



WEDDING RECEPTION & EVENT MENU

124 mussett bayou road | santa rosa beach, fl | 32459

850.622.0663 | www.townsendcatering.com

Stationary Hors D'oeuvres

TAPAS, CHEESE + FRUIT

CHARCUTERIE DISPLAY

house-cured meats & sausages, pickled vegetables, grainy mustards
artisan cheeses, french baguettes, spiced nuts & seasonal fruit

HOUSEMADE CHIPS & DIPS

salsa, guacamole, black bean,
house-made queso & fresh tortilla chips

MEZE DISPLAY

pita toast, house-made hummus, olive tapenade, cucumber tzatziki, toum, fresh marinated olives, grape tomatoes, herb feta cheese, balsamic onions & marinated artichokes & mushrooms

SEASONAL FRESH CHUNK FRUIT

watermelon, pineapple, cantaloupe, honeydew, starfruit, & strawberries

ARTISAN CHEESE & FRUIT DISPLAY

crackers, croutes, jams & nuts

CARAMELIZED ONION & GOAT CHEESE GRATIN with CROUTES

SAVORY BLUE CHEESE CHEESECAKE

flatbread crackers & croutes

THREE CHEESE ARTICHOKE DIP

crispy tortilla chips

ROASTED GARDEN VEGETABLE DISPLAY

english cucumbers, rainbow peppers, radishes, snip top carrots, cherry tomatoes asparagus, broccoli, cauliflower & creamy herb dressing

"MORE CHEESE PLEASE"

SWEET

baked brie phyllo with candied pecans, dried fruit, roasted apples & pears

baked brie with berry compote & candied pecans

baked brie with cranberries & rosemary compote

SAVORY

baked brie bruschetta with fresh tomatoes, basil & balsamic drizzle

baked brie marsala roasted mushroom crispy leeks croissant dough

baked brie phyllo with maple bacon puff pastry

Passed Hors D'oeuvres

VEGETARIAN

WATERMELON CUPS

gorgonzola, candied pecans & fresh mint

WILD MUSHROOM & GOAT CHEESE PHYLLO CUPS

truffle goat cheese

STRAWBERRY GOAT CHEESE PHYLLO CUPS

candied almonds & local honey

BRIE PHYLLO CUPS

roasted apples & pears & candied pecans

SPINACH & ARTICHOKE WONTON CUP

SALSA & GUACAMOLE MARTINI

fresh tortilla chips

HUMMUS MARTINI

cucumber & pepper relish with fresh pita chips

BBQ ONION & SMOKED GOUDA QUESADILLA

TRUFFLE FRY CONES

shoestring truffle fries & pecorino

QUINOA & BLACK BEAN CAKE

Vegetable confetti, salsa verde

AVOCADO TARTAR

Wonton Cup, Tomato Relish

GOURMET MAC & CHEESE CUPS

brie, gruyere & pecorino

MINI GOURMET GRILLED CHEESE

gruyere or pimento (available with tomato bisque shooter)

