

TCP CATERING PRICING GUIDE

SCHOOLS, CHURCHES, NON-PROFITS

VALID FOR 2019-2020 SCHOOL CALENDAR YEAR

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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
***Price includes both beef & chicken. Sides and condiments included with fajitas & enchiladas appropriate for respective menu.		
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	\$50
Stuffed Red Peppers	Serves up to 10 (vegan preparation available)	\$35
Grilled Portabella w/Bruschetta & Balsamic	Serves up to 10	\$50

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.

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:

TCP PROVIDES BASIC LAP LENGTH BLACK LINENS FOR FOOD/BEV STATIONS ON ALL FULL SERVICE EVENTS.
WHITE, BLACK OR IVORY NAPKINS AVAILABLE FOR \$1 each

POLICIES & GUIDELINES

ORDER MINIMUM: *\$250 food & beverage minimum on all orders.*

DEADLINES:

Order Deadline: *Although TCP will do our best to make accommodations anytime, we appreciate orders being submitted at least 10 days in advance. TCP cannot guarantee availability of staff and/or product with any less notice.*

Final Headcount: *Final headcount due 1 week in advance. Minor additions will be accepted as late as 10:00 AM on the day prior to event.*

Other: *Please submit your estimated serving time no later than 7 days prior to the event.*

SERVICE DESCRIPTIONS/POLICY:

GENERAL (for all full service events): TCP will provide all necessary serving pieces, chafers, displays and dinnerware for the food & beverage provided by TCP. Events of 50 guests or less will be priced the same and can be made a drop-off if deemed necessary by TCP. Main meal & dessert are priced separately. Special menus available upon request. Beverage station requires a minimum of 1x6' or 1x8' table (or equivalent space) for tea, water and/or coffee (if applicable) and will include beverage dispensers, cups and/or goblets, ice, sweeteners, lemons, stirrers and cream (if coffee provided). TCP will maintain all service areas throughout meal service. Service areas will be broken down and catering staging area will be left, at minimum, in the shape it was found at time of arrival. To-go food will be packaged if supplies permit. Should TCP be expected to remove garbage from the premises, additional charges will apply, and TCP must be notified in advance. Client responsible for all cleaning related duties and removal of all remaining items following TCP's departure unless otherwise specified. Food quantity provided by TCP will be adequate to feed the number of total guests and/or vendors provided in the final headcount. Additionally, TCP will provide a slight cushion to allow for one of two circumstances: an abnormally hungry crowd OR a few unexpected guests. Should these situations arise concurrently, TCP cannot guarantee that everyone will have all food items available but will make our best efforts to accommodate everyone. Client agrees to pay the greater total of either the final headcount OR the actual number of guests served. TCP does not guarantee food for guests arriving 30 minutes or later following the beginning of dinner service.

BUFFET: Per each buffet station, TCP requires 2x6' or 2x8' tables. If dessert is added, 1x6' or 1x8' table will be required per 100 guests. TCP will provide standard black lap length linens for food and beverage tables. TCP suggests that food station have double-sided access. For events using basic disposable dinnerware, all dinnerware (cutlery packets w/napkins, s&p, clear plastic cups, black laminated foam plates) will be available at the food & beverage stations. If premium disposables or china dinnerware is selected, dining tables will be pre-set with a knife, dinner fork, salt & pepper shakers and napkin (paper, TCP linen napkin or client linen napkin). Linen napkins will be folded one of three ways: flat, tent or waterfall. If any other fold desired, please discuss at when providing final guest count. Buffets are intended to be self-serve. Staff will maintain food station(s) and replenish as necessary. Buffet will remain open until TCP lead staff determines that all guests (and vendors, if applicable) have had sufficient time to access food. All beverages, including refills, will be available at beverage station. If supplies permit, TCP will leave behind remaining tea/water. TCP will arrive 1 hr. prior to scheduled serving time to begin setup. Once all agreed upon duties have been completed by TCP, all items belonging to TCP will be removed and taken with TCP team. Additional time needed due to schedule changes, delays, or any other unforeseen circumstances will incur additional expense at the rate of \$150/hr. in increments of 30 minutes. Client agrees to pay these fees within 10 days of event.

LIGHT & LEAVE: Based either on the size of the event and/or TCP availability, this limited service option may be deemed appropriate by TCP. Disposable chafers/food warmers, disposable serving utensils, ice (if needed) will be provided. TCP will arrive 30 minutes prior to scheduled serving time and will depart once all setup is complete. All items left behind are the responsibility of the client to discard. TCP requires 2x6' or 2x8' tables for the main meal. If dessert is added, 1x6' or 1x8' table will be required. These events include basic disposable dinnerware. All dinnerware (cutlery packets w/napkins,

s&p, clear plastic cups, black laminated foam plates) will be available at the food & beverage stations. TCP not liable for food quantities that guests are served as TCP staff will not be present during service to monitor serving stations.

