



**Chef Jeff Catering**  
**SEND PAYMENTS TO (Please include invoice number):**  
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## WEDDING SAMPLE // PASTA BAR FOR 150

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|                       |  |                     |                     |
|-----------------------|--|---------------------|---------------------|
| <b>Prepared For:</b>  | Sample Person<br>Sample Company                              | <b>Event Date:</b>  | 1/3/2026 - Saturday |
| <b>Address:</b>       | 123 Hickory Lane<br>Sample City, Us 11111                    | <b>Phone:</b>       |                     |
| <b>Proposal #:</b>    | 7365   | <b>Guest Count:</b> | 150                 |
| <b>Service Style:</b> | Buffet - Bar & Stations                                      | <b>Occasion:</b>    | Wedding             |
| <b>Salesperson:</b>   | Amber Riley<br>amber@chef-jeff.com                           |                     |                     |
| <b>Venue:</b>         | Sample Location<br>123 West Cameron<br>Sample City, Us 11111 | <b>Last Change:</b> | 2/4/2026            |

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|           |   |   |
|-----------|---|---|
| Timeline: | 12:00 AM SAMPLE TIMELINE                  | This timeline is provided as an early planning reference to support service coordination, staffing, and preliminary pricing. We understand that wedding timelines often change, and this will be refined as details are confirmed |
|           | 12:01 AM Pre-Event Linen Pick-Up (Client) | Client will schedule a time to pick up linen before event date  |
|           | 3:00 PM Chef Jeff Crew Arrives!           |   |
|           | 4:00 PM Ceremony Onsite                   |   |
|           | 4:25 PM Ceremony Ends                     |   |
|           | 4:30 PM Social Hour Starts                |   |
|           | 5:25 PM Social Hour Ends                  |   |
|           | 5:30 PM Guests Seated                     |   |
|           | 6:00 PM Dine Start                        |   |
|           | 7:00 PM Dessert Service                   |   |
|           | 7:00 PM Dine End                          |   |
|           | 8:00 PM Crew Break Down and Clean Up      |   |
|           | 8:30 PM Chef Jeff Crew Departs            |   |

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**\*\*\*\*\* Chef Jeff Catering requires a 2-week notice (14 business days) of final information for an event. This includes but is not limited to: number of guests, dietary and allergen needs, menu selection, rental needs and staffing needs. Any changes that are requested inside of the 2-weeks, preceding an event 1. Chef Jeff Catering has the right to refuse and 2. if approved, will require a 10% change fee on the updated total balance for the event\*\*\*\*\*.**

## **Appetizers**

### **Domestic cheese and cracker tray**

An assortment of domestic cheeses, crackers, and garnishes, are artistically displayed. - Serves 25 [VG]

### **Mini Skewer Bites**

Options include:

- Our signature caprese skewer: Fresh basil, Heirloom tomato, marinated mozzarella, Kalamata Olive.
- Meat and Cheese: Italian meat and cheese skewer
  - Cheese and Fruit
  - Pickled and Fresh veggie (Vegan & Gluten Free)

## **Pasta Bar (Build Your Own)**

*Substitutions available upon requests (prices may vary). Gluten free pasta available.*

### **150 - Caesar Salad (Side Salad)**

Romaine, Parmesan cheese, croutons and Caesar dressing (no meat)

### **150 - Breadstick**

Breadstick, with Garlic Butter sauce, and our Italian house seasoning. [Vegetarian]

\*1 Breadstick per serving.

## **NOODLES**

### **75 - Penne Pasta**

Penne Pasta (Can be a Gluten-Free Option) [Vegetarian]

\*Typically paired with Sausage and Chicken for our pasta bar option\*

### **75 - Fettuccine Pasta**

[Vegetarian]

## **MEATS**

### **105 - Grilled Chicken Breast**

5 oz diamond grilled marked chicken breast [Gluten free, Dairy free]

With a choice of sauce: Rosemary veloute, Roasted Red Pepper, Mahogany, Cranberry Shiraz Demi.

