



A PROPOSAL FOR

for

DATE | TIME

[Redacted]

GUEST COUNT

300

VENUE

[Redacted]

EVENT TYPE

Seated Lunch

PRESENTED BY

[Redacted]



MENUS

Blue Plate is committed to sourcing regional and sustainable ingredients and will incorporate these items into your event menus when availability allows.

MENU I

First Course

Strawberry Salad

Mixed Baby Greens, Pickled Strawberries, Edible Spring Flowers, Hazelnuts, Shaved Ricotta Salata and Strawberry Vinaigrette

Strawberry Salad

Mixed Baby Greens, Pickled Strawberries, Edible Spring Flowers, Hazelnuts, Shaved Ricotta Salata and Strawberry Vinaigrette

First Course (continued)

Whole Grain Dinner Rolls

Served with Extra Virgin Olive Oil

Entrée

Frenched Chicken Breast

Herb Marinated Semi Boneless Chicken Breast with Asparagus and Smoked Mozzarella Salad, Olive Oil Roasted Potatoes and Meyer Lemon Emulsion

Frenched Chicken Breast

Herb Marinated Semi Boneless Chicken Breast with Asparagus and Smoked Mozzarella Salad, Olive Oil Roasted Potatoes and Meyer Lemon Emulsion

Vegetarian Entrée

Grilled Eggplant Napoleon with Polenta Cake

Portobello Mushrooms, Zucchini, Yellow Squash, Roma Tomato and Spinach with Truffled Polenta Cake and Sundried Tomato Chianti Sauce

Assorted Berries

Blackberries, Raspberries, Blueberries and Strawberries Maserated

Dessert

Assorted Seasonal Berries

Blackberries, Raspberries, Blueberries and Strawberries Maserated and Served with Toasted Almond Biscotti





CLIENT

EVENT DATE

July 22, 2014

MENUS

Dessert (continued)

IntelligentsiA Regular and Decaffeinated Coffee & Tea Service

IntelligentsiA Regular and Decaffeinated Coffee & Tea Service Served with Cream, Sugar and Sweetener



EVENT ELEMENTS

Beverages

Cucumber Water

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Iced Tea with Lemon and Sweetener

On Site Service Staff

Event Supervisor	1
Captain	3
Server	25
Head Chef	1
Assistant Chef	14
Porter	2

Blue Plate Service Summation

Blue Plate recognizes that an exceptional catered event is well beyond just noteworthy food and beverage; the logistics and graciousness of service are imperative and will define an event's success. Blue Plate has established six core service principles.

All service staff will implement our **CREATE** Service Principles:

- Care. Care about everything and everyone.
- Respond. Respond immediately to every situation.
- Engage. Greet each guest with your eyes and voice.
- Attitude. Do everything with a smile.
- Teamwork. We is better than me.
- Exceed. Surpass expectations with superior standards.

Rental Equipment

Rental equipment including China, Flatware, Glassware, etc.

Venue to provide all tables and chairs

****Same day delivery charge for Halls Rental****

Kitchen Equipment

Blue Plate kitchen equipment required for successful execution of event.



CLIENT

EVENT DATE

July 22, 2014

EVENT ELEMENTS

Disposables

Disposable equipment such as cocktail napkins, stirrers, etc. required for event execution.

Rental Linen

Solid Poly Cotton Linens, White

Linen Napkins

(30) 132" Round Linens for Dining

2 Registration Linens

2 Linens for Tables Downstairs

Delivery

Blue Plate Truck Transport to and from Venue.

PROPOSAL DATE | CIS# | AE

February 16, 2015 | 31382 | KG

04



EVENT DATE

July 22, 2014

EVENT INVESTMENT

Menu I

CLIENT	CONTACT	VENUE	
Seated Lunch Menu	300 guests	\$ 42.00 per person	\$ 12,600.00
Discount			(\$ 1,260.00)
Cucumber Water	300 guests	\$ 1.00 per person	\$ 300.00
Iced Tea	300 guests	\$ 2.50 per person	\$ 750.00
Discount			(\$ 300.00)
On Site Service Staff			\$ 5,925.00
Rental Equipment			\$ 4,775.00
Kitchen Equipment			\$ 300.00
Disposables			\$ 450.00
Rental Linen			\$ 1,375.00
Delivery			\$ 250.00
SUB TOTAL:			\$ 25,165.00
SALES TAX:			\$ 2,579.43
TOTAL:			\$ 27,744.43
PAYMENTS:			\$ (27,744.43)
BALANCE DUE:			\$ 0.00



A PROPOSAL FOR

for

DATE | TIME

GUEST COUNT

300

VENUE

EVENT TYPE

Passed Hors d' Oeuvres & Seated Dinner

PRESENTED BY





MENUS

Blue Plate is committed to sourcing regional and sustainable ingredients and will incorporate these items into your event menus when availability allows.

HORS D' OEUUVRES



Passed Hors d' Oeuvres

Based on Four Bites per Person

New York Strip

Pepper Crusted Sirloin Medallion Topped with Artichoke and Black Truffle Mousse and Shaved Parmesan Shard

Peanut Crusted Chicken

Peanut Crusted Chicken Breast on Cucumber Round with Red Onion-Sweet Chili Relish



Ahi Tuna with Grilled Pineapple Salsa

Crispy Wonton Chip Topped with Seared Ahi Tuna, Grilled Pineapple Salsa and Cilantro Leaf

Ceviche Shooter

Traditional Seafood Ceviche Served in Shooter Glass with a Marinated Shrimp on Sugar Cane Skewer

Brie and Raspberry Phyllo Purse

Triple Cream Brie and Raspberry Preserves Baked In a Phyllo Purse

Portobella Carpaccio

Crispy Potato Wafer Topped with Portobella Mushroom Carpaccio, Shaved Red Radish, Arugula and White Truffle Oil





