

Forty Two



C A T E R I N G M E N U

William J. Clinton Presidential Center

Breakfast Selections

All Breakfasts Include a Variety of Fruit Juices,
Butter and Preserves, Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Teas, Bottled Waters and Milk

Nice 'N Hot

Fluffy Scrambled Eggs with Assorted Toppings of Cheese, Green Onions,
Sautéed Mushrooms and Peppers, Sausage Links, Crisp Bacon, Country Fried Potatoes,
Grits, Fresh Fruit Display and Assorted Pastries

Eggs Benedict

Traditional Eggs Benedict on a Toasted English Muffin, Canadian Bacon,
Poached Egg Topped with Classic Hollandaise Sauce,
Sausage Links, Crisp Bacon Strips, Country Fried Potatoes,
Accompanied with a Fresh Fruit Display and Assorted Pastries

French Bread French Toast

French Bread French Toast Drizzled with a Carmel Glaze and Served with
Assorted Toppings to Include Whipped Cream, Powdered Sugar,
Whipped Butter, Maple Syrup and Seasonal Fruit Topping,
Accompanied by Sausage Links, Crisp Bacon,
Grilled Hashbrown Potatoes with Peppers and Onions, and Assorted Pastries

Continental Breakfast Buffet

Select from an Assortment of Breakfast Breads, Pastries and Bagels with Cream Cheese,
Seasonal Fruit Display and Assorted Cold Cereals

Mini Continental Breakfast

Select from an Assortment of Breakfast Breads, Pastries and
Bagels with Cream Cheese

Ala Carte

Assorted Fruit Juices
Assorted Cold Cereals
Grits with Toppings
Assorted Fruit Yogurt and Granola Bars
Yogurt Parfaits
Assorted Hot Breakfast Sandwiches
Omelet Station - Additional Chef Fee Required

Prices subject to a 20% taxable service charge and applicable taxes.

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Meeting Break Services

Executive Break

Freshly Brewed Regular & Decaf Coffee, Milk,
Variety of Hot Teas, Soft Drinks, Fruit Juices and Bottled Waters
Your Choice of One Item from Section B (below)

Basic Break

Freshly Brewed Regular & Decaf Coffee
Variety of Hot Teas, Soft Drinks, Fruit Juices, Bottled Waters
Your Choice of One Item from Section A (below)

Beverage Service

Freshly Brewed Regular and Decaf Coffee,
A Variety of Sodas, Bottled Waters,
Assorted Fruit Juices

Section A

Dry Snacks
Freshly Baked Cookies
Parmesan Ranch Chips
Hot Pretzels with Cheese
Assorted Candy Bars

Section B

Fruit Pizza
Sausage & Cheese Tray
Eight-Layer Dip
Grilled Vegetable Kabobs
Gourmet Dessert Bars
Roasted Garlic Hummus with Pita Chips
Vegetable & Cheese Tray
Yogurt Parfaits
Fresh Fruit Fondue Bar

Prices subject to a 20% taxable service charge and applicable taxes.

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Corporate Meals

These prices are for luncheon buffet-style service.
Plated and served luncheons will be an additional \$2.00 per person.
Buffet dinners will be an additional \$2.00 per person.
Plated and served dinners will be an additional \$4.00 per person.

Starters

(Choice of One)

Spinach Salad Topped with Boiled Egg,
Red Onions and Bacon Dressing

Traditional Hand-tossed Caesar Salad with Herb Croutons

Fresh Mozzarella, Tomatoes, Red Onions
Topped with Balsamic and Olive Oil
and a Crumble of Bleu Cheese

Field Greens with Strawberries, Dried Cranberries, and
Candied Walnuts, Topped with Raspberry Dressing

Smoked Tomato Soup

Chef's Soup du Jour

Prices subject to a 20% taxable service charge and applicable taxes.

