



Wedding Memories
will be cherished ...for a lifetime.

With over thirty years of extensive catering experience, The Culinary Studio will create an elegant reception at a location of your choice. The various menus we have created for you are merely a small taste of the endless possibilities The Culinary Studio can provide. All of our menus can be adapted to incorporate the special touches you desire to make your day unique.

An off-premise venue enables you the freedom to create a breathtaking atmosphere. The Culinary Studio offers all the rentals necessary to complete the perfect ambiance, from linens to centerpieces. In addition to providing meticulous planning and extraordinary cuisine, our professional, attentive service staff will ensure your affair unfolds with ease. From a small family gathering to an elegant alfresco affair, The Culinary Studio will create a day you and your guests will never forget.





COCKTAIL HOUR



The options below are offered with:

COCKTAIL RECEPTION WITH STATIONS (p. 5), **BUFFET DINNER RECEPTION** (p. 9),
DUAL ENTREE DINNER (p. 13), AND **SIT-DOWN DINNER** (p. 17).

HORS D'OEUVRES PASSED BUTLER STYLE

Mini Sliders with Shallot Dijon Relish

Brie in Filo with Raspberry

Mac & Cheese Cups

Bacon Wrapped Scallops

Chicken Sate with Sesame Peanut Sauce

Mini Long Island Lobster Rolls

Goat Cheese Tartlets

Steak Crostini with Horseradish Sauce

Sesame Seared Tuna on a Rice Cracker with Wasabi Cream

Mini Spanikopita

Lump Crab Cakes with Tartar Sauce

Marinated Filet wrapped in Bacon

Chicken Parmesan Bites

Pulled Pork Sliders with Cole Slaw

Stuffed Mushrooms with Spinach

STATIONARY HORS D'OEUVRES

Bread Bowl with Spinach Dip and Vegetables

Assorted Imported Cheese Platter with Crackers

An Elegant COCKTAIL RECEPTION WITH STATIONS



COCKTAIL HOUR

Hors d'Oeuvres Passed Butler Style ~ See Page 4 or Main Menu

Stationary Hors d'Oeuvres ~ See Page 4 or Main Menu

CHOICE OF THREE STATIONS:

CARVING STATION

Choice of 3 Carving Items, with Coordinating Sauces & Gravies

Roasted Turkey Breast with Traditional Turkey Gravy

Grilled Marinated Butterflied Leg of Lamb

Roasted Filet Mignon with Merlot Sauce

Grilled Sliced London Broil

Choice of a Starch

Choice of a Vegetable

COLD SEAFOOD STATION

Colossal Shrimp with Cocktail Sauce

Clams on the Half Shell with Cocktail Sauce

Oysters on the Half Shell with Mignonette Sauce

Steamed Mussels with White Wine & Garlic

Assorted Sushi Rolls with Sauces

*Poached Lobster Tails available, priced separately according to market

PASTA STATION

Pasta with Roasted Peppers and Sweet Sausage in Tomato Cream Sauce

Pasta with Grilled Shrimp and Plum Tomatoes in a Pesto Sauce

Eggplant Rollatini

Tomato & Mozzarella Salad with Pesto Vinaigrette

Focaccia Bread

GRILLING STATION

Baby Field Greens with Roasted Pears, Toasted Walnuts, Endive, Cherry Tomatoes served
with a Balsamic Gorgonzola Vinaigrette

Marinated Chicken Brochettes with Zucchini & Cherry Tomatoes

Marinated Grilled Skirt Steak

Grilled Shrimp Skewers with Cilantro, Red Pepper and Onions

Grilled Seasonal Vegetable Platter

Garlic Bread

TACO STATION

Mexican Pulled Pork

Cilantro Marinated Chicken

Southwestern Seasoned Ground Beef

Served with Diced Onions, Salsa, Guacamole,

Black Bean & Corn Salad, Chopped Cilantro, and Cheese

Taco Shells & Tortillas

DESSERT BUFFET

Wedding Cake

Fresh Fruit Display with Raspberry Sauce

Hand-Dipped Chocolate Strawberries

Also Available for Each Table:

Assorted Cookies (Priced Separately)

Assorted Mini Pastries (Priced Separately)

Regular and Decaffeinated Colombian Coffees and Teas,
Milk, Sugar, and Sugar Substitutes.

***Wedding Cake is priced separately.**

The cake may be provided by the Culinary Studio or the Hosts.

Included in price: ice, lemons, limes, sodas, juices, mixers,
cocktail olives and onions, cocktail napkins, and serving trays.