MENUS

DINNER MENU

**Note: (7) First Course & Entree Served to Presenters at 6:30 pm;
(1) Specialty First Course & Entree Served to CEO at 6:30 pm*



Pre-Set First Course

Bosc Pear Feuilletine Salad

Crispy Bosc Pears Sliced and Layered with Caramelized Compote with Late Harvest Riesling Vinaigrette, Spiced Marcona Almonds, Olive Oil Jam, Black Pepper Streusel, Arugula and Blue Cheese Crumbles

Traditional Bread Basket

An Assortment of Seasonal Dinner Rolls, Raisin Sunflower Crisps and Corn Bread Madeleines

Butter Triangles

Sweet Creamy Butter Sprinkled with Sea Salt



Entrée

Pan Roasted Filet of Beef and Wild Sea Bass

with Shaved Brussels Sprouts, Butternut Squash Stuffed Gnocchi, Pickled Cranberries and Salted Caramel Demi Glace

Vegetarian Entrée

Based on 5% of the Guest Count

Goat Cheese Stuffed Piquillo Pepper

Served with Farro, Roasted Cauliflower, Grilled Asparagus and Mushroom Pecorino Cream, Garnished with Toasted Almonds and Pine Nuts



CEO SPECIALTY FIRST COURSE

-Bosc Pear Feuilletine Salad
Crispy Bosc Pears Sliced and Layered with Caramelized Compote, Spiced Marcona Almonds, Olive Oil Jam, Black Pepper Streusel, Arugula and Blue Cheese Crumbles

CEO SPECIALTY ENTREE

Poached Sea Bass

CEO SPECIALTY ENTREE

Seasonal Steamed Vegetable Melange



MENUS

Dessert & Coffee Station

Based on Three Bites per Person; Quantities Split Between Two Stations

Mini Pumpkin Pie with Pecan Praline

Spiced Pumpkin Pie Topped with Whipped Cream and Pecan Pieces



Mini Apple Pie Lollipops

Mini Apple Pie Baked with a Lollipop Stick

"Take Five" Cheesecake

Chocolate Cheesecake, Pretzel Crust, Peanut Butter Ganache, Peanuts, Salted Caramel, Dark Chocolate Drizzle.

Caramel-Apple Donut Holes

Baked Donut Holes Filled with Apple Filling and Dipped in Caramel Glaze.

S'more Cups

Bite-sized Layers of Graham Crust, Dark Chocolate Ganache and Toasted Marshmallow.



Mini Seasonal Fruit Tart

Shortbread Tart Shell Filled with Vanilla Pastry Cream and Topped with Seasonal Fruits

Berry "Ceviche"

Fresh Berries Macerated in Fresh Citrus Juices, Spearmint, Candied Serrano Chiles and Vanilla Pearl Onions

IntelligentsiA Regular and Decaffeinated Coffee & Tea Service

IntelligentsiA Regular and Decaffeinated Coffee & Tea Service Served with Cream, Sugar and Sweetener





CLIENT

EVENT DATE

October 11, 2014

MENUS

Gourmet Boxed Vendor's Meals

Served at 6:30 pm

(15) Turkey and Havarti Sandwich

Roasted Turkey Breast and Havarti Cheese on a Kaiser Roll with Lettuce and Tomato



(15) Pasta Primavera Salad

Penne Pasta Tossed with Seasonal Vegetables and Zesty Italian Vinaigrette

(15) Individual Kettle Chips

Crispy Kettle Chips with Sea Salt

(15) Seasonal Fruit Salad

A mixture of Seasonal Fruits, Melons and Berries

(15) Chocolate Chunk Cookie

Semi-Sweet Chocolate Chunk Cookie



PROPOSAL DATE | CIS# | AE

February 16, 2015 | 34847 | HB

04



CLIENT

EVENT DATE

October 11, 2014

MENUS

MENU IV

Specialty Drink



Cinnamon Bark Simple Syrup
For Specialty Drinks

Fresh PEAR Puree
Please Specify What Flavor You Would Like.

Whole Fresh Pear





EVENT ELEMENTS

Printed Dinner Menus

Client to Provide Printed Dinner Menus

Alcoholic Beverages

2-HOUR STANDARD BAR PACKAGE:

A full bar of well liquors including such brands as Svedka Vodka, Beefeater Gin, Johnny Walker Red Label Scotch, Jim Beam Bourbon, Canadian Club Whiskey, and Castello Rum or comparable items.

Wine and beer to include Trapiche Chardonnay and Canyon Road Cabernet Sauvignon, Heineken, Amstel Light, Goose Island 312 and Honker's Ale or comparable items.

Client to Provide Champagne.

Orange Specialty Drink:

Harvest Pear

2 oz gin

1 oz cinnamon bark simple syrup

1 oz pear puree

Served in a 11 oz cocktail glass. Pear slice garnish.

Beverages

Bar Setup to include assorted soft drinks: Coke, Diet Coke, Sprite and Diet Sprite, La Croix mineral water, juices, mixers and bar garniture.

Dinner Wine

William Hill Chardonnay and Stone Cap Cabernet Sauvignon or comparable items to be served with dinner.

Other wine varietals are available including wine produced from organically grown grapes.



EVENT ELEMENTS

On Site Service Staff

All service staff will be attired in our cafe black uniform (black shirt, black tie and black pants) and kitchen staff in crisp chef whites. Due to our experience with off-premise events, we have recommended the following staff to ensure high quality service, ease of guest flow and cleanliness.

*Orange ties provided by the client.

Event Supervisor	1
Captain	4
Buffet Attendant (R)	2
Buffet Runner (R)	2
Server	15
Server (R)	15
Bar Captain	1
Bartender (R)	4
Bar Back (R)	1
Head Chef	1
Assistant Chef	6
Assistant Chef	6
Porter (R)	3

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- Exceed. Surpass expectations with superior standards.



