THE spice of life CATERING

RECEPTION & DINNER

1055 TREND DRIVE SUITE 103 CARROLLTON, TX 75006 | 972-417-1755

Specialty Displays

Featured Displays

Charcuterie

Domestic & Imported Meats and Cheeses, Dried Fruits, Nuts
Baguette Crisps, Table Wafers

Gourmet Cheese

Domestic & Imported Gourmet Cheeses, Fruits, Dried Fruits, Nuts
Baguette Crisps, Table Wafers

Antipasto

Mediterranean Cured Meats, Imported Cheeses, Roasted Peppers, Pepperoncinis
Marinated Mushrooms, Assorted Olives, Fresh Basil, Toasted Baguettes

Chilled Jumbo Shrimp

Classic Cocktail, Caper Remoulade, Lemon Wedges

Chilled Jumbo Shrimp & Crab Claws

Classic Cocktail, Caper Remoulade, Lemon Wedges

Miso & Honey Seared Tuna

Wasabi Vinaigrette, Soy, Ginger Rice Crackers

Sushi

Rolls of Spicy Tuna, Philadelphia, Spicy Salmon, California, Cucumber
Additional Specialty Rolls Upon Request

Hummus Trio & Roasted Vegetable Antipasto

Selection of Three Hummuses, Roasted Vegetable Antipasto
Assorted Olives, Pita Chips

Beef Steak Tomato & Mozzarella

Layered with Fresh Basil Leaves, Pesto Balsamic Glaze

Grilled & Roasted Seasonal Vegetable Medley

Asparagus, Peppers, Yellow Squash, Zucchini, Portobello Mushrooms, Cippolini Onions

Vegetable Crudite

Herb Ranch & Bleu Cheese Dipping Sauce

Fresh Fruit & Berries

Assorted Seasonal Fruit & Berries

Specialty Displays

Cold Selections

Tomato Basil Bruschetta
Shaved Prosciutto Bruschetta
Grilled Prosciutto Wrapped Asparagus
Caramelized Bacon Twist
Hand Rolled Spring Rolls
Smoked Salmon Blinis
Deviled Eggs
Mediterranean Cucumber Cups
Goat Cheese Lollipops

Hot Selections

Seared Texas Crab Cake
Coconut Shrimp
Bacon & Jalapeño Wrapped Shrimp
Crab Stuffed Mushrooms
Sesame Crusted Chicken Tenders
Chateaubriand Meatballs
Truffle Mac & Cheese Balls
Bourbon Meatballs
Pigs in a Blanket

Dips

7-Layer
Warm Artichoke & Spinach
Warm Spinach & Crab
Queso & Guacamole Bar
Marinated Artichoke, Feta Cheese & Roasted Pepper

Petite Salads

Caesar
Perfect Kale
Cranberry & Quinoa
Orchiette Pasta & Rocket Pesto
Orzo with Mushrooms, Spinach & Feta

Mini Sands & Sliders

Lobster Roll
Smoked Salmon
Grilled Chicken Foccacia
Brisket
Beef Tenderloin
Buffalo Chicken
Pulled Pork
Ham & Cheese
Hamburger
Roasted Turkey
Chicken Fried Chicken
Chicken & Waffle
Cauliflower
Cauliflower & Chick Pea
Portobello Mushroom

Skewers

Seared Salmon Teriyaki
Seared Spicy Shrimp
Apple Smoked Bacon Wrapped Shrimp
Greek - Tomato, Feta, Olive, Cucumber
Garlic Chicken
Jamaican Jerked Chicken
Chicken Teriyaki
Chicken Satay
Beef Satay
Beef Tenderloin
Caprese
Lime & Herb Vegetable
Fig & Manchego
Cheese Tortellini
Fruit

Passed Hors d'Oeuvres

POULTRY

MACADAMIA NUT CRUSTED CHICKEN LOLLIPOP
BUFFALO CHICKEN MEATBALL
ROMANO CHICKEN BITE
MINI CRISPY CHICKEN TACO
SEARED CHICKEN DUMPLING
SESAME CHICKEN BITES
CALIFORNIA CHICKEN FLATBREAD
QUESADILLA CONES WITH MANGO SALSA
FRIED CHICKEN TENDER MARTINI
THAI CHICKEN SATAY
HOISIN DUCK DUMPLING
PEKING DUCK ROLL

