

Please follow these brief instructions for using this file:

- (1) By typing an X in the boxes below, select the type of event, alcohol selection, and the manner in which you would like your guests to be served (type an X in the box of your choice)
- (2) Proceed to the next two pages by clicking the "CLICK HERE TO GO TO NEXT PAGE" button to the right. [Click here to go to next page](#)
- (3) Type an X in the box directly next to the menu options you wish to choose. If you change your mind, simply delete the X from the box and proceed.
- (4) Note that there are two separate sheets for you to complete -- the yellow tab below which is for soups, salads and appetizers and the blue tab below which is for entrees, carving or pasta stations and side dishes.
- (5) Save the file when you are finished by clicking "File", "Save As", "Desktop", "Save".
- (6) After saving the file, you can go to your desktop to retrieve the file, then simply e-mail the file back to us at info@annatawinebar.com, or print the file and send it to us via facsimile at 609.935.0999. Of course, we always welcome you to drop it off to us in person as well so you can review your selections with our head chef Matthew Brunozzi.

[Click here to go to next page](#)

Type of Event

- Anniversary Party
- Birthday Party
- Bridal or Baby Shower
- Business/Civic Meeting
- Cocktail Party
- Company Party
- Corporate Event
- Engagement Party
- Fundraiser
- Holiday Party
- Rehearsal Dinner
- Religious Event or Occasion
- Surprise Party
- Wedding
- Wine Tasting Dinner
- Other

Food Service Setting

- Brunch
- Buffet
- Buffet with carving station(s)
- Cocktail Party Setting with Hors D'Oeuvres
- Cocktail Party then Buffet Style
- Cocktail Hour then Butler Service Dinner
- Off-site Catering Event
- Sit-down Dinner

alcohol Selection (4 Hour Even

- Full open bar (well) House Wine (Add \$4/pp to base price for Martini's)
- Full open bar (call) House Wines (Add \$5/pp to base price for Martini's)
- \$32.00 Full open bar (top shelf) House Wine (Add \$6/pp to base price for Martini's)
- Cash bar \$75 fee for Bartender
- Mimosa's & Sangria. \$10/person for Mimosa OR SANGRIA.
- Wine and beer (house selections)
- Wine and beer (premium selections)
- Wine Tasting with Custom Selections

[Click here to go to next page](#)

PLACE AN "X" IN THE SQUARE TO THE LEFT OF THE MENU ITEMS YOU WISH TO SELECT FOR YOUR EVENT

SOUPS

- | | |
|--|---|
| <input type="checkbox"/> Italian Wedding | <input type="checkbox"/> Lobster Bisque |
| <input type="checkbox"/> Jambalaya | <input type="checkbox"/> Chicken (or Beef) Tortilla |
| <input type="checkbox"/> Country Sausage & Lentil | <input type="checkbox"/> Mushroom Bisque |
| <input type="checkbox"/> Cream of Tomato | <input type="checkbox"/> Butternut Squash |
| <input type="checkbox"/> Ham & Bean | <input type="checkbox"/> Pasta Fagioli |
| <input type="checkbox"/> New England Clam Chowder | <input type="checkbox"/> Pasatelli |
| <input type="checkbox"/> Chicken, Vegetable & Orzo | |


[Click here to go to the main course/entrees page](#)
SALADS

- House Salad (red leaf, green leaf, romaine, tomato, cucumber, shredded carrot, red onion, roasted red peppers)
- Annata Vineyard Salad (red leaf, green leaf, romaine, crumbled gorgonzola, dried cherries, cucumbers, toasted pine nuts and sliced port wine poached pear, served with raspberry vinaigrette)
- Arugula Salad or Baby Spinach Salad (sliced mushrooms, bacon, red onion, hard boiled egg and sundried tomatoes, served with a balsamic vinaigrette)
- Caesar Salad (romaine, croutons, grated parmigiano reggiano, and caesar dressing)

PLATTERS and SIDE SALADS******Perfect complements to Buffet Line or Displayed on Banquet Bar Upon Guests Arrival**

- | | |
|--|---|
| <input type="checkbox"/> Assorted Italian and Other Imported Meats | <input type="checkbox"/> Pasta Salad |
| <input type="checkbox"/> Assorted Domestic and Imported Cheeses | <input type="checkbox"/> Potato Salad |
| <input type="checkbox"/> Shrimp Cocktail | <input type="checkbox"/> Tortellini Salad |
| <input type="checkbox"/> Lobster Cocktail | <input type="checkbox"/> Hearts of Palm Dip w/Toasted Pita Points |
| <input type="checkbox"/> Jumbo Lump Crab Cocktail | <input type="checkbox"/> Tomato & Cucumber Salad |
| <input type="checkbox"/> Antipasto | <input type="checkbox"/> Bruschetta |
| <input type="checkbox"/> Grilled Vegetable w/ Hummus, Baba, & Pita | <input type="checkbox"/> Prosciutto wrapped melon |
| <input type="checkbox"/> Vegetable Crudités | <input type="checkbox"/> Fresh Fruit |
| <input type="checkbox"/> Roasted Granny Smith Apples, stuffed w/ gorgonzola, raisins & candy walnuts | |

