



ARTISAN
FOODS CATERING



The Main Event

Wedding at Temple Solel

Artisan Foods Catering, Inc.
Brad Friedman
Temple Solel
5100 Sheridan Street
Hollywood, FL 33021
Info@artisanfoodsinc.com
954-983-5338
artisanfoodsinc.com

Rev. 12/21

COCKTAIL HOUR - PASSED SAMPLERS
(Suggested 6 hot and 4 cold)

HOT SAMPLERS

- Seasonal gourmet soup samplers served in demi tasse cups
- Crisp Avocado Egg Roll
- Crispy Tuscan fries coated with fresh herbs and shaved Parmesan in bamboo cones
- 3 cheese Potato Spring Rolls
- Spinach and Mushroom Strudel
- Thai Spring Rolls
- Pan-seared Japanese Vegetarian Dim Sum
- Crisp Potato Cakes
- Baby twice baked potatoes topped with candied Pastrami
- Sweet potato fries served in bamboo cones
- Caramelized Onion Tartlets with Truffle Mascarpone
- Miniature Brie and baby pears in Pastry with Raspberry Preserves
- Baby gourmet grilled brie Sandwiches with warm cream of tomato bisque
- Fire roasted vegetable and feta flatbread with Balsamic drizzle and micro greens
- Baby truffle Mac-n-cheese samplers
- Baby Baked Ziti samplers with micro garlic knot
- Miniature Kobe beef Sliders with caramelized onions and melted sharp Cheddar
- Traditional Franks-N-Jacket with micro friend Gherkin pickle & micro Beer shots
- Mongolian Beef with scallions & mushrooms in Chinese containers with chopsticks
- Miniature Beef Bouchees with mushrooms and filet tip
- Authentic Italian mini meatballs with sampling forks with truffle Mascarpone
- Baby grilled Rueben sandwiches wrapped in deli paper
- Sautéed Japanese Beef Sate set on flaming pupu burners
- Crispy Orange Beef on flavored skewers with Tangerine Glaze
- *Grilled Greek-style Lamb Chops
- Miniature Philly Cheesesteaks in micro Pretzel rolls with Cheese Drizzle
- Baby Meatball Parmesan Heroes with warm marinara dip
- Spicy boneless short ribs with bourbon glaze set on baby sampling forks
- BBQ Brisket Burnt Ends with Radishes & Manchego
- Southwest Chicken Spring Rolls
- Crispy roast duck breast with fresh pomegranate arils
- Sesame Chicken in Chinese containers
- Miniature grilled Chicken Quesadillas with Guacamole and Sour Cream
- Southern fried chicken and savory herb waffle skewers served in tall shot glasses
- Sautéed Japanese Chicken Sate on flaming pupu burners
- Panko Crusted Grouper Filets
- Mojito Sea Bass with lime, rum and sugar reduction and Citrus Salsa
- Tequila Grilled Ahi Tuna with Lime Salsa
- Pan-seared Pacific Cod Skewers
- Bayou Seafood Cakes with cilantro butter Sauce
- Asian Pan Seared Salmon Cakes with creamy miso and sake sauce
- Pan seared diver scallops served with hoisin butter sauce and sautéed spinach
- Seared Foie Gras PB & J on Malden sea salt flake Brioche Crisp
- Single-bite Korean-style Duck Tacos with Braised Cabbage Slaw & Spicy Mayo
- Japanese Shrimp Dumplings
- Homemade Vegan Samosas in baby tagines
- Crispy Quinoa and Vegetable Fritters





PASSED SAMPLERS – Continued

COLD SAMPLERS

- Tomato and mozzarella skewers set on pipettes with balsamic chaser
- Individual Costa Rican Ceviche set in baby martini glasses with Lime Garnish
- Moo Shoo Duck Lettuce Wraps rolled in rice paper
- Beet root tartare on celeriac crisp with avocado oil drizzle
- Cold smoked Thumbelina carrots served in cloche with sea salt
- Micro one-bite Tuna Tataki Tacos
- Micro Avocado Toasts topped with thyme oil drizzle, micro greens and baby fried quail egg
- Carrot Bacon with dipping sauce
- Rainbow Rolls with Wasabi, Soy and Ginger
- Vegan hearts of palm ceviche with chopped avocado
- Grilled garlic toast rounds with Bruschetta and Melted Provolone on ornate plates
- Summer vegetable rolls wrapped in rice paper
- Seared Assorted Tuna Samplers with Spicy Mayo on Asian spoon
- Spicy Ahi Tuna on Wonton Crisp with Spicy Mayo
- Shrimp cocktail shooters set in shot glasses with homemade cocktail sauce

