

ITALIANA FOODS ~ WEDDING CATERING PROPOSAL

Couple Name:

Event: Wedding Reception

Event Date:

Guest Count:



Buffet Style

Guests serve themselves from buffet tables with chafers. One full tray serves 10–15 guests.

ITEM	DESCRIPTION	TYPE	QNT	UNIT \$	COST
VINTAGE FOOD TRUCK	Equipped with an authentic Italian oven and fryer. Includes delivery and basic setup. Decorative elements such as flowers or balloons are available upon request		0	\$1,000.00	\$0.00
COCKTAIL RECEPTION – Passed Hors d'Oeuvres					
NEAPOLITAN PIZZA	Authentic Neapolitan 12-inch pizza with assorted toppings available		0	\$18.00	\$0.00
APPETIZERS	Hot assorted bite-size appetizers including mini rice balls, potato croquettes, and pasta timbale. Vegan and vegetarian options available.	CUP	0	\$4.00	\$0.00
FOCACCIA BREAD	Fresh focaccia bread topped with stracciatella cream. Different toppings available, cut into square portions	NUM	0	\$60.00	\$0.00
RICOTTA & HONEY	Buffalo ricotta cheese with black truffle, honey, and walnuts 1 cup · 2.5 oz	CUP	0	\$3.50	\$0.00
CAPRESE BURRATA SALAD	Fresh burrata cheese (3 oz) served over cherry tomato salad with olive oil and oregano Available as a full tray (18 pieces) or individual cups	NUM	0	\$8.00	\$0.00
BRUSCHETTA	Toasted bread topped with plum tomatoes, extra virgin olive oil, garlic, and fresh basil	PC	0		\$0.00
COCKTAIL PRAWNS	Prawns served with classic cocktail sauce Served in flute cups	FLUTE	0	\$7.50	\$0.00
CHARCUTERIE CUP	Italian charcuterie selection featuring cured meats, mixed cheeses, seasonal fruit, and nuts.	CUP	0		
CHARCUTERIE BOARD	Italian charcuterie selection featuring cured meats, mixed cheeses, seasonal fruit, and nuts.	FULL TRAY	0	\$200.00	\$0.00
CHAFER DISHES-DINNER FRESH PASTA					
PASTA PRIMAVERA	Fresh pasta with eggplant, zucchini, peppers, cherry tomatoes, mushrooms, fresh basil, extra virgin olive oil, and Parmesan cheese.	FULL TRAY	0	\$135.00	\$0.00
PESTO PASTA	Fresh cavatelli pasta with cherry tomatoes, imported Italian basil pesto, olive oil, and Parmesan cheese.	FULL TRAY	0	\$140.00	\$0.00
TRUFFLE PASTA	Fresh pasta with creamy stracciatella sauce, wild mushrooms, black truffle, black pepper olive oil, and Parmesan cheese.	FULL TRAY	0	\$175.00	\$0.00
BOLOGNESE PASTA	Fresh pasta with San Marzano tomato sauce and ground beef.	FULL TRAY	0	\$170.00	\$0.00
LASAGNA	Traditional three-layer lasagna with tomato sauce, ground beef ragù, mozzarella cheese, olive oil, and fresh basil.	FULL TRAY	0	\$160.00	\$0.00

