



Veronica & Rick's New Year's Eve Wedding!

Hors D'oeuvres Tray-served

Brie, Port-wine and Grape, and Roasted Garlic Crostini

Jumbo Lump Crab Cake with Red Beet-Horseradish Remoulade

Savory Veal Meatball with Shallot-Cabernet jus

Morel Mushroom and Goat Cheese Toasts

Hors D'oeuvres Displayed

House-cured Gravlax with Pumpernickel Stars and Dill-Mustard Creme Fraiche

Dinner Menu

Appetizer

Maine Diver Scallop in Black Tie

...black truffle, spinach, all-butter puff pastry, chicken jus with vermouth

*

Pascal Jolivet Pouilly Fume

Entree

Fennel & Garlic-cruste Pork Rib Roast with Warm Quince and Apple
Compote

.....madeira pan jus

Yukon Gold & Sweet Yam Mashed Potatoes

.....buttermilk, herbs

Asparagus Bundle

*

Allesandro Brero Piemonte Barolo

Salad

Butter Lettuce Salad with Walnuts and Stilton

....muscatel vinaigrette

Dessert

Wedding Cake

...Veronica's five-tier wedding cake, 7", 6", 5", 4", 3" layers- standing "tall and narrow"

Old-fashioned Yellow Cake with Light Chocolate Mousse Filling and White
Buttercream Frosting

Petit Fours

Truffle with Gold Leaf, Marimoms, & Macaroons

*

Coffees / Spirits

Menu Price

\$ 1,975.00 / 12 - 18 guests at this price point please
*avg p.p. charge of \$ 131.67 per guest should 15 guests attend

Our Staff

\$ 38.50 - \$ 45.00 per hour per staff person range
*Parties with less than 10 hours service are billed at \$ 45.00 per hour,
11 - 29 hours are billed at \$ 42.00 per hour; 30 - 69 hours are billed at
\$ 40.00 per hour. Parties with 70 or more staff hours are billed at \$ 38.50.
We do not add gratuities or service charges to our staff billings or invoices.

Menu Price Includes

Full and responsible coordination of the event

Design and service supplies from our extensive inventory: A variety of designs for service of the menu based on your preferences, silver trays, platters, coffee supplies, silver urns and servers, waiter supplies, small appliances and cooking equipment, selected tabletop requirements, and all related items

Additional Charges:

Beverage handling and bar supplies: Ice, fruit, juice, all sodas/mixers, ice, coolers, napkins, bar decorations, and all related supplies

The Bar: Wine, Liquor, Beer and/or Champagne

Table Settings: China, Flatware, Glassware, Guest and Service Table Linens, Napkins

Flowers / Decorations
(if required)

Rentals: Tents, large scale cooking appliances, specialty linens, additional tables or chairs, and any items not listed as included herein

Terms of Service:

Please see page 1 for guest count call-in time and payment schedule.

A deposit of \$ 500.00 is on account.

Also:

Caterer shall reserve the right to make reasonable menu substitutions with like quality and cost items if unable to obtain specific food ingredients due to acts beyond its control. Client will be notified in advance whenever possible.

*

At non-seated events, the caterer will reserve the right to perform a guest count without audit during the event and invoice the customer for those guests or attendees over and above the guest count that was furnished by the customer. Additional service and equipment charges of \$ 10.00 per person will be billed in addition to menu charge for those guests / attendees above the guest count.

*

Caterer will indemnify the client and the attendees from and against any and all losses and damage that be sustained by the client and attendees by of damage to property or personal injury, caused by the act or omission of the caterer, its server or agents, while engaged in the performance of the services herein.

Customer acknowledges terms of service and accepts responsibility for all costs of collection, including reasonable attorney's fees, and 1.5% interest per month on any amount not paid when due.

*

Caterer will carry and maintain in full force (a) comprehensive and general liability insurance for property damage and personal injury, including products liability, with limits of at least \$ 1million / \$ 2 million (the "CGL insurance") and (b) workers compensation insurance.

*

Culinary Concerts Inc. is an Equal Opportunity Employer and Culinary Concerts Inc. complies with all applicable state and town health department regulations and adheres to all town, state, and federal laws

*

"Wake-up. Over-deliver. Simple."

(Ccb / 2003)

