

# Red Cork

## BISTRO & CATERING

<b>Client:</b> <b>Contact:</b> <b>Date: Sat</b> <b>Guest Count: 100</b> <b>Site:</b> <b>Contact Phone #:</b>	<b>RCBC Arrival Time: ???pm</b> <b>App Start: ???pm Dinner Start Time: ???pm</b> <b>Food End: ???pm End Time: ???pm</b> <b>RCB End Time: ???pm</b> <b>Event Type: Wedding</b> <b>Contact Email:</b>			
<b>Menu</b>	<b>Amount</b>	<b>Price</b>	<b>Subtotal</b>	
<b>Pasta Bar for 100 ppl</b>		<b>\$ 22.00</b>	<b>\$ 2,200.00</b>	
Fettuccine Bolognese	5 oz pp		\$ -	
Chicken Parmesan	6 oz pp		\$ -	
Caesar Salad: Romaine Lettuce, House Made Caesar Dressing, Parmesan, Croutons	3 oz pp	\$ -	\$ -	
Roasted Seasonal Vegetables	3 oz pp		\$ -	
Garlic Bread	1.25 pp		\$ -	
Food Subtotal				\$ 2,200.00
20% Service Charge (service charge is not a gratuity) It covers: catering material, travel charge, insurance, licensing, maintenance				\$ 440.00
Staffing-3 staff for 5 hrs each (to set up, break down, rotate food, bus tables only)			\$ 30.00	\$ 450.00
Subtotal				\$ 3,090.00
Tax				\$ 327.54
Total after-tax				\$ 3,417.54
20% Auto Gratuity				\$ 530.00
\$00 Deposit+ tax				\$ -
Total After Deposit & Gratuity				\$ 3,947.54
<p>NOTES: RCB will be responsible for providing all food listed above at the time and place listed above. RCB will be responsible for providing 3 servers to set up &amp; break down buffet areas only. The servers will also be responsible for refreshing food on the buffet line, keeping the line stocked and clean &amp; busing tables. RCB will be responsible for providing all serving equipment such as chafing dishes, platters, bowls and serving utensils &amp; BLACK linens for the buffet tables. RCB will provide 10 to go boxes for any leftover food. RCB staff will pack up any leftover food and leave it for the host in the catering refrigerator.</p>				

All in Price per person  
\$ 39.48