

CUTTING EDGE CUISINE

CATERING • EVENTS

CLIENT NAME:	THE VALLEY	EVENT LOCATION:	THE VALLEY
CLIENT PHONE:		VENDOR NUMBER:	
CLIENT EMAIL:		EVENT ADDRESS:	7650 SCIO CHURCH RD ANN ARBOR MI 48103
QUOTE DATE:	THURSDAY, FEBRUARY 20, 2025	EVENT DATE:	SATURDAY, MAY 24, 2025
		EVENT NUMBER:	E01418
		EVENT TYPE:	WEDDING RECEPTION - SAMPLE A

HORS D'OEUVRES BUFFET - 5:00 PM

Cheese Flight & Charcuterie Platter

Prosciutto, Capicola, Soppressata & Chorizo; Smoked Gouda, Smoked Cheddar, Bleu Cheese, Havarti, Parmesano Reggiano & Fresh Mozzarella Balls; Cherry Tomatoes, Marinated Artichoke Hearts & Olives Served with Assorted Crackers & Bread Rounds

Tomato Bruschetta Crostinis

Fresh Roma Tomatoes Tossed with Olive Oil, Garlic & Basil. Dusted with Parmesano Reggiano & Baked on a Garlic Bread Round Drizzled with a Balsamic Glaze

Citrus Shrimp

Chilled & Peeled Shrimp with a Touch of Citrus. Served with Cocktail Sauce

Curry Meatballs

Lamb & Beef Combined with Garlic, Mint & Cumin Formed into Bite Sized Meatballs. Served in a Yellow Curry Sauce. Garnished with Cilantro

DINNER BUFFET - 6:00 PM

Homemade Herbed Rolls

Served with Butter

Strawberry Spinach Salad

Baby Spinach & Romaine Lettuce Mixed with Sliced Strawberries, Toasted Almonds & Red Onion. Tossed with Romano Cheese & a Honey-Lemon Vinaigrette

Grilled Pork Tenderloin

An Orange Juice & Brown Sugar Brined Pork Tenderloin Grilled & Sliced. Smothered with a Port Wine Apple-Cherry Compote

Chicken Marsala

Grilled Chicken Breast Sliced & Topped with a Mushroom Marsala Sauce

Garlic & Cheddar Mashers

Roasted Garlic & Cheddar Cheese Redskin Mashed Potatoes

Zucchini & Yellow Squash Medley

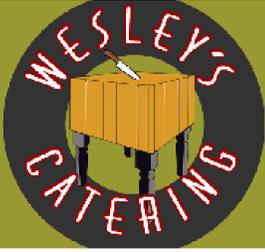
Sautéed with Red Onion, Red Pepper & Fresh Thyme

RENTALS, SERVICES & DISPOSABLES - 5:00 PM

High-End Clear Appetizer Plates

High-End Clear Appetizer Forks

High-End Paper Appetizer Napkins



CUTTING EDGE CUISINE

CATERING • EVENTS

PRICING
BASED ON 150 GUESTS

ITEM	ITEM COST	QUANTITY	TOTAL
FOOD COST:	\$37.48	150	\$5,622.00
BEVERAGE COST:	\$0.00	1	\$0.00
DESSERT COST:	\$0.00	1	\$0.00
GRATUITY:	\$1,011.96	1	\$1,011.96
LABOR COST:	\$1,650.00	1	\$1,650.00
DISPOSABLES COSTS:	\$76.50	1	\$76.50
SERVICES COSTS:	\$0.00	1	\$0.00
RENTAL COST:	\$0.00	1	\$0.00
SALES & RENTAL TAXES:	\$257.91	1	\$257.91
CREDIT CARD/PAYPAL SERVICE CHARGE:	\$0.00	1	\$0.00
		TOTAL:	\$8,618.37
		PAID:	\$0.00
		BALANCE REMAINING:	\$8,618.37

*QUOTES ARE VALID FOR 30 DAYS. QUOTES DO NOT INDICATE THAT A DATE HAS BEEN RESERVED FOR YOUR EVENT.
YOUR EVENT IS NOT CONSIDERED BOOKED UNTIL A DEPOSIT OF 30% OR MORE HAS BEEN RECEIVED.*

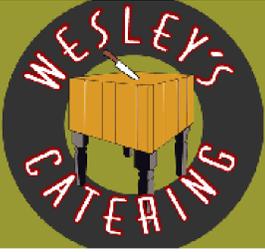
30% DEPOSIT: \$2,585.51

MAKE ALL CHECKS PAYABLE TO WESLEY'S CATERING

AN ADDITIONAL 3.4% SERVICE CHARGE WILL BE ASSESSED FOR ALL PAYMENTS MADE VIA CREDIT CARD OR PAYPAL.

TERMS: FINAL PAYMENT DUE UPON RECEIPT OF INVOICE

FINAL BILL FROM WESLEY'S CATERING TO COME 3-5 DAYS AFTER EVENT.



CUTTING EDGE CUISINE

CATERING • EVENTS

WESLEY'S CATERING PROVIDES

- FOOD DELIVERY & SETUP, BUFFET MAINTENANCE & CLEAN UP
 - BUFFET DECORATIONS

CLIENT PROVIDES

- ALL GUEST TABLE & OTHER DECORATIONS
 - ALL BEVERAGES & MIXERS

VENUE PROVIDES

- ALL TABLES, CHAIRS & LINENS INCLUDING SETUP & TEARDOWN
 - ALL PLATEWARE, FLATWARE, GLASSWARE & NAPKINS
 - ALL ICE INCLUDING ICE BUCKET & SCOOP
 - BEVERAGE TUBS, WINE CHILLERS
 - COFFEE SERVICE & COFFEE CUPS

TO BE DETERMINED

- ALL DESSERTS INCLUDING DESSERT PLATEWARE, FLATWARE & NAPKINS

WESLEY'S CATERING CANNOT BE RESPONSIBLE FOR GUEST DRINKING AND DRIVING ISSUES.

ALL FOOD & RENTAL PRICES SUBJECT TO CHANGE WITHOUT NOTICE BASED ON MARKET FLUCTUATIONS. WESLEY'S CATERING NOT RESPONSIBLE FOR DAMAGED OR MISSING RENTAL ITEMS. FINAL GUEST COUNT, NOT SUBJECT TO REDUCTION, DUE TWELVE (12) DAYS PRIOR TO EVENT DATE.

FINAL NUMBER WILL BE USED TO PURCHASE FRESH INGREDIENTS FOR OUR KITCHEN PRODUCTION, ORDER EQUIPMENT AND APPROPRIATELY STAFF FOR THE EVENT. AFTER THIS DATE, THE FINAL GUEST COUNT CAN ONLY INCREASE BUT NOT DECREASE AND IS STILL SUBJECT TO APPROVAL BY THE CATERER. ANY ADDITIONAL GUESTS AFTER THE STATED PERIOD IS SUBJECT TO EXTRA CHARGES AS MAY BE IMPOSED BY THE CATERER. NO CREDITS OR REFUNDS FOR LESS THAN EXPECTED CONSUMPTION.