

# TEMECULA CATERING

## Banquet Wedding Worksheet

Appetizers (1 appetizer passed during photos and one served as a course)

Beef, Chicken, Shrimp Satay Choose one: Beef +1, Chicken included, Shrimp +1 Sauces: Soy Ginger, Spicy Peanut, Mae Ploy (Sweet Spicy)		
Sous Vide Artichoke Hearts with sundried tomato puree		
Ahi and Chips +\$2		Crab Stuffed Cherry Tomatoes
Potato and Morel Quenelles with Morel Gelee +\$2		Grilled Shrimp, Chorizo, Fingerling Potatoes and Salsa Verde +\$2
Lambsticks with roasted fruit chutney+\$3		New York Steak with Sweet Berry Compote, Truffle Pea Puree +\$3

Salads and Soups (Choice of 1 – Counts as one course)

SALADS		SOUPS
Caesar with Garlic Crostini		Avocado +\$2
Baby Green Salad with Shitake Mushrooms		Butternut Squash +\$2
Heirloom Tomato Salad +\$3		Carrot Ginger
Heirloom Beet Salad +\$3		Corn +\$1
Manchego Salad +\$4		
Seafood Cobb +\$16		
Greek Salad +\$1		

Side Dishes (Choice of 2 – This along with the Entrée counts as one course)

Potato Pom Puree		Yam Puree (seasonal) +\$1
Baby Bok Choy		Grilled Asparagus Spears +\$1
Apple Coleslaw		Rosemary Fingerling Potatoes +\$1
Hummus		Haricot Vert with sliced Almonds +\$1
Roasted Summer Vegetables +\$1		Risotto (Choice of 1 style) +\$1 (Herb, Butternut Squash, Mushroom)

Main Courses (Choice of 1 – This along with the Side Dishes counts as one course)

Poached Cranberry Stuffed Airline Chicken		New York Steaks +\$12 (Prime) +\$6 (Choice)
Ratatouille Stuffed Airline Chicken +\$1		Pork Belly with Apple Balls +\$12
Olive Oil Poached Tuna +\$2		Butter Poached Maine Lobster +\$27
Sous Vide Tilapia Filets +\$2		Sous Vide Filet Mignon +12
Filet Mignon Steak +\$12 (Prime) +\$6 (Choice)		
Sirloin of Filet Mignon Chef Station (at least one for 50 guests) \$135 per Chef Station		

Other Costs (Make sure you add these costs to the worksheet)

Cost/Person for Linens, Utensils, Dishes, Glasses		Banquet Service
3 Course: \$0.00 per person		1 server per 25 guests \$8.00 per person
Each additional course: \$1.25 per person		5 hours of service

You can add more courses to this sample meal. In fact this is a four course meal if you count the cake as dessert but for the sake of costing, please see our standard menu as three courses.

# WORKSHEET

GUESTS	ITEM	COST PER PERSON	TOTAL
_____	Standard Wedding Menu	\$32.00	_____
_____	Appetizer Choice #1: _____	_____	_____
_____	Appetizer Choice #2: _____	_____	_____
_____	Salad or Soup: _____	_____	_____
_____	Side Dish Choice #1: _____	_____	_____
_____	Side Dish Choice #2: _____	_____	_____
_____	Main Course: _____	_____	_____
_____	Linens, Utensils, Dishes, Glasses # Courses: _____	_____	_____
	(if standard 3 course meal, then no extra cost for linens, utensils, etc)		
_____	Servers Plated Style (1 per 10 guests)	\$ 4.00	_____
	(multiply the number of guests by \$4 for cost of servers for plated meals)		
	TOTAL		_____
	Tax 8.75%		_____
	Gratuity 20%		_____
	GRAND TOTAL		_____

## INSTRUCTIONS FOR WORKSHEET

- 1) Fill in the number of guests in the first column
- 2) Fill in your choice of food under ITEM
- 3) If there is a +\$ after the food item, fill in that amount under cost per person
- 4) Multiply number of guests times cost per person and total at bottom.