



FILM · TV · COMMERCIAL · CONCERTS · STAGE

On-location catering for every kind of production

Reliable.
Professional.
Anywhere. Anytime.

Brooks & Landry Fine Catering keeps crews, cast, and clients fed with chef-crafted food from early call to wrap. From value buffets to boxed lunches, remote outdoor sets to multi-week shoots, concert load-ins to theatre runs, you choose the format and the timing, and we deliver it hot, on time, and ready to serve.

OUR SERVICES

Full-Service Buffet Catering

Hot, freshly prepared breakfast, lunch, or dinner.

Value Buffets

Fixed, budget-friendly set menus for crews of 25+.

Coffee & Beverage Stations

All-day coffee, water, soda, and sports drinks.

Remote-Site & Cold-Weather Service

Heated, insulated setups outdoors.

Multi-Day & Large Productions

Flexible daily menus and multi-day pricing.

Stage & Theatre

Tech week, dinner breaks, and show runs.

Drop-off & Delivery Buffets

Delivered hot and ready to serve for self-service crews.

Boxed & Grab-and-Go Meals

Individually packed for mobile units and short breaks.

Attendant Staffing

A lead crew member on site through service.

VIP & Talent Meals

Grazing and showpiece displays for talent and clients.

Concerts & Live Events

Load-in to load-out, built around your rider.

VALUE BUFFET

\$17 per crew member · minimum 25

Four fixed set menus built for budget-conscious crews. Each one includes a chicken entrée, a vegetarian entrée, a starch, a vegetable, a salad, and bread, so every plate has a vegetarian and a gluten-free path.

ITALIAN

CHICKEN	Grilled Herb-Lemon Chicken (GF/DF)
ENTRÉE	Mediterranean Pasta (VG/DF)
STARCH	Oven-Roasted Baby Potatoes (VG/GF/DF)
VEGETABLE	Oven-Roasted Seasonal Vegetables (VG/GF/DF)
SALAD	Insalata Mista (VG/GF/DF)
BREAD	Rolls & butter

AMERICAN

CHICKEN	Honey-Dijon Grilled Chicken (GF/DF)
ENTRÉE	Mac & Cheese (V)
STARCH	Yukon Gold Mash (V)
VEGETABLE	Oven-Roasted Seasonal Vegetables (VG/GF/DF)
SALAD	Classic Caesar (V)
BREAD	Rolls & butter

MEXICAN

CHICKEN	Pollo Asada (GF/DF)
ENTRÉE	Poblano & Cheese Enchiladas (V/GF)
STARCH	Mexican-Style Rice (VG/GF/DF)
VEGETABLE	Corn Succotash (V/GF/DF)
SALAD	Ensalada Veraniega (V/GF)
BREAD	Tortilla chips, salsa roja & salsa verde

ASIAN

CHICKEN	Grilled Teriyaki Chicken (GF/DF)
ENTRÉE	Japanese Yellow Curry (VG/GF/DF)
STARCH	Fried Rice (V/GF/DF)
VEGETABLE	Oven-Roasted Seasonal Vegetables (VG/GF/DF)
SALAD	Miso-Ginger Salad (VG/GF/DF)
BREAD	Hawaiian sweet rolls (VG/DF)

One set menu per order per day. Set menus are served as listed, with no substitutions. Prefer to choose your own dishes? See the Classic Buffet below.

CLASSIC BUFFET

per crew member · minimum 25

Build your own buffet from our full menu of more than 60 entrées and sides. Premium entrées carry the upcharge shown on the Production Buffet Menu.

TIER 1

\$20

1 salad · 2 entrées · 2 sides · rolls

TIER 2

\$26

1 salad · 3 entrées · 3 sides · rolls

TIER 3

\$32

1 salad · 4 entrées · 4 sides · rolls

Buffet upgrades

- Salad Bar in place of the buffet salad: **+\$8** per crew member, or **+\$12** with proteins (attended or full-service only)
- Extra side from the Deli & BBQ sides list: **+\$3** per crew member

CLASSIC BBQ BUFFET

April–October · minimum 25

A crew favorite. Hardwood-smoked meats with your choice of salad, Deli & BBQ sides, and two to four sauces by tier.

