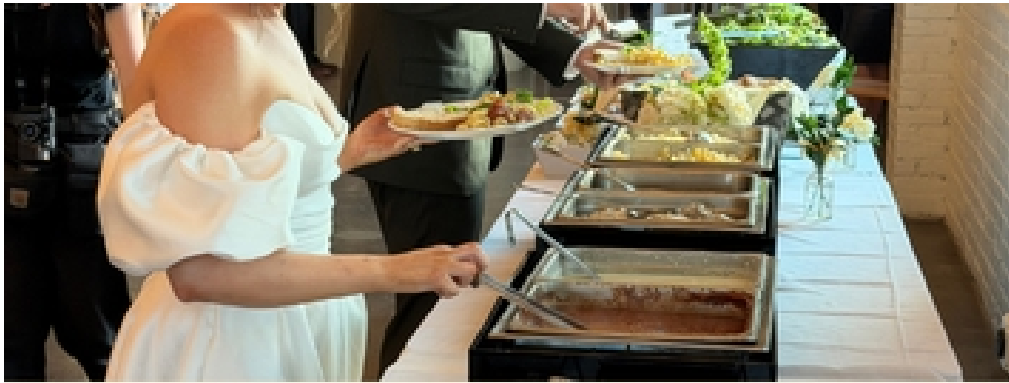
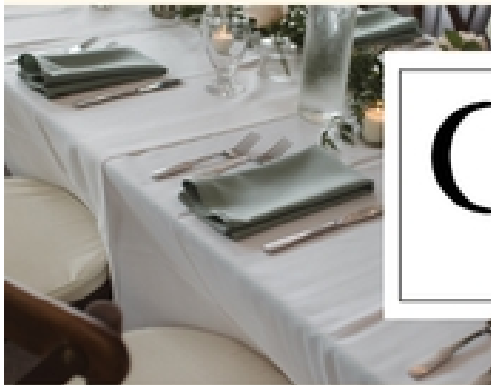




Chef Jeff

CATERING THAT FEEDS YOUR SOUL



Friday, January 1, 2027

STATIONS FOR 200 (SAMPLE)

200 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

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Social Hour Grazing Station

Charcuterie Display

Chef-crafted display of cured meats garnished with cheeses, nuts, and dried fruits

Artisan Cheese and Cracker Display

An assortment of hard and soft gourmet cheese and crackers garnished with seasonal fruit and berries

Grilled Veggie Display

Grilled asparagus, yellow squash, zucchini, and sweet bell peppers

Served with Roasted Red Pepper Hummus

Mini Caprese Skewers

Fresh mozzarella, grape tomatoes, fresh basil, and kalamata olives [Vegetarian, Gluten Free]



Crostini Bar*

Toasted baguette slices with choice of 3 spreads.

Client Favorites: Avocado Goat Cheese, Bruschetta, and Roasted Red Pepper Hummus

Global Hand Held Station (Made to Order)

Street Tacos

Mini Street Tacos

Choice of Adobo Chicken, Barbacoa, or Carnitas

Choice of Corn or Flour Tortillas

Sandwiches

Specialty Entree

Smoked brat sausage, melted cheese on toasted mini French baguettes

Toppings



Condiments

Chimichurri
Chimichurri Crema
Cotija Cheese
Pico de Gallo
Pickled Onions
Pickled Jalapenos

Indian Station (Assembled- Self Serve)

Assembled Curry Bowl

Specialty Entree

Saag Paneer served with Grilled Chicken and Brat Sausage

Sunshine Basmati Rice

Turmeric Rice garnished with parsley. [Vegan, Gluten Free]

Mini Naan Breads

Pasta Station (Chef Driven- Interactive)

Made to order for your guests from your selection of noodles, sauces, proteins, and toppings

Noodle Options

Noodles

Campanelle, Fettucine, Radiatori



Vegan/Gluten Free Noodles

Spiral noodles that are both vegan and gluten free

Protein Options

Grilled Chicken Breast

Shrimp

Meatballs - Italian

All beef hand rolled meatballs

Sauces

Sauce Option

Sauce options include:

Lemon Garlic Oil sauce

Marry Me Sauce

Ricotta Sauce

Roasted Red Pepper Sauce

Tomato Basil

Pesto with Toasted Almonds

Custom Toppings

Clients Choice of Pasta Toppings

Roasted Mushrooms

Sundried Tomatoes

Parmesan Bread Crumbs

Red Pepper Flakes



Slider Station (Assembled- Self Serve)

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.

