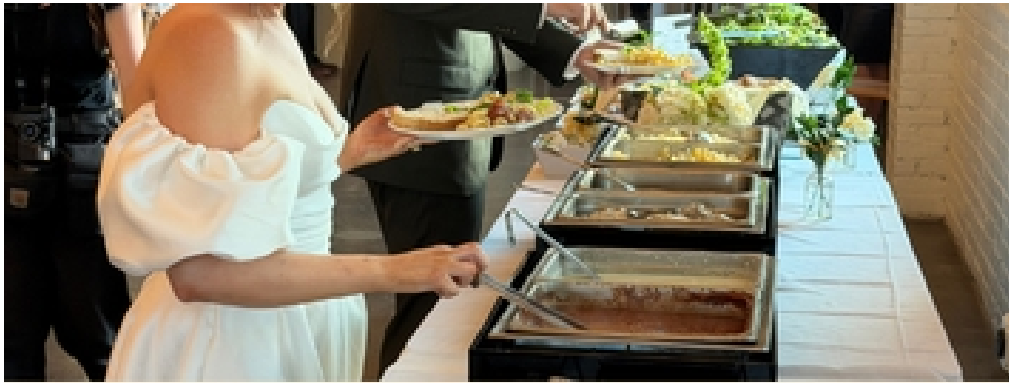
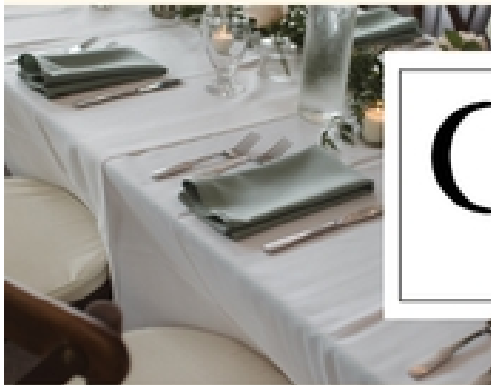




# Chef Jeff

CATERING THAT FEEDS YOUR SOUL



Friday, January 1, 2027

TACO BAR FOR 150 (SAMPLE)

150 Guests

Sample Proposals

Occasion: Wedding

Chef  
Jeff

[www.chef-jeff.com](http://www.chef-jeff.com) | 763-321-4725



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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**

An assortment of domestic cheeses, crackers, and garnishes

### **Mini Skewer Bites**

Split between Mini Caprese Skewers and Mini Cheese & Fruit Skewers

## **Build Your Own Fiesta**

*Substitutions available (Beef Barbacoa, Pork Carnitas, Chorizo + \$1.50 more per person).*

*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.*

### **Base**



### **Tortillas**

Corn or Flour

### **Cilantro Lime Rice**

### **Tortilla Chips**

Corn Tortilla Chips

### **Lettuce**

### **Toppings and sides**

### **Adobo Marinated Grilled Chicken**

### **Ground Beef**

### **Fajita Peppers**

### **Spanish Red Rice**

### **Tex-Mex Beans**

### **Jazzy Garden Salsa**

### **Guacamole**

### **Taco Toppings**

## **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 \$1.75 per serving which includes a plastic plate, fork, and paper napkin. Portions are based on the bakery's recommended serving sizes.*

### **Tres Leches Cake Shooter**

### **Mexican Chocolate Mousse Shooter**

## **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.



Disposable High End Meal Package

Includes high end black, clear, or white dinner plate, dinner napkin, silver or gold fork, and silver or gold knife. Please confirm your selection with your Event Coordinator. Default selection is a white plate with silver utensils.

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      |
|------------------|----------------------------------|------------|------------|
| 3                | Domestic cheese and cracker tray | \$40.00    | \$120.00   |
| 150              | Mini Skewer Bites                | \$1.75     | \$262.50   |
| 150              | Build Your Own Fiesta            | \$20.00    | \$3,000.00 |
| 150              | Tres Leches Cake Shooter         | \$3.25     | \$487.50   |
| 150              | Mexican Chocolate Mousse Shooter | \$3.25     | \$487.50   |
| Food Subtotal    |                                  |            | \$4,357.50 |
| Per Person Total |                                  |            | \$29.05    |



## 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    |
|-----------------|-----------------------------------|------------|------|----------|
| 4               | Complimentary Black Buffet Linens | \$0.00     | Each | \$0.00   |
| 20              | Linen - Table - Square - White    | \$8.00     | Each | \$160.00 |
| 1               | Disposable High End Meal Package  | \$1.80     | Each | \$1.80   |
| Rental Subtotal |                                   |            |      | \$161.80 |

## Miscellaneous

| Qty                    | Description                         | Unit Price |         | Total    |
|------------------------|-------------------------------------|------------|---------|----------|
| 1                      | Wedding Support - Onsite Event Lead | \$50.00    | 6 hrs   | \$300.00 |
| 4                      | Wedding Support - Onsite server     | \$35.00    | 4.5 hrs | \$630.00 |
| Miscellaneous Subtotal |                                     |            |         | \$930.00 |



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|                             |            |
|-----------------------------|------------|
| <b>Charges:</b>             | \$5,449.30 |
| <b>15% Service Fee:</b>     | \$817.40   |
| <b>Subtotal:</b>            | \$6,266.70 |
| <b>9.025% Tax 1:</b>        | \$407.70   |
| <b>Post-Tax Subtotal:</b>   | \$6,674.40 |
| <b>Payments:</b>            | \$0.00     |
| <b>Total:</b>               | \$6,674.40 |
| <b>Gratuity (Optional):</b> | _____      |
| <b>Balance Due:</b>         | _____      |
| 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!



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4:00 PM - Ceremony Onsite  
4:25 PM - Ceremony Ends  
4:30 PM - Social Hour Starts  
5:30 PM - Guests Seated  
5:30 PM - Social Hour Ends  
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