

# DINE.ATHOME

CATERING IN STYLE TO YOUR TABLES

## Function Order Form



**Stefan Herzog** 9107 7744  
**Inge Herzog** 9023 4570  
**Office** 2813 7707  
**Email** stefan@dine-at-home.com  
**Homepage** www.dine-at-home.com

**Cocktail Reception**  
**"Top of Town –**  
**Haute Joaillerie"**  
**At the Apex Central Plaza**

<b>Organizer:</b>		<b>Tel:</b>	
<b>Date: Day:</b>	December 6y	<b>Fax: Email:</b>	
<b>Number of Guest:</b>	250	<b>Address:</b>	
<b>Dep. for Catering:</b> Arrival: Opening Ceremony Cocktail: Lunch / Dinner:	7:00 – 11:00	<b>Theme:</b>	
		<b>Cost</b> Please scroll down for the Calculation.	
		Terms and Conditions you will find at <a href="http://www.dine-at-home.com">www.dine-at-home.com</a>	

Item	Units	Quant.	Price/Uni	Price
<b>Canapes for passing around</b>				
Crabmeat in Fillo Pastry				
Smoked Salmon Fillet on Parmesan Toast				
Black Forest Ham on Caraway Sticks				
Eggplant and Veal Roulade with Tunafish Sauce				
Grilled Vegetables with Mozzarella Cheese				
<b>Station 1 - Cold</b>				
Oysters: Belon ooo; Fine de Claire, Cadoret, Gigas, with trimmings				
5J Iberico Ham - Carving with Melba Toast & Arugula				
Poached Salmon with Tartare Sauce and Arugula				
Tomato and Mozzarella Salad with Balsamico and Pesto				
<b>Station 2 - Hot</b>				
Roast US Rib of Beef with baked Potatoes				
Risotto - 2 varieties: Holland Bean Leaves with Prawns, Chinese				
Mushrooms with Roast Duck				
Raclette with Potatoes and Gherkins				
Gratinated Australian Fresh Water Lobster				
<b>Station 3 - Desserts</b>				
Slice of Chocolate Tarte				
Apple and Mango Crumble				
Tirami Su with Apricots				
Cherries, Mangoes and Berries ( in big Bowl)				
Macaroons				

<u>Staff attending</u> 6 Chefs 3 Helpers 14 Waiters	<u>Other Requirements</u> Napkins - dineathome Service Trays – dineathome Champagne Cooler - chopard	<u>Beverages –all by organizer</u> Wine and Champagne will be arranged by organizer
--	---	--

Cost Calculation	Units	Quant.	Price/Uni	Price
<b>Total Food only</b>				
Waiting Staff 14 person a 7 hours	hours	98		
Orange Juice	liter	52		
Sparkling and Non Sparkling Water	liter	35		
Glasses, Champagne, Wine	pcs	600		
Plates and Forks	sets	400		
Ice	box	4		
Transportation	drive	3		
<b>Quote on request</b>				