



Olive Tree

BANQUETS & CATERING

Catering Guide

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#1 Catering Service in Wichita since 1979



From Owner, Joumana Toubia

Since our brother Antoine opened the Olive Tree in 1979, we have been entrusted to host unforgettable celebrations.



We are honored to be one of the few institutions in Wichita with this depth of experience. My sister Randa and I have had a great opportunity to see almost any type of celebration you can imagine. That is why we can provide an unmatched level of service. You will receive experienced, dedicated event planning and coordination, through every step of the process.



We provide everything you need to host the event of your dreams. Our expert culinary team will make sure your guests will have an unforgettable dinner, with drinks prepared by professional bartenders. As a team, we will do everything we can to host the celebration your friends and family deserve.

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Décor & More

We provide black or white lap length linens with our basic rental packages.

Contemporary Hurricane lamps & votive candles with tea lights are offered for use during our on-site events.

We work with florists, linens vendors, & rental companies to provide beautiful centerpieces and table displays for additional cost.

- Chair covers, sashes, floor length linens, overlays, runners, & napkins are available in an array of colors & fabrics.
- Fresh cut floral arrangements from single bud vases to cascading columns.



Cake

Bagatelle Bakery, our sister bakery, will create the wedding cake of your dreams.

Since opening in 1983, Bagatelle has had the pleasure to assist many brides and their families in the selection of their wedding and groom's cakes for their special day. The Bagatelle wedding cakes are made following traditional recipes that have been handed down over the years. Every cake is baked from scratch using only the finest ingredients available.



Wedding & Groom's Cake Flavors

Butter Cream
Carrot
Cheesecake
Chantilly Cream Cakes
Amaretto
Apricot
Chocolate Mousse
Fresh Raspberry
Fresh Strawberry
Lemon
Mocha
Peach



Bar

We offer a fully customized bar menu for our clients. Service options range from fully hosted, wine & beer bars, limited host bars with cash options, etc...

Drink Options

Liquor & Bottled Beer	Singles	Doubles
Calls Selections		
Premium Selections		
Top Shelf Selections		
Custom Signature Cocktails		
Domestic Bottled Beer		
Microbrew / Import Beer		
Priced by drink		

Wine Bottles
House Wine
Sparkling Wine
Upscale
Wine Selections
Keg Beer
Domestic
Craft or Import
Approximately 165 glasses per full

Additional Bar Services

- Champagne Toasts
- Wine Service During Dinner
- Cocktail Service for Intimate Dinners
- Champagne Fountains or Walls

Bar Policy

- Bartender Fee: \$60 for first hour, and \$30 for each additional hour
- Olive Tree Bartenders comply with all federal and state liquor laws.

Catering

We have the experience and expertise to provide your guests with a dinner they will never forget, regardless of the budget.

We have a terrific selection of hors d'oeuvres, plated dinners, and buffet dinners. Custom menus can be tailored to fit your occasion. For nearly four decades, the Olive Tree has set the standard for culinary excellence in Wichita.

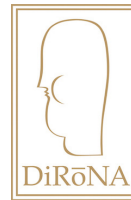


Accolades



AAA Four Diamond Award

Only restaurant in Kansas, and one of 3% of all restaurants, to be distinguished with the four-diamond award



DIRONA Award

Distinguished Restaurant of North America, lifetime achievement award.



LEADING CATERERS OF AMERICA

We are proud to have been distinguished as one of the Leading Caterers of America, an invitation-only consortium of nearly 70 of the top caterers of the US.

Testimonials

"Many people say The Olive Tree forever changed the face of Wichita"

Wichita Business Journal

"The Olive Tree redefined the community's expectations for fine dining."

The Wichita Eagle

Antoine "brought world-class dining standards to Wichita. I mean he set the standard. He has made a real difference in this community."

Former Wichita Mayor Bob Knight

Traditional Breakfast

Scrambled Eggs

Choose ☐ Bacon ☐ Sausage ☐ Ham

One:

Choose ☐ Breakfast Potatoes ☐ Tortillas,

One: Salsa, and Shredded Cheddar Cheese

Assorted Fresh Baked Breakfast Breads

Fruit Bowl

Choose 2 : Orange, Cranberry, or Apple Juice

Freshly Brewed Coffee

French Toast

*made with Challah Bread, served with Syrup,
Crème Fraiche, and Walnuts*

Mixed Fruit with Berries

Bacon or Sausage

Homemade Yogurt Parfaits

Choose 2: Chilled Orange, Cranberry, or Apple Juice

Freshly Brewed Coffee

Spinach & Mushroom Quiche or Ham & Cheese Quiche

Side of Smoked Salmon - Traditional Garnish

Country Skillet Potatoes

Fresh Fruit

Assorted Breakfast Breads

Choose 2: Chilled Orange, Cranberry, or Apple Juice

Freshly Brewed Coffee

Continental Breakfast

(Minimum 35 ppl)

