



# Graduation Package

Min 30 PPL- \$70.00 per person

INCLUDES, 2 COURSE MEAL, SOFT DRINKS, COFFEE, TEA & STAFFING (Server), DJ

## STARTER(CHOOSE 1)

Spinach/Chicken Soup or Salad

## ENTRÉE (CHOOSE 2) Buffet

- Mango Curry Shrimp
- Escovitch Whitening Fish
- Oven Fried Chicken with Honey Pineapple sauce
  - Jerked Chicken

## SIDES (CHOOSE 3)

- Caribbean Rice & Peas
- Garlic Mashed Potatoes
- Panash Veggie Medley
  - Euro Soul Rice
- Sautéed Spinach & Cranberry
- Baked Mac & Cheese

### Guidelines for PRIVATE EVENT

Once availability is established, client is sent an Invoice and Contract detailing cost per person/package, staffing fee and any other customized / additional items. You are required to pay a **non-refundable** deposit of 25% (if the event is two or more months away) and/or 50% (if the Event is less than two months away) of the total cost of the Event and **return a signed copy of your** contract to secure your event date. The full balance is due 14 days prior to the scheduled date of the Event. Failing to complete payment will attract a late fee and/or cancellation of the Event. As a private event you utilize our Venue for 4 hours. All events are expected to honor the START AND END TIME. Events will begin promptly at contracted time regardless of prep or set-up status as well as end on time. Should the event continue past the 15 minutes grace period, clients will be charged for additional hours.

State taxes of 8.875% and 25% service charge will be applied to all private events package; Liquor packages have an additional charge and will also be taxed.

We Appreciate your Business!!  
LIVE LIFE WITH A DASH OF PANASH