

# DINE.ATHOME

CATERING IN STYLE TO YOUR TABLES

## Function Order Form



**Stefan Herzog** 9107 7744  
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**Homepage** www.dine-at-home.com

<b>Organizer:</b>		<b>Tel:</b>	
<b>Date:</b> <b>Day:</b>	March 28	<b>Fax:</b> <b>Email:</b>	
<b>Number of Guest:</b>	30	<b>Address:</b>	<b>Dinner – 6 Course</b>
<b>Dep. for Catering:</b> Arrival: Arrival of Guest: Cocktail: Lunch / Dinner:	6:00 6:30 7:30 8:00	<b>Billing:</b>	
		<b>Theme:</b>	
		<b>Cost</b> Please scroll down to next page for the attached Calculation.  Terms and Conditions you will find at <a href="http://www.dine-at-home.com">www.dine-at-home.com</a>	

<p><b><u>Dinner</u></b></p> <p>Scallop Tartar with Langostino</p> <p>Abalone and Chicken Broth with Chinese Mushrooms or Sautéed Goose Liver with Quinces</p> <p>Maine Lobster on Paella Rice</p> <p>“Meyer’s” Natural Prime Rib of US Beef Roast Marjoram Potatoes and Vegetables Or French Sea Bass with Fennel on Orechiette Pasta</p> <p>Cheese from Maitre Anthony with Walnut Bread</p> <p>Passion Fruit Crème Brulee with Cocoa Ice Parfait</p>	<p><b><u>Cocktails</u></b></p> <p>Small Gazpacho with Crabmeat Mini Spring Rolls of Roast Duck Iberico Ham on Pesto Melba Toas</p>
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<b><u>Staff attending</u></b> Stefan & 3 chefs 4 waiters, 1 cleaner	<b><u>Other Requirements</u></b>	<b><u>Beverages</u></b> Arranged by Organizer
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<b>Cost Calculation</b>	<b>Units</b>	<b>Quantities</b>	<b>Price/Unit</b>	<b>Total</b>
Dinners	person	30		
Cocktail	person	30		
Staffee: 4 Waiters	hours	24		
Staffee: 1 Cleaner	hours	6		
Transportation	drive	1		
<b>Quote on request</b>				

