



<b>Client:</b>		<b>RCBC arrival/set up time: 9 am</b>	
<b>Contact:</b>		<b>Lunch start: 11 am pm end: 3 pm</b>	
<b>Date:</b>		<b>Staff end: 3 pm</b>	
<b>Guest Count: 40</b>		<b>Bartender end: 3 pm</b>	
<b>Site:</b>		<b>Event Type: Open House</b>	
<b>Contact Phone #:</b>		<b>Email:</b>	
<b>Menu</b>	<b>Amount</b>	<b>Price</b>	<b>Subtotal</b>
<b>Street Taco Menu for 40 ppl</b>		<b>\$ 14.00</b>	<b>\$ 560.00</b>
Al Pastor	3 oz pp		\$ -
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			\$ -
Tortilla chips	1 oz pp	\$ -	\$ -
Scratch Margarita	1 pp	\$ 13.00	\$ 520.00
Food Subtotal			\$ 1,080.00
20% Service Charge (service charge is not a gratuity)			\$ 216.00
Travel/fuel charge			\$ 100.00 \$ 100.00
Disposable: Cups 12oz & 9oz, plates, silverware, napkins			\$ 3.75 \$ 150.00
Servers: 2 for 3 hrs ea ( to set up buffet, manage food, bus tables-DISPOSABLES ONLY, clean up buffet)			\$ 30.00 \$ 180.00
Subtotal			\$ 1,726.00
Tax			\$ 182.96
Total after-tax			\$ 1,908.96
0% Auto Gratuity			\$ 0.00
\$ deposit + tax Received			\$ 0.00
Balance owed			\$ 1,908.96

NOTES: RCB Would be responsible for providing all food and beverage listed above at the time and place listed above. RCB will provide all catering material disposable cups plates and napkins. RCB will be responsible for setting up and breaking down Taco station/ buffet. RCB will help clean up and bus plates and cups however will not be responsible for overall cleanup.