



Catering Details & FAQ



Seasonal Catering

Local | Seasonal | Farm to Table



OUR HISTORY

FOR THE PAST FEW YEARS SEASONAL CATERING HAS RAPIDLY BECOME KNOWN FOR QUALITY FOOD AND SERVICE. WE HAVE CREATED MEMORIES FOR OUR CLIENTS THAT WILL LAST A LIFETIME. OUR BELIEF HAS ALWAYS BEEN IN QUALITY INGREDIENTS AND SERVICE INSTEAD OF QUANTITY AND CHEAPEST PRICE. WE CREATE EVENTS THAT ENGAGE ALL YOUR SENSES WITH A COMMITMENT TO SUSTAINABILITY WHILE USING LOCAL AND SEASONAL INGREDIENTS.

WE AVERAGE:

2,000+ LBS OF LOCAL CT FARM PRODUCE
USED FOR EVENTS PER YEAR
13,000+ MEALS SERVED PER YEAR
100+ OFF PREMISE CATERING EVENTS PER YEAR



FARM
to
TABLE

OUR PHILOSOPHY:
PLANNING AN EVENT CAN SEEM QUITE INTIMIDATING TO EVEN THE MOST CAPABLE AND ORGANIZED CLIENT! OUR MISSION IS TO ATTEND TO EVERY DETAIL SO THAT OUR CLIENTS CAN FOCUS ON ENJOYING THE EVENT WITH THEIR GUESTS WHILE WE HANDLE THE REST. OUR CULINARY TEAM USES ONLY THE FINEST INGREDIENTS AND THE FRESHEST PRODUCE TO CREATE EACH MENU TO EXCEED YOUR EXPECTATIONS.

A FAMILY OPERATED FARM TO TABLE SMALL BUSINESS THAT HAS RAPIDLY GROWN AND BECOME KNOWN FOR QUALITY FOOD AND SERVICE. WE HAVE CREATED MEMORIES FOR OUR CLIENTS THAT WILL LAST A LIFETIME. OUR BELIEF HAS ALWAYS BEEN IN QUALITY INGREDIENTS SOURCED FROM LOCAL CT FARMS. EACH CATERED EVENT IS CAREFULLY CURATED TO ENGAGE YOUR SENSES WHILE MAINTAINING OUR COMMITMENT TO SUSTAINABILITY USING LOCAL AND SEASONAL INGREDIENTS.



ALL OF OUR SUSTAINABLE PRACTICES ARE VERIFIED BY THE GREEN RESTAURANT ASSOCIATION, A NATIONAL NON-PROFIT HELPING RESTAURANTS AND CATERERS BECOME MORE SUSTAINABLE.

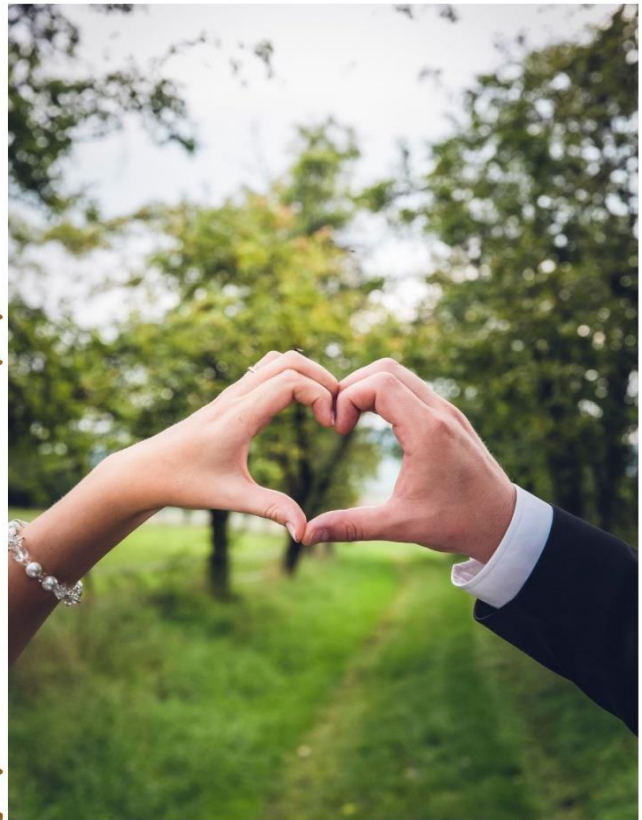
TOGETHER WE CONTINUE TO MAKE NEW ENVIRONMENTALLY CONSCIOUS CHOICES TOWARDS MAKING OUR COMPANY AND THE EVENTS WE CATER "GREENER." IT'S EXCITING AND REWARDING TO MAKE A POSITIVE IMPACT ON THE ENVIRONMENT EACH AND EVERY DAY. WE LOOK FORWARD TO WORKING WITH YOU TO MAKE YOUR NEXT EVENT COME TO LIFE!

