



BITES & BASHES



FULL SERVICE CATERING

2024

ABOUT FULL SERVICE

Full service catering is a turnkey solution for everything from corporate events to weddings to private parties, and includes our chefs, servers, and bartenders to set up and clean up everything from start to finish. We like to think of it as a collaborative process, and our menu is really just a starting point!

Full service catering also includes our visionary design, highlighted in our mesmerizing stations and signature three-tier antipasto displays. With produce and foliage sourced from our family farm, our decor is unlike any other.

Full service catering is subject to event minimums that vary based on date and location. Dates are booked on a first-come-first served basis with a signed contract and 50% deposit.

Bites & Bashes also offers fully licensed and insured bar services through our subsidiary, Bar Bijoux.

Email info@bitesandbashes.com to place your order.



REFRESHMENTS

INCLUDED

CRYSTAL DISPENSER RENTALS

HOUSEMADE LAVENDER LEMONADE

UNSWEETENED ICED TEA

BOTANICAL WATER



SIGNATURE COCKTAILS

INCLUDES 2 COCKTAILS AND CUSTOM MENU FRAMES

VODKA

cucumber, basil, pineapple, lime
coffee liqueur, espresso, vanilla bean simple
fresh berries, ginger beer, lime
activated charcoal, meyer lemon, agave
peach, meyer lemon, aquafaba
yuzu, ginger, lime, soda, honey
rose, grapefruit, elderflower liqueur, meyer lemon, soda

GIN

butterfly pea infusion, french lavender, aquafaba, meyer lemon
campari, 1757 vermouth di torino rosso

TEQUILA

guava, lime, agave, soda
fresno chili, cilantro, agave, lime
coconut, lime, agave

BOURBON

angostura bitters, vanilla bean simple, California citrus
berries, meyer lemon, mint

CUSTOM COCKTAIL TOPPERS

add your logo to our cocktails for an Instagrammable moment!



ANTIPASTO DISPLAY

INCLUDES MEDIUM OR THREE-TIER DISPLAY

ASSORTED ARTISANAL CHEESE

CHARCUTERIE

ARTISANAL BREAD AND CRACKERS

FRESH FRUIT, DRIED FRUIT, AND NUTS

FRESH CRUDITÉS, HOUSE-MADE CLASSIC HUMMUS, BEET HUMMUS, GREEN GODDESS



PASSED OR STATIONED HORS D'OEUVRES

VEGAN

CHEF'S SIGNATURE GLASS NOODLE to-go boxes (v)

VEGETABLE DUMPLINGS soy scallion dipping sauce (v)

SOBA NOODLES wasabi vinaigrette, shaved radish (v)

CRISPY VEGETABLE SPRING ROLLS sweet chili sauce (v)

MINI BIBIMBAMP BOWLS gochujang (v, gf)

MANGO SERRANO HEARTS OF PALM CEVICHE SHOOTERS (v, gf)

MINI GOCHUJANG-LACQUERED TOFU TACOS sesame slaw (v)

MINI AVOCADO TOAST BITES house-pickled red onions, meyer lemon, calabrian chili (v)

FALAFEL SLIDERS beet veganaise, house-pickled vegetables (v)

ROASTED VEGETABLE SLIDERS balsamic reduction, olive tapenade (v)

BARBECUE JACKFRUIT SLIDERS farmer's market slaw (v)

VEGETARIAN

BRUSCHETTA CROSTINI herbed ricotta (veg)

SWEET CORN TAMALE CAKES chipotle crema (veg)

WATERMELON AND FETA SKEWERS dijon vinaigrette (veg, gf)

ADRIATIC FIG JAM CROSTINI blue castillo, candied walnut (veg)

BUTTERNUT SQUASH QUESADILLAS caramelized onions, goat cheese (veg)

MINI SWEET CORN ELOTE CUPS mexican crema, cotija, lime, tajin (veg, gf)

JALAPEÑO MAC AND CHEESE POPPERS calabrian chili vodka sauce (veg)

FIVE CHEESE MAC AND CHEESE mini bowls (veg)

