



garfrerick's cafe



preliminary
catering information



garfrerick's three-course menu

- buffet
- banquet service
- plated & served
- drop-off

1

sweet tea, unsweet tea, & water
organic salads & signature dressings
house-made bread & butter

2

two all-natural entrees
original and classic sauces
homemade side dishes
farm fresh vegetables

3

signature desserts



optional

fresh-squeezed lemonade
cocktail hour
pass-tray canapés
gourmet coffee
house-made hot chocolate

menu options

salads

caesar, mixed green, spinach

entrees

chicken with sauce

-royale sauce, pesto, golden curry, marinara, poblano cream

beef short ribs

shrimp & grits

rainbow trout



sides

garlic smashed potatoes

roasted asparagus spears

southern squash casserole

braised collard greens

roasted brussels sprouts

desserts

bread pudding

cheesecake

chocolate cake

sweet potato brownies

More menu options are available!

These are some popular options.



services and add-ons

classic table service

glass stemware

crisp, white linens

bartending

signature cocktail development

prosecco toast

cake cutting

dessert table service

coffee and hot chocolate

pass-tray canapés

personalized menus

late-night snacks



canapé menu

hors d'oeuvres

tomato salad bites

bruschetta w/ pimiento

apple-bacon canapés

house-made breads & spreads

dessert canapés

cheesecake bites

fresh fruit & bread pudding spoons



bartending services

skilled bartenders

beer, wine, and liquor

bar hardware and ice

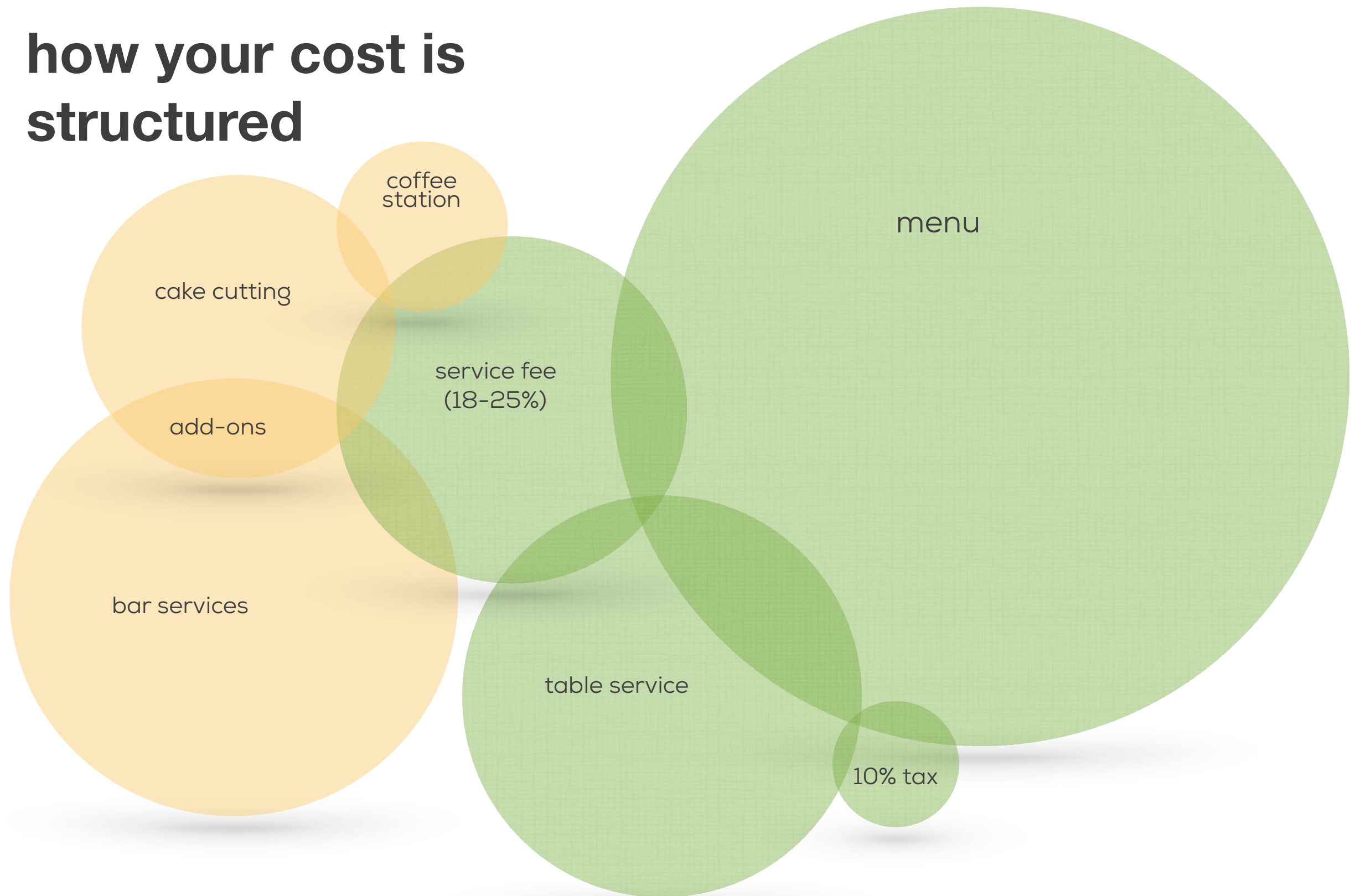
our alcohol or yours

add ons

champagne toast

signature cocktails

how your cost is structured



The size of the circle is roughly relatable to how much that particular item will impact your total cost.

The green circles are standard items included in any catering. The yellow circles are "add-ons"; optional services that can be added to a catering proposal.

If your event is on-site at Garfrerick's Cafe, then table service is included in your menu cost.

sample proposal

In this proposal for a rehearsal dinner for 30 people, the client has chosen two entrees, a salad and a dessert.

They have also requested bar ware and bartending services.

The next step after this is the contract.



garfrerick's cafe

Date: Wednesday, April 25, 2018

Proposal for: Rosalie Rice
Location: 14 Sunset Drive
Number of Guests: 30

Date of Event: June 22, 2019
Style of Dining: buffet
Notes: rehearsal dinner

SUGGESTED MENU

Starter

Mixed Green Salad

