon

MEDITERRANEAN CHICKEN

SALAD / kalamata olive, davina tomato, red onion, minted yogurt, endive

ARTISAN CHEESE + CHARCUTERIE DISPLAY

AGED / grand cru reserve gruyère, smoked gouda, buttermilk bleu, mezzaluna fontina, extra sharp aged cheddar

CURED / capicola, prosciutto, genoa salami, peppered salami

PICKLED & ROASTED / heirloom baby carrot, balsamic asparagus, eggplant, roma tomato, mushroom, haricot vert, sweet pepper

PAIRED / coarse grain dijon mustard, fig chutney, lavender honey, cornichon, apple, pear, lavosh, crostini

SAMPLE

Seated Menu 1

SALAD

GRILLED PALISADE PEACH SALAD / baby mixed greens, roasted corn, chevre, sugared pecan, dijon vinaigrette

ASSORTED BREAD BASKET / sea salt herb focaccia, bistro roll, buttermilk cheddar biscuit, corn muffin, pretzel roll, herb sea salt butter

CHOICE ENTREE

PEPPERCORN HERB RUBBED BEEF

TENDERLOIN / smashed fingerling potato, roasted + dressed green bean, green peppercorn steak sauce

SEARED SALMON + CARROTS / carrot puree, vanilla roasted baby carrot, carrot crumb, chive oil

ROAST VEGETABLE TERRINE / roast cauliflower + brussels sprout, hazelnut romesco



Caprese Ice Cream Cone

SAMPLE

Seated Menu 2

PASSED

CAPRESE ICE CREAM CONE / diced roma tomato, fresh mozzarella, basil, olive oil, balsamic

KOREAN FRIED CHICKEN MINI

SLIDER / asian bbq sauce, kimchi slaw

SWINE ON A TWINE /

crispy pork belly, ginger jalapeño compressed watermelon, togarashi, tangerine gastrique

CHAR GRILLED SUMMER

VEGETABLE CROSTINI / basil pesto, balsamic glaze

SALAD

ITALIAN ARUGULA SALAD / baby arugula, oven roasted tomato, caper, pine nut, asiago, black pepper vinaigrette

EUROPEAN BREAD BASKET / mini mediterranean baguette, spitzweck roll, sunflower pumpkin seed roll, herb sea salt butter

ENTRÉE COURSE

DUET ENTRÉE / grilled beef tenderloin, asparagus + goat cheese chicken roulade, crispy potato tot, buttermilk creamed spinach, fried basil leaf

BUTTERNUT SQUASH RISOTTO /

herb mascarpone risotto, brown butter roast butternut squash, fried sage, olive oil roast hazelnut, parsley oil



Truffled Wild Mushroom Arancini

SAMPLE

Seated Menu 3

PASSED

SALMON PASTRAMI FORK / herbed boursin,
fried caper, fresh dill

LAMB BACON WRAPPED ARTICHOKE /
tzatziki

TRUFFLED WILD MUSHROOM

ARANCINI / mozzarella, micro basil, tomato jam

SHORT RIB AREPA / cilantro + avocado crema

SALAD

HIVE SALAD / baby greens, shaved almond,
avocado, feta, blueberry, pear tomato, tarragon
vinaigrette

HERBED FOCACCIA

CHOICE ENTRÉE

COFFEE CRUSTED BEEF

TENDERLOIN / brussels sprout, tender
belly bacon, sweet potato hash, brown
butter, fried leek

