

CORPORATE MEALS

MINIMUM ORDER OF 25.

MEXICAN OPTIONS

ALL MEXICAN OPTIONS (EXCEPT BURRITO BOWLS) ARE SERVED WITH RICE & BEANS & A DELICIOUS CHURRO.

TWO TACOS \$15:

- CHOICE OF GROUND BEEF, CHICKEN, BARBACOA, CARNITAS, STEAK, PASTOR OR VEGETARIAN.
- CHOICE OF SOFT CORN, FLOUR OR HARDSHELL
- TOPPINGS: CHEESE, LETTUCE, TOMATO OR CILANTRO & ONIONS.

LUNCH PLATE \$15:

- TENDER CHUNKS OF PORK SIMMERED IN OUR HOUSEMADE TOMATILLO SALSA.
- SERVED WITH CHOICE OF CORN OR FLOUR TORTILLAS.

POLLO RANCHERO \$15:

- CHICKEN BREAST SAUTEED WITH TOMATOES, ONIONS & JALAPEÑOS IN A SAVORY TOMATO SAUCE
- SERVED WITH CHOICE OF CORN OR FLOUR TORTILLAS.

VEGGIE FAJITA \$15:

- MIXED BELL PEPPERS, ONIONS, TOMATO, ZUCHINNI & CARROTS SAUTEED IN OUR SIGNATURE FAJITA SAUCE.
- SERVED WITH CHOICE OF CORN OR FLOUR TORTILLAS.

BURRITO BOWL \$15:

- A BOWL FILLED WITH RICE, CHEESE, SOUR CREAM, TOMATOES & PROTEIN.
- CHOICE OF CHICKEN, GROUND BEEF, CARNITAS, PASTOR OR BARBACOA.

BISTEC A LA MEXICANA \$17:

- TENDER STEAK SAUTEED WITH TOMATOES, ONIONS & JALAPEÑOS IN A SAVORY TOMATO SAUCE
- SERVED WITH CHOICE OF CORN OR FLOUR TORTILLAS.

BARBACOA PLATE \$17:

- SLOW-COOKED SHREDDED BEEF TOPPED WITH CILANTRO, ONION, RADISH & QUESO FRESCO.
- SERVED WITH CHOICE OF CORN OR FLOUR TORTILLAS.

AMERICAN PACKAGES

ALL OPTIONS ARE SERVED WITH CHIPS & COOKIE.

SANDWICH ON CROISSANT \$15:

- HAM
- TURKEY
- CHICKEN SALAD
- TUNA SALAD

WRAP \$15:

CHOICE OF:

- CHICKEN CAESAR
- CHICKEN RANCH
- CRISPY BUFFALO CHICKEN
- ROSATED VEGGIE
- BLT
- STEAK FAJITA

PREMIUM SANDWICH \$15:

CHOICE OF:

- GRILLED CHICKEN BREAST
- CRISPY BREADED CHICKEN
- PULLED PORK WITH BARBECUE SAUCE
- HAMBURGER (+\$1 FOR CHEESE)
- BEER BRATS
- HOT DOGS

COMPLETE YOUR LUNCHEON WITH A DRINK OR DESSERT!

OPTIONS ARE ON PAGE 4

ALL ORDERS INCLUDE UTENSILS.

TAX IS NOT INCLUDED & WILL BE ADDED ON FINAL INVOICE.

ORDER IS NOT CONFIRMED UNTIL IT IS PAID IN FULL.

DELIVERY FEE IS AN ADDITIONAL FEE. STARTING AT \$30.

CATERING PACKAGES

Available for pick up. Delivery available on request.

MEXICAN PACKAGES

ALL PACKAGES ARE SERVED WITH RICE, BEANS & SALSA.