SEAFOOD

GRILLED JUMBO SHRIMP
CRISPY TUNA TARTAR TACO
SEARED AHI TUNA ON WONTON CRISP
MINI CRAB CAKE
CHICKEN FRIED LOBSTER SHOOTER
BUTTER POACHED LOBSTER MEDALLION CANAPE
SALMON BLINIS
GULF SHRIMP & HOMESTEAD GRITS
SPIKED DUSTED CALAMARI
RED CHILI SEARED SCALLOP
SPICY FRIED OYSTER
ASIAN SEARED SALMON
LOBSTER HUSH PUPPIES

BEEF & LAMB

SLOW BRAISED SHORT RIB
TWICE COOKED BEEF POTSTICKER
SHAVED THREE PEPPER TENDERLOIN
MINI CRISPY BRISKET TACO
PESTO GLAZED KOBE MEATBALL
MINI BEEF WELLINGTON
ROSEMARY TENDERLOIN SKEWERS
PIGS IN A BLANKET
BERBERE LAMB LOIN
GRILLED BABY LAMB LOLLIPOP

VEGETARIAN

WILD MUSHROOM RISOTTO CAKE
GOAT CHEESE TRUFFLE TATER TOTS
SPINACH ARTICHOKE TART
GRIDDLED SWEET CORN
EDAMAME DUMPLING
BURRATA CHEESE & PEAR TOMATO
TEMPURA ASPARAGUS & FLASHED SHOSHITO PEPPERS
SILKY ROASTED CORN BISQUE
MEDITERRANEAN CUCUMBER CUPS
HUMMUS & SYRIAN OLIVE ON GARLIC CROSTINI
SHIITAKE & ROASTED PEPPER TART
ROASTED VEGETABLE TART
ZUCCHINI & FETA CAKES
BOURSIN CHEESE STUFFED BABY TOMATOES
VEGGIE STUFFED MUSHROOM CAPS
MARGHERITA FLATBREAD
VEGGIE PESTO FLATBREAD

PORK

BACON WRAPPED ANCHO DUSTED QUAIL
BACON WRAPPED SEARED SCALLOPS
BACON WRAPPED SHRIMP
BACON & JALAPEÑO WRAPPED SHRIMP
SAUSAGE STUFFED MUSHROOM CAPS
PORK TENDER CROSTINI WITH CRANBERRY CHUTNEY
HAM & CHEESE CROQUETTES
SHAVED PROSCIUTTO BRUSCHETTA

CULINARY STATIONS

ADDITIONAL $ FOR CHEF & EQUIPMENT PER STATION

CARVING STATION

ALL MEATS INCLUDE APPROPRIATE SAUCES

5 PEPPER BEEF TENDERLOIN
HERB CRUSTED PRIME RIB
BLACK PEPPER DIJON CRUSTED PRIME RIB
DIJON & HERB CRUSTED BABY LAMB CHOP
BRAISED BEEF BRISKET
ROSEMARY GARLIC PORK TENDERLOIN
ROASTED GARLIC & HERB SALMON FILET
GRILLED MARINATED FLANK STEAK
HONEY GLAZED HAM
ROASTED TURKEY BREAST
HERB ROASTED WHOLE TURKEY

GOURMET PASTA STATION

PASTA
PENNE & FARFALLE

SAUCE
PORCINI MUSHROOM ALFREDO & TOMATO BASIL MARINARA

VEGETABLE
SAUTÉED MUSHROOMS, BROCCOLI, SPINACH
JULIENNE SUN DRIED TOMATO, SWEET PEAS
ROASTED GARLIC, CARAMELIZED ONIONS, SWEET PEPPERS

CHEESE
CRUMBLED FETA & SHAVED PARMESAN

PROTEIN
GRILLED CHICKEN BREAST
ITALIAN MEATBALLS
JUMBO SHRIMP

CHOPPED SALAD STATION

TOPPERS
CRUMBLED BACON, CHOPPED EGG, CROUTONS
CANDIED WALNUTS, CRAISINS, BLACK OLIVES
MARINATED ARTICHOKES, TOMATOES, RED ONIONS
CUCUMBERS, MUSHROOMS, ROASTED VEGETABLES