GLUTEN-FREE PASTA	Gluten-free pasta with tomato sauce and Parmesan cheese.	HALF TRAY	0	\$75.00	\$0.00
SORRENTINA PASTA	Fresh pasta with tomato sauce, creamy stracciatella cheese, mozzarella, Parmesan cheese, olive oil, and fresh basil.	FULL TRAY	0	\$135.00	\$0.00
PASTA ALLA VODKA	Fresh penne pasta with vodka, onion, tomato sauce, olive oil, heavy cream and Parmesan cheese.	FULL TRAY	0	\$168.00	\$0.00
SPICY CARBONE PASTA	Paccheri pasta with spicy vodka sauce, onion, olive oil, heavy cream and Parmesan cheese.	FULL TRAY	0	\$168.00	\$0.00
CARVING/ MAIN COURSES					
SAUSAGES & PEPPERS	Oven-baked bell peppers with premium pork sausages and onions,	FULL TRAY	0	\$145.00	\$0.00
BBQ PORK RIBS	Oven-baked pork ribs in barbecue sauce.	FULL TRAY	0	\$136.00	\$0.00
CHICKEN PARM	Chicken breast fried in fresh corn oil , in tomato sauces , mozzarella cheese , olive oil	FULL TRAY	0	\$136.00	\$0.00
GRILLED CHICKEN	Chicken breast grilled and marinated with olive oil, lemon juice, fresh parsley, and garlic.	FULL TRAY	0	\$139.00	\$0.00
ITALIAN MEATBALLS	Authentic Italian meatballs, oven-baked and served with fresh tomato sauce Size: 3.5 oz.	FULL TRAY	0	\$169.00	\$0.00
FILET MIGNON	Sliced 6 oz tender filet mignon, cooked medium-well (recommended).	FULL TRAY	0	\$385.00	\$0.00
SALMON	Baked salmon filet with parsley, garlic and lemon.	FULL TRAY	0	\$220.00	\$0.00
BRANZINO	Baked branzino filet with parsley, garlic and lemon.	FULL TRAY	0	\$250.00	\$0.00
SALADS					
CAESAR SALAD	Crisp romaine lettuce with shaved Parmesan cheese, Caesar dressing, and baked croutons. Served with olive oil Bowl · Serve 15 guests	FULL TRAY	0	\$88.00	\$0.00
GREEN SALAD	Mixed greens with romaine hearts, sliced onion, cherry tomatoes, virgin olive oil, sliced olives, and balsamic vinegar from Modena.	FULL TRAY	0	\$78.00	\$0.00
GRILLED VEGETABLE	Marinated grilled Baby Bella mushrooms, eggplant, mixed peppers, yellow squash, green zucchini, and carrots.	FULL TRAY	0	\$150.00	\$0.00
FRUIT-DESSERT-COFFEE STATION					
WEDDING CAKE	High-quality layered wedding cake with decorative finish. Flavor and filling selected by the couple. Priced per slice based on the final guest count.	Per Slice	0	\$8.50	\$0.00
SPECIAL CAKES	Imported Italian cakes. Options include fruit tart, ricotta & pear, amaretto, and more. Each cake serves approximately 12 guests. Vegan, non-dairy, and gluten-free options are available upon request.	CASE	0	\$60.00	\$0.00
TIRAMISU	Imported Italian tiramisu cake Serves approximately 40–50 guests	CAKE	0	\$165.00	\$0.00
MINI CANNOLI	Mini cannoli filled with ricotta cheese and chocolate chips.	PCS	0	\$3.50	\$0.00
MIXED PASTRIES	Fresh Italian mignon pastries Small size (2 oz)	PCS	0	\$4.50	\$0.00

GELATO/ LEMON SORBET	Imported Italian gelato served as two large scoops per cup Six different flavours available Optional lemon sorbet Served in clear 6 oz cups	CUP	0	\$7.50	\$0.00
SEASONAL FRUIT SALAD	Mixed seasonal fresh fruit including strawberries, grapes, watermelon, cantaloupe, green melon, pineapple, blueberries, blackberries, and more	FULL TRAY	0	\$150.00	\$0.00
ESPRESSO	Espresso coffee served in cups Sugar and creamer available.	CUP	0	\$3.50	\$0.00
SET UP & ASSISTANCE					\$0.00
CROCKERY	High-top collection ceramic chinaware, glassware, silver fork, knife, and spoon, including cloth napkins.	NUM	0	\$20.00	\$0.00
PAPER & PLASTIC	High-quality paper and plastic forks, spoons, knives, and cups (Bamboo options available upon request)	NUM	0	\$5.00	\$0.00
WAITER SERVICE	Professional waitstaff in black attire \$48 per hour Staff will arrive at least two (2) hours prior to the event start time for setup and remain at least one (1) hour after the event concludes for cleanup	9/HR	0	\$48.00	\$0.00
BARTENDER SERVICE	Licensed bartender charged per hour	9/HR	0	\$52.00	\$0.00
CAPTAIN OF ITALIANA FOODS	On-site event coordinator responsible for supervising all staff (waitstaff, bartenders, runners, and kitchen assistants), overseeing setup, service flow, and timing to ensure smooth and efficient execution. Acts as the primary point of contact throughout the event.	9/HR	0	\$55.00	\$0.00
TRAVEL FEE	Fees are calculated based on distance and logistics and will be added to the final quote if applicable.	MILE	0	\$3.00	\$0.00
This proposal reflects estimated quantities based on the current guest range. Final menu selections and quantities will be reviewed and adjusted 1-2 weeks prior to the event once the final guest count is confirmed.			SUBTOTAL		\$0.00
			TAX	8.78%	\$0.00
Gratuity covers service staff, coordination, and event execution. A 12% gratuity has been applied.			TIP	12%	\$0.00
			TOTAL		\$0.00
Insert number of guests to see the estimated price per guest.			NUM	1	\$0.00
Advance Payment to Secure the Event Date				40%	\$0.00
Second payment due two months before the event.				40%	\$0.00
Remaining balance due one week before the event.				30%	\$0.00
A More Relaxed Yet Elegant Celebration					
Beautifully curated appetizer stations, a hot buffet-style service with fresh pasta, carving and salads, and a dessert selection of traditional Italian sweets — all seamlessly coordinated by our expert servers.					

