



Culinary Arts

Welcome to Cerritos College Culinary Arts Banquet & Catering Services. We are pleased to present this Catering Guide to assist you in planning your event, included in this guide are menus, prices and our food service policies.

Cerritos College Culinary Arts have been training students in the fields of Professional Baking & Pastry/Professional Chefs Training for over 50 years, all food is prepared and served by **STUDENTS** under the direction and supervision of our Chef Instructors.

Banquet & Catering Guide & Menu

Policies and Procedures-PLEASE READ THOROUGHLY

Reserving a Date & Room

1. Contact by phone or email the **Facilities Scheduling Coordinator** at ext. 2303. Special items such as: tables/chairs, podiums, trash cans, set-up should be discussed at this time.
Don't forget to order food tables for your event if are utilizing our services, Culinary Arts does not provide tables.
2. If your event requires any audio/visual services, please contact **Media Services** department online and fill out a request for services form.

Who to Contact

14 business days or more before the event, contact the **Culinary Arts Department** (see contact information below) Some arrangements can be made by phone or online; others require an appointment. We can help you make the necessary decisions to determine which of our services we offer would best suit your needs.

Amber Douglas
Banquet Chef & Catering Coordinator
Culinary Arts Department
562-860-2451 ex:2456
amajor@cerritos.edu

Culinary Arts has the right to refuse any catering event based on class schedules, student availability or academic needs.

External Organizations outside of Cerritos Community College

If you would like to secure catering services through Culinary Arts you will need to pay a 50% deposit of the total quoted cost 7 business days prior to the event, with the final payment due on the date of the event. Also, you must have a CAMPUS LIASON to help you facilitate any other event needs such as: room, table-setup, media services etc.

Payment

Department Account # or PO#

Cash, Cashier Checks (Made out to Cerritos College) (No personal Checks)

Credit Card: We accept Visa, MasterCard, Discover, American Express

Payment-All catering orders will be billed at the State Sales tax of 10.25%

Guarantee

A guarantee is required **7 business days** before your catered event. The confirmation and guarantee will include the event location, exact times: set-up and service, menu selections and final guest count. If your event is cancelled, you are responsible for contacting the catering department and cancelling the event. **You will be liable for 75% of the food bill for any event that is not cancelled in writing or verbally within 7 business days.**

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. **Due to inventory controls, Culinary Arts equipment must be picked up within a four-hour period. It is our policy to pick up any equipment within one hour following the event end time as indicated on the event order.** Any missing or damaged catering equipment or supplies will be charged to your bill, at replacement costs.

Culinary Arts is not responsible for any food items consumed after the event.

Food Removal Policy

In compliance with the health code regulations, perishable food items can only be presented for a maximum of four hours. It is also the policy of Cerritos College Culinary Arts Department that excess food items from events cannot be removed from the event site. **(If you insist on removing leftover food) Please provide your own containers! Culinary Arts is not responsible for any food consumed after the event.**

Weekend Catering

Weekends are Saturdays/Sundays and are not available at this time.B

College Holidays and Breaks

We are closed for all holidays and there is no foodservice available during the college breaks.

Thanksgiving Break/Winter Break/Spring Break

General Information

The Culinary Arts catering services are structured around our Professional Cooking & Professional Baking and Pastry programs. What that means is, that all food is prepared by our culinary students under the supervision and instruction of their Chef Instructors.

Availability

Monday- Closed (Cookie & Beverage Service Only)

Tuesday-Thurs (Breakfast, Lunch, Dinner etc.)

Served meals are only available Tuesday – Thursday (11:00 a.m. – 1:00 p.m.)

Friday- Limited menu selections & service

Events are booked on a first come, first serve basis, so please get on our master calendar as soon as possible. Culinary Arts will **NOT OVERBOOK** events.

Menus

All our menu items have the allergens associated with them listed, please keep this in mind when ordering for your event. Also, please let us know about any accommodations needed for your guests as early as you can, versus the day of. We will do our best to try and accommodate them with the resources we have on hand.

Foods in this kitchen are prepared in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, coconut, eggs and egg products.

All Continental Breakfasts include Eco disposable plates, cutlery, napkins, cups and condiments for coffee.

Breakfast-Minimum of 20 guests

Option #1

Freshly baked assortment of Breakfast Pastries, OJ and Coffee.

