



The Off-site Package

Full Service Off-site Sales or Catering Event

Are you in need of someone to serve beverages, sandwiches, pastries, snacks, or all of the above to offer at your special event? We will bring the party to you!

We are currently serving South-Central Indiana, with an approximate 20 mi. radius.

Included With Estimate:

- Custom orders crafted for your event of Food and Beverage options
- All tables, tablecloths, tent (as needed), and equipment
- All condiments, utensils, cups, lids, and napkins
- All signage and/or menus needed for the event
- A staff of baristas to facilitate service

Catered Event - \$500 minimum spend

- Delivery and/or Catering service Fees may apply: Location and Event-size dependent
- Depending on the menu, we do not necessarily require an electrical hookup!
- Examples of what we've done in the past include birthday parties, weddings, trade shows, church events, and meetings. Events with 35 or more people enjoying both beverages and food will easily hit our minimum.

Point of Sale - Minimum Sale: \$500 revenue

- Examples of past events: Farmer's Markets, Festivals, shows, fundraisers, or any other event allowing us to bring our system to sell at your event.
- If you are inquiring about this option our main questions will be: Is there a booth fee? How many people are you expecting to attend your event?
- For example: if there is a booth fee of \$200 we would need to do at least \$700 (\$200 cost + \$500 revenue) in sales, and so on.
- An average ticket sale at these types of events are \$6/person. This will help you determine if you can meet our \$500 minimum revenue with the number of your expected attendees.
- If the minimum is not met, the host must pay the difference to equal \$500.
- Interested in having us donate a percentage of our sales to your event? We would be happy to talk to you about a donation for sales beyond our \$500 minimum.

Gratuity is not included in the minimums above, but encouraged for excellent service

Food Options

We have an array of food options available from our amazing pastries and delectable savory items. All of our food items are spotlighted in the Catering Menu page! Some of these items include:

- Cucumber Bites
- Caesar Salad Cups
- Strawberry Sandos
- Mini Cheesecakes
- *and many more options!*

Build-your-own Biscuit Bar:

- You and your guests will have the opportunity to choose to mix and match many ingredients from our biscuit bar, either to enjoy one of our favorites or create a new favorite of your own!
- Offerings may include:
 - Buttermilk biscuits, Seasonal biscuits, Bagels (including a GF option), and/or Croissants
 - Cheeses including Cheddar, Havarti, or Gouda
 - Meats including Mariah ham and “Lucabacon”
 - Egg options including Seasoned eggs or our Deluxe garden eggs
 - A variety of sauces which may include Stone Ground mustard, Wildberry jam, Jalapeño cream cheese, Smokey sauce, Tomato marmalade, and Sriracha

Beverage Options

- Specialty Drip Coffee (regular and decaf), Assorted Teas (hot and cold)
- Cold Brew, Refreshers, Seasonal Cider, Hot Cocoa, and Lemonade (regular and flavored); Craft Iced-teas
- Iced Lattes (rotating flavors)
- Pre-packaged beverages - Bottled water, Coconut water, Boylan sodas
- The more beverage options you offer the easier it is to hit your minimum!

Outside Catering

We are happy to work alongside other businesses that offer different food than we offer. For example, we've done several events with Fresh Take Kitchen offering food, while our baristas provide the beverages.

****As much as we love to help, we are not event coordinators or decorators. If you do not have a day of event coordinator or designated decorator for your event and you require one, we are happy to help. There will be an additional coordination fee added to your estimate, to cover the additional labor.****