



2017

Outdoor  
Menu



*Rep Express Catering*

# WELCOME

Outdoor fun is easy, especially when you know the right people. Companies, social groups, organizations, or individuals looking for any variety of outdoor events picnics, barbecues, company parties, themed events, tailgates and much more have trusted Rep Express Catering's events team for more than 9 years. We are looking forward to bringing even more outdoor happiness to groups all around the Eastern North Carolina for years and years to come.

Part of our commitment to you includes accurate pricing and forecasting. Though our outdoor menu lists all prices, we would like to remind you that these prices are subject to change based on dramatic fluctuations in food costs, natural disasters and other occurrences outside of our control.

# WHAT'S INSIDE

Pick Your Picnic.....	4
Crowd Favorites .....	8
Rotisserie .....	10
Special Themes .....	12
Appetizers .....	14
Sweet & Salty Treats.....	15
Beverages .....	16
Venues .....	18
Entertainment .....	19
The RepX Promise .....	20
Conditions .....	21
Package Details.....	22
Planning Notes .....	23

## PICNIC FAVORITES select any three entrées from pages 4-5

### **BLACK ANGUS HAMBURGERS**

Dairy-Free, Gluten-Free  
1/3 lb. lean ground beef

### **TURKEY BURGERS**

Dairy-Free, Gluten-Free  
1/3 lb. lean turkey burger

### **VEGGIE BURGERS**

Vegetarian  
1/3 lb. vegetarian burger

### **BONELESS CHICKEN BREASTS**

Dairy-Free, Gluten-Free  
flavorful and tender,  
seasoned with  
barbecue dust

### **JUMBO ANGUS BEEF HOT DOGS**

Dairy-Free, Gluten-Free  
all-American 100%  
pure beef

### **BACKYARD BBQ CHICKEN**

Gluten-Free  
slow grilled chicken  
quarters on the bone,  
basted with Sweet Baby  
Ray's barbecue sauce

\*ask about our barbecue  
sauce tasting bar — a  
selection of self-serve  
regional sauces: Memphis,  
Texas, Carolina, golden  
mustard

## DOWN-HOME BBQ

### **18-HOUR SMOKED BRISKET**

Dairy-Free, Gluten-Free  
sliced, slow-cooked brisket of beef

### **PULLED PORK**

Dairy-Free, Gluten-Free  
slow-smoked pulled pork shoulder

### **BBQ RIBS** (+\$2.00 pp)

Gluten-Free  
tender baby back ribs

### **SMOKED CHICKEN**

Gluten-Free  
beer can-style smoked chicken quarters

Individually wrapped gluten-free burger buns are available for \$1.00 per bun

SEE PAGE 6 FOR PICK YOUR PICNIC MENU PRICES

## BACKYARD FAVORITES select any three entrées from pages 4–5

### STREET TACOS

barbacoa beef or chicken tinga, soft tortillas, onions, cilantro relish, lime wedges, housemade salsas

### KABOBS (+\$1.00 pp)

marinated steak, chicken or vegetable kabobs

1 kabob per person

### PICNIC BBQ WINGS

grilled chicken wings with Sweet Baby Ray's barbecue sauce

### JERK WINGS

spicy marinated chicken wings

## SAUSAGES AND SANDWICHES

### BRATWURST

naturally-cased, premium old-world style

### ITALIAN SAUSAGE (+\$1.00 pp)

mild Italian sausage, sweet peppers and giardiniera

### SMOKED SAUSAGE

specialty seasoned, char-grilled with caramelized onions

### PORK SANDWICH

grilled and basted with Sweet Baby Ray's barbecue sauce

### CHICKEN SAUSAGE

Gluten-Free

seasoned with apples and Italian herbs

## STEAKS, CHOPS AND MORE

limit one of each of these selections per guest

### MARINATED CHICKEN BREAST

jerk, garlic and herb or tequila lime

### CHICAGO CUT PORK CHOP

(+\$4.00 pp)

bone in, 10 oz. center cut chops basted with Sweet Baby Ray's barbecue sauce

### SALMON FILLET (+\$2.00 pp)

Dairy-Free

herb-rubbed fish fillets

### RIB-EYE STEAK (+\$5.00 pp)

dry rubbed 10 oz.