TRI-COLORED TOMATO BRUSHETTA

balsamic glaze

STRAWBERRY GOAT CHEESE BRUSHETTA

crostini with balsamic reduction & fresh basil

FIRE ROASTED TOMATO CROSTINI

burrata & fresh basil

PANKO CRUSTED ARANCINI SPOONS

tomato confit

VEGETARIAN SUSHI SPOONS

shitake mushroom, tempura onion & asparagus

CAPRESE SKEWERS

grape tomatoes, baby mozzarella & basil

VEGETARIAN SPRING ROLLS

napa cabbage, snow peas, carrots & bean sprouts

SAMOSAS

potato, peas & mango chutney

DEVILED EGGS

avocado, cilantro & lime salt

SEAFOOD

PETIT CRAB CAKES

remoulade

CUCUMBER CUPS

crab, avocado, tomato & citrus aioli

COCKTAIL CRAB FINGERS

citrus marinade & confetti peppers

CRAB WONTONS

mandarin sauce

GROUPEL FINGERS

spicy tartar in newspaper print

BACON-WRAPPED SEA SCALLOPS

citrus soy

GRILLED SCALLOP & ROSEMARY SKEWER

herb aioli

SEARED TASMANIAN SALMON SATAYS

sea salt & sesame soy glaze

SMOKED SALMON CANAPE

capers, red onions, dill mayo & chive pancake

CRUNCHY SHRIMP WRAPS

cilantro & sweet chili sauce

COCONUT SAFFRON SHRIMP SPOONS

thai curry

LEMON & BASIL SHRIMP SKEWERS

verde sauce

SHRIMP COCKTAIL SHOOTERS

bloody mary mix & vodka

DILL MARINATED SHRIMP SKEWERS

champagne vinaigrette

SUSHI SPOONS

crunchy shrimp with wasabi aioli

TUNA POKE

soybean hummus on wonton crisp

SESAME SEARED TUNA LOLLIPOPS

sambol mayo

BLACK PEPPER SEARED TUNA

black bean & watermelon salsa on wonton crisp

TUNA POKE CONES

pineapple & mango salsa with avocado mash

LOBSTER MAC & CHEESE CUPS

gourmet mac & cheese with lobster

LOBSTER TEMPURA

ponzu sauce

GRILLED OYSTERS

pecorino & garlic

BAKED OYSTERS

citron vodka & parmesan breadcrumbs

FRIED OYSTER SPOONS

Cajun lemon aioli

CRISPY CALAMARI CUPS

garlic, cherry pepper butter

POULTRY

THAI COCONUT CHICKEN SATAY

peanut sauce

CHICKEN & ARTICHOKE QUESADILLA

three cheese & roasted artichokes

CHICKEN & BLACK BEAN QUESADILLA

three cheese, black beans & confetti peppers

THAI CHICKEN MEATBALL SPOONS

sesame & asian sauce

CHICKEN, SPINACH & BRIE QUESADILLA

brie & spinach

MINI CHICKEN TACOS

pico, guacamole & cumin sour cream

CHICKEN WONTONS

mandarin sauce

SMOKED DUCK BREAST

mango habanero mascarpone daikon radish sprout, wonton cup

TAI CHICKEN MEAT BALL

spoon, sticky sesame sauce

FRIED CHICKEN BITES

waffle cone, sracha aioli, hot honey

BEEF, PORK & LAMB

BACON WRAPPED DATES

stuffed with gorgonzola

BACON WRAPPED ARTICHOKE HEARTS

pinch of pepper

SPICY CANDIED BACON SKEWERS

brown sugar & tabasco

DEVILED EGGS WITH CANDIED BACON

jalapeno

PORK BELLY CROSTINI

blood orange bbq & pickled red onions

PORK GYOZAS

citrus soy

PROSIUTTO-WRAPPED JALAPENOS

asiago, cheddar & sour cream

GRILLED RIBEYE SKEWERS

chimichurri

SAUSAGE STUFFED MUSHROOMS

gorgonzola & spinach

BEEF TENDERLOIN CROSTINI

roasted red peppers, horseradish spread & caramelized onions

MINI BEEF WELLINGTON

mushroom duxelle, au poive & puff pastry

MINI GOURMET HAMBURGERS

aged cheddar, dijon mayo & chipotle ketchup

STEAKHOUSE BRUSHETTA

beef tenderloin, grape tomatoes, mozzarella, fresh basil & balsamic drizzle

ASIAN BEEF SKEWERS

sesame soy glaze

SMOKED BRISCUIT EMPANADAS

chipotle cumin crème fraîche

DUCK GRUYERE QUESADILLAS

plum chutney

PETIT LOLLIPOP LAMB CHOPS

rosemary & fresh mint

HUSHPUPPIES WITH ANDOUILLE SAUSAGE

smoked cheddar & peach marmalade

Reception Stations

CHILLED RAW BAR

beautiful display on ice in canoe boat or acrylic trays

OPTIONS:

