

The image features a top-down view of several light pink, scalloped-edge plates with gold borders, arranged on a dark grey surface. Each plate contains a different gourmet appetizer. The central plate is in sharp focus, showing a dish with a seared scallop, a slice of tomato, a piece of bread, and a garnish of fresh green herbs and microgreens. Other plates in the background are slightly blurred, showing various colorful ingredients like red peppers, green herbs, and white cream. The overall aesthetic is elegant and professional.

Highbell

HIGHBELL HOSPITALITY

EVENT

CATERING MENUS



Social Media

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ALL OF US



EMAIL US

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All curated menus can be further tailored to suit the needs of your event. Options are subject to change.



A LITTLE MESSAGE

" NEVER UNDERESTIMATE THE POWER OF A SHARED MEAL. "

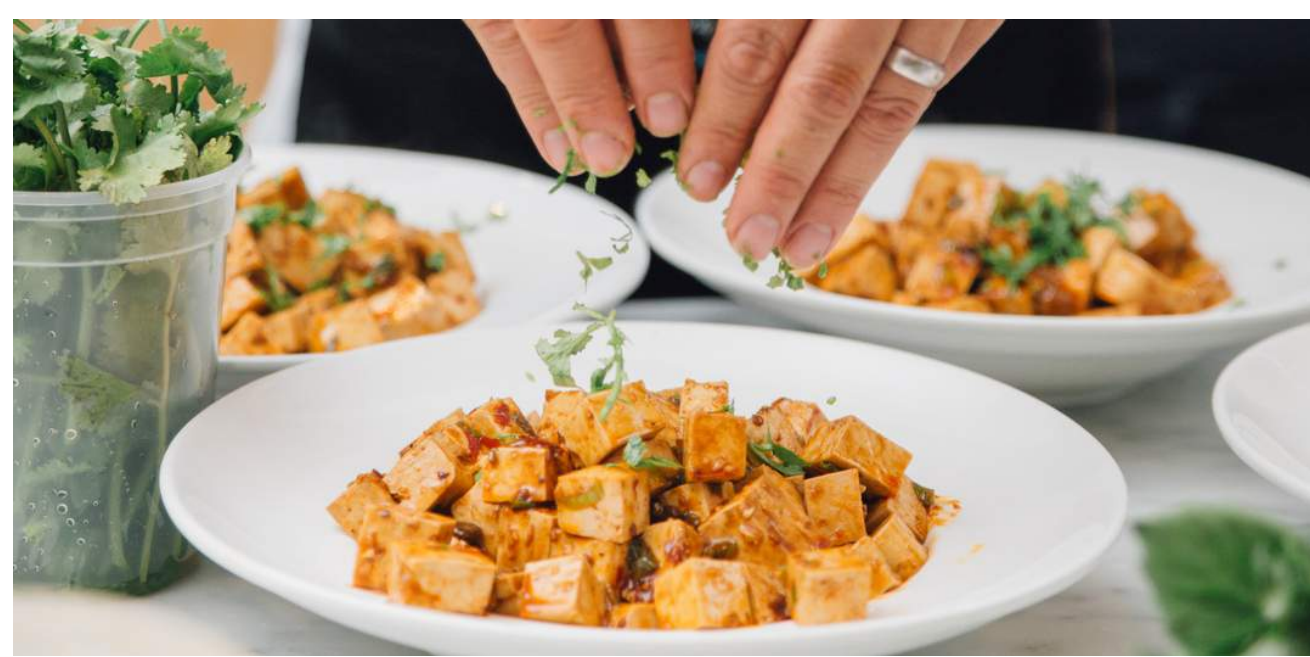
Trevor Lui
Chef & Founder

HIGBELL
HOSPITALITY

Highbell

ABOUT US

02



We love eating, we love cooking and more than anything, we love feeding people. We relish the moment diners enjoy that first morsel and the explosion of senses with each subsequent bite.

We've been immersed in the events business for over three decades and our philosophy is simple; we believe that catering is one of the most essential components of a well-engaged event experience. It's the fuel that drives your guests, tantalizes senses and translates into shareable, delicious memories.

