



## BULL MEADOW PROPOSAL FOR: SAMPLE BUFFET MENU

Event Date: 12/1/2025  
Location:  
Event Timing: 5:00 pm-10:00 pm  
Guests: 100

Client Contact:  
Phone #:  
Email:  
Prepared By: Jessica Belanger  
Date of Proposal: 2/17/2026

At Fireside Catering we create delicious,  
elegant food inspired by the season.

We source the freshest ingredients possible from our own Gibbet Hill Farm to bring the most vibrant flavors to the plate. We also work with many area food purveyors and other local farms to provide you with the very best in local, seasonal, sustainable cuisine.

In addition to using quality ingredients, we believe well-balanced menus and elegant presentation all combine to make the cuisine at your event spectacular.

Our outstanding service and attention to detail will ensure your event flows smoothly, and our delicious food will leave you and your guests impressed.

We look forward to exceeding your expectations.

FIRESIDE CATERING  
PART OF WEBBER RESTAURANT GROUP  
211 Middlesex Turnpike  
Burlington, MA 01803  
T 781.221.3003  
F 781.221.2244  
[www.firesidecatering.com](http://www.firesidecatering.com)

# SUMMARY OF SERVICES: BULL MEADOW

## MENU

Fireside Catering presents menus that are inspired by the seasons, utilizing the freshest and best quality ingredients. Many options are available, and menus may be customized to suit your needs. Please inform your salesperson of any food allergies or special dietary restrictions.

### **Complimentary Fruit and Cheese Platter for the Wedding Party prior to the ceremony**

#### **STATIONARY HORS D'OEUVRES DISPLAY**

##### **Artisan Cheese Board**

Clothbound Cheddar, Local Goat, Manchego  
Aged Gouda, Brie  
Dried Fruit, Preserves, Toasts, and Crackers

#### **BUFFET**

##### **Bread Basket**

Cornbread, Brioche, French Roll  
Whipped Butter

**Chopped Romaine & Applewood Smoked Bacon \*GF**  
Tomatoes, Crumbled Blue Cheese, Buttermilk Ranch

**Herb Roasted Free-Range Statler Chicken \*GF**  
Carrot Purée, Foraged Mushroom Ragout

##### **Pumpkin & Ricotta Ravioli**

Roasted Root Vegetables, Pepitas, Cider Gastrique,  
Sage-Brown Butter & Parmesan Cream

**Sea Salted Red Skin Potatoes & Caramelized Onion \*GF \*Vegan**

**Roasted Brussels Sprouts \*GF \*Vegan**  
Cider Gastrique

#### **DESSERT BUFFET**

**Desserts Provided by Client**  
**Coffee & Tea Station**

#### **STAFFING**

Charge Chef and Culinary Staff  
Event Manager and Waitstaff

MENU PACKAGE SUBTOTAL: 9,250.00

RENTALS

Fireside Catering will provide white-rim china, elegant glassware, European-style flatware, and any servicewares necessary for the execution of this event.

China, Glass and Flatware  
White Rimmed China, Glassware & European Sized Flatware

Full Kitchen Set up

ADDITIONAL RENTALS SUBTOTAL: 450.00

OTHER FEES

Truck and Travel

OTHER FEES SUBTOTAL: 300.00

SUMMARY OF CHARGES: BULL MEADOW

MENU PACKAGE: 9,250.00  
RENTALS: 450.00  
OTHER CHARGES: 300.00

SUBTOTAL: 10,000.00

18% ADMINISTRATIVE FEE: 1,485.00

8.5% NH MEALS TAX: 953.95

GRAND TOTAL: 12,438.95

EVENT NOTES & TIMELINE

## CONTRACT FOR SERVICES: BULL MEADOW

The following Terms and Conditions outline the agreement with Fireside Catering. By signing the Agreement and Submitting the Initial Deposit, the Client agrees to these terms, which are intended to ensure clear expectations and a successful event for all parties.

### **Deposits and Procedures:**

The services of Fireside Catering are being held on a tentative basis until the signed copy of this contract is received with an initial non-refundable deposit. All costs are based on an estimated guest count and will be adjusted with the final guest count provided by the Client. The final payment due is subject to change based on the final menu and all event details.

### **Payments:**

**Initial Deposit:** A 50% deposit based on the estimated guest count is required to secure the event date and catering services. This deposit is non-refundable and payable by check.