*Organic, mixed lettuces, house-made lemon vinaigrette, goat cheese crumbles, nuts
House-made bread & butter*

Entrées

Chicken Royale

Natural chicken breast in creamy mushroom-artichoke sauce

Beef Short Ribs

*Slow roasted boneless beef short ribs in rich beef jus
Garlic smashed potatoes,
Roasted asparagus spears*

Dessert

White Chocolate Bread Pudding

Seasonal fruit and white chocolate sauce

Sweet Tea, Unsweet Tea, & Water Station

\$26/person

plus 10% tax and 20% service fee

ADDITIONAL AMENITIES

all prices are per person except where noted | 10% tax on all amenities

Table Service, \$3

plates, glasses, flatware, white linen napkins, white rectangular tablecloths

Bar Ware

Martini, flute and stemmed wine glasses, \$1/person

Pint and stemless wine glasses, \$1/person

Bartender, \$200

bar hardware, ice, alcohol service, cleanup



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Client:
Address:
Phone:
Email:
Event Date/Time:
Event Location:

Catering Agreement

Date:

Services Provided	Qty	Unit Price	Sub Total	Extended Total
Food & Beverage				
<i>Three-course buffet</i>	30	\$26		
- <i>mixed green salad</i>				
- <i>house-made bread & butter</i>				
- <i>chicken royale</i>				
- <i>beef short ribs w/ beef jus</i>				
- <i>roasted asparagus spears</i>				
- <i>garlic smashed potatoes</i>				
- <i>white chocolate bread pudding</i>				
- <i>tea & water station</i>				
Total Food & Beverage before Tax & Grat				
Tax on Food & Beverage	10%			
Gratuity	20-25%			
Total Food & Beverage with Tax & Grat				\$
Additional Services				
<i>Tableware: dishes, glasses, flatware, cloth napkins, tablecloths</i>	30	\$3		
<i>Barware</i>				
- <i>pint glasses</i>	30	\$1	\$30	
- <i>champagne flutes</i>	30	\$1	\$30	
Total Additional Services before Tax			\$60	
Tax on Additional Services	10%	\$6.00	\$66.00	
Total Additional Services				<u>\$66.00</u>
Non-taxed Additional Service				
<i>Bartender</i>	1	\$200.00	\$200.00	
Total Non-taxed Additional Services				<u>\$200.00</u>
Total for Services Provided				
Deposit (non-refundable)	50%			\$
Balance Due				\$

sample contract

This is the contract for the proposal previously shown.

All costs are broken down, and all service notes and details are included on a second page.

This is when the final cost is calculated. At this point, a 50% deposit is due to secure your date.

Hi! I am Garfrerick's Café's catering coordinator, Rachel Webb.

Contact me any time at rcwebb16@gmail.com or 256.453.9283



me and my son Alton