T & M Catering, LLC

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Rising Sun, MD 21911

(443) 553 – 3124

Tyler Coffing & Emily Grubb

RE: Wedding – Gardens of Bethlehem Farms 6/11/22

Thank you for your inquiry! It was a pleasure meeting with you. Based upon our correspondence, I am suggesting the following menu items and pricing for your big day:

Ceremony Time

Cocktail and Hors d’ Oeuvres

Stationary Items

International Cheese and Charcuterie Board with Jams, Mustards, and Crackers

Spinach Parmesan Dip with Crostini and Pitas

$7. Per person

Dinner

Station 1 – BBQ

Slow Smoked and Sliced Beef Brisket and Pulled Pork with Rolls, Horseradish Crema, Pickled Onion, and Assorted BBQ Sauces

Grilled Mojo Marinated Breast of Chicken with Pineapple Pico

Five Cheese Mac – n – Cheese

Fresh Roasted Green Beans in Garlic Aioli

Dinner Rolls/Breads with Butter

Watermelon and Arugula Salad

Fresh Berry Salad with Candied Pecans and Montrachet Goat Cheese over Tender Greens in Vinaigrette

Station 2 – Tacos

Flour and Corn Tortillas

Carne Asada OR Beef Barbacoa, Shredded Chipotle Chicken OR Cilantro Lime Chicken, Al Pastor, Ground Chorizo, and Spiced Shrimp OR Cilantro Lime Mahi ( select three proteins)

Fiesta Yellow Rice

Spiced Black Beans OR Refried Beans

Pineapple Pico, Tomato Salsa, Guacamole, Crema, Shredded Cheddar, Cotija, Lettuce, and Hot Sauces

$32. Per Person

Children 10 and under are half price

Dessert –

Banana Pudding Cups, Key Lime Pie, and Chocolate and Vanilla Mousse Shots

$5. per person

The above menu is subject to 18% gratuity and 6 % MD Sales Tax. 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 are not responsible for alcoholic beverages or ice for the alcoholic beverages. However, we can include a bar package covering juices, mixers, ice, and cups for an additional fee which starts at $450. 00. Should you like, we can purchase bottled water and sodas for guest consumption for $2.per person. We also offer our “Watering Hole for a flat fee of $200.oo. This includes unlimited iced tea, lemonade, and water. Table linens can be rented through us. 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 or pavement. We also have Vintage China for $5. Per person. We can provide bartenders for $150. A piece based upon a five hour function. They are an additional $20. 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!

CANCELATION Policy is as follows:

After signing contract, but not within 2 months of event – non- refundable deposit.

Within 2 months of the event- half the food and beverage total due.

Within 10 days of the event – the total amount of food and beverage total due.

A non-refundable $500. Deposit is required to reserve the date. The remainder is due approximately 14 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 - Owner