T & M Catering, LLC

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(443) 553 – 3124

RE: Wedding Reception – 1000 Acres Farm 9/4/16

Thank you for your inquiry! It has been a pleasure emailing and chatting with you! Per our correspondence, I am suggesting the following menu items and pricing as a starting point for the above mentioned event:

Ceremony Time (tbd)

Cocktail and Hors d’ Oeuvres (Time tbd)

Stationary Items

International Cheese Display with Grapes, Charcuterie Meats and Crackers

Hummus with Pitas

Hot Crab Au Gratin with Pitas and Crostini

$5. Per person

Slider Bar

(Traditional Beef, Asian Pork with Kimchi, and Buffalo Chicken)

$6. Per person

Assorted Gourmet Grilled Cheese Station with Attendee

Guests choose From White Baguette, Brioche, or Pumpernickel

Select Muenster, Creamy Goat, Manchego, and Gorgonzola

Spreads on the side : Apple Butter, Fig Jam, Whole Grain Mustard, and Raspberry Jalapeno Jam

$7. Per person

$6.50 per person

Passed Hors d’ Oeuvres

Brown Sugar Bacon Wrapped Shrimp

Mini Chicken and Waffle Bites

Korean Beef Tenderloin Skewer

Petite Maryland Crab Cake Shooters

Filo Cup with Savory Herbed Goat Cheese and Tomato and Fennel Bulb Bruschetta

$13. Per person

Dinner Stations

Carved Meat Station and Potatoes

Marinated, Grilled, and Carved Flank Steak with Horseradish Crème Fraiche

Carved Smoked Turkey Breast With Sweet and Spicy Honey Mustard

Grilled Lamb Chops with Pickled Cherries and Mint Jelly

Roasted Yukon Gold Potato Planks

Healthy Station

Grilled Mahi Mahi with Pineapple Mint and Basil Salsa

Grilled Vegetables

Orechetti Pasta with Lemon Garlic Aioli and Parsley with Broccolini

Salad Station

 Caesar Salad

Peach and Tomato Salad over Tender Greens with Ricotta Salata

Fresh Breads and Rolls

$43. Per person

Children 10 and under are half price

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 clean up of all food related items, and attendees to ensure success! We do not include trash removal ( it is $150.) , alcoholic beverages, or ice for the alcoholic beverages. However, we can include a bar package covering juices, mixers, and cups for an additional fee. Should you like, we can purchase bottled water and sodas for guest consumption for $2.per person. This is not included in the bar package. Table linens can be rented through me. You can visit [www.letsdolinen.com](http://www.letsdolinen.com/) 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. If you would like for us to provide real china plate ware, it is an additional $3. Per person for dinner service only as we do allow it outside on the gravel. We also have Vintage China for $5. Per person. 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!

Should you wish to retain our services, a $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