DIPPING SAUCES TO INCLUDE:

Spicy mayo, Lime-garlic aioli, Dijonnaise, Horseradish yogurt, Yuzu plum

***OPTIONAL COCKTAIL HOUR ACTION STATION (Select 3)**

***JAPANESE SUSHI CHEF (In Uniform)**

- Fresh sushi: Tuna, Salmon, Hamachi ‘Japanese Yellowtail,’ Ebi ‘Shrimp,’ Escolar ‘White Tuna’
- California rolls
- Tuna rolls
- Bagel rolls
- Vegetable rolls
- Shrimp tempura rolls
- Spicy mayo, wasabi, Soy sauce, and pickled ginger
- Seaweed salad
- Sea salt crusted warm edamame
- *Sushi Chef – 750.00

THE LATIN CONNECTION

- Grilled-to-order medium-rare churrasco steak with chimichurri sauce shooters
- Made to order Korean Duck tacos with Braised Cabbage Slaw
- Key West Mahi Mahi tacos with Black Bean Salsa and Lime-Garlic Aioli
- Made to order guacamole bar with freshly baked seasoned chips
- Ceviche bar featuring several varieties of ceviche served in baby martini glasses
- Tequila shots
- Mexican cerveza

RAMEN LAB

- Made-to-order noodle bowls with miso broth and coconut broth
- Korean short rib with Thai noodles in miso broth
- Japanese lemongrass shrimp with rice noodles in coconut broth
- Toppings bar to include soft-boiled eggs, carrots, edamame, scallions, enoki mushrooms, wonton chips and tempura flakes



ACTION STATIONS - Continued

HAWAIIAN POKE STATION

- Made-to-order poke bowls featuring fresh Ahi tuna, fresh salmon, masago and cream cheese
- Brown rice, white rice, quinoa and mixed greens
- Toppings bar to include asparagus, carrots, cucumber, edamame, red onion, jalapenos, avocado, mango and pineapple
- Sauces include spicy mayo, sriracha, teriyaki, soy sauce, ponzu, kobachi, sweet chili

INDIAN CURRY BAR

- Miniature grilled Zaatar-seasoned Naan bread
- Lentil soup shooters served in demi tasse cups
- Jumbo tagines displayed with assorted Indian curry dishes to include: Chettinado shrimp (coconut & curry milk), Makahani cod (buttery tomato curry), Tikka Masala chicken (tomato, onion and cashew cream sauce), and Palak vegetables (creamy spinach curry and spices)
- Lemon basmati rice, fried basmati rice
- Miniature tagine sampling dishes

SOUP DUMPLING & DIM SUM BAR

- Wok fried to order Chinese dumplings pan seared in a hand hammered Chinese wok
- Steamed to order Chinatown soup dumplings
- Sautéed to order soba and Udon noodles
- Chinese hot mustard, Plum, Duck, and sweet-sour sauces, dumpling sauce

BOWL FRESH STATION

- Bases – Brown rice, Cauliflower mash, Quinoa, Mixed Greens
- Garden items – Tender broccolini, Wild mushrooms, Roasted sweet potato wedges
- Mains – Citrus-roasted chicken, Teriyaki steak, Grilled salmon
- Toppers – Avocado hummus, Feta cheese, Tropical salsa, Crispy kale
- Sauce it up – Sriracha aioli, Dijon balsamic, Yuzu plum, Lime garlic aioli

