

## BREAKFAST CATERING MENU

**Strudel** - Fresh from the oven! Choose from apple, cherry, blueberry or raspberry.  
Serves 6-8 - \$11.95

**Breakfast Yum-Yums** - A special selection of some of our most popular: assorted mini scones, fresh croissants, assorted muffins. Served with Devonshire cream.

Serves up to 12 - \$18.95

Serves up to 20 - \$30.95

**Breakfast Yum-Yums Too** - Also very popular in our café: strawberry & cream cheese-filled croissants,turnovers assorted mini scones. Served with Devonshire cream.

Serves up to 10 - \$18.95

Serves up to 16 - \$30.95

**Cinnamon Rolls** - ½ Dozen - \$9.95

**Sticky Buns** - ½ Dozen - \$11.95

**Fruit salad** by the pound (serves 4) - \$6.95 per pound

**Fresh Sliced Fruit Tray** -

Serves up to 12 - \$32.95

Serves up to 20 - \$54.95

**Whole Quiche** - various flavors, Serves 6-8 - \$15.95 - \$16.95

## **BREAKFAST ENTRÉE ADDITIONS FOR HOT BUFFET**

A minimum order of 15 will be required for any option below. Some entrees may be higher. Please inquire for details.

Our staff will be happy to make pairing recommendations for your next event. Please ask if you do not see your preference on our list. We may be able to accommodate your requests.

**\$1.25** Bacon and/or sausage (2 pieces per person)

**\$1.50** Home fries

**\$3.00** Hot Pappas Burritos (potato, egg, cheese, red or green chile on the side)

Add bacon, sausage or ham - \$ .75 each

**\$3.75** Cranberry Walnut or Cinnamon Raisin French Toast & Syrup (4 pieces per person)

**\$4.50** Blessing Burritos (choice of meat, potato, egg, cheese, red or green chile on the side)

**\$13.95** Assorted Bagels and cream cheese (sold by dozen)

**Ham, potato, cheese & broccoli (optional) soufflé**

\$35 per 12 people

\$68 per 24 people

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ANYTIME PLATTERS

**Assorted Sandwich Platter (cut in half)** [Click Here](#) to See a list of our café sandwiches -

6 sandwiches, \$34.95

12 sandwiches, \$69.95

**Greens & Things Platter** - Choose from one of our four popular café salads served with dressing on the side.

Options are: Fresh Garden, Asian, Caesar or Chef.

Serves up to 12 \$23.95

Serves up to 20 \$37.95

**Pesto Pasta Salad Platter** – made fresh in our café!

Serves up to 12 \$25.95

Serves up to 20 \$39.95

**Red Dill Potato Salad Platter** – made fresh in our café!

Serves up to 12 \$25.95

Serves up to 20 \$39.95

**Fresh Sliced Fruit Tray** -

Serves up to 12 \$32.95

Serves up to 20 \$54.95

**Two of Three Platter** - You choose 2: seasonal fruit, cubed cheeses, fresh season vegetables

Serves up to 12 \$32.95

Serves up to 20 \$54.95

**Artichoke Spinach Dip Platter** - with pita chips & carrot sticks,

Serves up to 20 \$38.95

**Hummus Platter** - with pita chips & celery sticks,

Serves up to 20 \$33.95

**Sliced Deli Platter** - plus all the fixings.

Serves up to 12 \$59.95

Serves up to 20 \$94.95

Choose 3 meats: sliced roast beef, black forest ham, smoked turkey, salami, turkey pastrami

Choose 2 cheeses: cheddar, Swiss, provolone, pepper jack

Comes with assorted sliced breads, lettuce, tomato, pickle spears, onion, and mayo/mustard packets

Consider adding one of our salad or dessert platters and lemonade as a perfect match.

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## DESSERT PLATTERS

**Mini Bar Bonanza** with Black Forest brownies, cinnamon oatmeal raspberry bars, coconut chocolate chip bars, peanut butter mountain brownies, trayed for convenience.

