

AVENUE

CATERING MENU



IN PARTNERSHIP WITH

Table 301
CATERING

By every measure, Avenue is Greenville's most elegant and exquisite event space. So naturally, we wanted to offer catering commensurate with the quality of our venue.

That's why Avenue is proud to partner with Table 301 Catering, the premier caterer in Upstate South Carolina. After all, an event space with the ambience and standards of Avenue deserves nothing less than the finest food and beverage service in the area.

Bon appetit.



PASSED HORS D'OEUVRES

CHILLED

SEAFOOD

SEARED TUNA NEGIMAKI 5 □
grilled scallion, unagi sauce,
ginger red pepper wasabi aioli

SMOKED SALMON CUCUMBER ROUND 4 □
lemon herb cream cheese, pickled red onion, dill

BLOODY MARY SHRIMP COCKTAIL SPOON 4 □
bloody mary cocktail sauce, poached shrimp

SCALLOP CEVICHE 4 □
cherry tomato, red onion, lime, micro-cilantro

POKE BOWL 5 □
ahi tuna, sesame, cucumber, sweet soy, scallion,
avocado, radish, crispy wonton

LOBSTER ROLL 6 □
lemon aioli, fine herb, buttered roll

SPOONS, SKEWERS & SUCH

PROSCIUTTO MELON SKEWER 3.50 □
blueberry vincotto

BEEF TENDER CROSTINI 3.50 □
grilled shoulder tender, tomato gel,
horseradish crème fraîche, chive

BRIE, BACON AND APPLE PHYLLO CUPS 3.50 □
triple cream brie, bacon-apple chutney

BLT CROSTINI 3.50 □
candied pepper bacon, marinated tomato,
basil aioli, micro arugula

ANTIPASTO SKEWER 4 □
artichoke, olive, peppadew, ciliegine mozzarella,
sopressata, herb olive oil

VEGETARIAN

MOROCCAN PHYLLO CUPS 3.50 □
harissa spiced almond hummus, cucumber salad

CAPRESE SKEWER 3.50 □
cherry tomato, basil, ciliegine mozzarella,
balsamic reduction

EDAMAME SESAME CRACKER 3 □
edamame hummus, chili garlic paste, sesame cracker,
asian micro greens

BEET POACHED DEVILED EGGS 4 □
dijon mustard, crispy sweet potato

BEET TARTARE SPOON 4 □
horseradish goat cheese, local honey,
orange supreme, mint

HOT

SEAFOOD

SOBY'S SIGNATURE CRAB CAKES 6
remoulade

COCONUT CURRY SHRIMP 4
mango relish

AVOCADO SHRIMP TOAST 4
garlic shrimp, avocado puree, local micro

FRIED OYSTER DEVILED EGGS 4
deviled egg, buttermilk fried oyster, charred lemon aioli

SPOONS, SKEWERS & SUCH

ROSEMARY CHICKEN BISCUITS 3.50
rosemary biscuit, buttermilk fried chicken,
hibiscus honey butter

HAM BISCUITS 3.50
rosemary biscuit, virginia ham, imported swiss,
lusty monk mustard

BACON LOLLIPOP 4
brown sugar, cracked black pepper

LAMB EMPANADAS 4
jalapeno mint jelly

COCONUT CHICKEN SKEWER 4
horseradish-orange preserve

BARBACOA TOSTADA 3.50
braised chicken, chipotle slaw, avocado crema,
tortilla round

STEAK AND POTATOES 5
shaved tender beef, potato croquette,
housemade steak sauce

BOURBON GLAZED MEATBALLS 4

VEGETARIAN

WHIPPED RICOTTA TOMATO PIE 3.50
local tomato, basil, honey whipped ricotta

VEGETABLE SPRING ROLLS 3.50
sweet chili sauce

MARINATED GRILLED TOFU CUP 3.50
sweet soy, chili garlic, cucumber, fried wonton

HERB CREAM CHEESE STUFFED NEW POTATOES 4

MARSALA MUSHROOM AND LEEK TARTLET 4
whipped ricotta

MEATS, CHEESE, VEGETABLE & FRUIT DISPLAYS

priced per person

CHARCUTERIE 13.50 □

chef's selection of meats, traditional accoutrements, assorted breads

ARTISINAL CHEESE 12 □

chef's selection of imported and domestic cheeses, fresh and dried fruit, nuts, jams, assorted crackers and crostini