MODERN MEDITERANEAN MARKET

- Hummus bar with fresh chickpeas offered with inclusions of crisp celery and carrot sticks, wood-roasted corn, Mediterranean pickles, curried cauliflower and Zaatar-seasoned miniature Naans and warm pita pockets
- Grilled-to-order Greek-style chicken kebobs offered with tzatziki-style dipping sauce
- Grilled-to-order Israeli-style lamb kebobs offered with mint-yogurt dipping sauce
- Rotisserie flame grilled Gyro, carved-to-order
- Falafel balls skillet, fried-to-order
- Crisp Israeli salad, Tabbouleh and Baba ghanoush
- Spicy Moroccan-style vegan samosas with mint-yogurt dipping sauce

FLATBREAD GRILL

- Wild mushrooms and goat cheese flatbread with a garlic cilantro aioli
- Fire roasted vegetables and feta flatbread topped with Romesco sauce
- Grilled chicken Caesar flatbread with Caesar aioli
- Spinach and Gorgonzola flatbread with Blue cheese Aioli
- Tomatoes basil and buffalo mozzarella flatbread with balsamic reduction
- Grilled steak and onion flatbread with A-1 mayo
- Seasonal gourmet soup bar featuring a selection of hot and cold soups served in baby martini glasses and demitasse cups
- Sauces include spicy mayo, sriracha, teriyaki, soy sauce, ponzu, kobachi, sweet chili

ACTION STATIONS - Continued

MOO SHOO AND ASIAN WRAPS

- Steamed to order soft pancakes filled with Veal or chicken Moo Shoo
- Chinese wraps filled with Sesame Chicken
- Chinese wraps filled with crispy Orange Beef
- Korean bar-b-q boneless short rib lettuce wraps hand made to order
- Hoisin and Plum Sauces

TUSCAN BAR

- Buttered penne Pasta with Authentic miniature Italian meatballs and offered with a choice of Homemade Marinara sauce or Pesto-Alfredo Cream Sauce
- Tri-colored spinach and Ricotta-stuffed raviolis sautéed with garden fresh spinach and served with a pesto cream sauce and toasted pine nuts
- Tender pumpkin raviolis served with honey roasted butternut squash, sautéed shitake mushrooms and a garlic cream sauce
- Crisp olive oil-brushed Ciabatta crisps
- Bruschetta-style tomatoes
- Block parmesan and cracked black pepper

GRILLED-TO-ORDER SLIDER BAR

- Miniature American Kobe beef sliders offered with caramelized sweet onions and Tillamook cheddar, tomato and kale
- Miniature Coney Island hot dogs with mustard and kraut
- Miniature grilled Vegan sliders topped with hummus and eggplant 'bacon'
- Seared medium-rare Ahi tuna sliders with Asian slaw
- Miniature grilled brie sandwiches with cream of tomato bisque dip
- Shoestring fries with sea salt served in bamboo cones
- Sweet potato fries served in bamboo cones with a marshmallow dipping sauce
- New York style soft pretzels coated with sea salt

YAKITORI GRILL

- Teriyaki Steak skewers
- Teriyaki Chicken skewers
- Teriyaki Veal skewers
- Panco crusted grouper
- Pan seared Chilean sea bass
- Coconut jasmine rice
- Thai noodle bowls
- Warm sake
- Oriental dipping sauces

THE STEAK HOUSE

- Thinly sliced Beef tenderloin sautéed to order served with a peppercorn sauce over sautéed spinach
- Thinly sliced beef tenderloin sautéed to order served with a brandy cream reduction served over sautéed wild mushrooms
- Pecan toasted wild rice
- Creamy Truffle Polenta
- Cognac tasting bar served in baby cognac glasses



ACTION STATIONS - Continued

CHEF'S CARVING BOARD (2)

- *Whole rack of Greek-style Lamb Chops carved to order
- Bone-in Bourbon Short Ribs
- 18-hour slow-roasted brisket
- Miso Salmon Filet
- Whole Key Lime-Grilled Mahi
- Salmon Kulbiac
- Teriyaki Grilled steak with Thai glaze
- Honey glazed corned beef with deli mustard
- Chinese roast veal with ginger marinade
- Churrasco steak grilled to order with chimichurri sauce shooters
- Whole Vermont roast turkey with bread stuffing
- Deli Style Pastrami with traditional mustard
- Mini mashed potato bar with assorted toppings served in martini glasses
- Mashed Cauliflower
- Caramelized Brussels Sprouts
- Assorted miniature ryes and carving breads

