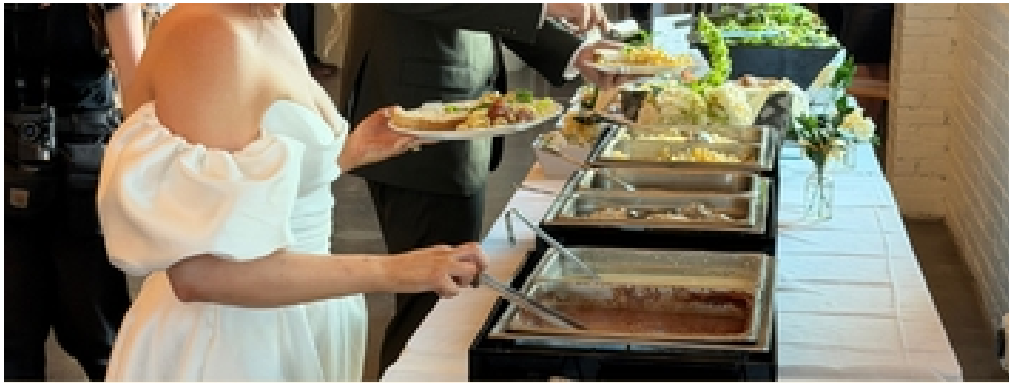
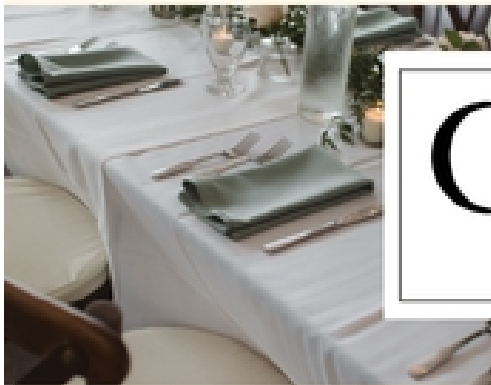




Chef Jeff

CATERING THAT FEEDS YOUR SOUL



Friday, January 1, 2027

PASTA BAR 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

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.

Domestic cheese and cracker tray

Mini Skewer Bites

Split between Mini Caprese Skewers and Mini Fruit Skewers

Pasta Bar (Build Your Own)

Substitutions available upon requests (prices may vary). Gluten free pasta available.

Caesar Salad

No meat

Breadsmith Artisan Breads

Butter



NOODLES

Client Pasta Choices (Choose 2)

Choose 2: Campanelle, Cavatappi, Fettuccine, Garden Rotini, Penne, Radiatori, Rigatoni, Rotini, Orecchiette

MEATS

Client Protein Choices (Choose 2)

Choose 2: Andouille Sausage, Grilled & Sliced Chicken, Italian Sausage, Italian Meatballs

SAUCES

Client Sauce Choices (Choose 2)

Choose 2: Alfredo, Cajun Alfredo, Roasted Red Pepper, Marry Me (Tomato Cream), Tomato Basil

TOPPINGS

Pasta Bar Standard Toppings

Parmesan and Red Pepper Flakes

Clients Choice of Pasta Toppings

Broccoli, Bell Peppers, Black Olives, Mushrooms, and Red Onions

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 dessert shooter, lemon bar bites, and our signature brownies bites

Beverage

Water Carafes on Tables

Venue Providing Alcohol

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.

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



Food

Qty	Description	Unit Price		Total
4	Domestic cheese and cracker tray	\$40.00		\$160.00
150	Mini Skewer Bites	\$1.75		\$262.50
150	Pasta Bar (Build Your Own)	\$19.00		\$2,850.00
150	Assorted Mini Desserts	\$3.50		\$525.00
Food Subtotal				\$3,797.50
Per Person Total				\$25.32

Beverage

Qty	Description	Unit Price		Total
1	Water Carafes on Tables	\$0.00	Each	\$0.00
1	Venue Providing Alcohol	\$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
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 5.5 hrs	\$275.00
4	Wedding Support - Onsite server	\$35.00 4.5 hrs	\$630.00
Miscellaneous Subtotal			\$905.00

Charges:	\$5,560.00
15% Service Fee:	\$834.00
Subtotal:	\$6,394.00
9.025% Tax 1:	\$370.03
Post-Tax Subtotal:	\$6,764.03
Payments:	\$0.00
Total:	\$6,764.03
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

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

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

3:00 PM - Chef Jeff Crew Arrives!

4:00 PM - Ceremony Onsite

4:25 PM - Ceremony Ends

4:30 PM - Social Hour Starts

5:25 PM - Social Hour Ends

5:30 PM - Guests Seated

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