

Artisan Events & Catering
PO Box 1648 Salem, NH 03079
Phone: (978) 970-0212

www.artisanchefcatering.com Eventplanning@artisanchefcatering.com

Prepared For:	Taylor Hume Sample Menu for BBM	Event Date:	1/3/2026 - Saturday
Address:		Phone:	
Email:	taylor@bullmeadow.com	Guest Count:	100
Proposal #:	235125	Occasion:	
Service Style:	Full service		
Salesperson:	Tara Kerrigan tcucchiara@artisanchefcatering.com		
Venue:	The Barn at Bull Meadow 63 Bog Road Concord, NH 03303	Last Change:	11/7/2025

Timeline:	5:00 PM Event Start
	10:00 PM Event End

Before placing your order, please inform your event coordinator if a person in your party has a food allergy. All private evening and weekend functions require a **non-refundable deposit**. All payments made to Artisan Chef are non-refundable. **Please inform your event planner of your final guest count and any menu changes 2 weeks before your event. Final payment is due 2 weeks before the event date.** Our staff cannot set up, serve or break down any alcohol provided by the client unless a bartender has been contracted through ACC. CLIENT will only be charged for the guaranteed number of guests served. If there are more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly. Our staff will only heat and serve food bought and prepared by our company.

PRIVATE STAFFED EVENTS:

- * Price quoted for private events is valid for 4 weeks. Wedding quotes are valid for 6 weeks.
- * If Artisan Chef is using your home kitchen please clear the counters as much as possible and have your oven empty and ready for our delicious food. We will need to know if you have an induction stove/burners.
- * A trash removal fee of \$100 will be applied if ACC can't leave trash on premise. Please indicate if there is on-site recycling.
- * If an event requires Artisan Chef to register for permits the client is responsible for all permit fees.
- * **Your credit card provided for deposit will be held and charged if you do not provide another form of payment for the final balance.**
- * *Staffed events include a 10% gratuity to be shared among the team working your event. Additional gratuity is at your discretion. We appreciate your generosity and business.*
- * **Please confirm that the date on your menu proposal is correct.**

ALLERGIES / DIETARY RESTRICTIONS:

Day of Event Coordinator and contact number:

On-site cooking facilities (client to send pics): Chefs have specs

Load in info:

Parking info: van to unload and park in back near kitchen door. ALL other staff to park in main lot.

Artisan Chef arrival time:

Chafers/equipment for the drop off functions or disposable pans: All equipment brought to wedding and taken back to kitchen.

TIMELINE:

MISC INSTRUCTIONS for staff: AC Oven on site, rented by Client

RENTALS and rentals delivery/pick up info by ACC:

Tables/chairs set up and provided by: BBM

Set up of tables/chairs/linen and a list of what the event will be using: BBM

Bar/beverages provided by: BBM

Dessert provided by: ???

Ice provided by ACC:

Locations of food set up:

Set up plan for clients details:

Final payment details:

Can trash be left on site or will ACC remove the trash for a \$100 fee? Fee does not apply to some of our venue partners:

Please inform your event planner of your final guest count and any menu changes 2 weeks before your event. Final payment is due 2 weeks before the event date.

Gold Plated Weddings Menu

\$101.00 per person.
plus 8.5% NH meals tax and 20% service fee (based on 100+ people)

Stationary Hors d'Oeuvres

Choice of Any One of Our Signature Stationary Hors d'Oeuvres

Passed Hors d'Oeuvres

Choice of Any Three of Our Signature Passed Hors d'Oeuvres

Plated salad

Baby Spinach Salad

with gorgonzola, strawberries, red onion with orange ginger vinaigrette

Homemade Focaccia Bread

Entree

Choice of Two of the Following: (Served with Your Choice of Starch and Seasonal Vegetable)

Sliced Sirloin with Wild Mushroom Demi-Glace

Four Jumbo Shrimp Stuffed with Fresh Crabmeat

Served with Hollandaise Sauce

Sun-Dried Tomato, Artichokes, Basil and Ricotta Cheese-stuffed Chicken Breast

Served with a Balsamic Tomato Compote

Your Choice of Starch

Your Choice of Seasonal Vegetable

Dessert

Cake Provided by Client

Cut and plated by Artisan Chef Catering

Food

Qty	Description	Unit Price	Total
100	Gold Plated Weddings Menu	\$101.00	\$10,100.00
		Food Subtotal	\$10,100.00

Rental

Qty	Description	Unit Price		Total
1	Oven Rental by Artisan Chef Catering Oven Rental	\$300.00	Each	\$300.00
100	Gold and Silver China Rental BBM Includes water glasses, flatware, China, coffee service set up if needed, water pitchers, trays and stands.	\$15.00	Each	\$1,500.00
Rental Subtotal				\$1,800.00

Charges:	\$11,900.00
20% Service Charge:	\$2,380.00
0% Delivery charge:	\$0.00
Subtotal:	\$14,280.00
8.5% NH Meals Tax Tax:	\$858.50
Post-Tax Subtotal:	\$15,138.50
Payments:	\$0.00
Balance Due:	\$15,138.50

Final Balance Due: 12/20/2025

Salesperson Signature

Signer Name: _____
Sign Date: _____

Client Signature

Signer Name: _____
Sign Date: _____

Client Signature

Signer Name: _____
Sign Date: _____