Chilled oysters on the half shell,
Jumbo shrimp cocktail,
Oyster shooters with lager & tabasco,
Florida stone crab claws (seasonal)
Citrus blue crab claws (seasonal) with confetti peppers & mustard vinaigrette
Lobster Cocktail

OYSTER STATION

OPTIONS:

Baked oysters with citron vodka & parmesan breadcrumbs
Grilled oysters with pecorino & garlic butter,
Fried oyster poboyos with Cajun aioli,
Oysters beineville with shrimp, mushroom & parmesan cream,
Oysters Rockefeller with spinach, brie & pernod

PASTA STATION

made to order with your own ingredients

PASTA

orecchiette, campanelle, mezze penne & gnocchi pasta

FRESH MADE SAUCES

roasted tomato basil, Bolognese, pecorino romano cream, pink vodka & pesto

VEGETABLE OPTIONS

artichokes, asparagus tips, wild mushrooms, sundried tomatoes, spinach, charred red onion, capers, broccoli & spring peas

MEAT & SEAFOOD OPTIONS

Italian sausage, andouille, prosciutto, grilled chicken & fizzled shrimp

GOURMET MAC & CHEESE STATION

begins with our gourmet mac & cheese made with orecchiette pasta, brie, pecorino romano & gruyere

add in your favorite ingredients: bacon, andouille, grilled chicken, cheddar, broccoli, fried onions, sundried tomatoes, mushrooms & jalapenos, (super mac & cheese additions; grilled shrimp, jumbo lump crab, fried chicken bites & lobster)

GRILLING STATION

choose from a variety of meats, chicken & seafood (served on skewers, pan-seared or grilled)

MEATS

grilled ribeye, beef tenderloin, shrimp & scallops, lollipop lambchops, swordfish, grilled grouper & lemongrass chicken

SAUCES (up to three choices)

minted chimichurri, roasted tomato & shallot salsa, white verde, sour cream horseradish & peppercorn mustard

TACO STATION

"build your own"

with warm, grilled flour and corn tortillas

OPTIONS: of pulled pork, chipotle chicken, marinated steak, grouper, shrimp & pork belly, top with cheddar cheese, cumin sour cream, purple cabbage slaw, jalapenos, black beans, pico de gallo, guacamole, pineapple & mango salsa, fresh cilantro, fresh lime

SUSHI BAR

sushi display with sushi chef with assorted sushi rolls, nigiri, seaweed salad, edamame & cucumber salad

STIR FRY/ASIAN/WOK STATION

served in chinese to-go boxes

chicken beef, shrimp or vegetable stir fry with choice of lomein, soba noodles or fried rice, add ins; baby bok choy, shitake mushrooms, matchstick carrots, snow peas, onion & ginger sesame soy sauce

add to wok station:

tempura boxes with shrimp, vegetables or lobster, pork gyozas with citrus soy, chicken lettuce wraps with asian hot mustard dipping sauce

NOODLE BAR STATION

"build your own"

with udon, soba or rice noodles
vegetable or beef broth

raw veggies: carrots, mushrooms, sugar snap, peas, baby bok choy, bean sprouts, red onion, scallion, cilantro, lime

proteins: beef, chicken or shrimp

FRENCH FRY STATION

choice of:

waffle fries, sweet potato fries, pommes frites, steak fries, truffle oil, pecorino

sauces: siracha aioli, basil aioli, chipolte

ketchup, heinz mini ketchup, malt vinegar

seasonings: ranch, salt & vinegar, truffle salt

ASIAN INSPIRED STATION

assorted sushi spoons, vegetable spring rolls & pork bao buns, pork gyozas, stir fry Chinese boxes & tuna poke

CARVING STATION

grilled beef tenderloin served with sour cream horseradish, peppercorn mustard, caramelized onions & port wine shitake mushroom sauce, served with petit rolls

SOUTHERN STATION

combination of the southern favorites

fried chicken biscuits with honey cup mustard, fried green tomatoes "with the works"; black-eyed relish, bacon bourbon jam, remoulade & pimento cheese, fried okra, fried chicken & waffles with maple syrup & candied jalapenos, pulled pork sliders with blood orange bbq & sweet pickles

