

INVOICE

Bill to

[REDACTED]
[REDACTED]
[REDACTED]

Invoice #

18282-000118

PO #

- - -

Date issued

[REDACTED]

Next payment due

[REDACTED]

SERVICE INFO

QTY

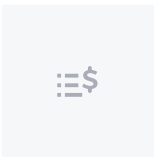
UNIT

UNIT PRICE

TAX

SVC

TOTAL



Custom Catering

1



Price Per Person

200

Items

[REDACTED]

✓

✓

[REDACTED]

**Maximum of 210 Guests*



Cocktail Reception — Passed

200

Items

[REDACTED]

✓

✓

[REDACTED]

Grilled Shrimp Crostini with Remoulade and Microgreens (pesc.)
Grilled Halloumi Cheese with Dukkah and Honey on Flatbread (veg)
Persian Meatballs with Herb Salad (gf, df)
Buffalo Chicken and Caramelized Onion Tarts with Whipped Blue Cheese
Bacon and Beef Sliders with "Andy Sauce"



Dinner Menu — Entrée

First Course:

Chopped Salad with Iceberg Lettuce, Capers, Bacon, Hard Boiled Eggs, Mushrooms, Artichoke, Blue Cheese and topped with French Fried Onions and Remoulade Dressing (vegetarian, gluten-free)

Each Guest to Select One (*pick two to offer*):

Grilled Miso Glazed Cod with Farro, Mushroom and Bok Choy (gluten-free, pescatarian)

Marinated Grilled Skirt Steak with Cous Cous Salad (*pearled cous-cous, herbs, cucumber, feta and lemon-honey-dijon dressing*)

Pork Tenderloin with Honey Mustard Glaze served with mashed potatoes and mixed vegetables (gluten-free)

Garlic Parmesan Chicken Thighs with crispy roasted baby potatoes and mixed vegetables (gluten-free)

**Vegetarian Option for this menu would *likely* be:

Caramelized Baked Halloumi and Sweet Potato with mushrooms, peppers and pesto rice opt. exclusion of halloumi cheese for vegan option



Includes

Standard High Quality White Disposable Plates (6" and 10"), Flatware & Linen-Like-Napkin Rolls w/ Silverware, Cocktail Napkins

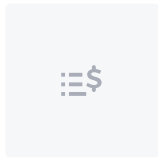
Catering Service: ~8 Staff on-site for +/-7 hours, on-site cooking (weather and location permitting), includes passed appetizer setup, water glasses filled once prior to the reception, waste management until departure, served plated style meal, all necessary platters & serving utensils (glass), table 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.*



Inclusions (2): 1

- Standard China Service - Vintage or White
- Silverware (Fork, Knife, Spoon)
- Linen Feel Napkins

Linen napkins and tablecloths can be added at an additional cost, caterer can subcontract



Mini Desserts

Item



Mini-Dessert Services

42 Items

Price per 2 dozen, suggested 4-5 pieces per guest

Options Include:

- Mini Cupcakes
- Apple Crisp
- Strawberry Shortcakes
- Cheesecakes
- Ganache
- Mousse
- Tarts/Tortes

(42 Doz @ 35/2 Doz)

Subtotal

Tax 8.5%

SVC 22%



PAYMENT SCHEDULE

AMOUNT

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