### FLAT IRON STEAK (+\$3.00 pp)

Dairy-Free

dry rubbed 10 oz.

## SALADS

Select four total items from pages 6–7 (salads, sides and desserts)

### LOADED POTATO SALAD

Gluten-Free  
baked potatoes, sour cream  
dressing, bacon, cheddar cheese,  
scallions

### CHUNKY REDSKIN POTATO SALAD

Gluten-Free, Vegetarian  
red potatoes, onions, creamy  
dressing

### AMERICAN POTATO SALAD

Vegetarian  
potatoes, diced eggs, celery, onions,  
bits of red peppers and sweet relish  
in a housemade dressing

### SWEET POTATO SALAD

Vegetarian  
roasted sweet potatoes, green  
onions, celery, roasted red peppers,  
cilantro, lime chipotle dressing

### MACARONI SALAD

Vegetarian  
elbow pasta, honey mustard  
dressing, celery, red and green  
peppers, red cabbage

### ZESTY PASTA SALAD

Vegetarian  
penne pasta, roma tomatoes, onions,  
baby spinach, basil, olives, fontinella  
cheese, pepperoncini, olive oil

### HERITAGE COLESLAW

Dairy-Free, Vegan  
shredded cabbage slaw, tangy oil  
and vinegar dressing

### GREEK COUNTRY SALAD

Dairy-Free, Gluten-Free, Vegan  
tomatoes, cucumbers, red onions,  
green peppers, oregano, red wine  
vinaigrette

### SUMMER TACO SALAD

Vegetarian  
chopped romaine, roma tomatoes,  
pinto beans, corn, red onions,  
shredded cheese, crushed tortilla  
chips with cilantro chili dressing

### REPX CHOP SALAD

Vegetarian  
chopped romaine, roasted red  
peppers, cucumbers, red onions,  
baby tomatoes with mini pasta tubes  
with honey mustard dressing

### TOSSED GARDEN SALAD

Dairy-Free, Gluten-Free, Vegan  
(without dressing)  
romaine, cucumber, tomato,  
radicchio and organic carrots with  
assorted dressing packets

### PICNIC SPINACH SALAD

Vegetarian  
baby spinach, strawberries, almond  
slivers, red onions and dried  
cranberries with poppy seed dressing

## SIDES

Select four total items from pages 6-7 (salads, sides and desserts)

### SWEET CORN

Gluten-Free, Vegetarian  
corn on the cob with butter and salt on the side

### GRILLED VEGETABLES

Dairy-Free, Gluten-Free, Vegan  
summer vegetables marinated with herb oil

### GRILLED PARISIAN REDSKIN POTATO SALAD

scallions, bacon crisps, garlic, whole grain mustard

### MOLASSES BAKED BEANS

Dairy-Free, Gluten-Free, Vegan  
vegetarian baked beans, brown sugar, sweet onions

### MACARONI & CHEESE

Vegetarian  
baked elbow macaroni, aged cheddar cheese

### RED BEANS & RICE

Vegan  
New Orleans-style seasoning, flavorful but not spicy

## DESSERTS

### COOKIE TRAY

assortment of crowd-pleasing favorites

### WHOLE FRUIT

Dairy-Free, Gluten-Free, Vegan  
apples, bananas, oranges

### SLICED WATERMELON

Dairy-Free, Gluten-Free, Vegan

### FRESH SEASONAL FRUIT SALAD

Dairy-Free, Gluten-Free, Vegan  
the best the market has to offer

## PICK YOUR PICNIC MENU PRICES

0 - 50 guests	\$ 13.00 per guest
51 - 150 guests	\$ 12.50 per guest
151 - 250 guests	\$ 12.00 per guest
over 251 guests	call for pricing
<i>service charge applies</i>	

All "pick your picnic" options include Ruffles potato chips, veggie burgers, condiments and environmentally-friendly picnic plates and cutlery.