Allergens: Egg, Milk, Wheat

\$8.00 per person

Option #2

Freshly baked assortment of Breakfast Pastries, Fresh Fruit, OJ and Coffee.

Allergens: Egg, Milk, Wheat

\$10.00 per person

Option #3

Breakfast Quiche, Assorted Breakfast Pastries, Fresh Fruit, Coffee and OJ.

Allergens: Egg, Milk, Wheat

\$12.00 per person.

Falcon Breakfast Buffet-Minimum of 30 guests

Scrambled Eggs

Country Style Potatoes

Pork Bacon or Sausage

Biscuits

Coffee & OJ

Allergens: Egg, Milk, Wheat

\$15.00 per person

Served buffet style, includes high quality paper and plastic service ware, linen for buffet tables and thermal beverage servers.

Mornings Ala Carte

Danish \$10.00 per dozen

Muffins \$10.00 per dozen

Croissants \$12.00 per dozen

Coffee Cake \$10.00 per dozen

Allergens: Wheat, Eggs, Dairy

Seasonal Fruit Tray

\$40.00 Small Tray (Serves 15-20)

\$70.00 Large Tray (Serves 35-50)

Whole Fruit \$10.00 per dozen

Apples, Oranges, Bananas

Beverage Service

Hot Beverages

Regular or Decaf 3 g (38 servings) \$30.00 5 g (50 servings) \$45.00

Assorted Hot Teas 3 g of hot water (38 servings) \$30.00.

Beverage Service includes Assorted Sweeteners, Creamer, Cups and Stir Sticks.

Cold Beverages

Black Iced Tea 3 g (38 servings) \$24.00 5 g (60 servings) \$40.00

Passionfruit Iced Tea

Lemonade 3 gallons \$30.00 5 gallons \$50.00

Citrus Infused Water 3 gallons \$15.00 5 gallons \$25.00

Boxed Water \$3.00 per carton

Canned Sodas \$3.00 per can

Choice of: Regular, Diet, Lemon- Lime

Water Station

Dispensers of ice water. 3 gallons or 5 gallons. Sleeve of cups (50) \$7.00 per sleeve.

Snack Breaks & Ala Carte Snacks

Snack Break #1

Assorted Cookies, Asst. Sodas & Boxed Water

\$12.00 per person (Minimum 20 guests)

Allergens: Wheat, Soy, Dairy, Milk. May contain Peanuts, Tree nuts.

Snack Break #2

Assorted Cookies, Brownies, Fruit Platter, Asst. Sodas & Bottled Water

\$15.00 per person (Minimum 20 guests)

Allergens: Wheat, Soy, Dairy, Milk. May contain Peanuts, Tree nuts.

Deli Buffets

Deli Buffet #1

A Variety of sliced deli meats (Turkey, Ham, Grilled Vegetables) Sliced Cheeses, Lettuce, Tomato, Green Salad & Dressing, Variety of Sandwich Rolls, Chips, Iced Tea, and Cookies.

Allergens: Wheat, Dairy

\$12.00 per person. Minimum of 25 guests for service.

Deli Buffet #2

A variety of sliced deli meats (Turkey, Ham, Grilled Vegetables) Sliced Cheeses, Lettuce, Tomato, Green Salad & Dressing, Pasta Salad, Variety of Sandwich Rolls, Iced Tea, Cookies and Brownies.

Allergens: Wheat, Dairy

\$15.00 per person

Deli Buffet includes quality paper, cutlery, napkins and condiments. **Roast Beef** can be added for **\$3.00 per person. Minimum of 25 guests for service.**

Salad Buffet (minimum of 25 people)

Mixed Green salad, Tomatoes, Cucumbers, Carrots, Cheese, and Croutons with two salad dressings all accompanied by Rolls, Cookies and Choice of one Beverage.

Allergens: Wheat, Dairy

\$12.00 per person. Add Grilled Chicken for \$3.00 per person.

Salads to Go-Minimum of 20 people

Includes an Entrée Salad, Cookies (2) and Choice of Beverage

Chicken Caesar Salad

Romaine Lettuce tossed with Caesar dressing, Croutons, Parmesan Cheese and topped with Marinated Chicken.

Allergens: Dairy, Wheat, Fish, Egg

\$11.00 per person (Salmon Caesar \$14.00 per person)

Cobb Salad

Mixed Greens with Diced Tomatoes, Egg, Bacon, Avocado, Blue Cheese Crumbles, Turkey.