MEAT CHOICES: BEEF, PASTOR, CARNITAS, CHICKEN, STEAK (+\$1), OR BARBACOA (+\$1)

TACO PACKAGE

THREE PER PERSON

\$16
per person

THREE OPTION PACKAGE

CHOICE OF THREE:

- MINI CHIMI
- ENCHILADA
- TACO
- TOSTADA
- FLAUTA

\$20
per person

PREMIUM PACKAGE

-CHOICE OF TWO:

- STEAK FAJITA
- CHICKEN FAJITA
- VEGETABLE FAJITA
- BISTEC ALA MEXICANA
- POLLO ALA MEXICANA
- CARNE ADOBADA ALA PINA
- CHICKEN OR CARNITAS MOLE
- PINA POLLO
- PUERCO EN SALSA VERDE
- PUERCO CON NAPALES EN SALSA VERDE
- CHICHARONES EN SALSA VERDE O ROJA
- CALABASITAS Y PAPAS EN SALSA DE TOMATE
- CARNITAS
- BARBACOA
- TINGA DE POLLO
- POLLO ASADO
- POLLO EN TOMATADO
- BISTEC CON RAJAS
- POLLO CON NAPALES

\$23
per person

MEXICAN BRUNCH OPTIONS

- **CHILAQUILES WITH SCRAMBLED EGGS \$100**
 - CHOICE OF VERDE OR ROJA SALSA
 - SERVES 10-15 PEOPLE.
- **CUERNITOS SANDWICHES \$200**
 - HAM OR CHORIZO, CHEESE & SCRAMBLED EGGS ON A CROSSIANT.
 - 20 SANDWICHES.
- **BREAKFAST BURRITOS \$240**
 - FLOUR TORTILLA FILLED WITH SCRAMBLED EGGS, CHORIZO, TOMATOES, ONIONS & POBLANO PEPPERS.
 - 20 BURRITOS.
- **BREAKFAST TACOS \$100**
 - CORN OR FLOUR TORTILLAS FILLED WITH SCRAMBLED EGGS, CHORIZO, TOMATOES, ONIONS & POBLANO PEPPERS.
 - 25 TACOS.
- **HUEVOS A LA MEXICANA \$100**
 - FLUFFY SCRAMBLED EGGS MIXED WITH ONIONS, TOMATOES & JALAPENOS.
 - CORN OR FLOUR TORTILLAS.
 - SERVES 10-15 PEOPLE.
- **HUEVOS CON CHORIZO**
 - FLUFFY SCRAMBLED EGGS WITH CHORIZO.
 - CHOICE OF CORN OR FLOUR TORTILLAS.
- **CLASSIC OR HORCHATA PANCAKES \$75**
 - 20 PANCAKES.
- **CLASSIC OR CHURRO FRENCH TOAST \$85**
 - 20 PIECES.

ADD RICE & BEANS OR BREAKFAST POTATOES (SAUTED WITH BELL PEPPERS & ONIONS) FOR +\$4 PER PERSON.
ADD BACON OR SAUSAGE LINKS +\$4 PER PERSON.

COMPLETE YOUR CATERING WITH A DRINK OR DESSERT LOCATED ON PAGE 4!

ALL ORDERS INCLUDE DISPOSABLE PLATES & UTENSILS.
STERNALS & CHAFFING TRAYS ARE \$15 EACH.
TAX IS NOT INCLUDED & WILL BE ADDED ON FINAL INVOICE
ORDER IS NOT CONFIRMED UNTIL IT IS PAID IN FULL.
DELIVERY FEE IS AN ADDITIONAL FEE. STARTING AT \$30..

FULL SERVICE BUFFET CATERING

PERFECT FOR WEDDINGS, QUINCEANERAS, SWEET SIXTEEN PARTIES & MORE!

CHOOSE TWO ENTREES & TWO SIDES...\$28
CHOOSE THREE ENTREES & TWO SIDES... \$32

SERVED WITH:
CHOICE OF BASKET OF BREAD AND BUTTER OR CHIPS & SALSA.
CHOICE OF HOUSE SALAD OR CAESAR SALAD.

ENTREES:

CHICKEN:

- **POLLO ALA MEXICANA**
 - SLICED CHICKEN BREAST SAUTEED WITH ONIONS, TOMATOES & JALAPENOS IN A SAVORY TOMATO SAUCE.
- **CHICKEN MOLE**
 - CHICKEN BREAST COVERED IN POBLANO MOLE SAUCE.
- **CHICKEN FAJITA**
 - CHICKEN BREAST WITH BELL PEPPERS, CARROTS, ONIONS SAUTEED IN OUR SIGNATURE FAJITA SAUCE
- **PINA POLLO**
 - MARINATEED CHICKEN WITH BELL PEPPERS, CARROTS, ONIONS, PINEAPPLE SAUTEED IN OUR SIGNATURE FAJITA SAUCE
- **POLLO ASADO**
 - GRILLED HALF CHICKEN MARINATED IN A BOLD CITRUS & ACHIOTE SPICE MARINADE
- **POLLO ENTOMATADO**
 - TENDER CHICKEN SAUTEED IN OUR TOMATO SAUCE SERVED WITH POTATOES AND CARROTS.