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Corporate Meals (Continued)

Entrees

Grilled Chicken Sorrentino

Topped with Peppers, Sun-Dried Tomatoes & Provolone Cheese with Marsala Demi Glaze

Sautéed Salmon Fillet

With Pesto on a Bed of Wilted Spinach Greens Topped with Roasted Tomatoes and Drizzled with Balsamic Vinegar

Traditional Meat Lasagna

Served with Garlic Bread

Chipotle Glazed Pork Loin

Topped with Kumquat Marmalade

Grilled Beef Tenderloin

Topped with Green Peppercorn Sauce

Spinach and Artichoke Stuffed Chicken

Topped with Parmesan Cream Sauce

Sea Bass

Caramelized Fennel and Vanilla Scented Buerre Blanc

Chicken Valdaostano

Panko (Japanese Bread Crumbs) Crusted Chicken Breast with Broccoli Rabe, Cremini Mushrooms, Prosciutto and Fresh Mozzarella
Finished with Spicy Arrabbiata (Robust Garlic Roasted Red Pepper) Sauce

Sliced Roast Beef

Topped with Natural Jus

Grilled Chicken Breast

Purple Hull Peas with Lemon Caper Beurre Fondue

Roasted Pork Loin

Stuffed with Cranberry Dressing and Drizzled with Demi Glaze

Pan Roasted Scallops

Cauliflower Puree, Golden Raisins, Capers and Cauliflower with Brown Butter Sauce

Grouper Persillade

Crab Stuffed with Mustard Cream Sauce

Prices subject to a 20% taxable service charge and applicable taxes.

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Corporate Meals (Continued)

Accompaniments

Chef's Selection of Potato, Rice or Pasta, and Vegetable
Rolls and Butter to Complement Your Entree
Freshly Brewed Coffee, Iced Tea, Soda

Vegetables (Choice of One)

Fresh Asparagus
Marinated Grilled Vegetables
Sautéed Seasonal Vegetables
Lemon Pepper Wilted Spinach and
Shiitake Mushrooms
Fresh Green Beans with Caramelized
Onions and Bacon
Grilled Portabella Mushrooms with Roasted Peppers
Carrots and Sugar Snap Peas in Olive Oil and Lemon
Herb Tossed Zucchini and Squash
Fresh Steamed Spinach
Tuscany Vegetable Medley

Starches (Choice of One)

Rice Pilaf
Twice Baked Potatoes
Cheddar Smashed Potatoes with Chive Butter
Triple Cheese and Bacon Scalloped Potatoes
Yukon Gold Horseradish Smashed Potatoes
Roasted Potatoes
with Caramelized Onions and Sage
Whipped Sweet Potatoes
with Brown Sugar Butter
Veggie Orzo Pasta
Pan Seared Baby Red Potatoes
Sun Dried Tomato Pasta with Fresh Garlic
Couscous with Dried Apricots and Pine Nuts
Cheddar and Cream Risotto

Desserts (Choice of One)

Raspberry Rum Cake	Chocolate Torte	Tiramisu
Apple Crumb Pie	Snickers Pie	Layered Carrot Cake
Turtle Cheesecake	Molten Lava Cake	

Prices subject to a 20% taxable service charge and applicable taxes.

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Business Buffet (Luncheons)

All American

Choice of Two of the Following:
Grilled "G and W" Bratwurst and Stone Ground Mustard Sauerkraut
Grilled 1/4-lb. Hot Dogs with Chili and Toppings
6-oz. Grilled Angus Hamburgers
Pulled Pork Loin
Served with Kickin' Pintos, Fresh Green Beans, and Southern Cole Slaw,
Jalapeno Cheddar Corn Bread,
Tossed Salad with Dressings and Assorted Cookies

BBQ Picnic

Choice of Two of the Following:
BBQ Quartered Chicken
Pulled Pork Loin
Smoked Brisket
Served with Southern Cole Slaw, Sweet Mustard Potato Salad,
Brown Sugar Baked Beans, Corn on the Cob,
Fresh Baked Biscuits and Apple Crisp

Trip to Asia

Choice of Two of the Following:
Thai Grilled Salmon
Teriyaki Chicken Breast
Tempura Shrimp and Vegetables
Served with Steamed Rice, Steamed Pot Stickers,
Oriental Greens with Mandarin Oranges, Almonds,
Fried Noodles and Sesame Dressing,
Sweet and Spicy Cabbage Salad

South of the Border

Fresh Garden Salad, Chipotle Lime Vegetable Salad,
Guajillo Spiced Fresh Tortilla Chips,
Chicken and Beef Fajitas, Flour and Corn Tortilla Chips,
Signature Salsas, Red Chili Mexican Rice,
Charro Beans, and Sopapillas

Prices subject to a 20% taxable service charge and applicable taxes.