TIER 1 \$22 1 salad · 2 meats · 2 sides · rolls	TIER 2 \$28 1 salad · 3 meats · 3 sides · rolls	TIER 3 \$34 1 salad · 4 meats · 4 sides · rolls
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Smoked meats: jalapeño cheddar sausage, Italian sausage, pulled pork, smoked chicken, chorizo-spiced beef cheeks, shawarma lamb shoulder, baby back ribs (+\$1.50), Santa Maria tri tip (+\$2), “pulled” chuck roast (+\$1.50).

Sauces: chimichurri, Carolina, Memphis sweet & tangy, Kansas City pit, Hawaiian.

Live smoker or Santa Maria grill on site: \$750 per 3-hour event, full-service only.

SALAD BAR

attended or full-service only · minimum 25

A fresh, build-your-own salad bar, kept stocked and replenished by your attendant through the meal service. Order it on its own or in place of the salad on any buffet.

Greens	Romaine, spring mix, baby spinach
Vegetables	Cherry tomato, cucumber, shaved red onion, radish, sweet peppers, artichoke hearts, Castelvetrano olives
Crunch & extras	House croutons (on the side), candied walnuts, black beans, dried tart cherries
Cheeses	Shaved parmesan, feta, chèvre
Proteins	Grilled Herb-Lemon Chicken (GF/DF), albacore tuna, marinated chickpeas (VG)
Dressings	Lemon-thyme vinaigrette, vegetarian Caesar, green goddess, white balsamic

SALAD BAR	ON ITS OWN	AS A BUFFET UPGRADE
Without proteins	\$12	+\$8
With proteins	\$16	+\$12

A production attendant is required and billed separately (see Staffing). The upgrade version replaces the buffet salad and comes without proteins unless you choose the protein upgrade.

BOXED & INDIVIDUAL MEALS

per box · minimum 20

Individually packed and labeled for mobile units, staggered breaks, and crews that eat on the move. Six price points, from a light \$12 lunch to a full hot meal.

Half & Soup	Half sandwich on Michigan Bread Co. sliced bread, a 12 oz cup of seasonal soup, and a cookie. Classic fillings	\$12
Classic Deli Box	Whole sandwich on Michigan Bread Co. sliced bread, chips, and a cookie. Classic fillings	\$13
Sandwich & Soup	Whole sandwich or wrap, a 12 oz cup of seasonal soup, and a cookie. All 8 fillings	\$15
Entrée Salad	Full-size Caprese, Panzanella, Roasted Beet & Goat Cheese, or Ensalada Veraniega salad topped with Grilled Herb-Lemon Chicken, plus a cookie. Up to 2 salads per order	\$17
Boxed Lunch	Sandwich or wrap, side salad, chips, cookie, and a drink. All 8 fillings	\$18
Hot Individual Meal	One entrée, two sides, a salad, and a freshly baked roll with whipped butter. From the buffet menu	\$22

Classic fillings

Roast Beef & Sharp Cheddar · Oven-Roasted Turkey & Baby Swiss · Black Forest Ham & Baby Swiss · Chicken Salad (dried cherry, green apple, shaved almond)

Plus four more for the 8-filling boxes

Mediterranean Chicken · Fattoush-Portobello (VG) · Classic Italian · Caprese (V), all on house-baked focaccia. Wraps: 12" whole wheat, spinach, or sundried tomato.

Seasonal soup, always vegan & gluten-free

Roasted butternut squash & apple (Sept–Nov) · Tuscan white bean, kale & rosemary (Dec–Feb) · Lemony red lentil with spinach (Mar–May) · Roasted tomato & basil (Jun–Aug)

Ordering rules

- Minimum 20 boxes per order; minimum 6 per sandwich or wrap filling and 5 per salad.
- Up to 3 fillings per order. One seasonal soup per order, the same soup for every box.
- Add a side cup from the Deli & BBQ sides list for \$4.

SANDWICH & WRAP PLATTERS

Every sandwich and wrap is cut in half and boxed. Choose from all 8 fillings. Our most economical way to feed a crew, at about \$6 per person.

