



Atlanta – 404-277-8200
Murfreesboro/Nashville –615-216-0036
Chattanooga – 423-296-4204 -- Knoxville -865-223-6000

Catering Company

WWW.ASILVERWAREAFFAIR.NET

Mall of Georgia Conference Center Suggested Menus

Please visit our website for a custom quote sent directly to you!

A selection of our most popular hors d'oeuvres and entrees are listed on our website!

All below menus include the following - Open buffet for 2.5 hours with all staff, equipment, buffet décor, food, beverages, ice, cake cutting service (where applicable), and clean up. Price below is based upon 100 people. Pricing for events with more or less than 100 guests can be obtained by calling or emailing.

If not provided by the Mall of Georgia Conference Center, A Silverware Affair can also provide tables, chairs, linens, china, chocolate and punch fountains, bartenders, and anything else you need to make your event fantastic!

Below menus are just suggestions – we can customize a menu for you or you may wish to alter these menus to accommodate your tastes and your budgets! We look forward to making your event spectacular!

Light Hors d'oeuvres:

*Assorted Fresh Vegetables with Roasted Red Pepper, Ranch, or Dill Dip
Domestic and International Cheeses with Crackers
Assorted Fresh Seasonal Fruits with Vanilla Crème
Hand Carved Cucumber Cups Filled with Smoked Chicken Salad
Homemade Spinach and Artichoke Tartlets
Sweet and Spicy Meatballs or Chicken Skewers
Assorted Finger Sandwiches
Iced Tea and Lemonade or Homemade Punch*

17 per person plus tax and gratuity

Heavy Hors d'oeuvres:

*Mini Beef Tenderloin Biscuits with Horseradish Crème
Roasted Caramelized Onion Spread with Crostinis
Fresh Fruit Skewers with Caramel Dip and Sweet Crème Dip
Tomato and Mozzarella Bruschetta with Basil Ribbons
Raspberry Chipotle Chicken Skewers
Fresh Gulf Shrimp Cocktail with Cocktail Sauce and Lemons
Asian Beef Salad Atop a Fried Egg Roll Wrapper
Fruited French Brie with Crackers
Assorted Marinated Crudites
Iced Tea and Lemonade or Homemade Punch*

24 per person plus tax and gratuity

Buffet Dinner:

*Garden Salad or Caesar Salad or Greek Salad or Spinach Salad
Italian Pasta Salad or Broccoli Salad or Penne Alfredo
Herb Roasted Chicken Breasts
Sliced Roast Beef with Horseradish Cream (Beef Tenderloin is \$4.00 extra per person)
Mashed Potatoes or Scalloped Potatoes or Roasted New Potatoes or Rice Pilaf
French or Southern Style Green Beans or Baked Asparagus or Vegetable Medley
Dinner Rolls with Butter
Sweet Iced Tea and Lemonade or Homemade Punch*

20 per person plus tax and gratuity

Client Name:

Mall of Georgia Conference Center

Venue Address: City, State and Zip:	3333 Buford Drive Suite VB03 Buford, GA 30519	
Phone:		
Email:		
Date and Time of Function:		
Location and Type of Function:		
Guaranteed Number of Guests:		
<u>MENU:</u>		
Food Total: INCLUDES LABOR \$ per person		\$
Beverage Total: Alcohol is client supplied / non alcoholic beverages / ice included here		\$Included
Equipment Rental: Chocolate Fountain		\$
Linens: all guest and all buffet, beverage, and fountain tables		\$
Tables and Chairs: Guest and all buffet and beverage tables		\$
Bartenders: 1 at \$40.00/hr (includes 30 set up and 30 min. breakdown)		\$
Plates, Silverware, & Napkins:		\$
Subtotal:		\$
Sales Tax:		\$
TOTAL AMOUNT OF CONTRACT:		\$
Credit Card Processing Fee: (where applicable)		\$
Less Deposit Paid (50%)		\$
OUTSTANDING BALANCE:		\$
Gratuity: (Payable day of event) CLIENT DETERMINED		\$
FINAL TOTAL:		\$

Terms & Conditions

1. Customer understands and agrees that A Silverware Affair charges a nonrefundable deposit of 50% of the total contract amount to reserve A Silverware Affair's services for the above date. In the event a cancellation is made, in order to avoid owing the full amount of contract, cancellations must be in writing and must be received no later than 30 days prior to the event date. Any cancellations received after that time will result in the entire amount of the contract being owed by the event date. The deposit, either way, is nonrefundable and the date will only be reserved once the deposit is received. Refunds are made at A Silverware Affair's sole discretion. All payments should be mailed to the following address:

A Silverware Affair, ATTN: Accounts Receivable, P. O. Box 8033, Chattanooga, Tennessee 37414
2. The contract price must be paid in full by the event date. Payments for deposits may be made by cash, cashier's check, money order, personal check or company check. Credit cards may be used for the deposit and incur a 3% processing fee. Payments made the day of the event may be made by cash, cashiers check, money order, or company check. Credit cards may be used and must be called in **PRIOR TO** the date of the event, incur a 3% processing fee, and receipts will be brought to the event for mandatory signature by the cardholder. You may prepay your balance in full with a personal check no later than 14 business days prior to the event. Gratuity can be charged to your credit card and incurs a 3% processing fee. Gratuity can also be paid in cash, cashiers check, company check, or money order. Gratuity can be paid in advance with a personal check.
3. Client is responsible for giving A Silverware Affair an event time line in writing that clearly states any and all of A Silverware Affair's responsibilities before, during and after event a minimum of 10 business days **PRIOR TO** the event date if proper and precise timing is to be expected.
4. Customer agrees that if the actual number of guests is less than the Guaranteed Number of guests entered above, Customer will still be charged for the Guaranteed Number. If the actual number of guests is more than the Guaranteed Number entered above, Customer will be charged at A Silverware Affair's established rate of **\$00.00** per person for each guest over and above the Guaranteed Number. Final headcount is required no later than 21 days prior to event date. All silverware, plates, glassware, and napkins will be placed at all applicable buffet(s) unless previously discussed with A Silverware Affair and noted on page one of the contract.
5. Buffet will be open from ____ **until** _____. If any of A Silverware Affair's employees are required outside of those hours on _____, _____, **2009**, Customer will be charged an additional \$75.00 per hour (or portion thereof) per employee. Any changes to the menu or special requests by Customer must be made in writing no later than 21 days prior to the event date.
6. A Silverware Affair is not responsible for exact color match of linens/sashes/ties/overlays/ chair covers, etc. to the rest of your event décor. Every effort will be made to obtain the exact color you desire. A Silverware Affair is not responsible for photos sent to you of your linens as they may not be exact color matches due to color variations from computer to computer. Customer shall be liable for any damage to or loss of property rented to Customer which may be caused by Customer, Customer's family, guests or invitees. This includes but is not limited to linens (replacement cost of \$40.00 per linen), china (\$4.00 per plate/bowl/saucer/cup), glassware (\$4.00 per goblet/wine/pilsner/champagne/rocks), tables (\$75.00 each), chairs (\$20.00 each), fountains, and other catering equipment. Client assumes all responsibility for replacement costs of linens listed above if candles are to be set on linens as wax on any linen, chair cover, overlay, or sash will result in the linen being replaced and client will be notified and shown damage prior to A Silverware Affair's departure. A Silverware Affair is in no way liable for any portion of any deposit in part or in full taken from Client by a third party facility or location in which the event is to be held. A Silverware Affair will ensure prior to departure from outside facility that any and all parts of all contractual agreements have been fulfilled and satisfactory service and clean-up have been provided. Trash cans can and will be provided by A Silverware Affair if listed on page one of this agreement. Trash will be maintained throughout the event. However it will not be removed from venue or event site.
7. The obtainment and transport of all alcoholic beverages to the event venue is the client's sole responsibility. Client is responsible for all alcoholic beverages to be chilled to the proper temperature upon A Silverware Affair's arrival. Alcohol is to be left in a pre-arranged designated area for A Silverware Affair to obtain upon arrival. A full list of alcohol to be served along with any special recipes and applicable mixers list will be provided to A Silverware Affair **PRIOR TO** the event. If a champagne toast will be made at your event, A Silverware Affair is only responsible for the glassware/plasticware and service if it is stated on page one of this contract. In no way shape or form is A Silverware Affair liable for damage, accident, or other related incident occurring prior to, during, or after contracted event at which in whole or in part is related to the serving and/or consumption of any alcoholic beverages.
8. In certain rare instances, substitution of an ingredient can and will be made if said ingredient is not available or falls outside of A Silverware Affair's strict quality standards. Substitutions will not change overall food item and will be of equal or greater quality than original.
9. Client is responsible for telling A Silverware Affair **PRIOR TO** the event if you will be taking leftover food. A Silverware Affair waives any liability of any leftover food taken by customer or guests at any and all events. Furthermore, A Silverware Affair is not liable for food contamination and the like for delivery only orders. At the time of delivery, customer assumes all liability for the proper handling and refrigeration of all food items delivered.

I agree to the above terms and conditions. _____
Signature of Client Date