

Catering By



"It's all about the food"

**1833 Hummel Ave
Camp Hill PA 17011
717-761-9000**

Our Catering Services

Flinchy's is now providing catered business lunches, box lunches, and off site private parties for your convenience! All products are home made! We will customize menus for your employee's special needs. It can be as simple as a sandwich, fruit, pickle, chips, salad & pickle or trays of hot food, chili, and tomatoes stuffed with chicken salad - you tell us. Tell us what you want - we want to feed your company so you can concentrate on the business at hand. **MAKING YOU HAPPY IS OUR BUSINESS!**

Minimum Guaranteed and final counts. A minimum guaranteed count is due no later than 10 days prior to the event. The client is responsible to contact Flinchy's with a guaranteed count 72 hours prior to event. If client does not call Flinchy's minimum guaranteed count will be used for final guarantee. Guarantee count may be increased but may not be reduced.

Policies & Terms

Cancellations.

In the event of a cancellation, client will be responsible for any costs incurred by Flinchy's relative to the event. Any deposits made are non refundable, hopefully a new date can be established where deposits can be used less a \$50.00 administrative fee.

Confirmation and Payment terms.

A deposit of 25% of estimated bill is required to confirm date. All deposits are non refundable. A second deposit of 25% is due 15 days prior to your event. Final payment is due the day of event. Acceptable payment terms are cash, cashier check or money order.

Your final bill may be adjusted depending on any increase in guaranteed guest count, change in menu, service requirements, and miscellaneous charges or credits, if any.

Liquor Liability Terms and Policies.

Flinchy's carries a liquor liability policy covering the service of alcoholic beverages to you and your guest at your event. As, off premise liquor licenses are not available in the state of Pennsylvania, Flinchy's can not by law purchase any alcoholic beverages for your event; Flinchy's can only serve the alcoholic beverages that are supplied by our clients. Our RAMP trained professional bartenders are required to adhere to all PA liquor control board guidelines for serving alcohol to the general public. Any guest that appears to be under the age of 30 will be carded to verify age. Also, any guests that appear to be inhibited and physically or mentally impaired by alcohol will not be served by the bartenders. Due to our limits in our liquor liability insurance Flinchy's cannot supply bar or beverage supplies to any self service bar.

Menu

Breakfasts and Breaks

Continental

Assorted fresh baked pastries
Assorted chilled juice
Freshly brewed coffee and teas
3.95

Mid Day Break

freshly brewed Coffee and Tea
Bowl of Whole Fruit
Bottled Water & Fruit Juices
3.95

Afternoon Break

Assorted Soft Drinks
Bottled Water
Fruit Bowl
Cookies & Brownies
4.95

Healthy Break

Yogurts
Fresh cut fruit
Bagels and cream cheese
Bottled water
Fresh brewed coffee and tea
5.95

Additions

Pretzels and Chips/bowl 8.50
Assorted salted nuts/bowl 12.00
Fresh Baked Cookies or Brownies/person 1.00
Fresh Brewed Coffee and Tea/Airpot 10.00
Pitchers of Iced Tea and Water/ person 0.50
Assorted Individual Juice Bottles/each 1.25
Assorted Sodas & Water/each 1.00
Expresso \$75.00 per ½ box

Luncheons

Price per person

Cold Cut Deli Buffet 6.95

Create your own plate with Ham, Turkey, Roast Beef

Swiss and American Cheeses

Tomatoes, Lettuce and Pickles

An assortment of White, Wheat and Rye Bread - Sandwich Rolls

Potato Chips

Potato, Pasta, Tomato Cucumber, or Macaroni Salad, Cole Slaw, Antipasto (choose 1)

Dessert - Apple Pie, Cookie, brownie's {choose 1}

Beverages Included: Coffee, Tea, Iced Tea

Assorted Wrap Buffet 8.95

An assortment of wrap with Ham, Turkey, Roast Beef

Swiss and American Cheeses, Tomatoes, Lettuce

Plus Veggie Wraps, Potato Chips

Potato, Pasta, Tomato Cucumber, or Macaroni Salad, Cole Slaw, Antipasto (choose 1)

