



Thank you for the opportunity to present a proposal for the Celebration you are planning.

I am confident that the enclosed proposal will fit right into your plans for a spectacular day for all. Our catering staff and our kitchen staff are prepared to handle any special requests that you may have.

We will require a \$100 date hold deposit. This deposit is non-refundable. Our deposit schedule is as follows:

Proposal Approval / Contract Agreement – 50%
Menu approval – Two weeks prior to the event
Confirmation of # Guests (5 Days Prior)
Day before the Event - remaining 50%

We hope you like what we have prepared for you. As discussed we will work with you to prepare an event appropriate menu.

Should you have any questions, you may reach me at the Bistro during the day at (410)

224-9886 or in the evenings at (410)972-1030. My e-mail is almyers@martinmyersassoc.com.

Highest Regards,

Amy Myers
President

Enc.



Bistro Rental 4 hrs rental \$200

This rate includes all set up, service staff, standard table set, tear down, liquor licensing, facilities, glassware, china, etc. (off premise does not apply) Additional rentals not included and billed separate.

Linens - Optional

White Table Linen 60x120	\$8.00 per table
White Table Linen 90" square Lodge / 120" round	\$8.00 / \$10.00 per
White Table Linen 60" square	\$5.00 per table (2 week notice)
Plastic Table Covers 54x120 (\$1.50 each) Large Round (\$3.75 each)	

STAFF – Billed AFTER 4 hrs OR OFFSITE

Servers	\$20 per hour / per server
On-Site Chef	\$25 per hour/ per
Bar Tender	\$20 per hour/ per
Utility (dishes , clean up, etc)	\$20 per hour/ per

Tax/ Fees

6% food service tax, MD

9% alcoholic beverage tax,

20% Gratuity

Proposal Approval / Contract Agreement Down payment	20%
Month Prior to the Event w/ Menu approval	30%
Confirmation of # Guests & Final Payment	14 Days Prior
Any final changes or additions	Day Prior



Pre-Meal cocktail hours, six to eight hors d'oeuvres per person per hour is adequate. For receptions, plan on seven to ten pieces per person per hour, plus a stationary display or two.

Typically, six cold and four hot pieces per hour per person.

SAMPLE MENU #HD 1

Cheese & Fruit Display Serves 35
Pumpkin Hummus / Roast Pepper
Hummus / Vegetable Platter Serves
35
Sweet & Sour Meatballs Serves 35
(100 pcs)
Chicken Sattay Serves 35 (50 pcs)
Tenderloin Toast Points Serves 35
(48 pcs)
Lump Crab Balls Serves 35 (60 pcs)
Dessert Display Serves 35 (65 pcs)
Beverages Punch / Coffee Urn
\$17.00pp + tax +tip (30-35people)

SAMPLE MENU #HD 2

Seasonal Fresh Fruit & Cheese
Display
Sweet & Sour Meatballs
Bacon Wrapped Scallops
Chesapeake Crab Dip
Pork Carnita Toast Points
Chicken Satay- Teriyaki Marinade
Stuffing Balls OR Hushpuppies
Tenderloin Toast Points
Nuts & Bar Mix
Dessert Display
\$22.00 pp + tax +tip
(40-50 people)



Celebration of Life Menu #1 - COLD

Beverages

Coffee, Ice Tea OR Punch,

Inclusive

MENU 1

Mini Sandwich & Wrap Assortment
Chicken Salad, Ham & Cheese, Turkey with cranberry mayo ,
Egg Salad Croissant

Herb Rubbed Pork Loin Platter
Served with rolls and whole grain mustard sauce

Seasonal Fresh Fruit & Cheese Display
Display of fresh fruits including melons, berries, and pineapple Served with a vanilla
yogurt dipping sauce & granola