We work with our clients to curate a dining experience that is delectable, deliciously simple and easy to plan. We also believe in peppering in a little indulgence here and there. We don't sacrifice on bold flavours and colours and aim to define events, nourishing mind, body and soul.

Our ethos is to curate and cultivate senses and memories around diverse and inclusive experiences built on the foundation of a new Canadian culinary landscape.



CANAPE PARTY

\$58.50 PER DOZEN

ITEMS CAN BE PASSED OR SERVED ON CATERING PLATTERS

FROM THE WATER

SMOKED SALMON BLINI

creme fraiche, blini, black roe

SUSHI HANDROLLS

assorted mini sushi handrolls

TROPICAL SHRIMP

tropical shrimp salad, cucumber

PRAWN BAO +\$2.50 PER

shrimp cake, wasabi aioli, asian slaw

PLANT BASED

GUACAMAME CUCUMBER CUPS

edamame, avocado, garlic, cucumber

VEG SALAD ROLLS

vegetables, rice wrap dipping sauce

MISO CHILI DEVILED EGG

organic miso, gojuchang, shiso

LENTIL CORN CROQUETTE

light batter, avocado, lime crema

CAPRESE SALAD SKEWER

bocconcini, tomatoes, pesto

VEG SPRING ROLLS

vegetables, sweet chili dipping sauce

MINIMUM 24 PIECES PER SELECTION



Customization subject to premium fees. Taxes, event fees, rentals and staffing extra. Special dietary requirements available on advanced request. All chicken and beef entrees are certified halal unless otherwise noted. Guaranteed menu selection and final numbers required within five (5) business days of event or subject to premium fees may apply.

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CANAPE PARTY

FROM THE LAND

CLASSIC BEEF WELLINGTON

puffed pastry, jus reduction

MUSUBI BITE

seared spam, nori, sushi rice, musubi sauce

PORK BELLY LETTUCE WRAP

seared pork belly, napa, ssamjang

PEKING DUCK CREPE

hoisin, scallions

CHICKEN SPRING ROLLS

chicken, sweet chili dipping sauce

SALAD ROLL

chicken or beef, veggies, rice wrap, dipping sauce

\$58.50 PER DOZEN

ITEMS CAN BE PASSED OR SERVED ON CATERING PLATTERS

MINIMUM 24 PIECES PER SELECTION

PATE MAISON

liver pate, berry compote, crostini

ASSORTED DIM SUM

(seafood option) soy, chili sauce

ASSORTED DUMPLINGS

(seafood option) soy, chili sauce

COCKTAIL PATTIES

option of spicy beef, jerk chicken, mac n cheese, chickpea, general tso chicken

COCKTAIL BAO BUNS +2.5

option of hoisin duck salad, ginger onion chicken salad, dan dan tofu salad, pork belly, pulled beef

SLIDER SANDOS +2.5

option of burger patty, jerk chicken salad, or mortadella on brioche



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BOARDS

SET BOARDS ARE DESIGNATED FOR 15 GUESTS
ALL BOARDS ARE FURNISHED WITH ACCOUTREMENTS

CHARCUTERIE

\$ 225

- * chef's choice array of cured meats
- * giardiniera
- * chef's choice pickles & olive medley
- * house bread & crisps

CHEESE

\$ 225

- * artisanal local cheeses
- * choice international cheeses
- * nuts & dried fruits
- * local fruit jams & compotes
- * house bread and crisps

MEDITERRANEAN VEG

\$ 195

- * vegetable croquettes
- * seasonal crudite
- * roasted crispy chickpeas
- * hummus & chef's choice vegetable dips
- * chef's choice pickles & olive medley
- * ontario hard boiled eggs

SEACUTERIE

\$ 350

- * cocktail shrimp
- * chili crab deviled eggs
- * chef's choice smoked fish
- * smoked fish dip
- * pickles, capers, olive medley
- * citrus, radish, onions, house crisps

CHINESE BBQ

\$ 265

- * chef's choice array of cured meats
- * aged soy marinated tofu
- * pickled daikon carrot medley
- * napa cabbage, hoisin



