Hruska’s Kolaches Catering Info

Catering FAQ:

* **Do you provide set up and take down? How about people to help serve?**
  + No. We do not provide those. We only offer delivery to your event and drop off.
* **Do you deliver?**
  + Yes, we have this option if available. We use our own drivers and contract with professional 3rd party delivery services.
* **How early and/or late to offer services?**
  + We are offer services from 6:30am to 11:30am. Earlier catering can be requested if needed, but it is not guaranteed, and additional fees are charged. We have catered as early as 5:30am before.
    - Late catering delivery and fulfillment is not offered. If a late pickup is requested, we may allow a late pickup option as late as 4pm, but this is not common for us to do.
* **Do you offer drinks or any other food?**
  + We can provide breakfast drinks by the gallon and fresh cut fruit in addition to kolaches. There is a minimum requirement of 100 people for fruit, sold in 50 people increments. Fresh cut fruit and drinks are not a guaranteed service and we need 48hrs notice. We offer hot coffee as well through our Salt Lake and West Jordan locations.
    - We are very willing to work with all needs and wants. We have provided fresh parfaits, simple yogurt cups, cheese platters, and even veggie platters or chips. Of course, these requests are not normal for us, but in special circumstances we may be able to accommodate such requests.
* **Are there discounts?**
  + We do not give quantity discounts on our food; however, we offer a wide variety of options to fit any budget. Please ask us how we can help! We work with each customer individually, so no offering will be the same.
* **Do you offer any other kolache sizes?**
  + Yes. We offer minis and our catering (mid) size. For larger orders, we can do custom size kolaches to fit budgets.
* **Do you have gluten friendly, dairy free or vegan catering options?**
  + Yes! We offer a gluten friendly “kolache bowls” in addition to fresh fruit. Must be ordered through West Jordan or Salt Lake locations. Utah County locations may not be available. These are not 100% gluten free\*\*\* They come with our egg flings and potatoes. Vegan bowls are a vegan gravy with potatoes and veggies.
* **Do you offer utensils or paper goods?**
  + By request only. Minimums and additional fees will apply.
* **What is your presentation like?**
  + We deliver our food in simple cardboard cake boxes. It is up to the customer how they wish to display the food. This keeps costs low for us and the customer. We do not offer any other set up or equipment/tools.
* **Do kolaches re-heat well?**
  + Absolutely. Best practice is to heat your kolaches up in bulk in a oven at 200 degrees until desired temperature is reached. Savory will take longer than sweet. About 15 minutes for savory and 7 for sweet but ovens vary.
* **Do you cater on Sunday?**
  + No, we are closed. But it is always worth asking if someone is willing to do it. Fees will apply
* **Do you offer special flavors?**
  + We generally like to stick to our breakfast menu, but we do offer some off-menu options that may be available for an order. Minimums and extra costs would apply. Please ask us for more info. We have done a lot of fun fillings, from BBQ to Asian inspired. We have even done themed kolaches like Lord of the Rings fillings or Harry Potter inspired sweets. Just ask us!!
* **Is there a catering loyalty program?**
  + As of now we do not offer any loyalty programs.
* **What events are kolaches for?**
  + Everything! We have done weddings and cooperate retreats and simple office meetings or companywide breakfast. Kolaches fit every table.

**Catering Menu and Pricing**

*These prices are subject to change and not all services and items will be available nor is this list exhaustive. Most catering orders will have a 10%-20% catering fee.*

* **Breakfast Kolaches**
  + Standard size:
    - Savory: $3.85 each
    - Sweet: $2.49 each
  + Catering Size (sold by the dozen):
    - Savory: 36.99 per dozen
    - Sweet: 22.99 per dozen
  + Minis (sold by the dozen)
    - * Savory: $24.99 per dozen
      * Sweet: $11.99 per dozen
* **Specials and Lunch Kolaches**
  + Standard size:
    - Savory: $4.50-$5.50 each
    - Sweet: $2.75-$3.00 each
  + Catering Size (sold by the dozen):
    - Savory: 38.99 per dozen
    - Sweet: 22.99 per dozen
  + Minis (sold by the dozen)
    - * Savory: $27.50 per dozen
      * Sweet: $13.25 per dozen
* **Drinks** (comes with cups)
  + $10/gallon orange juice
  + $8/gallon apple juice
  + **$**10/gallonchocolate milk
  + $8/gallon white milk
  + Coffee is $27. Serves 12-15 people. Comes with cups, sticks, creamers, sugar.
* **Hruska’s Fresh Cut Fruit**
  + $85 per 50 people. Minimum 100 people. Sold in 50 people increments. Generally comes with watermelon, grapes, strawberries, and pineapple. Subject to seasonal fruits. Please inquire for smaller orders.
* **Gluten Friendly Kolache Bowls**
  + $8.99 per bowl. Minimum 5 bowls required.
    - Dairy free and vegetarian available.
  + Vegan bowls are $12 per bowl and may not be available. Minimum 3 bowls
* **Delivery:**
  + $30 minimum