OUR ENVIRONMENTAL COMMITMENT

WE ARE COMMITTED TO PURCHASING AS MUCH AS POSSIBLE LOCALLY GROWN SEASONAL FOODS. WE COMPOST OUR KITCHEN SCRAPS INTO NUTRIENT RICH SOIL WITH LOCAL FARMS TO ENRICH THE FUTURE PRODUCE WE WILL BE USING. OUR COMMITMENT TO SUSTAINABILITY AND REDUCING OUR CARBON FOOTPRINT EXTENDS TO OUR FOOD PURVEYORS AND PAPER GOODS DISTRIBUTORS. ALL OUR CARDBOARD, PAPER, AND ALUMINUM SCRAPS ARE RECYCLED. WE USE RECYCLED AND COMPOSTABLE CUPS AND FOOD CONTAINERS AND USE SUSTAINABLY SOURCED FALLEN PALM LEAF DINNERWARE. NOTHING IS CUT DOWN OR HARVESTED, THE DINNERWARE IS CHEMICAL FREE AND CERTIFIED COMPOSTABLE. PALM LEAF CAN PROVIDE A MODERN ELEGANCE, A FISCAL RELIEF, AND ARE RESPECTFUL TO THE ENVIRONMENT.

www.SeasonalCatering.net / 203.712.7638 / SeasonalCatering@Hotmail.com

OUR FACILITY IS FREE OF POLYSTYRENE FOAM, WHICH HELPS KEEP HARMFUL CHEMICALS AND WASTE OUT OF THE ENVIRONMENT. OUR RECYCLING PROGRAM KEEPS 50% OF OUR WASTE OUT OF THE LANDFILL. OUR ANNUAL ENVIRONMENTAL EDUCATION PROGRAMS KEEP OUR STAFF UP-TO-DATE ON SUSTAINABLE PROGRAMS AND OPPORTUNITIES FOR OUR CATERING COMPANY.





**YOU EAT WITH
YOUR EYES FIRST...
FROM THE VERY
FIRST SIGHT
OF YOUR TABLE...
TO THE WAY OUR
APPETIZERS ARE
DISPLAYED...
OUR TEAM
WILL DELIGHT
YOUR SENSES
VISUALLY
AND WOW
YOUR TASTE BUDS!**

WHAT'S YOUR STYLE?



COCKTAIL STYLE

COCKTAIL STYLE EVENTS PROMOTE MINGLING AND WALKING ABOUT LEADING TO A MORE RELAXED STYLE OF SERVICE. THIS STYLE ELIMINATES THE TRADITIONAL COCKTAIL HOUR AND BLENDS IT SEAMLESSLY INTO YOUR EVENT INSTEAD. CREATING A MENU THAT INCLUDES STATIONARY GRAZING STATIONS, ELEGANTLY DISPLAYED PASSED APPETIZERS, AND CHEF ACTION STATIONS THROUGHOUT THE SPACE WILL GIVE YOUR EVENT A UNIQUE ATMOSPHERE AND WILL BE SURE TO HAVE SOMETHING FOR EVERYONE TO ENJOY. SEATING FOR THIS STYLE OF SERVICE IS RECOMMENDED FOR APPROXIMATELY 50% OF YOUR GUEST COUNT AND THE USE OF COCKTAIL TABLES AND LOUNGE FURNISHINGS TO CREATE AN OPEN SPACE CONCEPT WHICH ENCOURAGES GUESTS TO INTERACT. WITH SUCH A UNIQUE CONCEPT YOUR GUESTS ARE SURE TO REMEMBER YOUR SPECIAL DAY AS AN AMAZING CELEBRATION WITH DELICIOUS FOOD AND FUN!