Allergens: Dairy, Egg

\$11.00 per person

Chinese Chicken Salad

Mixed Greens with Marinated Chicken Breast, Mandarin Oranges, Fried Noodles

Allergens: Dairy, Wheat, Egg, Soy

\$11.00 per person

Boxed Lunches

Boxed Lunches: Includes a sandwich on Focaccia bread, Choice of Ham, Turkey, Vegetarian and Roast Beef for an additional \$3.00-person, Apple and Cookies (2),

Condiments: Mayonnaise and Mustard. Choice of One Beverage

Allergens: Wheat, Dairy, Gluten

Boxed Lunch #1

Sandwich

Potato Chips

Apple

Cookies (2)

\$10.00 per person

Boxed Lunch #2

Sandwich

Pasta Salad

Apple

Cookies (2)

\$12.00 per person

Lunch Entrees Hot

For an event that requires a more formal atmosphere, we suggest a served meal*. Each hot menu item includes a Garden Salad with Dressing, Chefs Choice Starch/Vegetable, Rolls, Chefs Choice of Dessert, Iced Water & Iced Tea. (Vegan**Vegetarian* options available)

Minimum guests 30

*If there is a shortage of student volunteers to execute a served meal, the meal will be set-up and served as a buffet.

Pan Seared Salmon

Rice Pilaf, Seasonal Vegetables and Buerre Blanc

Allergens: Dairy

\$12.00 per person

Miso Roasted Salmon

Thai Vegetables, Citrus Gastrique and Saffron Fettucine

Allergens: Dairy, Soy, Egg

\$12.00 per person

Chicken Picatta

Seasonal Vegetables & Starch, Lemon Caper Sauce

Allergens: Dairy

\$11.00 per person

Herbed Chicken

Seasonal Vegetables & Starch, Buerre Blanc

Allergens: Dairy

\$11.00 per person

Grilled Sirloin Steak 6oz

Potato Du Jour, Seasonal Vegetables, Peppercorn Demi-Glace

Allergens: Dairy

\$13.00 per person

Ratatouille**

Roasted medley of tomatoes, onions, eggplant, zucchini, bell peppers, garnished with a marinara sauce.

(Vegan)

\$10.00 per person

Wild Mushroom Pappardelle Pasta*

Pappardelle pasta, Mushroom Cream Sauce

Allergens: Dairy, Egg, Gluten

\$10.00 per person

Fresh Tomato Basil Pappardelle Pasta*

Garlic Cream Sauce

Allergens: Dairy, Egg, Gluten

\$10.00 per person

Lunch Entrees Cold

Entrée Salads are accompanied by Rolls, Chefs Choice Dessert, Iced Water, and Iced Tea.

Minimum 30 guests

Chicken Caesar Salad

Romaine Lettuce, Crostini, Classic Caesar dressing, Parmesan Crisp

Allergens: Dairy, Wheat, Fish, Egg

\$12.00 per person

Grilled Salmon Caesar Salad

Romaine Lettuce, Crostini, Classic Caesar dressing, Parmesan Crisp

Allergens: Dairy, Wheat, Fish, Egg

\$14.00 per person

Cobb Salad

Mixed Greens with Diced Tomatoes, Egg, Bacon, Avocado, Blue Cheese Crumbles, Turkey.

Allergens: Dairy, Eggs

\$12.00 per person

Chinese Chicken Salad

Mixed Greens with Marinated Chicken Breast, Mandarin Oranges, Fried Noodles

Allergens: Wheat, Soy

\$12.00 per person

Roasted Yellow Beet Salad

Arugula Lettuce, Goat Cheese, Raspberry Vinaigrette

Allergens: Dairy

\$10.00 per person

Themed Buffets(Available for Lunch or Dinner)

Includes high quality paper plates ,cups, cutlery, napkins, choice of one beverage, dessert*. All Buffets come with tossed green salad (Except for the BBQ menus, Italian, Pasta Buffet, Taco Bar) and dressing*, rolls & butter and seasonal vegetables*

Minimum for Lunch-40; Minimum for Dinner -50

Italian

Classic Caesar Salad (Allergens: Dairy, Wheat, Fish, Egg)

