



Wedding Memories

will be cherished ...for a lifetime.

631-385-8500

theculinarystudio1@gmail.com

With over thirty-six 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

Caprese Skewers

Brie en Filo with Raspberry Jam & Almonds

Bacon Wrapped Scallops

Chicken Sate with Sesame Peanut Sauce

Mini Long Island Lobster Rolls

Portabella, Spinach, Mozzarella & Provolone Arancini

Mini Reuben Sandwiches

Sesame Seared Tuna on a Rice Cracker with Wasabi Cream

Mini Spanakopita

Lump Crab Cakes with Tartar Sauce

Marinated Filet wrapped in Bacon

Chicken Parmesan Bites

Pulled Pork Sliders with Cole Slaw

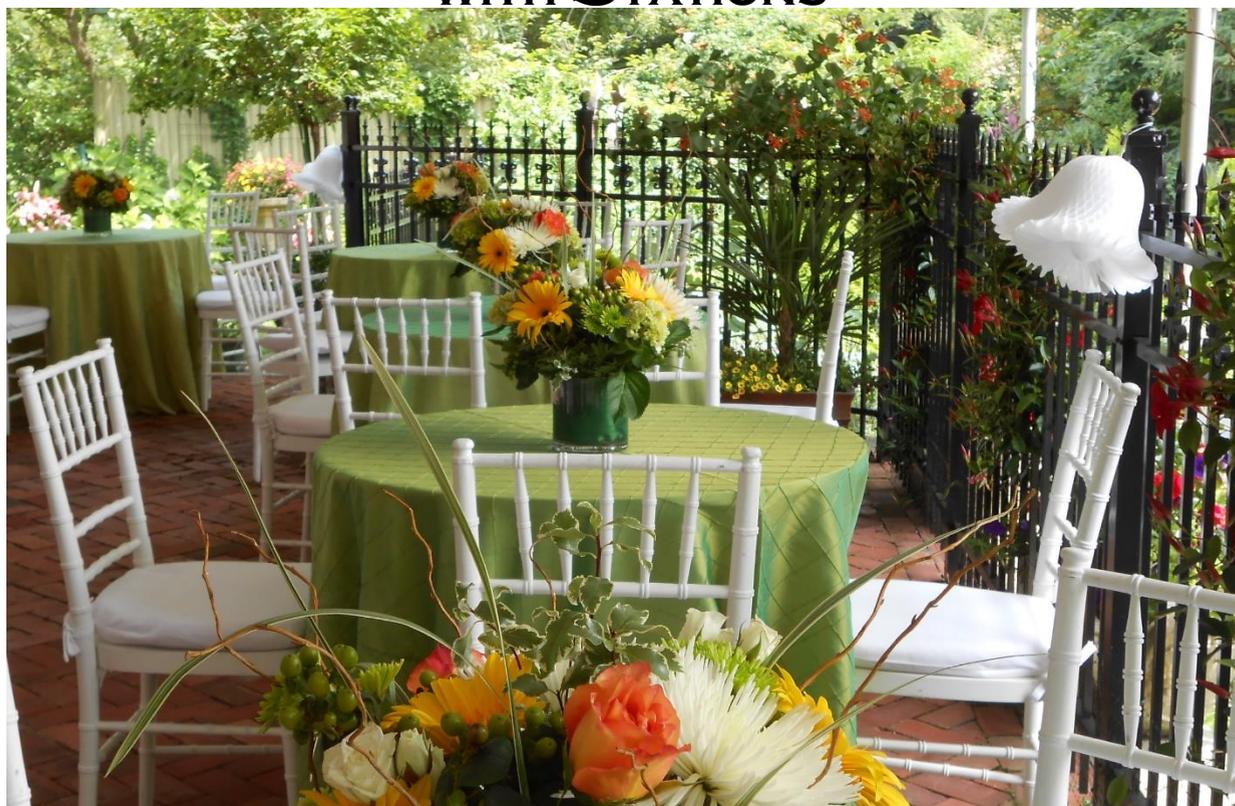
Stuffed Mushrooms with Spinach

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 Catering Items with Coordinating Sauces & Gravies