Pasta Salad

Assorted Cookies & Bars

Total Costs Estimate

Meal

Lunch Buffet

\$13.00 Per Person



Celebration of Life Menu #2

Beverages

Coffee, Ice Tea OR Punch,

Inclusive

MENU

Seasonal Fresh Fruit & Cheese Display

Roasted Vegetable Display

Warm Biscuits

Sliced Hot Honey Ham

Baked Beans

Garden Salad

Pasta Salad

Potato Salad

Assorted Cookies & Bars

Total Costs Estimate

Meal

Lunch Buffet

\$12.00 Per Person



Celebration of Life Menu #3 - mix

Beverages

Coffee, Ice Tea OR Punch,

Inclusive

MENU 3

Mini Sandwich & Wrap Assortment

Tuna Salad, Ham & Cheese, Egg Salad Croissant

Herb Rubbed Pork Loin Platter

Served with rolls and whole grain mustard sauce

Seasonal Fresh Fruit & Cheese Display

Display of fresh fruits including melons, berries, and pineapple

Served with a vanilla yogurt dipping sauce & granola

Sweet & Sour Meatballs

Creamy Spinach Crab Dip & Toast Points

Pasta Salad

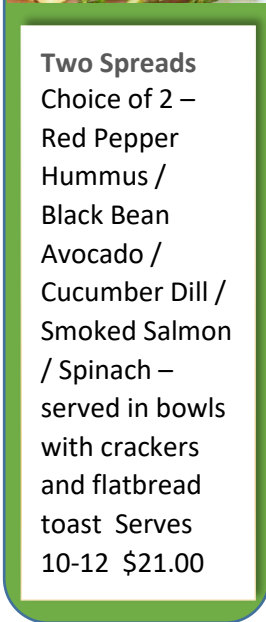
Assorted Cookies & Bars

Total Costs Estimate

Meal

Lunch Buffet

\$16.00 Per Person



Premium Assort Sandwich Platter

Serves 20 - \$150.00 – Includes Cookies Platter, Side Bowl , Soda/Water Assort

Serves 20 - \$90.00 *Platter Only

Standard Assort Sandwich Platter

Serves 20 - \$120.00 – Includes Chips, Soda/Water Assort

Serves 20 - \$80.00 *Platter Only

Mini Sliders Platter

Deli Assortment, Egg Salad, Chicken Salad, Tuna Salad Serves 10 - \$36.00

*Platter Only

Domestic & International Cheese & Fruit

Display of fresh fruit, seasonal melons and berries paired with an assortment of cheeses 4.50 / per Serves 12- \$54.00

Raw Vegetable & Dip Platter

Assortment of traditional vegetables, Enjoy the seasonal healthy crunch.

Choice of Dip – Ranch, Blue Cheese, Balsamic

3.50 / per Serves 12 - \$42.00

Chilled Marinated Roasted Vegetable

Colorful assortment of vegetables, marinated and roasted then chilled.

Displayed with Choice of Dip – Ranch, Blue Cheese, Balsamic 4.00 / per

Serves 12 - \$48.00

Tres Salad

Choice of 3 – Chicken Salad / Egg Salad / Cucumber Salad / Black Bean

Salad/ Pasta Salad – served in bowls with crackers and pita Serves 10 -12

\$32.00

Two Spreads

Choice of 2 – Red Pepper Hummus / Black Bean Avocado / Cucumber Dill /

Smoked Salmon / Spinach – served in bowls with crackers and flatbread

toast

Serves 10-12 \$21.00



By signing below the party agrees to the terms of this agreement and understands that the 50% deposit required in full one month prior is nonrefundable. Final numbers are to be provided no later than noon 5 days prior to the day of the event. If no confirmation of guests is provided, the estimated number as listed in this proposal will serve as the final count. Further, the party understands that they will be charged for the final confirmed number of guests. If for any reason the event is cancelled within 48 hours of the event the party will be responsible for no less than 75% of the total costs and will be responsible for all rental costs and deposits.

Signed

Date

Printed Name

We accept (Visa, Master Card, and American Express) and personal checks. An additional processing fee of 3% will be charged to all credit card charges. All returned checks will incur a \$35.00 fee.

Required Credit Card Information

Visa AMEX Discover MasterCard

Cardholder Name: _____ CCV: _____

Credit Card Number: _____ Expiration Date: _____

Billing Address: _____

(Address where monthly credit card statements are received)

City, State, Zip _____