

WHAT YOU SHOULD KNOW

Thank you for considering CULINARY CLASSICS by Pastaria to cater your event. We offer an extensive variety of appetizers, entrees, sides and desserts perfect for any occasion!

Our Certified Executive Chef, Rocco G. Valentino graduated from the highly acclaimed Culinary Institute of America in Hyde Park New York, and moved back to Columbus to open his own successful catering company. Rocco went on to help open Smith & Wolensky, then to the Kenyon Inn and most recently to the Granville Inn which later claimed the title "1 of Columbus' best new restaurants of the year" and featured in 3 different articles.

CULINARY CLASSICS will customize your menu to accommodate your personal tastes, and our staff promises outstanding food and great service to make your event a most memorable occasion. Please inquire about anything you need and we will try to accommodate your requests. We will also do our best to work with specific food allergies and dietary concerns.

All food items are priced per person, piece, pan, or platter. Linens, skirting, china, flatware and stemware are an additional charge based on the number of guests, tables and your personal selections. Clear plastic utensils, plates, cups and paper napkins are available for a small fee. Service personnel are \$18.00 per person per hour with a minimum of 4 hours. Banquet captains are \$24.00 per hour, and chefs are \$32.00 per hour. We recommend one attendant per every 15-25 guests depending on the type of event.

Please call at least 3 days in advance for parties under 10, while larger parties require more notice. Final guest counts are appreciated at least 10 days in advance. A \$100.00 non-refundable deposit is required to reserve your date, and 50% of the estimated final bill is due 15 days prior to the event. The remaining balance is payable at the conclusion of your event.

Fees imposed by a Synagogue, Temple, Church or other facility will be passed to the client with no additional cost.

* Indicates a seasonal item and priced according to availability and market.