PETIT GOURMET SLIDER STATION

choose one or up to three different sliders to create your own station

GOURMET BURGER

aged cheddar, chipotle ketchup, dijon & mayo

PIMENTO CHEESE BURGER

GOUDA BURGER

smoked gouda, bbq onions & Dijon mayo

PORK BELLY SLIDER

crispy prosciutto, vermouth & grain mustard reduction

PULLED PORK SLIDER

spicy slaw & homemade bbq

MINI LOBSTER SLIDERS

toasted brioche, bibb lettuce

BEEF TENDERLOIN SLIDER

horseradish cream cheese, caramelized onions & roasted peppers

GROUPE SLIDER

bibb lettuce & remoulade

FRIED CHICKEN BISCUIT

crispy chicken & honey cup mustard

NASHVILLE HOT CHICKEN SLIDER

sweet pickles on sister Shubert

FRIED OYSTER BLT

bacon, lettuce, tomato & basil aioli

SLIDER STATION EXTRA CRUNCH OR COMFORT

hand-cup French fries, sweet potato fries, zucchini fries, parmesan truffle shoestring fries, fried pickles & gourmet mac & cheese

MARTINIS

great for cocktail & strolling receptions

SOUTHERN MARTINI

parmesan grits, fizzled shrimp, crisp bacon, roasted corn & asiago

FRIED CALAMARI

cherry peppers, white wine & garlic & sour cream horseradish

SEAFOOD ORZO

lump crab, fizzled shrimp, scallops, orzo pasta, pecorino romano & grilled crostini

CITRUS CEVICHE

shrimp, scallops, calamari, red onion, fennel, cilantro, orange & ginger

AHI TUNA

black pepper seared tuna & black bean & watermelon salsa

SUSHI TRIO

summer shrimp roll, spicy tuna roll, shitake mushroom roll, wakame salad, wasabi, pickled ginger & soy reduction

BUTTERNUT SQUASH

butternut squash risotto, arugula & shaved parmesan

BEEF TENDERLOIN

white cheddar & horseradish mashed potatoes, shitake port wine sauce, asparagus tips & fried onions

SOUTHERN FRIED CHICKEN

creamy mashed potatoes, white pepper gravy & southern biscuit

PORK GRILADES

slow-roasted pork & stone-ground grits

Seated Dinner – Buffet

Salad Options

FRIED GREEN TOMATO SALAD

mixed field greens, creamy buttermilk dressing, roasted corn relish & bacon

FRIED OYSTER SALAD

wilted spinach, fried oysters, red onion, bacon, gorgonzola & five onion vinaigrette

ARUGULA SALAD

shaved parmesan, teardrop tomatoes, speck prosciutto & romesco vinaigrette

ROASTED BEET SALAD

roasted beet, grapefruit, mixed greens, candied almonds, goat cheese & honey orange vinaigrette

STRAWBERRY & ALMOND CRUSTED GOAT CHEESE SALAD

fresh strawberries, almond-crusted goat cheese & honey orange vinaigrette

ITALIAN SALAD

mixed greens, diced romas, julienned cucumbers, shaved pecorino, toasted pine nuts & balsamic vinaigrette

TOMATO & BURRATA SALAD

mixed greens with grilled crostini

GRILLED PEACH SALAD

mixed greens, prosciutto, red onion, blackberries & citrus vinaigrette dressing

ROASTED VEGETABLE CAESAR

crisp romaine, artichoke hearts, asparagus, sundried tomatoes, spiced almonds, shaved parmesan, asiago & classic Caesar dressing

MIXED BERRY SALAD

mixed field greens, citrus sections, strawberries, raspberries, blueberries, blackberries, dried cherries, gorgonzola, candied pecans & raspberry vinaigrette

BABY KALE SALAD

dried cherries, toasted almonds, fresh blueberries & citrus vinaigrette

SALAD CAPRESE

buffalo mozzarella, tri-colored tomatoes, fresh basil & olive oil and balsamic drizzle

