



Status:
Date Booked:

# Catering Proposal

Client/Organization	Event Date	Booking Tel.	Booking Fax
Party Name	Theme	Booking Contact	Site Contact
Catering Coordinator	Category	Guests	Start/End Time

Site Name/Location(attach map)
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Arrival/Set-up time	Cocktail/Hors d'oeuvres Time	Dinner Service Time
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Hors D'Oeuvres(Passed/Stationary):
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The Menu:
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Hors D'oeuvres(please choose 3)

Tomato, Basil and Goat Cheese Bruschetta

Smoked Salmon and Horseradish cream Canapé

Seared Ahi-Cucumber tower with toasted Sesame seeds

Grilled Duck skewers with Raspberry glaze

Seared Beef skewers with sweet chili, lime and cilantro dip

Bay Shrimp cocktail canapé

potato pancake with chive, sour cream and Prosciutto chiffonade

Grilled Chicken skewers with Soy-Peanut dipping sauce

Sauteed Mushrooms topped with Escargots and Chive Hollandaise

Brie cheese and Strawberry canapé with a touch of brown sugar

Salad Caprese on a stick

asian lacquered salmon skewers with sliced scallions

Sliced California roll with Soy sauce and pickled ginger

Mini crab cakes with caper rémoulade

Baked puff pastry tartelette with Goat cheese, sun dried tomato and Olive

spicy asian shrimp skewer with Thai curry dipping sauce

Seared Bacon-wrapped scallops with Rosemary vinaigrette

Lettuce wraps filled with somen noodles and Shrimp

First Courses(Please choose 1)

Slow-cooked Escargots and button mushrooms in a puff pastry shell with a flavorful Demi-glace and Pernod

Fresh Watercress coulis, smoked Salmon crème brûlée, fried capers & shaved Onion

Crab stuffed heirloom tomatoes with a tapenade sauce and extra virgin olive oil

Bacon-wrapped Scallops, seared with fennel seeds and served over a Tomato and Olive sauté

Sesame crusted ahi tuna served over pickled cucumber and somen noodles

Grilled Duck breast skewers over couscous prepared with fresh fruits and a light Curry sauce

Chinese 5-spice seared Tiger Shrimps with sautéed baby spinach and a Lemon/Basil sauce

Soups or Salads(please choose 1)

The Cellar's Lobster Bisque with a splash of Armagnac

Roasted Garlic Velouté with shaved Scallions and thinly sliced seared Lamb loin

Organic baby field greens with seared Goat cheese, Blackberry vinaigrette and Lemon confit

Tangy Frisée salad with sun dried Cranberries, Walnuts, Bleu Cheese crumbles and Lemon-Chive vinaigrette

Main courses(please choose 1)

Grilled fillet of Salmon with herbed whipped Potatoes, fresh vegetable medley and red wine butter sauce

Sliced Beef tenderloin over sautéed Mushrooms with Béarnaise and Bordelaise

Roasted Rack of Lamb with Garlic-whipped Potatoes and Thyme reduction sauce

Grilled Shrimp/Scallop kabobs over smashed buttered Potatoes and sautéed Spinach

Main courses(continued)

Grilled Pork Tenderloin served with strewn Barley, dried blueberries, topped with a Nectarine relish, and finished with a sherry gastrique

Broiled breast of Chicken with wild Mushrooms and herbed Rice pilaf

Desserts(please choose 1)

The Cellar's hot Grand Marnier or Chocolate Soufflé(limited to parties of 10 or less)

Vanilla crème brûlée with fresh berries and a splash of rum

Bittersweet Chocolate cake with Raspberry coulis, pistachio cup and Raspberry sorbet

Fresh seasonal berries with a Marsala sabayon and chocolate biscotti

Velvety Chocolate mousse with a trio of sauces and Hazelnut tuile

## Terms and Conditions

**PAYMENT** - Please remit payment to: The Cellar Catering, 305 N. Harbor Blvd., Fullerton, 92832.

Full payment is due as specified in your contract or 10 days prior the event date.

**DEPOSIT & PAYMENT:** A 50% deposit is due to confirm your order and reserve your event date. The balance must be paid 7 days prior to the event date.

**GUEST COUNT, CHANGES TO YOUR CONTRACT:** A final guest count or changes to your contract are required 7 days prior to your event. No reduction to guest count or changes to your contract can be accepted within 5 days of your event.

**CANCELLATION POLICY:** A \$100 booking cancellation fee will be held for all cancellations.

- Cancellation 31 - 90 days prior to the event date will result in 50% forfeiture of deposits.
- Cancellation less than 30 days prior to the event date will result in 100% forfeiture of deposits.

**COORDINATION SERVICE CHARGE:** This service charge applies if your event is staffed by The Cellar's Event Staff , such as a full service event or when "On Loan" Service ware and equipment is used. Our standard service charge is 20% of food, beverage and labor, although it does vary for more complex or more simple events. The coordination service charge covers the additional expenses we incur in the planning and execution of a full service event such as: client consultations, administrative overhead, equipment preparation and maintenance, vehicle expenses and, of course, the extra time we spend to make your event the best it can be. The coordination service charge does not cover staff gratuities.

The charge for servers and kitchen personnel covers wages, loading equipment and food into vans, driving to and from your event, hours at your event, workers compensation and liability insurance.

**OVERTIME:** If overtime at your event is needed it will be charged at \$30 per hour per server, due within 7 days of your event.

**GRATUITIES:** Service personnel gratuities are customary and are genuinely appreciated by our staff. Gratuities may be given to your event captain or directly the individual staff members. If you prefer, gratuities may be paid with your bill.

**SIGNATURE CONFIRMATION:** A signature on all pages of the contract is necessary to confirm your event. Please read the contract in full, then fax back your signed contract, each page initialed or signed. Signing your contract will confirm your order and reserve the date for your event. An advance deposit will still be required on your event, unless otherwise approved through the office of The Cellar Catering.

PLEASE SIGN HERE: \_\_\_\_\_ DATE: \_\_\_\_\_

INITIAL ON ALL PAGES \_\_\_\_\_

THANK YOU FOR CHOOSING THE CELLAR!

Cost breakdown

Total Food:

Total Beverage:

Total Labor:

Sub-total:

Gratuities(18% of food & beverage):

Coordination Service Charge:

Tax(7.75% of food, beverage, and labor):

Grand Total:

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Deposit(50% due forthwith):

Pay method:

Card type:

Card Holder:

Card number:

Expires:

Approval:

Balance:

Balance due:

Pay method:

Card Type:\_\_\_\_\_ Card Holder\_\_\_\_\_

Card number\_\_\_\_\_ Expires:\_\_\_\_\_ Approval\_\_\_\_\_

Please Sign Here\_\_\_\_\_ Please print name here\_\_\_\_\_