MUSHROOM CRISPY RICE soy glaze (veg)

CARAMELIZED FRENCH ONION AND MUSHROOM PÂTÉ olive caviar, housemade kettle chips (veg, gf)



PASSED OR STATIONED HORS D'OEUVRES

SEAFOOD

SPICY TUNA TARTARE cucumber cups (gf)

COCONUT SHRIMP sweet chili sauce

MANGO SERRANO SHRIMP CEVICHE SHOOTERS (gf)

SMOKED SALMON CROSTINI caper spread

PIRI PIRI SHRIMP SKEWERS (gf)

THAI COCONUT CURRY SHRIMP (gf)

BARBECUE SHRIMP BROCHETTES (gf)

TUSCAN SHRIMP AND MELON calabrian chili (gf)

SCALLOP CRUDO yuzu kosho (gf)

MINI AHI POKE BOWL sriracha mayo, furikake, cucumber, sushi rice (gf)



PASSED OR STATIONED HORS D'OEUVRES

MEAT

MINI YUCATAN CHICKEN TACOS house-pickled vegetables (gf)

HONEY CHICKEN CORN DOGS ketchup belt

CHICKEN SATAY SKEWERS sweet chili sauce (gf)

ORANGE CHICKEN SKEWERS toasted sesame, scallions

NORTHERN THAI-STYLE BEEF MEATBALL sweet chili sauce

MAMA'S BEEF MEATBALL parmigiano reggiano

FILET MIGNON pomme puree, jus, chive, crème fraîche (gf)

PROSCIUTTO CROSTINI caramelized onions, goat cheese

HANGING CANDIED BACON (gf)

MINI SPAM MUSUBI maui glaze (gf)

BACON-WRAPPED DATES OR PINEAPPLE (gf)

STEAK SLIDERS caramelized onions, dijonnaise, arugula, aged cheddar

PULLED PORK SLIDERS farmer's market slaw

CUBAN SLIDERS braised pork, swiss, dill pickles, dijonnaise

PORK BAHN MI SLIDERS house-pickled vegetables, jalapeño

GREEN GODDESS CHICKEN SLIDERS sriracha aioli, provolone, romaine, tomato



CALIFORNIA FARMER'S MARKET

INCLUDED

NEW MENU!

\$26.95 per person, 15 person minimum

COSER FAMILY CITRUS SALAD arugula, romaine, California citrus, fennel fronds, shaved red onion, radishes, emulsified orange vinaigrette (v, gf)

ROASTED CAULIFLOWER sumac, za'atar, evoo, garlic (v, gf)

CURRY CHICKEN WRAP turmeric, Fuji apple, celery, raisins, romaine, tomato

TURKEY CRANBERRY WRAP lettuce, tomato, provolone, cranberry aioli

ASSORTED COOKIES

RECOMMENDED ADD ONS

HOUSE-MADE KETTLE CHIPS \$3.25 per person (v, gf)

LAVENDER LEMONADE \$24.50 per half gallon, serves 8-10

FALAFEL SLIDERS \$58 per dozen (v)



AMALFI COAST

INCLUDED

\$28.95 per person, 15 person minimum

PANZANELLA SALAD heirloom tomatoes, housemade garlic croutons, arugula, romaine, cucumber, bell pepper, Parmesan, balsamic reduction, evoo, Italian herbs (veg)

GRILLED ZUCCHINI AND EGGPLANT ANTIPASTO (v, gf)

PASTA AL LIMONE (veg)

CHICKEN BREAST BAGNA CAUDA tomato concasse, evoo, fresh herb gremolata (gf)

RECOMMENDED ADD ONS

TUSCAN SHRIMP cannellini beans, basil, \$19.50 per person (gf)

MEYER LEMON SALMON \$18.00 per person (gf)

BRAISED SHORT RIB OSSO BUCO \$21.50 per person (gf)



KOREAN COMFORT CLASSICS

INCLUDED

\$28.95 per person, 15 person minimum

MAMA'S KIMCHI (gf)

BEAN SPROUT BANCHAN (gf)

STEAMED RICE (v, gf)

CHEF'S GLASS NOODLES julienned vegetables (v)

GOCHUJANG-LACQUERED BARBEQUE CHICKEN

NEW MENU!

