T & M Catering, LLC

 P O Box 1193

Rising Sun, MD 21911

(443) 553 – 3124

 Mr. Mark Weller

RE: Wedding Reception- Le Banque 3/21/20

Thank you for your inquiry! It was such a pleasure meeting you! The suggested menu/proposal is as follows:

Ceremony Time – tbd

Cocktail and Hors d’ Oeuvres

Stationary Items

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

Spinach Parmesan Dip with Crostini

Slider Bar

( Beef Brisket, Mango Fire Chicken, and Asian Style Pulled Pork)

Petite Brioche Buns, Horseradish Crema, Guava BBQ, Poblano Relish, and Kimchi as Accoutrements

$10.

Passed Hors d’ Oeuvres

Petite Skewer of Chorizo with Pineapple, Korean Style Beef Skewer, Mediterranean Sausage Stuffed Mushroom, Petite Chicken Egg Roll, OR Chicken Shawarma Skewer with Tzatziki and Pita Bite

Cumin Lime Spiced Shrimp with Green Mango Slaw and Ginger Lychee Compote in Petite Leaf Boat

Brown Sugar Bacon Wrapped Shrimp

$10. Per Person

Plated Salad?

Dinner – Proteins and Such

Marinated & Grilled Flank Steak with Horseradish Crème’ Sauce on the Side

Chicken Scallopini topped with Classic Bruschetta OR Spinach Ricotta Stuffed Chicken Roulade with Pancetta Crumble Baked with Fresh Herbs and White Wine

Steamed Vegetable Medley or Garlic Roasted Green Beans with Shaved Parmesan and Balsamic Drizzle

Fresh Breads and Rolls with Butter

Carb Loaded

Classic Buttermilk Mashed Potatoes, Mashed Sweet Potatoes, and Five Cheese Mac

Beef and Chicken Gravy, Shredded Cheddar, Chopped Bacon, Chopped Green Onion, Butter, Sour Cream, Petite Marshmallows, Candied Pecans

Welcome to Maryland

Classic Maryland Style Crab Cakes

Rockfish Bites

Cocktail, Remoulade, and Tartar Sauce

$34.Per Person

Children between 5 – 10 are half price

Mini Finger Dessert Station – Just an Idea

 Mini Assorted Cheesecakes, Pecan Bars, Triple Chocolate Ganache Bars, Short Bread and White Chocolate Mousse Shots with Fresh Bourbon Blueberry Compote and Whipping Cream

$5. Per Person

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 from site. However, there is a dumpster on site that we fill throughout the evening. At Le Banque/ Sea Plane Base, there is a flat set up/break down/cleaning fee of $250. 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 is typically $350. 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 $150.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!

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.

Should you wish to retain our services, a nonrefundable $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