Dessert - Apple Pie, Cookie, Brownie's

Beverages Included: Coffee, Tea, Iced Tea

Assorted Sandwich Buffet

An assortment of pre-made sandwiches with Ham, Turkey, Roast Beef

Swiss and American Cheeses, Tomatoes, Lettuce

Potato Chips

Potato, Pasta, Tomato Cucumber, or Macaroni Salad, Cole Slaw, Antipasto (choose 1)

Dessert - Apple Pie, Cookie, Brownie's

Beverages Included: Coffee, Tea, Iced Tea

Extra:

Soup du jour 1.95

Extra salad 1.95-2.95

Tossed Salad with choice of dressing 1.95

Caesar Salad 1.95

Chicken or Tuna Salad can be substituted for deli meat

Buffets

Entrée selections

- *Whole Carved Espresso Encrusted Beef Tenderloin 150.00 each
- *15 lb Carved, Seared Sesame Encrusted Ahi Tuna Filet 250.00 each
 - *10 lb Carved Oven Roast Beef 120.00
 - 5 lb Yankee Pot Roast 70.00
 - 80 each, 2 oz Meatballs in Marinara/Cheese Sauce 80.00
 - 10 lb Beef BBQ 95.00
 - *8 lb Carved Roasted Pork Loin 54.00
 - 5 lb Pork BBQ 36.00
 - Chicken Marsala 3.50/person
 - Grilled Chicken Breast 2.50/person
 - Chicken Francaise 3.00/person
 - Fried Chicken Fingers 2.00/person
 - Chicken Dijon 3.00/person
 - Chicken Skewers with Pineapple 2.00/person
 - Broiled Haddock 5.00/person
 - Seafood Newburg 7.00/person
 - Stuffed Flounder 7.00/person
 - Shrimp Skewers w/Pineapple 2.00/person
 - Mini Crab cakes 2.00/each
 - Meat or Cheese Lasagna 3.00/person
 - Add 0.50 for meat
 - Baked Ziti 3.00/person
 - Macaroni and Cheese 2.75/person

(*) indicates Chef Services Required

Side Dishes

- Mashed Potatoes (Yukon, red skin, or garlic) 1.50/person
- Rice Pilaf 1.50/person
- Wild Rice Blend 1.50/person
- Pasta du Jour 2.50/person
- Vegetable du jour 1.50/person
- Tossed or Caesar Salad w/2 dressings 2.00/person
- Antipasto Salad 2.50/person
- Fruit Salad 2.50/person
- Mediterranean Salad 2.00/person
- Fresh Rolls & Butter 1.00/person

Desserts

Mini desserts 2.00/each
Peanut Butter Pie 3.00/slice
Chocolate Cake du Jour 3.00/slice
Assorted Cheese Cakes 2.00/slice
Cookies 1.00/each
Dessert Bars 2.50/each

Appetizers

Bowl Homemade Nacho Chips
with Award Winning Salsa 20.00/each
Chocolate Fondue Fountain
with Bananas, Marshmallows, Pretzels 100.00/each
Mixed Cheese Tray (Serves 20-25) 45.00/each
International Cheese Tray (Serves 20-25) 55.00/each
Veggie Tray 35.00/each
Condiment Tray (serves 12-15) 18.00/each
with Tomatoes, Onions, Pickles, Olives, Mustard, Mayo
Tri-Colored Tortolini Salad 1.50/person
Watermelon Salad 2.00/person
Baby Meatballs in Marinara Sauce & Cheese 50.00/half pan
Chicken Skewers w/pineapple 2.00 /each
Shrimp & Cream Cheese Mix Crosinti 2.00 each
Pencil Asparagus w/Proscitto & Regian Parm Cheese 1.35/each
80 Beef Franks in Puff Pastry 25.00
Potato Salad 1.50/person
Potato Chips 0.50/person
40 Chicken Cheese Spring Rolls 25.00

OTHER SERVICES

Bartender, includes mixers & setup 30.00 per hour each

Servers 15.00/hour each

Chef on site 35.00 per hour

½ Hour Set up & ½ Hour Clean up time for each of above applies.

6% State Sales Tax if applicable

Service Fee (Travel, Setup, Cleanup, etc) 10% of Total, minimum \$25

Gratuity, if staff onsite for event 20% of Total

\$5.00 per table charge for paper table clothes

\$1.00 person charge for place settings & biodegradable plates

Non-glass glasses of any type 0.25/each