

Catering Packages

Gooch's Kitchen & Catering provides high quality food paired with customized menus with the ultimate professionalism of our service creates memorable events for any occasion.

- **Required Minimum on All Packages (with a guest minimum of 10-12)**
 - \$500 for Drop-Off Catering Services (Food in Foil Pans Only)
 - \$750 for Self Service Catering (includes Wire Chafers & Buffet Pack)
 - \$1150 for Full-Service Catering (includes Metal Chafers & Buffet Pack)
 - \$2500 for Luxury Catering (includes Luxury Setup & Decor)
- **Rates listed are Priced Per Person. (page 2)**
- **Buffet Pack includes Disposable Cutlery, Plates, Cups & Napkins and Setup.**
- **Beverages are available as Add-On Services.**
- **Any additional Staff, Attendants or Servers needed is \$40/per hour (required 3 hour minimum), per staff member needed. Staff members are NOT included in Full Service or Luxury Catering Rates. Typically, Staff Members are recommended such as Passed Appetizers, and in some cases REQUIRED, such as for Weddings (Weddings - required 7 hours minimum) and for events with 50+ guests.**
- **All Catering Services include Guest Rate, Transportation Fee, Sales Tax (unless tax exempt), and 15% Service Fee applied to all services, with the exception of Plated Services, Appetizers, Dessert Bars & Graze/Crudité Tables which is a 25% Service Fee.**
- **An additional 15% Rush Fee is automatically applied to requests made 13 days or less of the Event Date. Any event booked 6 days or less of the Event Date must Pay in Full with 15% Rush Fee.**
- **Transportation Fee is complementary in locations within a 10-mile radius, otherwise it is \$2.25/per mile.**

- **Buffet-Style: \$25 to \$65 per person.**
- **Full-Service or Corporate Events: \$25 to \$100 per person.**
- **Wedding Catering: \$25 to \$150 per person.**

*** These prices can fluctuate based on factors such as the complexity of the menu, the number of guests, and any additional services you may require. For a more accurate estimate, it's best to [contact](#) chef and discuss your specific needs. ***

Pass-style catering

Pass-style catering, where servers circulate with trays of appetizers and hors d'oeuvres, can vary in price depending on the complexity of the menu and the level of service. Here's a general overview of typical pricing for pass-style catering:

- 🍽️ **Basic Pass-Style Catering:** \$20 to \$40 per person. This includes a selection of simple appetizers and hors d'oeuvres.
- 🍽️ **Mid-Range Pass-Style Catering:** \$40 to \$70 per person. This includes a wider variety of appetizers, including some gourmet options.
- 🍽️ **Premium Pass-Style Catering:** \$70 to \$100+ per person. This includes high-end, gourmet appetizers, and possibly additional services like specialty cocktails or themed presentations.

These prices can fluctuate based on factors such as the number of guests, specific menu items chosen, and any additional services like decor or rentals.