Baked Lasagna-Baked layers of pasta, marinara sauce, ground beef and cheese (Allergens: Wheat, Dairy)

Classic Caesar Salad (Allergens: Dairy, Wheat, Fish, Egg)

Chicken Parmesan- Breaded chicken, marinara sauce, mozzarella cheese (Allergens: Wheat, Dairy)

Lunch \$12.00 per person Dinner \$14.00 per person

Pasta Buffet

Classic Caesar Salad (Allergens: Dairy, Wheat, Fish, Egg)

Fettuccine Pasta & Penne Pasta (Allergens: Wheat)

Marinara Sauce

Alfredo Sauce (Allergens: Dairy)

Chicken or Italian Sausage can be added for 2.00 per person.

Lunch \$ 11.00 per person Dinner \$ 14.00 per person

Pasta Station

Guests can be treated to having their food prepared in front of them, by one of our culinary students. *Min guests 40 (Limited Availability Tuesday-Thursday 11:00 a.m. – 1:00 p.m.)*

Salad: Classic Caesar Salad (Dairy, Fish, Egg, Wheat)

Pastas: Fettuccine, Penne (Allergens: Wheat)

Sauces: Alfredo, Marinara, Bolognese (Allergens: Dairy)

Condiments: Bell peppers, Onions, Mushrooms, Tomatoes, Parmesan Cheese (Allergens: Dairy)

Chicken or Sausage can be added for 3.00 per person.

Lunch \$ 12.00 per person/Dinner \$ 15.00 per person

All American Barbecue

The barbecue buffets include high quality paper, cutlery, condiments, cookies and Choice of one beverage.

Barbecue Buffet #1

BBQ Chicken

Coleslaw (Allergens: Dairy, Egg)

Baked Beans

Lunch \$ 12.00 per person/Dinner \$ 16.00 per person

Barbecue Buffet #2

BBQ Chicken and Tri-Tip

Baked Beans & Macaroni & Cheese (Allergens: Dairy)

Coleslaw & Pasta Salad (Allergens: Dairy)

Lunch \$ 14.50 per person/Dinner \$ 18.50 per person

Mashed Potato Bar

Mashed Potatoes (Allergens: Dairy)

Mixed Green Salad with Choice of Dressing

Condiments: Shredded Cheese, Green Onions, Salsa, Chopped Bacon, Sour Cream, Butter (Allergens: Dairy)

Choice of One Beverage

Lunch \$ 11.00 per person/Dinner \$ 14.00 per person

Carving Station-Includes Salad, Rolls, Chefs Starch/Vegetables

Roasted Turkey, Cranberry Sauce, Gravy

\$18.00 per person(L) \$20.00(D)

Porchetta (Pork)-Chimichurri,

\$20.00 per person(L) \$23.00(D)

Roasted Steamship of Beef, Horseradish

\$23.00 per person(L) \$26.00(D)

Choice of 2 Meats with condiments

35.00 per person (L) \$40.00 (D)

South of the Border Fajita Bar

Rice & Beans

Mixed Green Salad

Warm Flour Tortillas (Allergens: Wheat)

Sour Cream and Pico de Gallo (Allergens: Dairy)

Choice of 1 protein: Grilled Onions/Peppers with Chicken or Beef

\$12.00 per person(L)\$14.00 pp(D)

Choice of 2 proteins: Grilled Onions/Peppers with Chicken & Beef

\$14.00 per person(L)\$16.50 pp(D)

Taco Bar

Rice & Beans

Corn Tortillas

Condiments: Onions, Cilantro, Salsa

Choice of Meats: Beef, Chicken, Pork

Choice of 1 meat: \$13.00 per person (L) \$16.00 per person (D)

Choice of 2 meats: \$18.00 per person (L) \$20.00 per person (D)

Trio of Meats: \$22.00 per person (L) \$25.00 per person (D)

Dessert Buffet

A beautifully arranged dessert buffet featuring a variety of desserts, Choice of One beverage.

\$18.00 per person

Allergens: Dairy, Eggs, Wheat, Tree nuts, Peanuts

Dessert Buffet (minimum of 25 guests)

Bakery- Gourmet Sheet Cakes

9-inch round (12) \$25.00

Half Sheet Cake (48) \$65.00

Full Sheet Cake (64-96) \$100.00

Allergens: Dairy, Eggs, Wheat

Logos/Images on cakes start at \$25.00 per image in addition to cake price.

