



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

WEDDING SAMPLE // PASTA BAR FOR 150

Prepared For:	Sample Person Sample Company	Event Date:	1/3/2026 - Saturday
Address:	123 Hickory Lane Sample City, Us 11111	Phone:	
Proposal #:	7365	Guest Count:	150
Service Style:	Buffet - Bar & Stations	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:	6/17/2026
Timeline:	12:00 AM SAMPLE TIMELINE 12:01 AM Pre-Event Linen Pick-Up (Client) 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	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 Client will schedule a time to pick up linen before event date	

***** 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)
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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 (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
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Per Person Total	\$23.32
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Beverage

Qty		Description		Unit Price		Total
1	Each	Water Carafes on Tables	T	\$0.00	Each	\$0.00
1	Each	Venue Providing Alcohol		\$0.00	Each	\$0.00

Beverage Subtotal	\$0.00
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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 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 Onsite Server	\$35.00	4.5 hrs	\$472.50

Miscellaneous Subtotal \$747.50

Charges: \$5,102.50

15% Service Fee: \$765.38

Subtotal: \$5,867.88

9.025% Sales Tax: \$412.03

Post-Tax Subtotal: \$6,279.91

Payments: \$0.00

Total: \$6,279.91

Gratuity (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: _____