

FAQ'S ON OFF-SITE CATERING

- 1. Are the buffet prices listed per person?** Yes. The price listed is before service fee and tax is added.
- 2. What is the difference between a drop-off and full service event?** Drop-off is when we bring your catering order in disposable containers and set the order up in your home or office then we leave.
Full service includes uniformed caterers who setup a fully decorated buffet table with wrought iron chafing dishes and rustic, ranch-style décor. They will serve the food for 2 hours and then breakdown the buffet area. We do not provide the buffet tables.
- 3. Is there a charge for catering orders:** Yes, we do charge a service fee for all catering events. Please call or email for more details on our fees.
817-267-2789 or cater@laharanch.com
- 4. Who do I call to place my order:** Call our catering department at 817-267-2789 or you can order online at www.laharanch.com. Click on off-site catering and there is a simple online order form you can fill out and submit to us. We will send you an email that we received your order. We usually need a 48 hour notice.
- 5. When do I need to confirm my headcount or make final changes?** Two business days prior to your event. For events of 75 people or more, a week is preferred.
- 6. Do you have a minimum for catering orders?** Yes. For drop-off service, the minimum is \$150 in food/beverage cost. For full service, the minimum of \$750 in food/beverage cost.
- 7. How long does it take to setup?** Typically for a drop-off order, 15-30 minutes; for a full service 1-1.5 hours; for a grill-out full service, 1.5-2 hours. There are many variables here.
- 8. Do you provide bartenders or margarita machines?** No, we do not provide either option. Our caterers cannot serve alcohol at any off-site catering events.
- 9. Do you provide any plates or utensils?** Yes, we provide black disposable plates, forks, white logo napkins & serving utensils on all catering events.