1 dz. \$10.95

2 dz. \$19.95

3 dz. 29.95

4 dz. \$39.95

**Assorted Cookie Platter** with chocolate chip, peanut butter & oatmeal raisin, trayed for convenience.

1 dz. \$8.95  
2 dz. \$17.95  
3 dz. 26.95  
4 dz. \$34.95

**Iced Sugar Cookies** We offer a wide variety including custom logos and over 300 cookie cutters. Please inquire for details.  
starting at \$12.95 per dozen

**Tuxedo strawberries** trayed for convenience  
\$25.95 per dozen (seasonal)

**Assorted Dipped Strawberries** trayed for convenience  
\$23.95 per dozen (seasonal)

**Assorted mini cookies** chocolate chip, peanut butter chocolate chip, oatmeal raisin  
\$5.00 per dz.  
2 dz. \$9.95

**Mini Dessert Tarts:** Fruit tarts & chocolate mousse and cream tarts, trayed for convenience  
\$38.95 per 2 dozen

**Mini Cream Puffs & Éclairs,** trayed for convenience  
\$39.95 per 2 dozen

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## ENTRÉES FOR BUFFET STYLE

- ~ The \$8.95 – \$9.95 entrée options include 2 of the 4 sides below.
- ~ The \$11 and up entrée options include one salad, one starch, one vegetable, one bread.
- ~ A minimum order of at least 1010 will be required for most options below.
- ~ Our staff will be happy to make pairing recommendations for your next event. Please ask if you do not see your preference on our list. We will likely be able to accommodate your requests.

### **CHICKEN/TURKEY**

**\$8.95** Green chile chicken enchiladas

**\$9.95** Southwestern chicken with salsa and Monterey jack cheese

**\$11** Italian-marinated chicken or Teriyaki chicken

**\$11** Chicken parmesan OR Eggplant parmesan

**\$11** Curried chicken, recommended with sticky rice

**\$11** Roasted turkey breast

**\$12** Chicken fajitas with accoutrements

**\$13** Brie or feta & spinach chicken roulade – rolled with fresh spinach & brie or feta, dressed with poblano or citrus cream sauce

**\$13** Chicken or Seafood Scampi – sautéed with fresh herbs & garlic

### **BEEF/LAMB**

**\$8.95** Red beef enchiladas

**\$9.95** Meatloaf

**\$13** Beef fajitas with accoutrements

**\$15** Slow-cooked beef pot roast

**\$15** Lamb kabobs

**\$20** Beef roulade – stuffed with prosciutto, mozzarella, roasted red peppers & basil

**PORK**

**\$11** Spiral sliced honey-glazed ham

**\$15** Grilled rosemary pork with garlic

**\$20** Apple-stuffed roasted pork loin – roasted and served with sweet apples

**PASTA OR VEGETARIAN**

**\$8.95** Pasta primavera with creamy red sauce – Add chicken for \$1, shrimp \$1.50

**\$8.95** Pasta with meatballs & marinara

**\$9.95** Pasta with Alfredo and grilled chicken – Add shrimp \$1.50

**\$9.95** Lasagna

**\$9.95** Vegetarian Lasagna

**\$9.95** Orzo, Basil and Cheese-stuffed Portobello caps

**\$11** Pasta Bar with 2 pastas, marinara and alfredo sauce Add meatballs and/or grilled chicken for \$1, shrimp for \$1.50, all three for \$1.25

**\$11** Vegetarian fajitas with accoutrements

**\$11** Asian stir fry – stir-fried Asian vegetables, ginger & garlic in an orange sauce Add chicken for \$1, shrimp \$1.50

**\$13** Manicotti

**\$13** Stuffed bell pepper with choice of filling, vegetarian or meat

**\$15** Stuffed peppers with stuffing and mushrooms with a poblano cream sauce

**SEAFOOD**

**\$15** Salmon, broiled and served with dill butter or red chile sauce

**\$18** Salmon roll with shrimp sauce

**\$20** Snapper with cilantro cream sauce

\* = additional \$ .75 per person, \*\* = additional \$1.50 per person

SALAD	STARCH	VEGETABLE	BREAD
Garden salad	Steamed white rice	Green beans almandine	Garlic breadsticks
Asian salad	Spanish rice	Steamed butter broccoli	Cornbread
Caesar salad	Mashed potatoes	Pinto beans	Assorted sliced breads
Cobb salad	Broccoli, rice & cheese casserole	Tortillas	Focaccia bread sticks

