



DISTINCTIVE GOURMET BOOTH ORDER FORM

| ITEM | COST | QTY. | TOTAL | ITEM | COST | QTY. | TOTAL |
|--|----------|-------|----------|---|-----------|-------|----------|
| BREAKFAST BAKERIES (PER DOZEN) | | | | HEALTHY FARE | | | |
| Assorted Bagels with Cream Cheese | \$ 30.00 | _____ | \$ _____ | Assorted Whole Fresh Fruit (per dozen) | \$ 18.00 | _____ | \$ _____ |
| Crème Brule-Filled Croissants | \$ 36.00 | _____ | \$ _____ | Sliced Fruit Display (serves 25) | \$ 100.00 | _____ | \$ _____ |
| Assorted Muffins | \$ 30.00 | _____ | \$ _____ | Vegetable Crudité (serves 25) | \$ 125.00 | _____ | \$ _____ |
| Jumbo Cinnamon Buns | \$ 30.00 | _____ | \$ _____ | Granola Bars (per dozen) | \$ 24.00 | _____ | \$ _____ |
| | | | | Assorted Individual Yogurts (per dozen) | \$ 18.00 | _____ | \$ _____ |
| BEVERAGES | | | | SNACKS | | | |
| Starbucks Coffee per gallon | \$ 44.00 | _____ | \$ _____ | Potato Chips (per pound) | \$ 20.00 | _____ | \$ _____ |
| Starbucks Decaf Coffee per gallon | \$ 44.00 | _____ | \$ _____ | French Onion Dip (per pint) | \$ 15.00 | _____ | \$ _____ |
| Regular Coffee per gallon | \$ 40.00 | _____ | \$ _____ | Tortilla Chips (per pound) | \$ 20.00 | _____ | \$ _____ |
| Regular Decaf Coffee per gallon | \$ 40.00 | _____ | \$ _____ | Salsa (per pint) | \$ 15.00 | _____ | \$ _____ |
| Herbal Tea per gallon | \$ 40.00 | _____ | \$ _____ | Pretzels (per pound) | \$ 20.00 | _____ | \$ _____ |
| Sweet or Unsweet Iced Tea per gallon | \$ 35.00 | _____ | \$ _____ | Fancy Mixed Nuts (per 2.5 pounds) | \$ 55.00 | _____ | \$ _____ |
| Lemonade per gallon | \$ 35.00 | _____ | \$ _____ | SWEET DELIGHTS (PER DOZEN) | | | |
| Fruit Punch per gallon | \$ 35.00 | _____ | \$ _____ | Fresh Baked Assorted Cookies | \$ 30.00 | _____ | \$ _____ |
| Assorted Bottled Fruit Juices (each) | \$ 3.50 | _____ | \$ _____ | Assorted Brownie Bars | \$ 30.00 | _____ | \$ _____ |
| Assorted Sodas 12oz cans (each) | \$ 3.00 | _____ | \$ _____ | Lemon Cream Bars | \$ 32.00 | _____ | \$ _____ |
| Bottled Water 12 oz (each) | \$ 3.00 | _____ | \$ _____ | Assorted Mini Desserts | \$ 51.00 | _____ | \$ _____ |
| Domestic Beer (each) | \$ 4.50 | _____ | \$ _____ | Chocolate Dipped Fresh Strawberries | \$ 51.00 | _____ | \$ _____ |
| Specialty Beer (each) | \$ 5.50 | _____ | \$ _____ | Full Sheet Cake (service for 100) | \$ 200.00 | _____ | \$ _____ |
| House Wine (by the bottle) | \$ 24.00 | _____ | \$ _____ | HORS D'OEUVRES (PER 100 PIECES) | | | |
| House Champagne (by the bottle) | \$ 24.00 | _____ | \$ _____ | Barbeque Duck & Goat Cheese Quesadilla | \$ 400.00 | _____ | \$ _____ |
| Bartender per hour | | | | Spinach & Artichoke Dip & Crostini | \$ 400.00 | _____ | \$ _____ |
| (4 hour minimum) required to serve | \$ 25.00 | _____ | \$ _____ | Southwest Chicken Spring Roll with Sweet Chile Dipping Sauce | \$ 300.00 | _____ | \$ _____ |
| | | | | Andouille Sausage in Puff Pastry with Creole Mustard | \$ 450.00 | _____ | \$ _____ |
| | | | | Sweet Coconut Shrimp with Spicy Plum Sauce | \$ 400.00 | _____ | \$ _____ |
| | | | | Sweet and Sour Meatballs | \$ 300.00 | _____ | \$ _____ |
| | | | | Jumbo Shrimp Cocktail | \$ 350.00 | _____ | \$ _____ |
| OTHER | | | | | | | |
| Old Time Popcorn Machine Rental and Popcorn Kit (per day) (serves 300) | \$350.00 | _____ | \$ _____ | Frozen Drink Mix (per gallon) 4 gallons minimum | \$ 75.00 | _____ | \$ _____ |
| Popcorn Refill Kit (Serves 125) | \$130.00 | _____ | \$ _____ | Assorted Premium Ice Cream Bars (100) | \$600.00 | _____ | \$ _____ |
| Double Tank Frozen Drink Machine Rental (per day) | \$175.00 | _____ | \$ _____ | Assorted Ice Cream Novelties (100) | \$400.00 | _____ | \$ _____ |
| | | | | Ice Cream Freezer Rental (per day) | \$150.00 | _____ | \$ _____ |