A Classic BUFFET DINNER RECEPTION



COCKTAIL HOUR

Hors d'Oeuvres Passed Butler Style ~ See Page 4 or Main Menu

Stationary Hors d'Oeuvres ~ See Page 4 or Main Menu

COCKTAIL HOUR UPGRADES

**Priced Separately*

Seafood Bar, Colossal Shrimp Display, Taco Bar, Carving Station

BUFFET DINNER MENU

PLATED SALAD COURSE

Baby Field Greens with Strawberries, Pecans,
Sliced Sweet Onions, Shaved Parmesan;
Served with a White Balsamic Dressing

SUMMER GRILLED BUFFET DINNER

Roasted Filet Mignon with Merlot

Grilled Salmon with Lemon Capers and Fresh Dill

Chicken Saltimbocca with White Wine Lemon Sauce

Penne alla Vodka

Mixed Vegetables or Green Beans and Shaved Carrots

White and Wild Rice Pilaf or Roasted New Potatoes

Assorted Rolls and Butter

Customized Buffet to your liking from our complete menu.

DESSERT BUFFET

Wedding Cake

Fresh Fruit Display with Raspberry Sauce

Hand-Dipped Chocolate Strawberries

Also Available for Each Table:

Assorted Cookies (Priced Separately)

Assorted Mini Pastries (Priced Separately)

Regular and Decaffeinated Colombian Coffees and Teas,
Milk, Sugar, and Sugar Substitutes.

***Wedding Cake is priced separately.**

The cake may be provided by the Culinary Studio or the Hosts.

Included in price: ice, lemons, limes, sodas, juices, mixers,
cocktail olives and onions, cocktail napkins, and serving trays.

**This is a suggested menu;
Substitutions from our main menu are welcome.**



A Beautiful DUAL ENTRÉE RECEPTION



COCKTAIL HOUR

Hors d'Oeuvres Passed Butler Style ~ See Page 4 or Main Menu

Stationary Hors d'Oeuvres ~ See Page 4 or Main Menu

COCKTAIL HOUR UPGRADES

**Priced Separately*

Seafood Bar, Colossal Shrimp Display, Taco Bar, Carving Station

PLATED DUAL ENTRÉE MENU

Each plate will be comprised of two entrées and two accompaniments.

You may select any combination of beef, chicken or fish.

SIT-DOWN SALAD

Baby Field Greens with Strawberries, Cucumbers, Pecans,
Sliced Sweet Onions, Shaved Parmesan;
Served with a White Balsamic Dressing

PLATED DUAL ENTRÉE

Grilled Swordfish with a Chopped Tomato Salsa

Roasted Filet Mignon with Merlot Sauce

Asparagus and Baby Carrot Bundles with Garlic, Olive Oil and Lemon Zest

Roasted Red, Yellow Potatoes with Olive Oil and Garlic

Assorted Rolls and Butter

SIT-DOWN DESSERT

Wedding Cake Plated with Your Choice of:
Fresh Fruit Brochettes with Raspberry Sauce

or

Hand-Dipped Chocolate Strawberries

Also Available for Each Table:

Assorted Cookies (Priced Separately)

Assorted Mini Pastries (Priced Separately)

Regular and Decaffeinated Colombian Coffees and Teas,
Milk, Sugar, and Sugar Substitutes.

Included in price: ice, lemons, limes, sodas, juices, mixers,
cocktail olives, and onions, cocktail napkins and serving trays.

***Wedding Cake is priced separately.**

The cake may be provided by the Culinary Studio or the Hosts.

**This is a suggested menu;
Substitutions from our main menu are welcome.**



A Wonderful **SIT-DOWN WEDDING**



COCKTAIL HOUR

Hors d'Oeuvres Passed Butler Style ~ See Page 4 or Main Menu

Stationary Hors d'Oeuvres ~ See Page 4 or Main Menu

COCKTAIL HOUR UPGRADES

**Priced Separately*

Seafood Bar, Colossal Shrimp Display, Taco Bar, Carving Station

SIT-DOWN WEDDING MENU

SALAD COURSE

A pre-set salad, garnished with an edible orchid, will await each guest.

Baby Field Greens with Roasted Pears, Caramelized Walnuts, and Dried Cranberries; Dressed with Balsamic-Gorgonzola Vinaigrette

PASTA COURSE

Penne Pomodoro with Fresh Shaved Parmesan Cheese

SIT-DOWN DINNER

*Your guests may select one of the following entrées, either with their RSVP or at the reception.
Please see the "Wedding Reception Pricing" page for details.*

Roasted Filet Mignon with Merlot Sauce
Accompanied by Roasted New Potatoes & Haricot Vert and Carrot Bundles Tied with a Scallion Lace

Chicken Cordon Bleu with White Wine Lemon Sauce
Accompanied by White and Wild Rice
& Haricot Vert and Carrot Bundles Tied with a Scallion Lace