Roasted Turkey Breast with Traditional Turkey Gravy

Roasted Filet Mignon with Merlot Sauce

Grilled Sliced London Broil

Garlic Mashed Potatoes

Creamed Spinach

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

Garlic Bread

GRILLING STATION

Lemon Basil Grilled Chicken Breast

Marinated Grilled Skirt Steak

Grilled Cilantro Shrimp

Grilled Seasonal Vegetable Platter

TACO STATION

Mexican Pulled Pork

Cilantro Marinated Chicken

Southwestern Seasoned Ground Beef

Served with Cilantro White Rice, Salsa, Guacamole, Sour Cream, Black Beans,

Chopped Cilantro, and Mexican Cheese

Taco Shells & Tortillas

DESSERT BUFFET

Wedding Cake

Fresh Fruit Platter 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

BUFFET DINNER

Roasted Filet Mignon with Merlot

Grilled Salmon with Lemon Dill Sauce

Chicken Saltimbocca with White Wine 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 Platter 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, Pecans
Sliced Sweet Onions, Shaved Parmesan;
Served with a White Balsamic Dressing

PLATED DUAL ENTRÉE

Grilled Salmon with a Lemon Dill Sauce
Roasted Filet Mignon with Merlot Sauce
Asparagus and Baby Carrot Bundles with Garlic, Olive Oil & 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

French Stuffed Chicken Breast with Sundried Tomatoes, Spinach,
Smoked Mozzarella, in a Lemon Rosemary Sauce
Accompanied by White and Wild Rice & Haricot Vert and Carrot
Bundles Tied with a Scallion Lace

Grilled Salmon with a Lemon Dill 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

\$110.00 per person, plus tax

COCKTAIL RECEPTION WITH STATIONS

\$150.00 per person, plus tax

DUAL ENTRÉE RECEPTION

\$140.00 per person, plus tax

SIT-DOWN DINNER RECEPTION

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

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

\$165.00 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	\$50 / hour	1 per wedding
Servers	\$40 / hour	1 per 10-15 guests
Chefs	\$40 / hour	1 per 50-75 guests
Bartenders	\$40 / hour	1 per 50-75 guests
Dishwashers	\$40 / 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>TOTAL</u>
Manager	1	\$50 / hour	10	\$500
Servers	10	\$40 / hour	10	\$4,000
Chefs	2	\$40 / hour	10	\$800
Bartenders	2	\$40 / hour	10	\$800
Dishwashers	1	\$40 / hour	10	\$400

Advance Set Up: 2 Servers for 2 Hours the Day Before	\$300
Total Labor	\$6,500
Gratuity 15% of Food Bill (150 Guests at \$110.00 per person)	\$2,475
Total Labor + Gratuity =	\$9,275
Per Person Cost:	\$62.00

SIT DOWN DINNER RECEPTION

<u>POSITION</u>	<u># OF STAFF</u>	<u>RATE</u>	<u># OF HOURS</u>	<u>TOTAL</u>
Manager	1	\$50 / hour	10	\$500
Servers	10	\$40 / hour	10	\$4,000
Chefs	2	\$40 / hour	10	\$800
Bartenders	2	\$40 / hour	10	\$800
Dishwashers	1	\$40 / hour	10	\$400

Advance Set Up: 2 Servers for 2 Hours the Day Before	\$300
Total Labor	\$6,500
Gratuity 15% of Food Bill (150 Guests at \$140.00 per person)	\$3,150
Total Labor + Gratuity =	\$9,950
Per Person Cost:	\$67.00

REVIEWS

Tim

"My husband and I got married in October 2025 and could not have made a better decision choosing The Culinary Studio as our caterer for our backyard wedding! Mary and Justin worked with us every single step of the way, from customizing an array of appetizers for cocktail hour, to the main course, our guests could not stop raving about the food. Their team, with their wonderful party planner Rosalie also coordinated perfectly behind the scenes making every moment of our big day incredible and flow seamlessly. We cannot thank them enough for all the hard work they put into our day and would recommend them for any occasion!"

