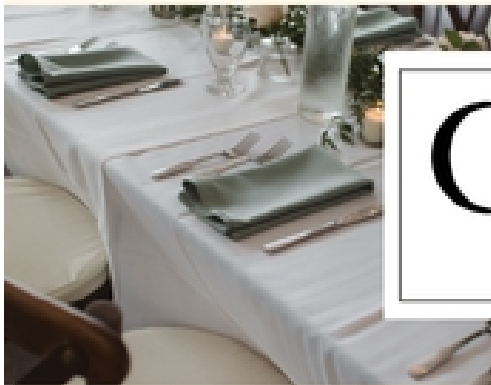




Chef Jeff

CATERING THAT FEEDS YOUR SOUL



Friday, January 1, 2027

FAMILY-STYLE FOR 200 (SAMPLE)

200 Guests

Sample Proposals

Occasion: Wedding

Chef
Jeff

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



Sample Proposals
Friday, January 01, 2027

Page 2

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.

Appetizers

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

Crostini - Avocado Goat Cheese Pistachio*

Avocado goat cheese mousse garnished with pistachio. [Vegetarian]

*Please note: Some crostini options may require staffing and aren't available for drop-off.

Stuffed Mushrooms with Parmesan

Stuffed with parmesan [GF, NF, V]

Meatballs - Asian Chili Plum

Meatballs topped with our Asian Chili Plum sauce

Family Style Dinner

FAMILY STYLE: With family-style service, all dishes are placed on the tables to be shared. For this reason, we prepare a



full amount of each protein option so guests can enjoy the meal comfortably without restrictions.

Caesar Salad

No meat

Breadsmith Artisan Breads

Butter

Grilled Chicken Breast

Sauce - Mahogany

Braised Beef

Vegetarian Entree

Please inquire about current options.

Smoked Gouda and Scallion Mashed Potatoes

Honey Poached Carrots

As a scratch kitchen, we're happy to accommodate dietary requests, including gluten-free, dairy-free, nut-free, vegetarian, and vegan. Our chefs also enjoy exploring off-menu ideas and creating custom dishes. Our team can help make recommendations and tailor a menu that will be enjoyable and safe for everyone.

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.



Dessert Station

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

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.

Bowls and Trays - Family Style

bowls and trays for family style service



Water Carafes

GUEST TABLE COUNT

Full Plate Rental (Plated) - With Glassware - Itemized

Dinner Plates



Dishware - Salad Plate

Flatware - Dinner Fork

Choice of classic gold, square silver, or floral silver



Flatware - Salad Fork



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

Chef Onsite

Food

Qty	Description	Unit Price	Total
15	Crostini - Avocado Goat Cheese Pistachio*	\$24.00	\$360.00
15	Stuffed Mushrooms with Parmesan	\$26.00	\$390.00
15	Meatballs - Asian Chili Plum	\$28.00	\$420.00
200	Family Style Dinner	\$30.00	\$6,000.00
200	Assorted Mini Desserts	\$3.50	\$700.00
Food Subtotal			\$7,870.00
Per Person Total			\$39.35

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
25	Bowls and Trays - Family Style	\$5.00	Each	\$125.00
25	Water Carafes	\$0.00	Per Guest	\$0.00
			Table	
25	GUEST TABLE COUNT	\$0.00	Each	\$0.00
1	Full Plate Rental (Plated) - With Glassware - Itemized	\$0.00	Each	\$0.00
200	Dinner Plates	\$0.95	Each	\$190.00
200	Dishware - Salad Plate	\$1.00	Each	\$200.00
200	Flatware - Dinner Fork	\$0.85	Each	\$170.00
200	Flatware - Salad Fork	\$0.85	Each	\$170.00
200	Flatware - Knife	\$0.85	Each	\$170.00
200	Linen - Napkin	\$1.00	Each	\$200.00
200	Glassware - Water Goblet or Glass	\$1.00	Each	\$200.00
Rental Subtotal				\$1,425.00

Miscellaneous

Qty	Description	Unit Price		Total
2	Wedding Support - Onsite Event Lead	\$50.00	8 hrs	\$800.00
8	Wedding Support - Onsite server	\$35.00	6 hrs	\$1,680.00
2	Chef Onsite	\$60.00	2 hrs	\$240.00
Miscellaneous Subtotal				\$2,720.00



Charges:	\$12,015.00
15% Service Charge:	\$1,802.25
Subtotal:	\$13,817.25
9.025% Tax 1:	\$738.70
Post-Tax Subtotal:	\$14,555.95
Payments:	\$0.00
Total:	\$14,555.95
Gratuuity (Optional):	_____
Balance Due:	_____
Deposit Amount:	\$2,500.00

Final Balance Due: **12/2/2026**

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.

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

12:01 AM - Pre-Event Table Linen Pick-Up (Client)

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

2:00 PM - Chef Jeff Crew Arrives!



3:50 PM - Room Set By
4:00 PM - Ceremony Onsite
4:15 PM - Appetizer Service
5:45 PM - Pre-Set Salad
Salad and bread set on table
5:55 PM - Guests Seated
6:05 PM - Grand March
6:10 PM - Welcome
6:15 PM - Dine Start
6:35 PM - Speeches
7:00 PM - Dessert Service
7:05 PM - Couple Cutting Cake
7:45 PM - Crew Break Down and Clean Up
9:00 PM - Chef Jeff Crew Departs