

TEMECULA CATERING

Plated 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		Plated Service
3 Course: \$0.00 per person		1 server per 10 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)	\$ 8.00	_____
	(multiply the number of guests by \$8 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.