



214-884-9070

Wedding Date

Brides Name Wedding

100-125 Minimum Guests

**Please fill in yellow section(s) and email back at [cheffabianbantont@gmail.com](mailto:cheffabianbantont@gmail.com)!!**

**A. Appetizer Table – *This Is Not Passed- Butler Style Is Available!!***

**30-45 Minutes**

Tropical Fruit W/ Cheese & Crackers

Bruschetta with Cream Cheese Crostini

Shrimp Grits Shots

Spicy Moroccan Meat Balls or BBQ Not Spicy --Pick One \_\_\_\_\_

Mini- Carmel Frappe- Complimentary

**B. Greens --Pick One \_\_\_\_\_**

House Salad Display – Ranch

Cesar Salad



214-884-9070

**C. Meat-All 3 Meats Will Be In Your Buffet!!!**

Boneless Jerk Chicken Thighs or -Rotisserie Style or Curry or Fried

--Pick One \_\_\_\_\_

Island Brisket with Gravy or Island Brisket without Gravy

--Pick One \_\_\_\_\_

--Pick One Fish \_\_\_\_\_

Deep Fried Tilapia with Head on (Escovitch)

Extremely Hot Cabbage, Onion and 18 Habanero Peppers --Served On the Side

Or

Blacken Salmon

Thai Honey Mustard or No Sauce --Pick One \_\_\_\_\_

**2 Complimentary Fresh Tail Lobster Tails for Bride Groom**

**D. Gourmet Sides- All 6 Gourmet Sides Will Be In Your Buffet!!!**

- Truffle Yukon Mash Potato Or Yukon Mash Potato

--Pick One \_\_\_\_\_

- Creamy Alfredo Fettuccine

- 2 Cheese Mac N Cheese Or Cajun 2 Mac N Cheese Or Truffle Mac N Cheese

--Pick One \_\_\_\_\_

- Rice N Pea Or Dirty Rice (**No Pork**) Or Yellow Rice Or Asian Rice Or Or Rice Pilaf

--Pick One \_\_\_\_\_

- --Pick One Main Vegetable \_\_\_\_\_

- Vegetable Explosion – Green Bean Or Broccoli Or Collard Greens  
Yellow Squash, Onion, and Red Bell Pepper

- Honey Butter Corn Bread & Garlic Bread -**Both Breads Will Be In Your Buffet!!!**



214-884-9070

### **E. Beverage Dispenser**

Sweet Tea

Lemonade

Water

### **F. Disposables Are Included**

**\*\*\*China Kits by Request for Additional Cost!**

**\$5 or \$8 or \$10 a person China Packages- [TriChordevents.com](http://TriChordevents.com)**

Dinner Plate

Appetizer Plate

Dinner Napkin

Cocktail Napkin

Fork

Cup

Spoon

Knife

\*\*Aluminum Pans for Leftover Food



214-884-9070

### **G. Staff/ Rental Truck**

Commissary Kitchen Rental 10 Hours

1 Chef

Kitchen Manger/Load Set Up 10 Hours

2 Servers 5 Hours

1 Dishwasher 5 Hours Reset Kitchen Day After.

### **F. Tasting At Commissary Kitchen**

Non Refundable- \$400 (Separate From Event Quote)

RSVP Tasting Times Tuesday- Sunday 12 Noon

Garland, Texas

Feeds 4-6 People

Include All Appetizers, Entrée And Sides!!

1½ Hours Is Typical For Tastings!

How to Pay?? Cashapp: \$Cheffabian2000 Or Zelle : 214-884-9070



214-884-9070

## **H. Venue Walk Thru**

Lock Down Date for Walk Thru

Submitted Caterers Insurance- FLIP

Sign Vendor Contract with Venue

Staging/Kitchen Area

Buffet Diagram

Salad Diagram

Beverage Diagram

Cocktail Hour Diagram

Side Notes

**\$5,412.50**