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(Continued)

Business Buffet (Luncheons)

Sandwich and Salad Collection

Smoked Tomato Bisque and Chef's Soup du Jour
Build-Your-Own-Salad Station with Garden Greens,
Spinach, Array of Toppings and Dressings
Assorted Gourmet Dessert Bars

Your Choice of the Following Sandwich Options:

**Signature Sandwich Tray from Our
"Bistro Box Lunch Menu"**

Prices subject to a 20% taxable service charge and applicable taxes.

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Bistro Box Lunches

Select One of Our Premium Signature Sandwiches
or Entrée Salad and Enjoy it with a
Side Salad, Chips, Whole Fresh Fruit, and Decadent Dessert Bar

Roma Basil Baguette with Pepper Crusted Prosciutto
and Aged Provolone

Portobello Focaccia with Wilted Spinach
and Roasted Red Pepper Ailoi

Grilled Chicken with Crisp Arugula and Caramelized Onions

Shaved Roast Beef & Smoky Ham Sourdough Muffaletta with Spicy Olive Spread and Mozzarella Cheese

Oven-Roasted Turkey Baguette with Apple Chutney, Shaved Cucumbers and Peppery Watercress

Turkey Breast Caesar Wrap

Shaved Roast Beef & Smoky Ham with Cheddar on a Croissant

Albacore Tuna on a Crusty Multi-Grain Roll

Entrée Salad of Toasted Cashew Chicken Salad on Crisp Lettuce

Entrée Spinach Salad

Prices subject to a 20% taxable service charge and applicable taxes.

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Sack Lunches

(All Sack Lunches Include a Bag of Chips, Piece of Whole Fruit and Dessert)

Club Sandwich

Smoked Turkey, Bacon, Muenster Cheese,
Bibb Lettuce & Sliced Tomato
on a Honey Wheatberry Bread

Roast Beef

Shaved Roast Beef with
Horseradish White Cheddar Cheese
on a Kaiser Roll

Tuna Salad

Mixed with finely diced
Celery, Onion, Mayonnaise & Sweet Relish
Served on Honey Wheatberry Bread

Chicken Salad

Mixed with finely diced Celery,
Onion, Grapes, Whole Grain Mustard and
Served on Honey Wheatberry Bread

Caesar Salad Wrap

Romaine Lettuce Tossed in Caesar Dressing
with Parmesan Cheese & Croutons
With Chicken or Without

Dessert Options

Fudge Nut Brownie
Chocolate Chip Cookie
Peanut Butter Cookie
Oatmeal Raisin Cookie
Lemon Bar
Dessert Bar

Prices subject to a 20% taxable service charge and applicable taxes.

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Kids Meals

Sack Lunches

Peanut Butter & Jelly Sandwich

Bag of Chips Whole Fruit & Juice Box

or

Ham or Turkey & Cheese Sandwich

Bag of Chips Whole Fruit & Juice Box

Buffet Lunches

Pasta Buffet

Pasta Marinara

Served w/ Bread Sticks, Salad & Fruit Punch

or

Chicken Fingers

Served with Fries & Macaroni & Cheese
Fruit Punch

Prices subject to a 20% taxable service charge and applicable taxes.