Sue & Brian Goetz

I just wanted to rave about how wonderful everything turned out for the engagement party on Saturday! The food was absolutely delicious, and everyone raved about how scrumptious everything was! My company was a very tough crowd, as my cousins and I come from a family who grew up with the “farm to table” concept before it was even a “thing”, so delicious food has always been an expectation in our family, not an exception. Therefore, many compliments to

your chef on his tasty concoctions, as everyone was quite pleased with our food selections! 😊

Lastly, the serving staff was superb. I know that when you are in a strange kitchen it's sometimes hard to find what you are looking for, regarding utensils, condiments, etc. But the food just always miraculously appeared, the kitchen was cleaned up when they left, and my husband and I didn't have to lift a finger, even though we instructed them to come ask us if they needed anything. But the staff figured everything out on their own, and hubby and I were able to enjoy our own party, which was our ultimate goal.

So know that this thank you is from the heart, and many kudos to your chef and wait staff for making our party a true success. 😊

Elizabeth

From the moment we sat down with Mary to discuss the menu I knew we were in good hands. She helped us pair down our menu choices while still offering variety to our guests. Her staff were incredible the night of our event, very attentive and professional. I would definitely recommend them and use them again. Top notch!

Rebecca

I can't say enough good things about the catering service, Culinary Studio, who we use for our get-togethers with friends and family. Whether we have a big event or a small dinner party, Justin and Mary are friendly and super helpful, making the whole planning process a breeze. They always show up right on time, are prepared and set everything up perfectly. The food is always amazing, and their staff is very professional. If you're planning a party or family gathering, I highly recommend them!

Elke

The Culinary Studio catered two weddings, an engagement party and a few smaller parties for us in the past year. One wedding was a sit down 3 course dinner for 50 people using mainly locally sourced ingredients, the other was a Mexican themed buffet dinner for 150. In both instances, the service and the food were beyond wonderful. Justin and Mary make sure everything is thought of in advance. They worked seamlessly with our wedding planner, Mary Grace Brennan, and ensured everything was on site and ran to schedule. Their staff have worked together for years and made the evening a night to remember. I was able to enjoy the festivities without a worry. Clean up was rather amazing as well. I would highly recommend The Culinary Studio for any event - large or small.

Jamie

Mary and Justin feel like family. For over a decade all of the fine people at Culinary studio have helped make all the important family celebrations feel special. No ask was too much, always allowing our entire family to spend our precious time together focused on each other. They handled everything. While professional, their staff have become welcome guests in our home, always a smile and warm greeting and seemingly happy to spend the day with our family.

Alicia

"I have been a loyal customer of Culinary Studios Catering for years, and they continue to exceed my expectations every single time! Their team brings a level of professionalism, creativity, and culinary excellence that is truly unmatched. Whether it's a small gathering, a baby shower or a large-scale black tie Christmas party, the food is consistently spectacular, beautifully presented, and bursting with flavor. If you want to impress your guests and enjoy a seamless, stress-free experience, I cannot recommend Culinary Studios Catering highly enough—they are simply the best in the business!"

Jean and Tim

Our family has worked with Mary and Justin at Culinary Studio for over 25 years and our experiences have consistently been exceptional. Mary and Justin have a deep understanding of food, people and celebrations that enables them to create a seamless event that is stress-free for the host. They have provided our family with many memorable celebrations including family weddings, birthdays, graduations and corporate functions. They can handle any request from casual to formal and from simple to complex. In every case, they have always provided us with unique and evolving food ideas and menus and a gracious and efficient staff. They understand the importance of delivering successful events with delicious food prepared with the highest quality ingredients at affordable costs delivered with their personal and caring touch.