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BOARDS

SET BOARDS ARE DESIGNATED FOR 15 GUESTS ALL
BOARDS ARE FURNISHED WITH ACCOUTREMENTS

FRUIT

\$ 175

- * assortment of seasonal sliced fruit
- * nuts & dried fruits

CHIPS & DIP

\$ 180

- * guacamame
- * vietnamese french onion dip
- * hummus
- * wonton chips
- * house bread and crisps

MINI SANDWICHES

\$ 280

CHOOSE UP TO 3 SANDWICHES

- * ham & gruyere
- * chicken salad
- * japanese tamago salad
- * smoked salmon & dill cream cheese
- * roast beef & horseradish aioli
- * cucumber hummus

SWEETS

\$ 175

- * decadent cookies
- * assorted dessert squares
- * chef's choice pastries



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LIVE STATIONS

PRICED PER PERSON
MINIMUM 50 PEOPLE

07

BAOBIRD \$ 15.25

Includes 2 per guest

- * duck confit salad
- * dan dan tofu salad
- * hot baos available upon request

COLD NOODLE BAR \$ 11.25

- * chilled rice noodle
- * vegetarian pancit
- or
- * dan dan pulled noodles

SUSHI MARKET PRICE

Custom curated based on seasonality

- * variety of maki
- * special roll creations
- * nigiri, hand rolls
- * aburi (premium)
- * accoutrements bar

HONG KONG CAFE \$ 12.75

SELECT TWO (2), includes 2 per guest

- * classic pineapple bun, butter
- * brown butter maple bolo bun
- * banana bourbon butter bolo bun
- * yuzu miso butter tart
- * maple umami butter tart
- * miso chili crisp choc chip coolie

LEAF & GRAINS \$ 16.25

SELECT TWO (2), includes 1.5 per guest

- * quinoa & root veg, edamame pulse
- * esquites & queso salad, lime, tajin
- * three sisters blend, micros, maple
- * napa, kale, carrots, sweet sambal
- * shaved brussels caesar, ontario asiago, wonton croutons

DUMPLINGS \$ 11.25

SELECT TWO (2), includes 2 per guest

- * pan fried vegetarian or chicken
- * mortadella & shrimp soup dumpling
- * steamed fish siu mai
- * steamed pork siu mai
- * includes chili oil bar



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RAW BAR

MINIMUM 20 GUESTS

OYSTER BAR

\$ 25 PER PERSON

Fresh shucked oysters on the half shell with full accompaniments bar

ADD ONS

Add Caviar for \$ 15 PER PERSON

SEAFOOD BAR DISPLAY

\$ 45 PER PERSON

- Fresh shucked oysters on the half shell with accompaniments bar
- Tuna Tataki with Ponzu
- Smoked Salmon
- Classic Shrimp Cocktail



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BREAKFAST BENTOS

\$ 21.75 PER GUEST

ALL BENTOS HAVE A 12 PERSON MINIMUM ORDER
ALL BREAKFAST BENTOS INCLUDE WHOLE FRESH FRUIT

CHIA PUDDING

DOUBLE EGG - 7 minute boil, choice of roasted red pepper or hummus dips

CHIA PUDDING - coconut milk, fruit, mint

CHERRIES - cherry tomatoes, smoked salt

AVOCADO TOAST

YOGURT - greek, fruit, granola

AVOCADO TOAST - sprouted bread, chunky guac, cherry tomatoes, herbs, chili oil drizzle, micro greens

AM LOAF

DOUBLE EGG - 7 minute boil, three sisters dip

AM LOAF - carrot, zucchini & pumpkin seed bread, wild berry compound butter

CUCUMBERS - sliced local cucumbers, smoked salt

FULL BREAKFAST

+ \$ 2.50

SCRAMBLE - chilled tofu & egg scramble

SAUSAGE - rotating sliced sausage

CHEESE - soft ontario cheese

BREAD - sliced baguette, ontario butter



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BREAKFAST ADD ONS

ADD ONS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED
MINIMUM ORDER OF 12 PER ITEM

