

JOSHUA'S CATERING

Fresh. Local. Artful. Delicious.

David B. Hall, Chef/Owner

Catering Proposal

Contact Information

1-19-11; rev 2-16

Contact Name: Stephanie Chin & Dan Andreescu
Contact Phone: (248) 202-4814 (steph)
Contact Phone:
Contact Email: nu
Contact Address: 160 W. Durham Street
Mt. Airy, PA
New or Repeat Customer: New
Referral Source: Web

Event Information

Event Type: Wedding
Event Date: September 17, 2011
Event Time: ceremony 3-4 pm; dinner to follow
No. of Guests: 70
Event Location: Mt Airy home

Pricing

Notes from 1-19-11 meeting at store:

Stephanie works for EPA, wetlands, bogs

Dan is a computer programmer

Couple wants to maximize "green" food, service, décor, love rain, love nature

Guests mostly friends

Casual style; maybe assigned seats

Food likes:

Dan likes figs, Romania corn meal; soba noodles

Dan doesn't like raw onions

Stephanie likes noodles/pasta and sauces, loves soups/soup shooters

Stephanie doesn't like wasabi, goat cheese, carbonated beverages, soba noodles

Both are lactose intolerant BUT LOVE CHEESE AND EAT IT ANYWAY

Both like sushi, Asian/thai/indian/argentine foods

Neither drink any/much alcohol

Will have music and dancing
David suggested Night Kitchen Baker as “green” baker

Next steps:

- schedule meeting at their home when weather is reasonable; Stephanie is off every other Friday; dan can work from home that day; day in san fran 1-29, so gear for feb date
- send some sample menus, menu ideas based on notes above

Menu Suggestions...

Starters:

Farm fresh cheese display featuring seasonal cheeses made at local farms served with an assortment of fresh seasonal fruits, berries, and home-made candied nuts and accompanied by local breads from Baker Street Bakery and home-made bread sticks & crackers

Cheese Suggestions:

Amazing Acres Goat Dairy Artisan Cheese, Chevre Dill and Chevre Honey Drizzle
Leraysville Cheese Factory, Leraysville PA, Udder Delight, Semi Soft Whole Milk Cheese Smokey Delight
Nittany Valley Organic Raw Cheddar Cheese, Mill Hall, Pa – Cheesemaker, Mark J. Stoltzfus Jr.
Organic Baby Swiss Cheese
Danish Soft Blue
Cedar Valley Soft Havarti with Dill and Herbs, Cedar, PA

Chicken satay with Thai peanut sauce drizzle

Fig and goat cheese crostini with honey drizzle

Thai spicy meatballs

Assorted fresh sushi: tuna, California roll, vegetable

Seared, blackened Ahi tuna on rice crackers with wasabi crème fraiche

Ravioli bites filled with fresh herbs, cheese w/ homemade marinara dipping sauce

Deviled Eggs with Caviar and Smoked Salmon

Mini Salmon or Crab Cake Sliders

Baby Red Pepper dews (sweet baby red peppers) filled with feta and pine nuts

Choux Puffs with Smoked Trout and Caviar

Glazed Chilean Sea Bass on Nori Paper

NJ day scallops wrapped in Lancaster bacon

[[grilled vegetable skewers with tahini drizzle]]

Pastas:

Ziti with pumpkin squash puree, kale (optional) pecorino cheese and fresh herbs

Whole-wheat penne, roasted garlic olive oil, sautéed zucchini, broccoli, and grape tomatoes, cured black olives, sea salt, cracked pepper, fresh basil and other herbs, and Asiago cheese
Asian (soba, and/or traditional noodles) noodles with sesame oil, soy sauce, fresh ginger, scallions, snow peas and shredded carrots
Cheese ravioli with pink vodka sauce

Lobster Mac and Cheese

Linguini with squash blossoms and lemon cream sauce (may add grilled chicken or shrimp)

Fettuccini with arugula walnut pesto

Soups:

Roasted squash soup with hazelnuts and chopped chives

Organic tomato bisque with fresh basil

Oven roasted yellow pepper soup with dollop of crème fraîche and chives

Asparagus soup with saffron croutons

Entrees:

Pan seared free-range chicken breasts with red Thai curry peanut sauce

Sautéed Chicken Breast with Kennett Square Mushrooms, Leeks, White Wine, Lemon

Grilled Butterfish with cherry tomato salsa, capers and green olives

Grilled Ancho Chili, Cracked Pepper and Sea Salt Rubbed Flank Steak with Roasted Red Pepper Sauce

[[Stuffed eggplant option on your website]]

Sides:

Roasted Corn Salad with sweet pepper, purple onion and white wine vinaigrette

Green Bean Salad with fresh Tomato Chutney

Late summer wheatberry salad

Romanian Cornmeal (Mamaliga)

Salads:

Organic Greens with sweet Lime Vinaigrette and fresh curly Beets and Almonds

Watermelon, heirloom tomato and feta salad with fresh mint (can also be skewered for an app)

Iceberg wedges with blue cheese buttermilk dressing

Arugula with baby artichokes and shaved parmesan and lemon basil vinaigrette

Garlic crostini with fresh spinach, local Kennett square mushrooms and parmesan shavings

GENERAL CONTRACT PROVISIONS:

- (a) A deposit is required to confirm these services and the date of the event. Final payment is required three (3) days prior to the event. Unless otherwise specified, two interim payments of one third (1/3) of the total contract amount each will be expected and spaced between the initial deposit and the final payment.
- (b) Pricing is based on the number of guests set forth on page 1 of this agreement; reductions in the guest count will result in a 2% increase in the per person charge for every five person reduction to account for fixed service and food costs.
- (c) A credit card number will be requested to be kept on file.
- (d) All work shall be completed in a professional manner, and if applicable, in compliance with all building codes and other applicable laws.
- (e) To the extent required by law all work shall be performed by individuals duly licensed and authorized by law to perform the work.
- (f) Contractor warrants that it is adequately insured for injury to its employees and others incurring loss or injury as a result of the acts of Contractor or its employees.
- (g) In the event Client shall fail to pay any periodic or installment payment due hereunder, Contractor may cease work without breach pending payment or resolution of dispute.
- (h) Contractor shall not be liable for any delay due to circumstance beyond its control.
- (i) Contractor is an independent contractor and not an employee of Client.
- (j) Any changes to this document must be signed by both Contractor and Client.
This Agreement shall be construed in accordance with the laws of the state of Pennsylvania._____
- (k) Neither the Client nor the Contractor may assign this Agreement without prior written consent from the non-assigning party.
- (l) Due to food safety issues, food served in an off-premise venue will be discarded at the conclusion of the event, unless other arrangements are made with the client and the client understands that the caterer cannot assure food safety of food consumed after the event.
- (m) Payment is preferred by cash or check. An additional 3% fee is charged for payments made by another method.
- (n) PA Department of Health advises consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illnesses.

Accepted by:

Client Signature

Accepted by:

Joshua's Catering