BOSTON BIBB SALAD

radicchio, comice pears, dried cherries, candied pecans & raspberry vinaigrette

GRILLED CAESAR SALAD

grilled baby hearts of romaine, shaved parmesan, classic caesar dressing

Seated Dinner - Buffet
Seafood Selections

PAN-SEARED GULF GROUPE

lemon caper beurre blanc, jumbo lump crab

MACADAMIA NUT GROUPE FILET

dark rum & vanilla beurre blanc

GULF RED SNAPPER

parmesan crusted, myer lemon brown butter sauce

LOCAL SCAMP

capery berry, tear drop tomato, fresh spinach, citrus beurre blanc

LOCAL MAHI MAHI

grilled with mango & pineapple salsa, lime butter

CHILEAN SEABASS

lemon & chive beurre blanc

SEARED AHI TUNA

black bean & watermelon salsa

LEMON & BASIL SHRIMP

jumbo, grilled with verde sauce

TASMANIAN SALMON

sweet chili glaze, cucumber relish

SOUTHERN SHRIMP & GIRTS

roasted corn & bacon maque choux

PAN-SEARED DIVER SEA SCALLOPS

thai coconut curry sauce

JUMBO LUMP CRAB CAKES

citrus mixed greens, roasted corn relish, remoulade

JUMBO LUMB CRAB AND SHRIMP TOWER

avocado, diced romas, micro greens

GRILLED MAINE LOBSTER TAIL

tarragon lemon butter

Seated Dinner - Buffet
Beef, Lamb and Pork Selections

GRILLED FILET MIGNON

wild mushroom, herb compound butter

SLICED BEEF TENDERLOIN

port wine shiitake mushroom sauce, au poivre,
or red wine demi

**FILET MIGNON WITH JUMBO LUMP
CRAB**

port wine demi, jumbo lump crab, béarnaise
sauce

**DECONSTRUCTED BEEF
WELLINGTON**

grilled filet mignon, wild mushroom duxel puff
pastry, au poivre

GRILLED SLICED RIB EYE

herb & citrus gremolata

**HERB CRUSTED BEEF TENDERLOIN
(SERVED ROOM TEMPERATURE)**

sour cream horseradish, roasted shallot grain
aioli, caramelized onions

**PEPPERCORN CRUSTED SLICED NEW
YORK STRIP STEAK**

au poivre

GRILLED PETIT LAMB CHOPS

fresh rosemary & mint, au jus

PECAN CRUSTED PETIT LAMB CHOPS

cherry port wine reduction

BRAISED SHORT RIBS

mushroom demi glaze

CUBAN SPICED PORK TENDERLOIN

tabasco brown sugar glaze

PORK RIB EYE

maytag blue cheese beurre blanc

Seated Dinner - Buffet

Poultry Selections

AIRLINE CHICKEN BREAST

herbs d'provence

FIRE-ROASTED CHICKEN BREAST

artichoke & sundried tomato beurre blanc

TUSCAN CHICKEN

portabella mushroom, sundried tomatoes, crumbled goat cheese, white wine butter sauce

CHICKEN ROULADE

fresh spinach, basil, Italian cheeses, tomato basil sauce

CRISPY DUCK CONFIT

koren bbq sauce, stir fry rice

CHICKEN PICCATA

capers white wine butter sauce

CHICKEN SALTIMBOCCA

prosciutto, brie, pecorino, spinach & pine nuts, shallot lemon vermouth reduction

Seated Dinner - Buffet

Vegetarian Selections

STUFFED PORTABELLA MUSHROOM STACK

sautéed spinach, mixed bell peppers, onions & aged gouda

FRIED GREEN TOMATOES

black eyed pea & roasted corn relish & Cajun remoulade

ASIAN NOODLE STIR FRY

soba noodle, Asian citrus soy, sugar snap peas, baby bok choy, carrots, red onions & shiitake mushrooms

