

# WAREHOUSE GOURMET

## Bistro & Brew Pub

### **How to Order From Our Current Catering Menu:**

- Our Catering Trays are currently available for delivery or pick up Wednesday through Saturday.
- There is a \$10.00 delivery fee in Hanover. We deliver outside of the Hanover radius for orders of \$250.00 or more and add a larger delivery fee.
- Food is delivered on attractive, disposable platters. Foam plates, plasticware and napkins are available upon request.
- We need at least 24 hours notice for most party trays.
- You can call, fax or e-mail catered orders. You will ALWAYS receive a confirmation.
- We highly recommend calling in advance to assure date availability for large orders.

### **Full-Service Catering (temporarily unavailable)**

- Our Professional Waitstaff and Bartenders are available to hire for off-premises events over \$800.00. Please feel free to ask about venues we cater in the Hanover.
- China Platters, plates and silverware are available to rent at this level of service.
- A 20% gratuity will be added for Service-On-Site.
- We are happy to meet you and discuss your event in detail.

### **Payment**

- We accept cash, checks and all major credit cards.
- A \$200.00 down-payment is required to secure a date for larger orders. A credit card number is required to hold the date for any size order.
- Final payment and guest count is required 2 weeks before your event. Last minute guests will be accommodated.
- Discretionary tips are appreciated by our delivery personnel.
- A 6% sales tax is added to all orders as required by the State of Pennsylvania.

## **Chafing Dishes**

Chafing dishes are available to rent for \$15.00 each. Two hour burning sterno is included.

## **Chafing Dish Tips**

Food keeps cooking in chafing dishes. When holding food for longer than 20 minutes, open the lid slightly to vent hot air. We do not recommend holding most foods for long periods of time. Remember eating at a buffet when the food was dry and lukewarm? Even our awesome food will “wilt” when held too long in a chafing dish. There are definite exceptions including very moist foods. Our Crab Fondue and Baked Brie, for example, will hold well for a couple of hours. Please feel free to ask any questions.

## **Food Safety**

Warehouse Gourmet’s food is delivered fresh, ready to eat. Cold foods should be stored below 42 degrees F. until served. Hot foods should be kept at 140 degrees F. or hotter until served. And finally, most foods should not be left at room temperature for longer than 30 minutes. Exceptions are obvious, as many cheeses only reach peak flavor at room temperature. Please feel free to ask us for advice.

## **Some Places Where We Like To Cater in Hanover, PA**

- The Bucher House, 125 Carlisle St (717) 630-9365
- Eichelberger Performing Arts Center, 195 Stock St (717) 632-9356
- Gitt Memorial Library, 216 Broadway (717) 632-3144
- Hampton Inn, 309 Wilson Ave (717) 633-1117
- Guthrie Memorial Library, 2 Library Place (717) 632-5183
- Warehime-Meyers Mansion, Baltimore St (717) 637-6413

Your House!!!