Cranberry walnut salad w/Balsamic vinaigrette	Sweet potato casserole *	Sautéed peppers & onions	Dinner rolls *
Tomato, Basil & fresh mozzarella salad **	Rosemary roasted potatoes	Broccoli, rice & cheese casserole	
Chef salad **	Wild rice & mushrooms *	Green bean casserole	
Southwestern salad	Garlic rosemary mashed potatoes	Sautéed snow peas & cherry tomatoes	
Greek Salad	Macaroni & cheese	Sautéed fresh spinach	
Spring greens with dried fruit, roasted walnuts, goat cheese & balsamic vinaigrette **	Lo Mein noodles	Grilled eggplant*	
	Fettuccini	Honey-glazed carrots	
	Twice baked potatoes **	Calabacitas	
	Basil Orzo pasta	Sautéed peppers & onions	
	Scalloped potatoes	Garlic roasted seasonal vegetables	
	Risotto with mushrooms *	Grilled Portobellos **	
	Roasted tomato couscous	Steamed broccoli & carrots	
	Couscous -various kinds	Roasted squash (seasonal)	
	Basmati rice	Sautéed asparagus *	
	Baked potatoes	Antipasto & Vegetable Italian Salad	
	Baked sweet potatoes	Italian-marinated pasta & vegetables	
	Rosemary roasted potatoes		

**STATIONS** available for full service events only

**Gourmet Coffee & Hot Tea Bar** Choose from two to three coffees, assorted hot teas, French vanilla & Hazelnut syrups, chocolate shavings, whipped cream, sugar & cinnamon sticks, and caramel with a 12 oz. cup, cream, sugar & stirrers

Serves up to 50 \$95  
Serves up to 75 \$140  
Serves up to 100 \$175  
Serves up to 150 \$250

**Asian Stir-Fry Station with chicken and beef**– includes 2 hour manned station  
Fried rice or steamed rice with grilled chicken and beef, and sautéed vegetables hot off the wok  
Serves up to 50 \$475  
Serves up to 75 \$695  
Serves up to 100 \$900  
Serves up to 150 \$1335

**Carving Station** – includes 2 hour manned station  
Roasted chicken, roasted turkey breast, marinated pork roast  
Serves up to 50 \$475  
Serves up to 75 \$695  
Serves up to 100 \$900  
Serves up to 150 \$1335

**Ice Cream Station** – includes 2 hour manned station  
Choose from vanilla, chocolate or strawberry ice cream. 3 gallons of ice cream plus chocolate & caramel sauce.  
In addition, choose 4 toppings: sprinkles, cherries, crushed Oreos, whipped topping, gummy bears, M & M's, mixed nuts, gummy bears  
Serves about 50 \$200  
Serves about 100 \$385

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**ENTRÉE SALAD BUFFET** includes bread and butter, (priced per person) Minimum order of 12 each

**Garden Salad** \$6.95 – Crisp romaine mixed with spring greens, cucumbers, tomatoes, shredded cheddar, carrots & croutons with choice of dressings.

**Asian salad** \$6.95 - Crisp romaine lettuce with chow mein noodles, sliced almonds & mandarin oranges with an Asian dressing. Add chicken for \$1.25, shrimp \$1.95

**Greek salad** \$6.95 - Mixed greens with olives, feta, red onions, cucumbers, tomato & Greek dressing

**Caesar salad** \$6.95 - Crisp romaine lettuce, parmesan cheese, homemade croutons with Caesar dressing.  
Add chicken for \$1.25, shrimp \$1.95

**Cobb salad** \$6.95 - Mixed greens, hard boiled egg, bacon, blue cheese crumbles, and avocado  
Add smoked sliced turkey for \$1.25

**Antipasto salad** \$7.95 - Cubed salami, ham, sliced olives, diced tomatoes, provolone cheese, fresh greens, and vinaigrette dressing.

**Chef salad** \$7.95 - Mixed greens, sliced turkey and ham, cheddar cheese, hardboiled egg with Ranch dressing.

**Southwestern salad** \$6.95 - Romaine lettuce, shredded cheese, black olives and avocados garnished with tortilla chips and a Southwestern dressing. Add chicken for \$1, shrimp \$1.50

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SOUP OPTIONS (additional, priced per person, 8 oz. serving)

- \$2.75** Vegetable
- \$2.75** Chicken & Rice
- \$2.75** Creamy Tomato
- \$2.75** Minestrone
- \$2.75** French Onion
- \$2.95** Broccoli cheddar
- \$2.95** Lobster Bisque
- \$2.95** Green chile chicken con queso

Other seasonal options maybe available.