RECOMMENDED ADD ONS

BRAISED KOREAN SHORT RIBS \$21.50 per person

MISO GINGER SALMON \$18.00 per person

BUDDHA'S FEAST TOFU stir-fried vegetables, \$14.95 per person (v)



HEALTHY ASIAN

NEW MENU!

INCLUDED

\$28.95 per person, 15 person minimum

ASIAN CHOPPED SALAD wonton crisps, sesame vinaigrette (v)

SESAME BROCCOLI AND SHAVED CARROTS (v, gf)

BROWN RICE (v, gf)

GRILLED SOY GINGER CHICKEN BREAST

RECOMMENDED ADD ONS

BRAISED KOREAN SHORT RIBS \$21.50 per person

MISO GINGER SALMON \$18.00 per person

BUDDHA'S FEAST TOFU stir-fried vegetables, \$14.95 per person (v)

LONGEVITY NOODLES triple garlic and vegetables, \$8.50 per person (veg)



PICNIC LUNCH

INCLUDED

KALE CAESAR SALAD crispy quinoa, house-made croutons, pecorino romano (veg)

ITALIAN PASTA SALAD feta, olives, cherry tomatoes, cucumber, red onion, herbs (veg)

GREEN GODDESS CHICKEN SLIDERS Sriracha aioli, provolone, lettuce, tomato

STEAK SLIDERS caramelized onions, aged cheddar, arugula, dijonnaise

ASSORTED COOKIES

RECOMMENDED ADD ONS

HOUSE-MADE KETTLE CHIPS (v, gf)

LAVENDER LEMONADE

FALAFEL SLIDERS (v)



MEDITERRANEAN

INCLUDED

VALENCIA ORANGE AND RUBY GRAPEFRUIT SALAD fennel, arugula, emulsified orange vinaigrette (v,gf)

ROASTED CARROTS meyer lemon labneh, fines herb gremolata (veg, gf)

SAFFRON RICE sweet peas (v, gf)

MOROCCAN-INSPIRED BRAISED CHICKEN heirloom tomatoes, pearl onions, pickled raisins (gf)

RECOMMENDED ADD ONS

GRILLED NEW YORK STRIP chimichurri (gf)

SALMON mango citrus supreme (gf)

XXL SEAFOOD PAELLA shrimp, mussels, clams, scallops, blue crab, sausage (gf)



NORTHERN ITALIAN

INCLUDED

KALE CAESAR SALAD crispy quinoa, house-made croutons, pecorino romano (veg)

CHARRED BROCCOLI LENTIL aglio e olio (v, gf)

SWEET CORN AND SUNDRIED TOMATO PENNE alfredo (veg)

CHICKEN CACCIATORE turkey fennel sausage, parmigiano reggiano

RECOMMENDED ADD ONS

GRILLED NEW YORK STRIP garlic mushroom reduction (gf)

SALMON mango citrus supreme (gf)

XXL SEAFOOD PAELLA shrimp, mussels, clams, scallops, blue crab, sausage (gf)



SOUTHERN ITALIAN

INCLUDED

CHOPPED SALAD kalamata olives, crispy chickpeas, salami, mozzarella, onion, oregano, balsamic vinaigrette (gf)

GRILLED SEASONAL VEGETABLES (v, gf)

SPICY CALABRIAN PENNE alla vodka (veg)

MEYER LEMON CHICKEN herbed gremolata (gf)

RECOMMENDED ADD ONS

GRILLED NEW YORK STRIP garlic mushroom reduction (gf)

TUSCAN SHRIMP cannellini beans, basil (gf)

BEEF BOLOGNESE ROTELLI



FRENCH

INCLUDED

STRAWBERRY AND ARUGULA SALAD goat cheese, balsamic reduction (veg, gf)

HARICOTS VERTS (v, gf)

ROASTED GARLIC POMME PUREE (veg, gf)

