



Chef Jeff Catering

SEND PAYMENTS TO (Please include invoice number):

6028 West Broadway Ave

New Hope, MN 55428

47-4248321

Phone: 763-321-4725

www.chef-jeff.com info@chef-jeff.com

Proposal of Service

Prepared For:	Sample Person Sample Company	Event Date:	1/24/2026 - Saturday
Address:	123 Hickory Lane Sample City, Us 11111	Phone:	
Proposal #:	2392	Event Title:	WEDDING PASTA BAR SAMPLE
Service Style:	Buffet - Bar & Stations	Guest Count:	150
Salesperson:	Victoria Manos	Occasion:	Wedding
Venue:	Chef Jeff Table 6028 W Broadway Ave New Hope, MN 55428	Last Change:	2/7/2025

Timeline:	3:00 PM Chef Jeff Crew Arrives! 4:00 PM Ceremony Onsite 4:30 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 Cake Cutting 7:00 PM Dine End 7:15 PM Dessert Service 8:00 PM Crew Break Down and Clean Up 8:30 PM Chef Jeff Crew Departs
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***** Chef Jeff Catering requires a 2-week notice (10 business days) of final information for an event. This includes but is not limited to: number of guests, menu selection, rental needs and staffing needs. Any changes that are requested inside of the 2-weeks preceding an event 1. Chef Jeff Catering has the right to refuse and 2. if approved, will require a 10% change fee on the updated total balance for the event*****

Appetizer

Charcuterie Display

Chef-crafted display of cured meats garnished with cheeses, nuts, and dried fruits. - Serves 25 [hard meats and cheeses may contain gluten]

Chip Boats - Tortillas and Salsa

An individual serving of Tortillas chip with a choice of one jazzy garden tomato salsa, pineapple mango salsa and corn and black bean salsa in a kraft paper boat

Chip Boats - Pita and Hummus

An individual serving of pita chip with roasted red pepper hummus in a kraft paper boat

Pasta Bar (Build Your Own)

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

Salad Option

Fresh Garden Salad: Romaine, mixed greens, grape tomatoes, English cucumbers, red onions, curly carrots and Parmesan

Spinach Salad: Baby spinach, dried cranberries, pecans, curly carrots, smoked bacon crumble, bleu cheese crumble

Caesar Salad: Chopped romaine hearts, parmesan, toasted Italian croutons, homemade Caesar dressing

Asian Salad: Mixed greens, Napa cabbage, Mandarin oranges, sweet bell peppers sticks, curly daikon, bean sprouts, toasted almonds

Mediterranean Salad: English cucumbers, heirloom tomatoes, Kalamata olives, chickpeas, red onions, Feta cheese, romaine, red wine vinaigrette

Breadstick

Breadstick, with Garlic Butter sauce, and our Italian house seasoning. [NF]

*1 Breadstick per serving.

NOODLES

Penne Pasta

Penne Pasta (Can be a Gluten-Free Option) [DF, NF,V,VG]

Typically paired with Sausage and Chicken for our pasta bar option

Fettuccine Pasta

MEATS

Sliced/Diced Grilled Chicken

Grilled Chicken diced or sliced. [DF,GF, NF]

Italian Sausage

SAUCES

Tomato Basil Sauce

Fragrant in-house sauce made with fresh basil. [DF, GF, NF, V*]

Alfredo Sauce

Creamy and rich sauce, typically used in Pasta Dishes. [NF]

TOPPINGS

Pasta Toppings

Choice of 5: Broccoli, olives, bell peppers, southwest bell peppers, mushrooms, diced tomatoes, sun-dried tomatoes, red onions.

Dessert

Client will provide

cake for Chef Jeff team to cut

Food

Qty	Description	Unit Price		Total
3	Charcuterie Display	\$135.00		\$405.00
50	Chip Boats - Tortillas and Salsa	\$1.75		\$87.50
50	Chip Boats - Pita and Hummus	\$1.75		\$87.50
150	Pasta Bar (Build Your Own)	\$17.00		\$2,550.00
150	Client will provide	\$0.00		\$0.00
Note: <i>cake for Chef Jeff team to cut</i>				
				Food Subtotal
				\$3,130.00

Rental

Qty	Description	Unit Price		Total
1	Complimentary Black Buffet Linens Black linens that cover Chef Jeff Catering food and beverage service stations (buffet station, beverage station and/or dessert station).	\$0.00	Each	\$0.00
20	Linen - Table - Square - White Square 85" x 85" tablecloth. ***Please note that 8' tables will require 2 per table.	\$8.00	Each	\$160.00
150	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	\$1.80	Each	\$270.00
150	Disposable - High End - Paper - Napkin	\$0.00	Each	\$0.00
150	Disposable - High End - Plastic - Fork Choice of gold or silver	\$0.00	Each	\$0.00
150	Disposable - High End - Plastic - Knife Choice of gold or silver	\$0.00	Each	\$0.00
150	Disposable - High End - Plastic - Plate - 10" Choice of black, clear, or white	\$0.00	Each	\$0.00
				Rental Subtotal
				\$430.00

Miscellaneous

Qty	Description	Unit Price		Total
1	Wedding Support - Onsite Event Lead Onsite Event Lead to manage logistics and work with the venue and other vendors	\$40.00	5.5 hrs	\$220.00
3	Wedding Support - Onsite server Onsite Server	\$30.00	4.5 hrs	\$405.00

150	Cake Cutting	\$2.00	\$300.00
	Fee per slice		

Miscellaneous Subtotal	\$925.00
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Charges:	\$4,485.00
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8% Service Fee:	\$358.80
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Subtotal:	\$4,843.80
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8.025% Sales Tax:	\$292.82
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Post-Tax Subtotal:	\$5,136.62
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Payments:	\$0.00
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Balance Due:	\$5,136.62
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Deposit Amount:	\$500.00
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Final Balance Due: 1/24/2026