T & M Catering, LLC

 P O Box 1193

Rising Sun, MD 21911

(443) 553 – 3124

Ms. Jackie Hanley

RE: Wedding Reception – Date? – Bohemia Overlook

Thank you for your inquiry! It has been a pleasure corresponding with you. Per our correspondence, we are suggesting the following menu items and pricing:

Ceremony Time

Cocktail and Hors d’ Oeuvres Hour

Stationary

Boneless Wing Bar ( Buffalo, Shezuan, and Old Bay) with Accoutrements

Hot Crab Au Gratin

$7.00 Per Person

Raw Bar

Oysters on the Half Shell and Little Neck Clams on the Half Shell with Lemons, Limes, Cocktail Sauce, Hot Sauce, and Mignonette

$550. Flat Fee

Passed Hors d’ Oeuvres

Philly Cheese Steak Bites with Accoutrements

Petite Grilled Cheese with Tomato Soup Sips

Petite Chicken and Waffle Bites with Chipotle Honey Drizzle

Petite Spring Rolls with Dipping Sauce

Brown Sugar Bacon Wrapped Shrimp

$14. Per Person

Dinner Station - Proteins

Marinated, Grilled, and Carved Flank Steak with Horseradish Crema OR Slow Braised Beef Short Ribs in Tomato Red Wine Gravy

Chicken Entrée ( Picatta, Caprese Roulade, Bacon and Swiss Roulade Finished in Dijon Cream, Breaded Cutlet topped with Bruschetta, Shaved Parm, and Balsamic Drizzle, etc.)

Roasted Vegetable Medley in Garlic Aioli

Old Bay Roasted Red Potatoes

Five Cheese Mac – n – Cheese

Maryland Crab Cakes with Cocktail and Remoulade

Fresh Breads and Rolls with Butter

Candy Apple Salad and Caesar Salad

$33.50 Per person

Children 10 and under are half price

S’mores Bar

Graham Crackers, Marshmallows, Chocolate Bars, and Peanut Butter Cups with Skewers

$250. Flat Fee

The above menu is subject to 18% gratuity AND 6% Maryland 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. A $150. Trash removal fee is applicable it this venue. We are not responsible for alcoholic beverages or ice for the alcoholic beverages. We can provide a Bar Package which does cover the Ice, Mixers, Fruit, Cups, etc. for the Bar for $350. (starting price) We will also provide a watering hole for iced tea, lemonade, and water for your guests for a flat fee of $150.00. 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. 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. 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 your 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.

 A nonrefundable $500. Deposit is required to reserve the date. The remainder is due at the time of the final walk through which takes place at the venue. 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