Jumbo Stuffed Shrimp with Crab Meat with a Lobster Bisque Sauce
Accompanied by White and Wild Rice
& Haricot Vert and Carrot Bundles Tied with a Scallion Lace

Assorted Rolls and Butter on Each Table

SIT-DOWN DESSERT

Wedding Cake Plated with Your Choice of:
Fresh Fruit Brochettes with Raspberry Sauce

or

Hand-Dipped Chocolate Strawberries

Also Available for Each Table:

Assorted Cookies (Priced Separately)

Assorted Mini Pastries (Priced Separately)

Regular and Decaffeinated Colombian Coffees and Teas,
Milk, Sugar, and Sugar Substitutes.

Included in price: ice, lemons, limes, sodas, juices, mixers,
cocktail olives, and onions, cocktail napkins and serving trays.

***Wedding Cake is priced separately.**

The cake may be provided by the Culinary Studio or the Hosts.

**This is a suggested menu;
Substitutions from our main menu are welcome.**



WEDDING RECEPTION PRICING

Included in price: ice, lemons, limes, sodas, juices, mixers, cocktail olives, cocktail onions, cocktail napkins, and serving trays. Price per person does not include wedding cake, cocktail hour upgrades, service staff or rental equipment

BUFFET DINNER RECEPTION

\$95.50 per person, plus tax

COCKTAIL RECEPTION WITH STATIONS

\$130.00 per person, plus tax

DUAL ENTRÉE RECEPTION

\$125.00 per person, plus tax

SIT-DOWN DINNER RECEPTION

\$125.00 per person, plus tax for predetermined entrée count

Entrée count reported to the Culinary Studio 2 weeks prior to event

\$140.00 per person, plus tax for undetermined entrée count

Servers take each guest's entrée order at the event

All prices subject to change.

SERVICE STAFF PRICING

Minimum 4 Hours • Plus Gratuity

| | | |
|--------------------|-------------|---------------------|
| Manager | \$45 / hour | 1 per wedding |
| Servers | \$35 / hour | 1 per 10-15 guests |
| Chefs | \$35 / hour | 1 per 50-75 guests |
| Bartenders | \$35 / hour | 1 per 50-75 guests |
| Dishwashers | \$35 / hour | 1 per 75-100 guests |

ESTIMATES BASED ON 150 GUESTS:

BUFFET DINNER OR COCKTAIL WITH STATIONS RECEPTION

| <u>POSITION</u> | <u># OF STAFF</u> | <u>RATE</u> | <u># OF HOURS</u> | <u>TOTALS</u> |
|-----------------|-------------------|-------------|-------------------|---------------|
| Manager | 1 | \$45 / hour | 10 | \$450 |
| Servers | 10 | \$35 / hour | 10 | \$3,500 |
| Chefs | 2 | \$35 / hour | 10 | \$700 |
| Bartenders | 2 | \$35 / hour | 10 | \$700 |
| Dishwashers | 1 | \$35 / hour | 10 | \$350 |

Advance Set Up: 2 Servers for 2 Hours the Day Before \$280

Total Labor \$5,980

Gratuity 15% of Food Bill (150 Guests at \$90.50 per person) \$2,812

Total Labor + Gratuity = \$8,792

Per Person Cost: \$58.00

SIT DOWN DINNER RECEPTION

| <u>POSITION</u> | <u># OF STAFF</u> | <u>RATE</u> | <u># OF HOURS</u> | <u>TOTALS</u> |
|-----------------|-------------------|-------------|-------------------|---------------|
| Manager | 1 | \$45 / hour | 10 | \$450 |
| Servers | 10 | \$35 / hour | 10 | \$3,500 |
| Chefs | 2 | \$35 / hour | 10 | \$700 |
| Bartenders | 2 | \$35 / hour | 10 | \$700 |
| Dishwashers | 1 | \$35 / hour | 10 | \$350 |

Advance Set Up: 2 Servers for 2 Hours the Day Before \$280

Total Labor \$5,980

Gratuity 15% of Food Bill (150 Guests at \$99.50 per person) \$2,900

Total Labor + Gratuity = \$8,880

Per Person Cost: \$59.00

.....

