



ESCOFFIER BUFFET

Number of Guests: Minimum of 35
Per person Price: \$43.35 per person for 150+ Guests
 \$44.35 per person for 76-149 Guests
 \$45.35 per person for 35-75 Guests
Includes China, Flatware and Standard Linens
Labor: Supervisor at \$150.00 plus \$100.00 per Chef or Server
Requirements: One Supervisor per 300 Guests and one Server per 25 Guests
Tax: 7% unless tax exempt
Service Charge: 15%

Client's Choice of Five Hot *or* Cold Hors d' Oeuvres
Butler-Style Passed on Silver Trays or Stationary

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Salade de Fleur with Balsamic Vinaigrette and Edible Flowers

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Lobster Thermidor (3 oz.)

Chicken Montrachet (3 oz.)

Herb Roasted Châteaubriand au Jus

(Hand-carved Herb-Roasted Tenderloin of Beef au Jus)

Accompanied by Horseradish Chantilly and Peppercorn Demi-glace

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Peruvian Blue Potatoes

Haricot Vert and Pattypan Squash Vegetable Medley

Exotic Bread Display served with Creamy Butter

Gourmet Coffee Bar: Freshly Brewed Coffee Served with Gran Marnier Whipped Cream, Chocolate Curls, Orange Zest, Maraschino Cherries, Monin Flavorings, and Half-and-Half

Standard Wedding Cake with Filling, Viennese Dessert Table, *or* Ice Cream Sundae Bar

OPTIONS

- ◆ Deduct \$3.50 per person to omit Dessert Selection
- ◆ Add Pasta Bar (Chef to prepare) at an additional \$3.95 per Person, plus a Chef at \$100.00
- ◆ Add or Deduct \$1.35 per hot or cold Hors D' Oeuvres omitted or added
- ◆ Add Gold or Silver Chargers at \$1.00 Each.
- ◆ Cake Delivery fee is paid directly to Bakery.

This menu is merely a sample; we will gladly customize or substitute any menu ideas you have.

| <i>Typical Price for our Escoffier Buffet for 100</i> | |
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| <i>Food</i> | <i>\$4435.00</i> |
| <i>Labor</i> | <i>\$650.00</i> |
| <i>Facility/ Kitchen Fee</i> | <i>TBD</i> |
| <i>Service Charge (15%)</i> | <i>\$762.75</i> |
| <i>Tax (7%)</i> | <i>\$409.34</i> |
| <i>Total</i> | <i>\$6257.09</i> |

