

CASHIO'S MOBILE CATERING FOOD PACKAGES

\$28.95 PACKAGE INCLUDES:

6 Selected hors d'oeuvres passed for the first hour of reception

1 Carving Table with pistolettes and condiments

1 Table Display with assortment of display options

3 Buffet choices

5 Finger Food selections

1 Soup

2 Dips

Unlimited Seafood

\$21.95 PACKAGE INCLUDES:

3 Selected hor d'oeuvres passed for the first hour of reception

3 Buffet choices

5 Finger Food selections

1 Soup

1 Dip

Max Seafood of 4 choices

\$14.95 PACKAGE INCLUDES:

2 Buffet choices

5 Finger Food Selections

1 Dip

Maximum Seafood of 2 Choices

Packages are based on a standard wedding reception of 4 hours and 200 guests. Packages include on site cooking, all disposable ware, tablecloths and skirting for catering tables, servers, champagne urn with 2 bottles of champagne, and cleanup of caterers work area. Please feel free to request any items that are not on our menu. We will do our best to satisfy any needs to make your day a memorable one. We look forward to working with you. A nonrefundable deposit, that will go towards your final bill, is required to book the date.

MENU

HOR D'OEUVRES

Duck Tenderloin with Hot Cajun Bacon Sauce	Stuffed Jalapeno Peppers
Stuffed Artichoke Hearts	Boudin Balls
Fried Catfish with Tartar Sauce	Mini Egg Rolls with Sweet & Sour Sauce
Bacon Wrapped Shrimp	Fried Crab Fingers
Coconut Shrimp	Crab Cakes with Spinach Florentine Sauce
Party Wings	Crab Boulettes
Smoked Salmon & Asparagus Roulade	Soft Shell Crab (Fried or Blackened)
Sesame Seed Chicken	Frog Legs (Fried or Blackened)
Duck or Chicken Quesadillas	Bacon Wrapped Beef Tenderloin
Thai Shrimp	Smoked Duck Confit with Sweet Peppers on Toast Point
Bacon Wrapped Scallops	Blackened Red Snapper
Shish-Ka- Bobs (Chicken, Beef, or Shrimp)	Pecan Encrusted Catfish with Praline Sauce
Seafood Hushpuppies with Bacon Sauce	Cuban Sandwiches
Fried Oysters with Tartar Sauce	Endive Boats with Smoked Salmon
Bloody Mary Oyster Shooters	Tuna Nicoise
Mini Muffalattas	BBQ Shrimp on a Stick
Mini Club Sandwiches	Salmon Canopies
Crawfish Pies	Greens Wrapped in Salmon
Mini Meat Pies	Ahi Tuna with Mango Chutney
Seafood Stuffed Pastry Shells	Bruschetta (Variety)
Deviled Eggs	Blackened Shrimp & Pineapple with Mojito Sauce in a Filo Cup
Stuffed Mushrooms with Crawfish Supreme Sauce	

CARVING TABLE CHOICES

Steamship Round (Roast Beef)	Porkloin
Honey Ham	Smoked Brisket

Carving choices of Prime Rib, Lamb or Beef Tenderloin are available at additional cost.

TABLE DISPLAY

Lump Crabmeat on Tortillas with Pesto

Cocktail Shrimp

Lobster on Wonton with Avocado Sauce

Tuna Tar Tare with Fresh Papaya

Petite Baked Brie with Praline Sauce

FINGER FOODS

Italian Meatballs (Jack Miller, Swedish, or Honey)

