



# CHILLIN & GRILLIN SHACK

## RESTAURANT & CATERING

Daniele 804-677-9660

Thank You for considering CGS to cater your special event we specialize in full service catering with a motto of "Keepin it Fresh & Keepin it Real" to Wow your crowd, we enjoy working close and directly with our customers to help create and design a memorable experience for your event.

Date: \_\_\_\_\_

### Event Information

Type of Function: \_\_\_\_\_

Special Event or Company Function: \_\_\_\_\_

Event Venue Name & Location: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Number of People: \_\_\_\_\_

Serving Time: \_\_\_\_\_

### Contact Information

Name or Company: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

## Catering Menu Options

### Appetizers - Starters - Hors D'oeuvres

- \_\_\_ Fruit Charcuterie Board - Strawberries, Pineapple, Cantaloupe, Watermelon, Grapes
- \_\_\_ Veggie Dip Cup w/Ranch Dip in base - Carrots, Celery, Cucumbers, Peppers, Tomatoes
- \_\_\_ Cheese & Sausage Charcuterie Board - Assorted Cheese & Sausage w/Gourmet Crackers
- \_\_\_ Pimento Cheese Dip w/Baguette & Crackers
- \_\_\_ Veggie Flat bread w/Zucchini, Onions, Mushrooms, Red Pepper & Parmesan Cheese
- \_\_\_ Tomato, Mozzarella, Basil Caprese Skewers w/Balsamic Glaze
- \_\_\_ Deviled Egg Platter
- \_\_\_ Artichoke & Spinach Spread Crostini's
- \_\_\_ Fried Oyster Prosciutto Parmesan Cheese Crostini w/Remoulade
- \_\_\_ Ham & Chicken Salad Slider Platter
- \_\_\_ Mini Crab Quiche
- \_\_\_ Sautéed Large Shrimp w/ Creole Seasoned & Bang-Bang Dipping Sauce - Platter or Individual Cups
- \_\_\_ Butter Poached Scallops w/Parsley Garnish
- \_\_\_ Mini Crab Cakes w/Dipping Sauce - Tartar, Creole Remoulade
- \_\_\_ Pork Tenderloin Crostini's w/Spicy Jam & Blue cheese Crumbles
- \_\_\_ Mini Beef Tenderloin Filets on baguette w/Horseradish Cream Sauce



- \_\_\_ Sliced Beef Brisket Brioche Sliders w/ CGS House BBQ Sauce
- \_\_\_ Sliced Smoked Chicken Brioche Sliders w/Sliced Apple, Gouda Cheese & Cajun Mayo Aioli
- \_\_\_ St Louis Style Smoked BBQ Rib Platter w/ Sauce
- \_\_\_ BBQ Smoked Wing Platter
- \_\_\_ Smoked Andouille Sausage Mini Pinwheel w/ Creole Mustard, Gouda cheese

*Note: Items above are priced as Platters or Individual Pieces based on the number of people at the event*

### **Main Course Entrees - BBQ Options**

- \_\_\_ Pulled Pork BBQ - Lightly Hand Pulled Pork w/Light VA=NC Shack Sauce mixed in
- \_\_\_ Pulled Chicken - Lightly Hand Pulled Chicken w/Light CGS House BBQ Sauce
- \_\_\_ Smoked BBQ Glazed Chicken Pieces - Wing, Thigh, Leg, Breast Glazed w/CGS House BBQ Sauce
- \_\_\_ Smoked  $\frac{1}{4}$  or  $\frac{1}{2}$  Chickens BBQ Glazed
- \_\_\_ Sausage Andouille - Pork - Beef Links w/ BBQ Sauces House, Sassy, Mustard, Flamin
- \_\_\_ BBQ Smoked Pork Loin Sliced & Glazed w/House BBQ Sauce
- \_\_\_ BBQ Pork Tenderloin Sliced or Sliders w/House BBQ Sauce
- \_\_\_ BBQ Chicken Breast Sliced & Glazed w/House BBQ sauce
- \_\_\_ BBQ Beef Brisket Sliced & with a BBQ Glazed
- \_\_\_ St Louis Cut Spare Ribs Smoked w/CGS Dry Rub Then Glazed with CGS House BBQ Sauce
- \_\_\_ Smoked Bone-In Pork Chops w/ Apple Chutney Glaze
- \_\_\_ Reverse Smoked Rib-eye Steak (our specialty item)

