

DEAN & DELUCA®

CATERING

PHILLIPS PLACE
6903 Phillips Place Ct. | Charlotte, NC 28210
704.643.1664
charlottecatering@deandeluca.com

BREAKFAST & BRUNCH

Standard serves 8-12 guests. Executive serves 16-20 guests.
 Selections are subject to change and based on availability. 48 hours notice required.

BREAKFAST PLATTER	<i>standard</i>	\$70
Assorted muffins, Danish, croissants and scones garnished with seasonal berries; served with butter and preserves		
	<i>executive</i>	\$95
SIGNATURE BABKA PLATTER	<i>standard</i>	\$75
Slices of our signature cinnamon and chocolate babka bread garnished with seasonal berries; accompanied by fresh squeezed orange juice and seasonal fruit salad		
	<i>executive</i>	\$100
THE CONTINENTAL	<i>standard</i>	\$120
Assorted muffins, Danish, croissants and scones served with cream cheese, butter and preserves; accompanied by seasonal fruit salad and fresh squeezed orange juice		
	<i>executive</i>	\$140
THE SUNDAY BRUNCH	<i>standard</i>	\$125
Daniel Boulad smoked salmon accompanied by sliced hard boiled egg, sliced tomatoes, chopped red onions, capers and lemon and lime wedges; served with toasted bagel slices and crème fraîche		
	<i>executive</i>	\$175
DOUGHNUT BASKET	<i>standard</i>	\$75
Assorted doughnuts from a local bakery (must have 48 hour notice) accompanied by seasonal fruit		
	<i>executive</i>	\$110
ENGLISH TEA BASKET	<i>standard</i>	\$100
Smoked salmon pinwheels, grilled chicken salad on potato slider rolls, traditional egg salad on pullman white, classic cucumber and watercress sandwiches; served with cheddar cheese straws, seedless grapes and strawberries		
	<i>executive</i>	\$140

BREAKFAST & BRUNCH ADDITIONS

Selections are subject to change and based on availability. 48 hours notice required.

BREAKFAST BOXES	<i>per guest</i>	\$12
<i>Minimum order of eight (8)</i>		
Choice of breakfast sandwich; served with seasonal fruit salad and bottle of juice		
<ul style="list-style-type: none"> • Shaved ham or turkey, swiss with apricot mustard on a flaky croissant or cheddar herb biscuit • Grilled goat cheese, fig jam and basil on marble rye • Scrambled egg, cheddar cheese, potatoes and green jalapeno sauce • Scrambled egg, smoked salmon, fresh arugula and caper aioli 		
PETITE QUICHE	<i>per dozen</i>	\$25
<i>Minimum order of two (2) dozen per selection</i>		
<ul style="list-style-type: none"> • Apple, brie and ham • Ratatouille • Spinach, goat cheese and sun-dried tomato • Meringue 		
SEASONAL FRUIT SALAD	<i>standard, serves five (5) guests</i>	\$25
Seasonal melons, citrus, pineapple, grapes, and berries		
	<i>large, serves ten (10) guests</i>	\$50
PETITE CHEDDAR HERB BISCUITS WITH SHAVED HAM OR TURKEY	<i>per dozen</i>	\$25
<i>Minimum order of two (2) dozen</i>		
Accompanied by apricot mustard. Served platter style at room temperature		
GRANOLA PARFAIT	<i>per guest</i>	\$5
Natural yogurt infused with honey and paired with fresh berries and granola		

CLASSIC BOXED LUNCH

24 hour notice and six (6) box minimum required for delivery.
Our classic boxed lunches are packaged for easy service and are great for large and small groups.

CLASSIC SANDWICH BOX LUNCH	<i>per guest</i>	\$12
Choice of sandwich; served with Kettle chips or salad; served with fresh baked roll and accompanied with fresh baked cookie		
SUBSTITUTE	<i>per item</i>	\$1
Choose one (1) of the following: • Seasonal fruit salad • Chef's selection pasta salad • House potato salad		
ADD an additional accompaniment	<i>per guest</i>	\$3

SANDWICH SELECTIONS

Served on a variety of sliced breads and rolls.