Fried Chicken Tenders with BBQ Sauce or Ranch Dip

Cocktail Smokies with Honey BBQ Sauce

Assorted Finger Sandwiches

Sauce Fresh Fruit & Vegetable Display with Dips

Assorted Cubed Cheese

Fried Drumettes with BBQ or Ranch

DIPS

Spinach and Artichoke Dip

Queso Cheese Dip

Crab Dip

Shrimp Mold with Crackers

Crawfish Dip

SOUPS

Seafood Chowder

Chicken and Sausage Gumbo

Shrimp and Corn Soup

Smoked Duck and Andouille Gumbo

Shrimp Creole Soup

Seafood Gumbo

BUFFET CHOICES

Chicken, Sausage, & Pork Jambalaya

Chicken & Andouille Pasta

Pasta la Jambalaya

Chicken & Tasso Pasta

White Beans

Seafood Pasta

Crawfish Etouffee

Shrimp Pesto

Shrimp or Crawfish Fettuccini

Crawfish Monica

Beef or Eggplant Lasagna

Chicken or Shrimp Alfredo

Bayou Cajun Pasta

Shrimp or Chicken with Vegetables over Pasta

Chicken & Shrimp Orleans

FOOD ADDITIONS

Specialty Stations: Sushi, Grilling, Pasta, & Oyster

ALCOHOL PACKAGES

14.95 PER HEAD

Premium Liquor
Crown Royal, Amaretto, Absolut, Chivas Regal, Bacardi, Tanqueray, Malibu, Tequila
Assorted Juices and Mixes
Choice of canned Domestic Beer
Choice of 2 Red and 2 White House Wines
Assorted Beverages

11.95 PER HEAD

House Liquor Bar Brand Liquor
Taka Vodka, Bench Mark, JB Scotch
Orange or Cranberry Juice with Assorted Beverages
Canned Domestic Beer
Choice of 2 Red and 2 White House Wines
Assorted Beverages

9.95 PER HEAD

Canned Domestic Beer
Choice of 1 Red and 1 White House Wines
Assorted Beverages

7.45 PER HEAD

Keg Beer
Choice of 1 Red and 1 White House Wines
Assorted Beverages

3.45 PER HEAD

Assorted Beverages and Water

ASSORTED BEVERAGES

Coke • Diet Coke • Sprite • Bottled Water

HOUSE RED WINE

Merlot, Cabernet, Pinot Noir

HOUSE WHITE WINE

Chardonnay, White Zinfandel, Moscato,
Riesling, Savon Blanc, Pinot Grigio

BAR ADDITIONS

Signature Drinks
Martini Bar
Buttlered Champagne

Coffee Station
Daiquiri Machines
Bottled Beer

WEDDING CAKES

Cashio's Catering is now proud to offer wedding cakes from Cindy's Cake Shop. Upon the initial catering consultation, the bride is asked to bring in 3 pictures of preferred wedding cakes. The price of the wedding cake will be included in the bid for the catering job.

BATTER

Yellow
White
French Vanilla
Carrot Cake
Chocolate
Red Velvet
Italian Cream

FILLING

Icing
Strawberry
Coconut
Bavarian Cream
Caramel Pecan
Cream Cheese
Raspberry
Lemon
Raspberry/Cream Cheese/Coconut
Pineapple
Caramel
Chocolate

Fondant Work	Yes	No
Keeping Top	Yes	No
Cake Pulls	Yes	No
Cake Plateau	Yes	No



CASHIO'S MOBILE CATERING WEDDING CONTRACT

Event Date: _____ Location: _____

Your event will be confirmed when you have read and signed the following catering policies and supplied CASHIO'S MOBILE CATERING with a **\$500.00 deposit**.

The contract and/or payment can be returned to:

Cashio's Mobile Catering
403 Highway 308
P.O. Box 1351
Thibodaux, LA 70302
985-449-0352

GUARANTEES ON NUMBER OF GUESTS:

Final Guest count is due no later than **2 weeks prior to event date**.

If no final guest count is received, we will use the number of guests used in the proposal. If the guaranteed guest count falls below 75% of the proposal guest count, the price per guest may be increased.

CANCELLATION POLICY:

Deposits are non-refundable.

If the event is canceled over 90 days of scheduled date, a refund of any payment over the deposit amount will be written. If an event is canceled within 90 days, you will be billed 50% of the event bill.

PROPOSAL POLICY:

The proposal price is guaranteed for 30 days.

Tasting can be done if requested within 30 days of original proposal. A \$300.00 Non-refundable deposit is required for tasting. If awarded the job, the tasting deposit will go towards the event. A \$500.00 non-refundable deposit is required to secure services. Full payment must be received 2 weeks prior to the event.

I have read the above proposal and agree to the terms and conditions as well as any terms and a condition on any proposal addendum's which I may sign.

Client: _____ Date: _____