STUFFED ACORN SQUASH

quinoa, & seasonal vegetables

LEMON RICOTTA ASPARAGUS RAVIOLI

white wine butter sauce & roasted asparagus

LEMON SPINACH & ARTICHOKE PASTA

orecchietta pasta, brie, pine nuts & red pepper flakes

ROASTED WILD MUSHROOM MARSALA

pappardelle

WILD MUSROOM WELLINGTON

mushroom duxel, grain mustard, puff pastry, gruyere

Seated Dinner - Buffet

Pasta Selections

PAPPERADELLA PASTA

sundried tomatoes, artichoke hearts, asparagus tips with pesto

ORRECCITATA PASTA

cherry tomatoes, peas, speck, roasted mushrooms with roasted shallot sherry cream sauce

BOLOGNESE

with cheese tortellini

MUSHROOM RAVIOLI

Porcini broth

BUTTERNUT SQUASH RAVIOLI

vanilla rum hot honey buerre blanc

GOURMET MAC & CHEESE

brie, pecorino romano & gruyere

LOBSTER MAC & CHEESE

cold water lobster, lobster mornay

SEAFOOD PASTA

shrimp, scallops & lump crab meat with parmesan romano cream sauce

CAVATELLI PASTA

duck confit, roasted mushrooms, roasted red onion, baby kale, pea shoots with pecorino romano cream sauce

CHAMPANELLI

shrimp, diced romas, capers with lemon butter

ROASTED VEGETABLE PASTA

artichoke hearts, wild mushrooms, red onion, sundried tomatoes, asparagus with light tomato basil cream sauce

Seated Dinner-Buffer

Side Options

SAUTEED VEGETABLE MEDLEY

Shaved tri-colored baby carrots, shaved jumbo asparagus, & rainbow peppers

SEASONAL GARDEN VEGETABLES

crimini mushrooms, seasonal squash, red & yellow beets & verde sauce

VEGETABLE BUNDLES

baby snip top carrots, asparagus & rainbow peppers, tied with leek

GRILLED VEGETABLE MEDLEY

asparagus, red onion, baby snip top carrots, portabella mushrooms, zucchini, yellow squash

STIR-FRIED VEGETABLES

baby bok choy, sugar snap peas, carrot coins, red onion coins, daikon radish

HARICOT VERTS

minted feta & crispy leeks

HARICOT VERTS

charred onions, grape tomatoes, stone ground mustard, shallot & dry vermouth reduction

SAUTEED FRESH JULIENNE VEGETABLES

seasonal squash & carrots

ROASTED BRUSSEL SPROUTS

bacon & toasted pine nuts

SAUTEED BRUSSEL SPROUTS

marscapone cheese

BRUSSEL SPROUT AU GRATIN

extra sharp vermont white cheddar, sour dough crumbs

PROSCIUTTO-WRAPPED JUMBO ASAPARAGUS

crispy prosciutto & vermouth reduction

ROASTED ASPARAGUS

citrus aioli

SNIP TOP CARROTS

tarragon & honey glaze

BROCCOLINI

lemon & parmesan panko crumbs

VEGETABLE POWER BLEND

brussel sprouts, golden beets, broccoli stalks, kohlrabi, kale, radicchio, carrots

MASHED POTATOES

smoked gouda
white cheddar & horseradish
sour cream & chive
caramelized onion & goat cheese