POULTRY SANDWICHES

- Grilled, curry or pesto chicken salad with Swiss, leaf lettuce, tomato and roasted garlic aioli
- Grilled chicken breast, red peppers, romaine lettuce and chipotle mayonnaise in a tortilla wrap
- Buffalo chicken breast sliced with New York cheddar, leaf lettuce, tomato and buttermilk ranch dressing
- Grilled chicken harissa on focaccia topped with Piquillo peppers and manchego cheese
- Smoked turkey with avocado, apple wood bacon, provolone cheese, lettuce and tomato
- Smoked turkey breast with imported Brie cheese, cranberry relish and apricot mustard with lettuce and tomato
- Santa Fe turkey breast with Monterey Jack, leaf lettuce, tomato and chipotle mayonnaise

CHARCUTERIE SANDWICHES

- Oven roasted beef with white cheddar, caramelized onions, tomato confit, arugula and horseradish cream on rosemary bread
- Black forest ham with imported Brie cheese, lettuce, tomato and apricot mustard
- Avocado BLT on French baguette with basil pesto aioli and cracked black pepper
- DEAN & DELUCA club - oven roasted turkey and ham, apple wood bacon, avocado, lettuce, tomato, dijon and mayonnaise . ADD (\$1)
- Cuban with slow roasted pork, ham, swiss, pickles and mustard ADD (\$1)

VEGETARIAN SANDWICHES

- Roasted tomatoes with mozzarella, basil, balsamic vinegar and extra virgin olive oil
- Olive tapenade with asiago cheese, tomato confit, red onion and sprouts
- Grilled portabella mushroom with baby spinach, cucumbers, hummus and grilled zucchini (VEGAN)

CHEF'S FEATURED SANDWICH

(Monday-Friday Only)

SALAD SELECTIONS

- House: spring greens, roasted red peppers, goat cheese, toasted pine nuts with balsamic vinaigrette
- Baby spinach, mushrooms, apple wood bacon, hardboiled egg, red onions, croutons with Dijon vinaigrette
- Mixed greens, dried fruits, goat cheese, candied pecans with balsamic vinaigrette
- Caesar: romaine, shaved Parmesan-Reggiano cheese, garlic croutons with house made Caesar dressing
- Greek: romaine, feta cheese, Kalamata olives, sun-dried tomatoes, artichoke hearts with feta vinaigrette
- Cobb: romaine, apple wood bacon, tomatoes, chopped egg, avocado, blue cheese and scallions with red wine vinaigrette

LUNCHEON PRIX FIXE

Eight (8) guest minimum order preferred. Includes disposable plates, utensils and napkins.

PROVIDENCE	<i>per guest</i>	\$15
Assorted sandwich platter; served with choice of one (1) accompaniment and assorted dessert platter		
UPTOWN	<i>per guest</i>	\$18
Assorted sandwich platter; served with choice of two (2) accompaniments and assorted dessert platter		

DESSERT PLATTERS An assortment of fresh baked cookies, brownies and local made dessert bars

UPSCALE LUNCH PLATTERS

Eight (8) guest minimum order. China service available for an additional cost

QUEEN CITY	<i>per guest</i>	\$20
Sliced herb-encrusted grilled chicken breast served platter style on a bed of couscous with dried fruits, saffron and parsley; accompanied by our house salad with balsamic vinaigrette; finished with fresh baked and buttered yeast rolls and our gourmet dessert platter		
FAIRVIEW	<i>per guest</i>	\$20
Grilled salmon served over mixed greens with basil pesto sauce; accompanied by the chef's selection of pasta salad and seasonal grilled vegetables; finished with fresh baked and buttered yeast rolls and our gourmet dessert platter		
SOHO	<i>per guest</i>	\$25
Sliced beef tenderloin, cooked medium rare, served platter style with horseradish cream sauce; accompanied by our house salad with balsamic vinaigrette and seasonal grilled vegetables; finished with fresh baked yeast rolls with butter and our gourmet dessert platter		

ACCOMPANIMENTS

- Fava bean salad
- Seasonal fruit salad
- Golden jewel- Israeli couscous
- Oven roasted vegetables
- Feature pasta salad (changes daily)
- Charleston Shrimp Salad
- Quinoa Salad
- Egg salad
- Lemon spinach orzo
- Caprese salad
- Egyptian cucumber- salad
- House potato

EXECUTIVE BENTO BOXES

All Bento boxes include salt and pepper, silverware, two sides choices and a dessert.

