T & M Catering, LLC

P O Box 1193

Rising Sun, MD 21911

(443) 553 – 3124

RE: Wedding Reception – 9/21/18 – Spring Hill Manor

Thank you for your inquiry! It was a pleasure email chatting with you! Per our correspondence, I am suggesting the following menu items and pricing based upon our meeting:

Ceremony Time – tba

Cocktail and Hors d’ Oeuvres Hour

Stationary

International Cheese Board with Charcuterie Meats, Fruits, and Crackers

Hot Crab Au Gratin with Crostini and Pita

Assorted Hummus with Pita

Shrimp Cocktail Display

Oysters on the Half Shell Displayed

$17. Per person

Passed Items

Petite Grilled Cheese with Tomato Bisque Shots

Shrimp Taco Bites with Pineapple Chipotle Slaw

Petite Beef Empanadas

$7. Per person

Dinner Station 1 - Provencial

Marinated, Grilled, and Carved Flank Steak with Horseradish Cream

Herb and Garlic Roasted Red Potatoes

Strawberry Salad with Candied Pecans , Montrachet Goat Cheese over Tender Greens in Honey Balsamic Vinaigrette

Fresh Bread and Roll Assortment

Station 2 – Italian

Cheese Tortellini in Pumpkin Pesto

Chicken and Shrimp Saltimbocca

Broccoli in Lemon Garlic Butter

Bread Sticks with Olive Oil

Station 3 – Greek Mediterranean

Chicken Shawarma

Shaved Spiced Lamb

Flat Breads with Tzatziki

Tomato, Cucumber, and Feta Salad

Roasted Peppers, Asparagus, Zucchini, and Carrots in Fresh Herb and Oil Drizzle

$34. Per person

Children 10 and under are half price

Dessert!!

Strawberries with Chocolate Fondue

Pumpkin Brownies and White Chocolate Cranberry Brownies with Cinnamon

Apple Slices with Caramel Dip

$4. Per person

The above menu is subject to 18% gratuity. We do not charge an additional server fee! Included in the pricing is heavy duty use and throw plates, faux silverware, heavy duty cups, trash can liners, coffee station , all serving pieces, cutting the wedding cake, set up and cleanup of all food related items, and attendees to ensure success! We do not include trash removal from site. However, if there is a dumpster on site we will fill throughout the evening. We are not responsible for alcoholic beverages. We can provide ice for $150. Flat fee (head count dependent). Assorted Sodas and Bottled Water in Single Serving Cans are $2. Per person (unlimited) Table linens can be rented through me. You can visit [www.letsdolinen.com](http://www.letsdolinen.com/) (this is not a hyperlink) to view the selections offered. I do not charge additional for this. What I pay is what you pay to rent them. Fees are based upon selections. We can include all high end heavy duty use and throw plates, cups, and faux silver ware. Or, Vintage China is $3. Per person additional and Vintage China is $5. We can provide bartenders for $125. A piece based upon a five hour function. They are an additional $15. Per hour after five hours. We allow for an hour and a half set up time and 45 minutes of clean up time in addition to the five hour function that you are not accountable for. We do not provide centerpieces or decoration. Please keep in mind that the above menu items are very loosely based upon our brief correspondence and is to be considered a starting point in creating your most perfect menu! Should you wish to re-arrange, omit, or add any items, please do not hesitate to let me know and I will happily do so! It’s your day, your way!

Cancellation policy is as follows:

After signing contract, but not within two months of event – non – refundable deposit.

Within two months of the event – half of the food and beverage total due.

Within ten days of the event – the total amount of food and beverage total due.

Should you wish to retain our services, a nonrefundable $250. Deposit is required to reserve the date. The remainder is due at least 10 days prior to the event at the venue at which time we meet to finalize all details including itinerary, color scheme, menu, and head count. We do not accept credit cards. Thank you for allowing us the opportunity to serve you! We look forward to hopefully being of assistance on your most special day! Please contact me at your convenience with any questions or revisions!

With Warmest Regards,

Tracey L. Schultheis