

Q & A

What type of services do you provide?

We offer catering services ranging from drop-off breakfasts, lunches and party buffets to full-service parties with chefs, servers and rentals.

What is your minimum head count?

For small drop off style catering there's a \$25 delivery fee. For catered events with one chef there's a minimum order of \$500, for our small wood fired oven we require a minimum order of \$750 and for our Big Green Catering Truck there's a minimum order of \$1000.

What payment methods do you accept?

We happily accept payment via check or credit/debit card. A 50% nonrefundable deposit is required to secure your event date.

What is the price difference for a buffet, family-style service and a plated meal?

All of our menus are created specially for your event and prices vary depending on the type and number of dishes served. This influences the cost of a meal much more than the type of service. However, due to the amount of labor required, buffet service is generally less expensive than family-style service, which is generally less expensive than plated service.

How many staff will I need for my event?

Every event is different and will have different staffing needs determined by size, style, formality and location. We take all these factors into account when determining how many chefs, servers and bartenders to provide for your event. Making sure you have enough help for your celebration to flow smoothly is our priority; long lines and frustrated, hungry guests do not make a fun party. To give you a broad idea of guest-to-staff ratios: We generally recommend 1 server per 25 guest for an a buffet- or family-style seated meal, and one sever per 15 guests for a plated meal. Labor is billed at \$25/hour/staff and there's a 3 hour minimum engagement.

Can your staff set-up and/or break-down my event?

Absolutely! We can arrive early to decorate, assemble tables, polish glasses, set out chairs, etc. And we are happy to stay after a party to clean up and put everything away. We charge a standard hourly rate for this service.

Can you accommodate vegetarians and vegans?

Absolutely! We pride ourselves on catering to the needs of our clients. We offer gluten free, vegetarian and vegan versions of many of our menu items and are happy to provide these items for a few guests or your entire party.

Do you offer a discount for children?

Yes, we offer a 50% discount on food for children aged 3 to 10. Children under 3 eat free of charge.

Do you provide wedding cakes?

The Red Hills Market does not provide traditional tiered wedding cakes. We can recommend bakeries that do. We offer an assortment of layer and sheet cakes, cupcakes, pies and other baked goods—perfect for a rustic or picnic-style wedding!

Will you feed the photographer, DJ, musicians, performers at my event?

We recommend that you purchase our Vintner's boxed lunch for your event staff which is \$12/person. These will be set aside and available for your vendors to pickup anytime during the event. If you would like your vendors to have the same meal as everyone else, it is advisable that you include them in your guest count. Of course if there is food leftover after all your guests have been fed we are happy to prepare a plate (free of charge) for those providing services at your event, in this instance your vendors would have to wait until all guests have been served.

When do I need to give you my final guest count?

The estimate we provide in your contract is based on a minimum guest count. If you reduce your guest count below this number, we will have to adjust the per-person price for your event. You may change your guest count up to 10 days prior to your event.

Do you use chafing dishes?

Never. At Red Hills Market, we use local, seasonal and often organic ingredients. We believe dishes made from fresh, high-quality ingredients suffer when served in chafing dishes (food tends to steam in a chafing dish and lose its texture). Therefore, we serve a combination of hot, room-temperature and cold food, and make sure hot food is served immediately.

How can I save money on my event?

Red Hills Market offers everything from box lunches to formal sit-down dinners. There is almost always a way to have a lovely event within your budget. However, we do have a couple of unbreakable standards: 1) we will not under-staff an event and 2) we will not under-portion (nothing is worse than running out of food). Other than that, there are numerous ways to make sure an event is in line with your budget. We can vary the menu, beverages served, style and length of service, table setting and decorations, etc. to ensure your celebration is both memorable and affordable. We offer compostable, biodegradable tableware—great for a barbecue or a casual gathering. A picnic-style event is perfect for a summer wedding or office party. We can create a simple, rustic meal or a multi-course feast. Just let us know what your needs are—we're always happy to work with you on creative solutions.



red hills market