



EVENT SERVICES

2026

Thank you for your interest in serving raclette at an upcoming event. Your guests will never forget the experience of watching crispy raclette being served right before their eyes!

We're committed to transparent communication and happy to share details with you. Please contact us for a quote based on your party size and location of the event via bensraclette@gmail.com or [select a date on our website](#).

We offer two packages that work as a meal or as an appetizer. Please review them on the following pages.



We look forward to serving you!

- Ben Piscopo

MADE TO ORDER



Each guest visits the cart and selects any of the following options. *Refills welcome!*

- Unlimited raclette cheese by the half wheel.
- Swiss-style potatoes and fresh baguettes.
- Baguette toppings: fig jam, raspberry mostarda, and honey.
- Platter of prosciutto crudo with ongoing refills.
- Cornichons and pearl onions as accompaniments.
- Cucumbers and tomatoes served Swiss-style **or** mixed as a salad with olive oil.

Includes the cart, canopy, melted cheese sign, Swiss melter, raclette chef for 120 minutes, forks, plates, and napkins. We use battery power only - no gas.

Suggested for gatherings under 60 people where the raclette can take center stage as a meal. It can also be a great fit for larger events with multiple food options.

Pricing: Minimum spend of \$984 for 10 guests.

Additional guests are \$18.50 each. Please inquire about serving at larger gatherings.

State meals tax will be added. Gratuity is optional.



BEN'S RACLETTE

COCKTAIL PARTY



Bite-sized raclette is a novel way to serve guests an appetizer or pair with drinks. Every piece is made of crispy raclette cheese with fresh baguette and toppings, served in platters of twelve.

With this package you can choose *three* options:

- Fig and Prosciutto →
- Garlic pesto
- Local honey
- Raspberry mostarda
- Mango habanero

We suggest the *first three toppings* in order to provide a mix of sweet and savory. Each platter contains one option and is replenished frequently. *Unlimited refills!*

Platters are kept warm on heated mats so that every bite is fresh. Full platters are passed around by the raclette chef periodically.

Suggested as an appetizer for larger celebrations with up to 300 guests.

Pricing: Minimum spend of \$1,219 for 30 guests. Additional guests are \$14 each up to 100. Inquire about tiered pricing for larger gatherings. State meals tax will be added. Gratuity is optional.



BEN'S RACLETTE

À LA CARTE



Already familiar with the Swiss tradition and prefer to keep things simple? Select the options you'd like from the list below without paying per person:

Raclette melter, chef, and cheese service only

Estimate based on 7 oz. (200g) per serving.

- One half wheel makes 20 servings for \$799
- Two half wheels makes 35 servings for \$999
- Three half wheels makes 50 servings for \$1,199

Add-on accompaniments:

Cornichons and cocktail onions

- 1 pound for \$25 (15-20 servings)
- 2 pounds for \$45 (30-40 servings)
- 3 pounds for \$60 (50-60 servings)

Includes the cart, canopy, melted cheese sign, Swiss melter, raclette chef for 120 minutes. We use battery power only - no gas.

Suggested for smaller gatherings in which the host prepares their own dishes and sides. No guest count required.

Pricing: Sum up your selections for a final price. State meals tax will be added. Gratuity is optional.



BEN'S RACLETTE