EVENT ELEMENTS

Rental Equipment

Tables and Chairs Provided by Blue Plate:

- (2) 36" Highboys for Registration
- (12) 36" Highboy Tables
- (16) 60" Round Dining Tables w/ seating for (8)
- (15) 8'x 48" Tables - Sets of (3) to create (5) long dining tables w/ seating for (24)

Passed Hors d'Oeuvres Equipment:

Passing Trays, Chrome Gallery Trays

White Rim China:

Bread and Butter Plates, Salad Plates, Dinner Plates, Dessert Plates
(Chargers Provided by BBJ)

Empire Flatware:

Butter Knives, Salad Forks & Knives, Dinner Forks & Knives, Dessert Forks,
Teaspoons

Tritan Glassware on the Dining Tables:

Water Goblets, Wine Glasses (One per Guest)

Glassware on the Bars:

Excalibur Wine Glasses, Excalibur Champagne Flutes, Double Old Fashions, Beer
Pilsners, Martini Glasses, Specialty Drink Glass

Table Appointments:

Bread Baskets & Tongs, Salt and Pepper Shakers

Bar Equipment:

Glass Pitchers, Ten-Gallon Igloos, Lexons, Garbage Cans

Dessert Buffet Equipment:

White China Platters
Serving Tongs

Coffee Service Equipment:

Coffee Urns, Urn Underliners, Coffee Makers, Coffee Pourers, Cream Pitchers and
Sugar Bowls, Glass Mugs**Kitchen Equipment**

Kitchen Prep Equipment:

Cooking, Heating and Cleaning Equipment
Garbage Cans
Screens
Portable Oven "Cave"



CLIENT

EVENT DATE

October 11, 2014

EVENT ELEMENTS

Disposables

Disposable equipment such as ice, cocktail napkins, stirrers, sterno, trash can liners, foil, plastic wrap, plastic flooring, etc. required for event execution.

Rental Linen

Client to Provide Linen

Central Bar

Kehoe to Provide a 16' Illuminated Round Bar.

Delivery

Blue Plate Truck Transport to and from Venue.

PROPOSAL DATE | CIS# | AE

February 16, 2015 | 34847 | HB

09



EVENT DATE

October 11, 2014

EVENT INVESTMENT

Menu I

CLIENT	CONTACT	VENUE
Passed Hors d' Oeuvres	300 guests	\$ 8.25 per person
Dinner Menu	300 guests	\$ 60.25 per person
Dessert & Coffee Station	300 guests	\$ 10.00 per person
Boxed Vendor Meals	15 guests	\$ 16.00 per person
Printed Dinner Menus		\$ 0.00
Standard Bar Package	300 guests	\$ 12.50 per person
Complimentary Specialty Cocktail	300 guests	\$ 6.00 per person
Discount		(\$ 1,800.00)
Full Mixers	300 guests	\$ 4.50 per person
Dinner Wine		\$ 4,350.00
On Site Service Staff		\$ 10,750.00
Rental Equipment		\$ 18,000.00
Kitchen Equipment		\$ 600.00
Disposables		\$ 1,000.00
Rental Linen		\$ 0.00
Central Bar		\$ 0.00
Delivery		\$ 500.00
SUB TOTAL:		\$ 64,114.00
SALES TAX:		\$ 6,569.25
SODA & WATER TAX		\$ 24.00
TOTAL:		\$ 70,683.25
PAYMENTS:		\$ (70,683.25)
BALANCE DUE:		\$ 0.00



A PROPOSAL FOR

for

DATE | TIME

[Redacted]

GUEST COUNT

300

VENUE

[Redacted]

EVENT TYPE

Buffet Breakfast

PRESENTED BY

Niki Radovich





MENUS

Blue Plate is committed to sourcing regional and sustainable ingredients and will incorporate these items into your event menus when availability allows.

BREAKFAST MENU



Made to Order Omelets

Omelet Base

Cracked Eggs Scrambled with Kosher Salt, White Pepper and Sour Cream For Omelets

Accompaniments for Omelet Station

Diced Ham, Sliced Mushrooms, Bell Peppers, Spinach, Tomatoes and Cheddar Cheese

~

Based on 300 omelets

Includes 5 chefs preparing omelets



Breakfast Accompaniments

Turkey Bacon

Crispy Apple Wood Smoked Turkey Bacon Strips

Assorted Mini Muffins

A Selection of Seasonal Fruit and Vegetable Mini Muffins

Zucchini Bread

House Made Breakfast Bread with Shredded Summer Zucchini, Toasted Walnuts and Freshly Ground Cinnamon

Vanilla Yogurt Parfaits

Vanilla Yogurt with Fresh Berries and House Made Granola Crunch

~

Based on 50% of guest count





EVENT ELEMENTS

On Site Service Staff

All service staff will be attired in our cafe black uniform (black shirt, black tie and black pants) and kitchen staff in crisp chef whites. Due to our experience with off-premise events, we have recommended the following staff to ensure high quality service, ease of guest flow and cleanliness.

Event Supervisor	1
Server	2
Head Chef	1
Action Chef	4

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Rental Equipment

Butane Burners and Sautee Pans for Omelet Station
Extra Fuel for Burners

Disposables

Disposable and kitchen equipment needed to execute event.

Client to provide plates, forks, knives, and dinner napkins

Delivery

Blue Plate Truck Transport to and from Venue.



