

# Red Cork

## BISTRO & CATERING

<b>Client:</b> <b>Day of Contact:</b> <b>Date: Sunday 07-07-24</b> <b>Guest Count: 115</b> <b>Site: The View Weddings &amp; Events</b> <b>(19127 welch RD, Snohomish, WA 98296)</b> <b>Contact Phone #:</b>	<b>RCBC Arrival Time: 2:00 PM</b> <b>Food Start Time: ????</b> <b>Food End: ??? End Time: ???</b> <b>Equipment Pick Up Time: N/A</b> <b>Event Type: Wedding</b> <b>Contact Email:</b>
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Menu	Amount	Price	Subtotal	
<b>Apps Menu for 115 ppl</b>				
Kali beef skewers	7 dz	\$ 38.00	\$ 266.00	
Caprese skewers (Balsamic Glaze)	7 dz	\$ 38.00	\$ 266.00	
Watermelon Triangles	7 dz	\$ 32.00	\$ 224.00	
<b>Steak &amp; Chicken Menu for 115 ppl</b>				
Free Range Chicken w/ Lemon Thyme Butter Sauce	5 oz pp		\$ -	
Flat Iron Steak w/ Lighter Chimichurri Sauce	5 oz pp		\$ -	
Truffle Mashed Potatoes	3 oz pp		\$ -	
Butter roasted Asparagus Spears	4 oz pp for 115ppl	\$ 2.75	\$ 316.25	
Mixed Green Salad w/ Fresh berries, blue cheese crumbles, toasted almonds w/ Raspberry Vinaigrette	3 oz pp for 58ppl		\$ -	
Cold Pasta Salad w/ Spiral pasta, Pesto, Red Onion, Green Peas	3 oz pp for 58ppl			
Garlic Bread	1.5 pp		\$ -	
Water Service (cups provided by client)		\$ -	\$ -	
			\$ -	
Food Subtotal				\$ 5,442.25
20% Service Charge (service charge is not a gratuity) <b>It covers: catering material, travel charge, insurance, licensing, maintenance</b>				\$ 1,088.45
Disposables: N/A			\$ -	\$ -
Staffing-3 staff for 5 hrs each (to set up, break down Buffet, Bus Tables, Scrap Plates, Pass Appetizers )			\$ 30.00	\$ 450.00
Bartender: n/a			\$ -	\$ -
Subtotal				\$ 6,980.70
Tax				\$ 739.95
Total after-tax				\$ 7,720.65
20% Auto Gratuity				\$ 1,178.45
\$1500 Deposit+ tax				\$ 1,659.00
Total After Deposit & Gratuity				\$ 7,240.10

All in Price per person  
\$ 62.96

NOTES: RCBC will be responsible for providing all food and beverage listed above at the time and place listed above. RCBC will be responsible for providing 3 servers to set up & break down buffet. The servers will also be responsible for refreshing food on the buffet line, keeping the line stocked and clean, bussing tables scraping plates. As well as passing around appetizers. RCBC will be responsible for providing all serving equipment such as chafing dishes, platters, bowls and serving utensils & BLACK linens for the buffet tables. RCBC will provide 10 to go boxes for any leftover food. RCBC staff will pack up any leftover food and leave it for the host in the catering refrigerator. RCBC will NOT be responsible for setting up and breaking down guest areas or end of night clean up.