CHEESE
FETA, PARMESAN, BLEU, CHEDDAR

DRESSING
RANCH, ITALIAN, CAESAR, BLEU CHEESE
CHAMPAGNE VINAIGRETTE, HONEY MUSTARD

PROTEIN
GRILLED CHICKEN BREAST
ITALIAN MEATBALLS
JUMBO SHRIMP

MICRO PLATE STATIONS

TAPAS / SMALL PLATES

TEXAS LUMP CRAB CAKE
FRIED GREEN TOMATO, TEXAS SLAW, LARDON, REMOULADE

EVO HERB ROASTED SALMON
CRISPY BRUSSELS SPROUTS, CHIVE BUERRE BLANC, RADISH BABY SALAD

SEARED MEDALLIONS OF FILET
WILD MUSHROOM MERLOT DEMI, ROASTED HERB BABY POTATO, GRILLED ASPARAGUS SPIKE

FRIED CHICKEN TENDER MARTINI
MASHED POTATOES, CREAM GRAVY DRIZZLE, MINI BUTTER BISCUIT IN MARTINI GLASS WITH BISTRO FORK

ASIAN BRAISED SHORT RIB
GLASS NOODLES, CRISPY SHIITAKES, PEANUT CRUMBLES, SCALLION SLIVERS, SWEET SOY CHILI GLAZE

GULF SHRIMP & HOMESTEAD GRITS
ANDOUILLE SAUSAGE, LOBSTER BUTTER, GREEN TOMATO CROUTON

KOBE BEEF SLIDER
LETTUCE, ROMA SLICE, PICKLE, JALAPENO, RED ONION, FRENCH FRIES, ONION RING

THEMED BUFFETS

MEXICAN | BBQ | SOUTHERN | ITALIAN

SERVED WITH ICED TEA & ICED WATER

FIESTA

FAJITA CHICKEN
FAJITA BEEF
COMBO
BYO TACO BAR

• BUILD YOUR OWN TACO BAR •

SELECT 2 MEATS

GROUND BEEF | TINGA CHICKEN | PULLED PORK | SHREDDED BRISKET

SALAD SELECTION

SOUTHWESTERN CAESAR OR HOUSE SALAD WITH CHOICE OF 2 DRESSINGS

RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, SOUTHWESTERN CAESAR, TRADITIONAL CAESAR

ACCOMPANIMENTS

SELECT 2: FLOUR TORTILLAS, CORN TORTILLAS, TACO SHELLS

CHOICE OF BEANS: BORRACHO, BLACK OR REFRIED

CHOICE OF RICE: SPANISH OR CILANTRO LIME RICE

SHREDDED CHEESE, SHREDDED LETTUCE, PICO DE GALLO
ROASTED TOMATO SALSA, GUACAMOLE, SOUR CREAM, LIME WEDGES

CHOICE OF DESSERT

CINNAMON SUGAR CHURROS
TRES LECHES
CARAMEL FLAN

ENHANCEMENTS

GRILLED SHRIMP
CHEESE ENCHILADAS
QUESO & TORTILLA CHIPS
ADDITIONAL TACO MEAT
ADDITIONAL ACCOMPANIMENT
ADDITIONAL DESSERT (20 MINIMUM)

THEMED BUFFETS

MEXICAN | BBQ | SOUTHERN | ITALIAN

SERVED WITH ICED TEA & ICED WATER

TEXAS BBQ

SOLO ENTRÉE
DUO ENTRÉES

SALAD SELECTION

TRADITIONAL CAESAR OR HOUSE SALAD WITH CHOICE OF 2 DRESSINGS
RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, TRADITIONAL CAESAR

MAIN ENTRÉE

SLICED OR CHOPPED BRISKET
PULLED PORK
CHICKEN BREAST
SMOKED TURKEY
SMOKED SAUSAGE

CHOICE OF 3 ACCOMPANIMENTS

MAC & CHEESE
LOADED MASHED POTATOES
BACON BRAISED GREEN BEANS
BUTTERED CORN
BAKED BEANS
POTATO SALAD
COLE SLAW

CHOICE OF BREAD

DINNER ROLLS WITH HONEY BUTTER
CORNBREAD WITH BUTTER

CHOICE OF DESSERT

PEACH OR APPLE COBBLER
PECAN PIE
CHOCOLATE PIE

ENHANCEMENTS

BACON WRAPPED JALAPEÑO

ADDITIONAL ACCOMPANIMENT
ADDITIONAL BREAD
ADDITIONAL DESSERT (20 MINIMUM)