EVENT DATE

November 08, 2013

EVENT INVESTMENT

Digitas Breakfast Event

CLIENT

CONTACT

VENUE

Menu	300 guests	\$ 13.00 per person	\$ 3,900.00
On Site Service Staff			\$ 1,200.00
Rental Equipment			\$ 475.00
Disposables			\$ 500.00
Delivery			\$ 150.00
SUB TOTAL:			\$ 6,225.00
SALES TAX:			\$ 638.07
TOTAL:			\$ 6,863.07
PAYMENTS:			\$ (6,863.07)
BALANCE DUE:			\$ 0.00

PROPOSAL DATE | CIS# | AE

February 16, 2015 | 25976 | NR

03



A PROPOSAL FOR

for

DATE | TIME

GUEST COUNT

300

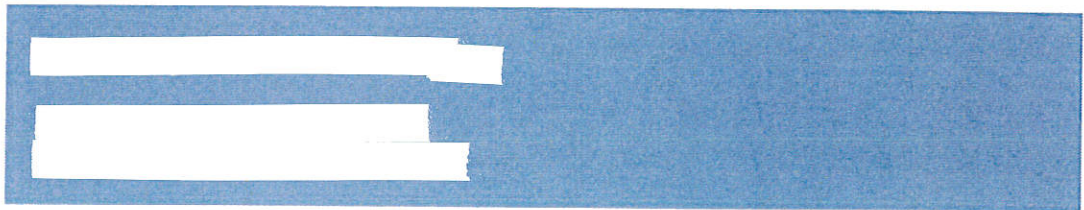
VENUE

EVENT TYPE

Hors d' Oeuvres & Passed Sweets

PRESENTED BY

Trish Vogel





MENUS

Blue Plate is committed to sourcing regional and sustainable ingredients and will incorporate these items into your event menus when availability allows.

MENU



Hors d' Oeuvres

Approximately six savory and two sweet bites per person.

All food will arrive ready to serve on black disposable platters.

Red Pepper Hummus Cucumber

European Cucumber Cup Filled with Fire Roasted Red Pepper Hummus, Garnished with Kalamata Olive and Micro Mint

Stuffed Mission Fig

Dried Mission Fig Filled with Braised Pork and Humboldt Fog Cheese Topped with Candied Walnuts



Organic Beet Crepe

Thin Crepe Purse Filled with Oven Roasted Golden Beets, Prairie Fruits Goat Cheese, Tied with a Chive Ribbon

Free Form Maki

Colorful Soy Paper Filled with Rock Shrimp, Sushi Rice and Togarashi Aioli, Served with Sweet Chili Sauce

Blackened Chicken Satay with Mango

Wood Grilled Spicy Cajun Marinated Chicken Breast on a Bamboo Skewer Served with Fresh Mango Dipping Sauce

Mini Herb Biscuit with Ham and Gruyere Cheese

Black Forest Ham, Gruyere Cheese and Honey Cup Mustard on Mini Herbed Buttermilk Biscuit



Chipotle Popover with Prosciutto

Black Pepper-Infused Popover Filled with Shaved Prosciutto and Manchego Cheese Topped with Micro Basil

Cheese Tray

An Assortment of Domestic and Imported Cheeses Served with Fresh and Dried Fruits, Nuts, Crackers and Sliced Baguette

Seasonal Fruit

Seasonal Fruits and Berries Displayed with a Half Coconut Garnish



CLIENT

EVENT DATE

June 09, 2014

MENUS

Passed Sweets

Cheesecake Lollipop

New York Style Cheesecake Lollipop Dipped in White and Dark Chocolate with Assorted Toppings

Brookie

Chocolate Chip Cookie Dough Baked atop of Rich Fudge Brownies.

PROPOSAL DATE | CIS# | AE

February 19, 2015 | 29240 | TV

02



EVENT ELEMENTS

Alcoholic Beverages

Wine and beer to include Bogle Chardonnay and Stone Cap Cabernet Sauvignon, Heineken, Amstel Light, Miller Genuine Draft and Bud Light or comparable items.

Goose Island and Corona Lite

Non-Alcoholic Beverages

Includes assorted soft drinks: Coke, Diet Coke, Sprite and Diet Sprite, La Croix mineral water, Nature's Crystal bottled water and ice.

On Site Service Staff

All service staff will be attired in our cafe black uniform (black shirt, black tie and black pants) and kitchen staff in crisp chef whites. Due to our experience with off-premise events, we have recommended the following staff to ensure high quality service, ease of guest flow and cleanliness.

Event Supervisor	1
Buffet Attendant	2
Server	4
Bartender	3
Porter	2

Blue Plate Service Summation

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- Exceed. Surpass expectations with superior standards.

EVENT ELEMENTS

Rental Equipment

Tables:

(2) Six-foot tables for Bars

Passed Sweets Equipment:

Passing Trays, Chrome Gallery Trays

Bar Equipment:

Ten-Gallon Igloos, Lexons, Garbage Cans

Kitchen Prep Equipment:

Cleaning Equipment, Garbage Cans, Screens

Kitchen Equipment

Blue Plate kitchen equipment required for successful execution of event.

Disposables

Disposable equipment such as cocktail napkins, ice, trash can liners, plastic flooring, etc. required for event execution.

Eco-Friendly Disposables

6" Plates, Forks, Cups

Rental Linen

Classic Standard Linens - Red

Bar Tables

(2) 90x132" Banquets

Buffet Tables

(3) 90" Squares

Delivery

Blue Plate Truck Transport to and from Venue.



EVENT INVESTMENT

Menu I

CLIENT	CONTACT		VENUE
Menu	300 guests	\$ 17.25 per person	\$ 5,175.00
Alcoholic Beverages	300 guests	\$ 10.50 per person	\$ 3,150.00
Non-Alcoholic Beverages	300 guests	\$ 3.00 per person	\$ 900.00
On Site Service Staff			\$ 1,695.00
Rental Equipment			\$ 500.00
Kitchen Equipment			\$ 100.00
Disposables			\$ 500.00
Rental Linen			\$ 115.00
Delivery			\$ 175.00
SUB TOTAL:			\$ 12,334.00
SALES TAX:			\$ 1,261.79
SODA & WATER TAX			\$ 24.00
TOTAL:			\$ 13,595.79
PAYMENTS:			\$ (13,595.79)
BALANCE DUE:			\$ 0.00



A PROPOSAL FOR

for

DATE | TIME

GUEST COUNT

150

VENUE

EVENT TYPE

Drop Brkfst

PRESENTED BY

Missy Wright

Food. Imagination. Service. Passion.

