T & M Catering, LLC

P O Box 1193

Rising Sun, MD 21911

(443) 553 – 3124

Ms. Virginia Biney

RE: Wedding Reception – 10/15/23 – Swan Harbor Farm

Thank you for your inquiry! It has been a pleasure corresponding with you! Per our email chats, the menu and pricing would be as follows:

Ceremony Time - tbd

Cocktail and Hors d’ Oeuvres - tbd

Stationary Items

International Cheese and Charcuterie Board with Mustards, Jams, Grape Clusters, Crackers, etc.

Shrimp Cocktail Display with Cocktail Sauce and Lemons

Slider Bar of Brioche Slider Rolls, Classic Beef Burgers, Pulled Pork, and Buffalo Chicken all Fixins and Condiments

Mezze Grazing Board of Roasted Vegetables, Hummus, Tzatziki, Baba Ghanoush, Pita, and Olives

$22. Per Person

Dinner – tbd

Boneless Beef Short Ribs in Tracey’s Tomato Red Wine Demi

Classic Bone In Jerk Chicken with Jerk BBQ and Guava BBQ

Mahi Mahi Filet with Pineapple Pico

(Vegan Butternut Squash and Mushroom Risotto

Scalloped Potatoes

Fresh Asparagus in Lemon Dill Butter

Classic Caesar Salad

Garden Green Salad with Assorted Dressings

Assorted Breads and Rolls with Butter

$34. Per Person

Children ages 5 – 10 are half price

Vendors are Dinner Price only

Dessert – Cheese Cake Bar

New York Cheese Cake, Fresh Berries, Warm Chocolate and Warm Caramel Sauce, Fresh Whipping Cream, Candied Pecans

$6. Per person

The above menu is subject to 20% gratuity, 6 % Maryland Sales Tax, and a $250. Set up clean up fee at this venue. 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! If we are required to remove the trash from this venue this will be a $150. Fee. We are not responsible for alcoholic beverages or ice for the alcoholic beverages. We can provide Bartenders (1) for $150. A piece for a 5 hour function. They are $20. Per hour after. We can also provide a Bar Package (minus the alcohol) which includes Ice, Mixers, Sodas for Cocktails, Fruit, and Cups for a starting fee of $400. Should you like, we can purchase bottled water and sodas for guest consumption for $2.50 per person. We also offer our “Watering Hole for a flat fee of $175.oo. This includes unlimited iced tea, lemonade, and water. Table linens can be rented through us. You can visit [www.eventlinenrentals.com](http://www.eventlinenrentals.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 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!

A nonrefundable $500. Deposit is required to reserve the date. The remainder is due at least 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.

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

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