

Location: J Verno Studio

Type: Wedding

Headcount: 170ppl

Timeline: TBD

STAFF: 8 servers (\$30hr x approx 6hrs) = \$1,440

FOOD: \$43pp based on the average (\$35pp) of the entrees plus \$8pp for appetizers.

APPETIZERS \$8pp

Blue cheese stuffed mushrooms

Mini chicken tacos with slaw and avocado cream

Mini crab cakes with basil aioli and tomato-corn relish

SALAD:

Baby greens with tomatoes, red onions, feta and basil vinaigrette

La gourmandine baguettes and butter (on the table)

ENTREES:

\$40pp Seared filet mignon with brandied mushrooms, roasted asparagus and caramelized shallot mashed potatoes

\$35pp Seared salmon with lemon caper sauce over garlic spinach and roasted asparagus

\$35pp Roasted chicken breast with sweet pea and parmesan risotto

\$30pp Garlic and white wine pasta with brussels sprouts

ESTIMATED TOTAL FOOD AND STAFF COST: \$8,750

ESTIMATED PA SALES TAX: \$612.50

ESTIMATED TOTAL: \$9,362.50