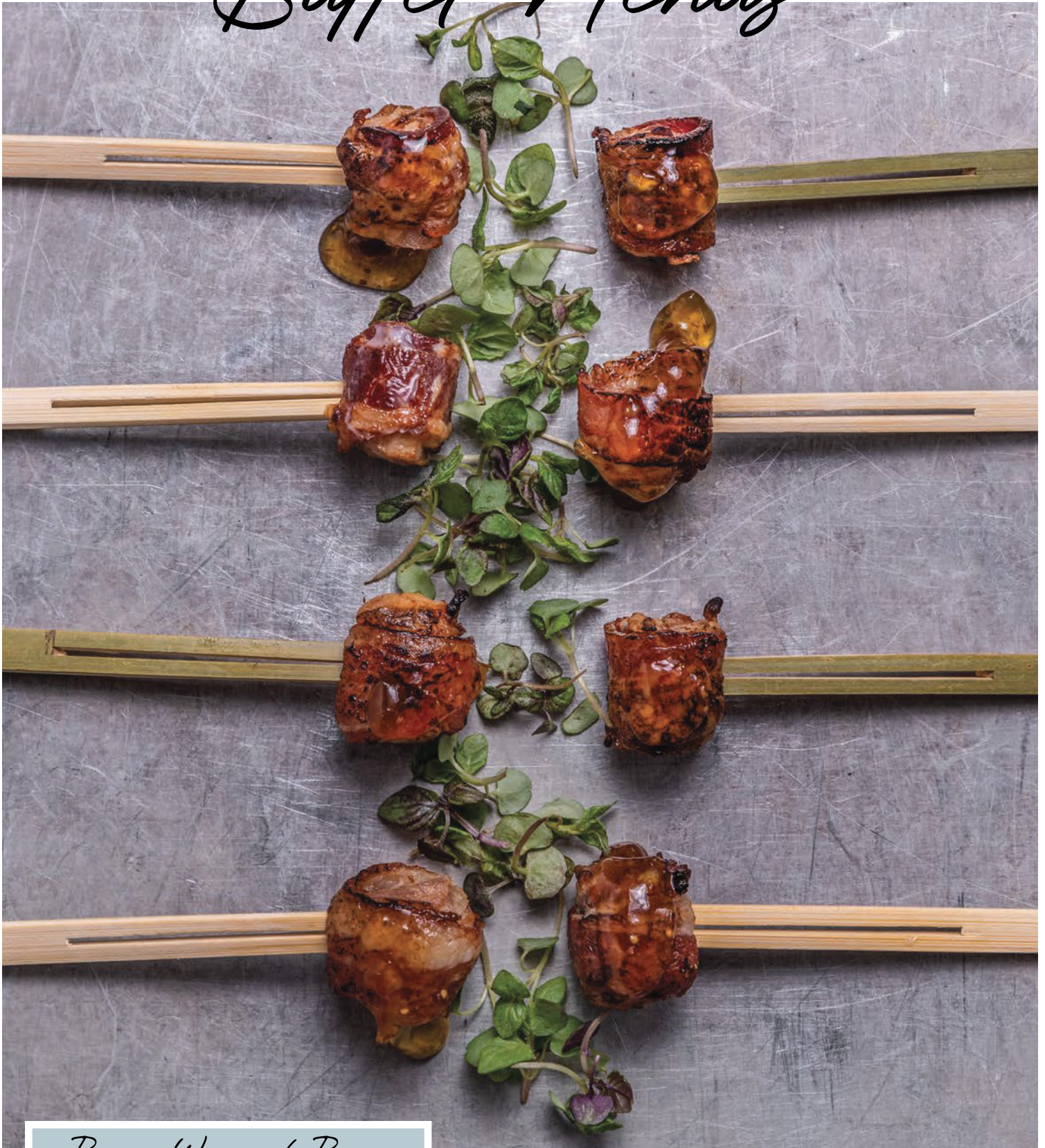
FRENCH ONION ROASTED

CHICKEN / caramelized onion, cave
aged gruyere, smashed potato, celeriac
puree, oregano oil

GRILLED HALLOUMI DREAM

BOWL / red quinoa + black rice pilaf,
roast sweet potato, braised kale + savoy
cabbage, sunflower seed, red wine
vinaigrette