SIZE	FEEDS UP TO	SANDWICH PLATTER	WRAP PLATTER	FILLINGS
Small	12	\$75 (6 whole)	\$60 (6 whole)	Up to 2
Medium	24	\$140 (12 whole)	\$110 (12 whole)	Up to 3
Large	36	\$200 (18 whole)	\$165 (18 whole)	Up to 4

DELI & BBQ SIDES

\$4 per 8 oz cup

Add a side cup to any boxed meal, or add an extra side to any buffet for \$3 per crew member. Sides are also the side list for the Classic BBQ Buffet.

Mac & Cheese	New York Style Pasta Salad	Garden Pasta Salad
Classic Macaroni Salad	Tortellini Salad	Italian White Bean Salad
Antipasto Salad	Three Bean Salad	Classic Potato Salad
German Potato Salad	French Potato Salad	Coleslaw
Baked Beans	Green Beans with Crispy Shallots	

Side cups: minimum 6 per side, sold by the half dozen, up to 2 different sides per order. Sweet corn on the cob (April–October) is available on the BBQ buffet only.

PARFAITS & FRUIT CUPS

LUNCH ADD-ON	DOZEN	HALF DOZEN
Yogurt parfaits	\$48	\$24
Fresh fruit cups	\$45	\$22.50
Tropical fruit cups	\$50	\$25

Minimum 6 per item. Parfaits are vanilla yogurt, seasonal fruit, and honey-almond granola.

GRAZING BOXES

VIP, talent & client tents

BOX	UP TO 12	UP TO 25	UP TO 50
Crudité & Dip · Seasonal raw vegetables, Italian basil dip, ranch, roasted red pepper hummus	\$85	\$160	\$300
Vegan Crudité & Dip · Seasonal vegetables, artichoke green goddess dip, roasted red pepper hummus	\$85	\$160	\$300
Roasted Vegetable Display · Marinated roasted vegetables, olives, balsamic mushrooms, romesco	\$95	\$180	\$350
Gourmet Dips & Bread · Roasted shallot, baked artichoke, smoked salmon dip, hummus, green goddess, crostini, breads (not vegetarian)	\$115	\$220	\$425
Classic Fresh Fruit · Seasonal fruit with Greek yogurt dip	\$85	\$160	\$300
Tropical Fruit · Tropical fruit with hot honey, tajín, sweet-lime crema	\$95	\$180	\$350
Finest Fromage · French & Belgian artisan cheeses, fruit, honeycomb, nuts, baguettes	\$120	\$230	\$450
Mediterranean Cheese Board · Spanish, Italian & Greek cheeses, olives, hummus, flatbread	\$120	\$230	\$450
English & American Favorites · Artisan cheddars and blues, hot honey, pepper jelly	\$120	\$230	\$450
Antipasto · Pepperoni, mortadella, capicola, provolone, marinated vegetables	\$135	\$260	\$500
Whole Muscle Salumi · Prosciutto, rosemary ham, coppa, capicola, pickles, olives	\$145	\$280	\$550
Aged Salami · Finocchiona, sopressata, Genoa, two seasonal salami	\$120	\$230	\$450
Spanish Aperitivo · Serrano, Manchego, chorizo, almonds, goat cheese, fig jam	\$120	\$230	\$450
Carne Toscana · Prosciutto, bresaola, capicola, mortadella, pepperoni	\$120	\$230	\$450

Order any combination of boxes in any amount; sizes are recommended serving sizes. Some artisan cheeses and charcuterie are seasonal; when an item is unavailable, we substitute the closest comparable selection.

Showpiece displays

SHOWPIECE DISPLAY (FEEDS UP TO 50)	PRICE
Classic Shrimp Cocktail: bay shrimp salad, Old Bay poached shrimp, cocktail sauce, remoulade	\$550
Royal Lobster & Crab: rock crab claws, lobster salad, blue crab dip, snow crab legs	\$1,250
Fresh Shucked Oyster Bar: 100 oysters, about 2 per guest	\$550

Seafood displays require attended or full-service staffing so they stay iced and refreshed. The oyster bar includes a shucker.

