

Site: Barn and Blossom
4010 E. Jamieson Road
Spokane, WA 99223

Client: Jessica Khosravi
On: Friday, 9/12/2025

Phone: (509) 448-3894 **Fax:**

Phone: 4521 South Helena Street
Spokane, WA 99202

Invoice #: 5037

Driver:

Fax:

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

Client 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
Finish at Kitchen	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)	
P: 75 Serving	FRESH BAKED DINNER ROLLS WITH HONEY BUTTER		TO BE PLACED IN CHROME BASKETS FOR EACH TABLE.
Finish at Event	1.31 quarts	MAKE HONEY CINNAMON BUTTER (RECIPE)	
	75.00 each	PROOF AND BAKE ROLLS	
	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.
Finish at Kitchen	1.31 quarts	MAKE CREAMY HORSERADISH	
	15.75 pounds	RUB NEW YORK STRIP	
	1.31 quarts	MAKE CHIMMICURRI SAUCE	
P: 42 Serving	CHIMMICURRI SAUCE		
Finish at Event	1.31 quarts	MAKE CHIMMICURRI SAUCE	
	P: 42 Serving	WHIPPED YUKON MASHED POTATOES	
Finish at Event	0.71 batch	MAKE YUKON GOLD WHIPPED MASHED POTATO	
	42.00 serving	MAKE GARNISH FOR POTATO REHEAT (RECIPE IN TPP)	
	P: 42 Serving	GREEN BEANS	
	1.39 pounds	MINCE GARLIC	
Finish at Event	10.50 pound	BLANCH HARICOTS VERTS	
	2.63 pound	PORTION BUTTER	
	1.31 pints	PORTION OLIVE OIL	
	P: 1 Serving	QUINOA STUFFED BELL PEPPER	VEGETARIAN GUEST, SERVE WITH CARROTS, MASH, CHIMI SAUCE.
Finish at Event	1.00 serving	MAKE QUINOA STUFFED BELL PEPPER ***	
	P: 32 Serving	ITALIAN HERB AIRLINE CHICKEN BREAST	REMOVE WING FROM AIRLINE. KEEP SKIN IN TACT. RED SORREL FOR GARNISH ROASTED CIPOLINI ONIONS FOR GARNISH 2EA
Finish at Kitchen	32.00 each	MARINATE AIRLINE CHICKEN (6 OZ)	
	4.80 ounces	PORTION SPRING MIX AND MICRO GREENS	
	P: 3 Serving	CHIMMICURRI SAUCE	
Finish at Event	3.00 ounces	MAKE CHIMMICURRI SAUCE	
	P: 33 Serving	WHIPPED YUKON MASHED POTATOES	
Finish at Event	0.56 batch	MAKE YUKON GOLD WHIPPED MASHED POTATO	
	33.00 serving	MAKE GARNISH FOR POTATO REHEAT (RECIPE IN TPP)	
	P: 33 Serving	RAINBOW CARROTS	RAINBOW CARROT WITH TOPS 5 CARROTS PER BUNDLE
	6.19 pounds	TRIM TOPS OF BABY CARROTS	
Finish at Kitchen	1.03 quarts	MAKE CARROT GLAZE KIT	
	P: 75 Serving	HUCKLEBERRY COBBLER WITH VANILLA ICE CREAM	(4) DESSERTS GF - USE GLUTEN FREE OAT TOPPING
	3.75 batch	MAKE HUCKLEBERRY COBBLER ***	
	2.34 gallons	PORTION ICE CREAM	
	2.34 quarts	MAKE 'WHIPPED CREAM' (DRIVE RECIPE)	

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