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DESSERT OPTIONS priced per person

~ Look under platters or hor d' oeuvres for more dessert options.

- \$2** Homemade Blueberry Cobbler
- \$2** Homemade Peach Cobbler
- \$2** Apple Crumble
- \$2.50** Sponge cake with fresh seasonal berries and cream
- \$2.95** Fresh seasonal fruit tart

**PIES** Apple, Cherry, Blueberry, Pumpkin (seasonal), Pecan, Banana cream, Chocolate cream, Coconut cream  
11.99 - 13.99 Serves 8

See our cake order form for cake options.

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HOT HORS D' OUERVRES (priced per dozen)

- \$7** Sweet and sour meatballs
- \$8** Buffalo wings with bleu cheese dip
- \$11.50** Barbeque shrimp
- \$11.50** Mini crab cakes with a house made tarter sauce
- \$13** Battered shrimp
- \$13** Crab Rangoon
- \$14** Chicken Dijonnaise croissants
- \$14** Coconut chicken on skewers
- \$14** Gingered pork skewers with onion
- \$14** Twice-baked potato with blue cheese
- \$15** Stuffed mushrooms
- \$15** Jalapeño popper wrapped in bacon
- \$18** Mini Wellington with chicken
- \$19** Green chile chicken empanadas
- \$19** Beef empanadas
- \$20** Mini Wellington with beef

- \$20** Bacon-wrapped beef on toothpick
- \$24** Bacon-wrapped scallops
- \$24** Beef & Vegetable kabob teriyaki
- \$24** Chicken Hawaiian Kabob with a sweet & sour sauce
- \$24** Duck Quesadilla

**Brie Cheese** wrapped in puff pastry stuffed with brown sugar & pecans OR pesto  
 Small serves 25 \$35  
 Large serves 50 \$68

**Savory strudel**, green chile chicken,  
 Serves 6-8, \$18

**COLD or ROOM TEMP HOR D' OUVRES (priced per dozen)**

- \$7.50** Jumbo cocktail shrimp with cocktail sauce
- \$8** Puff pastry cheese twists
- \$9** Tea sandwich – cranberry walnut chicken salad, open face with dill
- \$9** Scones, assorted mini
- \$9** Apricot & Blue cheese canapé
- \$9** Cucumber tea sandwiches
- \$10** Spinach & smoked salmon roll-ups
- \$10** Classic Deviled Eggs
- \$10** Melon with prosciutto
- \$11** Celery boats with blue cheese & bacon
- \$11** Crab & olive tea sandwich
- \$11** Skewered Cheese Tortellini, 2 each with dipping sauce
- \$11** Asparagus Asparagus wrapped in prosciutto
- \$12** Cranberry chutney cheese ball on pate brisee
- \$12** Polish kielbasa wrapped in puff pastry
- \$12** Shrimp cocktail shooters with two jumbo shrimp
- \$13** Stuffed cherry tomatoes with Borsin cheese & chives
- \$13** Cilantro & pepper bites
- \$14** Smoked salmon wontons with wasabi sauce
- \$14** Southwestern chicken & black bean wraps
- \$14** Fruit kabobs (seasonal)
- \$15** Sesame chicken satay with peanut sauce
- \$15** Skewered teriyaki salmon & sesame seeds
- \$15** Goat cheese & pine nut layered phyllo
- \$15** Marinated antipasto skewer with olive, artichoke hear, sun dried tomato, mozzarella ball
- \$15** Marinated olives served with a cracker on a mini square dish with tasting fork
- \$15** Mushroom vol au vent
- \$16** Asparagus & goat cheese filo wrap
- \$16** Spanakopita (spinach & feta in filo dough)
- \$16** Lox & cheese stuffed cucumbers
- \$16** Mini Quiche
- \$16** Asparagus & Swiss tart
- \$16** Chicken, vegetable or pork pot stickers with dipping sauce
- \$16** Chilled gazpacho shooters with shrimp
- \$17** Chicken skewered with Boursin cheese wrapped in prosciutto