**Final Balance:** The final balance is due 14 days prior to the event date. The final payment is payable by certified bank check only. If final payment is not received by this deadline, Fireside Catering will not be obligated to perform the services required by the contract.

If an event books in under 14 days, an alternate payment schedule will be set. The initial deposit and final payment will be combined in a single payment due before the event date.

### **All payments should be made payable to:**

**Fireside Catering, 211 Middlesex Turnpike, Burlington, MA 01803**

### **Cancellation Policy:**

Cancellation is not permitted within 120 days of an event. If there is a need to cancel your event beyond 120 days of your event date, written notification is required. The initial 50% deposit is non-refundable. If a cancellation is made within 120 days of your event, the final balance based on the anticipated guest count is due and withheld.

### **Fees and Taxes:**

An Administrative Fee will be added to food, beverage and other applicable event charges. The Administrative fee does not represent a tip or service charge for wait staff, service employees or bartenders. Gratuity is not required or expected.

State and Local tax will be added to all charges associated with the event.

To claim tax exemption, an ST-2 and ST-5 form must be provided 30 days prior to event date.

A Truck/Travel Fee will be added to all events to cover vehicle use, fuel and travel time. For events located outside a 45-mile radius from Fireside Catering in Burlington, additional travel charges may apply and will be disclosed in advance.

A Kitchen Set Up Fee will be assessed to cover equipment, loading and unloading and kitchen assembly.

All fees are non-refundable.

### **Details and Menu:**

All event details and the final guest count are due 21 days prior to the event. Fireside Catering reserves the right to base the final guest count on the number proposed in this contract should the Client fail to provide the required guest count. If your final guest count is reduced after 21 days prior to your event, no adjustment will be made to the final bill.

Any event booked under 21 days will be subject to an alternate deadline for menu and details.

All food items are subject to change. We reserve the right to substitute an item if it becomes inaccessible.

All menu pricing is subject to change.

Clients and guests are responsible for disclosing food allergies in advance to Fireside Catering.

Fireside Catering is not a nut-free facility. Nuts are disclosed in menu items where applicable. Nuts can be removed from a menu item upon request.

### **Staff:**

Fireside Catering will provide all chefs, kitchen staff, event managers, waitstaff and bartenders as

needed. Changes in menu and event details may result in additional staffing charges.

**Service Wares:**

China, glassware and flatware can be included in the proposal upon request. Standard serving pieces required for the proposed menu are included. Upgrades and/or unique serving pieces may result in additional cost.

**Linens and Rentals:**

Fireside Catering linens are a single color cotton or similarly priced alternative. Linen upgrades are available at additional cost. Linens can be included in the proposal upon request. The client will be responsible for rental of tent, tables and chairs where applicable. Fireside Catering can handle these arrangements at an additional cost as needed.

**Alcohol and Bar Service (If Required):**

All alcohol and beverage pricing is subject to change.

Fireside Catering will provide bar service for your event where required. Bar service includes all glassware, ice, bar fruit and liquor liability insurance.

All state liquor laws apply to bar service. Fireside Catering and its employees reserve the right to control and monitor consumption and the right to refuse service if deemed necessary. All guests are required to provide an official picture ID with date of birth; verifying the guest is 21 years of age or older in order to be served alcoholic beverages.

**Vendor Meals:**

Fireside Catering will provide vendor meals when ordered in advance. Vendors will be charged at the current entrée price. The vendor count, along with allergies and dietary needs, is due with the final guest count.

**Force Majeure:**

Fireside Catering shall be excused and held harmless for failure to perform the above contracted services when prevented from doing so by cause or causes beyond its control which shall include but are not limited to civil commotion, war, fire, an act of God, or any serious maintenance problem, any of which, in its sole discretion and judgment, will impair efforts to properly fulfill the contract obligations. In this event, all monies received from you to Fireside Catering pertaining to this contracted function will be returned to you. In the event of a pandemic, if at any time during the 90 days prior to the contracted function, governmental restrictions do not allow for Fireside Catering to properly host such an event, all monies received from you to Fireside Catering pertaining to this contracted function will be returned to you. Any cancellation before 90 days will be considered voluntary and not subject to force majeure.

**Please sign and return this contract with your 50% deposit check (0.00)**

**Made payable to:**

Fireside Catering  
211 Middlesex Turnpike  
Burlington, MA 01803

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Name (please print)