CHARCUTERIE & CHEESE 14 □

chef's selection of charcuterie and artisanal cheeses

SEASONAL FRESH FRUIT 6 □

assorted fresh fruit, berries, acai greek yogurt

MARKET VEGETABLE 5 □

assorted seasonal raw, grilled and roasted vegetables, trio of dips

SEAFOOD DISPLAYS

priced per person

□ CHILLED OYSTER ON THE HALFSHELL **Market Price** (*must purchase full bag/100 ct. min*)
sliced lemon, horseradish, bloody mary cocktail, mignonette

□ SHRIMP COCKTAIL 10
sliced lemon, bloody mary cocktail sauce

□ SMOKED SALMON 9
lemon-dill cream cheese, red onion, boiled egg, caper, pimento, sliced lemon

□ SHRIMP ESCABECHE 6
cucumber salad, pickled shrimp, peppers and onions, cilantro

□ TUNA NICOISE SALAD 10
seared rare tuna, boiled egg, new potato, haricot vert, cherry tomato, baby lettuces

□ CAROLINA SHRIMP DIP 5
fresh fried chips

□ SMOKED MOUNTAIN TROUT DIP 5
cucumbers, red onion, cilantro, lime, tortilla chips

FOOD STATIONS

SMALL PLATE STATION

150 chef attendant fee applies
12 pick (1)
15 pick (2)
18 pick (3)

EVERYTHING CRUSTED SALMON garlic butter

HERB MARINATED DUCK BREAST blackberry reduction

SOBY'S SIGNATURE CRAB CAKE maque choux, remoulade

CABERNET SHORT RIBS cabernet braisage

CHARRED CAULIFLOWER STEAK caper gremolata

BACON WRAPPED PORK TENDERLOIN habanero butter sauce

POTATO CRUSTED GROPER chive aioli

CARVING STATION

150 chef attendant fee applies

served with chef's choice of condiments & breads

MARINATED BEEF SHOULDER TENDERLOIN 10

BACON-WRAPPED PORK TENDERLOIN 10

CREOLE TURKEY BREAST 8

SLOW ROASTED HERB-RUBBED RIBEYE 12

SALT-CRUSTED BEEF TENDERLOIN 14

PORCHETTA WITH ORANGE AND FENNEL 10

GARLIC-ROSEMARY ROASTED LEG OF LAMB 10

PARMESAN WHEEL PASTA STATION

150 chef attendant fee applies
10 per person

SAUCE

orange-basil pesto cream

eggplant and roasted tomato pomodoro

PASTA

cavatappi

linguine

cappelini

SHRIMP AND GRITS STATION

7 per person

new orleans bbq sauce, pepper relish, scallions

SLIDER STATION

12 per person, pick (3)
served with housemade potato chips

BUTTERMILK FRIED CHICKEN
alabama white bbq, dill pickle

BRAVEHEART BURGER
bacon jam, herb mayo

SMOKED PORK
carolina gold bbq, jalapeno cole slaw

CUBAN PORK
sliced pit ham, yellow mustard, gruyere

SMOKED BRISKET
blueberry bbq, chipotle slaw

CREOLE CATFISH
green tomato chow chow

SPICY SHRIMP SALAD
sliced tomato, pickled red onion

FRIED GREEN TOMATO
jalapeno pimento cheese, baby arugula

PAELLA STATION

150 chef attendant fee applies
10 per person

traditional preparation of spanish rice dish with chicken, chorizo, tomatoes, garlic, piquillo peppers, saffron, fresh herbs and lemons