YUKON GOLD & SWEET POTATO GALLETTE

alternating layers with fresh herbs

ROASTED REDSKIN POTATOES

olive oil & sea salt

TRI-COLORED FINGERLING POTATOES

garlic creamy leeks

POTATO CROQUETS

manchego

YUKON GOLD & WILD MUSHROOM GALLETTE

gruyere cheese, roasted shiitake mushrooms &
leeks

MINI TWICE-BAKED POTATOES

bacon, gorgonzola & chives

MULTI GRAIN BLEND

black rice, quinoa, tri color lentils, black garlic

FIESTA QUINOA

latin black beans

ORZO PASTA

jumbo lump crab & pecorino cream

OR

diced mixed bell peppers & fresh herbs

LOBSTER MAC & CHEESE

cold water lobster, lobster mornay

GOURMET MAC & CHEESE

brie, pecorino romano & gruyere

RISOTTO

wild mushrooms

butternut squash with shaved parmesan &

arugula

lemon & asparagus

parmesan cream

PARMESAN GRITS

pecorino cream

Late Night Snacks

GOURMET MINI BURGERS

chipotle ketchup & dijon mayo

MINI MUFFALETTA

ham, salami, capicola, provolone, pickled olive relish

PARMESAN TRUFFLE FRIES

served in newspaper print cones

MINI CHICKEN BISCUITS

fried chicken, buttermilk biscuit & honey mustard

MINI SLIDER BURGER

bacon aioli, caramelized onions, gruyere

FLATBREAD PIZZA BAR

pepperoni & bbq chicken

QUESADILLA BAR

variety of quesadillas with salsa & guacamole

CHINESE TAKEOUT BOXES

stir fry: chicken, beef, shrimp & vegetables

MINI MILKSHAKES

served with donut hole skewers

WHITE RUSSIAN MILKSHAKES

whip cream & chocolate shavings

BLUEBERRY PANCAKE STACKS

fresh blueberries & candied bacon

BACON BAR

maple bacon, caramelized bourbon bacon, bacon brittle with brown sugar & pecans, chocolate dipped bacon, applewood smoked bacon, hot bacon with tabasco & brown sugar, original extra thick bacon

Desserts

WHITE & CHOCOLATE MOUSSE

chocolate tulip cups with fresh berries

KEY LIME MOUSSE TARTS

fresh berries

BROWNIE BITES

salted caramel drizzle

KEY LIME BARS

toasted coconut crust

CARAMEL NUT BARS

toasted coconut

MINI CUPCAKES

classic vanilla, chocolate, carrot cake, german
chocolate & confetti

FRESH BERRY TARTLETS

marscapone, vanilla bean

BREAD PUDDING

(mini or by the slice)
traditional bananas foster

MINI PIES

pecan, apple, blueberry & key lime

TIRAMISU SHOOTERS

coffee liquor, marscapone, biscotti & espresso

BANANA PUDDING

classic, served in mini mason jars

CHOCOLATE DIPPED FRUIT

strawberries & grapes

Dessert Stations

BANANAS FOSTERS

banana, rum sauce & vanilla bean ice cream

ICE CREAM STATION

vanilla & chocolate ice cream
caramel, chocolate sauce, candied nuts,
bananas, strawberries, blueberries, pineapple,
reese's pieces, chocolate chips, brownie bites,
cookie pieces & toasted coconut

S'MORES STATION

fire roasted with marshmallow, chocolate bars,
graham crackers, reese's peanut butter cups &
fresh strawberries

BERRY SHORTCAKE STATION

fresh baked pound cake & shortcakes with fresh
strawberries, blueberries & raspberries

Terms & Conditions

We require that a guaranteed number of guests attending your function be given to us **Two Weeks Prior to your event**. Once final counts are received, you may add additional guest, but this number may not be reduced after **Two week prior to your event**.

**Townsend Catering reserves the right to conduct a guest count at each event. If, more guests attend your event than the guest count given to us, client will be responsible for each additional guest and will be due payable at the end of the event.

Deposits/Retainer

A non- refundable deposit of \$500.00 is required to guarantee a hold on this date for your function. Deposits must be received within 30 days of receiving your proposal. Until received, the arrangements are being held on a tentative basis. Should another client request this date and be in a position to confirm immediately, the time space will be released and confirmed to the other client. Alternative dates might need to be researched for your function.

Menu Selection & Pricing:

Reception menus will be custom designed specifically for your event.

Menu & pricing will be determined by overall menu choices and guest count. Pricing may vary for smaller events.

Menu Tastings:

Menu tastings are available upon request but are not guaranteed. They are usually approved in the "off season" and less busier weeks. They can be scheduled during the week, Monday-Thursdays. (Due to the possibility of several events booked on the weekends, tastings on Fridays, Saturdays or Sundays are typically not available. Menu tastings are complimentary for clients that have booked Townsend Catering for their event with a deposit. Tastings are available for up to 4 guests and can include up to 5 menu items. (If there are more than 4 guests attending your tasting or additional menu items requested, there will be a \$75.00 surcharge. (This may be for each additional guest.) Certain menu items may not be available at the time of the tasting, therefore alternative menu options will need to be chosen.