GOURMET BOXED LUNCHES

| | | | |
|---|----------|-------|----------|
| Sandwich, Potato Chips, Gourmet Cookie & Bottled Water | \$ 17.00 | _____ | \$ _____ |
| Sandwich, Potato Chips, Pasta Salad, Gourmet Cookie & Bottled Water | \$ 18.00 | _____ | \$ _____ |
| Sandwich, Potato Chips, Potato Salad, Gourmet Brownie & Bottled Water | \$ 18.00 | _____ | \$ _____ |
| Sandwich Choices: | | | |
| Home Style Chicken Salad On A Buttery Croissant | | _____ | _____ |
| Tuna Salad On A Crusty French Roll | | _____ | _____ |
| Turkey BLT Wrapped In A Spinach Tortilla | | _____ | _____ |
| Roast Beef with Lettuce, Tomatoes and Bleu Cheese Spread, Served on Ciabatta | | _____ | _____ |

| | |
|--|-------|
| Turkey, Cranberry Chutney, Pecans, Cream Cheese and Field Greens Wrap | _____ |
| Virginia Ham And Smoked Gouda On A Buttery Croissant | _____ |
| Hickory Smoked Chicken Breast With Brie On Focaccia Bread | _____ |
| Grilled Seasonal Vegetable Wrap | _____ |

| | |
|--------------------|----------|
| Subtotal | \$ _____ |
| Service Charge 20% | \$ _____ |
| Tax 11.5% | \$ _____ |
| Delivery | \$ _____ |
| Grand Total | \$ _____ |

EQUIPMENT

Cost per day unless stated otherwise

| | | | |
|---|-----------|-------|----------|
| Chafing Dish | \$ 75.00 | _____ | \$ _____ |
| Serving Tongs | \$ 8.00 | _____ | \$ _____ |
| Serving Spoons | \$ 8.00 | _____ | \$ _____ |
| Ice Bowl with Scoop | \$ 7.00 | _____ | \$ _____ |
| Silver Serving Tray | \$ 9.00 | _____ | \$ _____ |
| Bus Tub | \$ 6.00 | _____ | \$ _____ |
| Bread Basket | \$ 6.00 | _____ | \$ _____ |
| Heat Lamp | \$ 100.00 | _____ | \$ _____ |
| Hot Box | \$ 120.00 | _____ | \$ _____ |
| Cutting Board | \$ 30.00 | _____ | \$ _____ |
| Chef Knife | \$ 10.00 | _____ | \$ _____ |
| Attendant Fee (4 hour min) cost per hour | \$ 25.00 | _____ | \$ _____ |

OTHER

| | | | |
|-----------------------------------|----------|-------|----------|
| Rolling Cambro of Ice - 50 pounds | \$ 50.00 | _____ | \$ _____ |
| Cloth Tablecloths (each) | \$ 10.00 | _____ | \$ _____ |
| Cloth Napkins (each) | \$ 2.00 | _____ | \$ _____ |
| Canned Fuel 6 hour (each) | \$ 6.00 | _____ | \$ _____ |

DISPOSABLE WARE

| | | | |
|-----------------------------|-----------|-------|----------|
| 9" Black Plates (per 500) | \$ 175.00 | _____ | \$ _____ |
| Plastic Utensils (per 1000) | \$ 125.00 | _____ | \$ _____ |
| Beverage Napkins (per 500) | \$ 100.00 | _____ | \$ _____ |
| 6" Black Plate (per 500) | \$ 150.00 | _____ | \$ _____ |
| 12oz Bowl (per 500) | \$ 150.00 | _____ | \$ _____ |
| 16oz Clear Cup (per 1000) | \$ 150.00 | _____ | \$ _____ |
| 4oz Souffle Cup (per 2500) | \$ 120.00 | _____ | \$ _____ |
| 8oz Plastic Cup (per 500) | \$ 110.00 | _____ | \$ _____ |
| Gloves (per 100) | \$ 20.00 | _____ | \$ _____ |
| Frill Picks (per 1000) | \$ 5.00 | _____ | \$ _____ |

| | |
|------------|----------|
| ORDERTOTAL | \$ _____ |
| Tax 11.5% | \$ _____ |
| Total | \$ _____ |



Sabrina Rinaldo

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Company Name

On-site Contact

Email

Cell Phone

Show Name

****REPLACEMENT COSTS WILL BE ASSESSED IF ITEMS ARE NOT RETURNED OR RETURNED IN POOR CONDITION**

| | | |
|----------------|--|--|
| _____ | _____ | _____ |
| Address | Expiration Date | Booth # |
| _____ | _____ | _____ |
| City/State/ZIP | Billing Address on card if different from above: | Date of Service |
| _____ | _____ | _____ |
| Credit Card # | Signature | Start Time End Time |

Delivery Fee of \$25.00 applied to subtotals less than \$100 per delivery. Contact must be present in booth at time of delivery.

****Menus and prices subject to change **Orders must be placed two weeks prior to event**