

INVOICE

Bill to

XXXXXXXXXX
XXXXXXXXXX
XXXXXXXXXXXXXXXXXXXX

Invoice #

XXXXXXXXXX

PO #

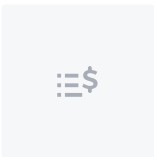
Date issued

XXXXXXXXXX

Next payment due

XXXXXXXXXX

SERVICE INFO	QTY	UNIT	UNIT PRICE	TAX	SVC	TOTAL
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Custom Catering

1

☰\$



Cocktail Reception

150

Items

\$17

✓

✓

\$2,550

Stationary Display

Vegetarian Charcuterie & Crudités with 10+ variety of cheeses, vegetables, house-made buttermilk ranch, crostini, crackers & chips, fruits with dip, nuts, & decor - *photos available of prior tables*

Passed Appetizers

- Vegetarian Eggplant Meatballs with Marinara (veg)
- Shrimp Crostini with Remoulade and Pumpernickel Bread
- Avocado Toast with Tomato, Pea Shoots and Everything Bagel Seasoning (veg)
- Chicken Satay with Peanut Dipping Sauce
- "Fried" Ravioli with Marinara (veg)



Dinner Menu — Family Style 150 Items \$69 ✓ ✓ **\$10,350**

Local Green Summer Salad - *local "LeF Farms" spring mix greens, micro-greens, micro-arugula and edible flowers tossed with house-made honey roasted pecans, local "Musterfield Farms" vegetables and house-made green-goddess vinaigrette*

Tabbouleh - *house-made with parsley, mint, tomatoes, garlic and quinoa tossed with lemon juice & olive oil (gluten-free, vegan)*

Farro Pilaf Salad - *pearled farro tossed with beans, kale, sun-dried tomatoes, parsley and olive-oil, served warm (vegetarian, gluten-free)*

Grilled Swordfish Kebabs - *marinated and served with peppers, zucchini and red onion, served removed from the skewer (pesc, gluten-free)*

Grilled Chicken Kebabs - *marinated and grilled, served tossed with peppers, eggplant, zucchini and red-onion*

Saffron Rice - *yellow saffron rice cooked in vegetable broth (veg, gluten-free)*

Crusty Rolls with Whipped Butter



Dessert Display 17 Items \$55 ✓ ✓ **\$935**

Display of mini-cupcakes (2-3 per guest, priced per 2 doz, inclusive of stands & decor):

-Tiramisu Flavor - *coffee with whipped ricotta topping and dusted with cocoa powder*

-Raspberry Chocolate or Raspberry Vanilla

-Mocha - *coffee cake with chocolate Italian buttercream*

-Passionfruit Guava - *passionfruit "cheesecake" with guava cream frosting*

-Champagne Celebration - *champagne cupcake with edible pearls & glitter*

(total count: 33 dozen or 400 cupcakes)



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: ~6 Staff on-site for +/-7 hours, on-site cooking (weather and location permitting), includes stationary appetizer setup, passed appetizers, water glasses filled once prior to the reception, waste management until departure, served family 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.



Staffing for Dessert Set-up & Break-down & China Services

2

Items

\$250



\$500

Includes staff for setup/cleanup of late-night snack and dessert setup/cleanup. Leftover dessert can be boxes & left in predetermined location.

1 Staff member for china/silverware etc - stacking, scraping, rinsing and repackaging for removal by rental company.

Subtotal \$14,335

Tax 8.5% \$1,175.98

SVC 18% \$2,580.30

Total (USD) \$18,091.28

PAYMENT SCHEDULE

AMOUNT	DUE DATE	PAYMENT DATE	PAYMENT ID	STATUS
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██████████	██████████		██████████	UPCOMING