PROTEINS

2 person/protein

shrimp

mussels

clams

scallops

FOOD STATIONS

MASHED POTATO BAR

150 chef attendant recommended
7 per person/ pick (2) potatoes

MASHED POTATOES

- buttermilk
- chipotle
- sweet potato
- roasted garlic
- herb-parmesan
- horseradish
- red bliss
- wasabi
- yukon gold
- roasted garlic

TOPPINGS

- scallions
- chopped bacon
- marsala mushrooms
- crispy prosciutto
- caramelized onion
- preserved tomatoes
- smoked sausage
- shredded cheddar
- chive crema

MAC & CHEESE STATION

7 - pick (2) sauces

SAUCE

- applewood bacon cheddar
- gruyere cream
- jalapeno pimento cheese
- spicy pepperjack
- smoked gouda
- white cheddar
- alfredo
- roasted tomato-fontina

TOPPINGS

- scallions
- chopped bacon
- marsala mushrooms
- jalapenos
- crispy prosciutto
- green tomato chow chow
- caramelized onion
- preserved tomatoes
- smoked sausage
- pickled okra
- shredded cheddar
- sriracha
- crushed red pepper
- smoked cheddar crackers
- broccoli

PLATED SERVICE

priced per person

SALADS

BURRATA AND GREENS SALAD 8 □

grilled radicchio, preserved tomatoes, english peas, radishes, "crouton", roasted garlic vinaigrette, balsamic reduction

CAESAR SALAD 6 □

romaine and baby kale, asiago cheese, croutons, caesar dressing

HOUSE SALAD 6 □

baby lettuces and romaine with cucumbers, tomatoes, carrots, broccoli, sunflower seeds, balsamic vinaigrette

ARUGULA-CHEVRE 7 □

candied pecans, heirloom cherry tomatoes, crumbled goat cheese, fried shallot, champagne vinaigrette

SPINACH SALAD 6 □

cucumbers, tomatoes, shaved onion, spiced pecans, dried cranberries, crumbled blue cheese, buttermilk dressing

CAPRESE SALAD 7 □

cherry tomato, ciliegine mozzarella, fresh basil, baby greens, extra virgin olive oil, aged balsamic vinegar

SOUPS

HOT

□ SOBY'S SHE CRAB SOUP 8

sherry, crab roe

□ TOMATO BISQUE 6

micro basil, grana padano

□ SHORT RIB CHILI 7

guajillo molasses

□ SEASONAL VEGETABLE SOUP 6

fried garlic

□ CORN SOUP 6

chive oil, crème fraîche

□ LOBSTER BISQUE 8

vanilla brioche

COLD

□ HEIRLOOM TOMATO GAZPACHO 6

celery curls

□ CUCUMBER-HONEYDEW 6

lemon crème fraîche

□ GINGER COCONUT BISQUE 6

fried leek

PLATED ENTREES

pricing includes (1) starch & (1) vegetable

GRILLED TENDERLOIN FILET 40 □

truffle whipped potatoes, roasted shallot demi

PAN SEARED GROPER 35 □

garlic spinach orzo, caper gremolata

ROASTED AIRLINE CHICKEN BREAST 27 □

fingerling potato, bacon lardon, caramelized onion, garlic butter fondue

ROSEMARY-DIJON CRUSTED PORK CHOPS 30 □

smashed red bliss potatoes, white cheddar, scallion

SOBY'S SIGNATURE CRAB CAKE 36 □

buttermilk whipped potato, maque choux, remoulade

EVERYTHING CRUSTED SALMON 32 □

grain pilaf

CABERNET SHORT RIBS 32 □

yukon potato puree, cabernet jus

BACON WRAPPED PORK TENDERLOIN 28 □

whipped sweet potato, habanero butter fondue

GRILLED JUMBO SHRIMP 32 □

white cheddar polenta, herb olive oil

PLATED DESSERTS

priced per person

□ SALTED CARAMEL COCONUT 9

sugar pie dough layered with salted caramel & coconut macaroon;
passionfruit curd, tropical fruits, candied macadamia nuts