Jennifer

For years, I have relied on Mary and Justin at The Culinary Studio to cater our family's most important celebrations and events. Their food is consistently delicious and beautifully presented, and they have become a trusted part of many meaningful milestones. They have also catered larger events for the local organizations I work with, always making the process easy and stress-free. The same is true of their catering staff, who consistently provide high-quality, professional service. Whether it's picking up a quick, healthy lunch or dinner to go—with so many great options to choose from—or planning a catered event, The Culinary Studio is always my go-to. Mary and Justin are not only experts at what they do, they are warm, patient, and a true pleasure to work with. I couldn't recommend them more!

EVENT RENTALS

COCKTAIL WITH STATIONS

150 guests ~ rental price per person \$95

Description	Qty	Rate	Total
SUFFOLK COUNTY DELIVERY CHARGE (All tent prices include installation and takedown of tents and tent accessories. Final balance due prior or upon delivery.	1	60.00	60.00
All linen orders and linen color selections must be placed 7 days prior to event date.			
All intended tent areas must be clear of any obstacles, for example: lawn or patio furniture.)			
20X20 FRAME TENT catering tent	1	400.00	400.00T
SET OF GLOBE LIGHTS	1	60.00	60.00T
20' SOLID SIDE WALL	4	30.00	120.00T
40X80 HIGH PEAK FRAME TENT on grass	1	3,200.00	3,200.00T
SET OF GLOBE LIGHTS	8	60.00	480.00T
DIMMER SWITCH	4	30.00	120.00T
20' SIDE WALL W/ WINDOWS	12	30.00	360.00T
3'X3' SECTION OF PLASTIC SNAPLOCK DANCE FLOOR (DARK MAPLE)	54	19.00	1,026.00T
18x27			
WHITE RESIN CHAIR W/ WHITE PADDED SEAT	150	4.50	675.00T
60" ROUND TABLE	15	16.00	240.00T
42" ROUND TABLE	2	16.00	32.00T
48" ROUND TABLE	2	16.00	32.00T
4' BANQUET TABLE	1	16.00	16.00T
6' BANQUET TABLE	12	16.00	192.00T
8' BANQUET TABLE	6	16.00	96.00T
120" ROUND COTTON LINEN WHITE	15	32.50	487.50T
96" ROUND COTTON LINEN	2	24.25	48.50T
108" ROUND COTTON LINEN	2	30.00	60.00T

Description	Qty	Rate	Total
90"X108" BANQUET COTTON LINEN	1	38.00	38.00T
90"X132" BANQUET COTTON LINEN	12	43.00	516.00T
PROOFING CABINET	2	150.00	300.00T
1 GALLON STERNO	2	35.00	70.00T
PROOFING TRAY	10	10.00	100.00T
5' CHARCOAL GRILL	1	135.00	135.00T
20 LB. BAG OF CHARCOAL	3	30.00	90.00T
LIGHTER FLUID	1	12.00	12.00T
110 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE)	2	60.00	120.00T
55 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE)	1	50.00	50.00T
GLASS PITCHER	2	6.00	12.00T
BOWL GLASS V 5"	2	4.00	8.00T
WAITER TRAY	10	10.00	100.00T
WAITER TRAY STAND	10	10.00	100.00T
ICE TUB, WHITE PLASTIC	6	18.00	108.00T
PITCHER PLASTIC 64oz.	12	6.00	72.00T
GLASS SALT & PEPPER W/ SILVER TOP	16	5.00	80.00T
WHITE RIM DINNER PLATE 10.5"	200	0.92	184.00T
WHITE RIM SALAD/DESSERT PLATE 7"	300	0.92	276.00T
WHITE COFFEE MUG, 8.5oz	150	1.20	180.00T
MANHATTAN DINNER FORK	175	0.94	164.50T
MANHATTAN DINNER KNIFE	150	0.94	141.00T
MANHATTAN SALAD/DESSERT FORK	150	0.94	141.00T
MANHATTAN TEASPOON	50	0.94	47.00T
STAINLESS OYSTER/SHRIMP FORK	150	0.95	142.50T
WINE GLASS (TALL) 12oz.	150	0.99	148.50T
ALL PURPOSE WINE GLASS 10oz.	150	0.94	141.00T
CHAMPAGNE FLUTE 8oz.	150	0.99	148.50T
WATER GOBLET 16 oz.	400	0.94	376.00T

