



ROUGE Fine Catering
Stations Menu- Rosewood Farms
Saturday, July 20, 2024
Wedding Reception

Event # E45006

Contact: *ROUGE Fine Catering* Bendetti, Celeste - - celeste@rougecatering.com

Event Time: 5:00 pm to 10:00 pm, *(inclusive of ceremony, if applicable)*

Catering Director: Celeste Bendetti - (410) 527 0007

Min. Headcount: 120 guests

Event Location: Rosewood Farms 1316 Singerly Rd Elkton MD 21921

Food & Service Items

Food/Service Items

*This Menu Proposal was customized exclusively for your event based on your inquiry.
We have a multitude of menu options available.*

STATIONARY HORS D'OEUVRES DISPLAY

5:30 pm to 6:30 pm

Antipasti Mosaic *(GF/Vegan Options)*

Balsamic-Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Zucchini
Roma Tomatoes, Basil-Marinated Mozzarella, Roasted Carrots, Marinated Avocado
Roasted Beets with Goat's Cheese, Grilled Artichoke Hearts, Mixed Greek Olives
Prosciutto Wrapped Asparagus and Extra Sharp Provolone & Salami Roulades
Beautifully presented and served with Housemade Crostini

or

Dipping Duo

Maryland Crab Fondue *(GF options)*

Our upscale version of a Maryland Classic - Lump Crab, Sherry, Gourmet Cheese, Herbs

Roasted Red Pepper Dip *(GF options)*

Roasted Red Peppers, Herbs & Gourmet Cheeses

Accompanied with Fresh Sliced Baguette Ciabatta, Pita Crisps, Crostini, & Crudité

BUFFET DINNER

Buffet Salad

7 pm

House Salad *(GF)*

Romaine & Mixed Greens topped with Marinated Tomatoes, Cucumbers and Cheese Tuille

Served with Balsamic Vinaigrette

or

Caesar Salad

Crisp Romaine tossed with Homemade Croutons & Shredded Parmesan

Served with Classic Caesar Dressing

2 Entree Package

Bourbon Chicken

A New Orleans Favorite, Sweet & Tender

or

Citrus Herb Chicken, Boneless *(GF)*

Boneless Breast roasted with Bright Citrus & Fresh Herbs

Finished with Citrus Reduction

or

Cider Infused Chicken *(GF)*

Savory Chicken Breast served with Roasted Carrots, Apples, and Rosemary

With a Cider Vinaigrette

and

Provençal Beef Short Ribs *(GF)*

Slowly Braised Boneless Beef Short Ribs

Infused with Fresh Plum Tomatoes, Basil, Rosemary, Aromatics, & Thyme

With a Red Wine Demi-Glace

or

Autumn Roasted Salmon *(GF)*

Oven-roasted Salmon topped with Creamy Leeks

Drizzled with a Cider Reduction

or

Mango Salmon *(GF)*

Sesame-Soy Glazed Atlantic Salmon Filet

Served with Fresh Mango Salsa

or

Sesame Salmon *(GF)*

North Atlantic Salmon Filet with a Miso Glaze

Topped with Toasted Sesame Seeds

Accompanied by

Fingerling Potatoes *(GF/Vegan)*

Petit Buttery Potatoes with Fresh Rosemary, Sea Salt, Crushed Garlic & Olive Oil

or

Lyonnaise Potatoes *(GF/Vegan)*

Sliced Potatoes & Caramelized Onions

or

Scalloped Potatoes *(GF)*

Decadent Layers of Gourmet Cheeses and Sliced Potatoes

or

Gourmet Mac n' Cheese

Smoked Gouda, Muenster, Parmesan, and Mozzarella

Topped with Crispy Onions

or

Penne alla Vodka

Penne Pasta with Fresh Tomato, Garlic, Cream, and Vodka Sauce

Finished with Parmesan Reggiano

or

Haricot Verts *(GF/Vegan)*

French Green Beans Sautéed with Shallots & Garlic

or

Roasted Broccoli *(GF)*

With Caramelized Onions and Garlic

Topped with Parmesan Cheese

or

Grilled Zucchini *(GF)*

Charred Zucchini Slices

Topped with a Tamarini Glaze and Feta Cheese Crumbles

DESSERT

8:30 pm

Desserts Mosaic

Freshly-Baked Cookies, Delicious Brownies, House-Made Black Bottom Cupcakes

Chocolate-Covered Macaroon, Lemon Bars and Chocolate-Covered Strawberries

A Stunning Multi-tiered Presentation of Individually Plattered Desserts

Pricing Inclusive Of:

- *Up to Five (5) hours of Event Time (inclusive of ceremony, if applicable)*
- *All on-site staffing to include Chefs, Servers/Bartender(s) & a Catering Director.*

- *Set-up and Break-down of Food & Bar, including the removal of trash and recycling*
- *Rectangular Tables draped in Poplin Polyester Linen for Bar and Food Displays*
Note: If Client Outsource's their own guest table linens Client will then be responsible for ordering linen for bar and food displays.
- *All Stainless Steel Chafing Racks & Service Pieces, Real China Platters and Displays*
- *White Art Deco Square China with Stainless Steel dining utensils*

Event Notes & Additional Quotes

PRE-CONTRACT NOTES

12/12/23: Proposal Created, \$72.00 per person based on a guaranteed minimum of 120 guests)

This Simply Rouge proposal has been created exclusively for the clients of Rosewood Farms who are in search of a high quality yet affordable celebration event.