REFERENCES

| | | | |
|---------------------|----------------|-----------------------------------|--------------|
| George Brooke | Wedding | georgebrooke@verizon.net | 610-416-9188 |
| Samm & Chet Crifasi | Wedding | Sammcrifasi@gmail.com | 646-302-7597 |
| Eve Nowak | Wedding | evien@aol.com | 631-807-6483 |
| Maggie Schubauer | Wedding | mschubauer16@gmail.com | 631-742-3815 |
| Daryl Kaplan | Wedding | darylkaplan@optonline.net | 631-553-7474 |
| Jamie & Ray Costa | Yearly Parties | r.costa@benefitstreetpartners.com | 516-319-9864 |
| Roxanne Schwartz | Yearly Parties | roxanne@advancetabco.com | 631-424-4941 |
| Elizabeth Gold | Yearly Parties | Libby0011@gmail.com | 978-886-0752 |
| Alicia Jabbour | Yearly Parties | alijabbour@icloud.com | 631-796-4504 |
| Karen Mitchell | Yearly Parties | Kmitchell1953@icloud.com | 631-418-5425 |

.....



REVIEWS

Eileen L. - Huntington, NY, 8/24/2020

I had to move my son's wedding venue planned for this weekend to our backyard, and had less than a month to do it. Mary, the owner, was so helpful throughout the whole process and she was always there to answer what ever questions I had. She also checked my whole rental equipment list numerous times from another vendor to make sure we had everything we needed (tables, linens, flat wear, bar ware, etc,) and coordinated with them directly. She came to my house the week before to do a thorough run thru with her head manager who would be there to coordinate the event with serving staff the day of. The day of the wedding the whole team arrived and did everything, from set up, to clean up. The servers were so professional and wonderful to work with. The cocktail hour appetizers, and all the food was delicious. My guests were quite complimentary as well. I am so impressed with Culinary Studio, they really saved me. They reduced my stress from 100% to 0. To Mary and all of her staff, thank you for making my son and his bride's wedding day truly magical and memorable!!

Maria Cerminara, 6/28/22

Thank you for the wonderful hors d'oeuvres and dinner you served at our party on Saturday and for the great service you provided! Everyone – and I mean everyone commented on how delicious everything was. The Legend has never seen a community get together like this before. Your food, the setting and even our DIY tables made for a fun time by all.

Michele Loiacono, 6/28/22

Even the unexpected rain showers couldn't take away from the fantastic food & servers at the party! Everything was excellent — our guests really loved the BBQ chicken in bacon, the tuna and the duck quesadillas, but, honestly everything was excellent.

Pat and Steve were fantastic; such lovely people who did an excellent job. Thanks for hitting it out of the park again.

Derek - Married on 05/24/2018

We had decided to get married and needed a caterer. That same day, a busy Saturday at lunchtime, we walked into The Culinary Studio, and Mary came to sit down with us. Never once did she make us feel like she was busy, or that it would have been better to make an appointment. She treated us like we were her only concern. We knew right then, we had found our caterer. Mary had worked with us to adjust the menu to not only our needs and wants, but to our families as well. We never bothered to ask for a tasting, as we thought that with service like this, it can't be bad. Mary and Justin both came to our home, as that is where the party would be, and did two separate walk throughs with us. We ended up being just over 100 guests, so we requested additional servers and staff to work the party. It's very difficult to articulate the level of service, the incredible quality of the food, and the variety of options, leaving us all wondering what was coming out next. We went with an elegant wedding reception of passed hors d'oeuvres and a display station. WOW, our expectations were exceeded by the presentation of everything, but the taste sent us over the top. The staff could not have been kinder, or more attentive to everyone and all the details. We literally had nothing to clear or clean up, they even broke down the rental bars and tables. Like we said, it's so difficult to say all the things we want to say, it was truly the best decision to work with The Culinary Studio. As far as we are concerned, if you are in the Huntington area, look no further! Thank you Mary, Justin and your awesome staff for a night we will never forget....the leftovers were an added touch that fed us for days.

Samm & Chet Crifasi, 10/02/2022

There are truly no words to express how grateful Chet and I are to you and Justin, Rosalie and your entire staff. From working to rearrange everything in less than 2 days to the absolutely unmatched service and food, everything was absolutely perfect. Our guests were raving about the food all night and so many of them said it was the best (and most) food they've ever had at a wedding and we couldn't agree more – we already put a nice dent into the leftovers. Rosalie is INCREDIBLE. We didn't even have to go up to the bar once and we always had enough water, food, and drinks. She even helped us get the cake cutting out of the way early so we could enjoy the party. Everything was truly perfect and we are so happy to have worked with you and your team.