Slider - Beef Tenderloin

Served with Caramelized Onions and Horseradish Sauce

Ask us about turning this into a carving station!

Slider - Buffalo Shredded Chicken

Made with our House Buffalo and shredded. [NF]

- Served with Bleu Cheese Sauce

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.

Slider - Burger

All beef burger served with lettuce, sliced cheese, tomatoes, pickles, ketchup and mustard.

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.

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 brownie bites

Beverage

Water Station

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).

GUEST TABLE COUNT

****Please note:** This is NOT a table rental. This information is used solely for our team to distribute and calculate necessary supplies.



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

Chef Onsite



Food

Qty	Description	Unit Price		Total
3	Charcuterie Display	\$135.00		\$405.00
2	Artisan Cheese and Cracker Display	\$65.00		\$130.00
2	Grilled Veggie Display	\$50.00		\$100.00
175	Mini Caprese Skewers	\$1.25		\$218.75
125	Crostini Bar*	\$3.00		\$375.00
150	Global Hand Held Station (Made to Order)	\$7.00		\$1,050.00
100	Indian Station (Assembled- Self Serve)	\$6.00		\$600.00
100	Pasta Station (Chef Driven- Interactive)	\$12.00		\$1,200.00
100	Meatballs - Italian	\$1.75		\$175.00
100	Slider - BBQ Pulled Pork	\$4.25		\$425.00
100	Slider - Beef Tenderloin	\$7.50		\$750.00
75	Slider - Buffalo Shredded Chicken	\$4.25		\$318.75
75	Slider - Burger	\$4.50		\$337.50
150	Assorted Mini Desserts	\$3.50		\$525.00
Food Subtotal				\$6,610.00
Per Person Total				\$33.05

Beverage

Qty	Description	Unit Price		Total
1	Water Station	\$0.00	Each	\$0.00
1	Venue Providing Alcohol	\$0.00	Each	\$0.00
Beverage Subtotal				\$0.00



Rental

Qty	Description	Unit Price		Total
4	Complimentary Black Buffet Linens	\$0.00	Each	\$0.00
25	GUEST TABLE COUNT	\$0.00	Each	\$0.00
25	Linen - Table - Square - White	\$8.00	Each	\$200.00
200	Disposable Standard Appetizer Package	\$0.75	Each	\$150.00
Rental Subtotal				\$350.00

Miscellaneous

Qty	Description	Unit Price		Total
2	Wedding Support - Onsite Event Lead	\$50.00	7 hrs	\$700.00
6	Wedding Support - Onsite server	\$35.00	5.5 hrs	\$1,155.00
2	Chef Onsite	\$40.00	3 hrs	\$240.00
Miscellaneous Subtotal				\$2,095.00

Charges:	\$9,055.00
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15% Service Fee:	\$1,358.25
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Subtotal:	\$10,413.25
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9.025% Tax 1:	\$614.60
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Post-Tax Subtotal:	\$11,027.85
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Payments:	\$0.00
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Total:	\$11,027.85
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Gratuuity (Optional):	_____
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Balance Due:	_____
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Deposit Amount:	\$1,000.00
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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

2:30 PM - Chef Jeff Crew Arrives!

4:00 PM - Ceremony Onsite

4:25 PM - Ceremony Ends

4:30 PM - Social Hour Starts

5:30 PM - Social Hour Ends

6:00 PM - Stations Begin

7:30 PM - Dessert Display

8:00 PM - Stations End

8:30 PM - Crew Break Down and Clean Up

9:00 PM - Chef Jeff Crew Departs