FORTY CLOVE GARLIC CHICKEN (gf)

RECOMMENDED ADD ONS

BOEUF BOURGUIGNON



MEXICAN FIESTA

INCLUDED

ROMAINE SALAD fresh corn, red onion, black beans, cotija, lime vinaigrette (veg, gf)

CORN CHIPS (v, gf)

CORN TORTILLAS (v, gf) and **FLOUR TORTILLAS** (v)

MOLCAJETE GUACAMOLE (v, gf)

BLACK BEANS AND MEXICAN RICE (v, gf)

HOUSE-MADE SALSAS heirloom tomato pico de gallo, fire roasted chipotle, tomatillo (v, gf)

ACCOUTREMENTS lime, red onion, cilantro, radishes (v, gf)

YUCATAN CHICKEN (gf)

KOREAN SPICY PORK

FAJITA VEGETABLES (v, gf)

RECOMMENDED ADD ONS

CHOPPED KOREAN BRAISED SHORT RIBS

ENSENADA-STYLE SHRIMP (gf)

WHITE FISH

GOCHUJANG TOFU (v)



CONTEMPORARY AMERICAN BARBECUE

INCLUDED

FUJI APPLE AND BABY SPINACH SALAD candied walnuts, feta, honey dijon vinaigrette (veg, gf)

ROASTED CORN AND HEIRLOOM TOMATO SALAD lime vinaigrette (veg, gf)

FIVE CHEESE MAC AND CHEESE (veg)

KANSAS CITY-STYLE BARBECUE CHICKEN (gf)

RECOMMENDED ADD ONS

PULLED PORK farmer's market slaw (gf)

SMOKED BRISKET (gf)

HONEY MUSTARD GLAZED SALMON (gf)



SOUTHERN COMFORT

INCLUDED

GREEN GODDESS SALAD romaine, heirloom tomatoes, pecorino romano (veg, gf)

SWEET CORN AND BLACK EYED PEA SUCCOTASH (v, gf)

MAPLE-GLAZED SWEET POTATO WEDGES (v, gf)

PEACH BOURBON GRILLED CHICKEN (gf)

RECOMMENDED ADD ONS

HONEY MUSTARD GLAZED SALMON (gf)

GRILLED NY STEAK garlic herb compound butter (gf)



SOUTHERN THAI

INCLUDED

THAI CRUNCH SALAD romaine, shredded carrots, red cabbage, wonton crisps, sweet chili vinaigrette (v)

STEAMED RICE (v, gf)

VEGETABLE DRUNKEN NOODLES (v)

COCONUT CURRY CHICKEN (gf)

RECOMMENDED ADD ONS

STIR-FRIED BEEF Thai basil

BUDDHA'S FEAST tofu, stir-fried vegetables (v)



GREEK

INCLUDED

GREEK SALAD romaine, cucumbers, tomatoes, kalamata olives, feta, Meyer lemon oregano vinaigrette (veg, gf)

RICE PILAF (v, gf)

GREEK ROASTED VEGETABLES peppers, carrots, seasonal squash (v, gf)

SKEWERLESS CHICKEN SOUVLAKI garlic cucumber tzatziki (gf)

RECOMMENDED ADD ONS

PITA AND HOUSE-MADE ASSORTED HUMMUS (v)

FALAFEL FRITTERS tahini (v)

SEARED LEMON SALMON (gf)



HAWAIIAN LUAU

INCLUDED

ASIAN CHOPPED SALAD crispy wontons, almonds, sesame vinaigrette (v)

CHEF'S SIGNATURE GLASS NOODLES crunchy vegetables (v)

GARLIC FRIED RICE (v)

HULI HULI CHICKEN pineapple

RECOMMENDED ADD ONS

BARBECUE PULLED PORK Hawaiian sweet rolls (gf without sweet rolls)

BRAISED KOREAN SHORT RIBS root vegetables



SPANISH

INCLUDED

ENSALADA VERDE shaved carrots, red onion, radish, sherry wine vinaigrette (v, gf)