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Cold Hors D'oeuvres

Assorted Silver Dollar Sandwiches (Beef, Turkey, Ham, Chicken Salad, Tuna Salad)

Fresh Avocado Dip with Tortilla Chips

Cucumber Rounds with Salmon Mousse

Jumbo Shrimp on Ice with Cocktail Sauce

Asparagus Spears Wrapped in Prosciutto with Goat Cheese

Hot Hors D'oeuvres

Spanakopita (Miniature Spinach Triangles)

Slow Cooked Barbecue or Sweet and Sour Meatballs

Teriyaki Chicken Kabob

Vegetable Egg Rolls with Sweet and Sour Sauce

Lightly Breaded Chicken Tenders

New York Style Buffalo Wings with Bleu Cheese Dressing

Chicken Saté with Peanut Sauce

Assorted Miniature Quiche

Bacon Wrapped Scallops

Fantailed Deep Fried Shrimp with Cocktail Sauce

Hickory Smoked Barbecue Spare Ribs with Barbecue Sauce or Ranch Dressing

Crab Stuffed Mushroom Caps

Miniature Beef Wellington

Miniature Hibachi Beef Kabobs

Prices subject to a 20% taxable service charge and applicable taxes.

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Wedding Package



Dinner Buffets

Let us customize a dinner buffet for your reception!
You tell us what you want and we'll put it together!

Dinner Salad Upgrades

Select a Specialty Salad for an additional charge

Fiesta Salad

Tossed Greens, Shredded Cheese,
Diced Green Onion, Cherry Tomatoes,
and Black Olives
Served with Chipotle Ranch

Spring Salad

Frisée, Arugula, Spinach, and
Mizuna, Tossed with Sunflower
Seeds and Blue Cheese
Served with Raspberry Vinaigrette

Insalata Caprese

Sliced Red Ripe Tomatoes with Layers of Buffalo
Mozzarella, Chiffonnade Basil, Sea Salt,
Fresh Cracked Black Pepper
Finished with Balsamic Vinaigrette

Grecian Salad

Fresh Romaine, Shaved Red Onion,
Kalamata Olives, Cucumber, Tomatoes,
Artichokes, and Feta Cheese Served with
Greek Vinaigrette or Cucumber Ranch Dressing

Plated Dinner

Includes: Assorted Rolls & Butter,
Your Choice of Potato or Rice, Chef's Selection of Seasonal Vegetable,
Regular & Decaf Coffee, Iced Tea, and Water
Your Choice of One (1) Salad

Chef's Specialty House Salad

Spring Mix Greens with Cucumber Slices,
Cherry Tomatoes and Shredded Carrot
Served with your Choice of Dressing

Classic Caesar Salad

Romaine Hearts with Herbed Croutons and
Feather-Shredded Parmesan
Rich Caesar Dressing Garnished with
Cherry Tomatoes and Lemon Wedge

Ask about adding wine served tableside during your dinner service.
Need to build a cocktail hour into your package?
Ask about upgrading to include passed hors d'oeuvres

Prices subject to a 20% taxable service charge and applicable taxes.

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Entrée Selection

Let us customize a dinner buffet for your reception!
You tell us what you want and we'll put it together!

Bowtie Affair

Roasted Chicken Breast (Hand-Pulled)
with Farfalle Pasta, Roasted Garlic,
Cremini Mushrooms in a Creamy Sauce

Chicken Piccata

Chicken Breast Lightly Breaded in Pesto
Complemented with a
Chardonnay-Lemon Caper Cream Sauce

Fontina Val d'Aosta Chicken

Breast of Chicken Stuffed with Fontina Cheese
Served with a Light Cream Sauce of
Artichoke Hearts and Lemon Essence

Pork Tenderloin Roulade

Tenderloin of Pork Stuffed with
Spinach, Artichoke Hearts and Corn Frappe

Brined Pork Loin

Roasted to Perfection & Double Stuffed with
Applewood Smoked Bacon Cornbread Stuffing
Served on a Granny Smith Apple Compote
with Calvados Cream Sauce

Merlot Beef Medallions

Grilled, Marinated Beef Medallions
Served on a Merlot Reduction Sauce

Kansas City Strip

Marinated Kansas City Strip Grilled Medium
Topped with Gorgonzola Butter and
Garnished with Crispy Shallots

Gorgonzola Swordfish

Swordfish Fillet Topped with Caramelized Gorgonzola
Garnished with Pineapple Chutney

Salmon

Roasted Salmon Fillet
Dressed with Dill Cream Sauce

Portabello Parmesan

Grilled Portabello Mushroom
Covered with a Mozzarella Parmesan Blend
Served on a Bed of Linguine
with a Sweet Marinara Sauce

Prices subject to a 20% taxable service charge and applicable taxes.