HERB-ENCRUSTED CHICKEN BREAST	<i>per guest</i>	\$20
Herb-encrusted chicken breast atop mixed greens with roasted red peppers, crumbled goat cheese, toasted pine nuts and balsamic vinaigrette		
SIRLOIN & ARUGULA SALAD	<i>per guest</i>	\$23
Mustard seed encrusted beef sirloin with arugula, roasted tomatoes and Cashel blue cheese		
GRILLED SALMON WITH FRESH HERBS	<i>per guest</i>	\$23
Grilled salmon filet served over local field greens with roasted red peppers, toasted pine nuts and balsamic vinaigrette		
CHILI LIME SHRIMP	<i>per guest</i>	\$24
House grilled shrimp tossed in our chili lime seasoning over local field greens with roasted red peppers, toasted pine nuts		
AHI TUNA NICOISE	<i>per guest</i>	\$25
Seared ahi tuna over Haricot Verts, egg and kalamata olives with grape tomato		
STUFFED PORTOBELLO MUSHROOM	<i>per guest</i>	\$18
Portobello mushroom stuffed with red pepper, spinach and Parmesan cheese; served on a bed of mixed greens with roasted peppers, goat cheese, pine nuts and balsamic vinaigrette		
BEEF TENDERLOIN	<i>per guest</i>	\$25
Grilled beef tenderloin (medium-rare) atop mixed greens with roasted red peppers, crumbled goat cheese, toasted pine nuts and balsamic vinaigrette		

SIGNATURE PLATTERS & BASKETS

Standard serves 8-12 guests. Executive serves 16-24 guests. 48 hour notice preferred.

FRUIT BASKET	<i>standard</i>	\$75
Sliced melon, pineapple, grapes, papaya, kiwi and seasonal berries; accompanied by an almond yogurt dipping sauce	<i>executive</i>	\$110
PROVENCE GRILL	<i>standard</i>	\$160
Skewers of fire grilled shrimp and rosemary chicken with grilled zucchini, sun-dried tomatoes and marinated olives; accompanied by herb chèvre dip and roasted pepper rouille	<i>executive</i>	\$190
MEDITERRANEAN DIPPING	<i>standard</i>	\$160
Turkish grilled chicken skewers, house made hummus, baba ganoush, hand rolled dolmas, black olives and crispy pita chips; accompanied by cucumber raita sauce	<i>executive</i>	\$190
TANGIER	<i>standard</i>	\$160
Rosemary lamb skewers and moroccan chicken skewers, red pepper hummus, olives tapenade and crispy pita chips	<i>executive</i>	\$190
PHILLIPS PLACE BASKET	<i>standard</i>	\$160
Caprese skewers with cherry tomatoes, bocconcini and sweet basil, Sopressata-wrapped executive Balsamic pearl onions garnish with goat cheese date and prosciutto breadsticks	<i>executive</i>	\$190
MARDI GRAS	<i>standard</i>	\$160
Skewers of blackened chicken, roasted grilled shrimp and slices of andouille sausage mini crab cakes and sweet potato chips; accompanied by spicy Creole rémoulade	<i>executive</i>	\$190
GRILLED VEGETABLES CRUDITÉS	<i>standard</i>	\$100
Grilled seasonal vegetables to include zucchini, squash, carrots, peppers, asparagus, eggplant, fennel with red pepper hummus and blue cheese dressing	<i>executive</i>	\$130
BEEF TENDERLOIN	<i>standard</i>	\$180
Beef tenderloin, medium rare, sliced and garnished with cornichons and olives; accompanied by dijon and grain mustard, horseradish cream sauce and petite brioche rolls	<i>executive</i>	\$225
GLAZED PORK TENDERLOIN	<i>standard</i>	\$125
Pork tenderloin sliced and garnished with cornichons and olives; accompanied by cracked pepper au jus, brandied fruit compote and petite brioche rolls	<i>executive</i>	\$175
GRAND SHRIMP COCKTAIL	<i>standard</i>	\$130
Jumbo gulf prawns, cooked to perfection on a bed of leaf lettuce, lemon and lime wedges; accompanied by traditional cocktail sauce	<i>executive</i>	\$175
CHILE LIME SHRIMP COCKTAIL	<i>standard</i>	\$130
Jumbo gulf prawns, marinated with our chef's blend of cilantro, curry powder and sweet chile lime sauce; presented on a bed of leaf lettuce and lime wedges	<i>executive</i>	\$175
SMOKED SALMON PLATTER	<i>standard</i>	\$130
Daniel Boulad smoked salmon accompanied by sliced hard-boiled egg, sliced tomatoes, chopped red onions, capers, lemon and lime wedges; served with toasted bagel slices and crème fraîche	<i>executive</i>	\$180
ENGLISH TEA BASKET	<i>standard</i>	\$100
Smoked salmon pinwheels, grilled chicken salad on potato slider rolls, traditional executive egg salad on pullman white, classic cucumber and watercress sandwiches; served with cheddar cheese straws, seedless grapes and strawberries	<i>executive</i>	\$140

CHEESE & CHARCUTERIE

Presented on our signature maple cutting boards. Included is a basket of table crackers and baguette slices.
Standard serves 8-12 guests. Executive serves 16-20 guests. 48 hour notice preferred.