THEMED BUFFETS

MEXICAN | BBQ | SOUTHERN | ITALIAN

SERVED WITH ICED TEA & ICED WATER

SOUTHERN COMFORT

SOLO ENTRÉE
DUO ENTRÉES

SALAD SELECTION

TRADITIONAL CAESAR OR HOUSE SALAD WITH CHOICE OF 2 DRESSINGS

RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, TRADITIONAL CAESAR

MAIN ENTRÉE

FRIED CHICKEN

FRIED CHICKEN BREAST

CHICKEN FRIED STEAK

CHOICE OF 3 ACCOMPANIMENTS

MAC & CHEESE

DIRTY RICE

MASHED POTATOES & GRAVY

BACON BRAISED GREEN BEANS

BLACK EYED PEAS

BUTTERED CORN

FRIED OKRA

POTATO SALAD

COLE SLAW

CHOICE OF BREAD

BISCUITS WITH HONEY BUTTER

CORNBREAD WITH BUTTER

CHOICE OF DESSERT

PEACH & APPLE MINI FRIED PIES

NEW ORLEANS BREAD PUDDING

PRALINE BROWNIES

ENHANCEMENTS

ADDITIONAL ACCOMPANIMENT

ADDITIONAL BREAD

ADDITIONAL DESSERT (20 MINIMUM)

Themed Buffets

MEXICAN | BBQ | SOUTHERN | ITALIAN

SERVED WITH ICED TEA & ICED WATER

BELLO VITTO

SOLO ENTRÉE
DUO ENTRÉES

SALAD SELECTION

TRADITIONAL CAESAR OR HOUSE SALAD WITH CHOICE OF 2 DRESSINGS
RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, TRADITIONAL CAESAR

MAIN ENTRÉE

CHICKEN PICATTA WITH LEMON BUTTER CAPER SAUCE
CHICKEN PARMESAN TOPPED WITH MOZZARELLA & MARINARA
GRILLED CHICKEN WITH ALFREDO SAUCE
CHICKEN PESTO
MEATBALLS & MARINARA
BEEF LASAGNA

CHOICE OF 3 ACCOMPANIMENTS

LINGUINE PASTA
PENNE PASTA
GARLIC MASHED POTATOES
ROASTED ROSEMARY & GARLIC RED SKINNED POTATOES
PARMESAN RISOTTO
STEAMED BROCCOLI
GREEN BEAN ALMONDINE
SAUTÉED SEASONAL VEGETABLE MEDLEY

CHOICE OF BREAD

GARLIC BREAD
TOASTED FOCCACIA

CHOICE OF DESSERT

TIRAMISU
ASSORTED MINI CANNOLIS
BLACK RUSSIAN CAKE

ENHANCEMENTS

ADDITIONAL ACCOMPANIMENT
ADDITIONAL BREAD
ADDITIONAL DESSERT (20 MINIMUM)

Custom Dinner

Served with choice of Caesar or House Salad, 2 side dishes
Rolls, whipped butter, 1 dessert, iced tea & iced water

Mains

Solo Entrée
Duo Entrées

Chicken

Honey Balsamic Chicken
Grilled Chicken with Artichoke Dijon Cream Sauce
Pecan Crusted Chicken Breast with Rosemary Honey Sauce
Apricot & Maple Glazed Airline Chicken Breast
Herb Roasted Chicken with Light Mushroom Sauce
Chicken Marsala with Mushrooms
Ricotta & Spinach Stuffed Chicken Breast
Teriyaki Chicken with Soy Pineapple Scallion Glaze

Beef

Beef Tips with Portobello Merlot Demi Glace
Cuban Flank Steak with Jack Daniels Demi Glace & Mushrooms
Ribeye Stroganoff with Sour Cream Demi Sauce
Grilled Flank Steak with Red Wine Shallot Sauce
Meatloaf with Mushroom or Tomato Sauce
Beef Baked Ziti with Tuscan Marinara
Pot Roast with Pan Gravy
Teriyaki Beef & Vegetable Stir Fry