Assorted breakfast pastries

Seasonal Fresh Fruit Bowl

Choice of 1: Orange, Cranberry, or Apple

Freshly Brewed Coffee

Beverages

Freshly Brewed Coffee, per Gallon

Hot Tea, Several Varieties

Freshly Brewed Iced Tea

Fresh Juice, per gallon

Assorted Soft Drinks

Bottled Water

Hot Apple Cider

Hot Cocoa, per gallon

Breakfast A La Carte, per dozen

Butter Croissants or Danish

Hot Cross Buns

Almond Croissants

Chocolate Croissants

Breakfast Breads, by the loaf

(Banana Nut/Lemon/Pumpkin)

Fresh Baked Muffins

Homemade Yogurt Parfaits

Afternoon Breaks

(Minimum order of 25)

Mini Home Style Cookies, per dozen

Sliced Fruit Tray

Whole Assorted Fruit

Fresh Vegetable Tray with Dip

Baked Pita Chips & Hummus

Popcorn

Granola Bars

Trail Mix

Flint Hills Prairie Buffet

High Plains Ranch Salad
Oven Roasted Chicken with natural jus & fresh herbs
Oven Roasted Potatoes
Green Beans Almandine sautéed with onion & toasted almonds
Wheat Rolls & Butter

Add Meatloaf

South of the Border

Sliced & Seasoned Grilled Chicken & Seasoned Ground Beef with Soft Tortillas & Fried Corn Taco Shells
Toppings Include: Guacamole, Black Bean & Corn Salsa, Sour Cream, Shredded Cheese, & Poblano Cabbage Slaw
Fried Red Rice or Cilantro Lime Rice
Choice of Refried or Black Beans
Tortilla Chips & Salsa

Add Fish Tacos

The Texan

BBQ Pulled pork
Cole Slaw
Potato Salad
Cowboy Baked Beans
Soft Cocktail Buns & Butter
Add Sliced BBQ Chicken or
BBQ Pulled Beef

Southern Style

Cole Slaw
Fried Chicken
Mashed Potatoes & Cream Gravy
Country Green Beans
Country Rolls & Butter

Add Baked & Glazed Ham

Chili & Potato Bar

Mixed Green Salad w/ dressing
Beef & Red Bean Chili or Vegetarian Chili
Baked Potatoes
Butter, Sour Cream, Shredded Cheddar, Bacon & Steamed Broccoli
Assorted Breads and Butter

The Italian

Meat & Cheese Lasagna or Vegetarian Lasagna
Green Beans Almandine
Caesar Salad
Garlic Bread

Add Chicken Carbonara

Build-Your-Own Shawarma

Fattouch Salad
Chicken Shawarma & Soft Pita with Mediterranean Relish & Tahini
Roasted Mixed Vegetables
Hummus & Pita

Add Beef Skewers

Soup, Salads, & Sandwich

An Assortment of Pre-made sandwiches featuring:
Sliced Roast Beef, Turkey, Ham, Homemade Chicken Salad, or a Vegetarian option
Choice of 2 Salads: Mixed Green Salad w/ 2 Dressings, Fresh Fruit Salad, Potato Salad, or Pasta Salad
Choice of 1 Soup: Potato Soup, Tomato Bisque, Minestrone, Broccoli Cheese, Vegetarian Lentil

Substitute Soups w/ Protein

Lunch Buffets

MENU

Priced per person (minimum 25 unless noted)

Lunch Buffets

Classic Chicken Breast

Select One From Following the Entrées

- ☐ Parmesan
- ☐ Marsala
- ☐ Peppercorn Cream Sauce
- ☐ Herb Butter & Tomato Mix

Classic Oldtown

Select One From the Following Entrées

- ☐ Roast Beef with Mushroom Madeira
- ☐ Pork Tenderloin Calvados with Apple Brandy Sauce

Upscale Mosley

Select One From the Following Entrées

- ☐ Grilled Salmon with Lemon Dill Sauce
- ☐ Roasted Beef Petit Tender with either a Burgundy Mushroom Sauce or Green Peppercorn Sauce

