

First Choice Catering – Hors D'Oeuvres Planning Sheet

In order to help us help you, we have provided a worksheet to assist you in your menu planning. Write down the items of interest and our staff will assist you in designing the final menu. Try to vary your selection according to color, texture, hot and cold. Consider seasonal selections as well as any dietary restrictions. Should you have any difficulty designing a menu our experienced staff will be glad to assist you in customizing a menu to your specific needs and budget.

Fruit Selections

- 1.
- 2.
- 3.

Vegetable Selections

- 1.
- 2.
- 3.

Cheese, Dips and Spreads

- 1.
- 2.
- 3.

Beef Selections

- 1.
- 2.
- 3.

Chicken Selections

- 1.
- 2.
- 3.

Pork Selections

- 1.
- 2.
- 3.

Fish Selections

- 1.
- 2.
- 3.

Shellfish Selections

- 1.
- 2.
- 3.

Salad Selections

- 1.
- 2.
- 3.

**First Choice Catering
Voted "Best of the Best"
5 Consecutive Years
Voted People's Choice
"Best Caterer"
9 Consecutive Years
Ph. 662-342-2559
Fax – 662-342-2553**

Miscellaneous Selections

- 1.
- 2.
- 3.

Stations

- 1.
- 2.
- 3.

Sweet Selections

- 1.
- 2.
- 3.

Beverage Service

- 1.
- 2.

Action Stations

- 1.
- 2.
- 3.

Gourmet Hors D'Oeuvre Selections

- 1.
- 2.
- 3.
- 4.

Estimated Pricing Work Sheet

4 items = \$9.50 x # of guests = _____
5 items = \$11.50 x # of guests = _____
6 items = \$13.25 x # of guests = _____
7 items = \$15.00 x # of guests = _____
8 items + \$16.00 x # of guests = _____
Beverage = \$ _____ x # of guests = _____
Action Station = \$ _____ x # of guests = _____
Set-up or Rental Fees if applicable = _____
Total of above items = \$ _____
Service Fee x .20% of above = \$ _____
Total of Above Items = \$ _____
x Local Sales Tax = \$ _____
Estimated total cost = \$ _____

**Final Quote Provided By First Choice Catering.
The above work sheet is for estimating only.**