SAMPLE *Buffet Menus*



Bacon Wrapped Bacon

SAMPLE

Buffet Menu 1

DISPLAY

ARTISAN TOAST

WILD MUSHROOM TOAST / vegan ricotta,

pickled mustard seed, micro blossom, thyme

LAMB LOIN TOAST / pistachio pesto, white

onion jam, corn shoot

BUTTER POACHED LOBSTER TOAST /

cilantro aioli, fried corn, kale crisp

CHEF'S GARDEN DISPLAY / pickled baby

carrot, balsamic grilled asparagus, grilled eggplant,

roasted roma tomato, marinated mushroom, blanched

green bean, roasted sweet pepper

CHEESE BOARD / grand cru reserve gruyère,

vintage van gogh gouda, buttermilk bleu, mezzaLuna

fontina, extra sharp aged cheddar

BUFFET DINNER

CLASSIC CHOP / beefsteak tomato, cucumber,

iceberg lettuce, shaved red onion, housemade crouton,

buttermilk bleu cheese dressing

CHEVERNY ROLL + JALAPEÑO CHEESE

BISCUITS / fresh herb sea salt butter

ADOBO RUBBED TRI TIP / chimichurri, pickled

red onion

CHICKEN ROULADE / corn, spinach & fontina

stuffed chicken breast, sweet jalapeño corn sauce

ROASTED BRUSSELS SPROUT &

CAULIFLOWER / olive oil, fresh herb

CHIPOTLE WHITE CHEDDAR MASHED

POTATOES / sweet butter



SAMPLE

Buffet Menu 2

PASSED

CARAMELIZED WATERMELON /

goat cheese, candied pecan, micro garnish

PAN SEARED BAY SCALLOP / lemon

beurre blanc, fresh dill

SPRING VEGETABLE TART / roasted

spring onion, asparagus, whipped tarragon

goat cheese, phyllo cup

BACON TOMATO JAM TOAST /

triple creamed brie, fried thyme

BUFFET DINNER

CALIFORNIA CAESAR / romaine

lettuce, tobacco onion, cherry tomato,

avocado, parmesan cheese, sundried tomato

caesar dressing

CAPRESE CHICKEN / chicken cutlet,

oven roasted tomato, baby mozzarella, garden

basil pesto, chicken pan jus

GRILLED SHOULDER TENDERLOIN

MEDALLIONS / sauce vierge

LEMON RISOTTO / spring pea, roasted

summer squash, lemon, parmesan

GRILLED BALSAMIC VEGETABLES /

zucchini, yellow squash, red onion, mushroom,

bell pepper, balsamic vinaigrette

HERB BUTTER BREAD STICKS



Spring Vegetable Tart

Lamb and Waffle



SAMPLE

Buffet Menu 3

PASSED

LEMON POACHED SHRIMP SALAD /

charred peach coulis, sweet potato chip, cilantro

TENDERLOIN BITE / truffle potato cake,

shallot demi, micro arugula

LAMB & WAFFLE / braised lamb, green

harissa, couscous waffle, sweet pickled onion

FOREST MUSHROOM TARTLET /

shallot & bleu cheese fondue, apple cider

gastrique, micro celery

BUFFET DINNER

ASPARAGUS & HEIRLOOM CHERRY

TOMATO SALAD / shallot crisp, baby

arugula, crumbled bleu cheese, lemon shallot

vinaigrette

SWEET ONION BALSAMIC BRAISED

BEEF SHORT RIB / balsamic tomato pan

jus

PECAN SMOKED SALMON / forest

mushroom cream, potato crisp

ROASTED WILD MUSHROOM / olive

oil, shallot, garlic, sea salt + pepper

SAUTEED HARICOT VERTS / garlic

butter, lemon, red wine vinegar

BROWN BUTTER CAULIFLOWER

PUREE / vegetable stock, brown butter, cream

GRILLED CIABATTA BREAD / herb

garlic olive oil

SAMPLE *Station Menus*



Carving Station



Pork Belly Bao Bun

PASSED

AHI POKE ON WONTON / sushi grade ahi, sesame oil, green onion, sesame seeds

BACON WRAPPED BACON / slow milk braised pork belly, applewood smoked bacon, fig orange marmalade