ITALIANA FOODS ~ WEDDING CATERING PROPOSAL

Couple Name:
 Event: Rehearsal Dinner & Wedding Reception
 Event Date:
 Guest Count:



Family Style - Casserole Service

Food is served on each table in shared casserole dishes for guests to serve themselves comfortably at their seats.

ITEM	DESCRIPTION	TYPE	QNT	UNIT \$	COST
VINTAGE FOOD TRUCK	Equipped with an authentic Italian oven and fryer. Includes delivery and basic setup. Decorative elements such as flowers or balloons are available upon request		0	\$1,000.00	\$0.00
COCKTAIL RECEPTION – Passed Hors d’Oeuvres					\$0.00
NEAPOLITAN PIZZA	Authentic Neapolitan 12-inch pizza with assorted toppings available"		0	\$5.00	\$0.00
APPETIZERS	Hot assorted bite-size appetizers including mini rice balls, potato croquettes, and pasta timbale. Vegan and vegetarian options available.	CUP	0	\$4.00	\$0.00
FOCACCIA BREAD	Fresh focaccia bread topped with stracciatella cream. Different toppings available, cut into square portions	NUM	0	\$6.00	\$0.00
RICOTTA & HONEY	Buffalo ricotta cheese with black truffle, honey, and walnuts 1 cup · 2.5 oz	CUP	0	\$4.00	\$0.00
CAPRESE BURRATA SALAD	Fresh burrata cheese (3 oz) served over cherry tomato salad with olive oil and oregano Available as a full tray (18 pieces) or individual cups	NUM	0	\$8.00	\$0.00
BRUSCHETTA	Toasted bread topped with plum tomatoes, extra virgin olive oil, garlic, and fresh basil	PC	0	\$2.00	\$0.00
COCKTAIL PRAWNS	Prawns served with classic cocktail sauce Served in flute cups	FLUTE	0	\$7.50	\$0.00
CHARCUTERIE CUP	Italian charcuterie selection featuring cured meats, mixed cheeses, seasonal fruit, and nuts.	CUP	0	\$8.00	\$0.00
CHARCUTERIE BOARD	Italian charcuterie selection featuring cured meats, mixed cheeses, seasonal fruit, and nuts.	FULL TRAY	0	\$200.00	\$0.00
DINNER FRESH PASTA					\$0.00
PASTA PRIMAVERA	Fresh pasta with eggplant, zucchini, peppers, cherry tomatoes, mushrooms, fresh basil, extra virgin olive oil, and Parmesan cheese.	Cassero le Dish	0	\$80.00	\$0.00
PESTO PASTA	Fresh cavatelli pasta with cherry tomatoes, imported Italian basil pesto, olive oil, and Parmesan cheese.	Cassero le Dish	0	\$80.00	\$0.00
TRUFFLE PASTA	Fresh pasta with creamy stracciatella sauce, wild mushrooms, black truffle, black pepper olive oil, and Parmesan cheese.	Cassero le Dish	0	\$109.00	\$0.00
BOLOGNESE PASTA	Fresh pasta with San Marzano tomato sauce and ground beef.	Cassero le Dish	0	\$84.00	\$0.00
LASAGNA	Traditional three-layer lasagna with tomato sauce, ground beef ragù, mozzarella cheese, olive oil, and fresh basil.	Cassero le Dish	0	\$89.00	\$0.00
GLUTEN-FREE PASTA	Gluten-free pasta with tomato sauce and Parmesan cheese.	Cassero le Dish	0	\$72.00	\$0.00