THE ORIENT EXPRESS (2)

- Beef and broccoli
- Ginger beef with peppers
- Mongolian beef with scallions and mushrooms
- Honey garlic chicken
- General Tso's chicken
- Sesame chicken with carrots and snow peas
- Chicken lo Mien
- Beef, chicken and vegetable Dim Sum
- Vegetarian fried rice
- Chinese containers, Chopsticks, Fortune cookies, assorted dips & Chinese noodles

THE FRENCH CREPE CONNECTION

- Delicate crepes hand made to order
- Grilled chicken
- Ratatouille
- Wild mushrooms
- Spinach Florentine
- Grilled seafood
- Mushroom and béchamel sauce
- Pecan toasted wild rice

WINGS AND MORE

- Grilled and fried chicken wings
- Made-to-order Chicken & Waffles
- Crispy popcorn chicken
- Tavern style miniature wood mixing bowls for saucing
- Crispy curly fries served in bamboo cones with ketchup and malt vinegar
- *Packaged hand wipes will be available!*



ACTION STATIONS - *Continued*

TUSCAN DREAM BAR

- Sliced-to-order individual burrata, grilled ciabatta toast points, roasted vine-ripe tomatoes, assorted flavor-infused olive oils and vinegars
- Sautéed-to-order tender butternut squash reviolis topped with sage butter, honey roasted butternut squash and roasted cremini mushrooms
- Grilled-to-order pear and truffle breadflats topped with poached baby pears, shaved Prosciutto, goat cheese, baby arugula and truffle oil drizzle
- Hand sliced-to-order Parma ham set in carving stand offered with fresh melon balls presented in an oversized martini glass with arugula, shaved parmesan & fresh olives
- Crisp Sonoma salad with mixed greens, green apples, gorgonzola cheese, candied pecans, red and yellow teardrop tomatoes and a citrus vinaigrette

VEGETARIAN GRILLING BAR

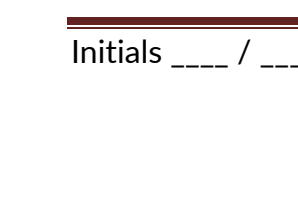
- Grilled to order jumbo wild mushrooms
- Grilled to order jumbo carrots
- Grilled to order zucchini and yellow squash
- Grilled to order red, yellow and green peppers
- Grilled to order purple onions
- Mediterranean Cous Cous
- Assorted dipping sauces

SALAD CHOP CHOP BAR

- Assorted crisp greens, cut lettuces and herbs
- Nut, dried and fresh berries, assorted grains and croutons
- Sliced and chopped raw vegetables
- Grilled chopped chicken and flash fried fish
- Assorted crumbled cheeses
- Assorted vinaigrettes and dressings
- Baby colanders for each custom salad
- Salad chefs to chop and toss custom salads fresh

FUNTIME OPTIONS

- Snow Cone machine featuring six different flavors of the icy favorite
- New York pretzel station served from a lit merchandising machine with varieties to include: salted, unsalted, cinnamon, sugar and cheese stuffed pretzels
- Gourmet Popcorn popped fresh served in striped boxes and a full assortment of flavors and toppings
- Cotton candy spun to order with assorted flavors



APPETIZER FIRST COURSE (Select 1)