** If you are requesting a menu tasting BEFORE you have reserved our services with a deposit, there is a minimum charge of \$30.00 person. Depending on the items you are requesting to taste, will determine the cost per person.

Beverages:

Townsend Catering can provide any alcoholic & non-alcoholic beverages for your event.

Depending on your venue, you may be permitted to provide your own alcohol. If your venue allows you provide your own alcohol, there will be a set up/handling fee per bar set up. This fee will depend on number of guest and how many bar set ups you will need. The set up/handling fee covers the actual bar set up by our bartenders, wine buckets, beer coolers, beverage napkins, bar baskets and all ice and coolers for your event. Should you decide to provide your own alcohol/beverages, the client will be responsible for the delivery of the alcohol/beverage to the venue as well as have all alcohol & beverages removed from venue after the event is over. It will not be the responsibility of any Townsend Catering staff members to pick up or remove any beverages from your event.

If you would like to provide your own alcoholic beverages but would like Townsend Catering to provide all your non-alcoholic beverages and bar mixers, there is an additional \$5.00 per person charge.

Event Rentals:

As a convenience and additional service to our clients, Townsend Catering will provide the coordination and handling of your event rentals. These event rentals may vary due to your reception décor and specific needs, and may include rental items such as reception tents, dance floors, tables, chairs, china, band staging and anything else you may need for your event. We will work closely with your florist and event planner to make sure you have the

all the event rentals you will need for your event. There will be a 4% administrative fee added to your event rental total for this service. Clients are not permitted to provide their own event rentals.

** Outdoor events will usually require an outdoor kitchen set up. This will usually include a 20x20 kitchen tent with siding, kitchen prep tables and stoves. Kitchen event rentals will be added to your event rental order. Larger events may require larger kitchen areas and kitchen equipment.

Event Staff:

Number of staff required for each event will depend on location, size of event and menu selection. Event staff consists of Chefs, Servers & Bartenders. They are responsible for assisting with event set up, on site food & beverage preparation and guest service.

They are also responsible for event breakdown and clean up.

Service professionals are always paid separately from reception invoice.

CASH PREFERRED FOR STAFF INVOICE.

Service Charge:

A 20% Service Charge will be applied to any food or beverage supplied by Townsend Catering. This service charge covers pre-event planning, the use of our equipment, kitchen essentials, buffet décor, fuel charges, energy cost, resort fees, liability insurance fees, administrative fees and other operating cost that are incurred with off premise catering.

*** Please note that service charges have no association with staff charges or gratuities.

Staff gratuities are directly at the client's discretion. Gratuities are never expected but always appreciated.

Payments

Final payments are due one week prior to your event. We accept cash, checks and credit cards. When paying by credit card, there will be a 3.0 % processing fee added to your final bill.

Staff invoicing will be separated from your event/reception invoice. We prefer cash for all staff invoices, however if this is not convenient, personal checks are accepted as well.

Pricing Structure & Breakdown:

Menu Cost per person:

Beverage Cost per person:

Event Rentals & Linens:

Staffing: \$200.00 per staff member (Longer receptions may incur additional labor charges per hour)

7.0 % Sales Tax

20 % Service Charge: (Food & Beverage Only)

Cancellation Policy or Change of Date:

The client understands that as the event date comes closer, we've scheduled staff and purchased supplies.

Accordingly, if cancellation occurs within 14 days of the event, the client will be held responsible for payment in full. In the event of cancellation, written notification must be received by **Two weeks prior to your event**. If, due to emergency, the client wishes to reschedule this event at a location and date agreeable with Townsend Catering Company, we will honor these arrangements.

Please feel free to call our offices with any initial questions you may have, we look forward to hearing from you.

Townsend Catering
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