□ OPERA TORTE 9

almond sponge cake layered with chocolate ganache,
coffee buttercream, raspberry coulis, almond coffee crumb

□ RUM CAKE 7

toasted meringue, key lime curd, coconut macaroon

□ VANILLA BEAN CRÈME BRULEE 8

baked custard topped with caramelized sugar,
served with fresh berries and biscotti

□ WARM STICKY TOFFEE PUDDING 7

individual orange spiced cake soaked in buttery toffee sauce
served with chantilly cream, toffee sauce, chocolate crumb

□ CHOCOLATE MOUSSE DOME 7

chocolate cake layered with a dark chocolate mousse,
covered in a chocolate glaze, raspberry coulis, chocolate
garnish and fresh berries

□ CHOCOLATE CARAMEL CUSTARD BAR 8

caramel popcorn, peanut brittle, chocolate powder

□ CHEESECAKE 8

complementing sauce and garnish

- triple chocolate
- new york style (citrus)
- red velvet
- white chocolate key lime
- lemon ricotta
- turtle

DESSERT ACTION STATION

150 chef attendant required

JAR IT UP! 12

4-ounce mason jars on display to fill with what you like, guests can eat it now or take it home.

choose from assorted cakes, cookies and brownies layer it with assorted fillings and top with goodies that may include fresh berries, chocolate curls, assorted candy pieces, caramel sauce and chocolate sauce.

- chocolate mousse
- mascarpone cream
- lemon curd
- chantilly cream
- cannoli filling
- banana pudding

HIP HIP CHURRO 9

homemade churros fried on site, tossed in cinnamon sugar and served with spiced chocolate sauce, nutella, vanilla infused honey, dulce de leche and assorted toppings

TOPPINGS

- assorted crushed nuts
- oreo crumbs
- crushed graham crackers
- berry compote

SUNDAE OVERLOAD 10

choice of three ice cream flavors and selected toppings

TOPPINGS

- mini chocolate chip cookies
- brownie bites
- belgium waffle pieces
- bananas
- whipped cream
- nuts
- candies
- sauces
- maraschino cherries

PETITE DESSERTS

6 - choose (3)

10 - choose (6)

CAKE BITES

- carrot
- coconut
- rum
- kentucky butter
- german chocolate
- black forest
- brownies
- blondies

TARTS

- white chocolate banana cream pie
- key lime
- lemon meringue
- pecan
- cheesecake
- vanilla cream
- fresh fruit
- pumpkin (seasonal)

CUPS, SHOOTERS, AND BOWLS

- panna cotta
- flan
- tres leches
- strawberry shortcake
- banana pudding
- s'mores trifle
- chocolate raspberry cup
- caramel custard chocolate cup

SANDWICHEDESSERTS

- french macarons
- oatmeal cream pies
- whoopie pies
- napoleons

BARS

- almond caramel apple
- strawberry rhubarb
- pecan diamond
- cheesecake
- chocolate toffee
- lemon

FILLED DESSERTS

- assorted chocolate truffles
- eclairs
- cream puffs
- ho-ho's
- cannoli

CANDIES

- pecan pralines
- fudge
- pate fruit
- coconut mounds

THE AFTER PARTY

LATE NIGHT SNACKS

CHICKEN AND WAFFLES 6 □

southern fried chicken, sweet potato waffle,
maple black pepper gravy

CORN CATS 6 □

corn-breaded catfish on a stick, remoulade

NATHANS HOT DOGS 5 □

chili, cheese, grain mustard, and peppadew relish

SOUTHERN ULTIMATE "NACHOS" 5 □

fresh fried potato chips, cheddar ale fondue,
house smoked pulled pork, chopped bacon, scallions

