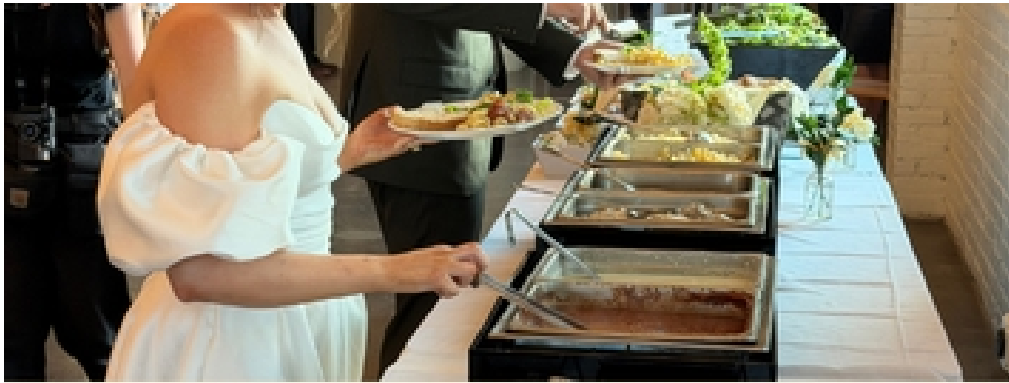
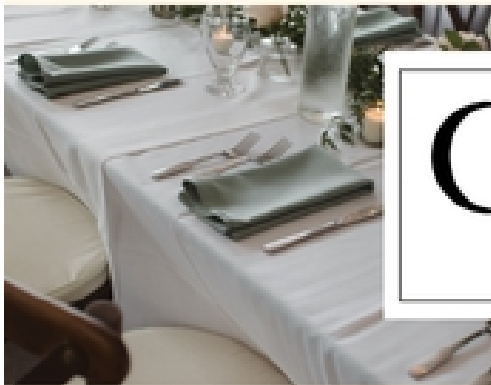




Chef Jeff

CATERING THAT FEEDS YOUR SOUL



Friday, January 1, 2027

BUILD YOUR PERFECT BUFFET FOR 150 (SAMPLE)

150 Guests

Sample Proposals

Occasion: Wedding

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

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Appetizer

Just a few of our most popular appetizers, but we do have a wide variety to choose from! (prices vary). Appetizers are not required.

Mini Caprese Skewers

Crostini - Avocado Goat Cheese Pistachio*

Meatballs - Hoisin BBQ

Build Your Buffet: 2 Entrees 2 Side (Guests Get 1)

Choice of 2 entrées and 2 sides, plus your choice of salad with dressing, and Breadsmith Artisan bread served with butter. Guests receive choice of 1 entrée selection.

Breadsmith Artisan Breads

Butter



Build Your Buffet - Salad Options

CHOICE OF ONE SALAD:

Garden Salad

Romaine, mixed greens, grape tomatoes, English cucumbers, red onions, and curly carrots

Spinach Salad

Baby spinach, dried cranberries, pecans, curly carrots, smoked bacon crumble, bleu cheese crumble

Caesar Salad

Chopped romaine hearts, parmesan, toasted Italian croutons, homemade Caesar dressing

Mandarin Salad

Mixed greens, Napa cabbage, Mandarin oranges, sweet bell peppers sticks, curly daikon, bean sprouts, toasted almonds

Mediterranean Salad

English cucumbers, heirloom tomatoes, Kalamata olives, chickpeas, red onions, Feta cheese, romaine, red wine vinaigrette



Salad Dressing Choice

Choice of dressing:

Balsamic Vinaigrette

Caesar

Citrus Thai Vinaigrette

Honey Lime Vinaigrette

French

Italian

Poppyseed Dressing

Raspberry Vinaigrette

Ranch

Build Your Buffet - 2 Entree Buffet Options

CHOICE OF 2 - GUESTS PICK ONE

Sauced Chicken (Breast or Thighs)

Signature Braised Beef (comes in au jus)

Garlic Pork Loin (choice of sauce)

Wild Rice Dusted Walleye (choice of sauce)

Pan Seared Whitefish (Cod or Tilapia) (choice of sauce)

Pan Seared Salmon (choice of sauce)

Vegetarian & Vegan Entrees Available



Sauce Option

Sauce options include:

Rosemary Velouté

Mahogany Sauce (Dairy Free, Contains Soy)

Roasted Red Pepper Sauce (Dairy Free, Gluten Free)

Lemon Chive Sauce

Tomato Basil (Vegan, Gluten Free)



Build Your Buffet - Side Options

CHOICE OF SIDES:

Green Beans

- Green Beans Almondine
- Green Beans with Bell Peppers
- Green Beans with Confetti Carrots
- Seasoned Green Beans

Mashed Potatoes

- Bacon & Cheddar
- Bacon & Leek
- Garlic Parsley
- Peruvian Blue
- Smoked Gouda
- Sunshine Turmeric

