

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

WEDDING SAMPLE // FAMILY-STYLE FOR 200

Prepared For:	Sample Person Sample Company	Event Date:	1/3/2026 - Saturday
Address:	123 Hickory Lane Sample City, Us 11111	Phone:	
Proposal #:	7368	Guest Count:	200
Service Style:	Family Style	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	
	12:01 AM Pre-Event Linen Pick-Up (Client)	Client will schedule a time to pick up linen before event date	
	2:00 PM Chef Jeff Crew Arrives!		
	3:50 PM Room Set By		
	4:00 PM Ceremony Onsite		
	4:15 PM Appetizer Service		
	5:45 PM Pre-Set Salad	Salad and bread set on table	
	5:55 PM Guests Seated		
	6:05 PM Grand March		
	6:10 PM Welcome		
	6:15 PM Dine Start		
	6:35 PM Speeches		
	7:00 PM Dessert Service		
	7:05 PM Couple Cutting Cake		
	7:45 PM Crew Break Down and 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*****.

Appetizers

Crostini - Avocado Goat Cheese Pistachio*

Avocado goat cheese mousse garnished with pistachio. [Vegetarian]

*Please note: Some crostini options may require staffing and aren't available for drop-off.

Stuffed Mushrooms with Parmesan

Stuffed with parmesan [GF, NF, V]

Meatballs - Asian Chili Plum

Meatballs topped with our Asian Chili Plum sauce

Family Style Dinner

FAMILY STYLE: With family-style service, all dishes are placed on the tables to be shared. For this reason, we prepare a full amount of each protein option so guests can enjoy the meal comfortably without restrictions.

200 - Caesar Salad

Romaine, Parmesan cheese, croutons, and Caesar dressing

*NO MEAT

200 - Bread Option

Chef's Choice Bread Option (artisan bread, dinner rolls, etc). Served with butter. [NF, V, VG*]

200 - Butter

Butter pats

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.

195 - Sauce - Mahogany

A sweet and savory dark sauce served with sesame seeds and fresh scallions. [Dairy Free] Contains Soy

Braised Beef

Tender roasted beef in an Au Jus sauce [GF, DF, NF]

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

200 - Smoked Gouda and Scallion Mashed Potatoes

Mashed potatoes infused with rich Smoked Gouda and scallions [GF, V]

200 - Honey Poached Carrots

Tender carrots infused with sweet honey glaze [Vegetarian, gluten free]

As a scratch kitchen, we're happy to accommodate dietary requests, including gluten-free, dairy-free, nut-free, vegetarian,

and vegan. Our chefs also enjoy exploring off-menu ideas and creating custom dishes. Our team can help make recommendations and tailor a menu that will be enjoyable and safe for everyone. 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.

Dessert Station

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 \$1.25 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 our 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
15	Dozen	Crostini - Avocado Goat Cheese Pistachio*	T	\$24.00	\$360.00
15	Dozen	Stuffed Mushrooms with Parmesan	T	\$26.00	\$390.00
15	Dozen	Meatballs - Asian Chili Plum	T	\$28.00	\$420.00
200		Family Style Dinner	T	\$0.00	\$0.00
200	Serving	Caesar Salad		\$0.00	\$0.00
200	Serving	Bread Option		\$0.00	\$0.00
200	Serving	Butter		\$0.00	\$0.00
195	Meal Package	Grilled Chicken Breast		\$21.00	\$4,095.00
195	Serving	Sauce - Mahogany		\$0.00	\$0.00
195	Meal Package	Braised Beef		\$24.00	\$4,680.00
5	Serving	Vegetarian Entree		\$21.00	\$105.00
200	Serving	Smoked Gouda and Scallion Mashed Potatoes		\$0.00	\$0.00
200	Serving	Honey Poached Carrots		\$0.00	\$0.00
200	2 Per Person	Assorted Mini Desserts	T	\$3.50	\$700.00

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

Food Subtotal	\$10,750.00
Per Person Total	\$53.75

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
25	Each	Bowls and Trays - Family Style	T	\$5.00	Each	\$125.00
		bowls and trays for family style service				
25	Each	Water Carafes		\$0.00	Each	\$0.00
25	Each	GUEST TABLE COUNT		\$0.00	Each	\$0.00
1	Each	Full Plate Rental (Plated) - With Glassware - Itemized		\$0.00	Each	\$0.00
200	Each	Dinner Plates	T	\$0.95	Each	\$190.00



200	Each	Dishware - Salad Plate		\$1.00	Each	\$200.00
200	Each	Flatware - Dinner Fork		\$0.85	Each	\$170.00



Choice of classic gold, square silver, or floral silver

200	Each	Flatware - Salad Fork		\$0.85	Each	\$170.00
200	Each	Flatware - Knife		\$0.85	Each	\$170.00



Choice of classic gold, square silver, or floral silver

200	Each	Linen - Napkin		\$1.00	Each	\$200.00
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Choice of variety of colors

200	Each	Glassware - Water Goblet or Glass	\$1.00	Each	\$200.00
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Please confirm with your event coordinator choice between goblet or glass style.

Rental Subtotal	\$1,425.00
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Miscellaneous

Qty	Description	Unit Price		Total
2	Wedding Support - Onsite Event Lead	\$50.00	8 hrs	\$800.00
	Onsite Event Lead to manage logistics and work with the venue and other vendors			
8	Wedding Support - Onsite server	\$35.00	6 hrs	\$1,680.00
	Onsite Server			
2	Chef Onsite	\$60.00	2 hrs	\$240.00
Miscellaneous Subtotal				\$2,720.00

Charges:	\$14,895.00
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15% Service Charge:	\$2,234.25
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Subtotal:	\$17,129.25
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9.025% Sales Tax:	\$1,200.26
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Post-Tax Subtotal:	\$18,329.51
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Payments:	\$0.00
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Total:	\$18,329.51
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Gratuity (Optional):	_____
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Balance Due:	_____
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Deposit Amount:	\$2,500.00
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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: _____