GRILLED SEASONAL VEGETABLES (v, gf)

PATATAS BRAVAS roasted garlic aioli (veg, gf)

BRAISED SPANISH PAPRIKA CHICKEN (gf)

RECOMMENDED ADD ONS

SEAFOOD PAELLA (gf)

TORTILLA ESPAÑOLA (veg, gf)

SPINACH AND CHEESE EMPANADAS (veg)

BEEF EMPANANDAS



JAPANESE CURRY

INCLUDED

HOUSE JAPANESE PICKLES (v, gf)

YUZU KOSHO SLAW (v, gf)

STEAMED RICE (v, gf)

JAPANESE CHICKEN CURRY potatoes, carrots (gf)

RECOMMENDED ADD ONS

MISO GINGER SALMON



VEGAN

INCLUDED

CHOPPED SALAD kalamata olives, crispy chickpeas, onion, oregano, balsamic vinaigrette (v, gf)

CHARRED BROCCOLI LENTIL aglio e olio (v, gf)

BRAISED KALE sweet potato medallions, caramelized onions (v, gf)

RICED CAULIFLOWER PENNE BOLOGNESE (v)

RECOMMENDED ADD ONS

GRILLED SEASONAL VEGETABLES (v, gf)

FALAFEL FRITTERS tahini (v)



BRUNCH

INCLUDED

SEASONAL FRUIT PLATTER (v, gf)

ASSORTED VIENNOISERIE (veg)

MAPLE-GLAZED BACON (GF)

VEGETABLE FRITTATA swiss (veg, gf)

DRAGON FRUIT CHIA SEED PUDDING WITH FRESH BERRIES (v, gf)

RECOMMENDED ADD ONS

LOX AND BAGEL BAR

INTERACTIVE OMLETE BAR (gf)

MINI FRIED CHICKEN AND WAFFLE STATION jack daniels maple syrup, blueberry compote, sriracha crème fraîche

MINI BRIOCHE FRENCH TOAST SHOTS maple syrup (veg)

BREAKFAST BURRITOS eggs, cheese, avocado, smashed tater tots, pico de gallo, bacon or fajita vegetables

VEGAN BREAKFAST BURRITOS soyrizo, fajita vegetables, avocado, smashed tater tots, pico de gallo (v)

SHAKSHUKA arrabbiata, house-fennel sausage (gf)



SUPPLEMENTAL STATIONS

LIVE ACTION

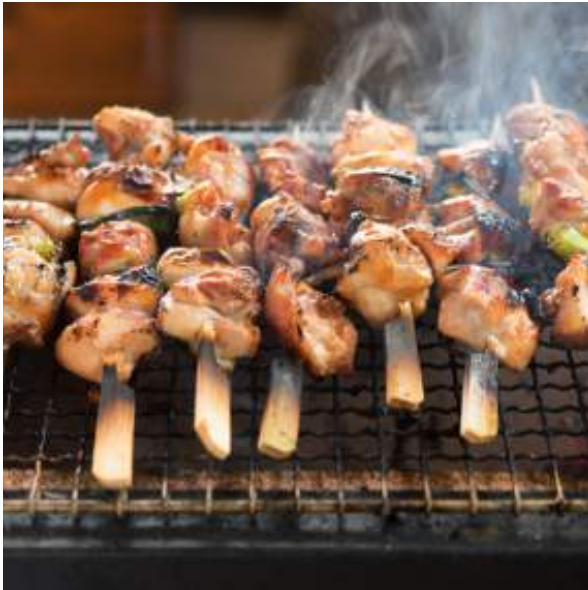
LIVE ACTION YAKITORI BAR kalbi, yuzu shrimp, negima (chicken thigh), scallion, shishito peppers

CARVING STATION NY strip steak, assorted sausages, garlic mushroom reduction, chimichurri, honey mustard

PASTA BAR penne, spaghetti, arrabbiata, alfredo, pesto, chicken, sweet corn, spring peas, onion, bell pepper, mushroom, basil, tomatoes, pecorino romano

