

SESNON HOUSE CATERING

Dear Prospective Client,

Thank you for considering Sesnon House Catering for your upcoming event. We are a full service catering group which is operated by students in the Culinary Arts department at Cabrillo College. This class is designed to give students a “hands on” experience in catering and public relations. The event is overseen and coordinated by a chef/instructor to assure the highest quality in all aspects of your event.

Sue Slater, chef and instructor for these students, has an Associate of Science Degree in Culinary Arts from Cabrillo College and is also a graduate of Le Cordon Bleu in Paris, France. Sue brings over 30 years experience in the culinary field, including 20 years as chef and proprietor of her own award-winning catering business. She has a wonderful reputation for fine food and service.

Sesnon House Catering uses only the finest and freshest ingredients available to insure our client’s complete satisfaction. Sauces, pasta, breads and other baked items are made daily by the students, and many of the herbs and produce will be grown in gardens located on campus. The staff at Cabrillo is constantly working on new menu ideas to vary the selections at the highest level of quality. We are available to meet with you by appointment to work out the details for your special event. Sesnon House Catering can offer complete service for both buffet (maximum 200 guests) and sit-down menus (between 25 and 50 guests).

Listed below are items and services provided in the price per person:

- Two passed hors d’oeuvres, two entrees, three salads, freshly baked bread and coffee service
- Chef and uniformed service staff
- White cocktail paper napkins
- Tubs for ice and beverages
- Salt and Pepper shakers for seating tables
- Assistance with design and layout
- Arrangements for additional rentals will be facilitated through Culinary Arts Catering. (Dining ware and linen are not included in price per person.)
A 10% handling fee will be added to the bill.
- Cake cutting(no additional fee)

- Alcohol and beverage service for up to 100 guests (no corkage fee; alcohol to be provided by the client.)
- Additional server(s) will need to be hired for parties over 100 at \$10 an hour with a four hour minimum
- Catering clean- up

For an additional fee we will be happy to provide iced tea and/or lemonade for your event.

Catering Booking Policy

Reserving Sesnon House Catering is on a first come, first served basis. A \$300 non-refundable deposit for large events or a \$100 non-refundable deposit will reserve your event. This event will be applied toward your final invoice. Sesnon House Catering is available for events that take place on Fridays and Saturdays from mid-September through mid-December; mid-February through May, and for six weeks during the summer months, according to class scheduling.

Cancellations

Events canceled at any time will result in the forfeiture of the initial holding deposit. Events canceled less than five working days before the day of the event will result in a 50% charge of the total price of all food, beverages and outside services ordered. Events canceled 24 hours prior to the event will result in a 100% charge for all items ordered.

Minimum Orders

There is a 25-person minimum order requirement for all events catered by Sesnon House Catering, including luncheons and receptions.

Payment Policy *

Final guest count is due 7 days prior to the event. The final payment for all services rendered, including charges for outside rentals is due by the day prior to the event. Final payment must be made by cashier's check only. Credit cards are not accepted at this time. Details will be outlined in your catering contract, including a 10% handling fee for rental equipment. A gratuity of 15% will be added to your final invoice.

**prices are subject to change without notice*

Attached please find our sample menus to compliment your special occasion. We are always willing to create a menu for your specific desires. We take great pride in creating food that tastes as spectacular as it looks!