This proposal offers pre-selected menu items creating a complete experience for your family and friends. No substitutes or modifications can be made to this proposal.

If this is not what you are looking for, please review our full-service menu or reach out to one of our wedding planners to assist you with creating your very own unique wedding proposal.

Price per Person: 72.00
Subtotal: 8,640.00
Tax: 518.40
Service Charge: 1,555.20
Event Total: 10,713.60

CATERING AGREEMENT

Proposal:

- This Proposal/Catering Agreement (hereinafter "Agreement") is based on the current availability of Poulet N.A., Inc. (hereinafter referred to as "ROUGE Fine Catering") and may be withdrawn by ROUGE Fine Catering if availability changes.
- Proposal pricing is valid for 30 days after the date of this proposal.
- The event will be confirmed upon receipt of an initial payment and signed Agreement. Signed Agreement can be delivered via fax, mail, or email to Client's event manager.
- Pricing is based on a guaranteed number of adult guests. Client is financially responsible for the quoted minimum stated below, or the actual number of guests in attendance charged at the per-person rate, whichever is greater.

Changes:

- A change in guest count or any other item in the proposal can affect the pricing of the event. Any additional services requested by the Client must be agreed upon in writing by both parties and price is subject to change.
- ROUGE Fine Catering requests 3 hours for set-up and 1 hour for break-down, venue permitting. If only 2 hours of set-up time are allowed, additional staffing may be required and price will be subject to change.
- If requested by Client, a walk-through and floor plan may be completed at least 2 weeks prior to the event. Price is subject to change at walk-through if the space requires more or less labor and/or equipment as seen fit by the catering associate as well as executives of ROUGE Fine Catering. This includes additional staff for chair moving labor and/or room flips. Walk-throughs are limited to standard business hours and are based on the availability of the event manager.
- Final guest count is due 14 days prior to the event date. After which, guest count may increase but may not decrease.
- No modification of this Agreement and/or the Catering Proposal shall be valid unless in writing.

Payment:

The following outlines the schedule for payments. All installments are payable by Check, Visa, Mastercard, Discover, or Cash (American Express is NOT accepted). Payments made by check must be mailed to 11110 Pepper Road Suite F, Hunt Valley, MD 21031 All mailed correspondence MUST include Suite F in the address. The post office will not deliver mail that does not include Suite F.

A payment of 20% of the event total due at signing.

A payment of 40% of the event total is due 6 months prior to the event date.

Current remaining balance is due 1 month prior to the event date.

Payment for any menu additions, increase in guest count, vendors, children's meals, or rentals is due two weeks prior to the event date.

Note: With the exception of the initial 20% deposit, any payments made by Credit/debit card are subject to a 3% surcharge.

Note: If payment is made by check the check must be received by the payment due date. To ensure timely delivery of check, please make sure to include Suite F in the address.

Note: If Client signs within 6 months of the event date, a 10% payment upon signing is required to reserve the date, and any applicable payments will be due within 7 days of signing. If Client has not made any scheduled payment within 14 days of the due date, ROUGE Fine Catering has the right to cancel the event. In such event, all prior payments made are non-transferable, non-refundable and shall be deemed as liquidated damages

Cancellations:

- In case of cancellation by Client, due to the cost of preparation and committing to the event date, payments already made are non-transferable, non-refundable and shall be deemed as liquidated damages

- If an event is canceled due to hurricane, blizzard, or tornado, ROUGE Fine Catering will work with Client to reschedule. All events must be rescheduled within 6 months of the original date. ROUGE Fine Catering must have 48 hours' notice of all weather-related cancellations. If timely notice is not given, all funds will remain non-refundable and non-transferable.