Choose Cake: Chocolate, White

Choose Filling: Chocolate Mousse, Vanilla Pastry Cream, Cherry, Lemon and Raspberry.

Choose Icing: Butter Cream, Whipped Topping

Cookies- Freshly baked assortment of Oatmeal Raisin, Chocolate Chunk, Peanut Butter, Sugar.

Allergens: Wheat, Eggs, Dairy, Peanuts, Tree nuts and Soy

\$9.00 per dozen

Specialty Mini Desserts:

Crème Brulee \$25.00 per dozen

Cheesecake \$25.00 per dozen

Pots De Crème \$25.00 per dozen

Pies (Serves 8) Assorted Seasonal Selections \$15.00 each

Pumpkin

Banana Cream

Coconut Cream
 Chocolate Cream
 Apple
 Berry
 Cherry
 Lemon Merengue

Allergens: Dairy, Eggs, Wheat, Milk. May contain Peanuts, Tree nuts and Soy

Hors D' Oeuvres

All Hors D Oeuvres are set-up buffet style, includes high quality paper, cutlery, napkins, and the Choice of one beverage. Please choose from the following options. **Minimum of 50 guests**

Cold

Crudit 

An assortment of Fresh vegetables with a Ranch Dip (**Allergens: Dairy**)

Fruit Tray

A gourmet display of Seasonal Melons and Berries

Cheese Tray

A variety of Imported & Domestic Cheeses displayed with an assortment of Crackers.

Allergens: Dairy

Mozzarella Caprese

Fresh mozzarella cheese, tomatoes, basil drizzled with olive oil and balsamic vinegar.

Allergens: Dairy

Hot

Meatballs with Teriyaki Sauce or Marinara Sauce

Beef Skewers

Skewered strips of Skirt steak with Teriyaki sauce

Chicken Skewers

Skewered strips of Chicken breast with Teriyaki sauce

Pot stickers

(Pork, Chicken or Vegetarian) **Allergens: Egg, Wheat, Soy**

Egg Rolls

(Pork, Chicken, or Vegetarian) **Allergens: Egg, Wheat, Soy**

Buffet #1 2 Cold Selections/2 Hot Selections \$18.00 per person

Buffet #2 3 Cold Selections/3 Hot Selections \$20.00 per person

Buffet #3 4 Cold Selections/4 Hot Selections \$23.00 per person

Hors D' Oeuvres A la Carte (50 piece minimum)

Meatballs: Choice of BBQ, Marinara, Teriyaki	\$3.00 per piece
Teriyaki Chicken Skewers	\$2.00 per piece
Teriyaki Beef Skewers	\$3.00 per piece
Potstickers(v) Allergens: Egg, Wheat, Soy	\$1.50 per piece
Eggroll(v) Allergens: Egg, Wheat, Soy	\$2.00 per piece
Shrimp Cocktail	\$4.00 per piece

Stationary Hors D' Oeuvres

Fresh Vegetable Crudité Platter Small \$40.00 (Serves 15-20)

Allergens: Dairy

Large \$70.00 (Serves 35-50)

Seasonal Fruit Platter Small \$40.00 (Serves 15-20)

Large \$80.00 (Serves 35-50)

Domestic Cheese Platter Small \$50.00 (Serves 15-20)

Allergens: Dairy

Large \$100.00 (Serves 35-50)

Crackers accompany all cheese platters.

Charcuterie Platter Small \$60.00 (Serves 15-20)

Large \$120.00 (Serves 35-50)

Bruschetta Platter Small \$35.00 (Serves 15-20)

Allergens: Wheat

Large \$70.00 (Serves 35-50)

All Hors D' Oeuvres are set-up buffet style, includes high quality paper, cutlery, napkins, and the Choice of one beverage. Please choose from the following options. **Minimum of 50 guests**

Served Meals-Dinner (50 guest minimum)

All served meals include a choice of entrée, starter salad, Chefs Choice Starch & Vegetable, dinner rolls, Chefs Choice dessert, Coffee and Water/Iced Tea Station, Split Entrees are limited to two choices and will be charged at the higher entrée price. China **service included**,
Linen tablecloths/Napkins are available at an additional charge

***If there is a shortage of student volunteers to execute a served meal, the meal will be set-up and served as a buffet.**

Salads

Mixed Green Salad

Choice of one dressing: Ranch or Vinaigrette. (Allergens: Dairy)

Caesar Salad

Romaine lettuce tossed with a creamy Caesar dressing, parmesan cheese, croutons.

