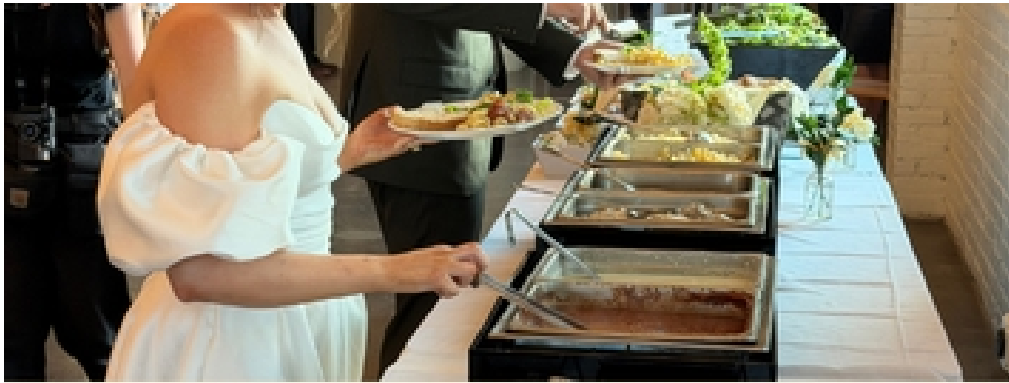
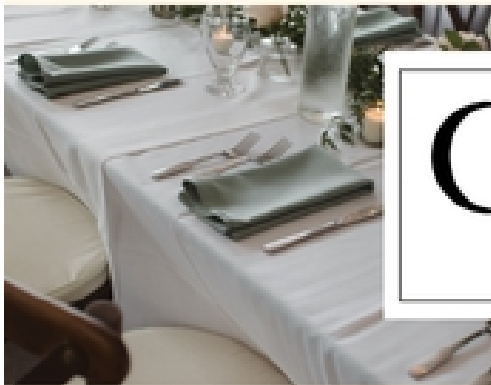




Chef Jeff

CATERING THAT FEEDS YOUR SOUL



Friday, January 1, 2027

PLATED SERVICE FOR 150 (SAMPLE)

150 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.

Mini Caprese Skewers

Crostini - Avocado Goat Cheese Pistachio*

Meatballs - Hoisin BBQ

Plated Dinner

We can accommodate any and all dietary restrictions!

Other entrees available (prices vary)

Other salads and sides available

****Plated Meal Service:*

We recommend collecting entrée selections with your RSVPs and organizing them in a spreadsheet. We'll need the

table numbers, which guests are seated at each table, their meal choice, and any dietary restrictions. This information will be due at your final check-in, approximately three weeks prior to the event. Chef Jeff Catering can provide a template to make this easy to gather and return when the time comes. Thank you for helping us keep these details organized so our team can provide smooth and efficient service on the day of your event.

Fresh Garden Salad

Fresh mixed greens with romaine, curly carrots, heirloom tomatoes, and English cucumbers. Served with Balsamic Vinaigrette.

Breadsmith Artisan Breads

Assorted sliced loaves of Breadsmith bread, sliced and served with butter

Grilled Chicken Breast

Rosemary Velouté Sauce

Smooth, herby sauce with rosemary-infused velvety perfection. (NF)

Braised Beef

Tender roasted beef in an Au Jus

Vegetarian Entree

Please inquire about our current options

Garlic Parsley Mashed Potatoes

Green Bean Almondine

Contains toasted almonds slices.

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

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.

GUEST TABLE COUNT

Linen - Table - Square - White

85x85

Water Carafes

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



Support - Onsite plater

Onsite Server

Cake Cutting

Fee per slice

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	Plated Dinner	\$25.00		\$3,750.00
150	Dessert	\$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	Venue Providing Alcohol	\$0.00	Each	\$0.00
Beverage Subtotal				\$0.00



Rental

Qty	Description	Unit Price		Total
20	GUEST TABLE COUNT	\$0.00	Each	\$0.00
20	Linen - Table - Square - White	\$8.00	Each	\$160.00
20	Water Carafes	\$0.00	Per Guest Table	\$0.00
1	Full Plate Rental (Plated) - With Glassware - Itemized	\$0.00	Each	\$0.00
150	Dinner Plates	\$0.95	Each	\$142.50
150	Dishware - Salad Plate	\$1.00	Each	\$150.00
150	Flatware - Dinner Fork	\$0.85	Each	\$127.50
150	Flatware - Salad 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				\$1,135.00

Miscellaneous

Qty	Description	Unit Price		Total
1	Wedding Support - Onsite Event Lead	\$50.00	6.5 hrs	\$325.00
7	Wedding Support - Onsite server	\$35.00	5.5 hrs	\$1,347.50
2	Support - Onsite plater	\$25.00	2 hrs	\$100.00
125	Cake Cutting	\$1.75		\$218.75
Miscellaneous Subtotal				\$1,991.25



Charges:	\$7,655.25
15% Service Fee:	\$1,148.29
\$5.00 Per Guest Plated Meal Fee:	\$750.00
Subtotal:	\$9,553.54
9.025% Tax 1:	\$436.04
Post-Tax Subtotal:	\$9,989.58
Payments:	\$0.00
Total:	\$9,989.58
Gratuity (Optional):	_____
Balance Due:	_____
Deposit Amount:	\$1,000.00

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



3:00 PM - Chef Jeff Crew Arrives!

4:00 PM - Ceremony Onsite

4:25 PM - Ceremony Ends

4:30 PM - Social Hour Starts

5:20 PM - Social Hour Ends

5:25 PM - Pre-Set Salad

Pre set salads at each place setting

5:30 PM - Guests Seated

5:40 PM - Grand March

5:55 PM - Clear Tables

Clear salad plates

6:00 PM - Plated Dinner

As salad plates are being cleared, entrees start coming out

6:30 PM - Dine End

6:30 PM - Speeches

7:00 PM - Clear Tables

Once speeches are over, Chef Jeff team will begin clearing dinner plates

7:00 PM - Cutting and Plating Cake By Chef Jeff Team

7:15 PM - Dessert Service

8:00 PM - Clean Up

9:00 PM - Chef Jeff Crew Departs