- \$18 Pork tenderloin with pepper marmalade on crackers
  - \$18 Portobello mushroom purse in filo
  - \$18 Scallop ceviche in a cucumber cup
  - \$19 Beef on crostini with roasted red pepper aioli
  - \$19 Smoked salmon tea sandwich
  - \$20 Grown-up ham & cheese tea sandwich: Gouda, apple, prociutto on toast topped with caramelized onion
  - \$20 Stuffed Strawberries with goat cheese on crostini
  - \$22 Lobster rolls
  - \$22 Seared tuna with hummus
  - \$24 Vegetable spring rolls
  - \$25 Tuna roll
  - \$28 Skewed Lobster in butter, served in a 2 oz pedestal glass
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DIPS / SPREADS (priced per 12 people unless otherwise noted)

- \$9 Black Bean Dip with crackers
- \$9 Onion Dip with crackers
- \$11 Salsa, guacamole & chips
- \$12 Chile con Queso with chips
- \$12 Creamy mango dip on endive
- \$16 Hummus (plain or roasted red pepper) with pita chips & celery sticks
- \$16 Tomato basil relish with crostini (seasonal)
- \$18 Artichoke dip with pita chips and carrot sticks
- \$19 Cranberry walnut chicken salad served with pita chips

**Seven layer bean dip** with chips,  
Serves 35 - \$37

**Marinated goat cheese log** rolled in pecans served with crackers,  
Serves 35 - \$45

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DESSERTS (priced per dozen unless otherwise noted)

- \$3 Lemon peppy seed shortbreads
- \$4 Assorted bite-size cookies (chocolate chip, oatmeal raisin, peanut butter)
- \$4.50 Chocolate fondue bar with fresh fruit, dessert bars, & cookies (add caramel fondue - \$6.00)
- \$6.50 Biscochitos, rolled and hand cut
- \$9 Peanut butter brownies
- \$9 Cinnamon oatmeal raspberry bars
- \$9 Black forest brownies
- \$9 Lemon squares
- \$9 Chocolate chip coconut bars
- \$10 Mini Biscotti
- \$12 Blackberry & almond bruschetta
- \$15 Brie & strawberry tart
- \$15 Cream puffs
- \$16 Assorted mini cheesecakes

- \$18** Raspberry brie filo
- \$18** Mini Éclairs
- \$19** Mini chocolate mousse and cream tarts
- \$19** Mini fresh fruit and cream tarts
- \$24** Chocolate dipped strawberries (seasonal)
- \$25** Tuxedo chocolate-dipped strawberries
- \$26** Lemon curd with fresh blueberries & mint served in a 2 oz pedestal glass
- \$26** Mousse & cream with strawberry & fresh mint (served in a 2 oz pedestal cup)

**Fresh fruit tart** (seasonal), 8",  
Serves 6-8 - \$16

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#### COLD BEVERAGES priced per person

- \$.95** Iced tea or Mango iced tea
- \$.95** Lemonade
- \$.95** Fruit punch
- \$1.00** Ginger lavender lemonade
- \$1.00** Orange or Apple juice
- \$1.35** Bottled soda & water

Pepsi, Diet Pepsi, Sierra Mist, Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Lipton Lemon Tea

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#### HOT BEVERAGES priced per person

- \$1.25** Agapao coffee – same awesome served in our cafe (includes 12 oz cups, cream, sugar & stirrers)
  - \$1.25** Agapao decaffeinated coffee – same awesome served in our cafe (includes 12 oz cups, cream, sugar & stirrers)
  - \$.75** Assorted hot teas (includes 12 oz cups, cream, sugar & stirrers)
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#### PAPER/PLASTIC GOODS (priced per person)

We offer paper & plastic goods suitable for most events, priced per person. **NOW OFFERING** unique disposables that don't look disposable! Ask about these new alternatives to china!!!

- \$.20** 9 oz clear tumbler only
  - \$.25** 9 oz. clear tumbler, napkin
  - \$.30** 6" clear plate, napkin
  - \$.35** 6" clear plate, fork, napkin
  - \$.40** 6" clear plate, 9 oz. tumbler, napkin
  - \$.45** 6" clear plate, fork, 9 oz. tumbler, napkin
  - \$.70** 9" clear plate, napkin, fork, knife
  - \$.75** 9" clear plate, napkin, fork, knife, 9 oz. tumbler **\$.95** Clear plastic (not disposable) cocktail plate with glass holder, maximum quantity 75
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## CHINA & EQUIPMENT RENTALS (priced per person, delivery & setup not included)

~ Sweet Blessings can also help determine your equipment needs and manage rental items such as tables, chairs, linens, glassware and china. Please inquire for larger equipment rental prices.