All proteins are served with sauce on top or incorporated unless requested otherwise.

### **45 - Italian Sausage**

## **SAUCES**

### **75 - Tomato Basil Sauce**

Fragrant in-house sauce made with fresh basil. [DF, GF, NF, V\*]

### **75 - Alfredo Sauce**

Creamy and rich sauce, typically used in Pasta Dishes. [NF]

## **TOPPINGS**

### **150 - Pasta Bar Standard Toppings**

Parmesan and Red Pepper Flakes

### 150 - Pasta Toppings

Choice of 5: Broccoli, olives, bell peppers, southwest bell peppers, mushrooms, diced tomatoes, sun-dried tomatoes, red onions.

\*\*\*\*DEFAULT TOPPINGS SELECTION: Broccoli, Bell Peppers, Black Olives, Mushrooms, and Red Onions.

### Dessert

*Chef Jeff Catering is happy to provide desserts or, within venue requirements, we welcome clients to bring in their own. Our team can assist with managing or serving outside desserts; please note that this may increase labor costs if it extends service beyond our typical timeframe. Cake cutting service is available for \$1.75 per serving which includes a plastic plate, fork, and paper napkin. Portions are based on the bakery's recommended serving sizes.*

#### Assorted Mini Desserts

*Typically split between key lime mousse dessert shooter, chocolate mousse dessert shooter, lemon bar bites, and our signature brownies bites*

Chef's Choice of assorted signature mini desserts including gourmet bars and a variety of dessert shooters. Charged per guest at 2 desserts/guest.

#### Food

| Qty |                     | Description                      |   | Unit Price | Total      |
|-----|---------------------|----------------------------------|---|------------|------------|
| 4   | Tray<br>(Serves 25) | Domestic cheese and cracker tray | T | \$40.00    | \$160.00   |
| 150 | Piece               | Mini Skewer Bites                | T | \$1.75     | \$262.50   |
| 150 |                     | Pasta Bar (Build Your Own)       | T | \$17.00    | \$2,550.00 |
| 150 | Serving             | Caesar Salad (Side Salad)        |   | \$0.00     | \$0.00     |
| 150 | Serving             | Breadstick                       |   | \$0.00     | \$0.00     |
| 75  | Serving             | Penne Pasta                      |   | \$0.00     | \$0.00     |
| 75  | Serving             | Fettuccine Pasta                 |   | \$0.00     | \$0.00     |
| 105 | A la carte          | Grilled Chicken Breast           |   | \$0.00     | \$0.00     |
| 45  | Serving             | Italian Sausage                  |   | \$0.00     | \$0.00     |
| 75  | Serving             | Tomato Basil Sauce               |   | \$0.00     | \$0.00     |
| 75  | Serving             | Alfredo Sauce                    |   | \$0.00     | \$0.00     |
| 150 | Serving             | Pasta Bar Standard Toppings      |   | \$0.00     | \$0.00     |
| 150 | Serving             | Pasta Toppings                   |   | \$0.00     | \$0.00     |
| 150 | 2 Per Person        | Assorted Mini Desserts           | T | \$3.50     | \$525.00   |

**Note:** *Typically split between key lime mousse dessert shooter, chocolate mousse dessert shooter, lemon bar bites, and our signature brownies bites*

|                  |            |
|------------------|------------|
| Food Subtotal    | \$3,497.50 |
| Per Person Total | \$23.32    |

#### Rental

*Rental items are completely optional and flexible. You're welcome to select any combination of items that fit your needs (for example, plates and forks only, or just napkins), or choose not to use our rentals at all.*

*We'll provide complimentary black linens for any food service tables we're using. You may see linen pricing listed in your proposal for reference, but you're not required to rent additional linens through us and are welcome to source your own if*

preferred.

