

# Truly Yours Catering/Oviatt Menu Pricing Template

Client A:

Client B:

Physical Address:

Phone:

E-mail Address:

Date of event:

Is it Ceremony and Reception? Or just the Reception?

Estimated guest count:

## **Now for the meal:**

What kind of service are you choosing- Served Meal, Family Style, Buffet or Stations?

1)

Pick the 3-4 Passed **Hors D'oeuvres** that you would like to have on your wedding day! These would be for the **Cocktail Hour**- after the ceremony. I have 4 spots listed here- but some people have as many as 6 (it's all a question of budget).

1)

2)

3)

4)

Pick a **Salad**- and be specific. IF STATIONS OR TRAY PASSED ONLY PLEASE DISREGARD THIS AND SKIP DOWN PAST THE VEGETABLE OPTION.

1)

**Main Entree #1** - tell me what it is- Chicken, fish etc... how you would like it prepared- including the sauce!

1)

**Main Entrée #2** – same as above if you are opting for a 2<sup>nd</sup> protein.

1)

**Pasta dish** – sometimes this is chosen for a buffet- instead of the 2<sup>nd</sup> protein- or an add on to a served meal. (It can also take the place of the starch option in the menu.)

1)

**Starch**- usually a type of potato- ie, mashed, au gratin, scalloped- etc... or rice.

1)

## **Vegetable:**

1)

**Station style or tray passed only party:** If Stations please choose 2 -3 stations and list below. If Hors D'oeuvres only party, please fill out the above with the tray passed items for cocktail hour and list 3 – 5 more here for a 2<sup>nd</sup> hour of tray passed items:

**Late Night Hors D'oeuvres (Optional):**

**Any Desserts or Wedding Cake from us? (Optional):**

**Coffee Station:**

**Bar package-** this is the last page of our menu. Pick an option you like and let us know if you want plasticware at the bar or glassware.

\*\*\* Please note that at the tables there is ALWAYS Glassware!

1)

Now we do have a last package which we are making available to our brides nowadays for the bar. Times being what they are- we do allow you to bring in ALL DRINKS - water, soda's, juices, and all the alcohol, mixers, and garnishes- and just rent our bartender. The cost per bartender is \$25.00 an hour- just let us know how many bars you want set-up and how many bartenders you want. The charge for ice is \$1.00per person.