



Catering Event Guide

Submit inquiries to:

info@solo-pane.com

Buongiorno! Thank you for considering us for your event. *Pane e Pasticci* (breads and pastries) offer quite the spectrum of possibilities to meet your needs. Allergy accommodations can be made with advanced notification. We cannot guarantee against cross-contamination however.

Savory

Our standard savory option features farm boards with assorted appetizers (cured meats, cheeses, grissini, marinated vegetables, etc). We also offer assorted ciabattini (2 per person) and focaccia-based pizza trays and slices.

- \$10 per person baseline on house selection for boards, ciabattini or focaccia.
- There is some room for customization within this price point, but we always reserve the right to a custom price for more costly items.

Sweet

Similar to our savory boards, we offer assorted pastry selections to fit specific needs or to provide options to a diverse group.

- \$8 per person baseline on house choice of assorted pastries for a diverse group.
- Specific pastries (custom selection) are charged according to the quantity of each item.

Cakes

There are many reasons to need a cake. Whatever the occasion, we are happy to offer a flavorful selection of *torte* (cakes) sized for up to 300 people. It is important to note here that we are not a cake shop. Our cakes are single tier, limited in shape and can be decorated to a reasonable, custom degree. You can rest assured though that the taste will be *top tier!*

Cake tastings are available for a base fee of \$30, plus \$10 per person. The tasting will include 3 options and a glass of prosecco or other non-alcoholic beverage as appropriate.

All cake requests are approved on a case-by-case basis and priced accordingly.

Beverage

Our beverage offerings include coffee/tea service, non-alcoholic and alcoholic. Below are details for each.

- **Boxed Coffee “Joe-To-Go” Service**
 - Serves (12) eight ounce cups of Single Origin Speckled Ax coffee
 - Each box is \$45
 - Includes recyclable or compostable cupware and materials upon request
 - \$5 upcharge for half and half and cane sugar
 - \$10 upcharge for Misty Brook raw milk and cane sugar
 - \$10 upcharge for non-dairy milk (Whole Almond or Califia Oat) and cane sugar
 - Can be substituted by or complemented with Tea Service (Tempest in a Teapot Green, Lady Grey, Mint, Black)

- **Non-alcoholic Beverage Service**
 - Available upon request
 - Charged by quantity requested (for off-premise) or consumed (for staffed events)
 - Italian Sparkling, Acqua Panna, Flavored Sparkling Water, Kombucha (others available upon request, but we do not work with typical soda brands)

- **Alcoholic Beverages**
 - Wine, beer and wine-base cocktails available for on-premise events (to include Union & Co)
 - Charged on consumption
 - Wines are Italian
 - Beers are Italian and local to Maine
 - Subject to Licensing Approval
 - Drink ticketed events are charged \$10 per ticket
 - For events that choose to utilize a cash bar, we will charge a \$100 “per event hour” for staffing and set up of said bar.

Final Details & Additional Charges

- **Preliminary Invoice will be provided with full event details and items (including those noted “on consumption”) for approval.**
- **Off-premise delivery each way: without set-up \$50 or with set-up \$100. Full set-up and breakdown with delivery would therefore constitute a \$200 surcharge.**
- **50% Deposit taken with signed invoice to secure the event and its items. This will be determined by the pre-tax subtotal of all items that are not “on consumption.” Approval and deposit required at a minimum of two weeks prior to the event date. The deposit is non-refundable.**
- **20% Gratuity applied on full amount, inclusive of any “on consumption” items, and presented with final balance due (equally split amongst our hourly staff).**
- **8% Sales Tax**
- **Final Balance Due upon off-premise delivery or on-premise completion of event.**
- **Payment options: American Express, Visa, Mastercard or Check**