BEEF:

- **BISTEC ALA MEXICANA**
 - TENDER STEAK STRIPS SAUTEED WITH ONIONS, TOMATOES & JALAPENOS
- **BARBACOA**
 - SLOW COOKED SHREDDED BEEF.
- **STEAK FAJITA**
 - JUICY STEAK WITH BELL PEPPERS, CARROTS, ONIONS SAUTEED IN OUR SIGNATURE FAJITA SAUCE
- **BISTEC CON RAJAS**
 - TENDER STEAK STRIPS WITH POBLANO PEPPERS SAUTEED IN OUR SIGNATURE RED SAUCE.

PORK:

- **CARNITAS**
 - TENDER, SLOW-COOKED PORK SEASONED WITH TRADITIONAL MEXICAN SPICES.
- **MOLE CON CARNITAS**
 - CARNITAS COVERED IN POBLANO MOLE SAUCE.
- **CARNE ADOBADA A LA PINA**
 - Sliced pork slices seasoned with guajillo, Chile ancho peppers, achiote, garlic and pineapples.
- **PUERCO EN SALSA VERDE**
 - TENDER PIECES OF PORK SIMMERED IN A VIBRANT HOUSEMADE TOMATILLO SALSA.
- **PUERCO CON NAPALES EN SALSA VERDE**
 - TENDER PORK & NAPALES SIMMERED IN A SAVORY HOUSEMADE TOMATILLO SALSA
- **CHICHARONES EN SALSA VERDE O ROJA**
 - CRISPY, SAVORY CHICHARONES SIMMERED IN CHOICE OF SALSA VERDE OR SALSA ROJA
- **COSTILLA DE PUERCO CON NOPALES**
 - TENDER POERK RIBSLETS IN SALSA ROJA WITH STRIPS OF CACTUS.

VEGATARIAN:

- **VEGETABLE FAJITA**
 - MARINATED BELL PEPPERS, ONIONS, CARROTS, ZUCCHINI, TOMATOES & BROCCOLLI SAUTEED IN OUR SIGNATURE FAJITA SAUCE.
- **CALABACITAS Y PAPAS EN SALSA DE TOMATE**
 - TENDER ZUCCHINI & HEARTY POTATOES SIMMERED IN A SAVORY MEXICAN TOMATO SAUCE.

SIDES/ADD ONS:

- **ELOTE**
- **QUESO DIP & CHIPS**
- **AUTHENTIC MEXICAN RICE**
- **REFRIED BEANS (VEGETATIAN)**
- **STEAMED VEGETABLES**
- **CHICKEN SALAD**
 - MACARONI SALAD WITH CREAMY MAYO, CHICKEN & MIXED VEGETABLES.
- **HAM SALAD**
 - MACARONI SALAD WITH CREAMY MAYO, HAM & MIXED VEGETABLES.
- **ITALIAN PASTA**
 - ROTINI NOODLES WITH DICED CUCUMBERS, CHERRY TOMATOES, SALAMI, PEPPERONI, OLIVES & CHEESE TOSSED IN ITALIAN DRESSING.
- **ENSALADA DE NOPALES (CACTUS SALAD)**
 - TENDER CACTUS WITH TOMATOES, ONIONS, CILANTRO, LIME JUICE & TOPPED WITH QUESO FRESCO.
- **COLESLAW**
 - HOUSEMADE CREAMY COLESLAW.
- **MASHED POTATOES**
- **PASTA VERDE**
 - SPAGHETTI TOSSED IN CREAMY ROASTED POBLANO SAUCE.
- **PASTA ROJA**
 - SPAGHETTI TOSSED IN A CREAMY VIBRANT TOMATO SAUCE.
- **FIDEO**
 - TOASTED VERMICELLI NOODLES SIMMERED IN A SAVORY TOMATO SAUCE & CHICKEN BROTH.
- **CODITO**
 - TOASTED ELBOW MACARONI NOODLES SIMMERED IN A SAVORY TOMATO AND CHICKEN BROTH.

MAKE YOUR BUFFET EVEN MORE MEMORABLE!

