



Client:	RCBC Arrival/set up time: 2 pm
Day of Contact:	Dinner Start: End:
Date:	Staff end: pm
Guest Count: 100	Bartender Start: Last Call: End:
Site:	Event Type:
Contact Phone #:	Email:

Menu	Amount	Price	Subtotal
Street Taco Menu for 100 ppl		\$ 18.00	\$ 1,800.00
Chicken Tinga	3 oz pp	\$ -	\$ -
Beef Asada	3 oz pp	\$ -	\$ -
Corn Tortillas	4 pp	\$ -	\$ -
Pico de gallo	1.5 oz pp	\$ -	\$ -
Salsa Roja	1.5 oz pp	\$ -	\$ -
Salsa Verde	1.5 oz pp	\$ -	\$ -
Cilantro, Diced Onion & lime wedges		\$ -	\$ -
Beans	3 oz pp	\$ -	\$ -
Rice	3 oz pp	\$ -	\$ -
Tortilla chips	1 oz pp	\$ -	\$ -
Food Subtotal			\$ 1,800.00
20% Service Charge (service charge is not a gratuity) It covers: catering material, travel charge, insurance, licensing, maintenance			\$ 360.00
Disposabl Cups: Plates, Dessert Plates, silverware, Cups 600 12oz/ 400 9oz			\$ 350.00
Servers: 2 for 5 hrs ea (to set up buffet, manage food, bus tables, clean up buffet)			\$ 150.00
Bartender: 1 for 5.5 hrs (to set up bar, serve drinks to guests, break down bar)			\$ 192.50
Taco Cart (Live on-site cooking)			\$ 750.00
Subtotal			\$ 2,852.50
Tax			\$ 302.37
Total after-tax			\$ 3,154.87
20% Auto Gratuity			\$ 428.50
\$00 deposit + tax Received			\$ 0.00
Balance owed			\$ 3,583.37

All in Price per person
\$ 35.83

NOTES: TP will be responsible for providing all food listed above at the time and place listed above. TP will be responsible for providing 2 servers to set up & break down buffet areas only. The servers will also be responsible for refreshing food on the buffet line, keeping the line stocked and clean & busing tables- disposables only. TP will be responsible for providing all serving equipment such as chafing dishes, platters, bowls and serving utensils & BLACK linens for the buffet tables. RCBC will provide 10 to go boxes for any leftover food. TP staff will pack up any leftover food and leave it for the host in the catering refrigerator. TP will not be responsible for setting up or breaking down any guest areas or end of night clean up.