



## Catering Contract

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Event: \_\_\_\_\_

Email: \_\_\_\_\_

Tel: \_\_\_\_\_

Date of Affair: \_\_\_\_\_ Time Start: \_\_\_\_\_ until \_\_\_\_\_ Guests: \_\_\_\_\_

In House Dining/Catering Location \_\_\_\_\_

Additional Notes:

**\*\*\*Please note prices do not include tax and gratuity/ price listed is only food cost / Plus Tax & Gratuity\*\*\*\*\*anything not listed in the contract will be additional/ Beverages/ Food/ Any Extras\*\*\*  
\*\*\* Minimum amount of guests listed below is what will be charged/ if less guests attend; the minimum amount of guests listed will still have to be paid. No Refunds, Gift Cards, or In Store Credit will be issued/ made for all the absentees. Final guest count must be done 7 days before event/ If the guest count changes within 7 days before the event, the patron will have to pay 75% of the per person rate to meet the minimum amount of guests\*\*\*\*\*cancellation policy: Cancellations with 12 days or more before the event will result in no charge (Unless anything special for the event is pre purchased/ for which case the guest will pay that balance). In the event the client should cancel this contract between 12- 5 days before the day of the event then the client will be charged the 1/4<sup>th</sup> of the client's deposit. Should the client cancel this event within the 5 days before OR the day of the event, the guest agrees to pay 50% of the grand total of the entire event \*\*\*\*\***

**Prix Fixed Menu**

**First Course (Individually served or Family Style) CHOOSE ONE**

---

- Kitchen Sink Salad
  - Greens, tomatoes, chick peas, Hearts of palm, quinoa house dressing
- Prima Vera Salad
  - Fennel, Oranges, Pine nuts

**Second Course (Served Family Style) CHOOSE THREE**

---

- Chicken Crisp – Buffalo style boneless chicken with chili paste aioli.
- Cold spring rolls
- Duck spring rolls
- Meatballs D.O.C
- Chorizo Beef Sliders- roasted garlic aioli, sweet shallots.

**Third Course (Individually served / Guest Order One) CHOOSE FOUR**

---

- |  |                          |
|--|--------------------------|
| • Spencer 10 oz- Boneless rib eye steak. | <b>Sides: CHOOSE TWO</b> |
| • House Burger                           | House Fries              |
| • Schnitzel                              | Veggies                  |
| • Risotto                                | Rice                     |
| • Spaghetti Aioli                        | Roasted Potato           |
| • Pesto Pasta                            | Sweet mash               |
| • Salmon                                 | House Fries              |
| • Flounder                               | Baked Potato             |
| • Chicken Marsala                        | Whipped garlic Potatoes  |

**Fourth Course/Desserts (Served Family style)**

---

- Fresh Fruit Platters- assorted freshly cut fruit.
  - Churros- Mexican cinnamon sugar doughnuts served with melted chocolate
  - Chocolate Soufflé served with ice cream
  - Assorted Mini
-

**Soft Drinks/Hot Beverages (Served Family)**

---

- Coffee and Teas – Freshly brewed regular & decaffeinated, Herbal teas, etc.)
- Soft Drink Liters – Pitchers of assorted soft drinks. (Coke, Diet coke, Sprite.)
- Bottled Water- Flat & Sparkling

**EXTRAS (Additional/ Flat Rate/ Please Mark)**

---

- House Wine Included (Shiraz, Merlot, Pinot Grigio, White Zinfandel) **\$8 Per person**
- Open Bar Standard ( House Cocktails/ Beer/ House Wine) NO TOP SHELF **\$15 Per per.**
- Top Shelf Open Bar- FULL OPEN BAR ALL ALCOHOLIC DRINKS INCLUDED **\$25 Per per.**
- Flower Arrangements- Table Center Pcs in own vase (Any Color) **\$25 Each**
- Decorative Balloons- Helium/ Any Color/ With Lettering **\$25 DOZ**
- Color Guest Menu's- Colored Cardstock Menu with stand and Custom Heading **\$3 Each**
- Live Music- **PLEASE INQUIRE WITH MANAGER** **Varies**
- Microphone & Speaker Set- **PLEASE INQUIRE WITH MANAGER** **\$250**
- Video Projector Set Up- **PLEASE INQUIRE WITH MANAGER** **\$350**

By signing my name below, I certify that I have read the above information. Any questions concerning these policies have been discussed. My signature also certifies my understanding of and agreement with the above policies. I understand I am responsible for all charges not covered by contract. A photocopy of this document is as valid as the original. You may receive a copy of this document upon request.

\_\_\_\_\_ Daniel R. Rivera E.C. \_\_\_\_\_

**Rate:**   \$65   per person   

**T-Fusion Steakhouse**

\_\_\_\_\_  
Patron

**Gratuity:**   20%  

**Tax:**   8.875%  

**Extras:** \_\_\_\_\_

**Grand Total:** \_\_\_\_\_

**Deposit:**   1/4  

**Balance:** \_\_\_\_\_