EVENT RENTALS

COCKTAIL WITH STATIONS

150 guests ~ rental price per person \$65

| Description | Qty | Rate | Total |
|--------------------------------------------------------------------------------------------------------------------------------|-----|----------|-----------|
| 20X20 FRAME TENT catering tent | 1 | 350.00 | 350.00T |
| SET OF GLOBE LIGHTS | 1 | 70.00 | 70.00T |
| 20' SOLID SIDE WALL | 4 | 22.00 | 88.00T |
| 40X80 FRAME TENT on large grass area | 1 | 1,750.00 | 1,750.00T |
| SET OF GLOBE LIGHTS | 8 | 70.00 | 560.00T |
| DIMMER SWITCH | 4 | 25.00 | 100.00T |
| 20' SIDE WALL W/ WINDOWS | 12 | 22.00 | 264.00T |
| 20X24 BIRCHWOOD DANCE FLOOR | 1 | 850.00 | 850.00T |
| WHITE RESIN CHAIR W/ WHITE PADDED SEAT (All chairs must be bagged before pick-up to avoid a \$.75 per chair breakdown charge.) | 150 | 3.50 | 525.00T |
| 60" ROUND TABLE | 15 | 11.00 | 165.00T |
| 42" ROUND TABLE | 2 | 8.50 | 17.00T |
| 48" ROUND TABLE | 2 | 9.50 | 19.00T |
| 4' BANQUET TABLE | 1 | 10.00 | 10.00T |
| 6' BANQUET TABLE | 12 | 10.50 | 126.00T |
| 8' BANQUET TABLE | 6 | 11.00 | 66.00T |

| Description | Qty | Rate | Total |
|--------------------------------------------------|-----|--------|---------|
| 120" ROUND COTTON LINEN WHITE | 15 | 20.75 | 311.25T |
| 102" ROUND COTTON LINEN | 2 | 17.00 | 34.00T |
| 108" ROUND COTTON LINEN | 2 | 18.00 | 36.00T |
| 90"X108" BANQUET COTTON LINEN | 1 | 25.50 | 25.50T |
| 90"X132" BANQUET COTTON LINEN | 12 | 27.50 | 330.00T |
| PROOFING CABINET | 2 | 105.00 | 210.00T |
| 1 GALLON STERNO | 2 | 20.00 | 40.00T |
| PROOFING TRAY | 10 | 3.50 | 35.00T |
| 5' CHARCOAL GRILL | 1 | 102.50 | 102.50T |
| 20 LB. BAG OF CHARCOAL | 4 | 15.50 | 62.00T |
| LIGHTER FLUID | 1 | 7.00 | 7.00T |
| 110 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE) | 2 | 48.50 | 97.00T |
| 55 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE) | 1 | 33.50 | 33.50T |
| GLASS PITCHER | 2 | 3.80 | 7.60T |
| BOWL GLASS V 5" | 2 | 1.45 | 2.90T |
| WAITER TRAY | 10 | 6.00 | 60.00T |
| WAITER TRAY STAND (WOOD) | 10 | 7.50 | 75.00T |
| ICE TUB, WHITE PLASTIC | 6 | 10.00 | 60.00T |
| PITCHER PLASTIC 64oz. | 12 | 2.10 | 25.20T |

| Description | Qty | Rate | Total |
|----------------------------------------------------|-----|-------|---------|
| GLASS SALT & PEPPER W/ SILVER TOP | 16 | 2.80 | 44.80T |
| WHITE RIM DINNER PLATE 10.5" | 200 | 0.65 | 130.00T |
| WHITE RIM SALAD/DESSERT PLATE 7" | 300 | 0.65 | 195.00T |
| WHITE COFFEE MUG, 8.5oz | 150 | 0.90 | 135.00T |
| CHELSEA BEADED DINNER FORK | 175 | 0.50 | 87.50T |
| CHELSEA BEADED DINNER KNIFE | 150 | 0.50 | 75.00T |
| CHELSEA BEADED SALAD/DESSERT FORK | 150 | 0.50 | 75.00T |
| CHELSEA BEADED TEASPOON | 50 | 0.50 | 25.00T |
| STAINLESS OYSTER/SHRIMP FORK | 150 | 0.75 | 112.50T |
| WINE GLASS (TALL) 12oz. | 150 | 0.78 | 117.00T |
| ALL PURPOSE WINE GLASS 10oz. (USE AS WATER) | 150 | 0.70 | 105.00T |
| CHAMPAGNE FLUTE 8oz. | 150 | 0.86 | 129.00T |
| WATER GOBLET 16 oz. (USE AS ALL PURPOSE BAR GLASS) | 400 | 0.78 | 312.00T |
| MARTINI GLASS, 10oz | 36 | 1.35 | 48.60T |
| ROCKS GLASS 10.25 oz. | 36 | 0.65 | 23.40T |
| 6' BANQUET TABLE PASTA STATION | 2 | 10.50 | 21.00T |

