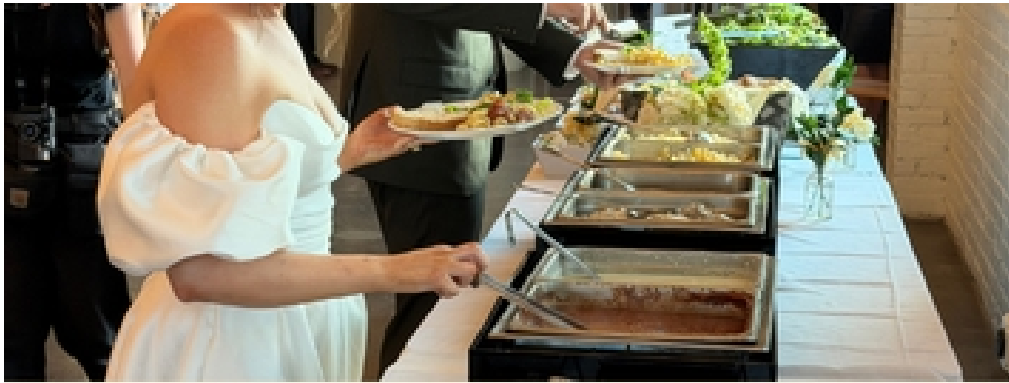
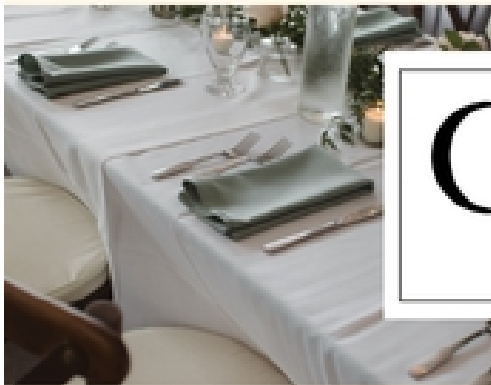




Chef Jeff

CATERING THAT FEEDS YOUR SOUL



Friday, January 1, 2027

APPETIZER RECEPTION (SAMPLE)

150 Guests

Sample Proposals

Occasion: Reception

Chef
Jeff

www.chef-jeff.com | 763-321-4725



Sample Proposals
Friday, January 01, 2027

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Sample Location

123 West Cameron Sample City Us, 11111

Salesperson: Chef Jeff Catering Sample

info@chef-jeff.com

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 must be submitted by 30 days (1 month) prior to the event. Payment is due following your final check-in call.** We reserve the right to refuse changes requested within this 30-day period. For weddings, both a signed agreement and deposit are required to secure the date. 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.

Grazing Station

Charcuterie Display

Fresh Fruit Cascade

Grilled Veggie Display

Light Appetizers

Mini Caprese Skewers

Crostini - Avocado Goat Cheese Pistachio*

Crostini - Bruschetta*



Heavy Appetizers

Chicken Satays - Thai Peanut

Chicken served with a spicy Thai peanut sauce. [DF, GF] All satays are served with sauces on the side for dipping.

Stuffed Mushrooms with Parmesan

Stuffed with parmesan [GF, NF, V]

Beef Tenderloin Bites

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.

Meatballs - Hoisin BBQ

Tangy and sweet. (Contains Soy)

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 an additional fee per serving which includes a plastic plate, fork, and paper napkin. Portions are based on the bakery's recommended serving sizes.

Assorted Mini Desserts

Chef's Choice of assorted signature mini desserts including gourmet bars and a variety of dessert shooters. Charged per guest at 2 desserts/guest.

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

Beverage

Water Station

Outside vendor

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.

Linen - Table - Square - White

Square 85" x 85" tablecloth. ***Please note that 8' tables will require 2 per table.





Disposable Standard Appetizer Package

Includes plastic cocktail plate, cocktail napkin, and fork

Miscellaneous

**Labor and staffing costs are subject to adjustment as your event details and timeline are 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.*

Wedding Support - Onsite Event Lead

Onsite Event Lead to manage logistics and work with the venue and other vendors

Wedding Support - Onsite server

Onsite Server



Food

Qty	Description	Unit Price		Total
4	Charcuterie Display	\$135.00		\$540.00
3	Fresh Fruit Cascade	\$65.00		\$195.00
4	Grilled Veggie Display	\$50.00		\$200.00
100	Mini Caprese Skewers	\$1.75		\$175.00
6	Crostini - Avocado Goat Cheese Pistachio*	\$24.00		\$144.00
6	Crostini - Bruschetta*	\$24.00		\$144.00
200	Chicken Satays - Thai Peanut	\$3.25		\$650.00
10	Stuffed Mushrooms with Parmesan	\$26.00		\$260.00
15	Beef Tenderloin Bites	\$38.00		\$570.00
125	Slider - BBQ Pulled Pork	\$4.25		\$531.25
12	Meatballs - Hoisin BBQ	\$28.00		\$336.00
150	Assorted Mini Desserts	\$3.50		\$525.00
Food Subtotal				\$4,270.25
Per Person Total				\$28.47

Beverage

Qty	Description	Unit Price		Total
1	Water Station	\$0.00	Each	\$0.00
1	Outside vendor	\$0.00	Each	\$0.00
Beverage Subtotal				\$0.00

Rental

Qty	Description	Unit Price		Total
20	Linen - Table - Square - White	\$8.00	Each	\$160.00
150	Disposable Standard Appetizer Package	\$0.75	Each	\$112.50
Rental Subtotal				\$272.50



Miscellaneous

Qty	Description	Unit Price		Total
1	Wedding Support - Onsite Event Lead	\$50.00	5 hrs	\$250.00
4	Wedding Support - Onsite server	\$35.00	4 hrs	\$560.00
Miscellaneous Subtotal				\$810.00
				<hr/>
Charges:				\$5,352.75
15% Service Fee:				\$802.91
Subtotal:				\$6,155.66
9.025% Tax 1:				\$399.83
Post-Tax Subtotal:				\$6,555.49
Payments:				\$0.00
Total:				\$6,555.49
Gratuity (Optional):				<hr/>
Balance Due:				<hr/>
Deposit Amount:				\$500.00
Final Balance Due:				12/2/2026

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Event Timeline

3:30 PM - Chef Jeff Crew Arrives!

5:00 PM - Appetizer Service



Grazing/light apps from 5-6:30, hot apps from 6:30-8

5:00 PM - Guests arrive

7:00 PM - Dessert Display

8:00 PM - Appetizer End

8:00 PM - Crew Break Down and Clean Up

8:30 PM - Chef Jeff Crew Departs