Rice

- Basmati
- Jasmine
- Jeweled
- Jollof
- Mexican
- Red Cargo
- Spanish



Trio Grain

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Other Potatoes

- Baked Potatoes
- Roasted Diced Potatoes
- Scalloped Cheesy Potatoes
- Sweet Potatoes

Other Vegetables

- Northwest Veggie Medley (broccoli, carrots, green beans, yellow carrots, wax beans, bell pepper)
- Normandy Veggie Medley (carrots, cauliflower, and broccoli)
- Prince Edward Veggies (bell pepper, carrots, green beans, yellow beans)
- Rosemary Honey Poached Carrots

Upgrades (+\$1.75/serving)

- Grilled Asparagus
- Grilled Mixed Vegetables (sweet bell peppers, yellow squash, and zucchini)

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.



Client will provide

cake for Chef Jeff team to cut and serve

Beverage

Water Carafes on Tables

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.

Complimentary Black Buffet Linens

Black linens that cover Chef Jeff Catering food and beverage service stations (buffet station, beverage station and/or dessert station).

Linen - Table - Square - White

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

Water Carafes

Full Plate Rental - With Glassware - Itemized

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.



Dinner Plates



Flatware - Dinner Fork

Choice of classic gold, square silver, or floral silver



Flatware - Knife

Choice of classic gold, square silver, or floral silver





Linen - Napkin

Choice of variety of colors



Glassware - Water Goblet or Glass

Please confirm with your event coordinator choice between goblet or glass style.



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



Cake Cutting

Based on the recommended servings from baker (includes disposable plates and forks)



Food

Qty	Description	Unit Price	Total
100	Mini Caprese Skewers	\$1.75	\$175.00
10	Crostini - Avocado Goat Cheese Pistachio*	\$24.00	\$240.00
13	Meatballs - Hoisin BBQ	\$28.00	\$364.00
150	Build Your Buffet: 2 Entrees 2 Side (Guests Get 1)	\$25.00	\$3,750.00
150	Client will provide	\$0.00	\$0.00
Food Subtotal			\$4,529.00
Per Person Total			\$30.19

Beverage

Qty	Description	Unit Price		Total
1	Water Carafes on Tables	\$0.00	Each	\$0.00
1	Outside vendor	\$0.00	Each	\$0.00
Beverage Subtotal				\$0.00



Rental

Qty	Description	Unit Price		Total
1	Complimentary Black Buffet Linens	\$0.00	Each	\$0.00
20	Linen - Table - Square - White	\$8.00	Each	\$160.00
20	Water Carafes	\$0.00	Per Guest	\$0.00
			Table	
150	Full Plate Rental - With Glassware - Itemized	\$0.00	Each	\$0.00
150	Dinner Plates	\$0.95	Each	\$142.50
150	Flatware - Dinner Fork	\$0.85	Each	\$127.50
150	Flatware - Knife	\$0.85	Each	\$127.50
150	Linen - Napkin	\$1.00	Each	\$150.00
150	Glassware - Water Goblet or Glass	\$1.00	Each	\$150.00
Rental Subtotal				\$857.50

Miscellaneous

Qty	Description	Unit Price		Total
1	Wedding Support - Onsite Event Lead	\$50.00	8 hrs	\$400.00
6	Wedding Support - Onsite server	\$35.00	6.5 hrs	\$1,365.00
125	Cake Cutting	\$1.75		\$218.75
Miscellaneous Subtotal				\$1,983.75



Charges:	\$7,370.25
15% Service Fee:	\$1,105.54
Subtotal:	\$8,475.79
9.025% Tax 1:	\$436.04
Post-Tax Subtotal:	\$8,911.83
Payments:	\$0.00
Total:	\$8,911.83
Gratuity (Optional):	_____
Balance Due:	_____
Deposit Amount:	\$500.00

Final Balance Due: 12/2/2026

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Event Timeline

12:00 AM - SAMPLE TIMELINE

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

12:00 PM - Pre-Event Table Linen Pick-Up (Client)

Client will schedule a time to pick up linen before event date

2:30 PM - Chef Jeff Crew Arrives!

3:30 PM - Guests arrive



4:00 PM - Ceremony Onsite

4:25 PM - Ceremony Ends

4:30 PM - Room Flip

4:30 PM - Social Hour Starts

5:25 PM - Social Hour Ends

5:30 PM - Guests Seated

5:35 PM - Grand March

5:45 PM - Welcome

6:00 PM - Dine Start

Coordinator or DJ To Dismiss Guest Tables

Guests served within 30 minutes and a call for seconds

6:40 PM - Call For Seconds

If available

6:45 PM - Speeches

Client decides whether staff clears during speeches or is off the floor

7:00 PM - Dine End

7:05 PM - Breakdown Buffet/Clean up

7:15 PM - Cutting and Plating Cake By Chef Jeff Team

7:30 PM - Dessert Service

8:15 PM - Clean Up

9:00 PM - Chef Jeff Crew Departs