BEET CROSTINI / pickled fennel, orange, goat cheese

RED PEPPER FALAFEL / parsley, walnut pesto yogurt sauce

BAO BUN STATION

PORK BELLY BAO BUN / hoisin glazed pork belly, pickled cucumber, sriracha aioli

CHICKEN KATSU BAO BUN / crispy chicken katsu, cilantro, pickled cucumber, spicy aioli

VEGETABLE BAO BUN / sweet & spicy brussels sprouts, pickled onion, hoisin, cilantro, peanut

ASIAN SLAW / julienne broccoli, cauliflower, kale, napa cabbage, golden beet, carrot, red bell pepper, tahini dressing

SAMPLE

Station Menu 1

MEDITERRANEAN STATION

GREEK SALAD / tomato, cucumber, kalamata olive, feta, bermuda onion, mixed greens, red wine vinaigrette

MEDITERRANEAN CHICKEN SKEWER / roasted tomato vinaigrette, grilled artichoke, kalamata relish

LAMB MERGUEZ / cucumber raita

ROASTED RED PEPPER HUMMUS / seasoned pita chips, sliced cucumber

TAMALE BAR

LOBSTER & CORN TAMALE / masa, roasted corn, lobster tail, roasted red pepper, beurre blanc

CHORIZO & ROASTED CORN TAMALE / masa, chorizo sausage, roasted corn, chipotle mayonnaise

SMOKED DUCK & CANDIED JALAPENO

TAMALE / masa, cilantro lime aioli

VEGETARIAN TAMALE / masa, gorgonzola, peppered polenta, roasted red pepper sauce, chipotle crema

ROASTED CORN AVOCADO SALSA / grilled corn, diced avocado, fresh tomato, red onion, jalapeno, lime

CILANTRO CUMIN BLACK BEANS



Udon Ramen

SAMPLE

Station Menu 2

PASSED

HEIRLOOM TOMATO TARTLET / shaved pickled fennel, feta, phyllo tart

HONEY CURED BACON WRAPPED DATE / bleu cheese, smoked almond, lavender honey

ADOBO SHRIMP TOSTADA / white bean cilantro puree, pineapple avocado pico

CORN & CRAB BISQUE SHOOTER / lime crema, lump crab meat

RAMEN STATION

UDON RAMEN / scallion, house brewed teriyaki, crispy duck confit, soft poached egg, cilantro, lime

TONKATSU RAMEN / braised pork shoulder, green onion, kale, cilantro, pork broth, soft poached egg

CHICKEN FLAVORED RAMEN / caramelized onion, cheese sauce, micro greens

NASHVILLE HOT CHICKEN STATION

FRIED CHICKEN TENDERLOIN / panko crust

CHOOSE YOUR BASE / creamy cheese grits, chipotle white cheddar mashed potato

CHOOSE YOUR HOT / blazing hot, a bit hot, a mild kind of hot

ADD YOUR TOPPINGS / bleu cheese crumbles, chopped applewood smoked bacon, diced onion, maple syrup, bread + butter pickles

BUTTERMILK BISCUIT / whipped butter, local honey

CHEF CREATED SMALL PLATES

BRAISED BEEF SHORTRIB / creamed spinach, chive potato pancake, lemon gremolata

CORN PANNA COTTA / grilled sweet corn panna cotta, jalapeño corn bread, marinated mushroom & shaved red onion relish, grilled tomato basil coulis

PECAN SMOKED ARCTIC CHAR / parsley green onion polenta, forest mushroom cream, charred leek, micro arugula

