



Chef Jeff Catering
SEND PAYMENTS TO (Please include invoice number):
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www.chef-jeff.com
info@chef-jeff.com

WEDDING SAMPLE // APPETIZER RECEPTION

Prepared For:	Sample Person Sample Company	Event Date:	1/3/2026 - Saturday
Address:	123 Hickory Lane Sample City, Us 11111	Phone:	
Proposal #:	2341	Guest Count:	150
Service Style:	Appetizer	Occasion:	Reception
Event Type:	Wedding Related		
Salesperson:	Amber Riley amber@chef-jeff.com		
Venue:	Sample Location 123 West Cameron Sample City, Us 11111	Last Change:	6/17/2026
Timeline:	3:30 PM Chef Jeff Crew Arrives! 5:00 PM Appetizer Service 5:00 PM Guests arrive 7:00 PM Dessert Display 8:00 PM Appetizer End 8:00 PM Crew Break Down and Clean Up 8:30 PM Chef Jeff Crew Departs		
		Grazing/light apps from 5-6:30, hot apps from 6:30-8	

***** Chef Jeff Catering requires a 2-week notice (10 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*****.

Grazing Station

Charcuterie Display

Chef-crafted display of cured meats garnished with cheeses, nuts, and dried fruits. - Serves 25 [hard meats and cheeses may contain gluten]

Fresh Fruit Cascade

Sliced seasonal fruit and berries, beautifully garnished - Serves 25 [GF, VG, NF]

Grilled Veggie Display

Grilled asparagus, yellow squash, zucchini, and sweet bell peppers. [DF, GF, NF, VG]

Choice of hummus or roasted red pepper dip. The default selection is hummus. Please indicate your preference of dip to finalize your proposal.

Light Appetizers

Mini Caprese Skewers

Fresh mozzarella, grape tomatoes, fresh basil and kalamata olives [GF, NF, V]

Crostini - Avocado Goat Cheese Pistachio*

Avocado goat cheese mousse garnished with pistachio.

Crostini - Bruschetta*

Roma tomatoes, kalamata olives, fresh basil, garlic, olive oil. Delivered deconstructed for freshness; guests assemble their own bruschetta. Assembly provided at staffed events.

Heavy Appetizers

Chicken Satays - Thai Peanut

Chicken served with a spicy Thai peanut sauce. [DF, GF] All satays are served with sauces on the side for dipping.

Stuffed Mushrooms with Parmesan

Stuffed with parmesan [GF, NF, V]

Beef Tenderloin Bites

Slider - BBQ Pulled Pork

Pulled pork in house-made BBQ sauce. [DF, NF] (Please note BBQ sauce may contain soy).

*Fusion Coleslaw can be added for .75 a slider

DEFAULT SLIDER NOTE: Sliders will be defaulted to a "build your own" style. Sliders can be provided as assembled upon request, subject to cost increases.

Meatballs - Hoisin BBQ

Tangy and sweet. (Contains Soy)

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 shooter, lemon bar bites, and our signature brownie 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 (25)	Charcuterie Display	T	\$135.00
3	Tray (Serves	Fresh Fruit Cascade	T	\$65.00
				\$540.00
				\$195.00

4	25) Tray (Serves 25)	Grilled Veggie Display	T	\$50.00	\$200.00
100	Each	Mini Caprese Skewers	T	\$1.75	\$175.00
6	Dozen	Crostini - Avocado Goat Cheese Pistachio*	T	\$24.00	\$144.00
6	Dozen	Crostini - Bruschetta*	T	\$24.00	\$144.00
200	Piece	Chicken Satays - Thai Peanut	T	\$3.25	\$650.00
10	Dozen	Stuffed Mushrooms with Parmesan	T	\$26.00	\$260.00
15	Dozen	Beef Tenderloin Bites	T	\$38.00	\$570.00
125	Each	Slider - BBQ Pulled Pork	T	\$4.25	\$531.25
12	Dozen	Meatballs - Hoisin BBQ	T	\$28.00	\$336.00
150	2 Per Person	Assorted Mini Desserts	T	\$3.50	\$525.00

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

Food Subtotal	\$4,270.25
Per Person Total	\$28.47

Beverage

Qty		Description	Unit Price		Total
1	Each	Water Station	\$0.00	Each	\$0.00
1	Each	Outside vendor	\$0.00	Each	\$0.00
Beverage Subtotal					\$0.00

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
150	Each	Disposable Standard Appetizer Package Includes plastic cocktail plate, cocktail napkin, and fork	\$0.75	Each	\$112.50
20	Each	Linen - Table - Square - White	\$8.00	Each	\$160.00



Square 85" x 85" tablecloth. ***Please note that 8' tables will require 2 per table.

Rental Subtotal	\$272.50
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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 Onsite Event Lead to manage logistics and work with the venue and other vendors	\$50.00	5 hrs	\$250.00
2	Wedding Support - Onsite server Onsite Server	\$35.00	4 hrs	\$280.00
Miscellaneous Subtotal				\$530.00
Charges:				\$5,072.75
15% Service Fee:				\$760.91
Subtotal:				\$5,833.66
7.775% Sales Tax:				\$403.61
Post-Tax Subtotal:				\$6,237.27
Payments:				\$0.00
Total:				\$6,237.27
Gratuuity (Optional):				_____
Balance Due:				_____
Deposit Amount:				\$500.00

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: _____