T & M Catering, LLC

P O Box 1193

Rising Sun, MD 21911

(443) 553 – 3124

Ms. Ashleigh Atkinson

RE: Wedding Reception – 9/16/23 – Fairwinds Farm

Thank you for your inquiry! Per our correspondence, I am suggesting the following menu items and pricing:

Ceremony –

Cocktail and Hors d’ Oeuvres Hour

Stationary Items

Boneless Wing Bite Bar ( Buffalo, Old Bay, Honey BBQ, Shezuan, Everything Bagel – select three) with Condiments

Hot Crab Au Gratin AND Spinach , Bacon, and Jalapeno Dip with Crostini and Tortillas

Oysters on the Half Shell with Cocktail , Mignionettes, Lemons, Limes, Hot Sauce, and Crackers ( you will provide the oysters)

$13. Per Person

Passed Items

Assorted Flat Bread Bites – Proscuitto and Provolone, Caprese, and Goat Cheese Mousse with Mushrooms and Balsamic Glaze

Brown Sugar Bacon Wrapped Shrimp

Rosemary and Garlic Rubbed Grilled and Carved Lamb Chops with Cherry Bourbon Jam

$14. Per Person

Dinner Station

Herb, Garlic, and Coffee Rubbed Carved Beef Tenderloin with Horseradish and Bernaise

Chicken Marsala

Maryland Crab Cakes with Cocktail and Remoulade

Roasted Brussels Sprouts in Garlic Fig Jam

Roasted Green Beans in Garlic and EVOO with Shaved Parm and Balsamic Glaze Drizzle

Baked Potato Bar – Halved Russets with Sour Cream, Butter, Bacon, Green Onion, and Cheddar Cheese

Five Cheese Mac – n – Cheese with Above Toppings

Rice Pilaf

Bacon and Blue Salad over Iceberg with Chopped Tomatoes

Garden Green Salad with Assorted Dressings

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

Fresh Breads and Rolls with Butter

$40. Per Person

Children 5- 10 are half price

Chicken Tenders with Condiments and fresh fruit salad for children

$8. Per child ages 3 - 10

Vendors are Dinner Only

Late Night Snack

Soft Pretzel Sticks with Cheddar Ale Fondue and Assorted Mustards

Flat $275. Fee

The above menu is subject to 20% 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! **If you would like for us to provide real china plate ware for an additional $3. Per** **person for dinner service only, or Vintage China for $5**. **Per person, we can.** Linens can be rented through me via www.letsdolinens.com and what I pay is what you pay (my wholesale pricing). We can also provide a Beverage Station of Water, Iced Tea, and Lemonade for a flat fee of $200. 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! Please note that we are not responsible for any of you or the wedding party’s personal belongings.

A non - refundable $500. 00 deposit was received 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.

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.

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