~ Delivery, pick up, set up and breakdown charges are not included below. Please inquire for further details.

~ Choose from these glasses: 88 oz wine, champagne flute, water goblet, Irish coffee mug, 10 oz. water, old fashioned bar, or Pilsner

**\$ .60** Each glass

**\$ .50** Each stainless steel utensil

**\$ .55** White cocktail, dessert or dinner plate, paper napkin

Please meet with April for further rental options.

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## SMALL EVENTS / CORPORATE CATERINGS

Hot foods with less than 48 hours notice may incur an additional 15% charge for rush orders.

Delivery in Albuquerque - \$25

Delivery and Setup - \$30

Delivery, setup, breakdown & equipment pick up - \$48

Delivery to local area to include: Sandia Labs, Eubank & east and Menaul & south - \$15

Delivery, setup, breakdown & equipment pick up to local area- \$25

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## PLANNING YOUR SPECIAL EVENT

### ARRANGING AND RESERVING A DATE

Even if the date of the event is only tentative, please advise the catering manager of the details of your proposed event. Therefore, if other events schedule for the same day, we can call you to confirm your catering and give you priority over other tentative events. Please note that proposals do not guarantee your catering. Only making a deposit for the event guarantees availability. You may contact the catering manager April Lund at 505-298-4800 or [info@sweetblessingsbakery.com](mailto:info@sweetblessingsbakery.com).

### CONTACTING THE CATERING MANAGER

At least 14 days before the event, contact April, the catering manager at 505-298-4800 or [info@sweetblessingsbakery.com](mailto:info@sweetblessingsbakery.com). Some arrangements can be made by phone or email; others require an appointment with the catering manager. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. After we have finalized all the details of your special event, you will receive an invoice to be signed and sent back to us.

### EVENT CONFIRMATION AND GUARANTEES

A guarantee is required 5 days before your catered event. This confirmation and guarantee will include the exact times, location, number of guests, menu selection and room setup. If your event is cancelled, you are responsible for contacting the catering manager and canceling the event as soon as possible. You will be liable for 50% of your food bill for any event that is cancelled within 5 business days. The event will not be guaranteed until full payment is received.

Please note that events with rentals that are cancelled within 72 business hours of the event will incur a 25%

restocking fee.

### PAYMENT

20% payment is required to book the date. Remaining balance is due no later than 5 days prior to the event. Credit or Debit cards are welcome, however any transaction over \$250 paid by credit or debit card, will require a 2% processing fee. All cancellations and final changes, including the customer guarantee count and payment, MUST take place at least 5 days prior to your function. A 5% or higher additional charge per day will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the 5 days allowed, we will prepare for the estimated number and charge accordingly.

### DELIVERY CHARGE

Orders under \$1000 have a minimum \$25 fee within Albuquerque.

Orders over \$1000 have no delivery fee within Albuquerque.

Other areas may be extra. Please inquire for further information.

### ALCOHOL POLICY & SERVER POLICY

Sweet Blessings does not have a liquor license and does not provide alcohol for events; however Sweet Blessings can provide licensed beverage servers for events. Sweet Blessings reserves the right to refuse service of alcoholic beverages to any person. We recommend at least one bartender for every 50-75 guests for beer and wine service only; one bartender for every 35-50 guests for a full bar.

### STAFFING

Captain – \$25 per hour, to include ½ hour before and after events for setup and breakdown.

Servers – \$18 per hour, to include ½ hour before and after events for setup and breakdown.

Chef on location – \$25 per hour

Food prep on location - \$18 per hour

Licensed server - \$25 per hour, 3 hour minimum.

### FOOD RELEASE LIABILITY

Due to health regulations, it is the policy of Sweet Blessings that the client understand that by signing this contract also understands that once leftover food, already presented to guests is released to the client at the end of the catering that Sweet Blessings is not longer responsible for the storage of that food.

### EXCESS FOOD POLICY

It is the policy of Sweet Blessings to provide more food items at a catering than the client has purchased.

However this does not incline the client to all remaining portions.

### FOOD & BEVERAGE CHARGE

All caterings will be charged 15% of the food and beverage costs. This charge helps cover costs of wear and tear of our equipment and items used for presentation.

### GRATUITY

Sweet Blessings does not include gratuity in its pricing. Gratuity is recommended but left to the discretion of the client and can be added to invoice upon request.

Please note: Prices may change without notification.