

## 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:	E01419
		EVENT TYPE:	WEDDING RECEPTION - SAMPLE C

### HORS D'OEUVRES BUFFET - 5:00 PM

#### Prosciutto Mac & Cheese Bites

Macaroni Shells Married with Fontina Sharp Cheddar & Béchamel Sauce. Baked Golden Brown in a Prosciutto Cup. Topped with an Herbed Panko Crust

#### Tuna Tartar

Yellowfin Tuna Diced & Tossed in a Soy, Lime, Ginger Marinade Placed on a Won Ton Crisp & Finished with Cilantro-Wasabi Vinaigrette

#### Pork Tenderloin Crostini

An Orange Juice & Brown Sugar Brined Pork Tenderloin Grilled, Sliced, & Placed on a Crostini Toast Smearred with Arugula Pesto. Drizzled with a Smoked Tomato Coulis & Garlic Aioli

#### Caprese Skewers

Cherry Tomatoes, Fresh Mozzarella Balls Garnished with Fresh Basil & Balsamic Glaze

### DINNER BUFFET - 6:00 PM

#### Homemade Herbed Rolls

Served with Butter

#### Pear Pecan Salad

Romaine & Mesclun Greens Tossed with Candied Pecans, Pears, Red Onion & Dried Cranberries. Dressed with an Apple Cider Vinaigrette & Topped with Parmesano Reggiano

#### Beef Tenderloin Platter

Peppercorn & Coriander Rubbed Tenderloin, Grilled Medium Rare & Sliced Thin. Beautifully Serpented on an Herb & Seared Mini Pepper Garnished Platter & Drizzled with our Basil Chimichurri

#### Grilled Salmon

Served with a Bourbon Maple Glaze

#### Spinach & Three Cheese Ravioli

Tossed with a Light Tomato & Garlic Cream Sauce. Finished with Parmesano Reggiano & Fresh Basil

#### Roasted Potatoes

Oven Roasted Redskins Tossed with Extra Virgin Olive Oil & Fresh Rosemary

Roasted Vegetable Platter with Balsamic Drizzle

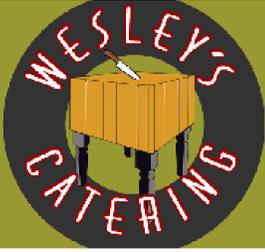
Asparagus, Portobellos, Zucchini, Squash, Green Beans, Peppers & Cherry Tomatoes

### RENTALS, SERVICES & DISPOSABLES - 5:00 PM

High-End Clear Appetizer Plates

High-End Clear Appetizer Forks

High-End Paper Appetizer Napkins



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PRICING  
BASED ON 150 GUESTS

ITEM	ITEM COST	QUANTITY	TOTAL
FOOD COST:	\$57.38	150	\$8,607.00
BEVERAGE COST:	\$0.00	1	\$0.00
DESSERT COST:	\$0.00	1	\$0.00
GRATUITY:	\$1,549.26	1	\$1,549.26
LABOR COST:	\$1,950.00	1	\$1,950.00
DISPOSABLES COSTS:	\$76.50	1	\$76.50
SERVICES COSTS:	\$0.00	1	\$0.00
RENTAL COST:	\$0.00	1	\$0.00
SALES & RENTAL TAXES:	\$437.01	1	\$437.01
CREDIT CARD/PAYPAL SERVICE CHARGE:	\$0.00	1	\$0.00
		TOTAL:	\$12,619.77
		PAID:	\$0.00
		BALANCE REMAINING:	\$12,619.77

*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.*

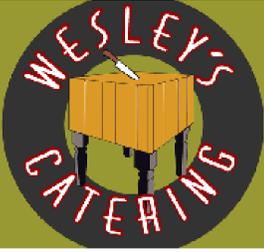
*30% DEPOSIT: \$3,785.93*

*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

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### 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.