

Chef Jeff Catering
SEND PAYMENTS TO (Please include invoice number):
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New Hope MN, 55428
39-4208946
Phone: 763-321-4725
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info@chef-jeff.com

WEDDING SAMPLE // STANDARD BUFFET FOR 150

Prepared For:	Sample Person Sample Company	Event Date:	1/3/2026 - Saturday
Address:	123 Hickory Lane Sample City, Us 11111	Phone:	
Proposal #:	2391	Guest Count:	150 Final Count
Service Style:	Buffet - Traditional	Occasion:	Wedding
Event Type:	Wedding Related		
Salesperson:	Amber Riley amber@chef-jeff.com		
Venue:	Sample Location 123 West Cameron Sample City, Us 11111	Last Change:	6/18/2026
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	
	12:00 PM Pre-Event Linen Pick-Up (Client)	Client will schedule a time to pick up linen before event date	
	2:30 PM Chef Jeff Crew Arrives!		
	3:30 PM Guests arrive		
	4:00 PM Ceremony Onsite		
	4:25 PM Ceremony Ends		
	4:30 PM Social Hour Starts		
	4:30 PM Room Flip		
	5:25 PM Social Hour Ends		
	5:30 PM Guests Seated		
	5:35 PM Grand March		
	5:45 PM Welcome		
	6:00 PM Dine Start	Coordinator or DJ To Dismiss Guest Tables	
		Guests served within 30 minutes and a call for seconds	
	6:40 PM Call For Seconds	If available	
	6:45 PM Speeches	Client decides whether staff clears during speeches or is off the floor	

7:00 PM Dine End
7:05 PM Breakdown Buffet/Clean up
7:15 PM Cutting and Plating Cake By Chef Jeff
Team
7:30 PM Dessert Service
8:15 PM Clean Up
9:00 PM Chef Jeff Crew Departs

***** 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*****.

Appetizer

Just a few of our most popular appetizers, but we do have a wide variety to choose from! (prices vary)

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 [V]

Meatballs - Hoisin BBQ

Tangy and sweet. (Contains Soy)

Buffet Dinner

STANDARD BUFFET

Our standard buffet includes your choice of entrées, two sides, and a fresh salad served with up to three dressings, butter, and your choice of bread.

Entrée pricing is tiered based on selection. Sides are included (with select premium options available for a small upcharge), and additional sides may be added for an additional fee.

OTHER POPULAR SPECIALTY BUFFET

Gourmet BBQ Buffet – starting at \$21 per person

Slider Buffet – \$17 per person

Build-Your-Own Pasta Bar – starting at \$17 per person

Build-Your-Own Taco Bar – starting at \$18 per person

Prefer something more customized? Our chefs are happy to design a menu tailored to your preferred cuisine, dietary needs, or event style.

If leftovers are available, our team can package them with advance notice. Please note: you'll need a cooler if no on-site refrigeration is available to ensure safe storage. Once handed off to your designated point person, Chef Jeff is not responsible for food safety. Leftovers are not guaranteed.

150 - Fresh Garden Salad

Fresh mixed greens with romaine, curly carrots, heirloom tomatoes, daikon and English cucumbers,

150 - Balsamic Vinaigrette

Sweet and tangy dressing. [Vegan, Gluten Free]

150 - Bread Option

Chef's Choice Bread Option (artisan bread, dinner rolls, etc). Served with butter.

150 - Butter

Butter pats

Grilled Chicken Breast

With choice of sauce

70 - Rosemary Velouté Sauce

Smooth, herby sauce with rosemary-infused velvety perfection. (NF)

Braised Beef

Tender roasted beef in an Au Jus

Vegetarian Entree

OPTIONS:

-Veggie Penne Pasta: vegan penne noodles and seasonal vegetables mixed with tomato basil sauce

-Veggie Quinoa: Seasonal mixed vegetables with tri color quinoa

-Stuffed Portabella Mushroom: Portabella mushrooms stuffed with tri color quinoa

150 - Garlic Parsley Mashed Potatoes**150 - Green Bean Almondine**

Contains toasted almonds slices.

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.

Client will provide

cake for Chef Jeff team to cut and serve

Food

Qty		Description		Unit Price	Total
100	Each	Mini Caprese Skewers	T	\$1.75	\$175.00
10	Dozen	Crostini - Avocado Goat Cheese Pistachio*	T	\$24.00	\$240.00
13	Dozen	Meatballs - Hoisin BBQ	T	\$28.00	\$364.00
150		Buffet Dinner	T	\$0.00	\$0.00
150	Serving	Fresh Garden Salad		\$0.00	\$0.00
150	2 ounces	Balsamic Vinaigrette		\$0.00	\$0.00
150	Serving	Bread Option		\$0.00	\$0.00
150	Serving	Butter		\$0.00	\$0.00
70	Meal	Grilled Chicken Breast		\$21.00	\$1,470.00
	Package				
70	Serving	Rosemary Velouté Sauce		\$0.00	\$0.00
70	Meal	Braised Beef		\$24.00	\$1,680.00
	Package				
10	Serving	Vegetarian Entree		\$21.00	\$210.00
150	Serving	Garlic Parsley Mashed Potatoes		\$0.00	\$0.00

150	Serving	Green Bean Almondine		\$0.00		\$0.00
150	Serving	Client will provide	T	\$0.00		\$0.00

Note: cake for Chef Jeff team to cut and serve

Food Subtotal	\$4,139.00
Per Person Total	\$27.59

Beverage

Qty		Description		Unit Price		Total
1	Each	Water Carafes on Tables	T	\$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
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.				
20	Each	Water Carafes		\$0.00	Each	\$0.00
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
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Choice of classic gold, square silver, or flared silver

150	Each	Flatware - Knife	\$0.85	Each	\$127.50
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Choice of classic gold, square silver, or floral silver

150	Each	Linen - Napkin	\$1.00	Each	\$150.00
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Choice of variety of colors

150	Each	Glassware - Water Goblet or Glass	\$1.00	Each	\$150.00
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Please confirm with your event coordinator choice between goblet or glass style.

Rental Subtotal	\$857.50
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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	\$50.00	8 hrs	\$400.00
	Onsite Event Lead to manage logistics and work with the venue and other vendors			
6	Wedding Support - Onsite server	\$35.00	6.5 hrs	\$1,365.00
	Onsite Server			
150	Cake Cutting	\$1.75		\$262.50
	Based on the recommended servings from baker (includes disposable plates and forks)			

Miscellaneous Subtotal	\$2,027.50
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Charges:	\$7,024.00
15% Service Fee:	\$1,053.60
Subtotal:	\$8,077.60
8.025% Sales Tax:	\$440.98
Post-Tax Subtotal:	\$8,518.58

Payments:	\$0.00
Total:	\$8,518.58
Gratuities (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: _____