RISOTTO BAR IN PARMESAN WHEEL chicken, shrimp, caramelized mushrooms, sweet peas, grilled corn, basil, pecorino romano

PIZZA BAR margherita with heirloom tomatoes and basil, pepperoni with calabrian chili honey, butternut squash with caramelized onion and goat cheese



SUPPLEMENTAL STATIONS

INTERACTIVE

SLIDER BAR select 3: grilled steak with dijonaise, chicken with green goddess, pulled pork with farmer's market slaw, falafel with beet aioli and pickled vegetables

MAC AND CHEESE BAR hot cheetos, truffle oil, bacon, scallions, jalapeños, sweet peas, corn

PAELLA BAR seafood, chicken and andouille sausage, vegetarian

TACO BAR yucatan chicken, Korean spicy pork, fajita vegetables, Mexican rice, black beans, corn and flour tortillas, corn chips, house-made salsa, limes, red onion, cilantro, radishes



CHICKEN TENDER STATION

INCLUDED

CRISPY CHICKEN TENDERS

FRENCH FRIES

SAUCES

buffalo, gochujang honey butter, Thai sweet chili, garlic lemon pepper

CONDIMENTS

ranch, ketchup



POKE STATION

INCLUDED

CHOICE OF PROTEIN

spicy ahi tuna poke, yuzu salmon poke, soy scallion tofu poke (v)

CHOICE OF BASE

sushi rice, baby greens

ASSORTED TOPPINGS

edamame, cucumbers, seaweed salad, pickled daikon, furikake, masago, sesame seeds, green onions

DISPOSABLE BOWLS + FORKS



PREMIUM SUPPLEMENTAL STATION

INCLUDED

LIVE ACTION SUSHI BAR assorted Chef's choice nigiri and rolls, edamame, soy sauce fountain

*requires additional sushi chefs



LET'S PARTY! STATIONS

FIVE-TIER SOFT PRETZEL DISPLAY soft pretzels, honey mustard, spicy mustard, beer cheese fondue

POPCORN BAR movie theater butter, Italian herb and calabrian chili, churro, vintage popcorn cart rental, popcorn boxes

FRESH FRUIT SNOW CONES snow cone machine rental, fresh strawberry, blueberry, mango

HOT CHOCOLATE BAR hot chocolate, house-made marshmallows, cinnamon stick stirrers, whipped cream

COCKTAIL FOUNTAIN fountain rental, options: butterbeer, fruit punch, specialty cocktails

CHOCOLATE FONDUE chocolate ganache, fresh fruit, cookies, pretzel sticks, skewers

CANDY BAR assorted candies, crystal jars

ARTISANAL DOUGHNUTS 200 homemade doughnuts, 8' x 8' doughnut wall rental



DIM SUM STATION

INCLUDED

ASIAN CHOPPED SALAD WITH CRISPY WONTONS, SESAME VINAIGRETTE (V)

CHEF'S SIGNATURE GLASS NOODLES WITH CRUNCHY VEGETABLES (V)

CRISPY VEGETABLE DUMPLING WITH SOY SCALLION DIPPING SAUCE (V)

VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE (V)

SHRIMP HAR GOW

SEAFOOD HAR GOW

CHICKEN GINGER WONTONS



DESSERT BAR

MINI MEYER LEMON BARS (gf)

MINI S'MORES BARS

MINI VANILLA BEAN CHEESECAKE BARS

MINI SALTED CARAMEL BROWNIES

MINI APPLE CRANBERRY BARS (gf)

TRIPLE BERRY ETON MESS (gf)

CHOCOLATE CHUNK FLEUR DE SEL COOKIES

PEANUT BUTTER COOKIES

OATMEAL RAISIN COOKIES

COCONUT, MACADAMIA NUT, CHOCOLATE CHIP COOKIES

TRIPLE CHOCOLATE CHUNK COOKIES

CHOCOLATE MOUSSE CAKE BITES (v, gf)



