



Chef Jeff Catering
SEND PAYMENTS TO (Please include invoice number):
6034 West Broadway Ave
New Hope MN, 55428
39-4208946
Phone: 763-321-4725
www.chef-jeff.com
info@chef-jeff.com

WEDDING SAMPLE // TACO 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 #:	2392	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 5:30 PM Guests Seated 5:30 PM Social Hour Ends 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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Taco Bar (Build Your Own)

Substitutions available (Adobo Chicken, Beef Barbacoa, Pork Carnitas, Chorizo + \$1.50 more per person).

Guacamole available for an additional charge

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 - Tortillas

Corn [GF, V] and flour [V, VG] tortillas

150 - Ground Beef

Ground beef [DF, GF, NF]

150 - Chicken Tinga

Shredded chicken in a chipotle tomato sauce [DF, GF, NF]

150 - Taco Bar Sides

Choice of 2: Southwest Corn [GF] (corn off the cob with sauteed diced bell peppers and onions), Mexican red rice [DF, NF, V], Santa Fe Rice [DF, NF, V](Southwest seasoning, corn, black beans and bell peppers), Refried beans (can be vegetarian), or Mexican beans [GF] (a trio of beans with spices)

****DEFAULT SIDES SELECTION: Tex Mex Beans and Red Rice

150 - Taco Toppings

Sour cream, shredded lettuce, jalapenos, shredded cheese, jazzy garden salsa, cholula hot sauce [GF, NF, V]

6 - Tortilla Chips

Assorted Tortilla Chips. Serves 25 Guests [Vegan, Gluten Free]

150 - Jazzy Garden Salsa

Fresh tomatoes, sweet peppers, cucumbers, red onions. [Vegan, Gluten Free]

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.

Tres Leches Cake Shooter

Mexican Chocolate Mousse Shooter

Contains chilis [GF,NF]

Food

Qty		Description		Unit Price	Total
3	Tray (Serves 25)	Domestic cheese and cracker tray	T	\$40.00	\$120.00
150	Piece	Mini Skewer Bites	T	\$1.75	\$262.50
150		Taco Bar (Build Your Own)	T	\$17.00	\$2,550.00
150	Serving	Tortillas		\$0.00	\$0.00
150	Serving	Ground Beef		\$0.00	\$0.00
150	0.25 ounces	Chicken Tinga		\$0.00	\$0.00
150	Serving	Taco Bar Sides		\$0.00	\$0.00
150	Serving	Taco Toppings		\$0.00	\$0.00
6	Tray (Serves 25)	Tortilla Chips		\$0.00	\$0.00
150	Serving	Jazzy Garden Salsa		\$0.00	\$0.00
150	Serving	Tres Leches Cake Shooter	T	\$3.25	\$487.50
150	Serving	Mexican Chocolate Mousse Shooter	T	\$3.25	\$487.50
Food Subtotal					\$3,907.50
Per Person Total					\$26.05

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
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).				
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.				
1	Each	Disposable High End Meal Package		\$1.80	Each	\$1.80
		Includes high end black, clear, or white dinner plate, dinner napkin, silver or				

gold fork, and silver or gold knife. Please confirm your selection with your Event Coordinator. Default selection is a white plate with silver utensils.

Rental Subtotal	\$161.80
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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	6 hrs	\$300.00
	Onsite Event Lead to manage logistics and work with the venue and other vendors			
3	Wedding Support - Onsite server	\$35.00	4.5 hrs	\$472.50
	Onsite Server			
Miscellaneous Subtotal				\$772.50

Charges:	\$4,841.80
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10% Service Fee:	\$484.18
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Subtotal:	\$5,325.98
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8.025% Sales Tax:	\$365.27
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Post-Tax Subtotal:	\$5,691.25
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Payments:	\$0.00
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Total:	\$5,691.25
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Gratuity (Optional):	
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Balance Due:	
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Deposit Amount:	\$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: _____