Entrée Enhancements

6oz Top Sirloin (plated only)
6oz Petite Filet Mignon (plated only)
Texas Seared Crab Cake
Grilled Jumbo Garlic Shrimp Kabobs
Apple Smoked Bacon Wrapped Shrimp
Macadamia Nut Crusted Sea Bass
Pan Seared Halibut with Orange-Ginger Glaze
Grilled Bone-In Pork Chop

Seafood

Cedar Plank Salmon with Honey Thyme Glaze
Grilled Marinated Salmon Filet with Lemon Garlic Vinaigrette
Cajun Broiled Catfish with a Blackened Gumbo Sauce

Pork

Roasted Pork Medallions with Natural Pan Gravy
Chipotle Rubbed Pork Loin with Cilantro Cream
Pepper Crusted Pork Loin with Caper Mushroom Glaze

Vegetarian

Vegetarian Lasagna
Stuffed Portobello Mushroom
Cauliflower & Chickpea Slider
Portobello Mushroom Slider
Pesto Pasta Primavera
Cheese & Spinach, Vegetable or Wild Mushroom Enchilada

Salad Enhancements

BABY SPINACH & ARUGULA
STRAWBERRIES, RED ONIONS, GOAT CHEESE, CANDIED WALNUTS
BALSAMIC VINAIGRETTE

PERFECT KALE
KALE, GARLIC TOASTED BREAD CRUMBS, SHAVED AGED PARMESAN
LEMON VINAIGRETTE

BIBB LETTUCE
BIBB LETTUCE, BABY TOMATOES, FETA CHEESE, RED & YELLOW BEETS
OLIVE OIL & LEMON DRESSING

CHOPPED WEDGE
ICEBERG, MINI TOMATOES, BACON, BLEU CHEESE CRUMBLES
BLEU CHEESE & RANCH DRESSING

SPICE'S PEAR SALAD
ROMAINE & BIBB LETTUCE, RED & YELLOW TEAR DROP TOMATOES
POACHED PEARS, TEXAS GOAT CHEESE, CANDIED WALNUTS, CRAISINS
RASPBERRY BALSAMIC VINAIGRETTE

MIXED FIELD GREENS
BACON CRUMBLES, DICED CUCUMBERS, CRUMBLED FETA
BABY TOMATOES, SLIVERED RED ONIONS
RANCH & BALSAMIC VINAIGRETTE

ROMAINE & BIBB
RED PEAR TOMATOES, CUCUMBERS, CARROT SLIVERS, MUSHROOMS
RED & YELLOW PEPPERS, FETA CRUMBLES, SCALLION
HONEY BALSAMIC VINAIGRETTE

BABY KALE, PEA TENDRIL & BIBB
BABY RED TOMATO, CUCUMBER, CRISPY SHIITAKE CHIPS
GARLIC CHIPS, WALNUTS, APPLE STICKS
LEMON VINAIGRETTE

CLASSIC GREEK
ROMAINE, TOMATO WEDGES, FETA CHEESE
KALAMATA OLIVES, RED ONIONS, CUCUMBERS
HOUSE VINAIGRETTE

MEDITERRANEAN ORZO
ORZO PASTA, ARTICHOKE HEARTS, DICED CUCUMBERS
FETA CRUMBLES, OLIVES, FRESH HERBS
LEMON VINAIGRETTE

ORCHIETTE PASTA & ROCKET PESTO
SUN-DRIED TOMATOES & OVEN ROASTED WILD MUSHROOM

PESTO PASTA PRIMAVERA SEASONAL
VEGETABLES, BASIL PESTO

ACCOMPANIMENTS

STARCH

HOMEMADE MASHED POTATOES
GARLIC MASHED POTATOES
LOADED MASHED POTATOES
ROASTED ROSEMARY & GARLIC RED SKINNED POTATOES
POTATOES AU GRATIN
BROWN SUGAR SMASHED SWEET POTATOES
LONG GRAIN & WILD RICE
STEAMED JASMINE RICE
CONFETTI BASMATI RICE
CILANTRO LIME RICE
PARMESAN RISOTTO
MAC & CHEESE
LINGUINE PASTA

