

Site:	Barn and Blossom 4010 E. Jamieson Road Spokane, WA 99223	Client:	Jessica Khosravi 4521 South Helena Street Spokane, WA 99202	On:	Friday, 9/12/2025
Phone:	(509) 448-3894	Fax:		Phone:	
Driver:		Fax:		Invoice #:	5037

Notes: Clients welcome sign will be on the easel (venue provided)
Florist is doing bud vases, an arbor, a couple of statement pieces for the wine barrels that will be at the beginning of the aisle of the ceremony space, a tablescape for our sweetheart table, some floral swag for our welcome sign, and some flat lay greenery for the guest tables at the ceremony dinner, and a couple of arrangements for our "memory" tables
Assortment of Mirros / Signs for Memory Table
Mirror for Bar Menu
Client has cocktail napkins
Clilent has vow book
Client has votive / bud vases for centerpieces

Timeline / Key Moments:

- Airbnb getting ready 10:00 a.m. (getting ready location/time)
- In garage 2:00 p.m. (garage access)
- Photographer scheduled 2:00–9:00 p.m.
- Private first look and private vows in Secret Garden 3:30 p.m

During cocktail hour: bring couple plate & drinks

- Bride: Moscow Mule
- Groom: Sierra Nevada
- Confirm couple's location during cocktail hour

Decor & Setup

- Tim & Kayden to set candles, vases, bud vases
- Cupcake favors stored in Quail Room, Tim & Kayden to place out for guests exit.
- Party favors: lotto tickets displayed on clothesline with pins
- Guest place cards & menus from client's friend
- Mangia to provide personalized Bar menu mirror
- Kayden on dress duty / event coordination

End of Event

- Mangia to move décor, cards, gifts - Move items to groom's truck (keys in men's lounge or given to TIM)
- Mangia to handle all event breakdown clean up ect

Plated Dinner Experience:

Category	Quantity/Unit	Item	Special, Production Notes, Container
Apps - Passed - Finish at Event	P: 50 Serving	WAGYU MINI MEATBALLS - PASSED	(4) GF GUEST - 10 MEATBALLS NO BREADCRUMBS. SUB RICE BINDER.
	6.25 pounds	MAKE WAGYU MEATBALLS MIX (DRIVE RECIPE)	
	100.00 each	ROLL WAGYU MEATBALLS	
	1.56 pints	MAKE 'POMODORO SAUCE' (DRIVE RECIPE)	
	200.00 gram	PORTION MICRO BASIL	
	55.00 each	PORTION MINI FORKS	
Apps - Passed - Finish at Event	P: 25 Serving	PESTO CROSTINI - PASSED	(4) GF GUEST - SUB RICE CRACKER OR GF CRACKER
	50.00 piece	SLICE AND TOAST CROSTINIS	
	1.56 pints	PORTION PESTO	
	1.56 pounds	PORTION FETA CHEESE	
	50.00 each	CUT CHERRY TOMATO IN HALF	
	12.50 ounces	TOAST PINE NUTS	
	2.50 ounces	PORTION BALSAMIC GLAZE	
Apps - Passed - Finish at Event	P: 25 Serving	BRUSCHETTA CROSTINI - PASSED	(4) GF GUEST - SUB RICE CRACKER OR GF CRACKER
	50.00 piece	SLICE AND TOAST CROSTINIS	
	2.50 ounces	CUT AND PORTION BASIL	
	6.25 ounces	PORTION BALSAMIC GLAZE	
	1.56 quarts	MAKE BRUSCHETTA MIX	
Apps - Passed - Finish at Event	P: 50 Serving	SALMON CANAPÉ - PASSED	
	100.00 slice	CHANNEL KNIFE AND THICK SLICE CUCUMBERS	
	100.00 each	MELON BALL INSIDES OF CUCUMBERS	
	3.91 pounds	MAKE SALMON MOUSSE (DRIVE RECIPE)	
	7.50 ounces	PORTION SMOKED SALMON	
	100.00 gram	PORTION DILL	
Finish at Event	P: 75 Serving	GOURMET CHEESE DISPLAY	(2) CHEESE BOARDS SERVED AT CENTER OF TABLE. (1) CHEESE BOARD SERVED AT SWEET HEART TABLE FOR BRIDE & GROOM 19 CHEESE BOARDS TOTAL NEEDED. SPECIALTY FRUIT / CRACKERS / ETC. SEE TIM
	2.34 pounds	CUT GOUDA INTO WEDGES	
	2.34 pounds	CUBE WHITE CHEDDAR	
	2.34 pounds	CUBE SHARP CHEDDAR	
	1.17 pounds	PORTION GORGONZOLA WHEEL CHUNK	
	1.50 each	PEEL BRIE	
	1.56 cups	PORTION HONEY	
	1.50 cups	CANDY WALNUTS	
	75.00 each	PORTION GRISSINI	
	2.81 pounds	PORTION CRACKERS	
	75.00 piece	SLICE AND TOAST CROSTINIS	
	2.34 pounds	PORTION MIXED NUTS	
	2.34 pounds	CUT AND PORTION STRAWBERRIES	
	1.17 pounds	PORTION BLACKBERRIES	
	4.69 pounds	RINSE AND SNIP GRAPES	
	7.50 ounces	PORTION KALE	
Finish at Event	P: 75 Serving	GRILLED APPLE AUTUMN SALAD	