## ALL-AMERICAN

\$12.95 per guest | service charge  
applies over 150 guests — \$11.25  
per guest

- black angus 1/3 lb. hamburgers
- jumbo angus beef hot dogs
- veggie burgers
- American potato salad
- sliced watermelon
- bagged chips
- assorted cookies
- rolls
- condiments

## RODEO GRILL

\$14.50 per guest | service charge  
applies over 150 guests — \$13.75  
per guest

- 18-hour smoked brisket
- boneless chicken breasts
- black angus 1/3 lb. hamburgers
- jumbo angus beef hot dogs
- veggie burgers
- molasses baked beans
- American potato salad
- sliced watermelon
- bagged chips
- assorted cookies
- rolls
- condiments

## BLUE-RIBBON

\$13.95 per guest | service charge  
applies over 150 guests — \$12.30  
per guest

- black angus 1/3 lb. hamburgers
- jumbo angus beef hot dogs
- boneless chicken breasts
- veggie burgers
- American potato salad
- zesty pasta salad
- sliced watermelon
- bagged chips
- assorted cookies
- rolls
- condiments

For dietary restrictions, please consult your sales representative.  
Individually wrapped gluten-free burger buns are available for \$1.00 per bun



## PIRATE COOKOUT

\$18.50 per guest | service charge applies  
over 150 guests — \$17.50 per guest

- barbecue ribs
- boneless chicken breasts
- black angus 1/3 lb. hamburgers
- jumbo angus beef hot dogs
- veggie burgers
- molasses baked beans
- American potato salad
- sliced watermelon
- bagged chips
- assorted cookies
- rolls
- condiments

## SOUTHERN BBQ

\$16.00 per guest | service charge applies  
over 150 guests — \$15.25 per guest

- Carolina-style pulled pork
- barbecue chicken breasts
- black angus 1/3 lb. hamburgers
- jumbo angus beef hot dogs
- veggie burgers
- heritage coleslaw
- American potato salad
- sliced watermelon
- bagged chips
- assorted cookies
- rolls
- condiments

## NEIGHBORHOOD COOKOUT

\$18.75 per guest | service charge applies  
over 150 guests — \$16.50 per guest

- tequila lime marinated chicken breasts
- black angus 1/3 lb. hamburgers
- jumbo angus beef hot dogs
- street tacos
- veggie burgers
- corn on the cob
- American potato salad
- sliced watermelon
- bagged chips
- assorted cookies
- rolls
- condiments

## PIG ROAST

**whole roasted pig with crispy skin  
and a custom dry rub**

- served plain and with Sweet Baby Ray's barbecue sauce
- grilled boneless chicken breasts
- 1/3 lb. black angus burgers
- jumbo angus hot dogs
- veggie burgers
- American potato salad
- corn on the cob
- molasses baked beans
- chilled sliced watermelon
- bagged chips
- assorted cookies
- rolls
- condiments

100 guests and over (service for 2 hours)	\$17.00 per guest
0–99 guests (service for 1.5 hours)	\$18.50 per guest
roaster \$79.00 <i>service charge applies</i>	

## PREMIUM PIG ROAST

**whole roasted pig with crispy skin, marinated and  
injected with peach and apricot nectar**

- served plain and with Sweet Baby Ray's barbecue sauce
- grilled marinated chicken breast finished with champagne sauce
- Parisian grilled red skin potatoes with red wine and stone-ground dijon vinaigrette
- apple waldorf green salad with a scratch-made honey-lemon dressing
- heritage coleslaw with a sweet and tangy vinegar-style base
- grilled vegetables
- corn muffins with butter, Country Crock and honey
- assorted cookies
- rolls

considerations: add steak or salmon – charges apply

100 guests and over (service for 2 hours)	\$20.00 per guest
0–99 guests (service for 1.5 hours)	\$21.50 per guest
roaster \$79.00 <i>service charge applies</i>	

For dietary restrictions, please consult your sales representative.  
Individually wrapped gluten-free burger buns are available for \$1.00 per bun

## OKTOBERFEST PIG ROAST

**whole roasted pig with crispy skin and a custom dry rub**

- served plain and with Sweet Baby Ray's barbecue sauce
- bratwurst
- 1/3 lb. black angus burgers
- jumbo angus hot dogs
- veggie burgers
- German potato salad
- assorted mustards
- assorted cookies
- rolls
- pretzel rolls (+\$1.00 pp)
- condiments

