

## Proposal of Service

<b>Prepared For:</b>	Riunite Franks Town of Lake Park	<b>Event Date:</b>	10/14/2023 - Saturday
<b>Address:</b>		<b>Phone:</b>	Work: 5618400160
<b>Email:</b>	rfranks@lakeparkflorida.gov	<b>Event Title:</b>	MENU
<b>Invoice #:</b>	14908	<b>Guest Count:</b>	100
<b>Service Style:</b>	Plated	<b>Occasion:</b>	Gala
<b>Salesperson:</b>	Marie-Odette Touboul events@csbgourmet.com		
<b>Venue:</b>	*Contact Address*	<b>Last Change:</b>	8/10/2023
<b>Timeline:</b>	<b>6:00 PM Event Start</b> <b>10:00 PM Event End</b>		

### Menu

#### FIRST COURSE CHOOSE 1

*Caesar Salad, Parmesan Crisp*

*Garden Salad, Balsamic Vinaigrette*

#### MAIN COURSE CHOOSE1

*Baked Airline Chicken, Natural Au Jus*

*Pan Roasted Chicken with Mushroom Sauce*

*Balsamic Honey Glazed Chicken*

*Butter Chicken*

#### SIDES CHOOSE 2

*Parsnip Pure*

*Haricots Verts, Shallot Butter*

*Jumbo Grilled Asparagus, Shallot Herb Butter*

*Creamy Mashed Potato*

*Roasted Fingerlings*

*Roasted Seasonal Vegetable Medley*

DESSERT  
Client will provide Cake and we will cut it and plate it.

Food will arrive to the venue Hot prior to Diner Service .  
We will plate the dinner on site

Food

Qty	Description	Unit Price	Total
100	Menu	\$85.00	\$8,500.00
Food Subtotal			\$8,500.00
Per Person Total			\$85.00
Charges:			\$8,500.00
10% Service Charge:			\$850.00
Subtotal:			\$9,350.00
Payments:			\$0.00
Balance Due:			\$9,350.00
50% Deposit Amount:			\$4,675.00