

TIED HOUSE CATERING PACKAGE

Thank you for your interest in booking a catered event with us. Please read this page carefully, as it will answer most of the questions you may have. Please do not hesitate to us for additional information or special requests.

MENU SELECTIONS

To choose a menu, please review the selections listed on the following pages and choose the items you would like to offer. Then fax us your choices and we will put together an estimated invoice for your review and approval.

DEPOSIT

A deposit will be required on all catered events. Deposits may be charged if cancellation occurs with less than 48 hours notice.

PAYMENT

All items will be tabulated and charged on the day of the event. A copy of the invoice will be delivered at the time of drop off. All major credit cards and company checks will be accepted. Sorry no personal checks.

GUARANTEE

We guarantee you timely service and quality food. In return, we ask that you advise us of any changes that need to be made within 72 hours of your event. We reserve the right to charge your deposit if any changes are made after that period.

ADDITIONAL FEES

A delivery, pick-up, and set up fee will be charged. The fee starts at \$25.00 and goes up according to the scope of your event. Additionally if your event requires staffed service we bill \$25.00 per hour per person. We charge for loading, travel, set up, event time, breakdown, and return. We also charge \$5.00 per linen and if china is requested there is an additional fee.

TIED HOUSE CATERING FORM

Today's Date _____

Phone 650-965-2739 * Fax 650-965-0748 *
Website * www.tiedhouse.com Email * Jennifer@tiedhouse.com

Name of Client _____ Phone _____

Email _____ Fax _____

Fax your completed forms to the above listed fax number. We will then put together an estimated invoice for your approval.

Number of Guests _____ Event Date _____

Event Location _____

Start Time _____ Pick-up Time _____

Does your event require staffed service? Yes No

Does your event require table linens?
How many? _____ Yes No

Does your event require set-ups
(plates, utensils, etc.) Yes No

Special Instructions

APPETIZERS

4 TO 6 PER 25 GUESTS 2 TO 3 IF PRECEEDING A MEAL

		QTY
Assorted Cheese Tray.....	45.00	_____
Prosciutto & Melon.....	45.00	_____
Seasonal Fresh Fruit Tray	42.50	_____
Seasonal Vegetable Tray with ranch dressing.....	42.50	_____
Beer Shrimp poached in Amber beer.....	65.00	_____
Antipasta Platter cheeses, peppers, olives and meats	56.00	_____
Vegetarian Antipasto Dip with tortilla chips.....	48.00	_____
Smoked Salmon (whole) with cream cheese, capers and baguette.....	150.00	_____
Brewer's Platter sausages, smoked fish, meats and cheeses*.....	97.00	_____
Chicken Crostini with tender chicken and homemade pesto.....	50.00	_____
Five Layer Dip served with tortilla chips.....	42.50	_____
Hot Chicken Wings with blue cheese dressing*.....	42.50	_____
Pesto Calamari with spicy cocktail sauce*.....	52.50	_____
Cajun Popcorn Shrimp with a spicy cocktail sauce*.....	52.50	_____
Mushroom Caps with a seafood stuffing.....	52.50	_____
Vegetable Stuffed Mushroom Caps.....	52.50	_____
Pork or Veggie Potstickers with chili oil and soy sauce.....	55.00	_____
Tomato-Basil Crostini with mozzarella on toasted baguette.....	53.00	_____
Assorted Homemade Sausages with spicy mustard*.....	52.00	_____
Blackened Catfish Strips with salsa and sour cream.....	65.00	_____
Baby Back Pork Ribs with spicy or sweet BBQ sauce.....	69.50	_____
Pesto Focaccia with caramelized onions.....	52.00	_____
Marinated Chicken Skewers.....	52.00	_____
Black Bean Nachos*.....	40.50	_____
Blackened Chicken Nachos*.....	45.50	_____

ENTREES

CHOOSE 1 TRAY PER 25 GUESTS

Tortellini Alfredo

Ricotta filled tortellini tossed with Alfredo sauce, sun-dried tomatoes, mushrooms and fresh basil \$125.00 _____
With Grilled Chicken \$155.00 _____

Pasta Primavera

Penne pasta with seasonal vegetables, sun-dried tomatoes, virgin olive oil, white wine and garlic \$132.00 _____
With Grilled Chicken \$170.00 _____

Blackened Louisiana Catfish

Blackened and served with Amber beer salsa \$150.00 _____

Fresh King Salmon

Grilled fresh king salmon \$199.00 _____

New Orleans Prawns

Large prawns sautéed with bell peppers and mushrooms in a chipotle cream sauce served with steamed white rice \$180.00 _____

Beer Mustard Chicken

Grilled chicken breast marinated in Dijon mustard, spices and dark beer \$150.00 _____

Jambalaya

Black pepper fettuccine tossed with Black tiger shrimp, andouille sausage, and Smoked chicken in a spicy Creole sauce \$190.00 _____

Southwestern Skirt Steak

Grilled seasoned with Southwestern spices \$199.00 _____

DESSERTS

BROWNIE TRAY

Tray full of delicious homemade brownies \$40.00 _____

COOKIE TRAY

Tray full of delicious homemade cookies \$40.00 _____

CHEESECAKE TRAY

Raspberry swirl cheesecake \$72.00 _____

PETITE DESSERT

Mixture of bite size truffle bon bon, carrot cake, Red velvet, and double chocolate \$55.00 _____

SIDE DISHES

CHOOSE 2 PER 25 GUESTS

Mix Green Salad

Baby mixed greens, Cajun roasted walnuts, crumbled blue cheese, and cherry tomato with a balsamic vinaigrette \$40.00 _____

Caesar Salad

Hearts of romaine, garlic croutons, and aged Romano cheese \$45.00 _____

Rice Medley

Rice pilaf mixed with scallions and red bell peppers \$40.00 _____

Garlic Mashed Potatoes

Yukon Gold Potatoes whipped with fresh garlic and leeks \$45.00 _____

Steam Vegetables

Vegetables steamed and tossed in a basil vinaigrette \$45.00 _____

Pasta Salad

Penne pasta tossed with Italian dressing mixed with red and green bell peppers, red onions and black olives \$48.00 _____

Black Beans

Black beans mixed with spices \$40.00 _____

BEVERAGES

ASSORTED SODAS \$1.00 _____

BOTTLE WATER \$1.50 _____

SPARKLING WATER \$2.00 _____

BEERS

GOLD AMBER DARK WHEAT

2 LITER _____
\$11.50

5 GAL KEG _____
\$44.00

FULL KEG _____
\$104.50