BAKED GOODS \$ 4.25

mini muffins, danishes, croissants, butter, jam

AM LOAF \$ 29.50

house made 10 pc loaf, butter, jam

WHOLE FRUIT \$ 3.50

seasonal, whole, chef's choice

ENERGY GOODIES \$ 4.50

assorted flavours

CHIA PUDDING DU JOUR \$ 7.50

house choice, coconut milk, fruit, mint

HARD BOILED EGGS \$ 33.50 / DZ

ontario eggs, ready to eat, s&p

INDIVIDUAL YOGURT \$ 4.00

greek, fruit & plain varietal



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BENTOS

\$ 29.85 PER GUEST

YOUR CHOICE OF RICE, NOODLE
BENTOS COME WITH GREENS & ROTATING DESSERT SQUARE
ALL BENTOS HAVE A 12 PERSON MINIMUM ORDER

ADOBO PORK BELLY

filipino slow-braised adobo

TERIYAKI BEEF

house teriyaki, pan seared, chimichurri

KUNG PAO CAULIFLOWER

sweet chili, GF dusted, scallions, sesame

LEMONGRASS CHICKEN

lemongrass & aromatic house-marinated
chicken breast, slow roasted

TUNA POKE

sashimi tuna cubes, house poke sauce

STICKY TOFU

seasoned tofu steaks, sticky savoury glaze

ASADO CHICKEN

achiote, citrus, garlic, chili blend

BANG BANG SHRIMP

lightly dusted, chili & savoury blend



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SIDES

elevate your chosen meal with one or more of our delectable side dishes; additions for bentos will be individually packaged

VIETNAMESE RICE SALAD

fragrant rice, thai basil, fresh mint, lime juice

JAPCHAE SALAD

+\$ 1.00

sweet potato noodle salad, julienne vegetables

SPICY ASIAN KALE SLAW

cabbage & carrot blend, kale, spicy dressing

THREE SISTERS SALAD BLEND

squash, corn and bean blend

QUINOA & ROOT VEG SALAD **+\$ 1.00**

tossed quinoa and roasted root veg

\$ 10.25 PER SIDE

MINIMUM ORDER OF 12 PER ITEM

ESQUITES QUESO SALAD

sweet corn, mexican cheese, tajin

CARIBBEAN PEAS & RICE

rice, red kidney beans, aromatics

PAN FRIED DUMPLINGS

chicken or vegetable, sweet soy dip

CHILI GARLIC NOODLES **+\$ 1.00**

chili garlic, ginger sauce, scallion blend, sesame

MIXED ASIAN GREENS

garlic, stir fry sauce



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SNACKS

SNACKS ARE PRICED PER PERSON
UNLESS OTHERWISE NOTED
MINIMUM ORDER OF 12 PER ITEM

DIP & VEGGIES or CHIPS \$ 8.00

hummus, guacamame, edamame, 3 sisters

POCKY STICKS \$ 5.50

individual snack size

DECADENT COOKIES \$58 / DZ

house selection

PICO DE GALLO \$ 8.00

tortilla chips, valentina

WHOLE FRUIT \$ 3.75

fresh, seasonal selection

ENERGY GOODIES \$ 4.50

granola, kind, keto selection

CLASSIC CHIP \$ 3.75

chips, popcorn, doritos selection

CLASSIC CANDY BARS \$ 3.75

chocolate & candy novelties

ASIAN SNACKS \$ 4.25

house selection of asian salty novelties

DESSERT SQUARES \$58 / DZ

house selection

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BEVERAGES

ADD ONS ARE PRICED PER PERSON
UNLESS OTHERWISE NOTED

HOP WATER	\$ 4.00
wellington brewery	
COLD MILK TEA	\$ 6.00
bottled Hong Kong style tea	
COLD BREW	\$ 7.00
regular and flavoured	
KOMBUCHA	\$ 7.00
assorted flavours	
GRACE SODA	\$ 4.50
champagne cola, ginger beer, fruit	

SODA POP	\$ 3.25
canned coca cola selection	
VITASOY TETRAS	\$ 3.00
lemon tea, soy, malted, sugar cane	
BOTTLED H2O	\$ 3.00
domestic selection	
JUICE BY THE BOTTLE	\$ 4.50
assorted domestic selection	
JARRITOS	\$ 5.50
assorted mexican sodas	



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THE COCKTAIL

\$ 82.50 PER GUEST

A Chef-curated cocktail style, reception dinner concept composed of the ultimate hybrid of cocktail party selections for the modern day dinner.

