



## 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***

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***Pass Hors d'oeuvres CHOOSE THREE***

- *Smoked Salmon Mousse w/ Dill on Cracker*
  - *Kani Salad w/ Crispy Wonton*
    - *Cigars*
    - *Kibbe*
  - *Summer Watermelon Steak Cubes*
    - *Duck Spring Rolls*
  - *Rare Filet Mignon peppercrusted*
    - *Tuna Tartar*
    - *Asparagus Tempura*

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

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

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

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

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

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- 16oz Carved USDA – Prime Rib Roast
  - Spencer- Boneless rib eye steak served with homemade fries.
  - House Burger
  - Schnitzel
  - Risotto.
  - Spaghetti Aioli
  - Pesto Pasta
  - Wild Salmon
  - Bronzino
  - Duck Confit
  - Grilled Chicken Paillard
  - Flounder
  - Crispy Chicken
  - Cornish Hen
- Sides: CHOOSE TWO**
- House Fries
  - Whipped garlic Potatoes
  - Veggies
  - Rice
  - Quinoa
  - Roasted Potato
  - Asparagus (seasonal)
  - Baked Potato
  - Baked Sweet Potato
  - Sweet Mash

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

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- 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)**

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- 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
- House Wine and House Beer Included  
(Limited to 2 Drinks per Person)

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

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- \_ 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**

House Fries

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:**   \$100   per person\_

**T-Fusion Steakhouse**

**Gratuity:**   Inclusive  

**Tax:**   Inclusive  

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

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

**Deposit:**   1/4  

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

\_\_\_\_\_  
Patron