ADD OUR DELICIOUS STARTERS & ADD-ONS FOR

EXTRA FLAVOR YOUR GUESTS WILL LOVE!

SEE THE NEXT PAGE TO EXPLORE YOUR

OPTIONS!

ASK ABOUT OUR MOBILE BAR!

INCLUDES:
PINA FOOD TRUCK TO KEEP REFILLS HOT.
ONE HOUR BUFFET SERVICE.
SET UP & TEAR DOWN.
BUFFET LINE SERVERS.
PLATES & SILVERWARE.

MINIMUM 100 PEOPLE.
LINENS CAN BE ADDED FOR AN ADDITIONAL FEE.
TAX & 25% SERVICE FEE WILL BE ADDED TO FINAL BILL.

MORE FAQs ON PAGE 8 & 9.

Starters & Add ons

Starters & Add ons

GUACAMOLE&CHIPS \$75

FRESH AVOCADOS, ONION, TOMATO, CILANTRO & LIME. SERVES 10-15 PEOPLE. \$75

SALSA&CHIPS \$50

OUR SIGNATURE HOUSEMADE SALSA. CHOICE OF MILD OR SPICY. SERVES 10-15 PEOPLE.

MINI CHIMIS \$75

FLOUR TORTILLA FILLED WITH CHEESE, CHOICE OF MEAT & DEEP FRIED TO PERFECTION. 25 PIECES.

MINI TAQUITOS \$75

CORN TORTILLA FILLED WITH YOUR CHOICE OF MEAT & DEEP FRIED TO PERFECTION. 25 PIECES.

MINI CUBANOS \$75

MINI SANDWICHES FILLED WITH STEAK, CHORIZO & CARNITAS. TOPPED WITH MAYO & CHEESE. 25 PIECES.

JALAPENO BORRACHOS \$100

JALAPEÑOS STUFFED WUTH SHRIMP & CHEESE WRAPPED IN BACON. 25 PIECES.

TAMALES \$100

CHOICE OF RAJA CON QUESO, CHICKEN EN SALSA VERDE OR PORK EN SALSA ROJA. 25 PIECES.

COCTEL DE CAMARÓN \$75

MEXICAN SHRIMP COCTEL. JUMBO TIGER SHRIMP MIXED WITH ONIONS, TOMATOES, AVOCADO IN OUR SIGNATURE SAUCE. SERVED COLD & WITH SALIDITAS. SERVES 10-15 PEOPLE.

CEVICHE DE CAMARÓN O PESCADO \$75

CHOICE OF SHRIMP OR FISH WITH DICED TOMATOES, ONIONS, CUCUMBER & LIME. SERVED WITH TOSTADAS OR CHIPS? SERVES 10-15

AGUACHILES ROJO OR VERDE

SHRIMP MARINTED IN LIME JUICE WITH RED ONIONS. TOPPED WIHT LIMES, ORANGES AND AGUACATE. YOUR CHOICE OF RED OR GREEN SAUCE BASE.

BIRRIA EGGROLLS \$100

EGGROLL WRAPPER FILLED WITH CHEESE & BIRRIA. SERVED WITH CONSUME. 25 PIECES.

SOUTHWEST EGGROLLS \$100

EGGROLL WRAPPER FILLED WITH CHICKEN, BLACK BEANS & CORN. SERVED WITH SOUTHWEST DIP. 25 PIECES.

BUFFALO CHICKEN EGGROLL \$100

EGGROLL WRAPPERS FILLED WITH BUFFALO CHICKEN? 25 PIECES

FRUIT PLATTER \$50

FRESH SEASONAL FRUIT. SERVES 10-15 PEOPLE.

VEGGIE PLATTER \$50

FRESH VEGETABLES SERVED WITH VEGGIE DIP. SERVES 10-15 PEOPLE

CLASSIC WINGS \$40

CHOICE OF MANGO HABANERO, TEQUILA LIME, PLAIN, JERK, BUFFALO, GARLIC PARMESAN, TERIYAKI, BBQ OR PLAIN. SERVED WITH BLEU CHEESE OR RANCH. 25 WINGS.

STUFFED CAPS \$50

MUSHROOM CAPS STUFFED WITH CREAM CHEESE AND SAUSAGE OR SPINACH. 25 PIECES.

PAPA BRAVAS \$45

SAUTEED YELLOW POTATOES WITH HOUSE SEASONING & MILD SPICED RED SAUCE. SERVES 10-15 PEOPLE.