SORRENTINA PASTA	Fresh pasta with tomato sauce, creamy stracciatella cheese, mozzarella, Parmesan cheese, olive oil, and fresh basil.	Cassero le Dish	0	\$77.00	\$0.00
PASTA ALLA VODKA	Fresh penne pasta with vodka, onion, tomato sauce, olive oil, heavy cream and Parmesan cheese.	Cassero le Dish	0	\$82.00	\$0.00
SPICY CARBONE PASTA	Paccheri pasta with spicy vodka sauce, onion, olive oil, heavy cream and Parmesan cheese.	Cassero le Dish	0	\$82.00	\$0.00
CARVING/ MAIN COURSES					\$0.00
SAUSAGES & PEPPERS	Oven-baked bell peppers with premium pork sausages and onions,	Cassero le Dish	0	\$80.00	\$0.00
BBQ PORK RIBS	Oven-baked pork ribs in barbecue sauce.	Cassero le Dish	0	\$72.00	\$0.00
CHICKEN PARM	Chicken breast fried in fresh corn oil , in tomato sauces , mozzarella cheese , olive oil	Cassero le Dish	0	\$72.00	\$0.00
GRILLED CHICKEN	Chicken breast grilled and marinated with olive oil, lemon juice, fresh parsley, and garlic.	Cassero le Dish	0	\$72.00	\$0.00
ITALIAN MEATBALLS	Authentic Italian meatballs, oven-baked and served with fresh tomato sauce Size: 3.5 oz.	Cassero le Dish	0	\$85.00	\$0.00
FILET MIGNON	Sliced 6 oz tender filet mignon, cooked medium-well (recommended).	Cassero le Dish	0	\$190.00	\$0.00
SALMON	Baked salmon filet with parsley, garlic and lemon.	Cassero le Dish	0	\$120.00	\$0.00
BRANZINO	Baked branzino filet with parsley, garlic and lemon.	Cassero le Dish	0	\$120.00	\$0.00
SALADS					\$0.00
CAESAR SALAD	Crisp romaine lettuce with shaved Parmesan cheese, Caesar dressing, and baked croutons. Served with olive oil Bowl · Serve 15 guests	BOWL CLEAR	0	\$49.00	\$0.00
GREEN SALAD	Mixed greens with romaine hearts, sliced onion, cherry tomatoes, virgin olive oil, sliced olives, and balsamic vinegar from Modena.	BOWL CLEAR	0	\$39.00	\$0.00
GRILLED VEGETABLE	Marinated grilled Baby Bella mushrooms, eggplant, mixed peppers, yellow squash, green zucchini, and carrots.	BOWL CLEAR	0	\$80.00	\$0.00
FRUIT-DESSERT-COFFEE STATION					\$0.00
WEDDING CAKE	High-quality layered wedding cake with decorative finish. Flavor and filling selected by the couple. Priced per slice based on the final guest count.	PLATE 6.5	0	\$8.50	\$0.00
SPECIAL CAKES	Imported Italian cakes. Options include fruit tart, ricotta & pear, amaretto, and more. Each cake serves approximately 12 guests. Vegan, non-dairy, and gluten-free options are available upon request.	PLATE 6.5	0	\$5.50	\$0.00
TIRAMISU	Imported Italian tiramisu cake Serves approximately 40–50 guests	CAKE	0	\$165.00	\$0.00
MINI CANNOLI	Mini cannoli filled with ricotta cheese and chocolate chips.	PCS	0	\$3.50	\$0.00
MIXED PASTRIES	Fresh Italian mignon pastries Small size (2 oz)	PCS	0	\$4.90	\$0.00
GELATO/ LEMON SORBET	Imported Italian gelato served as two large scoops per cup Six different flavours available Optional lemon sorbet Served in clear 6 oz cups	CUP	0	\$8.50	\$0.00