### **Main Course Entrees - Traditional Options**

- \_\_\_ Grilled Boneless Chicken Breast Marinated in Fresh Herbs and Grilled w/Cream Sauce
- \_\_\_ Roasted Sliced Pork Loin Marinated in Fresh Herbs w/ Vegetable Pork Gravy\_\_\_ or Apple Chutney\_\_\_
- \_\_\_ Bone-in Pork Chops Marinated in Fresh Herbs w/ Vegetable Pork Gravy\_\_\_ or Apple Chutney\_\_\_
- \_\_\_ Smothered Pork Loin or Tenderloin w/Gravy
- \_\_\_ Salisbury Steak w/Brown Gravy
- \_\_\_ Chicken Fried Chicken w/Country Gravy
- \_\_\_ Beef Tips & Gravy served over \_\_\_egg noodles, \_\_\_mash potatoes or \_\_\_rice
- \_\_\_ Spaghetti w/meat sauce
- \_\_\_ Baked Lasagna served w/Garden Salad & Crusty Bread
- \_\_\_ Chicken, Pork & Beef Taco Bar served w/all the Fixings

### **Main Course Entrees - Seafood**

- \_\_\_ Cod Loin Filets Buttery Herb Encrusted Served with Rice Pilaf & Sautéed Spinach
- \_\_\_ Sautéed Large Butterflied Shrimp
- \_\_\_ Butter Poached Scallops
- \_\_\_ Smoked Atlantic Salmon encrusted with Fresh Herbs, Honey Brown Sugar Glaze
- \_\_\_ Fresh Cajun Style Red Snapper Fillets over Vegetable Rice Pilaf
- \_\_\_ Grilled Jumbo Lump Crab Cakes
- \_\_\_ Blackened Ahi Tuna Steaks served Medium Rare
- \_\_\_ Seafood Baked Lasagna served w/ White sauce, Garden Salad & Crusty Bread



## Side Dish Options

- Traditional Coleslaw
- Apple coleslaw
- Macaroni Salad
- Red Skin Potato Salad
- Potato Salad Traditional w/eggs
- Loaded Potato Salad w/ sour cream, bacon, cheddar cheese
- Baked Beans (meatless)
- Macaroni & Cheese
- Sautéed Green Beans w/ Butter
- Collard Greens
- Tex-Mex Salad (corn, black beans, tomatoes, basil)
- Succotash lima beans & corn
- Squash Casserole
- Steamed Broccoli & Cheddar Cheese
- Seafood Salad w/Bowtie Pasta
- Summer Pasta Salad
- Fried Apples
- Cucumber & Onion salad
- Twice Baked Potatoes (Cheese, Bacon)
- Baked Potatoes (Butter, Sour Cream)
- Loaded Mash Potatoes
- Baked Sweet Potatoes (butter, Cinnamon)
- Ham & Pea Salad
- Broccoli Salad
- Corn Salad
- Deviled Eggs
- Roasted Corn on cob served w/seasoning
- Bowtie Vegetable Pasta Salad
- Salads  Tossed Salad  Garden Salad

Note: Normally (2) sides are chosen, but you can add additional side item for an added cost.

## Bread Option Choices

- Brioche Buns (medium or small)
- Corn Bread
- French Baguette
- Dinner Rolls
- Hush Puppies
- Italian Loaf

## Beverages Options

During the event drinks will be provided in classic style dispenser containers, all beverage packages include beverage napkins, cups (8oz plastic tumblers) All Can & Bottle beverages will be iced down in coolers before placing into a Classic Style Iced display container style depends on event. Beverages are priced per person.

- Sweet Tea
- Un-sweet Tea



- Lemonade
- Bottle Water
- Can Sodas (Coke, Pepsi Products) other types upon request
- We can provide drink mixers for your cocktail bar upon request

Ice & Beverage Equipment Priced per person

If your Venue does not have an ice machine, we will provide ALL the ice needed for the event, we will also provide large white coolers to store the ice and classic style containers tubs and scoops for dispensing.

## Desserts

- We can cut & plate your wedding cake for you so you can enjoy your special moments \$32.00 charge

We also offer other desserts to accompany your cake such as:

- Petite Mini Desserts
- Fudge Brownies
- Banana Pudding individual cups
- Bread Pudding
- Gourmet Cookies

## Plates & Utensils Options - (Classic - Rustic - Country)

- Basic Disposable Package - Heavy Duty Black Plastic entry, appetizer, dessert plates, Knife-Fork, Napkins
- Elegant Premium Disposable Package - Heavy Duty Plastic entry, appetizer, dessert plates, Knife-Fork, Napkins  
A elegant version with color & design theme choices
- Rented Plates and Flatware - we work with party rental companies and can help you with the ordering process  
Or we can handle the ordering for you. PLEASE NOTE: using a rental company will greatly increase the Complexity and price of your event.