TRADITIONAL	<i>standard</i>	\$80
Cabot Clothbound - 12-month aged cheddar with sharp, caramel notes; Humboldt Fog - creamy texture, tangy flavor, line of vegetable ash in center separating the morning and evening milk; Espresso Bellavino and Appalachian		
	<i>executive</i>	\$120
EUROPEAN	<i>standard</i>	\$80
Comte - one of the world's greatest cheeses, sometimes aged up two years, complex flavor of sweet toffee, fruits, and nuts; Abbaye De Belloc - smooth, buttery, nutty and fruity; Bethmale - nutty aroma with mellow, sweet flavor; and Brillat Savarin - soft ripened triple cream, lactic and buttery		
	<i>executive</i>	\$120
ITALIAN	<i>standard</i>	\$80
Piave Vecchio - dry, crunchy texture with flavors of tropical fruits and almonds; Pecorino Toscano - buttery and slightly sweet; La Tur - triple threat of cheeses - cow, sheep and goat's milk; Gorgonzola Dolce - robust and spicy, classic		
	<i>executive</i>	\$120
ANTIPASTO MISTO	<i>standard</i>	\$125
Hot Coppa and Finocchiona salami, prosciutto di Parma, smoked mozzarella, roasted red peppers, grilled eggplant, fennel, zucchini, marinated artichokes with kalamata and Picholine olives		
	<i>executive</i>	\$175
CHARCUTERIE	<i>standard</i>	\$125
Prosciutto san Danielle, bresaola (air cured beef tenderloin), jambon cuit ham, fra'mani salami; garnished with cornichons; accompanied by sliced baguettes and dijon mustard sauce		
	<i>executive</i>	\$175
CHEESE BENTO BOX	<i>standard</i>	\$45
Cheese selected by our cheese specialists (served 2-4)		

SUSHI

Minimum order of one (1) dozen per selection. 48-hour notice preferred.
Selections are presented on a high quality, disposable platter. **\$12 per dozen**

CALIFORNIA ROLL
Crab, avocado and cucumber

SPIDER ROLL
Crab, cucumber, avocado, roe and lettuce

VEGGIE ROLL
Avocado, carrot and cucumber

TEMPURA SHRIMP ROLL
Tempura shrimp, avocado, capelin roe and cucumber

BOSTON ROLL
Crab, avocado, cucumber and capelini

CRUNCHY ROLL
Tempura flakes atop shrimp salad and cucumber

PHILADELPHIA ROLL
Crab, avocado and cream cheese

DYNAMITE ROLL
Spicy (tuna, salmon, shrimp or yellowtail), crab and avocado

BAGEL ROLL
Smoked salmon, cream cheese and avocado

TOKYO FANTASY ROLL
Spicy (tuna, salmon, shrimp or yellowtail) and cucumber

HORS D'OEUVRES

Minimum of 2 dozen per selection. 48-Hour noticed preferred
Selections are boxed with serving instructions included; platter-style available for an additional cost
(Price Per Dozen)

SLIDERS & FINGER SANDWICHES

- Short rib with taleggio and watercress on brioche roll \$36
- Pulled barbeque pork on potato slider bun with apple slaw \$36
- Cheddar herb biscuits with ham or turkey and apricot mustard \$25
- Chicken salad sliders - choice of rotisserie, pesto or curry \$36

SEAFOOD

- Lobster pot pies baked in a champagne Veloute sauce \$45
- Mushroom caps stuffed with crab \$38
- Tuna tartare \$36
- Petite crab cakes with chipotle remoulade \$36
- Deviled eggs with Neuske's bacon and caviar \$36
- Sea salt ficelle topped with crème fraîche, dill and caviar \$40
- Smoked salmon blini with crème fraîche \$36

VEGETARIAN

- Olive and manchego bites \$36
- Stuffed dates with goat cheese and chives \$36
- Brie and raspberry en croute. \$36
- Blue cheese and cranberry fillo flower \$36

PROTEINS

- Grilled baby lamb chops with chimichuri \$45
- Seared foie gras on ficelle with pomegranate molasses and loganberries \$45
- Beef tenderloin crostini with red onion marmalade, horseradish cream and fried shallots. . . . \$40

SPECIALTY DIPS

Standard serves 8-12 guests. Executive serves 16-20 guests
 All specialty dips are displayed in a basket surrounded by tortilla strips and seasoned pita chips.