Premium Uptown

Select From the Following Entrées
Roasted Center Cut Beef Tenderloin
Fresh Catch of the Day

Composition Buffets

Classic Chicken Breast & Oldtown
Classic Chicken Breast & Upscale Mosley
Classic Chicken Breast & Premium Uptown
Classic Oldtown & Upscale Mosley
Upscale Mosley & Premium Uptown

Vegetable & Starch Selections

- Roasted Mixed Vegetables
- Steamed Mixed Vegetables
- Roasted Carrots & Button Mushrooms
- Steamed Broccoli
- Buttered Corn
- Green Beans: Seasoned or Almandine
- Rice Pilaf
- Wild Rice Blend
- Vermicelli Rice
- Orzo
- Mashed Potatoes
- Oven Roasted Potatoes
- Roasted New Potatoes
- Roasted Sweet Potatoes
- Mashed Sweet Potatoes

Additional selections available by season.

Salads

- Mixed Greens with cucumbers, tomatoes, & one dressing
- Caesar Salad, Fattouch Salad, or Greek Salad

Premium Salads

Spinach Salad

with pears, blue cheese crumbles, walnuts, & a vinaigrette dressing

Boston Leaf Salad

Greens, Toasted Almonds, Smoked Gorgonzola Cheese, Apples, & Champagne Dressing

Grilled Halloumi & Tomato

over Mixed Greens & Balsamic Vinaigrette

Pomegranate Glazed Salmon Salad
with Black Bean, Corn, & Avocado Relish, & Pomegranate Dressing

Chicken Fattouch Salad

Grilled Chicken Cobb Salad

Open Face Sliced Prime Rib Sandwich
with sautéed mushrooms & onions, Monterrey Jack Cheese

Smoked Turkey & Provolone on 7 Grain Bread

Smoked Ham & Swiss on Dark Rye

Chicken Salad on Croissant

Reuben on Marble Rye

Falafel Sandwich (vegan) (minimum 10)

Bierock
savory Meat Pie with Cabbage & Cheese

Quiche
Ham & Cheese or Spinach & Mushroom (minimum 10)

The Carver
thick cuts of Ham, Roast Beef, or Turkey with Cheese, Bacon, & Tomato

Roasted Beef Petite Tender

Stuffed Pork Loin
with Spinach and Feta Cheese

Lemon Pepper Salmon

Chicken Parmesan over Vermicelli Rice

Sautéed Chicken Breast w/ Roasted Potatoes

- Marsala
mushroom & Marsala wine sauce
- Maryland
over ham with a mushroom, pepper, sherry wine sauce
- Chelsea's
herb butter and sumac tomatoes
- Calvados
with apples & brandy sauce

Portuguese Pot Roast
with Braised Vegetables and Mashed Potatoes

Roasted Turkey with Natural Gravy

Entrées Include:

One Starch & One Vegetable Selection
Either a Salad or Dessert Selection

Light Lunches Include

Either One Vegetable or a Starch Selection with Sandwiches
Bread & Butter *with salads only*

One Course Plated Lunch

Eggplant Parmesan
over Pasta Marinara, Salad & Garlic Bread
Homemade Meat & Cheese Lasagna
with Salad & Garlic Bread

Garlic Roma Pasta
with tomato, chili, basil, pine nuts, and marinara served with salad & garlic bread

Sweets by the Dozen

Mini French pastries

Mini Cake Bites (min 2 dozen)

Party Petit Fours

Old Fashioned Cookies

Chocolate Chip, White Chocolate Macadamia, Sugar, Peanut Butter, Oatmeal Raisin, M&M, & Snicker Doodle

Iced Cookies

Coconut Macaroons

Chocolate Covered Strawberries

Mini Fresh Fruit Tarts

Baklava Fingers

Brownie Strips

Cupcakes

Vanilla, Chocolate, or Red Velvet

Selection of flavored icings to choose from

By the Slice and Whole

Chocolate Flourless Cake

A Wedge of Chocolate Decadence Iced with Ganache (GF)

Fruit Crisps (GF)

Apples & Cherries, Peach, or Berry Blend

Cobbler

Apple, Peach, Cherry or Seasonal Strawberry, Rhubarb, a la Mode

Cheesecake

Traditional, Brownie Cheesecake, Bailey's Irish Cream, Turtle, Fruit Glazed, Chocolate, & Pumpkin