Blue Plate
1061 West Van Buren
Chicago, IL 60607

312.421.6666 phone
312.421.6669 fax
www.blueplatechicago.com



CLIENT

EVENT DATE

July 20, 2014

MENUS

Blue Plate is committed to sourcing regional and sustainable ingredients and will incorporate these items into your event menus when availability allows.

MENU I

Direct

Whole Wheat Bagels

Whole Wheat Fresh Baked Bagels

Whole Fruit

Apples, Oranges, Bananas

Seasonal Fruit Display Large

Seasonal Fruits and Berries Displayed with a Half Coconut Garnish

Trail Mix

A Mix of Dried Fruits, Nuts and Chocolates

Granola Bar

Hand Packed Granola Bars Made with Toasted Oats and Honey

Individual Cream Cheese

Individual Portion Cup of Whipped Plain Cream Cheese

Individual Cream for Coffee

Individual Creamy Peanut Butter



PROPOSAL DATE | CIS# | AE

February 16, 2015 | 33583 | MW

01



CLIENT

EVENT DATE

July 20, 2014

EVENT ELEMENTS

Coffee and Tea Service

- (3) 3 Gallon box of Regular Coffee
- (1) 3 Gallon box of Decaf Coffee
- (2) 1 Gallon box of Hot Water for Tea Service

Beverages

Assorted Healthy Juices

On Site Service Staff

All service staff will be attired in our cafe black uniform (black shirt, black tie and black pants) and kitchen staff in crisp chef whites. Due to our experience with off-premise events, we have recommended the following staff to ensure high quality service, ease of guest flow and cleanliness.

Event Supervisor 1

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Care.	Care about everything and everyone.
Respond.	Respond immediately to every situation.
Engage.	Greet each guest with your eyes and voice.
Attitude.	Do everything with a smile.
Teamwork.	We is better than me.
Exceed.	Surpass expectations with superior standards.

Rental Equipment

Tables:
Six-foot tables

Event Equipment
Chrome Gallery Trays
Chrome Coffee Urns



CLIENT

EVENT DATE

July 20, 2014

EVENT ELEMENTS

Disposables

Disposable equipment such as cocktail napkins, stirrers, ice etc. required for event execution.

Delivery

Blue Plate Truck Transport to and from Venue.

PROPOSAL DATE | CIS# | AE
February 16, 2015 | 33583 | MW

03

EVENT DATE

July 20, 2014

EVENT INVESTMENT

Menu I

CLIENT	CONTACT	VENUE	
Direct Buffet Breakfast	150 guests	\$ 10.50 per person	\$ 1,575.00
Coffee and Tea Service			\$ 185.00
Juices	50 guests	\$ 5.00 per person	\$ 250.00
On Site Service Staff			\$ 510.00
Rental Equipment			\$ 780.00
Disposables			\$ 285.00
Delivery			\$ 175.00
SUB TOTAL:			\$ 3,760.00
SALES TAX:			\$ 385.41
TOTAL:			\$ 4,145.41
PAYMENTS:			\$ (4,145.41)
BALANCE DUE:			\$ 0.00

PROPOSAL DATE | CIS# | AE

February 16, 2015 | 33583 | MW

04



A PROPOSAL FOR

for

DATE | TIME

[Redacted]

GUEST COUNT

150

VENUE

[Redacted]

EVENT TYPE

Small Plate Stations

PRESENTED BY

Elinor Brown





MENUS

Blue Plate is committed to sourcing regional and sustainable ingredients and will incorporate these items into your event menus when availability allows.

SPANISH INSPIRED SMALL PLATES



Station 1

Grilled Baby Octopus

Roasted Fingerling Potatoes, Fire Roasted Red Peppers, Extra Virgin Olive Oil, Fresh Oregano, Spanish Paprika

Station 2

Serrano and Manchego Crostini

Two Large Tomato-Rubbed Crostini with Sliced Manchego Cheese and Serrano Ham Topped with Fig Jam

Tasting Note: Serve two crostinis rather than one.

Fig Compote

Dried Mission Figs Simmered with Brown Sugar and Burgundy



Station 3

Tri Colored Beet Salad

Mixed Greens with Red and Yellow Beet Cubes and Shaved Candy Striped Beets, Medjool Date and Dried Cranberry Purees, Creamy Goat Cheese, Slivered Marcona Almonds and Jalapeno - Honey Vinaigrette

Tasting Note: Add mixed greens to bulk up salad and slivered marcona almonds for crunch.

Assorted Baby Greens

Mediterranean Almonds



Station 4

Spanish Albóndigas

House Made Meatballs Simmered with Sherry Infused Tomato Sauce, Served with Creamy Polenta and Micro Herb Salad

Tasting Note: Double the polenta serving.



CLIENT

EVENT DATE

January 26, 2014

MENUS

Station 4 (continued)

Chive Polenta

Creamy Yellow Polenta Enhanced with Imported Parmesan Cheese and Fresh Chives

Dessert & Coffee

Apple and Cinnamon Empanadas

Two Petite Flaky Empanadas Served with Brown Butter Cinnamon Ice Cream and Salted Caramel Sauce

Tasting Note: Added Ice cream.

Spanish Cheese Platter

Including Varieties such as Mahon, Valdeon, Tetilla and Murcian Wine Cheese with an Assortment of Crackers and Sliced Baguette

IntelligentsiA Regular and Decaffeinated Coffee & Tea Service

Served with Cream, Sugar and Sweetener

Cinnamon Ice Cream

Caramel Sauce

Rich Caramel Sauce

PROPOSAL DATE | CIS# | AE

February 16, 2015 | 23654 | EB

02



EVENT ELEMENTS

Event Beverages

Client to provide all wine, sparkling wine, and any desired soda and/or water.