| Description | Qty | Rate | Total |
|------------------------------------------------------------|-----|--------|---------|
| 90"X132" BANQUET COTTON LINEN | 2 | 27.50 | 55.00T |
| 8 QT. RECTANGULAR CHROME CHAFING DISH (Liner not included) | 1 | 15.50 | 15.50T |
| 8 QT. RECTANGULAR CHAFING DISH LINER | 1 | 7.25 | 7.25T |
| 4 QT. ROUND CHROME CHAFING DISH W/ LINER | 2 | 22.00 | 44.00T |
| 10" STAINLESS SERVING TONGS | 4 | 4.00 | 16.00T |
| 12" SERVING SPOON STAINLESS | 3 | 3.00 | 9.00T |
| BOWL GLASS V 7" | 4 | 3.00 | 12.00T |
| 8' BANQUET TABLE GRILLING STATION | 2 | 11.00 | 22.00T |
| 90"X156" BANQUET COTTON LINEN | 2 | 28.50 | 57.00T |
| 5' CHARCOAL GRILL | 1 | 102.50 | 102.50T |
| 20 LB. BAG OF CHARCOAL | 4 | 15.50 | 62.00T |
| LIGHTER FLUID | 1 | 7.00 | 7.00T |
| 6 QT. OVAL CHROME CHAFING DISH W/ LINER | 2 | 26.00 | 52.00T |
| STERNO CAN 7 oz. | 4 | 1.15 | 4.60T |
| 12" SERVING SPOON STAINLESS | 2 | 3.00 | 6.00T |
| 10" STAINLESS SERVING TONGS | 5 | 4.00 | 20.00T |
| BOWL GLASS V 7" | 4 | 3.00 | 12.00T |
| WHITE PLATTER CERAMIC RECTANGLE LARGE 20X11" | 3 | 21.50 | 64.50T |
| CHELSEA BEADED SOUP SPOON | 4 | 0.50 | 2.00T |

| Description | Qty | Rate | Total |
|-----------------------------------------|-----|--------|---------|
| 6' BANQUET TABLE SEAFOOD STATION | 2 | 10.50 | 21.00T |
| 90"X132" BANQUET COTTON LINEN | 2 | 27.50 | 55.00T |
| ICE GLOW W/ DRAIN HOSE | 1 | 135.00 | 135.00T |
| 6 QT. OVAL CHROME CHAFING DISH W/ LINER | 1 | 26.00 | 26.00T |
| STERNO CAN 7 oz. | 2 | 1.15 | 2.30T |
| BOWL GLASS V 7" | 5 | 3.00 | 15.00T |
| LADLE STAINLESS PETITE 5" | 5 | 2.25 | 11.25T |
| 10" STAINLESS SERVING TONGS | 1 | 4.00 | 4.00T |
| 12" SERVING SPOON STAINLESS | 1 | 3.00 | 3.00T |
| ICE TONGS STAINLESS 9" | 4 | 1.50 | 6.00T |

TOTAL: *with tenting* \$9,775

BUFFET RECEPTION

150 guests ~ rental price per person \$69

| Description | Qty | Rate | Total |
|--------------------------------------------------------------------------------------------------------------------------------|-----|----------|-----------|
| 20X20 FRAME TENT Catering tent | 1 | 350.00 | 350.00T |
| SET OF GLOBE LIGHTS | 1 | 70.00 | 70.00T |
| 20' SOLID SIDE WALL | 4 | 22.00 | 88.00T |
| 40X80 FRAME TENT on large grass area | 1 | 1,750.00 | 1,750.00T |
| SET OF GLOBE LIGHTS | 8 | 70.00 | 560.00T |
| DIMMER SWITCH | 4 | 25.00 | 100.00T |
| 20' SIDE WALL W/ WINDOWS | 12 | 22.00 | 264.00T |
| 20X24 BIRCHWOOD DANCE FLOOR | 1 | 850.00 | 850.00T |
| WHITE RESIN CHAIR W/ WHITE PADDED SEAT (All chairs must be bagged before pick-up to avoid a \$.75 per chair breakdown charge.) | 150 | 3.50 | 525.00T |
| 60" ROUND TABLE | 15 | 11.00 | 165.00T |
| 42" ROUND TABLE | 2 | 8.50 | 17.00T |
| 48" ROUND TABLE | 2 | 9.50 | 19.00T |
| 4' BANQUET TABLE | 1 | 10.00 | 10.00T |
| 6' BANQUET TABLE | 12 | 10.50 | 126.00T |
| 8' BANQUET TABLE | 10 | 11.00 | 110.00T |