Fresh Fruit Tart

Bread Pudding

Pineapple Rum with Caramel, Pumpkin, Apple & Raisin, Chocolate Banana, Mango, & White Chocolate

Yogurt Cake

Dessert Station Items *(priced per person)*

Chocolate Bar

Dark & White Chocolate Petit Fours, Tuxedo Strawberries, Chocolate Rum Balls, & Mini Éclairs

Chocolate Fondue

Pick 3: Pretzel Sticks, Marshmallows, Strawberries, Bananas, Sugar Cookies, Melon, Pineapple

Mediterranean Sweets Platter

Assorted Baklava and filled cookies

European Cheese & Fruits

Display of Soft and Semi Soft Cheeses, California Dates, Poached Pears, Grape Clusters & Breads

Tea Cookies

Biscotti, Almond Tuille, Chocolate Butter Cookie, Mexican Wedding Cookie, Fruit Filled Thumbprints

Tiramisu

Layered Kahlua Soaked Cake with Mascarpone Cheese

French Bagatelle Cakes:

Chantilly Flavors: *Strawberry, Lemon, Kiwi, Pineapple, Peach, Coconut, & Mocha*

Chocolate: *Mousse, Chocolate Raspberry, Chocolate Truffle, Chocolate Mocha, Chocolate Hazelnut, Carrot, German Chocolate, Black Forrest, and Peach Upside-Down*

Homemade Pies

Seasonal Fruit Fillings, Cream, Chocolate Pecan, & Apple Sourcream

Tres Leches

Hors d'oeuvres

Stations, Displays, or Passed
Minimum Order of 25 pieces unless noted

MENU

Hot Hors d'oeuvres

Baby New Zealand Lamb Chop Lollipops

Shrimp or Scallops wrapped in Bacon

Tossed with teriyaki, sesame, & scallions

Cajun Pomegranate Shrimp Skewers

Water Chestnuts Wrapped in Bacon

Crab Cakes

with Mango Relish and Poblano Remoulade

Crab Stuffed Mushroom Caps

with Lobster Sauce

Sliders with slaw

Beef, Pepper Bacon & Cheddar or Pulled BBQ Pork

Teriyaki Beef Kabobs

Chicken Sate

with Cilantro & Peanut Sauce

Chicken Calvados

wrapped in bacon & stuffed w/ brandied apple slices

Sumac Chicken Kabobs

with onion, peppers & fried onion crisps

Chicken Cordon Bleu Skewers

drizzled with Swiss Cheese Sauce

Southern Breaded Chicken Strips with BBQ Sauce

Spicy Buffalo Wings

with Celery & Bleu Cheese Spread

Meatballs

(Swedish, Marinara, or BBQ)

Mini Reuben's on Dark Rye

Portobello Mushroom Ravioli

with Butter & Parmesan Sauce

Stuffed New Potatoes

with Bacon & Cheese or Italian Sausage & Spinach

Mushroom Caps

with Spinach & Halloumi Cheese

Mini Quiche (minimum 48)

Spinach & Mushroom OR Ham & Cheese

Egg Rolls with Pork – Ginger soy sauce

Fried Artichoke Hearts

with Black Pepper Parmesan Dipping sauce

Mini Banh Mi (traditional)

Ham, Pate, Picked Daikon & Carrots, Cilantro

Cold Hors d'oeuvres

Baguette Party Sandwiches

Turkey, Ham, Salami, Provolone, Tomato, Artichoke, Olive Relish & Honey Dijon

Cocktail Bun Sandwiches

Ham, Turkey and Beef

Chicken Salad on Mini Croissant

Assorted Tea Party Sandwiches

Monte Cristo Bites

Turkey with Gruyere on Challah bread

Smoked Salmon Canapés on English Cucumber

Bacon Wrapped Brussel Sprouts

with Balsamic Reduction

Mexican Chicken Pinwheels

Chicken Salad "Choux" Creampuffs

Gluten Free Pizza Bites

Focaccia Pizza Bites

(Qty by 10, min. order 30)

