

Personal Service for that Special Occasion
CLAEYS CATERING, Inc.

JIM and PATRICIA CLAEYS

A Family Affair since 1987

PO Box 1940

North Plains, Oregon 97133

Phone (503) 647-1987 Fax (503) 647-7434

Name: _____

Date: _____

Function: _____

Times: _____

Approx. #: _____

Confirmed #: _____

Location: _____

Phone #'s: (Home) (503) (Work) (503) (Other) () (Fax) ()

Type of Service: Buffet: Sit Down: Drop Off: Bar: BWC: Full Bar: Hosted:

MENU

Passed Appetizers

Crab Cakes with Jalapeno Aioli on the Side

Caprese Skewers*

Herbed Chicken Skewers with Herbed Aioli on the Side*

Buffet Dinner

Fresh Mixed Greens with Fresh Berries, Roasted Hazelnuts and Champagne Vinaigrette*

Basket of Fresh Baked Rolls with Butter

Green Beans with Shallots*

Parmesan Roasted New Potatoes*

Cedar Plank Sides of Salmon with Fresh Lemon Wedges and Remoulade Aioli*

Roast Beef Tri-Tips Carved to Order with Horseradish and Dijon on the Side*

Dessert

Key Lime Tarts

Pecan Caramel Bars*

Fresh Strawberry Shortcake with Fresh Whipped Cream

Beverages

Ice Water, Lemonade, Iced Tea and Coffee/Tea with Creamer/Sweeteners on the Side

All Necessary China/Flatware/Glassware for Dinner

Price Per Person for Above Menu and Items: \$47.95

Staffing TBD Based on Needs

ALL PRICING SUBJECT TO CHANGE BASED ON CLIENTS NEEDS

Surprise! At Claeys Catering we feel that gratuity is a voluntary decision. Unlike others, we do not automatically add it to our price.

However it is never refused, but we feel it should be earned not demanded.

Policies: \$200.00 non-refundable deposit upon booking of function. Build deposit to one half of total food charges 30 days prior to function. Confirmed number of guests one week prior to function. Balance due within 10 working days after invoicing.

Caterer agrees to supply and prepare all food on the above menu, delivering to agreed upon site, setting up, replenishing and packaging remaining food for your removal. All above will be done unless otherwise noted.

Servers and extras noted above.

A SIGNED CONTRACT AND DEPOSIT MUST BE RECEIVED BY CATERER TO CONFIRM BOOKING

Price and Availability VOID after 15 business days from Receipt of Contract

All above is correct to my specifications:

Signature _____

Date: _____

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Revisions _____

MENU

Breakfast Buffet also dress guest tables with caterer provided linens

Fresh Baked Raspberry Scones Variety of Fresh Baked Muffins

Cut Fresh Seasonal Fruit

Fresh Baked Croissants with bulk preserves and butter

Buffet Luncheon 11:45am set & ready

Fresh Mixed Greens with Black Beans, Roasted Corn, Tortilla Strips and a Salsa Vinaigrette (less tart)

Tortilla Chips with Salsa and Guacamole

Corn Tortillas, Tostadas and Flour Tortillas

Dirty Spanish Rice

Refried Beans (Vegetarian)

Fajita Peppers and Onions

Taco Beef

Shredded Chicken

Sour Cream, Shredded Cheddar, Shredded Lettuce, Olives and Sliced Jalapenos

Dessert

Fresh Baked Cookies

All Day Beverages

Ice Water, Strawberry Lemonade*, Iced Tea*, Coffee/Tea with Creamer and Sweeteners

Pitchers of Apple, Orange and Cranberry Juices with Breakfast

*Lemonade and Iced tea setup for lunch

All Necessary Disposable Ware for Food and Beverages for All Day Event

Price Per Person for Above Menu and Items: \$28.95

Staffing TBD Based on Needs

Linens for Guest and Additional Tables: TBD Based on Needs

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