SPINACH & ARTICHOKE	<i>standard</i>	\$55
Baby spinach, artichokes, cream cheese, red onions, Parmesan and mozzarella cheese	<i>executive</i>	\$75
SUN-DRIED TOMATO	<i>standard</i>	\$55
Sun-dried tomatoes, cream cheese, sour cream, green onion and ground mustard	<i>executive</i>	\$75
HUMMUS	<i>standard</i>	\$55
Garbanzo beans, lemons, olive oil, garlic, cumin and cajun pepper seasoning	<i>executive</i>	\$75
TUSCAN BEAN	<i>standard</i>	\$55
Cannellini beans with sweet basil, red onion, garlic and tomato confit	<i>executive</i>	\$75
GUACAMOLE	<i>standard</i>	\$55
House made with lime and cilantro	<i>executive</i>	\$75
CHARLESTON CRAB DIP	<i>standard</i>	\$55
lump crab meat, cream cheese, green onion, white wine and seeded mustard garlic	<i>executive</i>	\$75
RATATOUILLE GOAT CHEESE	<i>standard</i>	\$55
	<i>executive</i>	\$75

NOSHES

Perfect for an afternoon meeting, casual gathering, or traveling the open road!

MIXED NUTS	<i>per pound</i>	\$12 & up
Roasted almonds, cashews, pecans, wasabi peanuts and pistachios		
DRIED FRUITS	<i>per pound</i>	\$12 & up
Cherries, blueberries, cranberries, strawberries, golden grapes and figs		
CANDIES	<i>per pound</i>	\$12 & up
Jelly beans, german berries, licorice bridge mix and gummie bears		
CHOCOLATE	<i>per pound</i>	\$12 & up
Maltballs, dark chocolate toffee, milk chocolate cashews, covered almonds and covered pretzels		

ADDITIONS

ICE BUCKETS	<i>each</i>	\$5
SLICED LEMONS OR LIMES	<i>per pint</i>	\$3
DISPOSABLE CHAFING RACKS	<i>each</i>	\$15
Ideal for casual lunch and dinner buffets; reusable for day to day office meetings; includes water pan and two (2) sterno fuels		
DISPOSABLES	<i>per each</i>	\$2
Our events come standard with disposable black plates and cocktail napkins. UPGRADE your event with: high end clear disposable plates, Reflections flatware, dinner napkins and cocktail napkins		

DESSERTS

Standard serves 8-12 guests. Executive serves 16-20 guests. 48 hour notice preferred.

SIGNATURE DESSERT PLATTER	<i>standard</i>	\$60
Our finest selections of our fresh baked cookies, brownies and dessert bars garnished with seasonal berries	<i>executive</i>	\$75
BROWNIES & BARS	<i>standard</i>	\$60
Fudge, turtle, black and white brownies, lemon bars and raspberry crumble bars	<i>executive</i>	\$80
BABKA PLATTER	<i>each</i>	\$75
Our famous cinnamon and chocolate babka, sliced and garnished with confectioner's sugar and fresh berries		
DIPPED STRAWBERRIES	<i>per dozen</i>	\$36
Dark chocolate covered strawberries with white chocolate drizzle		
DEAN & DELUCA BUCKEYES	<i>per dozen</i>	\$25
Peanut butter and graham crackers, hand rolled and dipped in dark chocolate		
ITALIAN CANNOLIS	<i>per dozen</i>	\$36
Each side dipped in dark chocolate and filled with mascarpone filling		
FRENCH MACAROONS	<i>per dozen</i>	\$36
Choose from a variety of selections		
SIGNATURE CAKE BITES	<i>per dozen</i>	\$36
Choose from a variety of selections - vanilla, chocolate crunch, pink champagne, red velvet, carrot, cookie dough, lemon		
CUPCAKES	<i>standard</i>	\$4
Variety of flavor from a local bakery	<i>mini</i>	\$2.5
HAND CRAFTED CHOCOLATE TRUFFLES	<i>per dozen</i>	\$30 & up
Let us select from a bountiful array of chocolate works of art or choose your own favorites		

