

INVOICE

Bill to



Invoice #
18282-000089

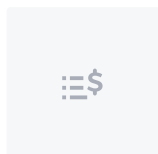
PO #
- - -

Date issued
Apr 27, 2023

Next payment due
Sep 14, 2024



SERVICE INFO	QTY	UNIT	UNIT PRICE	TAX	SVC	TOTAL
--------------	-----	------	------------	-----	-----	-------



Custom Buffet Catering 1



Price Per Person 130 Items \$69 ✓ ✓ **\$8,970**
**Maximum of 150 Guests*



Cocktail Reception — Passed 130 Items \$20 ✓ ✓ **\$2,600**

Walking Trail Mix - *crispy chickpeas, chex, caramel popcorn, M&Ms, raisins, and homemade spice mix*
Potato Latkes with Creme Fraiche and Chive
Kosher Hot Dog/Pig-less Pig in a Blanket with Dijon Honey Dipping
Coconut Crusted Chicken Bites with Asian Chili Dipping Sauce



Dinner Menu — Family "Camp" Style

First Course:
"Grilled and Buttered" Corn Bisque with Mini-Boursin Cheese Sandwiches (v)
Main Course:
Farro Salad with Butternut Squash, Pomegranate and Preserved Lemon (v)
Summer Bean Salad with Toasted Chickpeas and Pecorino Cheese (v)
Grilled Green Beans and Peaches with sherry vinaigrette (v)
Creamy Mac & Cheese (v)
Slow Braised "BBQ" Chicken *marinated in brown sugar, paprika, garlic, onion and spices - slow cooked in the oven*



Details

Service is inclusive of:

-High Quality Disposables (9" plates, linen-feel napkin rolls with disposable silverware, 6" cocktail plates, cocktail napkins etc.)

-All Serving Platters & Serving-ware (glass), Decor and Signage

-Coffee Station (coffee, tea, cream and sugar - est. using 50% of the guest count)

~4-6 staff members (dependent on final guest count) for +/- 7 hours, passed appetizer

service, waste disposal until departure time, table bussing of disposable dinnerware, on-site

cooking (weather and location permitting), water glasses filled once prior to reception

service. *Additional labor fees for china will apply.*

Subtotal	\$11,570
Tax 8.5%	\$983.45
SVC 18%	\$2,082.60
Total (USD)	\$14,636.05



AMOUNT			PAYMENT ID	STATUS
				PAID
				UPCOMING