- Tri colored spinach & ricotta stuffed ravioli served on pesto infused mashed potato-rimmed plate with pink vodka sauce & chopped fresh basil
- Breaded eggplant & tomato stack with fresh buffalo mozzarella, basil & warm marinara sauce
- New Orleans seafood cakes served with fresh lemon and lime garlic aioli
- Crispy duck spring rolls drizzled with warm Thai sauce served on a bed of twirled daikon radish and carrot
- Tomato & mozzarella tower featuring Red and Yellow beefsteak tomatoes, fresh buffalo mozzarella, toasted pine nuts and balsamic marinade
- Caramelized onion & goat cheese brioche tartlets with cucumber relish and dijonaise sauce
- Individual Dim Sum samplers in miniature bamboo steamer basket and assorted dipping sauces
- Spicy Tuna tartar martinis with chopped tomato, avocado, and cucumber layers served with a wasabi mayo and seaweed salad
- Grilled vegetable napoleon on pan seared polenta cake with roasted pepper coulis
- Tahitian fresh fruit martinis with a tableside offering of homemade banana dressing
- Duo of crepes, garden fresh spinach and wild mushrooms individually rolled, served with a ying yang of sauces and pecan toasted wild rice
- Soup and salad combination of cream of carrot soup with champagne and dill and crisp Sonoma salad with mixed greens, candied pecans, craisins and feta cheese tossed with a sweet vinaigrette

OR

SALAD SECOND COURSE (Select 1)

- Iceberg wedge with marinated sweet Red onions, candied pecans, beefsteak tomatoes and a Maytag Blue cheese dressing
- Classic Caesar salad in authentic wooden bowls and offered with crisp bruschetta
- Crisp watercress and Belgium endive with a Dijon basil vinaigrette
- Finely chopped confetti salad with Bibb, iceberg, romaine, radicchio, tomato, chickpeas, carrots, cucumber, and red onion tossed with balsamic vinaigrette
- Sonoma salad with mixed greens, candied pecans, craisins, feta cheese and a sweet vinaigrette
- Napkin ring Caesar salad with baby romaine heart encased in a crouton ring and topped with Caesar dressing and served with bruschetta bread
- Oriental salad with Red leaf lettuce, Chinese cabbage, mandarin orange sections, toasted sesame seeds, fried rice noodles and a sesame ginger dressing
- Seared tuna Nicoise salad with warm roasted potato wedges, fresh guacamole, haricot verts, hard boiled eggs, mixed greens, fresh herbs and a mustard vinaigrette



TABLESIDE MAIN ENTREE

POULTRY (Base price includes poultry – select 1)

- Grilled chicken Napoleon layered with grilled eggplant served with garlic cream sauce
- Breast of chicken Madeira sautéed with Madeira wine and topped with grilled asparagus and melted paper-thin imported Provolone
- Chicken roulade rolled with wild mushroom risotto served with Marsala wine sauce
- Breast of chicken Sorrento sautéed with artichoke hearts, capers, chopped tomatoes, wild mushrooms, and served with white wine & butter sauce
- Chicken roulade rolled with sautéed spinach, sun-dried tomatoes and pine nuts served with lemon-butter sauce
- Breast of chicken Francaise sautéed with white wine, lemon, butter & fresh basil
- Grilled crispy chicken L'orange with citrus zest
- Breast of chicken Marsala sautéed in olive oil, Marsala wine & shitake mushrooms
- Roasted chicken paillard layered with fresh avocado & chopped tomatoes

*FRESH FISH

- Miso grilled salmon filet with wasabi mayo and fried wonton noodles
- Vidalia onion crusted snapper
- Fennel crusted grilled grouper topped with cilantro butter
- Key lime grilled Mahi-Mahi topped with grilled mango
- Macadamia nut crusted Tilapia filet with a citrus burre blanc
- Pan seared sake marinated Chilean Sea Bass with coconut curry sauce

*OPTIONAL BEEF, LAMB AND VEAL (Meat choice only available as a 3rd choice)

- Signature 9oz grilled filet mignon with teriyaki seasoning and rosemary skewer
- Châteaux Briand carved to order served with a shitake mushroom sauce
- Roast Blue ribbon prime ribs of beef au jus served with a creamy horseradish sauce
- Scaloppini of veal served francaise style with a white wine, lemon and butter sauce
- Famous 14oz all center cut veal chop stuffed with porcini mushrooms and boursin cheese and grilled to perfection
- Grilled New Zealand Baby lamb rack served with a pomegranate port demi-glace
- Bone in Grilled individual Rib Steaks marinated and grilled to order

VEGAN (available upon request)