MARTINI GLASS, 10oz	36	1.50	54.00T
ROCKS GLASS 10.25 oz.	36	0.94	33.84T
6' BANQUET TABLE PASTA STATION	2	16.00	32.00T
90"X132" BANQUET COTTON LINEN	2	43.00	86.00T
8 QT. RECTANGULAR CHROME CHAFING DISH (Liner not included)	1	20.00	20.00T
8 QT. RECTANGULAR CHAFING DISH LINER	1	10.00	10.00T
4 QT. ROUND CHROME CHAFING DISH W/ LINER	2	28.00	56.00T
10" STAINLESS SERVING TONGS	4	5.00	20.00T
12" SERVING SPOON STAINLESS	3	5.00	15.00T
BOWL GLASS V 7"	4	5.00	20.00T
8' BANQUET TABLE GRILLING STATION	2	17.00	34.00T
90"X156" BANQUET COTTON LINEN	2	45.00	90.00T
5' CHARCOAL GRILL	1	150.00	150.00T
20 LB. BAG OF CHARCOAL	4	30.00	120.00T
LIGHTER FLUID	1	12.00	12.00T
6 QT. OVAL CHROME CHAFING DISH W/ LINER	2	29.00	58.00T
STERNO CAN 7 oz.	4	2.00	8.00T
12" SERVING SPOON STAINLESS	2	5.00	10.00T
10" STAINLESS SERVING TONGS	5	5.00	25.00T
BOWL GLASS V 7"	4	5.00	20.00T
WHITE PLATTER CERAMIC RECTANGLE LARGE 20X11"	3	24.50	73.50T
MANHATTAN SOUP SPOON	4	0.94	3.76T
6' BANQUET TABLE SEAFOOD STATION	2	16.00	32.00T
90"X132" BANQUET COTTON LINEN	2	43.00	86.00T
ICE GLOW W/ DRAIN HOSE	1	225.00	225.00T

Description	Qty	Rate	Total
6 QT. OVAL CHROME CHAFING DISH W/ LINER	1	29.00	29.00T
STERNO CAN 7 oz.	2	2.00	4.00T
BOWL GLASS V 7"	5	5.00	25.00T
LADLE STAINLESS PETITE 5"	5	3.00	15.00T
10" STAINLESS SERVING TONGS	1	5.00	5.00T
12" SERVING SPOON STAINLESS	1	5.00	5.00T
ICE TONGS STAINLESS 9"	4	2.50	10.00T
SUFFOLK COUNTY PICK-UP CHARGE (After chairs and tables are delivered, if a set-up service is required, there would be an additional itemized set-up fee. Except for tents and tent accessories, equipment cannot get wet from rain or sprinkler water. If this occurs, customer may be subject to financial penalty.)	1	60.00	60.00

Total: *with tenting* \$14,277

SIT DOWN DINNER

150 guests ~ rental price per person \$85

Description	Qty	Rate	Total
SUFFOLK COUNTY DELIVERY CHARGE (All tent prices include installation and takedown of tents and tent accessories. Final balance due prior or upon delivery.	1	60.00	60.00
All linen orders and linen color selections must be placed 7 days prior to event date.			
All intended tent areas must be clear of any obstacles, for example: lawn or patio furniture.)			
20X20 FRAME TENT catering tent	1	400.00	400.00T
SET OF GLOBE LIGHTS	1	60.00	60.00T