BREAKFAST GRAB & GO

handhelds: minimum 6 per flavor

Breakfast burritos	from \$10 each	Jumbo breakfast empanadas	from \$10 each
Breakfast sandwiches	from \$11 each	Quiche tartlets, 3" (min. 6)	\$4 each
Freshly baked pastries (vegan & GF options)	from \$3.50 each	Handmade buttermilk biscuits	\$3.50 each
Sausage gravy	\$1.50 per serving	Bagels & cream cheese	\$28/dozen
Gourmet bagels & whipped cream cheeses	\$56/dozen	Hot oatmeal, individually packed	\$48/dozen
Yogurt parfaits	\$48/dozen	Fresh / tropical fruit cups	\$45 / \$50 per dozen
Assorted juices	\$2.50 each	Milk or chocolate milk	\$3/person

BUILD-YOUR-OWN BREAKFAST BUFFET

per crew member

4 ITEMS \$13 Any 4 items from the menu	5 ITEMS \$16 Any 5 items from the menu	6 ITEMS \$19 Any 6 items from the menu
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Eggs and frittatas, nine breakfast meats, potatoes O'Brien and cheddar grits, brioche French toast, bread puddings, and, for production only, **buttermilk pancakes and waffles**. Apple-gouda chicken sausage and beef bacon are +\$1 per crew member; pure maple syrup is +\$0.75.

PRE-SET BREAKFAST BUFFETS

fixed menus, no choices to make

PRE-SET BUFFET	MENU	PRICE
Classic American	Scrambled eggs, hardwood smoked bacon, jumbo sausage links, breakfast potatoes, French toast sticks with syrup	\$15
South of the Border	Huevos rancheros, black beans, Mexican rice with cilantro & lime, beef chorizo with onions, peppers & eggs, chile-braised pork shoulder, fresh corn & flour tortillas	\$23
Mediterranean	Roasted red pepper hummus, smoky baba ganoush, tabouli, scrambled eggs with spinach, tomato, feta & green onion, sujuk with peppers & onions, grilled flatbread	\$23
Southern Brunch	Smoky shrimp & pimento cheese grits, soft scrambled eggs, biscuits & sausage gravy, potato & cheese casserole, hardwood smoked bacon, jumbo sausage links	\$23

COFFEE & TEA

Coffee, decaf, hot water, hot chocolate, and assorted teas, with creamers, oat milk, sugars, honey, cups, lids, and sleeves. Delivered in disposable boxes, so there is nothing to pick up.

HOT COFFEE & TEA SERVICE	PRICE
Up to 50 crew	\$150
51–100 crew	\$250
101–150 crew	\$350
Single refill box (coffee, decaf, or hot water with tea)	\$35

CREW DAY BEVERAGE STATION

A self-serve station with coolers, ice, and setup, stocked at 6 drinks per crew member for the day. Coffee is booked separately.

CREW DAY STATION	SMALL	MEDIUM	LARGE
Bottled water & canned soda	✓	✓	✓
LaCroix sparkling water		✓	✓
Gatorade, low-sugar & regular		✓	✓
Pure Leaf & Snapple iced teas		✓	✓
A'Siciliana, coconut water, La Colombe, juices			✓
Per crew member, per shoot day (up to 12 hours)	\$8	\$12	\$16

Any drink not in your station's tier can be added at its individual price.

INDIVIDUAL DRINKS

delivered chilled

Bottled water	\$2	Canned soda	\$2.50
LaCroix sparkling water	\$2.50	Assorted juices	\$2.50
Gatorade, low-sugar or regular	\$3.50	A'Siciliana Limonata or Aranciata	\$3.50
Pure Leaf iced tea	\$3.75	Snapple tea	\$3.75
Coconut water	\$3.75	La Colombe Draft Latte	\$4

YOUR PRODUCTION, YOUR WAY

Every production runs differently, so you design the plan. Any meal can be a buffet or boxed, delivered or attended, and timed to your call sheet.

