

C'est Si Bon

Event Catering

BUFFET PACKAGES

Our buffet packages are designed to create a full, satisfying dining experience with a balanced selection of salads, proteins, sides, and desserts. Each menu is thoughtfully curated to feel abundant, cohesive, and tailored to your event and your guests.

Simple & Delicious – \$30 per guest

Perfect for casual celebrations with a warm, satisfying spread.

5 menu items: 1 salad • 2 proteins (mid-tier selections) • Choice of 2 items from appetizers/sides
Premium proteins and dessert not included.

Estimated total of \$38 per guest including sales tax and gratuity

Signature Experience – \$38 per guest

The popular option, offering a balanced dining experience.

6 menu items: 1 salad • 2 proteins (1 premium) • Choice of 3 items from appetizers/sides/desserts
Additional premium selections available as an upgrade.

Estimated total of \$48 per guest including sales tax and gratuity

Elevated Experience – \$44 per guest

Provide three protein options for your guests.

7 menu items: 1 salad • 3 proteins (up to 2 premium) • Choice of 3 items from
appetizers/sides/desserts

Estimated total of \$56 per guest including sales tax and gratuity

Culinary Experience – \$52 per guest

Culinary experience for your guests.

8 menu items: 1 salad • 3 proteins (up to 2 premium) • Choice of 4 items from
appetizers/sides/desserts

Estimated total of \$65 per guest including sales tax and gratuity

C'est Si Bon

Event Catering

Additional Menu Options

Soup Course: \$6 per guest

Additional Protein: \$6-\$14 per guest

Additional Appetizer or Side: \$4-\$8 per guest

Additional Dessert: \$6-\$9 per guest

Substitute out salad for soup or an additional appetizer, side or dessert

You're welcome to split selections within a category to offer variety. For example, two desserts instead of one. We'll help determine the right balance, so everything feels generous and well-rounded.

C'est Si Bon

Event Catering

APPETIZER PACKAGES

Our appetizer packages offer a cocktail-style dining experience. Portions are thoughtfully sized to encourage variety, creating a dynamic and memorable food experience throughout your event.

Lite Bites – \$15 per guest

Perfect for cocktail hours and light grazing. Designed for ~1-1.5 hours of service.

3 appetizer/side selections. Example selection: Woodsy Crostini • Caprese Skewers • Wonton Chips & Salsa

Estimated total of \$20 per guest including sales tax and gratuity

Appetizer Mix – \$20 per guest

Balanced mix of light and hearty items. Designed for ~1–1.5 hours of service.

4 appetizer/side selections. Example selection: Smoked Salmon Crostini • Brie Bite • Pierogi • Mushroom Bruschetta

Estimated total of \$26 per guest including sales tax and gratuity

Signature Appetizer Spread – \$27 per guest

Balanced mix of light and hearty items. Designed for ~1.5–2 hours of service.

5 appetizer/sides/standard protein/dessert selections. Example selection: Smoked Salmon Crostini • Swedish Meatballs • Brie Bite • Pierogi • Mushroom Bruschetta

Estimated total of \$34 per guest including sales tax and gratuity

Heavy Apps – \$34 per guest

Substantial enough to replace a meal. Designed for 2+ hours of service.

6 appetizer selections, including two selections such as tacos and skewers from the Proteins section and a dessert if you'd like.

Example selection: Midwest Beef Sandwich • Pork Belly Tacos • Tofu Satay Skewers • Fried Brussel Sprouts • Bacon & Mushroom Skewer

Estimated total of \$43 per guest including sales tax and gratuity

C'est Si Bon

Event Catering

ADDITIONAL CATERING CONSIDERATIONS

Dietary Needs & Ingredients

We are happy to accommodate guests with dietary needs or restrictions within your selected packages. Please inform us at least two weeks in advance of these requests. At your event, each menu item will include a visible ingredient card. Confirmed guests may also request a full ingredient list in advance.

Menu selections may be thoughtfully split to ensure all guests have delicious options, while maintaining a balanced and abundant overall menu.

Minimum Catering Fee

A minimum catering investment of \$1,000 applies to all catered events. This reflects the time and care required to source ingredients, prepare your menu, and provide staffed service for a seamless experience.

For more intimate gatherings that fall below this minimum, you may still host a catered event with staffed service available at \$150 for one server. Alternatively, guests are welcome to order from our current dinner menu.

Tax + Gratuity

All pricing is subject to applicable sales tax and an 18% gratuity, as reflected in the last line of each package.

Traditional Presentation

Additional \$5/guest

1. Each menu tier will be plated and served restaurant style to your guests.

or

2. Each menu tier is served family style at each table, one large plate with enough tastings per person for the table. Please note: table space may be limited and smaller table décor should be considered.

C'est Si Bon

Event Catering

Customization & Special Requests

Our menu is always growing, and we love bringing new ideas to life. If there's something you don't see but would love to have at your event, just ask! We're always happy to explore creative options and make your vision happen.

CURATED EXPERIENCES

Chef Alek's Thai Table Menu - \$40 per guest

Crafted with heart by Chef Alek, who brings the bold flavors to life through the guidance and recipes of regional master Chef Plai. This menu is a vibrant homage to Thai cuisine and we're honored to carry the spirit of Chef Plai's kitchen into every bite. This menu is served buffet style.

High Tea Experience

A whimsical and elegant dining experience featuring curated tiers of savory bites and sweets designed for sharing and gathering. There's plenty of room to make it your own through theme, décor, and the small details that bring your gathering to life.

C'est Si Bon

Event Catering

High Tea Party Experience

A whimsical and elegant multi-tiered dining experience featuring a curated selection of savory, sweet, and seasonal delights. Designed for sharing and presentation, this service creates a memorable and visually stunning gathering. Optional: tea pairings, cocktail pairings, mocktail pairings,

Petite Tea Experience - \$35 per guest

Served on two and three-tier trays. Perfect for daytime gatherings, lighter appetites and casual celebrations.

8 items: 2 savories • 2 breads • 2 sweets • 2 tea selections

Signature Tea Experience - \$50 per guest

Served on two and three-tier trays. A full indulgent, take your time, service. Designed for events such as celebrations, bridal showers and elevated group experiences.

12 items: 5 savories • 2 breads • 3 sweets • 2 tea selections

Additional High Tea Drink Pairings

Enhance your tea experience with a curated beverage pairing in place of traditional tea service. Each pairing includes two thoughtfully selected beverages designed to complement your menu.

Mocktail Pairing: +\$12 per guest

Wine Pairing: +\$12 per guest

Cocktail Pairing: +\$20 per guest