20' SOLID SIDE WALL	4	30.00	120.00T
40X80 HIGH PEAK FRAME TENT on grass	1	3,200.00	3,200.00T
SET OF GLOBE LIGHTS	8	60.00	480.00T
DIMMER SWITCH	4	30.00	120.00T
20' SIDE WALL W/ WINDOWS	12	30.00	360.00T
3'X3' SECTION OF PLASTIC SNAPLOCK DANCE FLOOR (DARK MAPLE) 18x27	54	19.00	1,026.00T
WHITE RESIN CHAIR W/ WHITE PADDED SEAT	150	4.50	675.00T
60" ROUND TABLE	15	16.00	240.00T
42" ROUND TABLE	2	16.00	32.00T
48" ROUND TABLE	2	16.00	32.00T
4' BANQUET TABLE	1	16.00	16.00T
6' BANQUET TABLE	12	16.00	192.00T
8' BANQUET TABLE	6	16.00	96.00T
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96" ROUND COTTON LINEN	2	24.25	48.50T
108" ROUND COTTON LINEN	2	30.00	60.00T
90"X108" BANQUET COTTON LINEN	1	38.00	38.00T
90"X132" BANQUET COTTON LINEN	12	43.00	516.00T
PROOFING CABINET	2	150.00	300.00T
1 GALLON STERNO	2	35.00	70.00T
PROOFING TRAY	10	10.00	100.00T
5' CHARCOAL GRILL	1	135.00	135.00T
20 LB. BAG OF CHARCOAL	3	30.00	90.00T
LIGHTER FLUID	1	12.00	12.00T
110 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE)	2	60.00	120.00T
55 CUP STAINLESS STEEL COFFEE MAKER (REGALWARE)	1	50.00	50.00T
GLASS PITCHER	2	6.00	12.00T
BOWL GLASS V 5"	2	4.00	8.00T
WAITER TRAY	10	10.00	100.00T
WAITER TRAY STAND	10	10.00	100.00T
ICE TUB, WHITE PLASTIC	6	18.00	108.00T
PITCHER PLASTIC 64oz.	12	6.00	72.00T
GLASS SALT & PEPPER W/ SILVER TOP	16	5.00	80.00T

WHITE RIM DINNER PLATE 10.5"	200	0.92	184.00T
WHITE RIM SALAD/DESSERT PLATE 7"	300	0.92	276.00T
WHITE COFFEE MUG, 8.5oz	150	1.20	180.00T
MANHATTAN DINNER FORK	175	0.94	164.50T
MANHATTAN DINNER KNIFE	150	0.94	141.00T
MANHATTAN SALAD/DESSERT FORK	150	0.94	141.00T
MANHATTAN TEASPOON	50	0.94	47.00T
STAINLESS OYSTER/SHRIMP FORK	150	0.95	142.50T
WINE GLASS (TALL) 12oz.	150	0.99	148.50T
ALL PURPOSE WINE GLASS 10oz.	150	0.94	141.00T
CHAMPAGNE FLUTE 8oz.	150	0.99	148.50T
WATER GOBLET 16 oz.	400	0.94	376.00T
MARTINI GLASS, 10oz	36	1.50	54.00T
ROCKS GLASS 10.25 oz.	36	0.94	33.84T
Suffolk County Pick-Up Charge (After chairs and tables are delivered, if a set-up service is required, there would be an additional itemized set-up fee. Except for tents and tent accessories, equipment cannot get wet from rain or sprinkler water. If this occurs, customer may be subject to financial penalty.)	1	60.00	60.00

Total: *with tenting* \$12,865

Preferred Vendors

Empire Tent & Rentals
<https://empiretentrental.com/>
roman@empiretentrental.com
631-288-7282

Iconic Events by Mandi
Wedding & Event Planning Service
www.iconiceventsbymandi.com
516-317-1649

The Flower Petaler
www.flowerpetalerlongisland.com
flowerpetaler@gmail.com
631-385-4494



136 Wall St. Huntington, NY 11743

631.385.8500

TheCulinaryStudio1@gmail.com

For more photos & menus visit:
www.theculinarystudio.com