100 guests and over (service for 2 hours)      \$18.00 per guest  
 0-99 guests (service for 1.5 hours)      \$19.50 per guest  
 roaster \$79.00 *service charge applies*

## CARIBBEAN PIG ROAST

**whole roasted pig with crispy skin, marinated and injected with Cuban mojo**

- served plain and with Barbados style barbecue sauce
- jerk chicken breasts
- 1/3 lb. black angus burgers
- jumbo angus hot dogs
- veggie burgers
- American potato salad
- black beans & rice
- sliced golden pineapple
- assorted cookies
- rolls
- condiments

100 guests and over (service for 2 hours)      \$17.00 per guest  
 0-99 guests (service for 1.5 hours)      \$18.50 per guest  
 roaster \$79.00 *service charge applies*

## CORN IN THE HUSK

- fresh sweet corn
- butter
- mayonnaise
- parmesan
- seasonings

100 guest minimum      \$1.70 per ear  
 roaster and generator \$285.00 *service charge applies*

Roasters subject to availability

## BAJA PICNIC

\$21.75 per guest | service charge applies  
\$79.00 fee for roaster

- street tacos
- citrus barbecue-glazed chicken breast
- corn on the cob served street-style with mayonnaise, chili powder and lime
- ranchero beans
- mexicali rice
- summer taco salad
- tortillas
- onion cilantro relish
- chipotle salsa
- assorted cookies

## THE “BACK OF THE YARDS”

\$28.50 per guest | service charge applies

- dry rubbed 10 oz. flat iron steak
- center-cut 10 oz. pork chop on the bone, basted with mustard barbecue sauce
- grilled salmon fillets with maitre d’ butter
- baked potatoes, sour cream, butter
- grilled jumbo asparagus (in season)
- apple waldorf salad with honey-lemon dressing
- mini onion rolls
- assorted cookies

## TEXAS BBQ

\$15.50 per guest | service charge applies

- 18-hour smoked brisket
- tequila lime chicken breast
- smoked sausage
- ranchero beans
- loaded baked potato salad
- chips and salsa
- corn muffins and butter
- assortment of barbecue sauces
- condiments
- assorted cookies

For dietary restrictions, please consult your sales representative.  
Individually wrapped gluten-free burger buns are available for \$1.00 per bun

## MEDITERRANEAN PICNIC

\$19.95 per guest | service charge applies

- chicken souvlaki skewers with lemon, garlic and oregano
- grilled salmon fillets drizzled with lemon tahini and parsley sauce
- rice pilaf
- Greek country salad
- red pepper hummus and pita bread
- watermelon and feta cheese salad with mint and lime
- assorted cookies

## FOOD TRUCK FUSION

\$19.95 per guest | service charge applies

- Asian pulled pork sliders
- Thai ginger chicken breast
- street tacos
- jerk wings
- mexicali rice
- black bean and corn salad
- assorted cookies

## A TASTE OF BBQ COUNTRY

\$17.95 per guest | service charge applies

- 18-hour smoked brisket
- Memphis-style pulled pork
- smoked chicken quarters
- barbecue baby back ribs
- molasses baked beans
- American potato salad
- Piedmont-style coleslaw
- corn muffins and butter
- assortment of barbecue sauces
- assorted cookies

All special themes have a 25-guest minimum.

All appetizers include the appropriate condiments, utensils and serving trays.