BEVERAGES

SOFT DRINKS	<i>each</i>	\$1.75
Assorted Pepsi products (Pepsi, Diet Pepsi, Sierra Mist)		
PREMIUM BOTTLE BEVERAGES	<i>each</i>	\$2.50
<ul style="list-style-type: none"> • Nantucket Nectars (pressed apple, lemonade, half and half, cranberry, pineapple guava) • Dr. Brown's gourmet sodas (black cherry, root beer, ginger ale, orange soda) • Fiji water • Vitaminwater (Power - dragonfruit, Revive - fruit punch, Energy - citrus, Focus - kiwi/strawberry) 		
DEAN & DELUCA BOTTLED WATERS	<i>each</i>	\$1.50
SPARKLING WATER	<i>each</i>	\$2.50
Accompanied by fresh lime wedges		
FRESH SQUEEZED JUICE	<i>per gallon</i>	\$15
DEAN & DELUCA ICED TEA	<i>per gallon</i>	\$10
• Sweet • Unsweet		
DEAN & DELUCA COFFEE & HOT TEA SERVICE	<i>per box</i>	\$18
DEAN & DELUCA's signature Counter Culture coffee (serves 8-10)		
• Regular • Decaffeinated • Hot Tea		

CATERING SERVICES

ORDERING

Contact any of our three locations in the Charlotte area for all of your catering needs. Our sales coordinators are available Monday through Friday to speak with you directly to ensure success at your next event. Orders may be also be faxed or e-mailed directly and we will follow up with a confirmation.

Advanced notice will ensure that we have everything you envision for your event; however, we recognize that we live in a "last minute" kind of world, so never hesitate to call with same day requests; we will do our best to handle your every day needs.

DELIVERY & GRATUITY

DEAN & DELUCA offers delivery to our surrounding partners in the Charlotte area, please inquire with our sales coordinator about delivery fees.

Gratuity for drivers is not included in the delivery charge. Gratuity for events involving wait staff, bartenders, and event managers is charged at a rate of 18% of the food, beverage and rental order.

SPECIAL EVENT SERVICES

DEAN & DELUCA has a wide range of menus for you to choose from. Our catering guide is a sampling of what we have to offer. We encourage you to use the services of our experienced sales coordinators who will customize a menu tailored to your specific requests. From small private affairs to large corporate events and weddings, we are happy to assist you.

SITE INSPECTION

We prefer to familiarize ourselves with your surroundings prior to your event. We will arrange a time to meet and briefly guide you through our pre event set up and event timeline. No fee is charged for site inspections on all pre-booked events.

EQUIPMENT

DEAN & DELUCA can arrange for the rental of all the equipment you may need for any event. We will gladly assist with china, glassware, flatware and linens. Tables, chairs, floral, transportation, parking and entertainment can be coordinated through our sales team. DEAN & DELUCA can provide china plattered service for an additional \$30. Chafing dishes are also available for an additional charge of \$20. (limited supply)

EQUIPMENT PICKUPS

Coffee urns, chafing dishes, china, utensils and other DEAN & DELUCA products are normally picked up the next day, unless otherwise requested.

SERVICE STAFF

Black-tie or casual, we will be glad to assist you in figuring out just how many professionals you will need at your event. Uniformed butlers, bartenders, event captains and chefs are available at your request.

Our professional staff of servers as well as bartenders are available at \$35 per hour, prep cooks at \$30 per hour, event captains at \$40 per hour and chefs at \$50 per hour. DEAN & DELUCA requires two event staff for all contracted events with a four hour minimum per staff member.

DEPOSIT, FINAL PAYMENT & CANCELLATION POLICIES

To secure your event, a signed contract and deposit of your estimated event total is required. Final payment is due prior to the day of your event, unless advance arrangements have been made.

In the unforeseen circumstance of a cancellation, DEAN & DELUCA will do everything possible to ease this transition. We require a 48 hour notice for any cancellation. For larger events, related labor and food expenses incurred up to your cancellation will be billed accordingly.

EVENT AMENITIES

Our event planners can assist you in finding the perfect space for your event.

Some of our favorite locations are:

The Mint Museum (Uptown and Randolph)	Hampton Suites (Southpark)
The Bechtler Museum of Modern Art Center	Center Stage @ NoDa
Blumenthal Performing Arts Center Aloft Hotel	Aloft Hotel (EpiCenter and Ballantyne)
Whitehead Manor Palmer Building	Palmer Building
The Great Aunt Stella Center	The Harvey B Gantt Center
Stowe Manor	Scheile
Winghaven Gardens & Bird Sanctuary	