SEASONAL FRUIT SALAD	Mixed seasonal fresh fruit including strawberries, grapes, watermelon, cantaloupe, green melon, pineapple, blueberries, blackberries, and more	FULL TRAY	0	\$150.00	\$0.00
ESPRESSO	Espresso coffee served in cups Sugar and creamer available.	As Request	0	\$200.00	\$0.00
SET UP & ASSISTANCE					\$0.00
CROCKERY	High-top collection ceramic chinaware, glassware, silver fork, knife, and spoon, including cloth napkins.	NUM	0	\$23.00	\$0.00
PAPER & PLASTIC	High-quality paper and plastic forks, spoons, knives, and cups (Bamboo options available upon request)	NUM	0	\$5.00	\$0.00
WAITER SERVICE	Professional waitstaff in black attire \$48 per hour Staff will arrive at least two (2) hours prior to the event start time for setup and remain at least one (1) hour after the event concludes for cleanup	9/HOUR	0	\$48.00	\$0.00
BARTENDER SERVICE	Licensed bartender charged per hour	9/HOUR	0	\$52.00	\$0.00
CAPTAIN OF ITALIANA FOODS	On-site event coordinator responsible for supervising all staff (waitstaff, bartenders, runners, and kitchen assistants), overseeing setup, service flow, and timing to ensure smooth and efficient execution. Acts as the primary point of contact throughout the event.	9/HOUR	0	\$55.00	\$0.00
TRAVEL FEE	Fees are calculated based on distance and logistics and will be added to the final quote if applicable.	MILE	0	\$3.00	\$0.00
This proposal reflects estimated quantities based on the current guest range. Final menu selections and quantities will be reviewed and adjusted 1-2 weeks prior to the event once the final guest count is confirmed.			SUB TOT		\$0.00
			TAX	8.78%	\$0.00
Gratuity covers service staff, coordination, and event execution. A 12% gratuity has been applied.			TIP	12%	\$0.00
			TOT		\$0.00
Insert number of guests to see the estimated price per guest.			NUM	1	\$0.00
Advance Payment to Secure the Event Date				35%	\$0.00
Second payment due two months before the event.				35%	\$0.00
Remaining balance due one week before the event.				30%	\$0.00
Classic Italian Family Dinner					
-Curated appetizer stations , a warm and satisfying seated meal in ceramic casserole featuring timeless Italian favorites, preceded by a selection of passed hors d'oeuvres, The experience continues with an incredible dessert station, featuring an assortment of traditional Italian sweets, including cannoli filled with Sicilian ricotta, alongside fresh fruit and coffee All of this is seamlessly coordinated by four of our expert servers & bartender , ensuring a smooth, attentive, perfect for a heartfelt evening filled					

ITALIANA FOODS ~ WEDDING CATERING PROPOSAL

Couple Name: Bailey & Adam
 Event: Wedding Reception
 Event Date: October 24, 2026
 Guest Count: 120



Family Style-Casserole Service

Food is served on each table in shared casserole dishes for guests to serve themselves comfortably at their seats.