GELATO & SPRITZ CART

INCLUDED

GELATO CART

CHOICE OF 4 FLAVORS

french vanilla bean, belgian chocolate, cannoloi siciliano, cheesecake, cookies & cream, double chocolate brownie bar, espresso, lavender & honey, mint chocolate chip, nutella, stracciatella, strawberry yogurt, sea salt caramel, vanilla blood orange & white peach, mango, lemon & wild hibiscus, raspberry, watermelon

SPRINKLES, CHOCOLATE FUDGE, SALTED CARAMEL, CUPS

*custom branding options available



COTTON CANDY STATION

INCLUDED

COTTON CANDY MACHINE

CHOICE OF TWO SUGAR FLAVORS strawberry, grape, peppermint, pink champagne, whisky, mojito

RECOMMENDED ADD ONS

CUSTOM BRANDING

LED LIGHT STICKS

EDIBLE GLITTER



KOREAN BINGSOO

INCLUDED

SHAVED ICE MACHINE
FINELY SHAVED ICE
FRESH FRUITS
SWEET RED BEAN
CONDENSED MILK
MOCHI
SPRINKLES



BOOZY CHURRO BAR

INCLUDED

CINNAMON SUGAR CHURROS

jack daniels chocolate ganache

don julio salted dulce de leche

grey goose vanilla bean white chocolate ganache

rainbow sprinkles

fruity pebbles

*virgin syrups available upon request



BOOZY SNOW CONE STATION

INCLUDED

STRAWBERRY VODKA

BLUEBERRY RUM

MANGO-JALAPEÑO TEQUILA

*all syrups are house-made

*virgin syrups available upon request



INTERACTIVE MATCHA BAR

INCLUDED

CEREMONIAL GRADE MATCHA

SYRUPS French lavender, vanilla bean, rose

MILK whole, almond, soy, oat

*matcha served hot or cold



ELIXIR BAR

INCLUDED

WELLNESS SHOTS

mango ginger

beetroot pomegranate

cucumber, basil, & pineapple



BUBBLE BLASTER

INCLUDED

COCKTAIL GUN AND EDIBLE INGREDIENTS TO CREATE BUBBLES, FRAGRANT MISTS, AND VAPOR CLOUDS TO ENHANCE YOUR COCKTAIL EXPERIENCE!

*must be paired with a signature cocktail served in coupe glass



EDIBLE PRINTER

INCLUDED

PRINTER WITH EDIBLE INK EXTRACTS (v, gf, non-GMO)

LIVE ACTION ON-SITE PRINTING lattes, cocktails, macarons, marshmallows

CUSTOM IMAGES



POLICIES

Bites & Bashes requires a 50% deposit and a signed contract to secure the date and services.

Events are booked on a first come first serve basis, and dates do sell out quickly.

The remaining balance is due (5) business days prior to the date of the event.

If final payment is not received (5) days in advance of the event, a 10% late fee will be imposed.

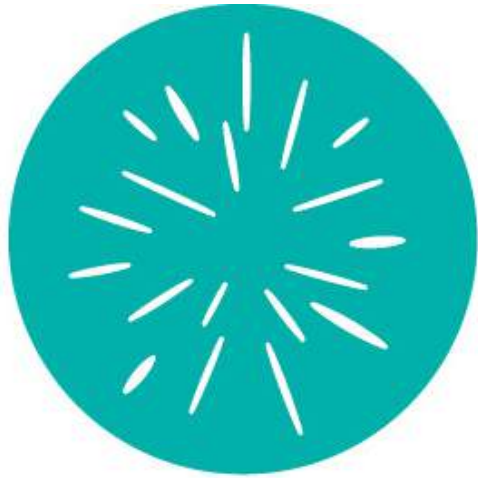
In the event of late notice guest changes or overtime, an overage invoice will be sent to the client.

Bites & Bashes accepts Zelle, cash, checks, wire transfers, and authorized credit card payments only. All credit card transactions are subject to a 5% credit card processing fee.

Pricing is valid for 30 days upon receipt of custom quote, and subject to change if event is not secured with a signed contract and 50% deposit.

Events booked within (5) business days are subject to a 10% rush fee.

BITES & BASHES



THANK YOU!