



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

WEDDING SAMPLE // PLATED SERVICE FOR 150

Prepared For:	Sample Person Sample Company	Event Date:	1/3/2026 - Saturday
Address:	123 Hickory Lane Sample City, Us 11111	Phone:	
Proposal #:	2390	Guest Count:	150
Service Style:	Plated	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 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 5:20 PM Social Hour Ends 5:25 PM Pre-Set Salad 5:30 PM Guests Seated 5:40 PM Grand March 5:55 PM Clear Tables 6:00 PM Plated Dinner 6:30 PM Speeches 6:30 PM Dine End 7:00 PM Cutting and Plating Cake By Chef Jeff Team 7:00 PM Clear Tables 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 Pre set salads at each place setting Clear salad plates As salad plates are being cleared, entrees start coming out Once speeches are over, Chef Jeff team will begin clearing dinner plates		

7:15 PM Dessert Service
8:00 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.

Meatballs - Hoisin BBQ

Tangy and sweet. (Contains Soy)

Plated Dinner

We can accommodate any and all dietary restrictions!

Other entrees available (prices vary)

Other salads and sides available

*****Plated Meal Service:**

We recommend collecting entrée selections with your RSVPs and organizing them in a spreadsheet. We'll need the table numbers, which guests are seated at each table, their meal choice, and any dietary restrictions. This information will be due at your final check-in, approximately three weeks prior to the event. Chef Jeff Catering can provide a template to make this easy to gather and return when the time comes. Thank you for helping us keep these details organized so our team can provide smooth and efficient service on the day of your event.

Fresh Garden Salad

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

Bread Option

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

Grilled Chicken Breast

With choice of sauce

Rosemary Velouté Sauce

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

Braised Beef

Tender roasted beef in an Au Jus

Vegetarian Entree

Garlic Parsley Mashed Potatoes

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 \$1.25 per serving which includes a plastic plate, fork, and paper napkin. Portions are based on the bakery's recommended serving sizes.

150 - Client will provide
cake for Chef Jeff team to cut

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	Serving	Fresh Garden Salad	T	\$0.00	\$0.00
150	Serving	Bread Option	T	\$0.00	\$0.00
70	Meal	Grilled Chicken Breast	T	\$21.00	\$1,470.00
	Package				
70	Serving	Rosemary Velouté Sauce	T	\$0.00	\$0.00
70	Meal	Braised Beef	T	\$24.00	\$1,680.00
	Package				
10	Serving	Vegetarian Entree	T	\$21.00	\$210.00
150	Serving	Garlic Parsley Mashed Potatoes	T	\$0.00	\$0.00
150	Serving	Green Bean Almondine	T	\$0.00	\$0.00
150		Dessert	T	\$0.00	\$0.00
150	Serving	Client will provide		\$0.00	\$0.00

Note: *cake for Chef Jeff team to cut*

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	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
20	Each	GUEST TABLE COUNT		\$0.00	Each	\$0.00

20	Each	Linen - Table - Square - White 85x85	T	\$8.00	Each	\$160.00
20	Each	Water Carafes		\$0.00	Each	\$0.00
1	Each	Full Plate Rental (Plated) - With Glassware - Itemized		\$0.00	Each	\$0.00
150	Each	Dinner Plates	T	\$0.95	Each	\$142.50



150	Each	Dishware - Salad Plate		\$1.00	Each	\$150.00
150	Each	Flatware - Dinner Fork		\$0.85	Each	\$127.50



Choice of classic gold, square silver, or floral silver

150	Each	Flatware - Salad Fork		\$0.85	Each	\$127.50
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
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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	\$1,135.00
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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	6.5 hrs	\$325.00
7	Wedding Support - Onsite server Onsite Server	\$35.00	5.5 hrs	\$1,347.50
2	Support - Onsite plater Onsite Server	\$25.00	2 hrs	\$100.00
150	Cake Cutting Fee per slice	\$1.75		\$262.50
Miscellaneous Subtotal				\$2,035.00

Charges:	\$7,309.00
15% Service Fee:	\$1,096.35
\$5.00 Per Guest Plated Meal Fee:	\$750.00
Subtotal:	\$9,155.35
8.025% Sales Tax:	\$504.60
Post-Tax Subtotal:	\$9,659.95
Payments:	\$0.00
Total:	\$9,659.95
Gratuuity (Optional):	_____
Balance Due:	_____
Deposit Amount:	\$1,000.00

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: _____