ITEM	DESCRIPTION	TYPE	QNT	UNIT \$	COST
VINTAGE FOOD TRUCK	Equipped with an authentic Italian oven and fryer. Includes delivery and basic setup. Decorative elements such as flowers or balloons are available upon request		0	\$1,000.00	\$0.00
COCKTAIL RECEPTION – Passed Hors d’Oeuvres					
NEAPOLITAN PIZZA	Authentic Neapolitan 12-inch pizza with assorted toppings available"	WHOLE	0	\$18.00	\$0.00
APPETIZERS	Hot assorted bite-size appetizers including mini rice balls, potato croquettes, and pasta timbale. Vegan and vegetarian options available.	CUP	0	\$4.00	\$0.00
FOCACCIA BREAD	Fresh focaccia bread topped with stracciatella cream. Different toppings available, cut into square portions	PCS	0	\$6.00	\$0.00
RICOTTA & HONEY	Buffalo ricotta cheese with black truffle, honey, and walnuts 1 cup · 2.5 oz	PUFF	0	\$3.50	\$0.00
CAPRESE BURRATA SALAD	Fresh burrata cheese (3 oz) served over cherry tomato salad with olive oil and oregano Available as a full tray (18 pieces) or individual cups	CUP	0	\$8.00	\$0.00
BRUSCHETTA	Toasted bread topped with plum tomatoes, extra virgin olive oil, garlic, and fresh basil	PC	0	\$2.50	\$0.00
COCKTAIL PRAWNS	Prawns served with classic cocktail sauce Served in flute cups	FLUTE	0	\$7.50	\$0.00
CHARCUTERIE CUP	Italian charcuterie selection featuring cured meats, mixed cheeses, seasonal fruit, and nuts.	CUP	0		
CHARCUTERIE BOARD	Italian charcuterie selection featuring cured meats, mixed cheeses, seasonal fruit, and nuts.	FULL TRAY	0	\$200.00	\$0.00
CHAFER DISHES-DINNER FRESH PASTA					
PASTA PRIMAVERA	Fresh pasta with eggplant, zucchini, peppers, cherry tomatoes, mushrooms, fresh basil, extra virgin olive oil, and Parmesan cheese.	PLATE 10.5	0	\$10.50	\$0.00
PESTO PASTA	Fresh cavatelli pasta with cherry tomatoes, imported Italian basil pesto, olive oil, and Parmesan cheese.	PLATE 10.5	0	\$11.00	\$0.00
TRUFFLE PASTA	Fresh pasta with creamy stracciatella sauce, wild mushrooms, black truffle, black pepper olive oil, and Parmesan cheese.	PLATE 10.5	0	\$14.50	\$0.00
BOLOGNESE PASTA	Fresh pasta with San Marzano tomato sauce and ground beef.	PLATE 10.5	0	\$13.00	\$0.00
LASAGNA	Traditional three-layer lasagna with tomato sauce, ground beef ragù, mozzarella cheese, olive oil, and fresh basil.	PLATE 10.5	0	\$11.00	\$0.00

GLUTEN-FREE PASTA	Gluten-free pasta with tomato sauce and Parmesan cheese.	PLATE 10.5	0	\$8.00	\$0.00
SORRENTINA PASTA	Fresh pasta with tomato sauce, creamy stracciatella cheese, mozzarella, Parmesan cheese, olive oil, and fresh basil.	PLATE 10.5	0	\$9.50	\$0.00
PASTA ALLA VODKA	Fresh penne pasta with vodka, onion, tomato sauce, olive oil, heavy cream and Parmesan cheese.	PLATE 10.5	0	\$11.00	\$0.00
SPICY CARBONE PASTA	Paccheri pasta with spicy vodka sauce, onion, olive oil, heavy cream and Parmesan cheese.	PLATE 10.5	0	\$11.50	\$0.00
CARVING/ MAIN COURSES					
SAUSAGES & PEPPERS	Oven-baked bell peppers with premium pork sausages and onions,	PLATE 8.5		\$11.00	\$0.00
BBQ PORK RIBS	Oven-baked pork ribs in barbecue sauce.	PLATE 8.5	0	\$10.00	\$0.00
CHICKEN PARM	Chicken breast fried in fresh corn oil, in tomato sauces, mozzarella cheese, olive oil	PLATE 8.5	0	\$9.50	\$0.00
GRILLED CHICKEN	Chicken breast grilled and marinated with olive oil, lemon juice, fresh parsley, and garlic.	PLATE 8.5	0	\$9.50	\$0.00
ITALIAN MEATBALLS	Authentic Italian meatballs, oven-baked and served with fresh tomato sauce Size: 3.5 oz.	PLATE 8.5	0	\$9.00	\$0.00
FILET MIGNON	Sliced 6 oz tender filet mignon, cooked medium-well (recommended).	PLATE 8.5	0	\$26.00	\$0.00
SALMON	Baked salmon filet with parsley, garlic and lemon.	PLATE 8.5	0	\$14.00	\$0.00
BRANZINO	Baked branzino filet with parsley, garlic and lemon.	PLATE 8.5	0	\$13.00	\$0.00
SALADS					
CAESAR SALAD	Crisp romaine lettuce with shaved Parmesan cheese, Caesar dressing, and baked croutons. Served with olive oil Bowl · Serve 15 guests	PLATE 8.5	0	\$8.50	\$0.00
GREEN SALAD	Mixed greens with romaine hearts, sliced onion, cherry tomatoes, virgin olive oil, sliced olives, and balsamic vinegar from Modena.	PLATE 8.5	0	\$7.00	\$0.00
GRILLED VEGETABLE	Marinated grilled Baby Bella mushrooms, eggplant, mixed peppers, yellow squash, green zucchini, and carrots.	PLATE 8.5	0	\$12.00	\$0.00
ROASTED BASKET	Roasted Honey Thyme Rainbow Carrots toasted pistachio Grilled Baby Artichokes & Asparag.	PLATE 8.5	0	\$12.00	\$0.00
FRUIT-DESSERT-COFFEE STATION					
WEDDING CAKE	High-quality layered wedding cake with decorative finish. Flavor and filling selected by the couple. Priced per slice based on the final guest count.	Per Slice	0	\$8.50	\$0.00
SPECIAL CAKES	Imported Italian cakes. Options include fruit tart, ricotta & pear, amaretto, and more. Each cake serves approximately 12 guests. Vegan, non-dairy, and gluten-free options are available upon request.	SLICE	0	\$6.50	\$0.00
TIRAMISU	Imported Italian tiramisu cake Serves approximately 40–50 guests	CAKE	0	\$165.00	\$0.00