Margarita – Tomato & Mozzarella

Roasted Vegetable

Greco – Feta & Artichoke

Assorted Crostinis

Roasted Pear, Gorgonzola & Spiced Pecan

House Ricotta, Smoked Apple Chutney,

& Candied bacon, Danish Bleu, Honey &

Marcona Almond, Brie, Pear, & Almond

Antipasti Skewers

Ham, Salami, Cheese, Olives, Cornichon, Artichoke

Fruit & Cheese Picks

Steak Caesar Picks

Caprese Picks - Tomato,

Mozzarella & Basil

Hors d'oeuvres

Stations, Displays, or Passed
Minimum Order of 25 pieces unless noted

MENU

Hors D'oeuvre Displays

Chilled Shrimp Cocktail

cocktail sauce & lemon wedges

Antipasto Platter with Grissini Breadsticks

*Salami, Provolone, Mozzarella,
Pepperoni, Olives, Marinated Mushrooms,
Eggplant, Artichoke*

Imported & Domestic Cheese Display

Served with fresh fruit garnish

Brie in Puff Pastry (serves 40)

Served with sliced apples and grapes

Fresh Sliced Seasonal Fruit Display

Fresh Cut Vegetable Display with Dip

Roasted Tenderloin Display

*Served with sliced baguettes, mustard &
horse radish*

Whole Side of Smoked Salmon

Served with sliced multigrain and condiments

Mezze

Tabouli: parsley, tomato & cracked wheat

Grape Leaves rolled

with rice & chickpeas

Meat Pie

Spinach Pie

Spinach & feta rolled in filo dough

Kibbi Appetizer

football shaped, stuffed & fried

Two Olives Marinated

Olive Medley

Dips & Chips

Hummus with Baked & Soft Pita

Roasted Red Pepper Hummus & Pita

Hummus w/ Crudite & Pita

Baba Ghannough with Baked & Soft Pita

Spinach & Water Chestnut Dip

Homemade Salsa & Chips

Guacamole & Chips

Queso & Chips (warm)

Hot Spinach & Artichoke Dips

with Vegetables & Tortilla Chip

Tom's Chip Dip

Cream Cheese & Seasoning served w/ Chips

Two Olives Tapenade & Mini Baguette Slices

Lebneh with Olive Oil & Pita

Greek Herbed Feta Dip with Pita

Herbed Goat Cheese & Crusty Breads

*with Roasted Garlic, Pine Nuts, Herbs &
Virgin Olive Oil*

Lamb Kefta

with Harissa yogurt drizzle over Naan

Ask us about our uniquely created seasonal hors d'oeuvres.

We can provide gluten free and vegan options.

Dinner: Plated or Buffet

MENU

Beef

Roasted Beef Petit Tender

with Marchand de Vin, Peppercorn Sauce, or Garlic & Thyme Jus

Bacon Wrapped Filet (plated only)

6-ounce grilled filet

Filet of Beef (plated only)

8-ounce grilled filet of Beef Tenderloin with Marchand de Vin or Peppercorn Sauce. Served with garlic rosemary potatoes

Filet Henry IV (plated only)

6-ounce filet of Beef Tenderloin with artichoke, crabmeat, and béarnaise sauce

Prime Rib

au jus & horseradish cream

Medallions of Veal Piccata

(plated only)

with lemon caper sauce

Sliced Roast Beef

with Mushroom Madeira Sauce & Mashed Potatoes

Beef Stroganoff

Pork, Seafood, and Pasta

Pork Calvados

with savory baked apple slices in a brandy sauce

Roasted Pork Loin

Grilled or Herb Crusted Salmon

Grilled Tilapia

Meat Lasagna

layered with our own meat marinara sauce, mozzarella, ricotta & parmesan

Grilled Shrimp Alfredo

Chicken

Chicken Opera (plated only)

with goat cheese, roasted red peppers spread, basil pine nuts and sundried tomato cream

Chicken Valentino

with bleu cheese, roasted grapes pancetta and port wine reduction

Chicken Marsala

with mushroom and Marsala wine sauce

Chicken Calvados

with apples & brandy sauce

Chicken Maryland

over ham with a mushroom, pepper, sherry wine sauce

Chicken Florentine

stuffed with spinach, ham, and emmental with Madeira sauce

Chicken Parmesan

Marinated Chicken Breast

with herb butter sauce or pepper corn sauce

Roasted Chicken

with lemon, thyme and garlic jus

Chicken Picatta

with lemon & capers

Vegetarian & Vegan

Eggplant Parmesan

layered with our own marinara sauce, mozzarella, ricotta & parmesan

Stuffed & Roasted Portobello

with Goat Cheese, Roasted Red Peppers and sautéed spinach side

Garlic Roma Pasta

with tomato, chili, basil & pine nuts, marinara

Mushroom Manicotti

Vegetarian Ravioli or Lasagna

Plated Charge

Additional labor charges for off-site events may apply.