SAMPLE

Family Style Menus



Pumpkin and Coconut Curry Soup

SAMPLE

Family Menu 1

PASSED

SHORT RIB AREPA / cilantro & avocado crema
PUMPKIN & COCONUT CURRY SOUP /
petite red pepper falafel crouton
WILD BOAR APRICOT SAUSAGE / violet
mustard, micro greens
ROAST CHICKEN IN ENDIVE / fontina
cheese, garlic aioli, toasted almond

FAMILY STYLE DINNER

CARDAMOM ROASTED BEET SALAD /
orange supreme, arugula, toasted hazelnut, goat
cheese, cumin vinaigrette
CHILI RUBBED SKIRT STEAK / chimichurri
sauce, pickled corn relish
PAN SEARED PACIFIC COD / sweet
jalapeno corn, tomato concasse, mozzarella corn
sauce, potato crisp
GREEN CHILI MASHED POTATOES / fire
roasted tomato reduction
CHARRED CORN / cotija, crema, scallion,
hatch chile



PLT Shortcake

SAMPLE

Family Menu 2

PASSED

CORN & BACON / creamed corn, milk braised
pork belly, apple cider gastrique, asian spoon
MUSHROOM SAGE ARANCINI / mozzarella
cheese, roasted tomato coulis
PLT SHORTCAKE / shaved prosciutto, tomato,
arugula salad, chive shortcake, pesto aioli
BEET FETA SAMOSA / dill yogurt sauce

FAMILY STYLE SALAD COURSE

FENNEL + ARUGULA SALAD / watercress,
onion, fennel seed, crushed pistachio, watermelon radish,
champagne black pepper vinaigrette
GIGANTE BEAN SALAD / roasted red pepper,
torn basil, parsley, olive oil
RUSTIC DINNER ROLL / salted herb butter

FAMILY STYLE PASTA COURSE

GOAT CHEESE ORECCHIETTE PASTA /
crisped applewood smoked bacon, roasted tomato, baby
spinach
GARDEN LINGUINI / garlic, mushroom, zucchini,
julienne carrot, snow pea, asparagus, spinach, asiago
cheese, shallot olive oil

FAMILY STYLE ENTRÉE COURSE

CHILI RUBBED FLANK STEAK / chimichurri sauce
TOMAHAWK CHOP / sweet onion jus, roasted
tomato
LEMON, THYME & GARLIC ROAST
CHICKEN / airline chicken breast, lemon natural jus
TUSCAN ASPARAGUS / roasted tomato, pine
nut, lemon zest, olive oil, shaved parmesan
BEAN TRIO / green beans, wax beans, fava beans

LATE NIGHT

Sweet Tooth



Pour Over Chai Ice Cream

SAMPLE *Sweets*

CHURRO STATION

CINNAMON SUGAR CHURRO / pastry cream

DIPPING SAUCES / raspberry coulis, mango coulis, dulce de leche, nutella sauce

HORCHATA ICE CREAM / Mexican cinnamon

SAUTEED DONUT STATION

SAUTEED GLAZED DONUT HOLES / maple, brown sugar & brandy butter

VANILLA ICE CREAM

DON'T MIND IF I DO

CHOCOLATE COVERED STRAWBERRY / dark chocolate, white chocolate, pistachio, coconut

BLUEBERRY LEMON MOUSSE BITE / pound cake, lemon mousse, apricot glaze

MARBLE CAKE CHURRO BITE / cinnamon sugar, salted goat's milk caramel drizzle

S'MORE BITE / dark chocolate ganache, toasted marshmallow, graham cracker tart shell

PISTACHIO MOUSSE TARTLET / pistachio pistachio cream, tart shell

CHURRO SPICE SUGAR COOKIE / cinnamon sugar

RICE PUDDING STATION

BLUEBERRY LEMON RICE PUDDING / lemon zest, blueberry, mascarpone

COOKIES & CREAM RICE PUDDING / crushed peanut butter chocolate chip cookie, honey

