

INVOICE

Bill to

[Redacted]
[Redacted]
[Redacted]

Invoice #

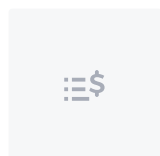
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PO #

Next payment due

[Redacted]

SERVICE INFO	QTY	UNIT	UNIT PRICE	TAX	SVC	TOTAL
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Custom Catering 1



Price Per Person 130 Items [Redacted] ✓ ✓ [Redacted]
**Maximum of 150 Guests*



Cocktail Reception — Passed 130 Items [Redacted] ✓ ✓ [Redacted]

Bruschetta Crostini (v)
Coconut Crusted Chicken and Sweet-Sour Sauce (gf)
Seared Scallop with Fried Pancetta Crisp (gf)
Beef Empanada Bites



Dinner Menu — Entrée - Plated

House Winter Salad *with shaved brussel sprouts, roasted butternut squash, kale, winter greens, pears and a dijon honey vinaigrette (vegan)*

Each Guest to Select One of the Following:

Chicken Marsala with mushroom and wine sauce *served over garlic butter mashed potatoes and honey roasted carrots*

Slow Cooked Short Ribs with Gremolata *with garlic, parsley and caramelized lemon served over cheesy polenta with honey roasted carrots*

Vegetarian Option included at discretion of catering coordinator, vegetarian guests can select option/note dietary preferences which will be taken into account.



Includes

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

Catering Service: ~4 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, 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.



Coffee Service

1

Item

\$15



Coffee and Tea, Tea Bags, Creamer, Honey Sticks etc.



Dessert Service - Mini Desserts

21

Items



Priced per 2 Dozen Items, 5-6 Items per Guest

Items TBD, Winter Mini Dessert Theme, Includes Staffing & Decor/Setup/Styling

Subtotal



Tax 8.5%



SVC 22%



Total (USD)



PAYMENT SCHEDULE

AMOUNT	DUE DATE	PAYMENT DATE	PAYMENT ID	
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