## HOT

**VEGGIE QUESADILLA** \$48.75 (tray of 50)

Vegetarian  
spinach, artichoke hearts, sautéed mushrooms,  
caramelized onions with melted jack cheese in a  
soft flour tortilla

**JERK CHICKEN WINGS** \$50.95 (tray of 50)  
with pineapple chipotle salsa

**PICNIC BBQ WINGS** \$50.95 (tray of 50)  
grilled chicken wings with Sweet Baby Ray's  
barbecue sauce

**BBQ MEATBALLS** \$52.50 (100 count)  
mini meatballs simmered in a molasses-based  
Sweet Baby Ray's barbecue sauce

**SRIRACHA PICNIC MEATBALLS** \$52.50 (100 count)  
slow-simmered with the famous spicy sauce

**PICNIC BABY RED POTATOES** \$97.50 (tray of 50)  
Gluten-Free  
baby potatoes stuffed with cheese, bacon,  
green onions

## COLD

25 guest minimum on all cold appetizers

**FRUIT KABOBS** \$2.45 each  
Dairy-Free, Gluten-Free, Vegan

**CHIPS & SALSA** \$2.45 per guest  
Dairy-Free, Vegan  
with black bean, red tomato, corn salsa

*add guacamole for an additional \$2.25 per guest*

**ROASTED RED PEPPER HUMMUS** \$4.00 per guest  
Dairy-Free, Vegan  
with pita bread

**SUMMER VEGGIE CRUDITÉ** \$3.00 per guest  
Vegetarian  
with herbed ranch dip

**ICE CREAM TREATS***attendant not included*

assorted ice cream bars  
\$1.90 each

Italian ice cups  
\$1.85 each

ice cream cups  
\$1.60 each

ice cream cart  
\$79.00 each

**SNO CONES**

\$1.00 per serving | 100 guest minimum | uno cone machine \$59.00  
orange, grape, blue raspberry and fruit punch  
*attendant not included*

**POPCORN**

\$1.00 per serving | 100 guest minimum | popcorn machine \$59.00  
*generator and attendant not included*

**COTTON CANDY**

\$1.00 per serving | cotton candy machine \$59.00  
*generator and attendant not included*

**MAKE-YOUR-OWN ICE CREAM SUNDAE BAR**

\$5.55 per guest | 100 guest minimum  
4 oz. vanilla bean ice cream scoop with choice of toppings:  
chocolate sauce, strawberry sauce, caramel sauce, crushed Oreo  
cookies, nut topping, M&M's candies, cherries, sprinkles and whipped  
cream  
*includes ice cream station and attendant for two hours*

## FROZEN DRINKS

select one 9 oz. flavor: strawberry daiquiri, margarita or piña colada

non-alcoholic (each)  
\$2.35

with alcohol (each)  
\$4.25

equipment and operator \$210.00 for 3 hours  
*generator not included*

**GRAN VERANO 3 LITER BOXED WINE (PER BOX)** \$45.25  
sauvignon blanc and cabernet sauvignon

**MIKE'S HARD 12 OZ BOTTLES (PER BOTTLE)** \$4.25  
flavors subject to availability

**MIKE'S HARD 12 OZ CANS (PER CAN)** \$4.25  
flavors subject to availability

**ANGRY ORCHARD 12 OZ BOTTLES – HARD CIDER (PER BOTTLE)** \$4.25  
crisp apple, apple ginger

**WINE, PER 750 ML BOTTLE** \$23.50  
chardonnay  
white zinfandel  
pinot grigio  
pinot noir  
riesling  
cabernet sauvignon

**DOMESTIC BEER**  
**1/2 BARREL** \$250.00  
Coors Light  
Miller Lite  
Sam Adams Boston Lager  
Miller High Life

**PREMIUM & CRAFT BEER**  
**1/2 BARREL** \$325.00  
Heineken  
Fat Tire Lager  
Dos Equis  
Modelo  
Blue Moon



**CANNED SOFT DRINKS** \$0.99 per  
can  
Coke, Diet Coke, Sprite, iced tea, lemonade; 50+ cans, \$0.95 per  
can  
*we recommend two cans per guest for a* 500+ cans, \$0.90 per  
can  
*three hour picnic*

**UNLIMITED SODAS AND WATERS** \$2.99 per  
guest  
one hour before to one-half hour after food service

**FRESHLY-BREWED COFFEE** \$2.75 per  
guest  
Hawaiian Kona regular and decaf coffee served  
from airpots with creamer, sweeteners, disposable  
mugs and stir sticks

