

# C'est Si Bon

## Catering Pricing

### BUFFET PACKAGES

Our buffet packages are designed to create a delightful and delicious dining experience with a balanced selection of salads, soups, proteins, sides, and desserts. Our food is prepared in-house with care, using fresh, locally sourced ingredients whenever possible. Select breads and pastries are sourced from local bakeries. Each package offers a different level of variety, and menus can be customized to suit your event and your guests. Starting prices are based on guest count, menu selections, and our minimum catering spend. Sales tax and gratuity are not included.

#### **Appetizer – \$30+ per guest**

Perfect for cocktail hours, mingling and light grazing. Designed for 1½–2 hours of service.

4 appetizer selections

*Estimated per guest total including sales tax + gratuity is \$39.*

#### **Classic – \$44+ per guest**

Our approachable full-meal experience.

5 menu selections, including 2 proteins and your choice of 3 additional items from our menu.

*Estimated per guest total including sales tax + gratuity is \$57.*

#### **Signature Experience – \$48+ per guest**

Our most popular option,

6 menu selections, including 2 proteins and your choice of 4 additional items from our menu.

*Estimated per guest total including sales tax + gratuity is \$62.*

#### **Elevated Experience – \$52+ per guest**

Our varied spread for guests who love plenty of choices.

7 menu selections, including 3 proteins and 4 additional items from our menu.

*Estimated per guest total including sales tax + gratuity is \$67.*

#### **Culinary Experience – \$56+ per guest**

Our most abundant menu experience.

8 menu selections, including 3 proteins and 5 additional items from our menu.

*Estimated per guest total including sales tax + gratuity is \$72.*

*Estimated all-in per guest pricing includes sales tax and gratuity. Actual per guest pricing may vary based on guest count, menu selections, and the minimum catering spend.*

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### **Chef Alek's Thai Table Menu - \$45+ per guest**

#### **Six course menu, dessert not included**

Crafted with heart, Chef Alek brings the bold flavors of Thailand 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. Available as a buffet or family-style menu.

### **Additional Menu Selections**

Additional Salad: \$7-\$9 per guest

Additional Soup: \$6 per guest

Additional Protein: \$7-\$14+ per guest

Additional Appetizer or Side: \$4-\$9 per guest

Additional Dessert: \$6-\$10 per guest

Bread & Butter: \$2 per guest

Side of Rice: \$1 per guest

## WHAT'S INCLUDED

Our catering packages include menu preparation, buffet setup and breakdown, plates, silverware, and attentive service throughout your event. Our service staff clears plates, silverware, and drinks, checks in with guests, and assists at the buffet when the menu or service style calls for it.

For weddings, we designate a dedicated server for the couple, anticipating their needs throughout the meal and ensuring they have drinks, dessert, and anything else they need to sit back, relax, and enjoy their celebration.

## CATERING & PRICING 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 Spend**

A minimum catering spend of \$1,600 applies to all catered events of 30+ guests. This reflects the time and care required to source ingredients, prepare your menu, and provide staffed service for a seamless experience. Estimated all-in package pricing assumes the package starting price applies; actual per-person pricing may vary based on guest count, menu selections, and minimum catering spend.

# *C'est Si Bon*

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### **Sales Tax & Gratuity**

All pricing is subject to 8.6% sales tax and 20% gratuity.

### **Market Pricing**

Some menu selections, particularly certain seafood and other specialty proteins, may be priced according to current market conditions. Any market-priced selection or applicable upcharge will be clearly identified on our Catering Menu and reviewed with you during the planning process.

### **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.

### **Flexible Menu Quantities**

We can customize the quantities of individual menu items to better reflect your guest list and preferences. For example, if you anticipate that about 10% of your guests will prefer a vegetarian entrée, we can prepare a smaller quantity of that selection while preparing a larger quantity of your primary entrée. The same approach can be used for children's meals, dessert selections, and other menu items where you anticipate different preferences.

This flexibility helps reduce food waste, keeps your menu balanced, and ensures your guests have delicious options without requiring you to order equal quantities of every selection.

### **Example Menu Split**

For a guest count of 100, you might choose to split one of your protein selections based on your anticipated guest preferences:

- 90 Grilled Chicken Skewers
- 10 Vegan Jackfruit Adobo Tacos

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### Additional Dining Presentation Styles

Our catering packages are presented buffet-style by default. We also offer the following service styles for an elevated dining experience.

#### **Plated Restaurant-Style Service - \$5 per guest**

Each course is individually plated and served directly to your guests, creating a classic restaurant dining experience with attentive table service.

#### **Family-Style Service - \$5 per guest**

Each menu selection is served on shared platters placed at each table, allowing guests to pass dishes and enjoy a relaxed, communal dining experience. *Please note:* Family-style service requires additional table space. If choosing this option, we recommend keeping centerpieces and table décor smaller to comfortably accommodate serving platters.

**Afternoon Tea Tiered Menu Presentation** - We are becoming known for our delightful afternoon tea menu presentations. Create a truly memorable presentation by serving your meal on elegant multi-tiered stands placed throughout each table. Similar to the presentation of a traditional afternoon tea, this unique style encourages conversation, sharing, and discovery as guests enjoy beautifully arranged small plates from each tier. Please navigate to our Afternoon Tea Service Pricing on our website's catering page for pricing and additional information.

**Small, Private Dining Experiences** - Planning an intimate gathering instead? For celebrations with 20 guests or fewer, please see our Private Dining Experiences Guide available on our website. It features chef-curated dining experiences designed specifically for smaller groups.

## CONTACT US

Ready to start planning? We'd love to hear about your event, answer your questions, and help you create a menu your guests will remember. Contact us at [hello@cestsibonpa.com](mailto:hello@cestsibonpa.com) or (360) 504-6490 to get started.