



(*Minimum Of 50 guests For All Buffet Packages / Tax, Gratuity, Delivery, Set Up, Staff & Service Fee Is Additional)

BREAKFAST BUFFET- (\$-per person)

- ROLLS & BUTTER
- FRESH FRUIT SALAD -OR- BUILD YOUR OWN GREEK YOGURT PARFAIT
- HOME FRIES
- FRENCH TOAST CASSEROLE
- BACON & BREAKFAST SAUSAGE
- CHEDDAR & SCALLION SCRAMBLED EGGS

LUNCH BUFFET- (\$-per person)

- SANDWICH HARD ROLLS
- FRESH FRUIT SALAD -OR- PASTA SALAD -OR- MACARONI SALAD
- KETTLE CHIPS
- DILL PICKLE SPEARS
- ASSORTED COLD CUTS & CHEESES PLATTER (HAM, TURKEY, SALAMI & ROAST BEEF)
- **(CONDIMENTS: MAYO, HONEY DIJON, PESTO AILOI, ROASTED RED PEPPERS, HOT CHERRY PEPPERS, MIXED GREENS)**

HORS D'OEUVRES RECEPTION- (\$-per person /choice of 5)

- CHEESE & PEPPERONI PLATTER (W/ FRESH GRAPES AND ASSORTED CRACKERS)
- VEGETABLE CRUDITÉS PLATTER (W/ BUTTERMILK RANCH DIP)
- BRUSCHETTA
- COCKTAIL MEATBALLS IN POMODORO SAUCE
- STUFFED MUSHROOMS (SAUSAGE OR VEGETARIAN)
- ARTICHOKE FRANCESSE
- JAMAICAN STYLE BEEF EMPANADAS
- BUFFALO CHICKEN DIP (W/ TORTILLA CHIPS)
- TUSCAN SPINACH & ARTICHOKE DIP (W/ TORTILLA CHIPS)
- MEDITERRANEAN HUMMUS DIP (W/ PITA CHIPS)
- JUMBO SHRIMP COCKTAIL (ADD: \$5 PER PERSON)
- MAPLE BACON WRAPPED SCALLOPS (ADD: \$6 PER PERSON)

BASIC BUFFET- (\$-per person)

- DINNER ROLLS & BUTTER
- PENNE W/ MARINARA
- MIXED FIELD GREENS SALAD (W/ BUTTERMILK RANCH & BALSAMIC VINAIGRETTE)
- GARLIC HERB ROASTED CHICKEN (ON THE BONE)

TRADITIONAL BUFFET- (\$-per person)

- DINNER ROLLS & BUTTER
- CAESAR SALAD -OR- MIXED FIELD GREENS SALAD (W/ BUTTERMILK RANCH & BALSAMIC VINAIGRETTE)
- MASHED POTATOES -OR- HERB ROASTED POTATOES -OR- SALT POTATOES
- ROASTED ASPARAGUS -OR- ROASTED BROCCOLI & CAULIFLOUR
- CHOICE OF (1) PROTEIN: GARLIC HERB ROASTED CHICKEN (ON THE BONE), MAPLE GLAZED SPIRAL HAM -OR- SLICED SLOW ROASTED TOP ROUND OF BEEF IN AU JUS (W/ HORSERADISH CREMA ON SIDE)

BBQ BUFFET- (\$-per person)

- SLIDER ROLLS & BUTTER
- APPLE SLAW
- BBQ BAKED BEANS (W/ BACON) -OR- SALT POTATOES
- CAJUN CORN
- SHELLS MAC & CHEESE -OR- MAC SALAD
- CHOICE OF (1) PROTEIN: SMOKED BBQ PULLED PORK, BBQ CHICKEN (ON THE BONE) -OR- SHAVED BEEF BBQ

GARBAGE PLATE BUFFET- (\$-per person)

- DINNER ROLLS & BUTTER
- MAC SALAD
- HOME FRIES
- BAKED BEANS (W/ BACON)
- CHEESEBURGERS -AND- ZWEIGLES RED & WHITE HOTS
- CHEF JOE'S AWARD WINNING MEAT HOT SAUCE
- **(CONDIMENTS: Ketchup, Spicy Brown Mustard, Frank's Red Hot & Diced Onions)**

TEX-MEX BUFFET- (\$-per person)