Category	Quantity/Unit	Item	Special, Production Notes, Container
	18.75 each		GRILL AND PORTION APPLES
	18.75 each		CUT 1/4 ROMAINE LETTUCE
	2.34 pounds		PORTION GORGONZOLA
	2.34 pounds		CANDY WALNUTS
	7.03 pounds		HALF AND ROAST CHERRY TOMATOES
	1.17 gallons		MAKE RED WINE VINAIGRETTE DRESSING (RECIPE)
	4.69 pounds		CHOP AND COOK BACON (WEIGHT IN COOKED)
Finish at Kitchen	P: 75 Serving	FRESH BAKED DINNER ROLLS WITH HONEY BUTTER	TO BE PLACED IN CHROME BASKETS FOR EACH TABLE.
	1.31 quarts		MAKE HONEY CINNAMON BUTTER (RECIPE)
Finish at Event	P: 42 Serving	NEW YORK STRIP	ORDER 10Z MANHATTAN STYLE NY STRIP FROM PACIFIC MEATS HAVE THEM BULK PACK - NOT INDIVIDUALLY CROYVACK. GARNISH WITH FRIZZLED ONIONS.
	1.31 quarts		MAKE CREAMY HORSERADISH
	15.75 pounds		RUB NEW YORK STRIP
Finish at Kitchen	P: 42 Serving	CHIMMICURRI SAUCE	MAKE CHIMMICURRI SAUCE
Finish at Event	P: 42 Serving	WHIPPED YUKON MASHED POTATOES	MAKE CHIMMICURRI SAUCE
	0.71 batch		MAKE YUKON GOLD WHIPPED MASHED POTATO
Finish at Event	P: 42 Serving	GREEN BEANS	MAKE GARNISH FOR POTATO REHEAT (RECIPE IN TPP)
	1.39 pounds		MINCE GARLIC
	10.50 pound		BLANCH HARICOTS VERTS
	2.63 pound		PORTION BUTTER
Finish at Event	P: 1 Serving	QUINOA STUFFED BELL PEPPER	PORTION OLIVE OIL
	1.00 serving		VEGETARIAN GUEST, SERVE WITH CARROTS, MASH, CHIMI SAUCE.
Finish at Event	P: 32 Serving	ITALIAN HERB AIRLINE CHICKEN BREAST	MAKE QUINOA STUFFED BELL PEPPER *** REMOVE WING FROM AIRLINE. KEEP SKIN IN TACT. RED SORREL FOR GARNISH ROASTED CIPOLINI ONIONS FOR GARNISH 2EA
	32.00 each		MARINATE AIRLINE CHICKEN (6 OZ)
Finish at Kitchen	P: 3 Serving	CHIMMICURRI SAUCE	PORTION SPRING MIX AND MICRO GREENS
Finish at Event	P: 33 Serving	WHIPPED YUKON MASHED POTATOES	MAKE CHIMMICURRI SAUCE
	0.56 batch		MAKE YUKON GOLD WHIPPED MASHED POTATO
Finish at Event	P: 33 Serving	RAINBOW CARROTS	MAKE GARNISH FOR POTATO REHEAT (RECIPE IN TPP)
	6.19 pounds		RAINBOW CARROT WITH TOPS 5 CARROTS PER BUNDLE
Finish at Kitchen	P: 75 Serving	HUCKLEBERRY COBBLER WITH VANILLA ICE CREAM	TRIM TOPS OF BABY CARROTS
	3.75 batch		MAKE CARROT GLAZE KIT
	2.34 gallons		(4) DESSERTS GF - USE GLUTEN FREE OAT TOPPING
	2.34 quarts		MAKE HUCKLEBERRY COBBLER ***
			PORTION ICE CREAM
			MAKE 'WHIPPED CREAM' (DRIVE RECIPE)

Category	Quantity/Unit	Item	Special, Production Notes, Container
Finish at Event	P: 75 Serving	TABLESIDE WATER SERVICE - WATER ONSITE	
	14.06 pounds	PORTION ICE FOR CONSUMPTION	