## Linen Options

Our complimentary linen options are only available for the Buffet, Appetizer Station, Dessert Table, non-Alcoholic Beverage Table and Bar.

- White or Black Linen Like - a disposable linen that looks just like the real thing, has a Classic look
- Seamless Premium Polyester Linens Multi color options
- Rented Linens - we work with party rental companies and can help you with the ordering process  
Or we can handle the ordering for you. PLEASE NOTE: using rental linens will give you many choices in colors & patterns.

## Service and Labor

Our friendly and hardworking staff will oversee all food and beverage operations for the agreed upon time schedule during your event, we will also assist guest and host with all needs as well as keep the tables and venue clean throughout the event. We work directly with the venue to assure a smooth and comfortable event process and leave the venue as clean as it was coming in. Due to the challenges of different venues staffing will vary upon event.



\_\_\_\_ Bartenders & Service Staff \$ 45.00 per hour - per staff member (based on event time schedule)  
*Minimum of (3) hours per each Staff member required*

### **Full Service Fees**

**There is a 18% service fee added to all Staffed Events**

The service fee covers tables for food service, travel cost, tents for food service, generators, mobile cooking equipment, propane, chaffing dishes, serving equipment, handling of rentals, credit card processing, trash cans & bags, any other equipment needed for the event. Insurance is the most important cost that this covers so our company can provide business, auto and workers comp insurance protecting you and the venue while we are working on premises.

We do not charge a gratuity but very much appreciate a tip if a good job is performed.

### **Delivery Drop-off & Setup Fees**

**A 12% service fee for Delivery & Set-up events as well as delivery fee based on mileage distances.**

Delivery drop-off & set-up fee includes disposable equipment, set-up for food service if required and any other cost associated to the event.

**Delivery Fee based on up to 30 miles \$40.00**

Delivery Fee goes to compensate staff members

We do not charge a gratuity but very much appreciate a tip if a good job is performed.

### **Trash Removal**

If there is no Dumpster on premises or the trash needs to be removed offsite, we charge a minimum of \$500.00 trash removal fee

### **Payment Term & Conditions**

#### **Deposit**

A \$500.00 deposit is required to hold the date of event. The deposit guarantees our services that day and no other events will be booked to conflict with your event. **The deposit is non-refundable.**

The deposit will be deducted from the total final payment and /or remaining balance.

#### **Payment Schedule**

Ten (10) days before your event \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ (date) the remaining balance is due in full.

Final Payment Due Date \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

#### **Final Guest Count and Menu Decisions**

Final guest count and menu decisions are due two (2) days before final payment which will be (12) days before event. At this time only additions are accepted. If you need to increase your guest count we will make every effort to accommodate your request. This may add additional fees and charges will apply beyond the normal agreed upon expenses outlined within your catering proposal contract.



**Cancellation By Client - Venue - Acts of God**

If you would like to or need to postpone your event, your event can be moved to any day that we are available on and your deposit and any payments will transfer to the new date. This decision can only be considered by CGS Twelve (12) Days before event date.

If the event is cancelled or postponed within Twelve (12) days of your event date  
**50% of the total bill is due.**

**Cancellation By Chillin & Grillin Shack**

Chillin & Grillin Shack reserves the right to terminate this Contract for any reason. IF Chillin & Grillin Shack Terminates this contract over (60) days prior to your event date, all deposits and prepayments will be returned in full within (10) days. IF Chillin & Grillin Shack terminates this contract within Twelve (12) days prior to your event date, all deposits and prepayments will be returned in full within (10) days. As well as an additional \$500.00 penalty.

I have read this contract and understand and agree to the rates and terms and conditions of this contract. Please keep a copy for your records.

Date of Event: \_\_\_\_\_ Scheduled Time: \_\_\_\_\_ to \_\_\_\_\_

Client Signature:

Print \_\_\_\_\_ Sign \_\_\_\_\_ Date \_\_\_\_\_

Chillin & Grillin Shack Representative:

Print \_\_\_\_\_ Sign \_\_\_\_\_ Date \_\_\_\_\_