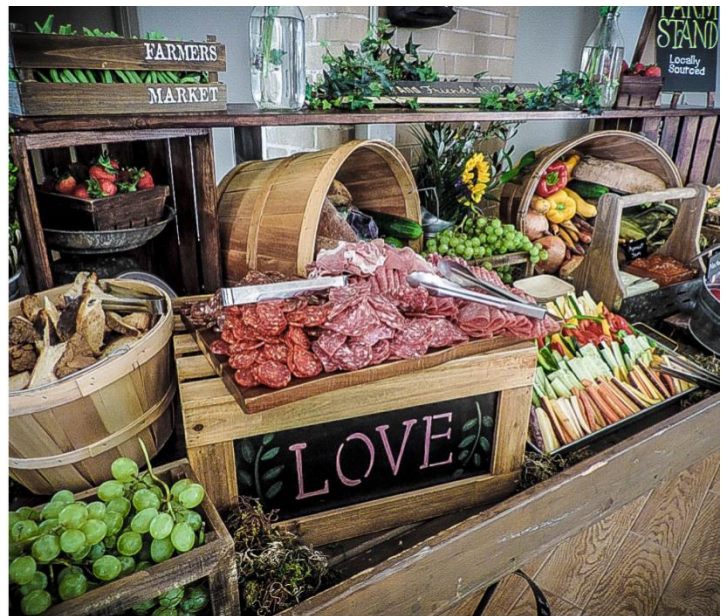
WANDERING FOOD STATIONS

ONE OF THE MOST POPULAR SERVICE STYLES...BECAUSE IT BRINGS A SHOW TO YOUR EVENT. COMBINING A TRADITIONAL START TO YOUR WEDDING WITH PASSED OR STATIONARY APPETIZERS DURING COCKTAIL HOUR. BRIDAL INTRODUCTIONS ARE MADE WITH SPEECHES AND FIRST DANCES, THEN GUESTS ARE INVITED TO TRY OUR VARIOUS FOOD STATIONS. OUR CHEFS WILL PREPARE UNIQUE FOODS IN FRONT OF YOUR GUESTS! EACH STATION IS CURATED WITH ITS OWN UNIQUE STYLE OF DÉCOR THAT WILL ENTHRALL YOUR GUESTS TO COME EXPLORE WHAT IS OFFERED. FROM THE FAR REGIONS OF THE GLOBE TO THE REGIONAL FAVORITES OUR STATIONS ENCOMPASS SOMETHING FOR EVERYONE TO ENJOY!



TRADITIONAL PLATED ENTRÉE

CONSIDERED TO BE THE MOST FORMAL OPTION PRESENTING EACH GUESTS WITH A PRESELECTED ENTRÉE CHOICE AT THE MAIN COURSE. STARTING WITH A COMBINATION OF STATIONARY AND PASSED APPETIZERS DURING COCKTAIL HOUR AND GUESTS ARE THEN SEATED FOR BRIDAL INTRODUCTIONS. COURSES ARE SERVED AND CLEARED MUCH LIKE A TRADITIONAL RESTAURANT, FIRST SALAD COURSE, THEN THE MAIN ENTRÉE, AND AT TIMES FOLLOWED DIRECTLY BY A DESSERT COURSE.



FAMILY STYLE SERVICE

SIMILAR TO A SIT-DOWN DINNER, A FAMILY-STYLE RECEPTION HAS GUESTS SEATED AT DINNER TABLES AND OUR STAFF BRINGS THE FOOD TO THE TABLE. LARGE PORTIONS OF THE DINNER OFFERINGS ARE PLACED ON EACH TABLE ON SERVING PLATTERS FOR GUESTS TO FILL THEIR OWN PLATES. IT'S JUST LIKE SITTING DOWN FOR DINNER AT HOME WITH YOUR FAMILY!

“WHICHEVER STYLE YOU CHOOSE WE CAN CUSTOMIZE IT TO MAKE
YOUR DREAM EVENT COME TO LIFE.
YOU ONLY NEED TO DECIDE ON THE TONE YOU WANT TO SET AND LEAVE THE DETAILS TO US!”

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THE FOOD

Our menus are custom designed to match your personal desires. Average food prices range from \$35 per person up to \$90+ per person depending on your selections.

SAMPLE PRICING ESTIMATES

BUFFET STYLE MENU

Average Price: \$35 - \$60 per guest



FAMILY STYLE MENU

Average Price: \$36 - \$58 per guest



WANDERING FOOD STATIONS MENU

Average Price: \$50 - \$85 per guest



PLATED DINNER STYLE MENU

Average Price: \$60 - \$90 per guest



AVERAGE WEDDING STATS AS OF 2022

\$20,000 - \$40,000

National Average
Wedding Budget

48% of a Wedding Budget

Reserved on Average for
Venue & Catering Services

\$41,000

Average CT
Wedding Cost





THE RENTALS

We handle all the complicated logistics of your event by providing full service rental & equipment coordination.