**JUICE POUCHES** \$33.75 per  
case  
assorted flavors, 40 per case

**BOTTLED WATER (16.9 OZ)** \$1.00 per  
bottle  
discounts available by volume

**ICED WATER** \$18.50 per  
cooler  
in five gallon cooler with 35 12 oz. cups

**ICE CREAM FLOATS (12 OZ)** \$2.90  
each  
minimum of 50

root beer, orange and cream sodas, vanilla bean ice cream,  
whipped cream, cherries

equipment and operator  
\$175.00 for 3 hours

### PROVIDING YOUR OWN BEVERAGES?

cooler rental \$9.00  
ice, 25 lb. bag \$6.50  
coolers arrive and leave with our team

## FIND YOUR PERFECT VENUE

One of the most important components of a successful picnic is the location. We have established very strong relationships with a wide range of venues and venue coordinators over the years, and we would enjoy helping you compare the venues best suited for your needs.

For your additional benefit, we have created a customized venue selector tool [myrepexpress.com](http://myrepexpress.com), through which you can begin the process of narrowing down the right location for your event.

## ADD EXCITEMENT TO YOUR EVENT

Outdoor events and picnics really do take on an entirely new atmosphere and level of excitement when they incorporate a variety of activities and entertainment. We happily plan and provide many different games geared toward children, teens and adults.

### Some entertainment and activity options are:

Photo Booths  
Petting Zoos  
Inflatables  
Dunk Tanks  
Moon Walks  
DJs  
Bands  
Face Painters

Temporary Tattoo Artists  
Game Leaders  
Impersonators  
Magicians  
Clowns  
Sporting Games  
Carnival Games  
Casino Games

In addition to your entertainment, we can also provide equipment that will help make your guests' experience more enjoyable. These include portable toilets, tables, chairs and tents.

Please ask your outdoor event expert for outdoor games, entertainment and equipment options we can bring to your event.

Our experience has proven the value of clearly stating the basis of our relationship. We are a moral and ethical company attracting loyal customers that prefer high quality food and service for a fair price. We do not pursue transactional relationships that are based on price alone. Our ethical standards require us to provide:

## QUALITY

We promise to use only superior-quality ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our profit margins. Providing superior ingredients at fair market pricing restricts our ability to discount except in cases where very large quantities are ordered. We promise to only employ quality staff that adheres to our core values.

## SERVICE

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are people-pleasers and are a customer-intimate company. To ensure high levels of service, we provide lifelong training to every member of our staff in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right caterer for your needs.

## FAIR VALUE PRICING

In order to keep the pricing fair, setup and delivery fees are additional. Service fees are charged for outdoor events, are included in proposals and are based on the expectations of the client. Variable expenses beyond service fees may differ from the fees listed in this menu. All modifications are based on distance. The delivery fee covers fuel, man hours and equipment depreciation.

**DEPOSITS**

Outdoor events require a 50% deposit and a signed copy of our contract to guarantee service. Equipment and entertainment must be paid in full at time of deposit. Once a time and date is reserved, we will reserve a crew and equipment for that event. The deposit, in part, covers those costs.

**PAYMENT**

Payment in full is due 10 days prior to the commencement of food service for your event. Payment may be in the form of a check, money order, major credit card or automatic electronic payment. Should the credit card option be used, the card information must be called in to our office with the final guest count before credit card processing.

**INSURANCE**

Rep Express Catering and its clients are protected by the maximum recommended coverage in product liability, auto, worker's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients that request to be named additionally insured on our policies will incur a \$50 fee to cover that expense. Any additional insurance coverage requested by our clients will be completed at an additional expense to the client.

**PERMITS**

Rep Express Catering has all necessary licenses and permits required for food and beverage service. Copies of licenses and permits can be emailed to our clients upon request. Specific events may require additional permits or licensing typically obtained by the client, though we can assist if necessary. Any additional expense will be explained to our clients before billing. Our liquor license and insurance require that our staff serves alcohol purchased through Rep Express Catering only. We are also not permitted to leave any alcoholic beverages behind upon our departure.

**STAFFING**

We are proud of our professional staff. They participate in hours of customer service training, are well-groomed, and are appropriately uniformed for every event or delivery. Staffing fees vary.

**SITE INSPECTIONS**

In order to ensure flawless event execution, a site inspection may be required for your event.