JALAPENO PIMENTO CHEESE

MAC AND CHEESE FRITTERS 5 □

pepper jelly

SOUP AND GRILLED CHEESE 5 □

white truffle and sharp cheddar grilled cheese,
housemade tomato bisque

BURGER SLIDERS- BRAVEHEART BEEF 5 □

herb mayo, red onion jam, fresh baked bun, seasoned fries

SZECHUAN CHICKEN WINGS 6 □

crispy wings, sweet and spicy sauce- ginger, cilantro,
szechuan peppercorns

LATE NIGHT SWEETS

□ 4 MINI APPLE FRITTERS

vanilla crème anglaise

□ 4 CINNAMON SUGAR CHURROS

dulce de leche

□ 4 COOKIE DOUGH BITES

chocolate cookie crumble, bourbon whipped cream

TIER ONE BAR PACKAGE

based on a 4 hour minimum
\$30 per person, \$3.50 for each additional 30 minutes
\$125 per bartender

DOMESTIC BOTTLED BEERS

pick 2 offerings

BUDWEISER
BUD LIGHT
MILLER LITE
MICHELOB ULTRA
YUENGLING

CRAFT/IMPORTED BOTTLED BEERS

pick 2 offerings

STELLA ARTOIS
THOMAS CREEK AMBER
WESTBROOK IPA
RIVER RAT HAZELNUT BROWN ALE
COAST BREWING COMPANY KOLSCH
HIGHLANDS GAEILIC ALE

WINE SELECTIONS

choose 2 red house wines and 2 white house wines

HOUSE WHITE
CHARDONNAY
PINOT GRIGIO
SAUVIGNON BLANC

HOUSE RED
PINOT NOIR
MERLOT
CABERNET SAUVIGNON

PASSED SELECTIONS

PASSED CHAMPAGNE 4

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

Coca-Cola Classic, Diet Coke, Sprite, ginger ale,
soda water, orange juice, cranberry juice,
pineapple juice, grapefruit juice

TIER TWO BAR PACKAGE

based on a 4 hour minimum
\$38 per person, \$4 for each additional 30 minutes

DOMESTIC BOTTLED BEERS

pick 2 offerings

BUDWEISER
BUD LIGHT
MILLER LITE
MICHELOB ULTRA
YUENGLING

CRAFT/IMPORTED BOTTLED BEERS

pick 2 offerings

STELLA ARTOIS
THOMAS CREEK AMBER
WESTBROOK IPA
RIVER RAT HAZELNUT BROWN ALE
COAST BREWING COMPANY KOLSCH
HIGHLANDS GAEILIC ALE

WINE SELECTIONS

choose 2 red house wines and 2 white house wines

HOUSE WHITE
CHARDONNAY
PINOT GRIGIO
SAUVIGNON BLANC

HOUSE RED
PINOT NOIR
MERLOT
CABERNET SAUVIGNON

SPIRIT OFFERINGS

Svedka Vodka, Don Q Rum, Captain Morgan Spiced Rum,
New Amsterdam Gin, Seagram's 7 American Whiskey,
Dewar's Scotch, Lunazul Tequila

PASSED SELECTIONS

PASSED CHAMPAGNE 4

PACKAGE INCLUDES ALL NECESSARY MIXERS

Coca-Cola Classic, Diet Coke, Sprite, ginger ale, tonic, soda water,
orange juice, cranberry juice, pineapple juice,
grapefruit juice, lemons, limes, cherries, olives

TIER THREE BAR PACKAGE

based on a 4 hour minimum
\$44 per person, \$5 for each additional 30 minutes

DOMESTIC BOTTLED BEERS

pick 2 offerings

BUDWEISER
BUD LIGHT
MILLER LITE
MICHELOB ULTRA
YUENGLING

CRAFT/IMPORTED BOTTLED BEERS

pick 2 offerings

STELLA ARTOIS
THOMAS CREEK AMBER
WESTBROOK IPA
RIVER RAT HAZELNUT BROWN ALE
COAST BREWING COMPANY KOLSCH
HIGHLANDS GAELIC ALE

