

USE AS AN ESTIMATE ONLY. PRICES CAN VARY FOR MANY REASONS. THESE PRICES DO NOT REFLECT RENTAL ITEMS THAT YOU MAY NEED FOR YOUR EVENT.

BUFFET WEDDING 1

Location: Kingfly
Type: Wedding
Headcount: 50-75
Timeline: TBD

FOOD: \$43pp x 75ppl

PASSED APPETIZERS

Fried catfish sliders with tartar slaw and tomato
Deviled eggs with dungenese crab
Shredded duck mini tacos
Hummus veggie flatbread

BUFFETT DINNER

Arugula salad with berries, hazelnuts, goat cheese and blueberry balsamic
Almond crusted salmon with creamed leek sauce
Blackened shrimp over dried mushroom risotto
Sliced bison sirloin over beans and greens
Honey and citrus roasted vegetables
Mac and cheese
Fried okra
Cornbread

STAFF: \$300 (2 servers @ \$30hr for 5hrs)

TOTAL COST FOOD AND STAFF:	\$3,525
PA SALES TAX FOOD AND STAFF:	\$246.75
RENTALS:	<u>\$768.76</u>
TOTAL:	\$4,540.51

BUFFET WEDDING 2

Location: Twelve Oaks Manor
Type: Wedding
Headcount: 150ppl
Timeline: TBD

FOOD: \$35pp X 150ppl

CHARCUTERIE BOARDS FOR COCKTAIL HOUR

-Assorted meats, cheese, oil, olives, bread, crackers, fruits, nuts, etc. (no cashews, pistachios, pecans, and macadamia nuts)

BUFFET

Panzanella salad over greens

Sliced filet mignon

Brandied mushrooms

Lemon basil chicken breast

Asparagus with goat cheese and pesto

Caramelized shallot mashed potato

Cavatappi with vodka sauce

STAFF: 3 @ \$30hr for aprox. 6 hours = \$540

TOTAL COST FOOD AND STAFF: \$5,790

PA SALES TAX FOOD AND STAFF: \$405.30

TOTAL: \$6,195.30

BUFFET WEDDING 3

Type: Wedding

Location: Kingfly Spirits

Headcount: 200 guests

FOOD: \$35PP X 200PPL

CHARCUTERIE BOARDS FOR COCKTAIL HOUR

-Assorted meats, cheese, oil, olives, bread, crackers, fruits, nuts, etc. (no cashews, pistachios, pecans, and macadamia nuts)

BUFFET

Poached pear salad over baby greens with goat cheese, candied pecans, cranberries and pear vinaigrette

Grilled/sliced flank steak with roasted red pepper sauce over wilted spinach

Four cheese chicken with alfredo sauce over ravioli

Crispy roasted brussels sprouts with balsamic glaze

Mashed potato bar (white and sweet potatoes)

Toppings: braised brisket, sour cream, cheddar, parmesan, bacon, chives, chopped onions, corn, jalapeños, whipped butter, bourbon brown sugar sauce, chopped pecans

COFFEE \$300

Regular, decaf, sugar, creamer, stirrers, paper cups

STAFFING \$450

Servers 3 @ \$25hr for aprox. 6 hours

TOTAL COST FOOD, COFFEE AND STAFF:	\$7,750
<u>PA SALES TAX FOOD, COFFEE AND STAFF:</u>	<u>\$542.50</u>
TOTAL:	\$8,292.50

BUFFET WEDDING 4

Location: HIP
Type: Wedding
Headcount: 120ppl
Timeline: TBD

FOOD: \$3,720 (\$31pp x 120ppl)

CHARCUTERIE SPREAD \$5PP

Cured meats, cheeses, fruit, olives, nuts, spreads, bread, crackers

PASSED HORS' DOUERVES \$6pp

Gyoza dumplings (pork/chicken potsticker)

Samoas (indian potato pastry)

BUFFET \$20pp

Panzanella salad

Chicken piccata

Roasted brussels sprouts with balsamic glaze

Cauliflower gratin

Caramelized shallot mashed potatoes

Cavattapi with vodka sauce

STAFF: \$540 (3 servers @ \$30hr for approx 6hrs)

ESTIMATED TOTAL COST: \$4,260

ESTIMATED PA SALES TAX: \$298.20

ESTIMATED TOTAL: \$4,558.20