

Formal Catering Pricing

Classic Dinner Buffet
Starting at \$25.95
Per Person
Includes:

Menu Selections
Professional
Waitstaff
Full China Service
Linens

(many sizes & colors to choose from)

Plated Service
Available

Custom Menu Planning
Available

Bar Service Available

Salerno's Full Service Catering Is Available

Onsite at our Eldersburg
Catering Facility

or

Offsite at the location
of your choice.



Salerno's Restaurant & Catering

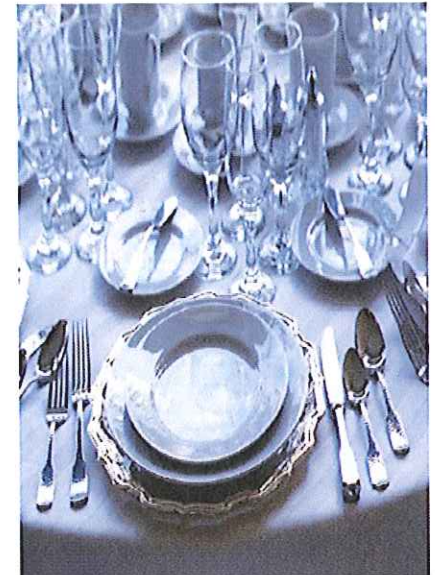
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Salerno's Restaurant & Catering

Formal Catering Frequently Asked Questions



410-795-8710

How far in advance do I need to book my event?

Certain times of the year, our calendar books very quickly & it is best to book as far ahead as possible.

How do I reserve the date and time for my event?

After speaking to one of our catering sales team members, you will be sent a proposed contract. The event is considered booked, once we have received a signed copy of the contract & reservation deposit.

What happens if I need to cancel my event?

A full refund will be given if the event is cancelled at least 60 days prior to the scheduled event date. Any deposit made, will be considered non-refundable if the event is cancelled less than 60 days prior to the event. If our schedule allows, an event may be rescheduled with out penalty.

What happens if there is bad weather, and I have planned an outdoor event?

Salerno's strongly suggests that back up plans be made for any event planned outdoors. Waiting too long to make alternate plans can be costly and another location or tent may not be available in time for your event. In the case of cancellation due to weather, Salerno's will work with you to try to reschedule, but refunds are not given because of weather, due to the fact that special order items, perishable items, and expenses have already be incurred.

When do I give my final guest count & payment?

We ask for your final guest count, 10 days prior to the scheduled event date. After the final guest count is given, you may add guests to the count, but may not decrease the count. Once we have your final guest count, the final invoice will be prepared & sent. Final payment is due to the office no later than 3 days before scheduled event.

Is there a minimum number of guests required for Salerno's to cater my event?

Our menu pricing is based on a minimum of 50 guests. If there will be less than 50 guests, an additional fee may be added.

I have vegetarian guests, or guests with food allergies, how will they be accommodated?

Salerno's can offer separate menu items for these guests. Often the pricing is the same, but is based on the offering for these guests. (Please note- regarding allergies: separate cooking / storage facilities may not be available based on your venue.)

What about children?

Children 3-10 years old, are charged 1/2 price for the buffet / menu chosen. Separate kid friendly menus can be offered as well. (i.e.— chicken tenders, spaghetti, macaroni & cheese) Children under 3 are not included in pricing, but should be included in the guest count for seating.

How are my guests served?

The head table and up to 3 family tables may be served & the other guests will be invited to the buffet. (Plated service for all guests available at an additional fee) Salerno's staff helps to serve the buffet. If a salad is included in the menu, all guests will be served a salad at their seats.

Does Salerno's charge a cake cutting fee?

No. There is no cake cutting fee & we will be glad to provide cake plates, forks & napkins.

Do I get to keep the leftovers?

Any leftover food on the buffet is yours to keep & will be wrapped for you.

What rental items are available through Salerno's?

We can assist you will just about all of your rental needs, from linens, tables & chairs to tents and portable rest-rooms. Any rental items that Salerno's does not have available, can / will be coordinated by us, through a subcontracted rental company.

Will Salerno's set up everything I need for the event?

Salerno's staff will set up all necessary equipment provided by us for your event (buffet tables, chaffers, set linens, etc). This set up is included in the delivery & set up charge. If you are hosting your event in our catering facility, we will handle the set up of all guest tables & chairs, based on a seating diagram that we provide & assist you with. If you are hosting your event at another venue, there may be an additional set up fee, based on the venue & extent of the set up necessary.

What is the Delivery & Set Up Fee?

The delivery & set up fee, is charged for us to come to your location & set up all necessary equipment for your event. This fee is based on the location, distance, number of guests & menu chosen.

What is the 18% Service Charge?

The 18% service charge, is not charged as a gratuity. Gratuity is not charged or mandatory & is always to the clients discretion. The service charge is to cover the various expenses for an event, including but not limited to, consultations, menu planning & revisions, site visits, food & beverage ordering and prep, rental coordination & use of all necessary equipment for the event.