1

2 Responsibilities and Requirements:

- ROUGE Fine Catering is responsible for set-up and break-down of the food stations and bar, including the removal of trash and recycling.
- ROUGE Fine Catering will prepare an ample amount of food to ensure guests a well-stocked table and attractive presentation for the number of guests contracted. In order to comply with state laws, ROUGE Fine Catering must decline carry-out containers during or after service in accordance with Public Health Regulations.
- ROUGE Fine Catering will provide all catering staff as deemed necessary by ROUGE Fine Catering based on the services agreed upon for the event (including bartenders, when applicable); staff members are ROUGE Fine Catering employees.
- ROUGE Fine Catering will provide and serve alcohol for the event, if agreed to by both parties. When required by the venue, alcohol service will end 30 minutes prior to the end of the event, regardless of whether ROUGE Fine Catering or the Client owns the alcohol. ROUGE Fine Catering does not permit its bartenders to serve shot-type drinks.
- ROUGE Fine Catering will facilitate all vendors needed for the event when/if requested by the Client. ROUGE Fine Catering is not responsible for any other vendor separately contracted by the Client.
- ROUGE Fine Catering is not responsible for the set-up or break-down of any Client-coordinated rentals. All decor and/or personal items must be delivered to the venue and removed by the Client at the end of the event. ROUGE Fine Catering assumes no responsibility for broken, stolen or misplaced property.
- Due to equipment needs and time requirements for loading in and out, ROUGE Fine Catering requires parking adjacent to the event venue for its catering trucks. Client agrees to facilitate the reservation of appropriate parking and to assist in obtaining all necessary permits, when applicable. If event is taking place at an outdoor venue, ROUGE trucks must be able to load in and out at the site of our catering tent. ROUGE drivers will be respectful of property, however if the logistics of the venue require ROUGE to park or drive on grass, ROUGE will not be liable for any damage to the lawn due to adverse ground conditions.
- ROUGE Fine Catering will make reasonable efforts to prevent damage to the spaces we are designated to work in. However, due to the nature of off-premise catering, which includes the use of commercial trucks and a large volume of heavy equipment, Rouge will NOT be responsible for any wear and tear that may occur during the course of our working activities. This is particularly applicable to areas where loading and unloading is taking place as well as designated kitchen cooking areas. If Client has specific concerns related to potential damage in an area of the property where work is being performed Client must alert Rouge of said concerns so that a reasonable working solution can be put in place.
- ROUGE Fine Catering will comply with all laws applicable to its services. ROUGE Fine Catering maintains general liability, automobile, and workers compensation insurance.
- Pricing is based on the specified number of hours stated in the pricing inclusive section in the proposal. Additional time may be purchased prior to the event for an additional fee of \$10.00 per guest per hour. Client may add a maximum of 1 hour of event time once event has begun. An on-site time extension requires approval from ROUGE Fine Catering management and the balance must be paid by 5:00 pm the following business day.
- ROUGE Fine Catering will provide vendor meals at the rate of half of the per-person price. Vendor meals must be pre-ordered and will be served after all guests have been served.
- ROUGE Fine Catering reserves the right to take photographs and/or videos at Client's event. Any photographs and/or videos taken at Client's event by ROUGE Fine Catering are the sole property of ROUGE Fine Catering and may be used in marketing and promotional material.

Governing Law:

This Agreement shall be governed in all respects by the laws of the State of Maryland without respect to principles of

conflicts of laws.

Assignment and Third-Party Beneficiaries:

A party may not, without the written consent of the other party, assign this Agreement or any of its rights under this Agreement, in whole or in part.

Binding Effect:

This Agreement shall be binding upon and shall inure to the benefit of the parties and their successors and permitted assigns.

Entire Understanding:

This Agreement represents and contains the entire agreement and understanding between the parties with respect to the terms and conditions of this Agreement, and supersedes any and all prior and contemporaneous written and oral agreements, understandings, representations, inducements, promises, warranties and conditions between the parties with respect to the terms and conditions of this Agreement. No agreement, understanding, representation, inducement, promise, warranty or condition of any kind with respect to the terms and conditions of this Agreement shall be relied upon by the parties unless expressly incorporated herein.

Severability:

The provisions of this Agreement shall be deemed severable, and any invalidity or unenforceability of any one or more of its provisions shall not affect the validity or enforceability of the other provisions hereof.

Attorneys' Fees:

In the event any provision in this Agreement is breached by the Client, ROUGE Fine Catering shall be entitled to recover all of its legal fees, court costs, expenses, etc. related to such breach.

Force Majeure:

Neither party shall be liable to the other in any way whatsoever for any failure or delay in performance of any of the obligations under this Agreement (other than obligations to make payment), arising out of any event or circumstance beyond the reasonable control of such party (including, but not limited to, terrorism, war, rebellion, civil commotion, strikes, lock-outs or industrial disputes, fire, explosion, earthquake, acts of God, flood, drought or bad weather, or the requisitioning or other future or present act, order, regulation or authority by any government department, agency, council or other constituted body).

PRICING: 72.00 per person (based on 120 person GUARANTEED MINIMUM) + Applicable Sales Tax

CLIENT SIGNATURE _____ DATE _____

ROUGE CATERING SIGNATURE _____ DATE _____

**** ROUGE Fine Catering's preferred method of receiving signed contracts is via electronic signature. If mailing hard copy and/or check, the mailing address MUST include Suite F. The post office will not deliver mail that does not include Suite F. ****

Please Note: Contract must be signed by Client and ROUGE Officer to be valid.