| Qty |      | Description  |   | Unit Price |      | Total    |
|-----|------|--|---|------------|------|----------|
| 1   | Each | Complimentary Black Buffet Linens  | T | \$0.00     | Each | \$0.00   |
|     |      | Black linens that cover Chef Jeff Catering food and beverage service stations (buffet station, beverage station and/or dessert station).   |   |            |      |          |
| 20  | Each | Linen - Table - Square - White   | T | \$8.00     | Each | \$160.00 |
|     |      | Square 85" x 85" tablecloth. ***Please note that 8' tables will require 2 per table.   |   |            |      |          |
| 150 | Each | Full Plate Rental - With Glassware - Itemized  |   | \$0.00     | Each | \$0.00   |
|     |      | Includes our standard white dinner plate, square dinner fork, square butter knife, black or white linen napkin, and water glass or goblet. The total package is \$4.65 per person, however, you are welcome to rent only the items you need. |   |            |      |          |
|     |      | *Upgrade to our white embossed rim dinner plate for an additional \$0.25/plate.  |   |            |      |          |
| 150 | Each | Dinner Plates  | T | \$0.95     | Each | \$142.50 |
|     |      |   |   |            |      |          |
| 150 | Each | Flatware - Dinner Fork   |   | \$0.85     | Each | \$127.50 |
|     |      |    |   |            |      |          |
|     |      | Choice of classic gold, square silver, or floral silver  |   |            |      |          |
| 150 | Each | Flatware - Knife   |   | \$0.85     | Each | \$127.50 |
|     |      |   |   |            |      |          |
|     |      | Choice of classic gold, square silver, or floral silver  |   |            |      |          |
| 150 | Each | Linen - Napkin   |   | \$1.00     | Each | \$150.00 |
|     |      |   |   |            |      |          |
|     |      | Choice of variety of colors  |   |            |      |          |
| 150 | Each | Glassware - Water Goblet or Glass  |   | \$1.00     | Each | \$150.00 |



Please confirm with your event coordinator choice between goblet or glass style.

Rental Subtotal \$857.50

**Miscellaneous**

*\*Labor and staffing costs are subject to adjustment as your event timeline is confirmed and finalized. Our standard staffing timeline includes arrival approximately 1.5 hours prior to guest arrival or the scheduled dining start time, and departure approximately 1.5 hours after dining concludes.*

| Qty                    | Description  | Unit Price |         | Total                  |
|------------------------|--|------------|---------|------------------------|
| 1                      | Wedding Support - Onsite Event Lead<br>Onsite Event Lead to manage logistics and work with the venue and other vendors | \$50.00    | 5.5 hrs | \$275.00               |
| 3                      | Wedding Support - Onsite server<br>Onsite Server   | \$35.00    | 4.5 hrs | \$472.50               |
| Miscellaneous Subtotal |  |            |         | <u><u>\$747.50</u></u> |

**Charges:** \$5,102.50

**10% Service Fee:** \$510.25

**Subtotal:** \$5,612.75

**9.025% Sales Tax:** \$389.00

**Post-Tax Subtotal:** \$6,001.75

**Payments:** \$0.00

**Total:** \$6,001.75

**Gratuity (Optional):** \_\_\_\_\_

**Balance Due:** \_\_\_\_\_

**Deposit Amount: \$500.00**

**Final Balance Due: 1/3/2026**

**All proposals are valid for 60 days from the date they are sent.** Pricing is based on the information provided at the time of the proposal. Final event details and payment must be completed **14 days (2 weeks) prior to the event.**

We reserve the right to refuse changes requested within this 14-day period. For large events and weddings, both a signed agreement and a deposit are required to secure the date. For all other events, a deposit alone will reserve the date, which is handled on a first-come, first-served basis. While we strive to accommodate all special requests and dietary considerations, changes made after finalization may not be accommodated or may be subject to additional fees.

**Signer Name:** \_\_\_\_\_

**Sign Date:** \_\_\_\_\_