- FRESH FLOUR -OR- CORN TORTILLAS
- TORTILLA CHIPS
- SPANISH YELLOW RICE & BLACK BEANS
- MEXICAN STREET CORN (OFF THE COBB)
- SAUTÉED PEPPERS & ONIONS
- CHOICE OF (1) PROTEIN: SEASONED GROUND BEEF, GRILLED CHICKEN, SMOKED PULLED PORK -OR- GRILLED MARINATED SKIRT STEAK (ADD: \$5 PER PERSON)
- **(CONDIMENTS: Salsa, Sour Cream, Cheddar-Jack OR Cojita Cheese, Jalapenos, Shredded Lettuce, Hot Sauce/ ADD: Guac -OR- Queso - \$3pp ea.)**

THANKSGIVING FEAST BUFFET- (\$-per person)

- DINNER ROLLS & BUTTER
- CRANBERRY SAUCE
- BUTTERED SWEET CORN (OFF THE COBB)
- MASHED POTATOES & GRAVY
- CORN BREAD & SAUSAGE STUFFING
- CHOICE OF (1) PROTEIN: MAPLE GLAZED SPIRAL HAM -OR- CARVED ROTISSERIE CHICKEN

CLASSIC ITALIAN-AMERICAN BUFFET- (\$-per person)

- DINNER ROLLS & BUTTER
- CAESAR SALAD -OR- MIXED FIELD GREENS SALAD (W/ BUTTERMILK RANCH & BALSAMIC VINAIGRETTE)
- BAKED RIGATONI -OR- SPICY RIGS ALLA VODKA (W/ BACON)
- GREENS & BEANS -OR- EGGPLANT PARMIGIANO
- CHOICE OF (1) PROTEIN: GARLIC HERB ROASTED CHICKEN (ON THE BONE), ITALIAN SAUSAGE W/ PEPPERS & ONIONS, CHICKEN FRANCESE, CHICKEN CUTLET MILANESE (W/ LEMON-BASIL AIOLI) -OR- CHICKEN PARMIGIANO

PRIME RIB DINNER BUFFET- (\$-per person)

- DINNER ROLLS & BUTTER
- CAESAR SALAD -OR- MIXED FIELD GREENS SALAD (W/ BUTTERMILK RANCH & BALSAMIC VINAIGRETTE)
- GARLIC-ASIAGO MASHED POTATOES -OR- HERB ROASTED POTATOES
- ROASTED ASPARAGUS -OR- ROASTED BROCCOLI & CAULIFLOUR
- SLICED SLOW ROASTED PRIME RIBEYÉ
- **(CONDIMENTS: Au Jus, Horseradish Crema & Tabasco)**

CLAM BAKE BUFFET- (\$-per person / plus additional market price per dozen clams ordered)

- DINNER ROLLS & BUTTER
- FRESH FRUIT SALAD -OR- PASTA SALAD -OR- MACARONI SALAD
- SALT POTATOES
- CORN ON THE COBB
- STEAMED LITTLE NECK CLAMS
- **(CONDIMENTS: Drawn Butter, Lemon Wedges & Hot Sauce)**

(ADD: FRESH BAKED CHOCOLATE CHIP COOKIES, BROWNIES -OR- MINI CANNOLIS TO ANY BUFFET FOR UPCHARGE)

CATERING AGREEMENT

The following catering agreement is hereby entered into by: _____

Client and Caterer agree as follows:

1. **TERM:** Client and caterer agree that this Catering Agreement between the parties is for catering service that shall commence on, _____, at _____ AM/PM.

2. **Event Details:**

a. Date of Event: _____

b. Location: _____

c. Client Estimated Guests Count _____

d. Client agrees to provide a final menu and guest count **2 weeks** to the event.

e. All specific services to be provided are contained in the proposal provided by Sapori Catering, LLC. Attached hereto as Attachment "A", and by this reference is incorporated to this binding agreement.

3. **Deposit:** Client shall agree to pay a **non-refundable** deposit to secure the date of the event. Client agrees pay a lump sum based on a 50% percentage of estimated event costs. Deposit amount will be noted on the final bill. The deposit is due on the day of the contract signing

4. **Settlement of Balance Due:** Balance due to caterer by client shall be the final event costs, including state and local sales taxes where applicable, less the deposit and any further deposits made on the contract amount.

a. Client agrees to pay caterer the final balance due, on or before the scheduled event date.

6. **Obligation of Heirs and Assigns:** The terms of this Catering Agreement shall be binding upon the heirs and assigns of both parties.

7. **Executed on this** _____ **day of** _____, **20**__.

Client: _____

By: _____

Date: _____

Caterer: SAPORI Catering LLC

By: _____ (Member)

Date: _____