RUMAKI \$55

WATER CHESTNUTS & PINEAPPLE WRAPPED WITH BACON. 25 PIECES.

BUFFALO DIP \$50

CLASSIC BUFFALO DIP SERVED WITH CHIPS. SERVES 10-15 PEOPLE.

SPANISH ONION DIP WITH PLANTAIN CHIPS \$50

A TWIST ON CLASSIC ONION DIP SERVED WITH FRIED PLANTAIN CHIPS. SERVES 10-15 PEOPLE.

PLANTAIN CHIPS WITH CILANTO AIOLI \$50

CREAMY ZESTY MAYO DIP WITH CILANTRO & GARLIC FLAVORS SERVED WITH PLANTAIN CHIPS. SERVES 10-15 PEOPLE.

Trays

TACOS

- 25 FOR \$75
- 50 FOR \$150
- 75 FOR \$225
- 100 FOR \$300

CHIMICHANGAS

- 20 FOR \$60
- 40 FOR \$120
- 80 FOR \$240
- 100 FOR \$300

ENCHILADAS

- 20 FOR \$65
- 40 FOR \$130
- 80 FOR \$260
- 100 FOR \$325

RICE OR BEANS

- 10 PEOPLE \$25
- 20 PEOPLE \$50
- 50 PEOPLE \$110
- 100 PEOPLE \$230

Sopas Frias/Cold Pastas

CHICKEN SALAD \$100

MACARONI SALAD WITH CREAMY MAYO, CHICKEN & MIXED VEGETABLES. SERVES 20 PEOPLE.

HAM SALAD \$100

MACARONI SALAD WITH CREAMY MAYO, HAM & MIXED VEGETABLES. SERVES 20 PEOPLE.

ITALIAN PASTA \$100

ROTINI NOODLES WITH DICED CUCUMBERS, CHERRY TOMATOES, SALAMI, PEPPERONI, OLIVES & CHEESE TOSSED IN ITALIAN DRESSING. SERVES 20 PEOPLE.

ENSALADA DE NOPALES (CACTUS SALAD) \$80

TENDER CACTUS WITH TOMATOES, ONIONS, CILANTRO, LIME JUICE & TOPPED WITH QUESO FRESCO. SERVES 20 PEOPLE.

COLESLAW \$60

HOUSEMADE CREAMY COLESLAW. SERVES 20 PEOPLE.

Pastas

PASTA VERDE \$75

SPAGHETTI TOSSED IN CREAMY ROASTED POBLANO SAUCE. SERVES 20 PEOPLE.

PASTA ROJA \$75

SPAGHETTI TOSSED IN A CREAMY VIBRANT TOMATO SAUCE. SERVES 20 PEOPLE.

FIDEO \$65

TOASTED VERMICELLI NOODLES SIMMERED IN A SAVORY TOMATO SAUCE & CHICKEN BROTH. SERVES 20 PEOPLE.

CODITO \$65

TOASTED ELBOW MACARONI NOODLES SIMMERED IN A SAVORY TOMATO SAUCE & CHICKEN BROTH. SERVES 20 PEOPLE.

Salads

\$14 PER PERSON

CAESER

CRANBERRY APPLE WALNUT

NAKED BURRITO

CHICKEN +\$4 PER PERSON

STEAK +\$5 PER PERSON

SHRIMP +\$6 PER PERSON

Desserts

TRES LECHES \$80

20 PIECES.

CHURROS \$45

20 PIECES.

FLAN \$80

20 PIECES.

MINI CONCHAS \$80

20 PIECES.

CHOCOFLAN \$80

20 PIECES.

HORCHATA TAPIOCA PUDDING \$80

20 PIECES.

ARROZ CON LECHE \$80

20 PIECES.

CHEESECAKE \$80

20 PIECES.

Drinks

ONE GALLON FOR \$30.

SERVES 10-15 PEOPLE.

AGUA DE HORCHATA

AGUA DE JAMIACA

AGUA DE PINA

AGUA DE PEPINO

AGUA DE TAMARINDO

COFFEE

CANNED SODAS \$2.50 EACH

BOTTLED WATER \$2.50 EACH

TAQUIZA EXPERIENCE

ELEVATE YOUR EVENT & GIVE YOUR GUESTS THE AUTHENTIC FLAVORS & EXPERIENCE OF MEXICO. WITH OUR ON-SITE COOKING, FRESH INGREDIENTS & EXPERT CREW, WE DELIVER AN AUTHENTIC ONE HOUR EXPERIENCE.