- Roasted root vegetable medley, shiitake mushrooms and caramelized Brussels sprouts on top of lemongrass quinoa and a carrot ginger puree. Topped with seasonal garnishes

DESSERT MENU

INDIVIDUAL DESSERTS (Select 1 dessert or 2 alternating desserts)

- Wild fruit and berry salad severed in an almond basket topped with tableside offering of banana dressing
- Warm chocolate chip soufflé topped with a vanilla bean ice cream
- Warm open apple tart with candied walnuts, homemade streusel, warm caramel and vanilla ice cream
- Tempura cheesecake with a flambé show of Bananas Foster
- Chocolate Mousse crepe filled with chocolate mousse, strawberries, dipped in Black and White Chocolate presented on a Black and White painted plate and garnished with a mini black and white cookie
- Homemade Chocolate lava cake with liquid chocolate center and vanilla ice cream
- Warm Chocolate soufflé served with Grand Mariner sauce and chocolate dipped orange garnish

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OR

PASSED DESSERT SAMPLERS (Select 6)

- Home-baked Apple Streusel served in Mason Jars topped with Bourbon ice cream
- Micro English Trifles in miniature glass vessels
- Homemade Brownie Skillets with vanilla bean ice cream
- Individual hand-filled Cannolis with chocolate chip mascarpone
- Lucky Charm Panna Cotta served in mason jars, topped with Special K Streusel
- Oven fresh chocolate chip cookies with ice cold milk shots
- Baby ice cream sandwiches with sundae bar dips
- Miniature peanut butter smores with vanilla ice cream
- New Orleans beignets with assorted dipping sauces
- Funnel cake fries served in bamboo cones with assorted dipping sauces
- Miniature homemade warm apple cobblers served with vanilla ice cream
- Cheese cake spring rolls served on Asian spoons with assorted fresh fruit coulis
- Tahitian fresh fruit and berry martinis with banana dressing
- Miniature crème Brule samplers served with fresh raspberries
- Miniature gourmet cupcakes skewered and set in wheatgrass
- Miniature cinnamon bun bread pudding with Godiva chocolate sauce shooters
- Homemade Key Lime tartlets
- Freshly warmed gourmet Baby Doughnuts served atop Hot Chocolate mugs
- “Artisan’s famous” oven-fresh Oreo-stuffed Sour Cream Chocolate Chip Cookies with ice-cold milk shots
- Banana-Nutella Tart topped with Bourbon-Maple Ice Cream
- Miniature gourmet cake pops skewered and set in wheatgrass
- Frosty palate-cleansing sorbet servings in individual lucite cones

***OPTIONAL DESSERT STATIONS -**

- Old fashioned Sundae Bar with waffle cone bowls and choice of 3 ice cream flavors
Ice Creams: vanilla, chocolate, chocolate fudge brownie, mint chocolate chip, cappuccino chip, cookies & cream, cookie dough, cake batter, chocolate chip, pistachio
Confection Bar: rainbow sprinkles, chocolate sprinkles, whipped cream, cherries, mini M&Ms, mini gummi bears, mini marshmallows, crushed graham crackers, crushed Oreos, Snow caps, white chocolate chips, dark chocolate chips, blueberry crystals, bubblegum crystals, Godiva caramel, Godiva chocolate, Godiva white chocolate
- Torched-to-order jumbo marshmallow S’mores with melted Belgium chocolate and assorted toppings bar
- Milkshake Bar blended to order with assorted flavors, toppings and fillings
- Chocolate Fondue bar with strawberries, bananas, sponge cake, marshmallows, pretzels, Oreos, pineapple and graham crackers
- Funnel cake sticks served in cones with powdered sugar and cinnamon
- Cotton candy spun to order with assorted flavors
- Gourmet cake pop display set in wheat grass with custom themed cake pops created to match your event theme
- Gourmet cupcake dipping and decorating bar with gourmet blank cupcakes, melted flavored frosting and assorted decorettes
- Classic French Macarons set in lucite jewelry display cases
- Doughnut Dipping Wall
- Assorted Mochi Ice Cream
- *Willy Wonka Candy Cart with 30 types of candy, bags and attendant
- *Made-to-order Nitrogen Ice Cream Station
- *Novelty Ice Cream Freezer
- *Flowing Chocolate Fountain fondue bar

