

Molly's Table Evening Catering Selections:
August 1, 2011 through December 31, 2011

Choose one entrée, three sides, price indicated next to each entree
Second entrée available for \$4 over higher priced item - for buffet style dinner



ENTRÉE – select one

(4/guest in addition to higher priced entrée for second selection)

Roasted Beef Tenderloin w/Horseradish 24.95

Grilled Chicken Breast w/Tarragon Crème Fraiche 15.95

Raspberry Chipotle Chicken Breast 15.95

Apple Smoked Chicken Sausage
w/Grilled Pear & Onion w/Brown Sugar & Dijon 18.95

Seared Pork Tenderloin w/Fig Chutney 18.95

Blackened Salmon on a Bed of Spring Greens w/Orange Chutney 21.50

Hickory Smoked Brisket 19.95

Flame Grilled Rib-eye Steak 23.95

Italian Sausage Lasagna & Penne Pasta Alfredo w/Caesar Salad 18.95
(No additional sides included in price)

Plated dinner labor charge of \$20/hour per 16 guests, minimum of four hours

P.O. Box 432 • Paola, KS 66071-9998 • 913.927.8819 • Fax 913.927.8813 • events@mollys-table.com

WWW.MOLLYS-TABLE.COM

Exceptional Fare • Spectacular Presentation • Signature Service

Sides – Select Three

(1.95/guest each additional side)

SALAD

Molly's Classic Salad – spring mix, feta, red onion, grilled red peppers with balsamic vinaigrette dressing

Classic Greens – romaine/iceberg blend, cheddar, bacon, tomato & chives with choice of two dressings

Caesar Salad w/Anchovies

Cranberry & Spiced Pecan – spring greens, red onion, cranberry, spiced pecan, mozzarella & balsamic vinaigrette

VEGETABLES & STARCH

Roasted root vegetables w/garlic & ginger

Braised asparagus w/lemon & parmesan (add 1.99 per guest)

Green beans w/bacon & pine nuts

Grilled vegetables – red pepper, carrots, red onion, yellow squash, zucchini, asparagus

Cheesy Corn

Loaded Mashed Potatoes

Steamed new potatoes w/butter, parsley & sea salt

Smashed baby reds w/horseradish cream sauce

Fresh Assortment of Artisan Breads & Sweet Cream Butter

Coffee, Tea & Soda Complement Menu

ADD ONE OF THE FOLLOWING HORS D'OEURVE \$2.95 PER GUEST

ADD TWO OF THE FOLLOWING HORS D'OEURVE \$4.95 PER GUEST

Artichoke Parmesan Dip w/Grilled Flatbread

Build Your Own Bruschetta - Baguette w/Diced Garlic Tomatoes, Roasted Red Pepper, Feta Cheese, Olive Tapenade

Goat Cheese w/Local Honey & Walnuts on Baguette Bread

Vegetable Crudites w/Dill Dip

Fruit & Cheese Board w/Cocktail Nuts

Dessert 3.95 per guest – choice of one: four layer chocolate cake, cheesecake w/assorted topping or fresh berries w/white chocolate sauce

Hors d'Oeuvres Selections

Presented on an Elegant Buffet or Traveling Stations
Priced Per Guest – Minimum 100 guests

- Domestic Cheese w/Grapes & Crackers 3.5
- Smoked Salmon w/Cream Cheese, Onion, Capers & Toasted Ends 7.5
- Fresh Cut Vegetables w/Dill Dip 2.5
- Seasonal Fruit w/Cream Cheese Dip 3.5
- Beef Tenderloin Canapes, w/Horseradish & Roasted Red Pepper 7.5
- Chicken Tenders w/Buffalo Sauce & Ranch 5.5
- Artichoke Parmesan Dip w/Baguette 3.5
- Build Your Own Bruschetta w/Tomatoes, Garlic, Olives, Roasted Pepper, Parmesan, Feta
& Baguette 4.5
- Mini Chicken Cordon Blue 4.5
- Infused oil w/Bread Baskets on Tables or Buffet 2.5
- Cheese Stuffed Tortellini in Alfredo Sauce w/Ham & Peas 4.5
- Rosemary Roasted Lamb Popsicles 6.5
- Goat Cheese Pesto Torte with Baguette 4.5
- Antipasto Platter w/Italian Meats, Cheeses, Grilled Vegetables, Olives, Breads 8.5
- Cranberry Chutney Meatballs 3.5
- Import Cheese Platters w/Nuts, Crackers, Breads & Seasonal Fruit 5.5
- Seared Ahi Tuni on Spring Greens w/Ginger Dressing 7.5