We will coordinate all the necessary rental needs for your wedding, allowing you to simply tell us what you would like to have at your event to satisfy your vision.

Every event is uniquely different; rentals may include tables, chairs, linens, kitchen set up, extra tables for things such as the cake, gifts, and seating cards, cocktail tables, coat check set up, buffet tables, glassware, flatware, serving platters, passing platters, bar set up, coffee service, and any other necessary catering equipment.

Alternatively if you would like to handle ordering the rentals for your event we will work with you to ensure you have everything you need in order to make your event perfect and also make sure you are not pushed into ordering items you may not even need.

Your initial quote will be an estimate only and is dependent on your final menu, guest count, and the parameters of your venue.

If your rentals need to be removed from the space immediately following the reception, the rental company will normally charge an additional pick up fee.

FYI

Delivery charges vary depending on the company and distance traveled.

Not all rental companies have the same items available. You may need to source from multiple companies to complete your vision.

Many rental companies will have a Damage Waiver % or set charge for items.

BEVERAGES

We are fully licensed and insured for all off-premise Bar & Beverage services.

We offer a variety of beverage selections to suit your event needs. We handle all the set-up and break down of our bar services at no additional charge. We include full liability insurance coverage for the duration of your event included at no extra cost to you with all beverage service selections.

Wedding receptions don't have to serve alcohol by default, and many couples decide to make their wedding either completely alcohol-free or combine limited bar services with fun non-alcoholic offerings for non-drinkers.

Add a personal touch to your event by choosing a signature cocktail. Pick a drink that stars your favorite liquor, matches your color scheme, or just sounds delicious. A bonus for the budget-conscious: you can save on the bar cost by offering a combination of a beer and wine bar and feature your signature cocktail rather than bearing the cost of a full bar.

Host Provided Alcohol

This option may not be available at all venues please check with them regarding their policies. A Temporary Liquor Permit & Liquor Liability Insurance Policy is required by the State of CT Liquor Control Division for all events serving alcoholic beverages. If you are providing your own bar, you will be expected to provide all items needed, unless previously agreed upon with Seasonal Catering. This is inclusive of bartenders, alcohol, mixers, tables, linens, cups, ice, liability insurance, liquor permit, and anything else associated with bar services. Please note Seasonal Catering is unable to provide bartenders for host provided alcohol service and client is responsible for maintaining all aspects of beverage service as previously described

HELPFUL HINTS

Hydration Stations are a great way to provide non-alcoholic beverages to your guests before the reception and during as an alternative to sugary sodas.

Consider purchasing a mason jar with chalkboard stickers for guests to re-use throughout the evening to save on glassware rentals. They can also dual as a parting gift!

Think about your guests preferences before setting on a particular service. You want to ensure you are not paying for something your guests may not partake in.



PLANNING & DECOR

Need help making your vision
become a reality?

*From the very first hello to the final last
dance we can be there to help you every
step of the way.*



We can provide:
Event Timeline Creation & Management
Floorplan Design
Venue Research & Site Visits
Vendor Contract Review
Day of Event Coordination
And more!



*Already got it planned out and ready to go?
No problem, we can take your carefully
crafted plan and ensure every last detail is
executed just the way you imagined.*

DECOR

Share your
Pinterest board
and let's make
it all happen

We have an array
of décor pieces to
complement and
accent your vision.

Already got it all
together? We can
put it out for you
just the way you
wanted.

EVENT STAFFING

Labor costs will vary depending on the size and complexity of your event.

Our event professionals will include an event captain, waiters, bartenders, chefs, and any support staff needed.

A gratuity for the staff is optional, but always appreciated.

Average Wedding Labor Costs

BUFFET STYLE LABOR COST
Approximately \$32 per guest*

FAMILY STYLE LABOR COST
Approximately \$30 per guest*

WANDERING STATION LABOR COST
Approximately \$34 per guest*

PLATED DINNER LABOR COST
Approximately \$63 per guest*

*shown pricing are only estimated averages and may vary depending on event complexity, venue layout, menu, and floor plan



HOW MUCH STAFF DO YOU NEED?