WINE SELECTIONS

choose 2 red wines and 2 white wines

WHITE

SCHUG CUVÉE ELISABETH CHARDONNAY
BANFI PINOT GRIGIO
LE PETITE PERRIERE SAUVIGNON BLANC
NEBOA ALBARINO

RED

FORIS PINOT NOIR
GOUGUENHEIM MALBEC RESERVA
CHATEAU SAINT MICHELLE "INDIAN WELLS" CABERNET SAUVIGNON

SPIRIT OFFERINGS

Svedka Vodka, Don Q Rum, Captain Morgan Spiced Rum,
New Amsterdam Gin, Seagram's 7 American Whiskey,
Dewar's Scotch, Lunazul Tequila

PASSED SELECTIONS

PASSED CHAMPAGNE 4

PACKAGE INCLUDES ALL NECESSARY MIXERS

Coca-Cola Classic, Diet Coke, Sprite, ginger ale, tonic, soda water,
orange juice, cranberry juice, pineapple juice, grapefruit juice,
lemons, limes, cherries, olives

TIER FOUR BAR PACKAGE

based on a 4 hour minimum
\$57 per person, \$7 for each additional 30 minutes

DOMESTIC BOTTLED BEERS

pick 2 offerings

- BUDWEISER**
- BUD LIGHT**
- MILLER LITE**
- MICHELOB ULTRA**
- YUENGLING**

CRAFT/IMPORTED BOTTLED BEERS

pick 2 offerings

- STELLA ARTOIS**
- THOMAS CREEK AMBER**
- WESTBROOK IPA**
- RIVER RAT HAZELNUT BROWN ALE**
- COAST BREWING COMPANY KOLSCH**
- HIGHLANDS GAEILIC ALE**

WINE SELECTIONS

choose 2 red wines and 2 white wines

WHITE

- FRANK FAMILY CHARDONNAY**
- WILLAKENZIE PINOT GRIS**
- CHATEAU LAGRANGE "LES FLEUR DU LAC"**
- CRAGGY RANGE SAUVIGNON BLANC**

RED

- HARTFORD COURT PINOT NOIR**
- PRISONER SALDO ZINFANDEL**
- DUCKHORN MERLOT**
- QUILT CABERNET SAUVIGNON**

SPIRIT OFFERINGS

Tito's Handmade Vodka, Bacardi Silver Rum, Bombay Sapphire Gin,
Makers Mark Kentucky Bourbon Whiskey, Crown Royal Whiskey,
Glenlivet 12 Scotch, Patron Silver Tequila, Jack Daniel's Whiskey

PASSED SELECTIONS

PASSED CHAMPAGNE 4

PACKAGE INCLUDES ALL NECESSARY MIXERS

Coca-Cola Classic, Diet Coke, Sprite, ginger ale, tonic, soda water,
sweet & dry vermouth, sour mix, Triple Sec, Rose's lime juice,
grenadine, bitters, orange juice, cranberry juice, pineapple juice,
grapefruit juice, lemons, limes, cherries, olives

TIER FIVE BAR PACKAGE

based on a 4 hour minimum
\$74 per person, \$9 for each additional 30 minutes

DOMESTIC BOTTLED BEERS

pick 2 offerings

- BUDWEISER
- BUD LIGHT
- MILLER LITE
- MICHELOB ULTRA
- YUENGLING

CRAFT/IMPORTED BOTTLED BEERS

pick 2 offerings

- STELLA ARTOIS
- THOMAS CREEK AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAEILIC ALE

WINE SELECTIONS

choose 2 red wines and 2 white wines

WHITE

- CAKEBREAD CHARDONNAY
- CADE SAUVIGNON BLANC
- DOMAIN ZIND-HUMBRECHT PINOT GRIS

RED

- EN ROUTE BY FAR NIENTE PINOT NOIR
- ORIN SWIFT ABSTRACT RED BLEND
- NICKEL AND NICKEL MERLOT
- CLIFF LEDE CABERNET SAUVIGNON

SPIRIT OFFERINGS

Tito's Handmade Vodka, Bacardi Silver Rum, Bombay Sapphire Gin,
Makers Mark Kentucky Bourbon Whiskey, Crown Royal Whiskey,
Glenlivet 12 Scotch, Patron Silver Tequila, Jack Daniel's Whiskey