On Site Service Staff

All service staff will be attired in our cafe black uniform (black shirt, black tie and black pants) and kitchen staff in crisp chef whites. Due to our experience with off-premise events, we have recommended the following staff to ensure high quality service, ease of guest flow and cleanliness.

Event Supervisor	1
Buffet Attendant	4
Server	6
Head Chef	1
Assistant Chef	3
Action Chef	2
Porter	1

Blue Plate Service Summation

Blue Plate recognizes that an exceptional catered event is well beyond just noteworthy food and beverage; the logistics and graciousness of service are imperative and will define an event's success. Blue Plate has established six core service principles.

All service staff will implement our **CREATE** Service Principles:

- Care. Care about everything and everyone.
- Respond. Respond immediately to every situation.
- Engage. Greet each guest with your eyes and voice.
- Attitude. Do everything with a smile.
- Teamwork. We is better than me.
- Exceed. Surpass expectations with superior standards.



January 26, 2014

EVENT ELEMENTS

Rental Equipment

Registration:
Existing Museum Desk

Raffle:
2 - 60" Round Tables (provided by CHM)

Auction:
4 - 6' Tables (provided by CHM)

Coat Check (Lower Level):
Existing Museum Desk, Racks and Hangers

Bar Structures:
4 - 8' Tables (provided by CHM)
8 - Champagne Buckets ("Spit Buckets")
Excalibur Collection Wine Glasses

Highboys and Seating Tables:
20 - 30" Highboys (provided by CHM)
15 - 30" Round Tables (provided by CHM)
60 - Ivory Wood Folding Chairs (provided by CHM)

Savory Stations:
4 - 6' Banquet Tables (provided by CHM)
White Rim Plates (7.5")
Monaco Collection Forks and Knives
Sleek White China Platters and Bowls
Chrome Chafers and Serving Utensils

Dessert and Coffee Station:
2 - 6' Banquet Tables (provided by CHM)
Chrome Coffee Urns
Glass Pedestal Coffee Mugs
White China Sugar Bowls and Creamer Pitchers
Sleek White China Platters and Chrome Serving Utensils

Miscellaneous:
Screens
Chrome Clearing Trays
Coffeemakers
Trash Cans

* Currently includes Sunday delivery and pick-up.
** Please note that items provided by CHM are a separate rental cost paid directly to venue and are not included in this estimate. Please refer to venue contract for pricing.



CLIENT

EVENT DATE

January 26, 2014

EVENT ELEMENTS

Kitchen Equipment

Blue Plate kitchen equipment required for successful execution of event.

Disposables

Disposable equipment such as cocktail and dinner napkins, coffee stirrers, cooking sterno, etc. required for event execution.

Rental Linen

Wine Raffle:

2 - Terracotta Shantung Linens

Auction:

4 - Espresso Bengaline Linens

Bars:

4 - Espresso Bengaline Linens

Highboys:

20 - Terracotta Shantung Linens with Espresso Bengaline Ties

Cabarets:

15 - Espresso Bengaline Linens

Stations:

4 - Espresso Bengaline Linens with Copper Lamour "fluff" accents

Dessert and Coffee:

2 - Espresso Bengaline Linens

Delivery

Blue Plate delivery, trucking and parking.

Gratuity

PROPOSAL DATE | CIS# | AE

February 16, 2015 | 23654 | EB

05



EVENT DATE

January 26, 2014

EVENT INVESTMENT

CLIENT

CONTACT

VENUE

Event Menu	150 guests	\$ 47.00 per person	\$ 7,050.00
On Site Service Staff			\$ 2,747.50
Rental Equipment			\$ 4,732.96
Kitchen Equipment			\$ 397.73
Disposables			\$ 303.50
Rental Linen			\$ 2,129.68
Delivery			\$ 200.00
Gratuity			\$ 800.00
SUB TOTAL:			\$ 18,361.37
SALES TAX:			Tax Exempt
TOTAL:			\$ 18,361.37
PAYMENTS:			\$ (17,303.87)
BALANCE DUE:			\$ 1,057.50

PROPOSAL DATE | CIS# | AE
February 16, 2015 | 23654 | EB

06



A PROPOSAL FOR

for

DATE | TIME

GUEST COUNT

150

VENUE

EVENT TYPE

Passed Hors d' Oeuvres

PRESENTED BY

Trish Vogel

Food. Imagination. Service. Passion.

Blue Plate
1061 West Van Buren
Chicago, IL 60607

312.421.6666 phone
312.421.6669 fax
www.blueplatechicago.com



MENUS

Blue Plate is committed to sourcing regional and sustainable ingredients and will incorporate these items into your event menus when availability allows.

**MENU****Hors d' Oeuvres**

Six savory bites per person.

Jamaican Jerk Chicken

Spicy Jamaican Chicken Jerk Salad on Plantain Chips with Fried Ginger and Parsley Pesto

Mini Cheeseburger Slider

Beef Cheeseburger on Mini Sesame Seed Bun with Cheddar, Ketchup, Mustard and Dill Pickle Slice

**Panini Lollipop**

Spicy Italian Capicola and Aged Provolone Panini Disks Served on Bamboo Skewers

Free Form Maki

Colorful Soy Paper Filled with Rock Shrimp, Sushi Rice and Togarashi Aioli, Served with Sweet Chili Sauce

French Tomato Gruyere Tart

Mini Tart Shell Filled with Roasted Tomato Compote, Nicoise Olives and Gruyere Custard

Red Pepper Hummus Cucumber

European Cucumber Cup Filled with Fire Roasted Red Pepper Hummus, Garnished with Kalamata Olive and Micro Mint

**Mini Sweets**

Two sweet bites per person.