This depends on the amount of guests, style of function and venue. Buffet Meals will require the least amount of staff & Plated Meals will require the most staff. Every event has an Event Captain who is responsible to oversee all catering event staff and ensure your event is executed flawlessly.

The Event Chef will ensure your food is perfectly prepared and elegantly displayed for your guests to enjoy.





Important Information

SEASONAL CATERING

ONLY WORKS ON ONE EVENT, YOUR EVENT!
AS SUCH WE WORK ON A FIRST COME FIRST SERVE BASIS, YOU MAY PLACE A TEMPORARY HOLD ON YOUR DATE FOR A NON-REFUNDABLE \$250 HOLDING FEE. A SIGNED CATERING AGREEMENT MUST BE FILLED OUT WITHIN A 2 WEEK TIME PERIOD OTHERWISE YOUR DATE IS THEN RELEASED TO OTHER INQUIRING CLIENTS.

“

FINAL GUEST COUNT AND ANY CHANGES TO YOUR EVENT CAN BE MADE UP TO 14 DAYS PRIOR TO YOUR EVENT DATE.

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Payment Details:

Payment of a \$250 holding fee (non-refundable) is required to hold your date.

25% Payment Due: 9 months prior to event date.

25% Payment Due: 6 months prior to event date.

25% Payment Due: 3 months prior to event date.

25% Payment Due: 14 days prior to event date.

* Schedules are subject to change based on event booking.



Other fees may apply beyond food, beverages, and rental items. These include, but are not limited to:

-Event Production Charge (covering the costs that are incurred in order to create a flawless event.)

This charge does not include tips/gratuity. We do not mandate gratuity on our invoicing and at your discretion, any tips/gratuity will go directly to the service staff.

-CT State Sales Tax 7.35%

-Catering Tent (used to execute the event if no suitable space of sufficient size is available)

LET'S GET
STARTED!!

WE PROVIDE A FREE INITIAL CONSULTATION WHERE WE GET TO KNOW YOU AND YOUR FIANCÉ. REVIEW THE DETAILS OF YOUR WEDDING DAY VISION, DISCUSS THE VARIOUS STYLES OF SERVICE, YOUR FOOD PREFERENCES, AND THE DETAILS OF HOW WE WORK. WE THEN CREATE A PROPOSAL JUST PERFECT FOR YOU!

ONCE YOU HAVE DECIDED TO USE OUR SERVICES, WE BEGIN CURATING THE PERFECT EVENT YOU ENVISIONED. WE START THE LOGISTICAL ASPECTS OF YOUR WEDDING SUCH AS MENU DESIGN, HELPING YOU CHOOSE YOUR TABLE SETTINGS, ADVICE ON TIMELINES, AND FLOOR PLANS.

AFTER YOUR CONSULTATION, YOU MAY CHOOSE TO SCHEDULE A TASTING BASED ON YOUR MENU. THE FEE FOR OUR TASTINGS IS \$150 PER PERSON. PLEASE NOTE THAT TASTINGS ARE AVAILABLE ON A FIRST COME, FIRST SERVE BASIS, AND ARE ONLY HELD DURING OUR SLOWER MONTHS: JANUARY-MARCH. TASTINGS ARE ONLY OFFERED TO CLIENTS WITH AN EVENT DATE DEPOSIT.

WE WOULD LIKE TO CONGRATULATE YOU ON YOUR ENGAGEMENT, AND THANK YOU FOR ALLOWING US TO BE A PART OF ONE OF THE MOST MEMORABLE DAYS OF YOUR LIFE!

Your Wedding Day...
is the most important day to us!

THIS WILL BE THE MOST IMPORTANT CELEBRATION OF YOUR LIVES! OUR PASSIONATE TEAM OF PROFESSIONALS CAN HELP MAKE YOUR WEDDING DAY SIMPLE, STRESS FREE, AND FUN! FROM LOCATING THE RIGHT VENUE TO PLANNING THE MENU; WE ARE ABLE TO HELP BRIDES AND THEIR FAMILIES PLAN THE PERFECT EVENT. EXPERIENCE THE DAY YOU DESERVE FROM THE FIRST KISS TO THE LAST DANCE WHILE OUR PROFESSIONAL STAFF AND TALENTED CULINARY TEAM WORK SEAMLESSLY FOCUSING ON THE DETAILS TO MAKE AN UNFORGETTABLE PARTY FOR YOU AND YOUR GUESTS.