TRADITIONAL RICE PUDDING / vanilla poached golden raisin, candied walnut, cinnamon

PASSED ICE CREAM SHAKES

CUSTOM CREATED ICE CREAM

MILKSHAKE / passed to your guests in a mini milk jar + straw

FLOATS MY BOAT CART

THE CLASSIC FLOAT / root beer + vanilla ice cream

CARAMEL APPLE FLOAT / sparkling cider + caramel swirl ice cream

PALISADE PEACHES N CREAM FLOAT / cream soda + peach sorbet

CHOCOLATE CHERRY FLOAT / cherry coke + dark chocolate ice cream

BUILD YOUR OWN ICE CREAM SANDWICH BAR

COOKIES / classic chocolate chip, Guinness triple chocolate, peanut butter, sugar

HOUSEMADE ICE CREAM / french vanilla, double chocolate chip, strawberry honey balsamic

CEREAL BAR

YOUR FAVORITE CEREAL FROM

CHILDHOOD / fruit loops, frosted flakes, lucky charms, apple jacks, life, peanut butter cap'n crunch, honey nut cherrios

MILK / 2%, skim, almond, oat, chocolate

TOPPINGS / blueberry, banana, strawberry



Strawberry Milkshake

LATE NIGHT *Savory Treats*



Margherita Fired Pizza

SAMPLE

Late Night Treats

NEVER GROW UP MAC & CHEESE STATION

LOBSTER MAC & CHEESE / lemon mascarpone beurre blanc, fried basil
GOAT CHEESE ORECCHIETTE PASTA / crisped applewood smoked bacon, roasted tomatoes, baby spinach
SMOKEY MAC & CHEESE / smoked kielbasa, caramelized shallots, gruyere cheese macaroni

ROVING CARVED SAUSAGE CART

CARVED COLORADO SAUSAGE / elk jalapeno, duck cilantro, smoked buffalo
MUSTARDS / pub, chipotle honey, braised mustard seed, violet, whole grain dijon
PRETZEL BITES

FRIES, TOTS + GRAVY

FRENCH FRIES & TATOR TOTS
GRAVIES / pork tasso gravy, bleu cheese + shallot gravy, roasted poblano + tomato cheese sauce
TOPPINGS / bacon crumble, giardiniera, grilled onion

SLIDER STATION

CHEESEBURGER SLIDER / american cheese, lettuce, tomato, ketchup
SMOKED BRISKET BBQ SLIDER / smoked brisket, bbq sauce, tobacco onion
PULLED PORK CAROLINA STYLE SLIDER / cabbage slaw, carolina bbq sauce
FRIED GREEN TOMATO SLIDER / pimento cheese, pepperoncini
TATER BARRELS / roasted red pepper ketchup, buttermilk goat cheese dressing, chipotle aioli

WOOD FIRED PIZZA STATION

MARGHERITA FIRED PIZZA / roasted garlic olive oil, roma tomato, fresh mozzarella, basil
WILD MUSHROOM FIRED PIZZA / olive oil, taleggio cheese, wild mushroom, arugula
ARTISAN PEPPERONI FIRED PIZZA / marinara, mozzarella, artisan pepperoni



ROVING GRILLED CHEESE + SHOOTER CART

THREE CHEESE GRILLED CHEESE / cheddar, jack, mozzarella
CANDIED BACON GRILLED CHEESE / candied tender belly bacon, smoked cheddar
ROASTED TOMATO GRILLED CHEESE / slow roasted tomato, goat cheese, jack cheese
TOMATO BISQUE SHOOTER / basil crema

ADDITIONAL *Services*



Table Card Creation

DID YOU *Know?*

OUR TEAM FEATURES
SKILLED FLORISTS, DÉCOR
PROFESSIONALS, &
GRAPHIC ARTISTS that can
turn any dream into a
reality. Just ask your Event
Designer about our
made-to-order décor &
floral packages



Graphic Design



Floral Design

Design & Decor

SAFETY & SANITATION

Protocols During Covid

Safety for our guests and staff is paramount to our success, especially during times like these. As changes develop, our safety measures may also change, but please know cleanliness and sanitation are of the utmost importance and Catering by Design is dedicated to upholding these standards at all our events. To ensure these standards are maintained throughout all events we will provide a designated sanitation manager responsible for enforcement of regular timestamp sanitation practices of washing hands, changing gloves, temperature checks and sanitation of equipment during the event.