Mini Cheesecake Push Pops

Assorted Mini Cheesecake Push Pops Layered with Rich Cream Cheese Batter and Graham Cracker Crumbles

Chocolate Truffles

An Assortment of Dark, Milk and White Chocolate Truffles

Mini Seasonal Fruit Tart

Shortbread Tart Shell Filled with Vanilla Pastry Cream and Topped with Seasonal Fruits



EVENT ELEMENTS

Premium Beer and Wine Bar

Wine and beer to include Bogle Chardonnay and Stone Cap Cabernet Sauvignon, Heineken, Amstel Light, Miller Genuine Draft and Miller Lite or comparable items.

Non-Alcoholic Beverages

Includes assorted soft drinks: Coke, Diet Coke, Sprite and Diet Sprite, La Croix mineral water, Nature's Crystal bottled water and ice.

On Site Service Staff

All service staff will be attired in our cafe black uniform (black shirt, black tie and black pants) and kitchen staff in crisp chef whites. Due to our experience with off-premise events, we have recommended the following staff to ensure high quality service, ease of guest flow and cleanliness.

Event Supervisor	1
Server	3
Server	3
Bartender	2
Head Chef	1
Assistant Chef	3
Porter	1

Blue Plate Service Summation

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EVENT ELEMENTS

Rental Equipment

Tables and Chairs:

(6) Six-foot tables - Provided by Blue Plate
(6) 36-inch round tables - Provided by Blue Plate
(6) Highboys - Provided by 360 Chicago
(30) Black Wood Folding Chairs

Excalibur Glassware:

Double Old Fashions, Beer Pilsners, Wine Glasses

Table Appointments:

Votive Candles

Passed Hors d'Oeuvres Equipment:

Passing Trays, Chrome Gallery Trays

Bar Equipment:

Ten-Gallon Igloos, Lexons, Garbage Cans

Kitchen Prep Equipment:

Cooking, Heating and Cleaning Equipment, Garbage Cans, Screens, Portable Oven
"Cave"

Kitchen Equipment

Blue Plate kitchen equipment required for successful execution of event.

Disposables

Disposable equipment such as cocktail napkins, ice, sterno, trash can liners, foil, plastic wrap, plastic flooring, etc. required for event execution.

Rental Linen

Classic Standard Linens - Color To Be Determined

Cabaret Tables

(6) 96" Rounds

Highboy Tables

(6) 132" Rounds with Ties

Bar Tables

(2) 90x132" Banquets



CLIENT

EVENT DATE

May 21, 2014

EVENT ELEMENTS

Delivery

Blue Plate Truck Transport to and from Venue.



EVENT DATE

May 21, 2014

EVENT INVESTMENT

Menu I

CLIENT

CONTACT

VENUE

CLIENT	CONTACT	VENUE	
Passed Hors d'Oeuvres	150 guests	\$ 16.75 per person	\$ 2,512.50
Premium Beer and Wine Bar	150 guests	\$ 8.75 per person	\$ 1,312.50
Non-Alcoholic Beverages	150 guests	\$ 3.00 per person	\$ 450.00
On Site Service Staff			\$ 1,975.00
Rental Equipment			\$ 1,250.00
Kitchen Equipment			\$ 205.00
Disposables			\$ 475.00
Rental Linen			\$ 275.00
Delivery			\$ 150.00

SUB TOTAL: \$ 8,605.00

SALES TAX: \$ 882.03

TOTAL: \$ 9,487.03

PAYMENTS: \$ (5,049.47)

BALANCE DUE: \$ 4,437.56

PROPOSAL DATE | CIS# | AE

February 19, 2015 | 30284 | TV

05



A PROPOSAL FOR

for

DATE | TIME

GUEST COUNT

150

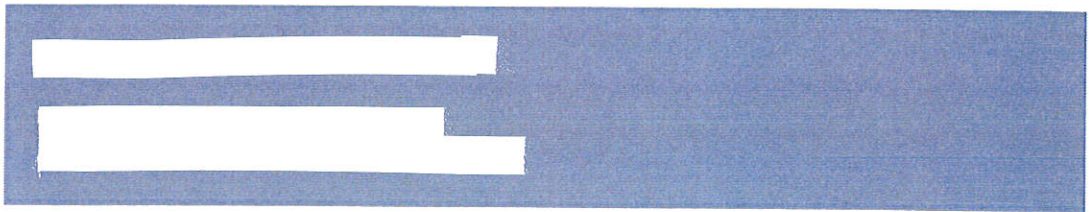
VENUE

EVENT TYPE

Seated Dinner

PRESENTED BY

Helen Pole





MENUS

Blue Plate is committed to sourcing regional and sustainable ingredients and will incorporate these items into your event menus when availability allows.

DINNER MENU I: DUO FIRST COURSE, DUO ENTREE OF PETITE TENDER & ATLANTIC COD



Hors d' Oeuvres

Pricing based on 4 pieces per guest. Increasing to 5 pieces per guest is an additional \$1.95 per person.

New York Strip

Pepper Crusted Sirloin Medallion Topped with Artichoke and Black Truffle Mousse and Shaved Parmesan Shard

BBQ Duck Tostada

Crispy Corn Tostada Topped with BBQ Duck Confit, Cranberry and Sweet Potato Salsa and Pecan Brittle



Peanut Crusted Chicken

Peanut Crusted Chicken Breast on Cucumber Round with Red Onion-Sweet Chili Relish

Grilled Shrimp on Plantain Chip

Chili - Lime Marinated Grilled Shrimp with Mango and Papaya Relish on a Crispy Plantain Chip

Mozzarella Stack with Crispy Basil on Pesto Crostini

Fresh Mozzarella Round Topped with Roasted Tomato Compote and Crispy Basil Leaves on a Pesto Crostini

Mac & Cheese Cups

Traditional Cheddar Cheese Macaroni and Cheese Served in Mini Parmesan Baskets, Garnished with Fresh Chives



Second Course

Parsnip Soup with Black Truffle

Creamy Parsnip Soup Garnished with Shaved Black Truffle and Fresh Chervil

Butter Triangles

Sweet Creamy Butter Sprinkled with Sea Salt

Traditional Bread Basket

An Assortment of Seasonal Dinner Rolls, Raisin Sunflower Crisps and Corn Bread Madeleines