PICK UP ORDERS: *If you prefer to pick up your order, please discuss with TCP. Discounts will be applied and based on the specifics of each order. TCP will prepare food to be picked up at a scheduled time. Food will be cooked to proper temperatures and will be ready by scheduled time. TCP is not liable for food temperatures once client has taken possession of ordered items. Should TCP agree to allow client to borrow any of TCP's equipment, client agrees to return equipment no later than the next day before noon or other agreed upon time. Furthermore, if any borrowed items are lost, stolen or damaged, client agrees to pay for damages in an amount not to exceed the full retail price of said equipment. TCP not liable for food quantities that guests are served as TCP staff will not be present during service to monitor serving stations.*

DROP OFF ORDERS: *These orders are similar to a light & leave order, but are food-only orders. No equipment for serving/warming provided. No ice unless otherwise specified. Food will be delivered at proper temperature. TCP is not liable for food temperatures once client has taken possession of ordered items. Should TCP agree to allow client to borrow any of TCP's equipment, client agrees to return equipment no later than the next day before noon or other agreed upon time. Furthermore, if any borrowed items are lost, stolen or damaged, client agrees to pay for damages in an amount not to exceed the full retail price of said equipment. TCP not liable for food quantities that guests are served as TCP staff will not be present during service to monitor serving stations.*

PLATED: *In addition to all items described in general description above, dining tables will be pre-set with iced water, salad, salad fork, bread & butter. For menus offering multiple entrees, it is the responsibility of the client and/or coordinator to plan for assigned seating and to provide place cards with entrée indicators placed by client/coordinator at appropriate place settings. Client agrees to provide seating chart to include a consolidated total count of each entrée per table as well as table numbers. This is due no later than 7 days prior to event. TCP will arrive 1-1.5 hrs. prior to scheduled serving time. Larger events may take more time to setup, and TCP will discuss earlier arrival time if necessary. Once all agreed upon duties have been completed by TCP, all items belonging to TCP will be removed and taken with TCP team. Additional time needed due to schedule changes, delays, or any other unforeseen circumstances will incur additional expense at the rate of \$150/hr. in increments of 30 minutes. Client agrees to pay these fees within 10 days following the event.*

HORS D'OEUVRES/STATIONS: *All dinnerware will be available at food stations unless otherwise specified regardless of style of dinnerware chosen. TCP will arrive 1 hr. prior to event start time. Once all agreed upon duties have been completed by TCP, all items belonging to TCP will be removed and taken with TCP team. Additional time needed due to schedule changes, delays, or any other unforeseen circumstances will incur additional expense at the rate of \$150/hr. in increments of 30 minutes. Client agrees to pay these fees within 10 days following the event. TCP recommends a budget/price that will support food availability for 1.5-2 hours. That time begins once guests begin eating. Due to the unpredictable nature of this style of event, TCP does not guarantee that all items will be available the entirety of service. TCP will consolidate food items as needed for appearance.*

DELIVERY: For events 10 miles or less from TCP facility, delivery fee of \$35 applicable on all orders w/ food & beverage totaling less than \$500. For events of greater distance, please discuss fees with TCP.

SERVICE CHARGE: All service charges & gratuities are waived. Gratuities are at client's discretion. On occasion, a service charge/gratuity may be applicable due to the nature of the event. In these cases, service charge of 15% for a buffet-style meal and 20% for a plated meal will apply.

HOLIDAY POLICY: Premium pricing based on each event. Includes, but not limited to, the following holidays: New Year's Day, Valentine's Day, Easter, Mother's Day, Memorial Day, Father's Day, July 4th, Labor Day, Thanksgiving (day before and day after), December 23rd, December 26th, New Year's Eve.

PAYMENT/BOOKING: Deposits are not required to reserve date. Purchase orders are accepted. Payment due no later than event date unless prior arrangements/terms are made. Cash, checks & cards accepted. Online payment at www.tcpcatering.com/make-a-payment. A 3% discount has been applied in consideration of payment by cash or check. If card payment made, discount will be removed. If your organization is exempt from sales tax, please provide a signed tax exemption form with your payment.

CANCELLATION: In the event of cancellation, TCP will refund all payments made if written notification of cancellation is provided more than 30 days in advance. If any payments were made in advance, TCP will refund all payments not to exceed 80% of the total bill with minimum 30 day notice. Client agrees to pay the greater of 50% of total bill OR all payments made if event is cancelled inside 72 hrs. of TCP's scheduled arrival time.

INSURANCE: Upon request, TCP will add venue as a certificate holder for a \$1,000,000 general liability policy. Many venues where TCP caters regularly will already have this on file.

VENUE FEES: Any fees charged by the venue to the caterer are the responsibility of the client. These fees include, but are not limited to, kitchen usage fees, venue fees, catering fees, fees for using another catering service other than the venue's in-house caterer, trash removal fees, etc. Client liability does not apply to any venue charges to TCP related to any negligence on the part of TCP (i.e. sub-standard clean-up, accidental damage, etc.).

FOOD ALLERGIES: Upon request, TCP will provide responses to presented concerns about various food allergies and dietary restrictions that is, to the best of our knowledge, accurate for client's chosen menu. TCP response is general information only and is not intended to assess the individual guest's dietary conditions nor is it intended to be a recommendation about which menu items a guest should (or should not) consume. Where deemed appropriate, will list possible concerns. It is ultimately the guest's sole responsibility to determine which menu items he or she should consume. Your menu will be served SELF-SERVE BUFFET style. The Chicken Place, Inc. and TCP Catering are not responsible for which menu items a guest voluntarily puts on his or her plate. In making their selections from the buffet line, guests are expected to use their own good judgment based on their experience with their specific dietary conditions. We are in no way making any attempt to assess a guest's dietary condition especially regarding the severity of an allergy or intolerance.

VENDOR MEALS: Some of your hired vendors may request/require a meal. TCP does not provide a separate menu for vendors. Vendor meal prices will be the same "per-person" price of the main meal, but TCP will not charge for other line items such as hors d'oeuvres, cake cutting, napkins, etc. For buffet meals, vendors will be welcome to join the buffet. For plated meals, TCP will have meals for vendors in the kitchen following guest service. TCP staff does not require meals.