(Allergens: Dairy, Wheat, Fish, Egg)

Entrée's-Seafood

Pan Seared Salmon

Rice Pilaf, Seasonal Vegetables and Buerre Blanc

Allergens: Dairy

\$22.95 per person

Miso Roasted Salmon

Thai Vegetables, Citrus Gastrique and Saffron Fettucine

Allergens: Dairy, Soy

\$22.95 per person

Entrée's-Poultry

Chicken Cordon Bleu

Breast of Chicken stuffed with ham, Swiss cheese, served with a Parmesan Cream Sauce

Allergens: Dairy, Wheat

\$19.95 per person

Herbed Chicken

Breast of Chicken, served with a Buerre Blanc

Allergens: Dairy

\$16.95 per person

Chicken Florentine

Breast of Chicken stuffed with a Spinach/Cheese filling.

Allergens: Dairy, Wheat

\$19.95 per person

Entrée's-Beef

Prime Rib

Slow roasted prime rib, served with Au Jus

\$29.95 per person

Filet Mignon, Peppercorn Demi-Glace

\$32.95 per person

Grilled Sirloin Steak, Peppercorn Demi-Glace

\$22.95 per person

Vegan** & Vegetarian*

Ratatouille**

Roasted medley of tomatoes, onions, eggplant, zucchini, bell peppers, garnished with a marinara sauce.

\$16.95 per person

Wild Mushroom Pappardelle Pasta*

Pappardelle pasta, Mushroom Cream Sauce

\$17.95 per person

Tomato Basil Pappardelle Pasta*

Pappardelle pasta, tomatoes, basil, Garlic Cream Sauce

\$17.95 per person

Duets

Grilled Sirloin Steak with Seared Salmon Fillet

\$38.95 per person

Grilled Sirloin Steak with Grilled Breast of Chicken,

\$34.95 per person

*A Dessert Buffet can substitute for the Chef's Choice Dessert for an additional \$ 10.00 per person.

*In the event that there is a shortage of student volunteers to execute a served meal, the meal will be set-up and served as a buffet.

Ala Carte (For informal meetings/gatherings)

All Ala Carte items **DONOT** include napkins, cutlery, linen or serving utensils, and its **Pick-up or Drop Off**. Food is prepared in disposable aluminum pans.

Salads (Available in Small & Large)

Potato Salad \$30.00 Small \$56.00 Large

Pasta Salad \$25.00 Small \$45.00 Large

Mixed Green Salad with Choice of Dressing \$18.75 Small \$37.50 Large

Caesar Salad \$25.00 Small \$40.00 Large

Allergens: Fish, Egg, Dairy

Choice of Dressings: Ranch or Vinaigrette

Allergens: Dairy

Sides (Available in Small & Large)

Mashed Potatoes \$20.00 Small \$35.00 Large

Allergens: Dairy

Rice Pilaf \$20.00 Small \$35.00 Large

Black Beans \$20.00 Small \$35.00 Large

Seasonal Vegetable \$20.00 Small \$25.00 Large

Entrees

Vegetarian Lasagna (24)	\$30.00 Full	\$20.00 Half
Beef Lasagna (24)	\$35.00 Full	\$20.00 Half

Allergens: Wheat, Dairy

Disposables

Forks (25)	\$5.00
Knives (25)	\$5.00
Spoons (25)	\$5.00
Napkins (25)	\$5.00
Plates 6inch (25)	\$4.00
Plates 9inch (25)	\$5.00
Cups 10oz (50)	\$5.00

Linen & Napkins

Culinary Arts will provide linen for the food and beverage tables at no additional charge. If you need linen for guest's tables for receptions, breaks, meeting tables, registration tables, head tables, etc.

Linen: \$9.00

Napkins \$2.00 per napkin

Sizes

85' for round tables

52 x 114 for 6ft tables

Linen requests require a minimum two-week notice, we don't keep linen in stock it is ordered on a as needed basis.

Colors (based on seasonal availability)

Absolutely **NO GLITTER** or Confetti to be used on the tables with linen. A Cleaning fee will be charged if done so.