Dinner Selections

MENU

Chef Suggested Combinations

Roasted Beef Petit Tender and
Chicken Entree

Sliced Rib Eye Roast &
Chicken Maryland

Beef Stroganoff & Chicken Opera

Whole Roasted Tenderloin
Marchand de Vin & Grilled Salmon
with Mango Salsa

Plated Only

Filet of Beef Tenderloin &
Broiled Shrimp

Filet of Beef Tenderloin & Salmon

Filet of Beef Tenderloin &
Chicken Breast

Chicken Strips, Mac & Cheese,
and Veggies

Choose one starch, vegetable, & salad for every buffet & plated meal.

Salads

Mixed Greens with cucumbers, tomatoes, & dressing
Caesar Salad, Fattouch Salad, Greek Salad

Premium Salads

Spinach Salad
*with pears, blue cheese crumbles, walnuts, & a vinaigrette
dressing*

Boston Leaf Salad
*Greens, Toasted Almonds, Smoked Gorgonzola Cheese,
Apples, & Champagne Dressing*

Grilled Halloumi & Tomato
over Mixed Greens & Balsamic Vinaigrette

Vegetable Options

Braised Carrots & Button Mushrooms
Steamed or Roasted Mixed Vegetables
Green Bean Almandine
Steamed Broccolini & Peppers
Roasted Eggplant

Additional selections vary by season

Starch Options

Rice Pilaf
Wild Rice Blend
Vermicelli Rice
Orzo
Mashed or Roasted Sweet Potatoes
Oven Roasted or Mashed Potatoes
Roasted New Potatoes

Dinner Themed Buffets

New Orleans

Garden Salad w/ dressing
Andouille & Shrimp Jambalaya
Cajun Chicken Breast
Okra Stew
Baguettes & Butter

Mambo Italiano

Bruschetta Toast
with Tomato Basil and Arugula
Caesar Salad with Parmesan
Beef Lasagna
with Marinara Sauce
Chicken Penne Alfredo
Zucchini Parmesan
Garlic Breadsticks

Tejano

Santa Fe Salad
with Chipotle Ranch Dressing
Mexican Lasagna
Flour Tortillas, Beef, Chili Sauce and Cheddar Cheese
Southwest Chicken
Grilled and Seasoned, topped with a Pico De Gallo & Avocado Relish
Red Rice or Cilantro Rice
Seasoned Black Beans
Tortilla Chips & Homemade Salsa

Southern Style

Green Salad
with Lettuce, Peas, Cheese, Mushrooms, Bacon & Ranch
Fried Chicken
Fried Catfish
Mashed Potatoes and Country Cream Gravy
Country Green Beans
Potato Rolls & Butter

Café de Paris

Spinach and Tomato Salad
with Chive Dressing
Beef Bourguignon
with Three-Grain Rice
Coq au Vin
with Roasted Potato, Carrots and Mushrooms
Ratatouille
Baguettes, Brie and Chevre

The San Franciscan

Baby Field Greens Salad
with Grilled Zucchini, & a Garlic, Lemon, & Olive Oil Dressing
Salmon Club
with Tomato, Avocado and Pepper Bacon with Chive Sauce
Marinated Chicken Breast with Mango Salsa
Haricot Vert
Vermicelli Rice
Assorted Breads and Butter

Mediterranean Buffet

Fattouch Salad
Hummus & Vegetable Crudit  Platter
Sumac Chicken Kabobs
Lebanese Green Bean Stew
with Beef & Tomatoes
Vermicelli Rice
Baked Pita Chips & Soft Pita

Off-site Catering Policies

Delivery/Service Charges

For Delivery Only

For events with disposable service ware
Price quoted per event size / site location
Minimum \$20.00 within Wichita

Deliver, Setup, Pickup

Off-site events requiring trays, chafers, etc.
No service staff required to stay on site.
Priced per event requirements / location

Full Service Catering

Service Charge for a fully serviced off-site catered event is 25% of food, beverage, and rentals.
Service staff will deliver, setup, serve, and cleanup.

Rentals/Table Settings/Supplies

Tables

Chairs

Linen Table Cloths

Linen Napkins

Floor Length Linens

China & Glassware

Disposable Service

- Eco Friendly Paper plates w/ cutlery & paper napkins
- Upscale plastic plates w/ cutlery & paper napkins

Disposable Serving Utensils

Service Charges



Bartender

Service charge per hour



Chef

Service charge per chef

Get in Touch



otcatering@latourinc.com



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