



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 1/4th 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

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 pepper crusted*
 - *Tuna Tartar*
 - *Asparagus Tempura*

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
- Ceasar Salad

Second Course (Served Family Style) CHOOSE FOUR

- Chicken Crisp – Buffalo style boneless chicken with chili paste aioli.
- Slate Plate
- Chicken and Waffles
- Beef Carpaccio
- Cold spring rolls
- Duck Poutine
- Beef Cheek Gnocchi
- 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

- Spencer- Boneless rib eye steak served with homemade fries.
- Filet Mignon
- 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)

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

EXTRAS (Additional/ Flat Rate/ Please Mark)

- _ Open Bar Standard (House Cocktails/ Beer/ House Wine) NO TOP SHELF **\$12 Per per.**
- _ Top Shelf Open Bar- FULL OPEN BAR ALL ALCOHOLIC DRINKS INCLUDED **\$20 Per per.**
- Flower Arrangements- Table Center Pcs in own vase (Any Color) **\$15 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. _____

T-Fusion Steakhouse

Patron

Rate: \$125 per person

Gratuity: 20%

Tax: 8.875%

Extras: _____

Grand Total: _____

Deposit: 1/4

Balance: _____