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**PRICING INFORMATION FOR
TRADITIONAL WEDDING AT TEMPLE SOLEL**

MENU

- Menu
 - 1-hour unlimited passed hors d'oeuvres (select 10)
 - Tableside sparkling water
 - Appetizer or Salad
 - Tableside main entrée – poultry
 - Passed hand-crafted dessert samples (6 types) **or** served individual dessert
 - Tableside coffee and tea service

FORMAT

- Event length – 5 hours
- Beverage service includes wine & craft cocktail menu
- Fully set dinner tables

INCLUDED AMENITIES

- LED up-light bars & pin-spots
- Included club-style seating:
 - Low cocktail tables with 5 chairs each
 - High boys with 4 stools each
 - Mixed tables with 8 chairs each
 - Assorted club-style furniture including sofas and ottomans
- Private family suite

PRICING BREAKDOWN

Base Price	100.00 per person <i>(Saturday night minimum=100 adults; Daytime or Sunday minimum=75 Adults)</i>
Sales Tax	7%
Service Charge	20%
Customary Gratuity	Discretionary
Security	50.00 per hour (6 hour minimum)
Sanctuary Fee	1500.00

COMMON ENHANCEMENTS

Cocktail hour action stations (3)	32.00 per adult
Main entrée fish choice #2	16.00 per adult
Main entrée meat choice #3	19.00 per adult
Premium brand liquor bar	32.00 per adult
International Coffee Bar	10.00 per guest
Dessert stations	12.00 per guest
Tableside Cocktail server/hostess	225.00 each
Floor-length table linens/napkins	Rented at cost

ARTISAN FOODS CONTRACTUAL AGREEMENT

Main Office: SOLEL - 5100 Sheridan Street, Hollywood, FL 33021

Agreement made this ____ day of ____ 20__ between ARTISAN FOODS CATERING, Inc. and

Address: _____

Phone: _____ Email: _____

and any other whose names may be hereunto subscribed.

Event Location: _____ Type of Event: _____

Event Date: _____ Afternoon Evening

Event Time: From _____ Until _____ Minimum # Guests Guaranteed: _____

Guest of Honor: _____

Payment Schedule (Non-Refundable)

Initial Deposit Due: _____

Additional Deposit Due: _____

Final Payment Due **in Certified Funds:** _____

The customer further agrees that no later than 3 business days prior to the event, the customer shall inform the caterer to the exact number of guests attending; the minimum is set in the Guarantee line above.

ARTISAN FOODS CATERING, INC. ("Artisan Foods") reserves the right to make reasonable additional charges for any event that runs beyond 5 hour(s) based upon additional labor and food costs. Overtime is \$850 per half hour, plus applicable service charge and tax.

In the event the customer breaches this agreement any payments made to Artisan Foods shall be retained and considered a portion of liquidated damages. Such retention of payments shall in no way relieve the customer of any additional liability or expenses that Artisan Foods may have incurred under this agreement.

It is understood that Artisan Foods shall have the right to make substitutions in the menu for any items that are not reasonably market priced and/or readily available on the open market, when reasonably possible Artisan Foods will endeavor to notify customer in advance of such issues and alternative menu options at that time.

The customer agrees to pay for reasonable attorney's fees and costs should a breach occur, and litigation take place.

All final payments are to be made 3 business days prior to the event date. Sales tax is added to all events unless proper certification of tax-exempt status is supplied. Gratuities are additional.

This contract is null and void unless signed, dated and executed with an initial deposit of \$1500.00 within 10 days of the menu/contract date.

The customer agrees that Artisan Foods is excused in performing should an act of God, natural disaster, a global or national health crisis, pandemic, terrorist threat and/or actions or any circumstances that could occur which are beyond Artisan Foods' control, and as such, all deposits are non-refundable.

Without the written approval and permission of Artisan Foods, the times of the event stated on the contract cannot be changed. Due to the nature of event planning, and the decision-making process (which is different for all clients) no dates or reservations of Artisan Foods' services are confirmed without a signed agreement and executed deposit. All contracts are subject to the approval of Artisan Foods' availability at the time of receiving the contract and deposit from the customer.