PASSED SELECTIONS

PASSED CHAMPAGNE 4

PACKAGE INCLUDES ALL NECESSARY MIXERS

Coca-Cola Classic, Diet Coke, Sprite, ginger ale, tonic, soda water,
sweet & dry vermouth, sour mix, Triple Sec, Rose's lime juice,
grenadine, bitters, orange juice, cranberry juice, pineapple juice,
grapefruit juice, lemons, limes, cherries, olives

Table 301

CATERING

FOOD AND BEVERAGE MINIMUMS

BREAKFAST FUNCTIONS

6:00am to 11:00am

Monday-Sunday

\$1,500

LUNCH FUNCTIONS

11:00am to 2:00pm

Monday-Sunday

\$2,000

EVENING FUNCTIONS

2:00pm to 12:00am

Sunday-Thursday

\$5,000

Friday

\$8,000

Saturday

\$10,000

The Food and Beverage Minimum does not include
tax, service charge, bartender fees, attendant fees or rentals.

Table 301

CATERING

1. CONTRACT/DEPOSIT: A credit card number is required to reserve your function date as well as a 10% deposit of the food and beverage minimum and this signed contract. Major credit cards (MasterCard, Visa, Discover & American Express) are accepted, cash and checks.

Date & Initial

2. PAYMENT SCHEDULE: All events require a deposit. Table 301 event space deposits are due upon booking. Deposit amounts vary based on the event space. Catering and off-site events require 10% down upon signing, 50% of the total bill paid 30 days prior to the event date and final payment based on final guarantee due 3 days prior to the event date.

Date & Initial

3. CANCELLATION POLICY: In the event of cancellation 60 days prior to the event payment received will be refunded excluding a \$1000 cancellation fee.

If the client is unable to fulfill the terms of the contract within 60 days of the event, 50% of the total function cost will be charged to the credit card provided. If the client is unable to fulfill the terms of the contract within 14 days of the event, 75% of the total remaining balance will be charged to the credit card provided. If the client is unable to fulfill the terms of the contract within 5 days of the event, 100% of the total remaining balance will be charged to the credit card provided.

Date & Initial

4. TASTINGS: We offer a complimentary tasting for 4 people for events over 75 guests. Additional guests are \$25 per person. They are scheduled within 4 months of the event to assure that seasonal offerings are fresh and consistent with what we have available for the actual event. All tastings can be scheduled Tuesday through Thursday from 2:00 PM - 4:00 PM, depending on Event Schedule.

Date & Initial

5. PLATED: For any plated dinners guests must have the same entree or the entrees must be pre-ordered along with place cards for each guest with their entree selection.

Date & Initial

6. FINAL GUEST COUNT: A guaranteed number of guests is required 3 days prior to the event. If no changes are made to the estimated guest count on the proposal, the estimated count will be considered the final number of guests expected to attend and food and beverage will be prepared accordingly and charged the per person price agreed upon. All

Table 301

CATERING

pricing will be based on the estimated guest count and is subject to change with guest count change.

Date & Initial

7. CEREMONY CHAIRS: Set up fee \$150. If Table 301 Catering is required to move chairs immediately after a ceremony there will be an additional \$150.00 chair removal charge.

Date & Initial

8. DIETARY RESTRICTIONS & CONSUMPTION ALLERGIES: Table 301 makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Food and food safety education is provided to our production staff on the severity of food allergies. Because of the number of different meals served throughout each week and month, as well as the number of ingredients used each day, it is impossible for every allergen in the food served will be identified and/or labeled. The client and guest must make the production staff aware of allergies and every effort will be made to accommodate. Consumers that are concerned with food allergies need to be aware of this risk. Table 301 cannot assume any liability for adverse reactions to food consumed, or items one may come in contact.

Date & Initial

9. FOOD SAFETY: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Date & Initial

Signature

Date

Printed Name