THE TAQUIZA EXPERIENCE INCLUDES:

FOUR STANDARD MEATS

TWO AGUA FRESCAS

150 TACOS

TOPPINGS: CILANTRO, ONION, CUCUMBER, RADISH, CHILE

TORRIADOS, JALAPENOS EN VINAGRE. SALSA ROJA Y SALSA VERDE.

\$1000

plus 5.5% tax, 25% service fee

CHOICE OF FOUR STANDARD

MEATS:

- ASADA
- AL PASTOR
- CARNITAS
- BARBACOA
- CHORIZO
- POLLO
- PICADILLO
- CAMPECHNA

CHOICE OF TWO AGUA FRESCAS:

- AGUA DE HORCHATA
- AGUA DE PINA
- AGUA DE TAMARINDO
- AGUA DE SANDIA
- AGUA DE PEPINO
- AGUA DE JAMIACA

PREMIUM OPTION

\$1500 PLUS 5.5% TAX & 25% SERVICE FEE

INCLUDES THREE MEATS BELOW & CHOICE OF ONE STANDARD MEAT.

LENGUA EN SALSA VERDE

TRIPA

ARRICHARA

COMPLETE YOUR EXPERIENCE BY ADDING ON A
STARTER, PASTA, DESSERT OR MOBILE BAR!



WEDDINGS ~ QUINCENERAS ~ CORPORATE EVENTS ~ GRADUTATIONS ~ BIRTHDAYS
& MORE!

BRING THE FOOD TRUCK EXPERIENCE TO YOUR NEXT EVENT!

50 Person/Plate Minimum To Book.

Two Hour Max Timeframe.

\$16 plus 5.5% tax & 18% service fee per plate.

Fuel charge if outside radius.

MENU:

TACO PLATE
ENCHILADA PLATE
QUESADILLA PLATE
CHIMICHANGA PLATE
COMBO PLATE
TORTA PLATE
TACOS DORADOS PLTE
BURRITO PLATE
NACHOS
CARNE ASADA FRIES

****MEATS:**

STEAK, BARBACOA, BEEF, CHICKEN,
CARNITAS & PASTOR

****ALL PLATES SERVED WITH RICE & BEANS**

****INCLUDES DISPOSIBLE PLATES & PREPACKAGED UTENSILS**



LA PIÑA CANTINITA



MOBILE BAR SERVICE

STANDARD TIER

\$17/PERSON, PER HOUR

INCLUDES STAFF, JUICES, MIXERS, SODAS, WATER & ICE

LIQOURS:

TITO'S VODKA, BOURBON, GIN, TEQUILA, RUM, SCOTCH, RYE, MEZCAL, CURACAO, VERMOUTH, SWEET VERMOUTH, CAMPARI, APEROL AND MORE

BEER & WINE:

2 BEERS 2 WINES BY THE GLASS

\$1700 MINIMUM



PREMIUM TIER

\$20/PERSON, PER HOUR

INCLUDES STAFF, JUICES, MIXERS, SODAS, WATER & ICE

2 SPECIALTY COCKTAILS CURATED TO MATCH YOUR EVENT

LIQOURS:

INCLUDES ALL ITEMS OFFERED IN STANDARD TIER,

BEER & WINE:

4 CRAFT BEERS 4 WINES BY THE GLASS

\$2000 MINIMUM

Frequently Asked Questions

What is included in your pricing?

All of our full services catering packages include:

- Buffet & Serving Equipment – Everything needed for seamless food preparation and service.
- White China & Flatware.
- Professional, Uniformed Staff – Our experienced team ensures excellent service throughout your event.
- Full Setup, Service & Cleanup of dishware, flatware & food catered by Pina – We handle everything from start to finish, so you can enjoy your special day.
- All Necessary Labor – No hidden fees—our team is there to manage every detail.

What is your policy on retainers, contracts, and cancellations?

To secure your event date, we require a 25% non-refundable retainer, which must be accompanied by a signed contract. While retainers are non-refundable, they are transferable to a different date or service, based on availability.

Payment Terms:

The estimated balance is due 15 business days prior to the event.

Payments can be made via credit card or cash.