Force Majeure

The performance of this Agreement by Artisan Foods is subject to acts of God, government authority, disaster, global or national health crisis, pandemic or other emergencies, any of which make it illegal or impossible to provide the facilities and/or services for your event. Artisan Foods shall not be liable for the non-performance on this Agreement when such non-performance is attributed to labor troubles, disputes, strikes, government (Federal, State or Municipal) regulations of or restrictions on travel supplies, riots, natural emergencies, act of God, hurricanes or other weather calamities, and all other causes whether enumerated herein or not, which are beyond the reasonable control, preventing or interfering with Artisan Foods' performance.

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Initials ____ / ____

Decorations-Liability Insurance

Artisan Foods will be pleased to assist you with vendor selections for any floral, decorating, and entertainment needs. Artisan Foods assumes no liability whatsoever in connection with these selections. Whomever you select as your vendors, we do require that all vendors provide a Liability policy holding Artisan Foods (as well as its locations) harmless should any damage or accident occur. It would be the full responsibility of the Vendor's Insurance to pay for any such damages if applicable.

Artisan Foods does not allow the use of glitter or confetti in its ballroom facilities. For the safety of persons and property, no fireworks or incendiary devices may be used indoors. Artisan Foods does not permit the affixing of anything to walls, floors, or ceilings without prior written approval and supervision of Artisan Foods. In the event that this is done without Artisan Foods's authorization and any damage is suffered, the cost of repair and/or replacement will be charged to the client. The client will be responsible for any damages done to the facilities during the period they are under your control, or the control of the contracts hired by your organization.

Artisan Foods cannot be held responsible for no-shows and/or set-up delays incurred by and outside vendor contracted by the client. All vendors are responsible for set-up, loading, transporting, dismantling and removing all displays immediately at the conclusion of the event. Artisan Foods will not be held liable for the loss or damage of any merchandise/articles left in the Artisan Foods areas, prior to, during or following the event.

Electrical

Please check with your vendor if they require any additional electricity in order to power their services. The Vendor will be responsible for obtaining an additional generator if applicable.

Indemnification

Client hereby agrees to indemnify, defend, and hold Artisan Foods harmless from any loss, liability costs or damages arising from actual or threatened claims or causes of action resulting from the negligence or misconduct of Artisan Foods or its respective officers, directors, employees, agents, contractors, members or participants (as applicable).

Arbitration/Dispute Resolution/Attorney's Fees

Any controversy, claim or dispute arising out of or relating to this Agreement, shall be resolved through non-binding mediation and/or binding arbitration conducted in accordance with the rules of the American Arbitration Association or JAMS in the State in which Artisan Foods is located. The law of the State in which Artisan Foods is located will be the governing law. The arbitration award will be enforceable in any state court. In any arbitration proceeding, the prevailing party shall be entitled to recover reasonable attorney's fees and costs. In addition, the Client shall be responsible for payment of attorney's fees and interest associated with ARTISAN FOODS's efforts to collect monies owed under the terms of this agreement.

Cancellation

In the unlikely event you should decide to cancel this Event at any time after execution of this Agreement, any deposits paid shall be retained by Artisan Foods as a portion of liquidated damages due to Artisan Foods. Such retention of deposit(s) shall in no way relieve Client of any additional liability or expenses that Artisan Foods may have incurred under this Agreement which Client agrees to pay. Any event cancelled later than 3 days of the scheduled event shall result in 100% of the contract price being charged. The cancellation charges are not a penalty but represent a reasonable effort by Artisan Foods to establish its losses as liquidated damages.

Signature

This contract, with exhibits attached (if any) constitutes the entire agreement between the parties and may not be amended or changed unless done so in a writing signed by Artisan Foods and Client. The undersigned represent(s) that they are authorized to sign and enter into this contract.

Client/Engager to sign above

Print Name

Date

For ARTISAN FOODS CATERING, INC.

Date



We look forward to serving you!



Rev. 12/21

Initials ____ / ____