

Date: 08/22/2024

# Catering Proposal



Football Graze - 70ppl

Prepared by: Chef Brittany Flint



CBF CATERING

**SUZIE SMITH,**

Thank you for your interest in my Catering Services. I am delighted to share this final proposal, which contains information about me, your suggested menu, as well as what to expect the day of your event. Looking forward to making your special event magical!

## About Chef B

I am a classically trained Chef with 14 years of professional restaurant, corporate dining and catering experience. Local to the area I recently began offering à la carte Personal Chef services - one of them being Intimate Events. These events are designed to wow you and your loved ones with an amazing meal. I have designed lovely menu options with your dietary preferences in mind. If you decide to book with CBF know that you are supporting a small, local business. Pricing reflects time spent on menu creation, local sourcing of ingredients, day of assistance, driving time as well as food preparation. I love food and providing a high level of service to my clients so my price point may be higher than other companies. Below you'll find your customized menu options.

# Football Themed Graze Display for 70 - \$2,950.01

[\$35pp + \$219.78 estimated traveling fee + \$173.53 taxes + \$106.79 transaction fee]

## Dietary Restrictions, Preferences & Notes

**Price includes 1 hour of set-up, traveling time, disposables serving trays and 7 menu items designed, prepared, curated and elegantly displayed by Chef B.**

**\*\* Client will be providing the necessary tables, linens, plates, eating utensils, preferred serving trays and utensils. \*\***

- Event date - Sunday, September 22, 2024
- Event location - 12345 Bull Run Dr. Reston, VA.
- Expected guest count is 70ppl.
- Set-up time - 1pm.
- Drop-off with 1 hour of set-up service.
- Kitchen [or other staging area] may be used during the execution of your special event.
- 400 pieces of hors d'oeuvres.

## Gabriel's Rookie Year Graze Display

*The following items have been carefully created to not only be crowd pleasing but also hold well while on display.*

**Wagyu Beef Sliders [80ea]** - Melt in your mouth ground Wagyu with caramelized onions, lettuce, pickles & black pepper mayo on freshly baked ciabatta.

**Mini All-Beef Franks in a Blanket [80ea]** - Served sprinkled with sesame seeds and accompanied by Dijon honey mustard.

**Rosemary-Parmesan Chicken Meatballs [80ea]** - Nestled in San Marzano tomato sauce and garnished with fresh herbs.

**Broiled Mac-n-Cheese Bites [80ea]** - A classic with a Bajan twist! Macaroni and cheese loaded with aromatics, sprinkled with seasoned breadcrumbs and baked until golden brown. Served in squares with skewers for easy eating.

**Miniature Salted Pretzel Bites [80ea]** - Accompanied by mustard & cheese sauces.

**Exotic Fruit Tray [for 50]** - Pineapple, melons, kiwis, mango, dragon fruit and berries sliced & displayed with vanilla bean Greek yogurt dip.

**Chips, Dips & Crudités** [for 50] - Crisp veggies, buttermilk ranch, spinach artichoke dip, roasted red pepper hummus and assorted chips.

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# Additional Details

## Dinner Date/Time/Number or Guests

- This is an intimate event at a private residence. Expected guest count is 70ppl. Event date is Sunday, 08/22/2024, estimated start time is 1pm but I'll be there to set everything up an hour prior.

## Menu Changes

- Although most ingredients are easily sourced the market is ever changing and supply chains get disrupted. However in the event an item or two must be substituted I will be in constant communication about the right fit.

## Payment Options

- Payment is due upfront in order to secure your booking date as well as specific ingredients and supplies. A minimum of 50% is required for the deposit. You can expect an invoice however I also accept Venmo, ApplePay, Zelle and PayPal. Please note that there will be a 6.5% tax and 4% transaction fee added to the total.

## Terms, Agreements & Contract

- When booking with Chef Brittany Flint you enter into a Personal Contract which you (the client) are financially responsible for services provided by me (Brittany Flint). This contract is in effect once payment is received and ends when services are rendered on the date of your event. For all bookings that require a deposit, the remaining balance is due, at the latest, five business days prior to your booking date. If final payment is not received by then you forfeit your deposit and the booking is canceled. In the event of cancelling or rescheduling, three days notice is required. When canceling your booked event 100% of the deposit is forfeited; this covers the time invested in creating your menu, ordering supplies and securing ingredients - no exceptions. In order for a lower or higher guest count to be accommodated, five business days notice is required - otherwise I proceed as planned and the invoice stays the same. Although I am well versed in Virginia Food Safety practices, manufacturers cross contamination and food borne illnesses can still occur. Eating raw or undercooked meats, eggs and shellfish can

increase the risk of illness happening. By submitting payment you agree that I (Brittany Flint) or any entity affiliated with me [this includes ChefBVentures LLC and/or family members] are not responsible for any and all damages produced by allergic reactions or food borne illnesses due to, but not limited to, the consumption of food purchased or prepared by me- you [the client] assume all responsibility. You also agree to all terms stated in this contract, emails, phone calls and text messages.

## Contact Details

Name	Phone	Email
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