1500 Dragon Street, Suite C
Dallas, Texas 75207
214-821-2514

# Event Detail

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|---|---|---|---|
| **Prepared For:** | Brake and Clutch Buffets - BYOB Saturday<br>$5000 F&B Minimum | **Event Date:** | |
| **Address:** | | **Phone:** | |
| | | **Event Title:** | 275 ppl - Buffet 6 |
| **Proposal #:** | 30303 | **Guest Count:** | 275 (Estimated) |
| **Service Style:** | Buffet | **Occasion:** | Wedding Ceremony & Reception |
| **Salesperson:** | Kylie Mauer<br>kylie@cncatering.com | | |
| **Venue:** | Brake & Clutch Warehouse<br>3601 Main Street<br>Dallas, TX 75226 | **Last Change:** | 4/3/2018 |
| **Venue Contact:** | Laura Webb<br>214-404-9909 | | |
| Timeline: | 6:00 PM Event Start<br>11:00 PM Event End | | |

## Sample Buffet Menu

**This is a sample menu only; other menu options available.**

### PASSED HORS D'OEUVRES

**Soup and Panini Shooter (pass)**
Grilled Smoked Cheddar Panini with Tomato Soup Shooter

**Fingerling Caviar (pass)**
Baked Fingerling Potatoes with Crème Fraiche and Caviar

**Sesame Ahi Tuna Tartare Mini Taco (pass)**
Sesame Ahi Tuna Tartare on Mini Wonton Taco

### DISPLAYED HORS D'OEUVRES

**Cheese Display**
Cheese Display: Cahill Irish Porter, Spanish Manchego, Hoffman's Smoked Cheddar and Amber Valley Sage Derby Displayed along with Crackers, Flat Breads, Figs, Dates and Fresh Berries

### SALADS

**Mix Green Pistachio Salad**
Mix Green and Mache Salad with Toasted Pistachios, Red Grapes, Sweet Watermelon, Crumbled Gorgonzola Tossed in a Maple Vinaigrette

## ENTREES

**Portabella Cream Chicken**

Breaded Chicken Breast Cutlet with a Roasted Portabella-Romano Cheese Cream Sauce

**Herb Grilled Beef Tenderloin Carving Station**

Fresh Herb Marinated and Grilled Tenderloin of Beef Carved to Order and Served with Red Wine and Caramelized Onion Au Jus, Horseradish Cream

## SIDES

**Truffled Mushroom Mash**

Truffled Wild Mushroom Mashed Potatoes

**Shallot Parmesan Asparagus**

Roasted Asparagus w/ Caramelized Shallots & Shaved Parmesan

**Rolls and Butter**

Fresh baked challah rolls with butter

**Food**

| Qty | Description | Unit Price | Total |
|---|---|---|---|
| 185 | Soup and Panini Shooter (pass) | $4.75 | $878.75 |
| 185 | Fingerling Caviar (pass) | $4.00 | $740.00 |
| 185 | Sesame Ahi Tuna Tartare Mini Taco (pass) | $3.00 | $555.00 |
| 205 | Cheese Display | $5.95 | $1,219.75 |
| 275 | Mix Green Pistachio Salad | $2.95 | $811.25 |
| 275 | Portabella Cream Chicken | $7.50 | $2,062.50 |
| 275 | Herb Grilled Beef Tenderloin Carving Station | $17.00 | $4,675.00 |
| 275 | Truffled Mushroom Mash | $3.95 | $1,086.25 |
| 275 | Shallot Parmesan Asparagus | $3.95 | $1,086.25 |
| 275 | Rolls and Butter | $0.00 | $0.00 |
| | | Food Subtotal | $13,114.75 |

**Beverage**

*CLIENT TO PROVIDE BEER, WINE, AND LIQUOR.*

| Qty | Description | Unit Price | | Total |
|---|---|---|---|---|
| 275 | Non-Alcoholic Beverage Service | $7.95 | Each | $2,186.25 |
| | CN Catering to supply all non-alcoholic beverages for event, to include: Iced Tea, Water Service, Assorted Sodas, Coffee Service Lemons, Condiments, Creamer, Cocktail Napkins, Straws, Ice *all beverages served at bar or drink station | | | |
| 275 | Bar Mixer Service | $2.00 | Each | $550.00 |
| | CN Catering to supply all necessary mixers and garnishes for full bar service to include: OJ, Cranberry, Pineapple, Grapefruit Juices, Tonic, Soda Water, Assorted Sodas, Lemons, Limes, Cherries, Olives, Cocktail Napkins, Straws, Bar Picks, Bar Caddies, Bar Mats, Pourers, Spouts, Bus Tub, Ice - Includes Ice for Alcoholic Drinks | | | |
| | *MUST MEET A $5000 FOOD AND BEVERAGE MINIMUM ABOVE THIS LINE* | | | |
| | | Beverage Subtotal | | $2,736.25 |

**Rental**

| Qty | Description | Unit Price | | Total |
|---|---|---|---|---|
| 275 | Buffet Plateware / Flatware Package | $3.00 | Each | $825.00 |
| | Dinner plate, dessert plate, dinner fork, dinner knife, and dessert fork | | | |
| 275 | Tea / Water Goblet | $0.80 | Each | $220.00 |
| | DOES NOT INCLUDE PRE-SET WATER | | | |
| 550 | Wine Glass | $0.80 | Each | $440.00 |
| 550 | Rocks Glass | $0.80 | Each | $440.00 |
| 2 | Buffet Linens | $18.75 | Each | $37.50 |
| 275 | Linen Napkins - Black, White, or Ivory | $1.25 | Each | $343.75 |

*ADDITIONAL COLORS & FABRIC UPGRADES AVAILABLE*

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|---|---|---|
| | Rental Subtotal | $2,306.25 |

**Staffing**

*Staffing based on a 5 hour event*

| Qty | Description | Unit Price | Total |
|---|---|---|---|
| 9 | Attendant | $225.00 | $2,025.00 |
| 1 | Attendant (Loading) | $225.00 | $225.00 |
| 4 | Bartender | $225.00 | $900.00 |
| 1 | Captain | $275.00 | $275.00 |
| 1 | CN Rep (In-House) | $0.00 | $0.00 |
| 5 | Cook | $150.00 | $750.00 |

| | | |
|---|---|---|
| | Staffing Subtotal | $4,175.00 |

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|---|---|
| **Charges:** | $22,332.25 |
| **12% Gratuity:** | $1,902.12 |
| **Subtotal:** | $24,234.37 |
| **8.25% Sales Tax:** | $1,999.34 |
| **Post-Tax Subtotal:** | $26,233.71 |
| **Payments:** | $0.00 |
| **Balance Due:** | $26,233.71 |
| **25% Deposit Amount:** | **$6,558.43** |

A 3% discount has been applied to this menu in consideration of payment by cash or check. If you would prefer to pay by credit card, the 3% discount will be removed.