

Client Name:

Date: Time:

Location:

GUESTS: 40 People

1. WEDDING MENU

Menu

Taste of Jamaica Option 1

Hors D'Ouerves

Assorted Cocktail Patties (Chicken, Beef) Ackee Puffs Callaloo Quiche

Hot Food Station

Honey Jerk Chicken
Curried Goat
Escoveitched Fish Fillet
Traditional Rice & Peas
Fried Plantain
Steamed Vegetable Medley

Salad Station

Tossed Garden Salad Pasta Salad with Balsamic Vinaigrette

Dessert Station

Tropical Fruit Platter Citrus Cheesecake Assorted Jamaican Pastries

\$35.00 US/Person



Taste of Jamaica Option 2

Hors D'Ouerves

Ackee Puffs Miniature Calalloo Quiche Spicy Tomato Bruschetta

Hot Food Station

Coconut Rundown Chicken
Escoveitched Fish Fillet
Honey Jerk Pork
Traditional Rice & Peas
Creamy Corn Pudding
Steamed Vegetable Medley

Salad Station

Tossed Garden Salad Green Banana & Saltfish Salad

Dessert Station

Tropical Fruit Platter Coconut Pineapple Upside Down Cake Assorted Jamaican Pastries

\$35.00 US/Person



Caribbean Fusion Option 3

Hors D'Ouerves

Escoveitched Saltfish served on Miniature Bammy Cucumber Smoked Marlin Canapes Tropical Fruit Kebabs

Hot Food Station

Orange Ginger Chicken
Callallo Stuffed Basa Fillet w/ Pineapple Salsa
Asian Style Roast Pork
Pumpkin Rice Pilaf
Steamed Vegetable Medley

Salad Station

Tossed Garden Salad Corn & Black Bean Salad

Dessert Station (1)

Tropical Fruit Platter Creamy Coconut Bread Pudding Assorted Jamaican Pastries

\$40.00 US/Person



Asian Fusion Option 4

Hors D'Ouerves

Vegetable Summer Rolls with Spicy Dipping Sauce Chicken Satay Skewers w/ Peanut Sauce Stamp n Go

Hot Food Station

Chinese Roast Chicken Sweet n Sour Fish Traditional Pot Roast Pork Vegetable Fried Rice Stir Fry Vegetable Medley

Salad Station

Tossed Asian Garden Salad Tropical Carrot Salad

Dessert Station

Tropical Fruit Platter
Lychee Cake
Assorted Jamaican Pastries

\$45.00 US/Person



Menu Option 5

Hors D'Ouerves

Ackee Puffs Calalloo Quiche Bacon Wrapped Plantain

Hot Food Station (1)

Pineapple Chicken
Basa Fillet served with a Papaya Salsa
Rum BBQ Pork
Traditional Rice & Peas
Steamed Vegetable Medley
Creamy Corn Pudding

Salad Station

Tossed Garden Salad Tropical Carrot Salad

Dessert Station (1)

Tropical Fruit Platter Citrus Cheesecake Assorted Jamaican Pastries

TOTAL FOOD COST: \$40.00 US/PERSON



Menu

Option 6

Hors D'Ouerves

Escoveitched Saltfish served on Miniature Bammies Ackee Puffs Spicy Tomato Bruschetta

Hot Food Station (1)

Orange Ginger Chicken
Escoveitched Fish Fillet
Asian Style Oven Roast Pork
Steamed Vegetable Medley
Pumpkin Rice Pilaf
Sweet Potato Mash

Salad Station

Tossed Garden Salad Pasta Salad with Balsamic Vinaigrette

Dessert Station (1)

Tropical Fruit Platter Citrus Cheesecake Assorted Jamaican Pastries

TOTAL FOOD COST: \$40.00 US/PERSON

The price of the meal does not include the transportation of the food to the event or the services of servers for the food stations. Please be advised that the catering staff is only responsible for cleanup as it pertains to the service of the food. The quotation does not include the cost for table wait staff or a maitre d', but our company can provide those individuals should you require their services.