* STEP ONE

select 3 'passed canapes'

* STEP TWO

select 2 'boards'

* STEP THREE

select 3 'live stations'



Minimum order of 50 required or premium fees apply. Taxes, event fees, rentals and staffing extra. Live stations require mandatory chef attendants, servers & equipment. Special dietary requirements available on advanced request. All chicken and beef entrees are certified halal unless otherwise noted. Guaranteed menu selection and final numbers required within five (5) business days of event or subject to premium fees may apply.

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THE FANCY

from \$ 70.00 PER GUEST

A Chef-curated, traditional, multi-course dinner experience. Our team will work with you to design a seated dinner with global and local influences. Sample menu below:

THE 'SOVEREIGN' TABLE

- * Chef's Choice Amuse Bouche
- * Pickle Course
- * Kombu, Apple & Miso Broth, House Dumpling, Foraged Mushrooms
- * Legume & Squash Fritter, Creamed Polenta, Ontario Asiago, Chinese Greens
- * Ontario Cheese & Accoutrements Experience
- * \$ 79.90 per guest

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BUFFET STYLE

select a minimum of two (2) sides*, one (1) main and one (1) dessert; meal is served as 'buffet-style'; full sets of disposable dishware provided at a per person charge of \$ 3.00 per guest

THE MAINS \$ 15.25

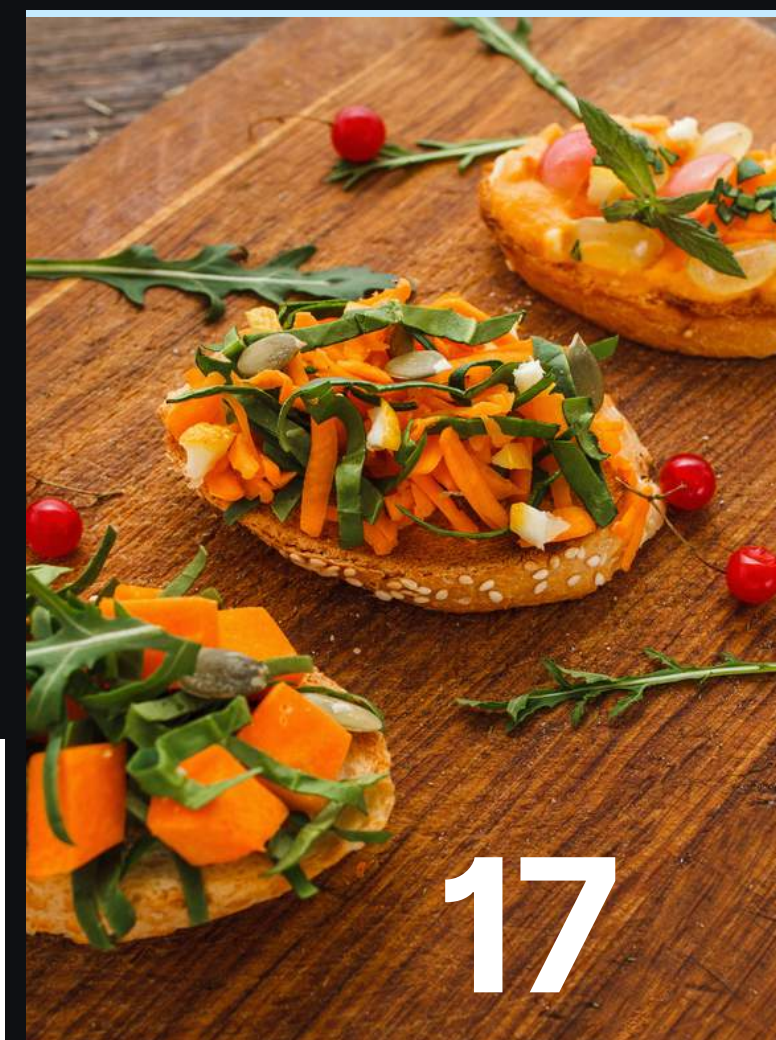
- * lemongrass chicken
- * adobo pork belly
- * bulgogi beef flank
- * char siu chicken
- * jerk pork loin
- * teriyaki beef, chimichurri
- * asado chicken
- * japanese curry chickpea & kale
- * sticky tofu
- * kung pao cauliflower