Cancellation Policy:

Securing your event date prevents us from accepting other bookings and requires us to allocate resources, staff, and planning efforts specifically for your event. Because of this, cancellations will incur fees based on the following schedule:

60 to 90 days before the event – 30% of the remaining balance is due.

30 to 59 days before the event – 50% of the remaining balance is due.

29 days or less before the event – 100% of the remaining balance is due.

All cancellation requests must be submitted in writing, along with payment of any outstanding balance. Failure to settle the remaining balance in accordance with our cancellation policy may result in legal action to recover the owed amount.

How can I schedule a tasting with Pina and are there any fees involved?

Tastings are primarily scheduled during the week for a focused and personalized experience. However, we do have limited availability on Sundays for tastings, depending on the schedule.

If you require a weekend appointment or a different day, please reach out to your dedicated catering manager, and we will do our best to accommodate your request. Please note that a nominal fee of \$50 per person applies for each tasting, ensuring a memorable and customized culinary experience.

Do you take photos or videos during the event?

Throughout our events, we may capture images and videos of our buffet services, the venue, couples, and other moments for marketing purposes. If you would prefer that we do not photograph or videotape your event, please inform your catering manager in advance. Your preferences are important to us, and we are committed to ensuring your comfort and satisfaction.

PRICES & TERMS ON MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

Do you offer coffee or bar service?

Yes, we do offer both coffee and bar service! If your venue does not provide these services, we can gladly arrange them for you. Please reach out to your catering manager for more details on how we can tailor the coffee or bar service to fit your event's needs. We're here to ensure that every detail is covered to make your reception as seamless as possible!

What is your service charge fee, and what does it entail?

A 25% service charge (in addition to Wisconsin Sales Tax) is applied to both food and beverage.

It's important to note that this service charge is not a staff gratuity, but rather a labor charge. The labor charge covers various costs associated with your event, including equipment or disposables used during service, administrative expenses, insurance, delivery and fuel charges, as well as the coordination and production of your event.

Gratuity for our staff is entirely at the discretion of the client and is not included in the service charge. If you have any further inquiries, please feel free to reach out to your catering manager.

Do you charge a travel fee for weddings outside of the Milwaukee County area?

If your wedding reception is held outside the Milwaukee County area, an additional travel fee will apply. On average, our travel charges range from \$300 to \$600, depending on the distance and logistics. For more specific details, please reach out to your catering manager, who will provide you with an accurate quote based on your event location.

What happens if there's a delay in arrival?

We take pride in delivering on-time, high-quality service. However, in the rare event of uncontrollable circumstances such as traffic, weather, or other unforeseen delays, Pina may experience delays in arrival. In such cases, we request a buffer window of 1 to 1.5 hours from the contracted arrival time to ensure we can still provide the exceptional service you expect. We will always do our best to minimize delays and keep you informed if any issues arise.

How do you handle additional rentals for my event?

If you would like us to coordinate any additional rentals for your event, please notify your catering manager no later than 30 days before the scheduled date. While we are more than happy to assist with this, please note that we cannot guarantee the availability or pricing from third-party vendors. We will do our best to accommodate your requests within the specified timeframe, but availability may vary based on vendor schedules and inventory.

How do you handle damaged equipment or missing items?

We take great care to ensure the safety and integrity of our equipment and belongings. However, in the event of any damage or loss caused by attendees, we reserve the right to charge the client for the replacement or repair of any missing or damaged items. We appreciate your understanding and cooperation in maintaining our inventory and helping us ensure a seamless and enjoyable experience for everyone.

What happens to leftover food after the event?

In accordance with strict health department regulations, guests are not permitted to take any food or beverages off the premises. Pina does not provide carry-out containers for leftover food. Any unused food and beverages remain the property of Pina unless prior arrangements are made with management, and a waiver is signed at the time of payment. We are happy to accommodate requests for leftovers under these conditions.

When do I need to provide my final guest count?

Your final meal count must be submitted no later than 15 business days before your event so that we can generate an invoice and allow enough time for payment processing.

The final payment is due 10 business days before the event, so submitting your final count on time ensures you receive an accurate invoice and can make timely payment.

You may increase your guest count up to 48 hours before your wedding, but reductions cannot be made after the final count is submitted.

To maintain flexibility, we recommend basing your contract on the lowest expected guest count and increasing if needed. Let us know if you have any questions regarding guest count adjustments.