2. EQUIPMENT REQUIRED

Equipm	JA\$			
10	Chafers	@	\$700.00	\$7,000.00
2	Trestle Tables	@	\$400.00	\$800.00
2	Trestle Table Linens	@	\$500.00	\$1,000.00
2	Round 8 Seater Table	@	\$500.00	\$1,000.00
2	Round Table Linens	@	\$600.00	\$1,200.00
24	Serving Spoons & Tongs	@	\$150.00	\$3,600.00
8	Small Platters	@	\$200.00	\$1,600.00
2	Serving Bowls	@	\$200.00	\$400.00
			Sub-Total	\$16,600.00
			Gct 16.5%	\$2,739.000
			Total	\$19,339.00
			US	\$193.39

All costs of equipment rentals are the responsibility of the client, and they will be held responsible for any loss or damages that occur to the equipment. Any delivery charges charged by the Delivery Company are also the responsibility of the client. Please be advised that we require 50% deposit at least one month prior to the date of the event with the balance due on the day of event.



3. RENTAL EQUIPMENT

Quantity	Item		Unit Price	JA\$
40	Chiavari or White Padded Seat	@	\$350.00	\$14,000.00
5	Round 8 Seater Tables	@	\$500.00	\$2,500.00
4	120" White Tablecloths	@	\$600.00	\$2,400.00
45	Dinner Plates	@	\$60.00	\$2,700.00
45	Dessert Plates	@	\$50.00	\$2,250.00
42	Napkins	@	\$50.00	\$2,100.00
40	Knives	@	\$30.00	\$1,200.00
40	Dinner Forks	@	\$30.00	\$1,200.00
40	Dessert Forks	@	\$30.00	\$1,200.00
40	Water Goblets	@	\$50.00	\$2,000.00
45	Wine Glasses	@	\$50.00	\$2,250.00
42	Champagne Flutes	@	\$50.00	\$2,100.00
100	Hi-Ball Glasses	@	\$40.00	\$4,000.00
20	Rock Glasses	@	\$40.00	\$800.00
2	Round 4 Seater Tables	@	\$300.00	\$600.00
2	96" White Tablecloths	@	\$400.00	\$800.00
4	Water Pitchers	@	\$200.00	\$800.00
4	Bar Trays	@	\$200.00	\$800.00
1	Half Drums	@	\$200.00	\$200.00
1	Drink Cooler	@	\$400.00	\$400.00
1	Ice Chest	@	\$1,000.00	\$1,000.00
	Transportation			\$6,000.00
			Sub-Total	\$51,300.00
			Gct 16.5%	\$8,464.50
			Total	\$59,764.50
			US	\$597.65



4. QUOTATION FOR WAIT STAFF

Quantity	Item		Unit Price	JA\$
3	Catering Staff	@	\$6,000.00	\$18,000.00
4	Wait Staff	@	\$5,000.00	\$20,000.00
1	Bartenders	@	\$6,000.00	\$6,000.00
1	Stewards	@	\$4,000.00	\$4,000.00
1	Maitre'D	@	\$6,000.00	\$6,000.00
	Transportation			\$6,000.00
	Set Up & Clean Up Services			\$8,000.00
			Total Cost	\$68,000.00
			US	\$680.00



5. SUMMARY OF COSTS

	Cost in US Dollars	Cost in Jamaican Dollars
Total Food Cost *	\$1,800 (*\$45.00 US/PERSON)	\$180,000.00 *(\$4500 JA/PERSON)
Total Cost for Equipment Required by Catering Company	\$193.39	\$19,339.00
Rental Equipment	\$597.65	\$59,765.00
Wait Staff	\$680.00	\$68,000.00
TOTAL COST	\$3,271.04	\$327,104.00

^{*}ROE is \$100 JMD to US \$1.

Estimate is for 40 guests.

We hope that this quotation will meet your approval; however, should you require any adjustments for any reason, please do not hesitate to contact us.

Prices Subject to Change without Notice

Contact: L&M Meats Ltd. : (876) 973-7292

^{*}Total cost may change based on menu selected.