Truly Yours Catering 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 or Buffet

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 at 6 (it’s all a question of budget).

1)  
2)  
3)  
4)  

Pick a Salad- and be specific. 
1)  

Main Entrée #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 2nd protein.
1)  

Pasta dish – sometimes this is chosen for a buffet- instead of the 2nd 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)  

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.