*Prices include gourmet coffee, iced tea
Subject to local sales tax & 19% service charge*

Tuscan Package

HORS D'OEUVRES STATION

Build Your Own Bruschetta w/Tomatoes & Garlic, Olive Tapenade,
Feta Cheese & Roasted Red Pepper

CAESAR SALAD w/ANCHOVIES

**ITALIAN SPAGHETTI BAKE W/MEATBALLS, SAUSAGE, GRILLED PEPPERS,
ONION, GARLIC & MUSHROOMS
CHICKEN PICCATA W/PENNE PASTA, LIGHT WINE SAUCE & CAPERS**

INFUSED OIL W/ARTISAN BREADS

ITALIAN WEDDING COOKIES

Coffee, Tea & Soda

22/guest subject to local sales tax & 19% service charge
19 per guest without cookies

*Prices include gourmet coffee, iced tea
Subject to local sales tax & 19% service charge*

Kansas Smokehouse

CLASSIC GREENS

w/cherry tomatoes, mozzarella, croutons and choice of two dressings

SMOKED & SLICED BRISKET & RASPBERRY BBQ CHICKEN BREAST

CHEESY CORN & MASHED POTATOES

CHOCOLATE STATION

24/guest subject to local sales tax & 19% service charge
21/guest without chocolate station

*Prices include gourmet coffee, iced tea
Subject to local sales tax & 19% service charge*

Molly's Table LLC
EVENT CONTRACT

Client/Responsible Party: _____

Event Date & Time: _____

GUEST COUNT CONFIRMATION:

Molly's Table LLC is reserving for ___ guests. This estimate will be used as a basis for purchasing, scheduling, and preparation with a final guarantee to be given to Molly's Table LLC (14) fourteen days prior to the event. Thereafter, the number may be increased at the quoted rate per person, but not decreased. An increase in excess of 10% may incur additional cost.

DEPOSIT AND PAYMENTS:

If the proposal meets your approval, please sign this agreement and return the original copy with your deposit no later than ten (10) days from agreement to reserve the date and confirm the event. Deposit of 25% of the menu choices and anticipated attendance is required, including rental and other charges (SEE OUTLINE OF ANTICIPATED EXPENSES – PAGE 2).

Second payment of 25% is due ninety (90) days prior to event.

Final count is due (14) fourteen days prior to event and a final invoice detailing all charges minus deposits paid will be prepared and delivered at that time and due no later than (5) five days prior to event. Any additional expenses incurred will be invoiced separately and due no later than day of event.

CANCELLATION:

If you cancel the event up to 30 days prior to your event 75% of your deposit will be refunded if the date can be booked by another client. If you cancel the confirmed date and reschedule your event for a later date, your deposit will be held by Molly's Table and applied toward the new date. If you cancel the event 29 days prior to event date up to the 14th day prior to the event the deposit will be forfeited. If you cancel the event on the 13th day prior to the event and the day of the event the total invoice amount becomes due and non-refundable.

EQUIPMENT:

Necessary rentals will be facilitated by Molly's Table LLC at no additional service charge over the expense of the rentals. If rentals are required, a count of all rentals will be taken after the event and client will be responsible for missing or damaged items.

TAXES:

Local laws require that sales tax be charged on all food and beverage order items. If you are tax exempt, your tax registration number and a certificate of exemption must be returned with this agreement.

THE ATTACHED PROPOSAL AND THESE TERMS AND CONDITIONS ARE ACCEPTABLE.

By: _____ By: _____

Donna M. Nagle, Owner

Client

Molly's Table LLC

Date: _____ Date: _____

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Donna M. Nagle / P.O. Box 432 / Paola, Kansas 66071 / (913) 927-8819 / Fax: (913) 256-1879

Events@Mollys-Table.com

OUTLINE OF ANTICIPATED EXPENSES
PAGE 2

Expected number of guests:_____

Menu Selections:_____ Price:_____

_____ Price:_____

_____ Price:_____

_____ Price:_____

_____ Price:_____

_____ Price:_____

_____ Price:_____

_____ Price:_____

_____ Price:_____

Total Price Per Guest:_____

Guest Count x Total Price Per Guest:_____

Sales Tax (7.8%):_____

Service Charge (19%):_____

Total Cost:_____

25% of Total Cost:_____ Due On (Upon Agreement):_____

25% of Total Cost:_____ Due On (90 Days Prior to Event):_____

Final Guest Count Due 14 Days Prior to Event:_____

Final Adjusted Amount:_____ Due 5 Days Prior to Event (Date):_____