SIDES THINGS \$ 9.50

- * vietnamese rice salad
- * japchae sweet potato noodle salad
- * spicy asian kale slaw
- * caribbean peas and rice
- * ginger scallion fragrant rice
- * chili garlic noodles
- * cajun mac 'n' cheese, panko
- * quinoa root vegetable salad
- * chicken or vegetable dumplings
- * esquites & queso salad
- * vegcuterie with hummus or guacamame
- * three sisters salad blend
- * mixed asian greens with garlic
- * seasonal soup or congee

THE SWEETS \$ 7.25

- * brown butter maple bolo bun
- * calamansi parfait
- * gourmet cookie medley
- * artisan ice pops
- * yuzu miso butter tarts
- * banana bourbon butter bolo bun
- * fresh seasonal fruit platter



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SIT DOWN DINNER

MINIMUM 12 PEOPLE

VEGETABLES

3 COURSE DINNER \$ 65 PER GUEST

*select (1) each from Vegetables, Starch & Meat
Add Dessert + \$ 15*

5 COURSE DINNER \$ 95 PER GUEST

*select (2) each from Vegetables & Starch &
(1) Meat
Add Dessert + \$ 15*

VEGETABLES

VEGETABLE CRUDITÉ

miso hummus, chili bean sesame dip

COCONUT CURRY

roasted carrots with cucumber yogurt

WOK CHARRED BOK CHOY

bok choy, mushroom XO

ROASTED GOLDEN BEETS ROASTED WITH HONEY AND YUZU

honey, yuzu, sesame and mint vinaigrette

POTATO MASH

caramelized onion and miso, aged cheddar

ROASTED WINTER VEGETABLES

lemon and bonito bagna cauda

CAULIFLOWER AND BROCCOLI GRATIN

lap cheong and pecorino crumb



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SIT DOWN DINNER

MINIMUM 12 PEOPLE

MEAT & FISH

POACHED ONTARIO GOLDEN CHICKEN

ginger scallion relish, truffle and celery salad

CHAR SIU ROAST PORK SHOULDER

osmanthus flower

BRAISED BEEF BRISKET

peanut satay

CONFIT DUCK LEGS

five spice honey

STEAMED LING COD

salted cured ham, fermented black bean and clam ragu

STARCHES

SWEET SOY STICKY RICE

lap cheong, mushrooms and lotus leaf

WONTON LO MEIN

ginger scallion

SEASONAL DUMPLINGS

seasonally rotating filling

STEAMED RICE ROLLS

chili crisp & garlic soy

SAKE BUTTER FRAGRANT RICE

FRIED SEAWEED AND SESAME ONIGIRI

BLACK SESAME TOSSED WIDE NOODLES

SICHUAN TOSSED WHEAT NOODLES

cold or hot

SEASONAL CONGEE

seasonally rotating



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SIT DOWN DINNER



MINIMUM 12 PEOPLE

DESSERTS

OOLONG TEA PANNA COTTA

strawberries, brown butter streusel

CHRYSANTHEMUM GRANITA

chinese almond milk parfait, black sesame butter

MISO TOFFEE PUDDING

ginger snap cookies, caramelized squash

APPLE CAKE

hazelnut granola, salted caramel ice cream

KASUTERA HONEY CAKE

chestnut, chamomile pastry cream

WARM CHOCOLATE AND RUM MOUSSE

chestnut crumble, apple butter

BROWN BUTTER CAKE

cream cheese whip, spiced pumpkin puree and candied ginger



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ACCOUTREMENTS

DINNER ENHANCEMENTS

CHEF'S AMUSE BOUCHE \$ 6.25

curated palate opener

ARTISAN BREAD, BUTTER \$ 5.75

locally sourced bread, ontario butter

FLAT BREADS & DIPS \$ 7.25

chef's choice house dips and/or oils

SHRIMP TOAST \$ 9.75

chef eva chin's hk inspired brioche classic

SEASONAL SOUP/CONGEE \$ 13.50+

chef curated soup or congee

PICKLES & OLIVES \$ 5.75

selection of assorted olive & pickle delicacies

SAKE BUTTER RICE \$ 6.25

sake, ontario butter, fragrant rice

DESSERT SQUARES \$58 / DZ

house selection

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BAR PACKAGES

DESIGN YOUR OWN CUSTOM BAR PACKAGE WITH HIGHBELL & REKNOWNED AWARD-WINNING COCKTAIL SERVICE "LOVE OF COCKTAILS"

Select from house or premium spirits, beers and wines, classic cocktails, along with signature and zero proof cocktails for your event

