

TCP CATERING PRICING GUIDE

SCHOOLS, CHURCHES, NON-PROFITS

VALID FOR 2019-2020 SCHOOL CALENDAR YEAR

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TCP Catering
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*For events 10 miles or less, delivery Fee of \$35 applicable on all orders w/ food & beverage totaling less than \$500. *\$250 food and beverage minimum. *Events of 50 guests or less will be priced the same and can be made a drop-off if mutually agreed upon by TCP and client. Main meal & dessert are priced separately. *All prices are for buffet-style meals and are inclusive of set-up, service, serving pieces & utensils & regular disposable plate ware. *Please contact TCP for pricing in the event the meal is paid for by an outside vendor as they may not be exempt from sales tax or receive listed discounts. *All meals include 1 meat, up to 3 sides, 1 salad, dinner rolls, sweet tea, unsweet tea & water. *Prices quoted reflect a 3% discount in consideration of payment via check or cash. If card payment is made, that 3% will be removed. *Cancellation Policy: Customer agrees to pay 50% of total for cancellation inside less than 72 hrs. of listing serving time. ***Price includes both beef & chicken. Sides and condiments included with fajitas & enchiladas appropriate for respective menu. *Special menus available upon request.

STEP 1: Select your entrée.

	10-50	51 & Up
Grilled Chicken Breasts w/Roasted Vegetables	\$11.00	\$10.00
Oven Roasted Chicken	\$11.00	\$10.00
Monterey Chicken	\$11.50	\$10.75
Bruschetta Chicken	\$11.50	\$10.75
Caribbean Jerk Chicken	\$11.75	\$10.75
Chicken Marsala	\$12.00	\$11.00
Chicken Cordon Bleu	\$12.00	\$11.00
Chicken Florentine	\$12.00	\$11.00
Mediterranean Chicken	\$12.00	\$11.00
Tortilla Tilapia	\$12.00	\$11.50
Brown Sugar Roasted Pork	\$12.00	\$11.00
Rosemary Pork	\$12.00	\$11.00
Roast Beef	\$12.50	\$11.00
Beef Burgundy	\$13.00	\$12.00
Roasted Atlantic Salmon	\$13.00	\$12.00
Beef & Chicken Enchiladas***	\$12.00	\$12.00
Beef & Chicken Fajitas***	\$12.00	\$11.00

Add a 2nd ENTRÉE for \$2.50 per person (\$3 pp to add Salmon or Beef Burgundy)

VEGETARIAN OPTIONS: **Prices are in addition to per-person price. All other selected menu items for event still available to guests w/these restrictions.*

Spinach Lasagna	Serves up to 10	\$35
Stuffed Red Peppers	Serves up to 10 (vegan preparation available)	\$35
Grilled Portabella w/Bruschetta & Balsamic	Serves up to 10	\$35

STEP 2: Select up to 3 sides. **Fajitas & enchiladas served w/ Spanish rice & charro beans.*

Roasted Red Potatoes	Country Style Green Beans	Corn Soufflé
White Cheddar Mashed Potatoes	Steamed Vegetables	New Potatoes w/Lemon Butter
Au Gratin Potatoes	Rice Pilaf	Loaded Mashed Potatoes
Broccoli Rice & Cheese	Green Beans w/Garlic & Cracked Pepper	Bacon & Maple Green Beans
Garlic Mashed Potatoes	Green Beans Almandine	Roasted Brussels Sprouts
Sugar Snap Peas	Buttered Broccoli	Roasted Sweet Potatoes
Whole Kernel Corn	Classic Macaroni & Cheese	Scalloped Potatoes
Long Grain & Wild Rice	Southwest Corn & Roasted Vegetables	Spanish Rice
Black Beans	Charro Beans	Cilantro Lime Rice
Baked Macaroni & Cheese	Cornbread Dressing <i>*Seasonal</i>	Refried Beans

STEP 3: Select 1 salad. **Please inquire if different dressings are desired.*

Garden Salad w/ Buttermilk Ranch & Italian	Caesar Salad w/Creamy Caesar Dressing	Spinach Salad w/Bacon Vinaigrette & Honey Mustard
Mandarin Orange Salad w/Honey Raspberry Vinaigrette	Cranberry Walnut Salad w/Cranberry Citrus Dressing	Avocado Garden Salad w/ Sun Dried Tomato Vinaigrette
Spinach Waldorf Salad w/ Blackberry Peppercorn Vin.		Greek Salad w/ Balsamic Vinaigrette

STEP 4: Select dessert(s): *Choose 1 for up to 100 guests. Choose up to 2 for over 100 guests.*

	Per Serving		Per Serving
Texas Main St. Cake	\$1.25	Assorted Cookies	\$1.00
Sopapilla Cheesecake	\$1.75	Banana Pudding	\$1.50
Red Velvet w/Cream Cheese	\$1.25	Bread Pudding	\$1.50
Chocolate Cake w/Peanut Butter Fudge	\$1.25	Pineapple Icebox Cake	\$1.25
NY Cheesecake w/Fruit Topping	\$3.00	Strawberry Shortcake	\$1.50
Vanilla Pound Cake w/Cinn Cream Chz	\$1.50	Chocolate Cream Pie	\$2.75
Lemon Cake w/Cream Cheese	\$1.25	Coconut Crème Pie	\$2.75
Carrot Cake w/Cream Cheese	\$1.50	Tiramisu	\$3.00
Peach Cobbler	\$1.75	Lemon Bars	\$1.75
Apple Cobbler	\$1.75	Chocolate Chunk Pecan Bars	\$2.00
Texas Pecan Pie	\$2.25	Chocolate Mousse	\$1.50

FOR EVENTS USING THE FOLLOWING STYLES OF DINNERWARE, ADD THE LISTED AMOUNT FOR STAFFING.

***Bussing included with premium disposables and china:**

Basic Disposables (NO BUSSING)	+ \$0.00 pp
Premium Disposables	+ \$4.00 pp
China (Either provided by TCP, client or venue.)	+ \$8.00 pp

BREAKFAST: *Includes Orange Juice & Water. \$250 food & beverage minimum.*

	25-74	75 & Up
Classic Continental Breakfast	\$10.00 pp	\$9.00 pp
Signature Hot Breakfast	\$10.50 pp	\$10.00 pp

COFFEE: *Includes one station with disposable cups and lids, stirrers, cream & sweetener. Please inquire for tableside coffee service*

	All Reg or Decaf	Both Reg & Decaf
50-100	\$75	\$100
101-200	\$150	\$200
Over 200	Please Inquire	Please Inquire

APPLE JUICE & CRANBERRY JUICE: *Choose 1 for an additional \$0.75 per person.*

OZARKA BOTTLED WATER: *\$1 each.*

RENTALS:

Standard Chafers	\$0.00
Premium Chafers	\$20.00 ea.
Gold or Silver Chargers (available w/upgraded dinnerware only)	\$1.00 ea.
Champagne Flutes; Wine Glasses (w/china dinnerware only)	\$0.75 ea.
China Coffee Cups and/or Coffee Saucers (w/china dinnerware only)	\$0.75 ea.

LINEN DINNER NAPKINS: *Incl. folding, delivery, setup, return (2 wk. notice).*

WHITE, BLACK OR IVORY	\$1.00 each
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CATERER'S FEES: *If your chosen venue charges any fees back to TCP, those fees will be added as a separate line items back to the invoice.*