MINI CANNOLI	Mini cannoli filled with ricotta cheese and chocolate chips.	PCS	0	\$3.50	\$0.00
MIXED PASTRIES	Fresh Italian mignon pastries Small size (2 oz)	PCS	0	\$4.90	\$0.00
GELATO/ LEMON SORBET	Imported Italian gelato served as two large scoops per cup Six different flavours available Optional lemon sorbet Served in clear 6 oz cups	CUP	0	\$8.50	\$0.00
SEASONAL FRUIT SALAD	Mixed seasonal fresh fruit including strawberries, grapes, watermelon, cantaloupe, green melon, pineapple, blueberries, blackberries, and more	CUP	0	\$11.50	\$0.00
ESPRESSO	Espresso coffee served in cups Sugar and creamer available.	CUP	0	\$3.50	\$0.00
SET UP & ASSISTANCE					\$0.00
CROCKERY	High-top collection ceramic chinaware, glassware, silver fork, knife, and spoon, including cloth napkins.	GUEST	0	\$24.00	\$0.00
PAPER & PLASTIC	High-quality paper and plastic forks, spoons, knives, and cups (Bamboo options available upon request)	GUEST	0	\$5.00	\$0.00
WAITER SERVICE	Professional waitstaff in black attire \$48 per hour Staff will arrive at least two (2) hours prior to the event start time for setup and remain at least one (1) hour after the event concludes for cleanup	9/HOUR	0	\$48.00	\$0.00
BARTENDER SERVICE	Licensed bartender charged per hour	9/HOUR		\$52.00	\$0.00
CAPTAIN OF ITALIANA FOODS	On-site event coordinator responsible for supervising all staff (waitstaff, bartenders, runners, and kitchen assistants), overseeing setup, service flow, and timing to ensure smooth and efficient execution. Acts as the primary point of contact throughout the event.	9/HOUR	0	\$55.00	\$0.00
TRAVEL FEE	Fees are calculated based on distance and logistics and will be added to the final quote if applicable.	MILE	0	\$3.00	\$0.00
This proposal reflects estimated quantities based on the current guest range. Final menu selections and quantities will be reviewed and adjusted 1-2 weeks prior to the event once the final guest count is confirmed.				SUB TOT	\$0.00
				TAX	8.78% \$0.00
Gratuity covers service staff, coordination, and event execution. A 12% gratuity has been applied.				TIP	12% \$0.00
				TOT	\$0.00
Insert number of guests to see the estimated price per guest.			NUM	1	\$0.00
Advance Payment to Secure the Event Date				30%	\$0.00
Second payment due two months before the event.				30%	\$0.00
Remaining balance due one week before the event.				40%	\$0.00
<p>La Dolce Vita Wedding Dinner – The evening begins with curated appetizer stations and a selection of passed hors d’oeuvres while guests mingle and enjoy cocktails. When it’s time for dinner, our team smoothly transitions the celebration into a seated experience: guests are guided to their tables, and each course is plated and served individually at their seat with proper pacing—comfortable, organized, and never rushed, while our staff maintains attentive table service throughout (clearing, refreshing beverages, and coordinating timing). The experience continues with an incredible dessert station featuring traditional Italian sweets, including Sicilian ricotta cannoli, alongside fresh fruit and coffee. All of this is seamlessly coordinated by of our expert servers and a bartender, ensuring a seamless, attentive, and truly romantic evening from start to finish.</p>					