BUFFET RECEPTION *cont'd*

150 guests ~ rental price per person \$69

| Description | Qty | Rate | Total |
|---------------------------------------------|-----|--------|---------|
| PROOFING CABINET | 2 | 105.00 | 210.00T |
| PROOFING TRAY | 10 | 3.50 | 35.00T |
| 1 GALLON STERNO | 2 | 20.00 | 40.00T |
| STANDING PROPANE COMMERCIAL CONVECTION OVEN | 1 | 395.00 | 395.00T |
| 50 LB PROPANE TANK | 1 | 65.00 | 65.00T |
| 120" ROUND COTTON LINEN | 15 | 20.75 | 311.25T |
| 102" ROUND COTTON LINEN | 2 | 17.00 | 34.00T |
| 108" ROUND COTTON LINEN | 2 | 18.00 | 36.00T |
| 90"X108" BANQUET COTTON LINEN | 1 | 25.50 | 25.50T |
| 90"X132" BANQUET COTTON LINEN | 12 | 27.50 | 330.00T |
| 90"X156" BANQUET COTTON LINEN | 4 | 28.50 | 114.00T |
| COTTON NAPKIN | 175 | 1.05 | 183.75T |
| CHELSEA BEADED DINNER FORK | 170 | 0.50 | 85.00T |
| CHELSEA BEADED DINNER KNIFE | 170 | 0.50 | 85.00T |
| CHELSEA BEADED SALAD/DESSERT FORK | 340 | 0.50 | 170.00T |
| CHELSEA BEADED TEASPOON | 170 | 0.50 | 85.00T |
| DEMI SPOON | 16 | 1.00 | 16.00T |

| Description | Qty | Rate | Total |
|--------------------------------------------------|-----|-------|---------|
| 110 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE) | 2 | 48.50 | 97.00T |
| 55 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE) | 1 | 33.50 | 33.50T |
| WAITER TRAY | 10 | 6.00 | 60.00T |
| WAITER TRAY STAND (WOOD) | 10 | 7.50 | 75.00T |
| ICE TUB, WHITE PLASTIC | 6 | 10.00 | 60.00T |
| GLASS SALT & PEPPER W/ SILVER TOP | 16 | 2.80 | 44.80T |
| WICKER BREAD BASKET | 16 | 1.50 | 24.00T |
| BOWL GLASS V 5" | 16 | 1.45 | 23.20T |
| PITCHER PLASTIC 64oz. | 12 | 2.10 | 25.20T |
| COFFEE SERVER STAINLESS | 8 | 6.30 | 50.40T |
| CREAMER WHITE 8oz. | 16 | 2.25 | 36.00T |
| BOWL WHITE CERAMIC ROUND 5" | 16 | 4.00 | 64.00T |
| WINE GLASS (TALL) 12oz. | 150 | 0.78 | 117.00T |
| ALL PURPOSE WINE GLASS 10oz. (As water glass) | 150 | 0.70 | 105.00T |
| CHAMPAGNE FLUTE 8oz. | 150 | 0.86 | 129.00T |
| WATER GOBLET 16 oz. (As all purpose glass) | 400 | 0.78 | 312.00T |
| MARTINI GLASS, 10oz | 36 | 1.35 | 48.60T |
| ROCKS GLASS 10.25 oz. | 36 | 0.65 | 23.40T |
| WHITE RIM DINNER PLATE 10.5" | 170 | 0.65 | 110.50T |

| Description | Qty | Rate | Total |
|------------------------------------------|-----|-------|---------|
| WHITE RIM SALAD/DESSERT PLATE 7" | 480 | 0.65 | 312.00T |
| WHITE RIM COFFEE CUP AND SAUCER | 150 | 1.30 | 195.00T |
| 6 QT. OVAL CHROME CHAFING DISH W/ LINER | 4 | 26.00 | 104.00T |
| 4 QT. ROUND CHROME CHAFING DISH W/ LINER | 8 | 22.00 | 176.00T |
| LADLE STAINLESS PETITE 5" | 3 | 2.25 | 6.75T |
| 10" STAINLESS SERVING TONGS | 7 | 4.00 | 28.00T |
| 12" SERVING SPOON STAINLESS | 8 | 3.00 | 24.00T |
| BOWL GLASS V 7" | 3 | 3.00 | 9.00T |

