

# INVOICE

Bill to

[REDACTED]

[REDACTED]

[REDACTED]

Invoice #

[REDACTED]

[REDACTED]

[REDACTED]

Date issued

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

QTY

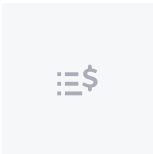
UNIT

UNIT PRICE

TAX

SVC

TOTAL



## Custom Catering

1



### Price Per Person

40

Items

[REDACTED]

✓

✓

[REDACTED]

*\*Maximum of 70 Guests*



### Cocktail Reception — Passed & Stationary

40

Items

[REDACTED]

✓

✓

[REDACTED]

Stationary:

Signature New England Cheese Display with Local Cheeses, Crackers, New England Cheese Dip, Boursin Cheese, Veggie Tray and Fruit Tray

Passed:

Homemade Arancini Balls with Mozzarella and Spicy Marinara (veg)  
 Eggplant Meatballs with Mom's Sauce (veg... but nobody would know!)  
 Beef Crostini with Horseradish Aioli OR Mini Cheeseburger Slider



**Dinner Menu — Entrée**  
**- Family Style**  
**Sides/Passed Main**  
**Proteins**

**Family Style "Sides":**

- Springy Rice and Lentil "Salad" with Local Asparagus, Peas and Coconut Yogurt - (vegan)
- Seared Endive with Tahini Dressing (veg)
- Roasted Carrots and Radishes with Orange Butter (veg)
- Garganelli Pasta with Speck, Peas and Scallion Cream Sauce (veg)

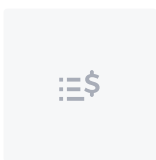
**Passed Entree Proteins:**

- Crispy Chicken Thighs with White Wine, Butter and Lemon Sauce - *pairs with Garganelli Pasta*
- Slow Moroccan Inspired Braised Beef Short Rib - *pairs with Spring Rice and Lentil "Salad"*



**Includes**

Coffee/Tea Station - *est. for 50% of final guest count*  
 Standard High Quality White Disposable Plates (6" and 10"), Flatware & Linen-Like-Napkin Rolls w/ Silverware, Cocktail Napkins  
 Catering Service: ~3 Staff on-site for +/-7 hours, on-site cooking (weather and location permitting), includes stationary appetizer setup, water glasses filled once prior to the reception (if necessary), waste management until departure, all necessary platters & serving utensils (glass), table bussing of disposable dinnerware & serving-ware.  
*Additional labor fees apply for real china. Additional staff time is available for event breakdown, complete waste management, dessert set-up/clean-up and bar-ware clean up at \$250 per staff member.*



**Dessert Service** 1

Add-on dessert service including setup, cleanup, delivery, risers etc.



**Dessert - Minis**  Items

*Priced per 2 dozen - equivalent to 300+ mini desserts estimated @ 5 per guest.*  
*Raspberry Lemon Mini-Cupcakes*  
*Key Lime Pie Bites*  
*Passionfruit Guava Cheesecake Minis*  
*Death By Chocolate Tart*  
*Mini-Cannoli*



Staffing

1



Subtotal



Tax 8.5%



SVC 18%



Total (USD)



PAYMENT SCHEDULE

AMOUNT



PAYMENT DATE

PAYMENT ID