Bartenders and caterer's endorsement included in all custom bar packages



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GIFT THINGS

ADD IT ON

DOUBLE HAPPINESS \$ 36.88

signed copy of the award-winning inaugural cookbook authored by our founder Trevor Lui

CRAZY RICH CHILI \$ 16.28

the tastiest chili oil you will smack your lips on, full of umami less the allergens

JOYSPICE \$ 16.28

as a dry marinade, seasoning or perfect finishing spice from fried chicken to popcorn

GUILT-FREE BATTER \$ 17.88

The famous OG TFC gluten free batter is secret no more. The pre-blended dredge is ready for simple home use for the perfect fried goodness.

YUM CHA ARTISAN TEAS \$ 17.88

sustainably harvested, premium loose leaf teas, perfect for drinking, cooking and cocktail



VENUES

- Stackt Market
- Blue Moon Brewery
- HISTORY by Live Nation
- Velvet Underground by Live Nation
- Varda by TIFF
- CAA Theatre by Mirvish
- Prince of Wales by Mirvish
- The Royal Alex by Mirvish
- Ahma
- Simpl Things
- Got Style, Distillery
- Got Style, The Well (coming soon)
- The Annex Hotel
- Spaces Queen West
- Makeway
- Sterling Room by Henderson Brewery



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CREATING WITH FRIENDS



Ask us about how we curate and create authentic, 'culturally appropriate' dining experiences with assistance from food and drink friends from our sister agency, Quell. We have access to enlist some of the best industry minds to create experiences that best represent the landscape of modern Canadian dining.

HOW WE DO THINGS AROUND HERE

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HOW TO BOOK / PLANNING

Contact our team via our 'contact' page discuss our venue and space opportunities. All parties 20 and over are subject to set menus and minimum spends. All menus are subject to applicable taxes and mandatory event fees. Note that event rentals and staffing are not included in menu prices.

GUARANTEES

All event menus are subject to minimums as outlined. Final guaranteed numbers are required no later than 5 business days in advance of event. Where guarantee changes exceed 20%, the guarantee is required no less than 10 business days in advance. Please note that menu items and pricing are subject to availability and may change due to market conditions.

PAYMENTS & FEES

All services are subject to event and market fees. Market fees are defined as processing, disposable and curation fees. 50% deposit 10 business days in advance, full prepayment, 24 hours prior to the event date. Credit card processing, are subject to a premium.

NO BOUNDARIES

Our home base is downtown Toronto but we cater in all parts of the city at all event venues, homes and the most unique of spaces. With enough planning and consultation, we'll leave our city, province and even country just to work with you.

SERVICES

Our services range from drop off catering to the highest level of table service and everything in between from cookbook chats to live cook-alongs. Contact our event team for a full breadth of our services.

CODE OF CONDUCT

We value work place diversity, equity and inclusion as part of an inspiring working environment. We reserve the right to refuse service on the basis of any violation of our code of conduct and any level of discriminatory behaviour on the basis of race, religion, creed, gender and/or orientation.

DELIVERY INFO

A \$25 DELIVERY FEE WILL BE APPLIED WITHIN THE DOWNTOWN CORE, WITH A \$50 FEE TO OUTER TORONTO.

DELIVERY FEES ARE WAIVED WITH A \$1,000 ORDER MINIMUM. EXCEPTIONS MAY APPLY.