TOTAL: *with tenting \$10,338*

SIT-DOWN WEDDING

150 guests ~ rental price per person \$67

| Description | Qty | Rate | Total |
|------------------------------------------------|-----|-------|---------|
| WHITE RIM PASTA BOWL 10.25" | 150 | 1.75 | 262.50T |
| WHITE RIM COFFEE CUP AND SAUCER | 150 | 1.30 | 195.00T |
| WINE GLASS (TALL) 12oz. | 150 | 0.78 | 117.00T |
| CHAMPAGNE FLUTE 8oz. | 150 | 0.86 | 129.00T |
| ALL PURPOSE WINE GLASS 10oz. (AS WATER GLASS) | 150 | 0.70 | 105.00T |
| WATER GOBLET 16 oz. (AS ALL PURPOSE BAR GLASS) | 400 | 0.78 | 312.00T |
| MARTINI GLASS, 10oz | 36 | 1.35 | 48.60T |
| ROCKS GLASS 10.25 oz. | 36 | 0.65 | 23.40T |
| CHELSEA BEADED DINNER FORK | 150 | 0.50 | 75.00T |
| CHELSEA BEADED DINNER KNIFE | 150 | 0.50 | 75.00T |
| CHELSEA BEADED TEASPOON | 150 | 0.50 | 75.00T |
| CHELSEA BEADED SALAD/DESSERT FORK | 300 | 0.50 | 150.00T |
| 120" ROUND COTTON LINEN WHITE | 15 | 20.75 | 311.25T |
| 102" ROUND COTTON LINEN | 2 | 17.00 | 34.00T |
| 108" ROUND COTTON LINEN | 2 | 18.00 | 36.00T |
| 90"X108" BANQUET COTTON LINEN | 1 | 25.50 | 25.50T |
| 90"X132" BANQUET COTTON LINEN | 12 | 27.50 | 330.00T |
| COTTON NAPKIN | 175 | 1.05 | 183.75T |

| Description | Qty | Rate | Total |
|--------------------------------------------------------------------------------------------------------------------------------|-----|----------|-----------|
| 20X20 FRAME TENT catering tent | 1 | 350.00 | 350.00T |
| SET OF GLOBE LIGHTS | 1 | 70.00 | 70.00T |
| 20' SOLID SIDE WALL | 4 | 22.00 | 88.00T |
| 40X80 FRAME TENT on large grass area | 1 | 1,750.00 | 1,750.00T |
| SET OF GLOBE LIGHTS | 8 | 70.00 | 560.00T |
| DIMMER SWITCH | 4 | 25.00 | 100.00T |
| 20' SIDE WALL W/ WINDOWS | 12 | 22.00 | 264.00T |
| 20X24 BIRCHWOOD DANCE FLOOR | 1 | 850.00 | 850.00T |
| WHITE RESIN CHAIR W/ WHITE PADDED SEAT (All chairs must be bagged before pick-up to avoid a \$.75 per chair breakdown charge.) | 150 | 3.50 | 525.00T |
| 60" ROUND TABLE | 15 | 11.00 | 165.00T |
| 42" ROUND TABLE | 2 | 8.50 | 17.00T |
| 48" ROUND TABLE | 2 | 9.50 | 19.00T |
| 4' BANQUET TABLE | 1 | 10.00 | 10.00T |
| 6' BANQUET TABLE | 12 | 10.50 | 126.00T |
| 8' BANQUET TABLE | 6 | 11.00 | 66.00T |

| Description | Qty | Rate | Total |
|--------------------------------------------------|-----|--------|---------|
| PROOFING CABINET | 2 | 105.00 | 210.00T |
| PROOFING TRAY | 10 | 3.50 | 35.00T |
| 1 GALLON STERNO | 2 | 20.00 | 40.00T |
| STANDING PROPANE COMMERCIAL CONVECTION OVEN | 1 | 395.00 | 395.00T |
| 50 LB PROPANE TANK | 1 | 65.00 | 65.00T |
| 110 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE) | 2 | 48.50 | 97.00T |
| 55 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE) | 1 | 33.50 | 33.50T |
| WAITER TRAY | 10 | 6.00 | 60.00T |
| WAITER TRAY STAND (WOOD) | 10 | 7.50 | 75.00T |
| ICE TUB, WHITE PLASTIC | 6 | 10.00 | 60.00T |
| GLASS SALT & PEPPER W/ SILVER TOP | 16 | 2.80 | 44.80T |
| WICKER BREAD BASKET | 16 | 1.50 | 24.00T |
| BOWL GLASS V 5" | 16 | 1.45 | 23.20T |
| PITCHER PLASTIC 64oz. | 12 | 2.10 | 25.20T |
| COFFEE SERVER STAINLESS | 8 | 6.30 | 50.40T |
| CREAMER WHITE 8oz. | 16 | 2.25 | 36.00T |
| BOWL WHITE CERAMIC ROUND 5" | 16 | 4.00 | 64.00T |
| WHITE RIM DINNER PLATE 10.5" | 150 | 0.65 | 97.50T |
| WHITE RIM SALAD/DESSERT PLATE 7" | 450 | 0.65 | 292.50T |

TOTAL: with tenting \$9,967



136 WALL ST, HUNTINGTON, NY 11743

631. 385.8500

THECULINARYSTUDIO1@GMAIL.COM

For more photos & menus visit:

WWW.THECULINARYSTUDIO.COM