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Plated Dinner

Duet Entrée Selection

Beef Medallions & Grilled Chicken

Grilled Beef Medallions with Roasted Garlic Demi Glaze
Grilled Chicken Breast

Island Swordfish & Blackened Chicken

Char-grilled Swordfish with
Pineapple-Mango Pico de Gallo,
Spicy Blackened Chicken Breast
Dressed with Chimichurri Cream Sauce

Timelessly Classic Filet & Shrimp

6-oz. Petite Filet of Beef with Three Peppercorn Demi Glaze
Accompanied by Head-on Prawn Atop Wilted Greens
with Lemon Tomato Fondue

Prices subject to a 20% taxable service charge and applicable taxes.

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Reception Packages

Duet Entrée Selection

Head Over Heels

Hors d'oeuvres Buffet

(8 pieces per person)

Classic Bruschetta,
Stuffed Mushrooms
Sausage, Swedish,
BBQ, or Italian Meatballs
Chicken Tenders with
Honey Mustard & Enfyo Ranch

Inside Round of Beef - Carved in Room

Slow Roasted Beef served with
Horseradish Cream Sauce &
Au Jus with Assorted Silver Dollar Rolls
(\$80 Chef Fee per Station)

Regular & Decaffeinated Coffee and Tea

He Swept Me Off My Feet

Hors d'oeuvres Buffet

(12 pieces per person)

Boursin Boats,
Arancini,
Southwestern Quesadillas with Salsa,
Coconut Shrimp with Orange Marmalade Sauce,
Assorted Mini Quiche
Chicken Tenders with Honey Mustard

Regular & Decaffeinated Coffee and Tea

Don't Forget to Add Your Wedding Rewards!

Suggested Servings

Light Hors d'oeuvres
Medium Hors d'oeuvres
Heavy Hors d'oeuvres

3 - 5 pieces per person
5 - 8 pieces per person
8 - 11 pieces per person

Need to build a cocktail hour into your package? Ask about upgrading to include passed hors d'oeuvres. Maybe an action station fits into your vision for the evening!
We can create custom packages to fit any event!

Prices subject to a 20% taxable service charge and applicable taxes.

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Reception Packages

Duet Entrée Selection

Tuscan Sunset

Antipasto Display

Assorted Sliced Italian Meats to include
Prosciutto, Salami, & Pepperoni
Mozzarella, Provolone, Fontina, & Parmesan Curls
Green & Black Olives, Peperoncini
Marinated Mushrooms & Artichoke Hearts
Grilled Peppers. Served with Crostini.

Hors d'oeuvres Buffet

(6 pieces per person)

Arancini

Stuffed Mushrooms with Sausage
Spanakopita

Roast Sirloin - Carved in Room

Seasoned Roasted Sirloin

Served with Horseradish Cream Sauce & Au Jus
Assorted Silver Dollar Rolls
(\$80 Chef Fee per Station)

Reception Station - Please Select One (1)

Greek Aisles

Garlic Hummus, Roasted Red Pepper Hummus,
Fiesta Feta Spread, and Baba Ghanoush
Served with Grilled Pita Points, Crostini, & Lavash
Served with Herb Couscous & Tzatziki Sauce

Pasta Sauté Station

Your Choice of Two (2) Pastas

Penne, Cavatappi, Bowtie, Tortellini

Your Choice of Two (2) Sauces

Marinara, Alfredo, Bolognese, Pesto Cream
Served with Parmigiano-Reggiano Cheese,
Crushed Red Pepper Flakes,
& Garlic Bread
(\$80 Chef Fee per Station)