VEGETABLE

CREAMED SPINACH
SAUTÉED BUTTERED CORN
SQUASH CASSEROLE
HONEY GLAZED CARROTS
PARMESAN BROILED TOMATOES
SAUTÉED GREEN BEANS
GREEN BEAN ALMONDINE
BACON BRAISED GREEN BEANS
GRILLED ASPARAGUS
STEAMED BROCCOLI
MAPLE GLAZED BRUSSELS SPROUTS
SAUTÉED SEASONAL VEGETABLE MEDLEY
CAULIFLOWER RICE

DESSERTS

ASSORTED & MINIS

COOKIES
CHOCOLATE & PRALINE BROWNIES
MACAROONS
BANANA CREAM SQUARES
MINI BROWNIES, LEMON BARS, APPLE PIE BITES
FRENCH DESSERT BITES
MINI CHEESECAKE SQUARES
MINI DESSERT EMPORIUM
MINI APPLE & CHERRY FRIED PIES

SPECIALTY

STRAWBERRY SHORTCAKE
CHOCOLATE MOUSSE
MOCHA ROLL WITH CARAMEL SAUCE
BANANA PUDDING
CHOCOLATE DIPPED STRAWBERRIES
MACERATED FRUIT MARTINI WITH PRALINE WHEEL
MINI TRIFLES - STRAWBERRY, TRES LECHES, KEY LIME, CHEESECAKE, OREO

CAKES

CHOCOLATE CAKE
CARROT CAKE
NY CHEESECAKE
BLACK RUSSIAN CAKE

COBBLERS

APPLE COBBLER
PEACH COBBLER
CHERRY COBBLER

PIES

PECAN PIE
APPLE PIE
KEY LIME PIE
STRAWBERRY RHUBARB
KENTUCKY BOURBON
CHOCOLATE PECAN PIE

Beverages

ASSORTED SODAS
BOTTLED WATER
SPARKLING WATER
COFFEE & HOT TEA STATION

Bar

BRING YOUR OWN
CLIENT PROVIDED

The Addison Conference Centre permits clients to provide their own alcohol for events.

The Spice of Life Catering offers full bar setup options that include mixers, fruit garnishes, ice, coolers and any other necessary bar items. Fully certified TABC certified and licensed bartenders can be hired per hour with a four hour minimum.

CASH BAR
GUEST PAYS

Guests will be required to pay for their own beverages.

The client will be responsible for securing a bar setup package and staffing, along with a $500 guarantee. The guarantee will be refunded upon completion of your event, provided that the total purchase amount is equal to or greater than this value.

HOSTED BAR
SERVICED BY SPICE OF LIFE

Let the Spice of Life Catering provide and service all your bar needs.

Hosted bar packages include mixers, soft drinks, bottled waters, bar tools and glassware. The client has the option to select a beer and wine only or a full bar package. Please inquire about our premium and top shelf packages.

Additional Information

ULTIMATE DINING EXPERIENCE

The Spice of Life Catering is a full-service company with expertise in delivering exquisite food presentations and excellent service for any event. Our seasoned sales and catering team is happy to assist with party planning, event design and special requests. We pride ourselves on personalizing each event and customizing your menu to fit your budget.

We look forward to exceeding your expectations and making your event a success!

ORDERING

Please call 972-417-1755 or email our Director of Catering at
glenda.miller@ihgservices.com

DELIVERY & MINIMUMS

Catering orders require a 15 person minimum and at least a 72 hour notice.
Catering needs for 75 or more guests may require a minimum of 5 business days of advanced notice.
Delivery and setup fees vary based on event and/or venue location.

SERVICE EQUIPMENT

The Spice of Life Catering is able to provide stainless chafing dishes, serving bowls, platters, serving pieces, china plates, silverware, glassware and disposable items.
Other services we offer include linen rental, kitchen equipment, event design and decor services.
Please inquire with our sales team for additional details and pricing.

EVENT STAFFING

On-site service staff may be required based on the type of event. Your sales representative will work with you to determine appropriate staffing needs to ensure your event is a success.

GUARANTEES & PAYMENT

To guarantee your event, a contract with payment information must be signed and returned to your sales representative within the date stated on the agreement. The guaranteed number of attendees is due 72 hours prior to the event date, otherwise the contracted number will be used. A deposit and payment schedule, along with cancellation terms will be outlined in your agreement. All events must be paid in full prior to the event date.

The method of payment provided on your contract will be applied to your account.

If paying with a check, the Spice of Life Catering must receive the check no later than 5 business days prior to the event date.