MULTI-DAY & LARGE PRODUCTIONS

Flexible day to day

- Adjust buffet menus each day, and choose a buffet or grab-and-go setup each day.
- We suggest a rotation so no entrée repeats on back-to-back days.
- Daily counts confirmed 48 hours before each service day.

Multi-day pricing

- 5% off food & beverage for 3–4 service days.
- 10% off food & beverage for 5+ service days.
- Applies to large multi-day productions (see Terms). Fees, staffing, and delivery are not discounted.

CONCERTS & LIVE EVENTS

SHOW-DAY MEAL PERIOD	POPULAR CHOICES
Load-in breakfast	Breakfast burritos and sandwiches, coffee boxes
Crew lunch	Value Buffet, Classic Deli Box, Sandwich & Soup
Show dinner	Classic or BBQ Buffet, Salad Bar with an attendant
Green room & hospitality	Grazing boxes, fruit, Crew Day Beverage Station
Load-out	Boxed meals left for the crew

Send your hospitality rider when you book; we fill it from our menus and quote anything beyond them. Each meal period is booked as its own service. Tours and residencies of 3+ days follow multi-day terms.

STAGE & THEATRE

PRODUCTION PHASE	POPULAR CHOICES
Tech week & build	Buffets or boxed lunches, Salad Bar, Crew Day Beverage Station
Dinner breaks	Boxed meals for dressing rooms, or a quick buffet for the company
Opening & closing nights	Grazing boxes, or a full-service buffet reception
Show runs	A standing weekly order, booked through closing night

Deliveries are timed to your rehearsal or show schedule. Tech weeks that qualify as large multi-day productions receive multi-day pricing.

PAYMENT

- Payment is due on the day of delivery, by check or credit card.
- ACH is welcome through your own bank or payment processor, as long as confirmation reaches us no later than the day of delivery.
- Custom terms can be arranged in some circumstances, but payment is never accepted after the final delivery date of a multi-day production.

Short-term productions & concerts

- No deposit required.
- Final count due 48 hours before service.
- Cancellations within 24 hours are billed at 50% of the estimate.
- Menu or schedule changes need 3 business days' notice.

Large multi-day productions

3 or more service days averaging over \$5,000 per day

- 25% deposit at booking.
- Menus and minimum counts due 14 days before Day 1; daily counts flex at 48 hours.
- Cancel within 30 days of booking: deposit refunded less a 25% handling charge. After that, or if booked within 30 days of Day 1, the deposit is non-refundable.
- Cancel within 30 days of Day 1: the full balance is owed.

STAFFING

Our production attendant is a lead member of our crew who sets up, runs the line, and stays on site for the entire service. Required for the Salad Bar and seafood displays.

ATTENDANT TIME ON SITE	CHARGE
Short services (2-hour minimum)	\$50 per hour
Any shift up to 6 hours	\$235 maximum
Hours 7 and 8	+\$35 per hour
Longer than 8 hours	A second shift is booked

FEES

SERVICE FEE	CHARGE
Early call (before 6:00 a.m.)	\$150
Late-night service (after 7:00 p.m.)	\$150
Remote or hard-to-access location, per meal service	\$150
Cold weather below 40°F, per meal service (includes 1 hour of staff time)	\$100
Delivery within a 120-mile round trip (free on orders over \$500)	\$50

LOCATION REQUIREMENTS

- Parking or load-in access for our vehicles
- A flat, stable, or tented surface for setup
- Water access, if available
- An on-site contact (location manager or PA)
- Waste disposal options after service

For remote sites, share routing, permit, and staging details in advance. For outdoor service below 40°F, we bring heated, insulated setups.

BOOKING

1. Send your dates, crew size, service times, and location details.
2. Receive a tailored quote with every applicable fee listed.
3. Confirm your order. Large multi-day productions reserve with a 25% deposit.
4. Enjoy hot, on-time meals from setup to wrap.

WHY BROOKS & LANDRY

- Chef-driven, crew-focused catering
- Early calls, late nights, remote sites
- Transparent pricing, no hidden fees
- Licensed, insured, and trusted statewide
- Based in Allen Park, serving Southeast Michigan and beyond

BOOK YOUR PRODUCTION

248-761-1844

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