Regular & Decaffeinated Coffee and Tea

Tuscan Sunset

Hors d'oeuvres Buffet

(6 pieces per person)

Arancini

Chicken Tenders

Spanakopita

Inside Round of Beef - Carved in Room

Slow Roasted Beef Served with
Horseradish Cream Sauce & Au Jus
Assorted Silver Dollar Rolls
(\$80 Chef Fee per Station)

Coastal Waves

Fried Clams & Mussels with Tarragon Aioli
Bacon Wrapped Scallops
Mini Crab Cakes
Crab Dip with Toast Points

Pasta Sauté Station

Your Choice of Two (2) Pastas

Penne, Cavatappi, Bowtie, Tortellini

Your Choice of Two (2) Sauces

Marinara, Alfredo, Bolognese, Pesto Cream
Served with Parmigiano-Reggiano Cheese,
Crushed Red Pepper Flakes,
Herb Bread Sticks, & Garlic Bread
(\$80 Chef Fee per Station)

Regular & Decaffeinated Coffee and Tea

Prices subject to a 20% taxable service charge and applicable taxes.

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Bar Services

Host Bar

(Charged by the Drink)

Mixed Drinks
Imported Beer (Bottle)
Domestic Beer (Bottle)
Wine (Glass)
Soft Drinks (12-oz.)
Bottled Water (0.5-liter)

Includes Full Set-up, Tear-down, Professional Bartenders, Mixed Drinks, Imported Beer, Domestic Beer, House Wine, Soft Drinks, Bottled Water, Juices, Mixes & Garnishes.

All Drinks Served in High-quality Glassware.

Bartender Fee: \$90.00

(Bottle of Wine Serves Approx. Five Portions)

Host Bar - Beer, Wine & Soft Drinks

(Charged by the Hour - Cost is per Person)

1 hour	\$7.59
2 hours	\$11.09
3 hours	\$12.59
4 hours	\$14.09
5 hours	\$15.59

Includes Full Set-up, Tear-down, Professional Bartenders, Imported Beer, Domestic Beer, House Wine, Soft Drinks, Bottled Water.

All Drinks Served in High-quality Glassware.

Bartender Fee: Waived

Prices subject to a 20% taxable service charge and applicable taxes.

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(Continued)

Bar Services

Full Host Bar

(Charged by the Drink)

1 hour	\$11.59
2 hours	\$15.09
3 hours	\$16.59
4 hours	\$18.09
5 hours	\$20.29

Includes Full Set-up, Tear-down, Professional Bartenders, Mixed Drinks, Imported Beer, Domestic Beer, House Wine, Soft Drinks, Bottled Water, Juices, Mixes & Garnishes.

All Drinks Served in High-quality Glassware.

Bartender Fee: Waived

Cash Bar

(Charged by the Drink)

Mixed Drinks (Deluxe Only)

Imported Beer (Bottle)

Domestic Beer (Bottle)

Wine (Glass)

Soft Drinks (12-oz.)

Bottled Water (0.5-liter)

Includes Full Set-up, Tear-down, Professional Bartenders, Mixed Drinks, Imported Beer, Domestic Beer, House Wine, Soft Drinks, Bottled Water, Juices, Mixes & Garnishes.

All Drinks Served in High-quality Glassware.

Bartender Fee: \$90.00

(Fee is Waived if Sales Exceed \$275.00 per Bartender)

Prices subject to a 20% taxable service charge and applicable taxes.

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Amenities and Menu of Services

Table Standards

The *Forty Two* Catering banquet minimum standard for a plated/seated meal is for service at tables of ten (10) guests with one server per 30 guests (one server per three tables). For buffet meals, the *Forty Two* Catering minimum standard is one server per 50 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$15.00 per hour plus applicable sales tax with a four (4) hour minimum.

China Service

All seated meal functions (breakfast, lunch and dinner) are served with china and glassware, unless otherwise specified by the customer.

Tablecloths

Your sales professional will be able to assist with any custom linen and décor details at additional charges. Specialty linens will be priced at fair market value. Tables requiring skirting will be charged at \$21.75 ++ each.

