



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

WEDDING SAMPLE // STATIONS FOR 200

Prepared For:	Sample Person Sample Company	Event Date:	1/3/2026 - Saturday
Address:	123 Hickory Lane Sample City, Us 11111	Phone:	
Proposal #:	2343	Guest Count:	200
Service Style:	Buffet - Bar & Stations	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:	12:00 AM SAMPLE TIMELINE 12:01 AM Pre-Event Linen Pick-Up (Client) 2:30 PM Chef Jeff Crew Arrives! 4:00 PM Ceremony Onsite 4:25 PM Ceremony Ends 4:30 PM Social Hour Starts 5:30 PM Social Hour Ends 6:00 PM Stations Begin 7:30 PM Stations End 7:30 PM Dessert Display 8:30 PM Crew Break Down and Clean Up 9:00 PM Chef Jeff Crew Departs		

***** 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, 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 (Social Hour)

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 - Asian Chili Plum

Meatballs topped with our Asian Chili Plum sauce

Pasta Station

Fettuccine Pasta

mixed with alfredo sauce

Penne Pasta

mixed with tomato basil sauce

Sliced/Diced Grilled Chicken

Grilled Chicken diced or sliced. [DF,GF, NF], served on the side

Italian Sausage

served on the side

Taco Station

Mini Street Tacos

Choice of Barbacoa, Carnitas, Adobo Chicken, or Chicken Tinga

Default: flour tortillas

Slider Station

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.

Slider - Beef Tenderloin

can also provide a carving station for this option for an additional cost

Served with Caramelized Onions and Horseradish Sauce

Slider - Buffalo Shredded Chicken

Made with our House Buffalo and shredded. [NF]

- Served with Bleu Cheese Sauce

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.

Slider - Burger

All beef burger served with lettuce, sliced cheese, tomatoes, pickles, ketchup and mustard.

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.

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.

Assorted Mini Desserts

Typically split between: key lime mousse dessert shooter, chocolate mousse dessert 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
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 - Asian Chili Plum	T	\$28.00	\$364.00
75	Serving	Fettuccine Pasta	T	\$6.00	\$450.00
75	Serving	Penne Pasta	T	\$6.00	\$450.00
75	Each	Sliced/Diced Grilled Chicken	T	\$3.00	\$225.00
75	Serving	Italian Sausage	T	\$3.00	\$225.00
150	Serving	Mini Street Tacos	T	\$3.25	\$487.50
100	Each	Slider - BBQ Pulled Pork	T	\$4.25	\$425.00
100	Each	Slider - Beef Tenderloin	T	\$7.50	\$750.00
Note: <i>can also provide a carving station for this option for an additional cost</i>					
75	Each	Slider - Buffalo Shredded Chicken	T	\$4.25	\$318.75
75	Each	Slider - Burger	T	\$4.50	\$337.50
150	2 Per Person	Assorted Mini Desserts	T	\$3.50	\$525.00
Note: <i>Typically split between: key lime mousse dessert shooter, chocolate mousse dessert shooter, lemon bar bites, and our signature brownie bites</i>					

Food Subtotal	\$4,972.75
Per Person Total	\$24.86

Beverage

Qty		Description		Unit Price		Total
1	Each	Water Station		\$0.00	Each	\$0.00
1	Each	Venue Providing Alcohol		\$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
4	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).				
25	Each	GUEST TABLE COUNT		\$0.00	Each	\$0.00
		**Please note: This is NOT a table rental. This information is used solely for our team to distribute and calculate necessary supplies.				
25	Each	Linen - Table - Square - White	T	\$8.00	Each	\$200.00
		Square 85" x 85" tablecloth. ***Please note that 8' tables will require 2 per table.				
200	Each	Disposable Standard Appetizer Package		\$0.75	Each	\$150.00
		Includes plastic cocktail plate, cocktail napkin, and fork				
Rental Subtotal						\$350.00

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	7 hrs	\$350.00
		Onsite Event Lead to manage logistics and work with the venue and other vendors				
6		Wedding Support - Onsite server		\$35.00	5.5 hrs	\$1,155.00
		Onsite Server				
Miscellaneous Subtotal						\$1,505.00

Charges:	\$6,827.75
15% Service Fee:	\$1,024.16
Subtotal:	\$7,851.91
7.775% Sales Tax:	\$481.81
Post-Tax Subtotal:	\$8,333.72
Payments:	\$0.00

Total:	\$8,333.72
Gratuity (Optional):	_____
Balance Due:	_____

Deposit Amount: \$500.00

Signer Name: _____

Sign Date: _____