

FULL-SERVICE CATERING



WEDDING AND EVENT PLANNER

DINNER PLATED SERVICE (JUST A SAMPLE)

- **TRAY PASSED APPETIZERS**

- Bacon Wrapped Dates- Dates stuffed with Creamy Bleu Cheese, wrapped with Hickory Smoked Bacon
- Fig and Goat Cheese Crostini-Goat cheese, Fig Spread, Fresh Herbs, Honey Comb
- Beer Battered Coconut Shrimp with Sweet Choli sauce

- **DINNER MENU**

- Garlic and Herb Rubbed Grilled Trip with Au Jus and Creamy Horse Radish Sauce
- Basil Chicken with Pesto Cream Sauce

Garlic and Fresh Herb Rubbed Broccolini or Farmers Market Grilled Vegetable Medley

Buttery Yukon Gold Truffle Mashed Potatoes

- **SALAD OPTION**

- Gourmet Caesar Salad-Shaved Parmesan, Confit Heirloom Cherry Tomatoes, Roasted Squash, Croutons, Caesar Dressing
- Herb Focaccia Bread served with Individual Butter, Olive

- **TASTING IS INCLUDED**

- **DIETARY NEEDS**

Gluten Free / Lactose free / No Pork / Nut Free / Organic / Vegan / Vegetarian

- **BEVERAGE MENU**

- Lemonade, Iced Tea and Infused Ice Water

ARE INCLUDED

- Delivery
- Set Up
- Server(s)
- Chairs
- Tables
- China
- Linens and Napkins
- Flatware
- Glassware
- Cocktail Reception
- Cake cutting
- Clean Up

BAR SERVICE INCLUDED

- The following are included:
- **LIQUOR LICENSE**
- Bartender(s)
- Barware
- **OPEN BAR**
- House Beer (Optional Specialty Beer)
- House Wine (Optional Specialty Wine)
- Champagne Toast
- House Liquor (Optional Premium Liquor)
- Signature Drink



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OUR CATERING SERVICES

Breakfast / Brunch / Buffet / Custom Menu / Dessert / Family Stile / French Service / Hors d'oeuvres / Lunch / Plated / Stations

OUR CUISINE

American / Asian / Caribbean / Chinese / French / German / Greek / Italian / Japanese / Latin American / Mediterranean / Mexican / And more.

Average catering price per person for **plated** service **85**

Average catering price per person for **buffet** service **70**

Average catering price per person for **stations** **75**

Average catering price per person for **d'oeuvres** **55**

Deposit to hold the date \$ 500.00

50% Deposit

100% of Remaining Balance

RESERVATIONS PAYMENTS:

A 50% Deposit is due at the time of booking. All reservation payments are non-transferable and non-refundable. The caterer will estimate your functions total cost based on your final guest count 14 days prior to your event. The total of the estimated amount plus gratuity and tax is due ten days prior to your event. We accept personal checks, cashier checks, bank checks, credit cards or cash. Please make all checks payable to "All Aspects Catering & Events". In the event your functions total cost exceeds the total estimate, the difference will be due and payable within 10 days. Should payment not be rec'd at the end of the 10th day; a 19% finance charge will be assessed on the unpaid balance.

CANCELLATION:

If you cancel your function more than 180 days prior to the date of your event, there will be no cancellation fee. If you cancel your event between 180 and 0 days prior to the event, there will be no refund of reservation payments. If you cancel less than 30 days prior to your event, a cancellation fee of 90% will be assessed on your original total estimate. Your cancellation fee, less and deposit the caterer rec'd, is due upon the receipt of the Caterer's invoice. You and the caterer agree that these amounts are full settlements amounts and fairly reflect the Caterer economic losses.

TERMS AND CONDITIONSS:

All Aspects Catering & Events agrees to serve according to the above details. All buffet tables and linens, uniformed catering staff, disposable plates, silverware, napkins and condiments are included. Colors and Decorations are to be Determined. Amounts are guaranteed to cover final guest count.