



Wedding Buffet Menu

Buffet Prices Include: Buffet Linen, China, Silverware Rollups in Linen Napkins, Serving Utensils, Warm Bistro Rolls and Butter, Cake Cutting Service, Coffee Station, Beverage Station with Iced Tea & Water

Butler Passed Hot Hors d'oeuvres

Choose 2

Vegetable Spring Rolls with Sweet Chili Sauce
Bacon Wrapped Chicken Skewers with BBQ Glaze
Sausage Stuffed Mushrooms
Bacon Wrapped Dates
BBQ or Asian Meatballs
Coconut Shrimp \$1.00pp Up Charge
Miniature Crab Cakes with Spicy Remoulade \$1.00pp Up Charge

Cold Hors d'oeuvres

Choose 2

Domestic Cheese and Seasonal Fruit Display
Vegetable Crudités with Parmesan Peppercorn Dip
Anti Pasta Skewers
Caprese Salad Skewers
Bruschetta and Hummus with Crostini & Pita Chips

(Served During Cocktail Hour for 60 Minutes)



Salad Options

Choose 1

Classic Caesar Salad

Crisp Romaine hearts, fresh grated Parmesan, homemade croutons
Tossed with a classic Caesar dressing

Greek Salad

Fresh Greens with tomato, onion, olives, pepperoncinis, and homemade
Croutons tossed with our champagne dressing and topped with feta cheese

Garden Salad

Romaine lettuce with cucumbers, red onions, tomatoes,
Olives and homemade croutons served with house and ranch dressings

Spinach Salad

Spinach, pears, Gorgonzola cheese, bacon crumbles, candied walnuts
Served with a tomato vinaigrette

Winter Salad

Mixed greens, apples, raisins, Boursin cheese, candied walnuts
Served with a Raspberry Vinaigrette

Starch Options

Choose 1

New Potatoes with Parsley Butter

Herb Roasted Potatoes

Dauphinois Potato

Roasted Sweet Potato

Basmati Rice

Yellow Rice

Wild Rice Pilaf

Quinoa



Vegetables

Choose 1

Green Beans Almandine

Steamed Vegetable Medley

Roasted Broccoli

Marinated Grill Vegetable

(Zucchini, Squash, Mushroom, Red Pepper, Onion & Asparagus)

Cauliflower Au Gratin



Entrée Selections

Cajun Chicken

Cajun grilled chicken breast topped with mango-jicama salsa and finished with a mango cream drizzle

Caprese Chicken

Marinated grilled chicken on a light pesto cream sauce topped with Roma tomatoes, fresh mozzarella, basil and finished with a balsamic glaze

Chicken Piccata

Lightly breaded & sautéed in white wine, lemon juice, & capers

Creamy Garlic Tuscan Salmon

Pan seared in a creamy garlic sauce with sun-dried tomatoes and spinach

Thai Green Curry White Fish

Mild white fish swai baked in a Thai green curry

Drunken Shrimp

Roasted shrimp in a spicy beer and butter sauce

Braised Beef Short Ribs

Boneless beef short ribs braised in red wine and fresh herbs

Grilled Beef Tender

Grilled beef tenders with wild mushrooms and red wine sauce

Chef Carved Prime Rib

With Au Jus and a Horseradish Cream Sauce

Carved Honey Parmesan Pork

Slow cooked pork loin with Parmesan cheese, soy sauce, honey and herbs



Extras & Additions

2 Salad Choices \$2.00 pp

2 Starch Choices \$1.00 pp

2 Vegetable Choices \$1.00 pp

Penne Pasta with a Mascarpone Cream Sauce \$2.50pp

Farfalle Pasta with a Tomato Basil Sauce \$2.50pp

Penne Pasta with a Roasted Red Pepper & Goat Cheese Sauce \$3.50pp

Tri-Colored Tortellini with a Pesto Cream Sauce \$3.50pp

Average price is \$29.95 per person for one entrée and \$36.95 per person for two entrees plus 20% service and applicable sales tax. This price includes all staff which we will determine based upon final guest count. Actual price will be based on selections. Ask our staff to provide a custom quote.

Additional Rentals:

Also Available and priced separately are tents, tables, chairs, chair covers, sash, dance floors.

Vital Flair Contract

Client: _____

Date of Event: _____

Estimated Guest Count: _____

Location of Event: _____

Deposit Due: \$500.00 (Non Refundable)

Guest Counts:

Client Agrees to Provide Vital Flair with a Guaranteed Minimum Guest Count 14 Days Prior to Event. Should Client Fail to Provide This Information, Food Will Be Prepared for The Guaranteed Number of Guests as Stated on Contract and Client Agrees to Pay for That Guaranteed Number of Guests Even if All Guests are Not Present.

- **No decreases to the guest count can be made within 14 days of the event.**
- **Client agrees to submit or phone the final count 7 days prior to the event.**

Increases in guest count less then 7 days of the event are subject to 30% additional charge per guest. Note- At this time any other plans we are responsible for – floor plans, table settings, etc. – must also be finalized or additional charges may apply.

Payment Terms:

A **non-refundable** deposit of \$500.00 – via personal check, cash, visa or mastercard- is required to secure Vital Flair services for the specified date. No dates will be held without a deposit.

- Client agrees to pay **50% of the estimated total charges 30 days prior** to the date of the function. If the final menu contract and cost details are not settled, the deposit is still due and will be based upon estimated charges. These deposits can be made via personal check, cashier's check, credit card, money order or cash.
 - Client agrees to pay the **final balance** on the day of the event.
1. Children ages 5-10 years are also billed at 50% of the per guest charge. Children under 5 years are at no charge. Vital Flair will provide meals for up to 5 vendors, anything beyond 5 client agrees to pay Vital Flair 50% of the per guest charge.
 2. Should a selected menu item be unavailable, Vital Flair reserves the right to provide a reasonable equivalent substitution. All food remaining at the end of the event is the property of Vital Flair.
 3. Prices are based on a 4 hour event. Service in excess of the contracted times is subject to an overtime charge of 200.00 per hour.
 4. Client assumes responsibility for activities of the guests, vendors and other persons attending the event and assumes liability for any and all damages they may cause.
 5. Although we take great care with all property, we regret that Vital Flair is not responsible for any loss or damage to clients and guests personal property.

6. **CANCELLATIONS-** If the client cancels Vital flair's services the client agrees to pay Vital Flair according to the following payment schedule.

Cancellation within 45 to 14 days prior to the event	50% of total bill
Cancellation within 7 to 13 days prior to the event	65% of total bill
Cancellation within 4 to 6 days prior to the event	80% of total bill
Cancellation within 72 or fewer hours prior to the event	100% of total bill

7. Client agrees that if he or she breaches this agreement or fails to pay any portion of the consideration to Vital Flair, client will be liable to Vital Flair for reasonable attorney's fees, interest and costs incurred by Vital Flair in the process of collecting any balance due.

Agreed and Accepted:

Client

Sign: _____ Date ___/___/___

Print: _____

Vital Flair

Sign: _____ Date: ___/___/___