Water Service

Forty Two Catering provides complimentary water service for podiums and head tables. Please see your *Forty Two* Catering Sales Manager for any additional water services.

Prices subject to a 20% taxable service charge and applicable taxes.

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Catering Guidelines

Guarantees

To ensure the success of your event(s) it is necessary we receive your “Final Guarantee” (confirmed attendance) for each meal function by the following schedule:

- Events up to 300 people require the Final Guarantee three (3) business days prior to the first scheduled event.
- Events between 301 - 500 people require the Final Guarantee five (5) business days prior to the first scheduled event.

Please note the above schedule excludes weekends and holidays.

Once the Final Guarantee is due, the count may not be decreased. For every event, *Forty Two* Catering shall be prepared to serve 5% over the Final Guarantee up to 30 meals. The customer will be billed based on the Final Guarantee or the actual number of meals served whichever is greater. *Forty Two* Catering will make every attempt to accommodate increases in your count after the final guarantee is due; however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

Cancellation Policy

Cancellation of any conference or individual event must be sent in writing to your *Forty Two* Catering Sales Manager. Any cancellation received less than 30 days of the first scheduled event will result in a fee to *Forty Two* Catering equal to 25% of the estimated food and beverage charges. Any cancellation received less than five days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

Labor Charges

Labor for all events is based on a five-hour time frame that begins one-half-hour prior to the doors opening for the event. Any event that exceeds the four-hour time frame is subject to an additional \$18.00++ labor charge (per server, per hour) that will be added to the final food and beverage bill.

Prices subject to a 20% taxable service charge and applicable taxes.

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Payment & Credit

Acceptable Forms of Payment

Forty Two accepts company checks, all major credit cards and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the customer. If payment is received within less than five (5) business days prior to the event, certified funds, credit card or a wire transfer will be required (non-certified checks are not acceptable forms of payment). If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders.

Payment Policies

Forty Two's policy requires full payment in advance.

Payment & Credit

Service Charge and Tax

All food and beverage items are subject to a 20% service charge and applicable sales tax. In some areas, the service charge may be subject to applicable sales tax.

Labor fees are subject to applicable sales tax.

Note:

(++) Indicates the services are subject to service charge and sales tax.

(+) Indicates the services are subject to sales tax only.

*The service charge and sales tax are subject to change without notice.

Delivery Fees

All catering orders or re-orders totaling less than \$50.00 will result in a \$15.00 delivery fee.

Prices subject to a 20% taxable service charge and applicable taxes.

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Standardized Guidelines & Procedures – Event Planning

Food & Beverage Order Specifications

To ensure the proper planning of your event, we request that all Food and Beverage specifications be received in writing to our office no less than five days prior to the date of your first scheduled service.

Confirmation of Orders

Upon receipt of all written Food and Beverage specifications, your *Forty Two* Sales Manager will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by *Forty Two* no less than five days prior to the start of the first scheduled event.

Forty Two Services Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by *Forty Two* no less than three days in advance of the first scheduled event. A 50% deposit is required.

Special Events

There are a number of “Special Events” that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer’s desire for a unique event. In addition to logistical planning, specialty equipment and service/labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment/china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and *Forty Two*.

Prices subject to a 20% taxable service charge and applicable taxes.

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(Continued)

Standardized Guidelines & Procedures – Event Plannin

Floor Plans Catering Functions

Your sales professional will review both the guest seating arrangements (floor plan) and the “behind the scenes” logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that

are not commonly dedicated to that purpose. In these instances, the customer and the *Forty Two* Sales Manager will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guests’ view. The costs of additional equipment such as this, which may be provided by the customer’s decorating company, will be the responsibility of the customer.

Menu Proposals

In addition to designing menus for “Special Events,” our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluation, which accompanies these proposals, are considerations given to the expected attendance at these events. Should an event attendance fall significantly below the original number expected the proposed menu price may be subject to change.

Prices subject to a 20% taxable service charge and applicable taxes.

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