**PROPOSALS**

A complete proposal will be provided free of charge after the date and location of the event are confirmed.

**CONTRACTS**

A contract will be issued after the client has agreed to the event date, location, menu and amenities. A signed contract and deposit are required to guarantee service. Changes in your contract may incur a \$25 charge.

**GUEST COUNTS**

Final guest counts are due 10 days prior to the event. After that date, reasonable increases are accepted but due to scheduling of food items, equipment and staffing, decreases are not.

**CANCELLATIONS**

We understand that there are acts of God, family emergencies, and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Outdoor events may be cancelled six hours prior to food service. If the event is not re-booked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee.

**LEFTOVERS**

Some opened and cooked food may be left for your party provided sanitary conditions prevail. Leftover containers are not provided, but can be added to the proposal for an additional charge.

**PRICE INCREASES**

A price increase would only be implemented to protect the well-being of our staff, increases to our food, packaging and transportation costs and other such expenses.

## ALL GRILLED ON-SITE EVENTS

### ALL PICNIC PACKAGES

All packages are grilled on-site and include serving staff, chafing dishes, service dishes, serving tables and covers, utensils and condiments. Condiments include mustard, ketchup, Sweet Baby Ray's barbecue sauce, mayonnaise, relish, onions, tomatoes, pickles, hot peppers and American cheese. All packages feature unlimited dining for up to two hours — one hour for picnics under 100 guests. Please note that there is a service charge that covers the cost of product liability insurance, staff, equipment and transportation. This fee varies depending on the distance traveled, guest count and the length of food service.

### FRIDAY AND SATURDAY GRILLED EVENTS

Most packages are based on a 75 guest minimum unless otherwise noted. Picnics under 75 guests but greater than 50 guests may be accepted at the sole discretion of Rep Express Catering. All decisions will be based on volume and available resources on the date you've selected. Rep Express Catering is unable to provide grilled events less than 75 guests unless otherwise noted in a specialty package.

### SUNDAY THROUGH THURSDAY GRILLED EVENTS

Most packages are based on a 50 guest minimum unless otherwise noted. Picnics under 50 guests but greater than 25 guests may be accepted at the sole discretion of Rep Express Catering. All decisions will be based on volume and available resources on the date you've selected. Rep Express Catering is unable to provide grilled events for less than 50 guests unless otherwise noted in a specialty package.

## CROWD FAVORITES

(PAGE 7–8)

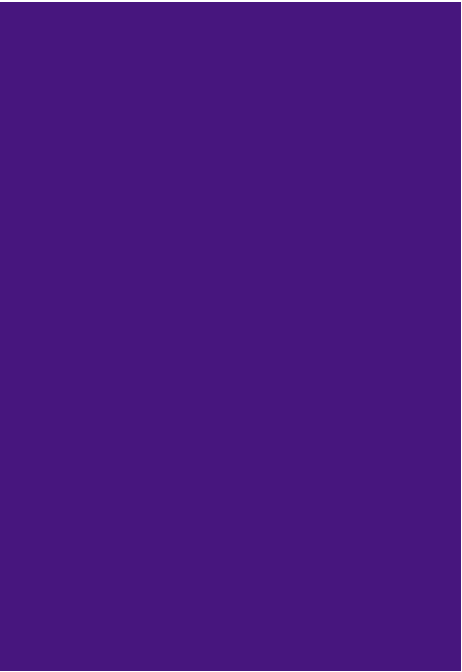
We priced our most popular picnic packages to better help give you delicious food at affordable prices. Available for add-on are a variety of entrées, salads, fresh fruits or desserts to better suit your event. For example, fresh corn on the cob can be added to any package for \$0.75 per guest. Some substitutions may be made.

## BEVERAGES

(PAGE 15–16)

All alcoholic beverages require Rep Express Catering bartenders (\$35 each, per hour, 4-hour minimum). Beer, wine, wine coolers and Mike's Hard Lemonade will be served in cups. Kegs will be sent chilled and in a cooler. Full liquor service available upon request. No alcohol will be left





*Rep Express Catering*

MYREPEXPRESS.COM - 252.353.7379