PERSONAL PROTECTIVE EQUIPMENT (PPE)

Appropriate PPE, including gloves and masks, will be worn by all employees, in adherence to state and local regulations and guidance. Training on how to properly use and dispose of all PPE will be mandatory. Staff members will have their temperature taken and recorded by their supervisor prior to starting their shifts using the CDPHE Symptom Tracker. Hand sanitizer will be available for staff at the bar and busing stations. Limited staff will be allowed in the back of house areas.

EQUIPMENT

Equipment will be sanitized prior to delivery to an event. Shared tools and equipment will be sanitized before, during, and after the event.

SERVICE

Hors d'oeuvres Service

- Hors d'oeuvres service will include individual vessels for each item on a passing tray
- While Covid restriction are in place, self-serve buffet hors d'oeuvres will not be offered

Plated/Seated Dinner

- Service staff members will carry plates to tables on sanitized serving trays
- Staff member will be required to change gloves before serving plates to guests

Buffet/Station Party

• While Covid restrictions are in place, self-service buffets and stations will not be offered. Out of an abundance of caution, we have designed wider tables to create additional distance between guests and attendants and screens will be used as needed.

Beverage and/or Dessert Service

• Service staff members will stand at a designated station and assist guests with selected beverage or gathering of menu items. No self-service will be allowed

BARS

- Ice bins will have liners in every can and lids on at all times
- All bar glasses will be considered single use
- Toast drinks will be obtained at the bar

OUR DUTY OF CARE

- We will take all steps necessary to ensure the comfort and safety of our guests and employees
- Staff members will be instructed to stay home if they have any signs of illness
- Our staff will be monitored and evaluated by their manager and fellow employees as best possible before and during their shift for symptoms and signs of illness
- All policies follow, or are above, what is required by the Department of Public Health and Environment and Tri-County Health

YOUR DUTY OF CARE

We ask you communicate the importance of health and safety to your guests and ask all guests to please stay home if they have any signs of illness

SUSTAINABILITY & GREEN *Initiatives*

At Catering by Design, we believe that it is extremely important to take responsibility for the planet & to do our part to protect it. We are committed to our sustainability plan and by communicating internally, sustainability has become an ingrained part of our company culture.

- We have universally switched our disposable packaging and tableware to compostable products
- We opt for sustainable seafood whenever possible
- We offer vegan alternatives for our clients
- We source ingredients from local producers, whenever possible. Not only does our food taste fresher, but we are supporting our local economy and slashing our carbon footprint
- We have completely automated our event process, avoiding all paper distribution, including, but not limited to the event order forms, event evaluations, all diagrams, notes for the event managers & chefs
- We opt for energy efficient equipment whenever possible
- All light fixtures in our building are energy efficient
- We use biodegradable and non-toxic cleaning products
- At our offices and kitchen, we actively recycle glass bottles, cans, cardboard, ink cartridges, office and paper supplies
- Our staff are trained how to compost our waste in our kitchens and on site; as a result, over 80% of our food waste is composted
- We have relationships with wedontwaste.org to regularly utilize extra food for the needs of our community
- By hiring local staff, and carpooling to events whenever possible, we work to reduce our carbon footprint
- We encourage clients to use compostable plates, napkins, cups and flatware when requesting disposable tableware

THANK YOU
for reaching out!



ADDITIONAL QUESTIONS?

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