MENUS

First Course**Apple and Fig Salad**

Mixed Greens, Shaved Parmesan, Marcona Almonds, Granny Smith Apple, Dried Mission Figs, Balsamic Vinaigrette

Entrée**Grilled Petite Tender**

Petite Shoulder Tender of Beef Marinated with Fresh Herbs, Garlic and Olive Oil

Pan Roasted Atlantic Cod**Crushed Fingerlings and Arugula**

Butter Poached Fingerling Potatoes Mashed with Roasted Garlic, Sweet Butter and Baby Arugula

Brussels Sprouts with Brie and Bacon

Brussels Sprouts Sautéed with Brown Butter, Smoked Bacon and Brie

Baby Carrots with Ginger Butter

Baby Carrots Braised with Fresh Ginger and Butter

Thyme Scented Veal Reduction

Rich Veal Stock Reduced with Fresh Thyme, Red Wine and Shallots

Vegetarian Entrée**Butternut Squash Stuffed Gnocchi**

Sauteed with Shaved Brussel Sprouts and Garnished with Pickled Cranberries and Sage Brown Butter Sauce

Coffee Service**IntelligentsiA Regular and Decaffeinated Coffee & Tea Service**

IntelligentsiA Regular and Decaffeinated Coffee & Tea Service Served with Cream, Sugar and Sweetener

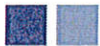
Children's Meals**Breaded Chicken Tenders**

Crispy Chicken Tenders Served with Traditional Barbeque Sauce

Celery and Carrot Sticks with Ranch Dip

Fresh Celery and Carrot Sticks Served with Ranch Dipping Sauce

Seasonal Fruit Salad



MENUS

Children's Meals (continued)

Mac & Cheese

Elbow Macaroni and Yellow Cheddar Cheese Sauce Baked with an Herbed Bread Crumb Topping

Vendor's Meals

Roasted Turkey and Cheddar Sandwich

Shaved Oven Roasted Turkey Breast, Aged Cheddar, Green Leaf Lettuce, Tomato and Herbed Aioli on Whole Wheat Roll

Direct-Individual Kettle Chips

Crispy Kettle Chips with Sea Salt

Direct-Orzo Salad

Orzo Pasta with Feta, Cucumbers, Onions and Dill Tossed in Lemon Infused Olive Oil

Direct-Chocolate Chunk Cookie

Semi-Sweet Chocolate Chunk Cookie

Fusilli with Smoked Gouda Alfredo

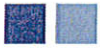
Tossed with Roasted Chicken and Asparagus Tips, Topped with Crispy Shallot Rings

Specialty Drink

Simple Syrup

For Specialty Drinks

Fresh Rosemary Sprig



EVENT ELEMENTS

Beverages

Blue Plate to provide Bar Garnish and Ice

Ingredients for specialty cocktail

On Site Service Staff

All service staff will be attired in our cafe black uniform (black shirt, black tie and black pants) and kitchen staff in crisp chef whites. Due to our experience with off-premise events, we have recommended the following staff to ensure high quality service, ease of guest flow and cleanliness.

Event Supervisor (W)	1
Captain (W)	1
Server (W)	13
Bartender (W)	3
Head Chef (W)	1
Assistant Chef (W)	7
Porter (W)	2

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CLIENT

EVENT DATE

October 18, 2014

EVENT ELEMENTS

Rental Equipment

Tables and Chairs: Provided by Venue

White Rim China:

Bread and Butter Plates, Salad Plates, Soup Plates with Under-liners, Pasta Bowls for Entree Plate

Monaco Flatware:

Butter Knives, Forks, Knives, Teaspoons, Boullion Spoons

Glassware:

Double Old Fashions, Beer Pilsners, Champagne Flutes, Martini Glasses, Wine Glasses, Water Goblets

Napa Glassware at Dining Tables, Excalibur at Bars

Table Appointments:

Bread Baskets, Salt and Pepper Shakers

Passed Hors d'Oeuvres Equipment:

Passing Trays, Chrome Gallery Trays

Bar Equipment:

Excalibur Glassware, Champagne Flutes, Glass Pitchers, Ten-Gallon Igloos, Lexons, Garbage Cans

*Highball glasses for specialty cocktails

*Additional rocks glasses for whiskey tasting

Coffee Service Equipment:

Cream Pitchers and Sugar Bowls, Coffee Makers, China Mugs

Kitchen Prep Equipment:

Cooking, Heating and Cleaning Equipment, Garbage Cans, Screens, Portable Oven "Cave"

Disposables:

Ice, Foil, Wrap, Garbage Bags, Salt & Pepper, Napkins etc.

Delivery

Blue Plate Truck Transport to and from Venue.

PROPOSAL DATE | CIS# | AE

February 16, 2015 | 29169 | HP

05

EVENT INVESTMENT

Menu

CLIENT	CONTACT	VENUE
Passed Hors d'Oeuvres	148 guests	\$ 6.50 per person
Dinner Menu	148 guests	\$ 53.00 per person
Hot Vendor Meals	3 guests	\$ 22.00 per person
Cold Vendor Meals	4 guests	\$ 18.00 per person
Kids Meals	3 guests	\$ 24.00 per person
Discount		(\$ 889.70)
Bar Garnish & Ice	148 guests	\$ 2.25 per person
Specialty Cocktail	148 guests	\$ 2.00 per person
Discount		(\$ 61.40)
On Site Service Staff		\$ 5,700.00
Rental Equipment		\$ 4,450.00
Delivery		\$ 250.00
SUB TOTAL:		\$ 19,093.90
SALES TAX:		\$ 1,957.14
TOTAL:		\$ 21,051.04
PAYMENTS:		\$ (21,051.04)
BALANCE DUE:		\$ 0.00