[Click here to go to the main course/entrees page](#)
HORS D'OEUVRES (for cocktail hour or happy hour setting) ********Minimum of 6 Selections when not selecting Main-Course Entrees**

- Mini Jumbo Lump Crab Cakes w/ White Wine Reduction Sauce
- Coconut Shrimp w/ Tropical Fruit Chipotle or Piña Colada Sauce
- Buffalo Shrimp topped w/ Danish Blue Cheese
- Bacon Wrapped Shrimp w/ Chipotle Barbeque Sauce
- Bacon Wrapped Scallops w/ Honey Chipotle Glaze
- Clams Casino, Imperial or Rockefeller
- Oysters Casino or Rockefeller
- Stuffed Mushrooms w/ Crabmeat or Sausage Filling
- Stuffed Baby Eggplant w/ Sausage, Arugula and Fontina Cheese
- Filet Mignon Cheesesteak Sliders Topped w/ Aged Caramelized Onion Cheddar Cheese
- Napa Valley Chicken Salad (w/ or w/o Curry) in Puff Pastry Cups
- Chicken Cordon Bleu Bites
- Jamaican Jerk Chicken Skewers
- Asian Chicken or Beef Satays (w/ or w/o Pineapple)
- Pork, Chicken or Shrimp Potstickers w/ Ginger Soy Sauce
- Bratwurst, Sauerkraut, Russian Dressing, Swiss Cheese & Gherkin Pickle on Garlic Crustinis
- Pork Tenderloin on Garlic Crustinis w/ Fennel Marmalade
- Sliced Duck Breast and Warm Red Cabbage Slaw on Polenta Triangles
- Wild Mushroom Ragout on Polenta Triangles
- Caramelized Onion, Sundried Tomato & Caper Tapenade on Polenta Triangles
- Eggplant, Tomato Tapenade on Garlic Crustinis or Grilled Pita
- Olive Tapenade on Garlic Crustinis or Grilled Pita
- Bruschetta on Garlic Crustinis
- Risotto Fritti (rice, mushrooms and gorgonzola cheese)
- Spanakopita (spinach and feta cheese stuffed pastries)
- Mini Quiches


[Click here to go to the main course/entrees page](#)

PLACE AN "X" IN THE SQUARE TO THE LEFT OF THE MENU ITEMS YOU WISH TO SELECT FOR YOUR EVENT

VEGETABLES

- Roasted Mix Vegetables
- Zucchini Milanese
- Sautéed Broccoli Rabe
- Escarole & White Cannellini Beans
- Sautéed Asparagus
- Maple Sweet Corn
- Green Beans Almondine
- Creamed or Sautéed Spinach

STARCHES

- Whipped Potatoes (regular, roasted garlic, truffle, lobster or
- Scalloped Potatoes Au Gratin
- Herbed Roasted Potatoes
- Mashed Maple Sweet Potatoes
- Risotto (milanese, Nonna's or gorgonzola and mushroom)
- Orzo w/ Sundried Tomato, Tarragon & Feta Cheese
- Cous Cous w/ Roasted Vegetables
- Red Rice and Pigeon Peas

CARVING STATIONS

\$50 additional charge for manned station

- Prime Rib served w/ Au Jus and Horseradish Sauce
- Filet Mignon served w/ Veal Demi Glace
- Flank Steak stuffed w/ Shiitake Mushrooms, Crabmeat & Spinach
- Flank Steak stuffed w/ Caramelized Onions, Roasted Red Peppers & Gorgonzola
- Pork Loin stuffed w/ Broccoli Rabe, Roasted Red Peppers & Sharp Provolone
- Pork Loin stuffed w/ Pancetta, Artichokes & Buffalo Mozzarella
- Herb Crusted Rack or Leg of Lamb w/ Mint Demi Glace
- Turkey Breast stuffed w/ Cornbread, Sausage & Sage
- Southern Style Glazed Ham
- Creole Mustard & Pistachio Crusted Salmon
- Pig Roast



OTHER STATIONS *\$50 additional charge for manned station*

- Fajita (Chicken, fixens)
- Risotto (customize w/ veggies)
- Omelette (Veggies, Ham, Bacon, 2 Cheeses)
- Pasta (choose 2 below, add in selected cost from below)
- Baked Potato (call for details)

ENTREES

- Chicken OR Veal

- Marsala (sauteed with fresh mushrooms and marsala wine)
- Francese (light butter and white wine sauce)
- Saltimbocca (sauteed in a delicate white wine sauce with melted mozzarella cheese and prosciutto)
- Mom Mom's (chicken thighs slow roasted with herbs...tender, fall off the bone meat that is full of flavor)
- Parmigiano (mozzarella and parmesan topped with a tomato sauce, breaded and topped with housemade meat sauce)
- Ala Roma (Roasted red peppers, farm-fresh spinach, mushrooms & roasted red peppers in a Romano Alfredo sauce or EVOO/ Garlic)
- Piccata (sauteed with lemon and capers in a white wine butter sauce)
- Milanese (breadcrumb-Parmesan mixture, pan-fried in a butter reduction)
- Annata (medallions of chicken sautéed with mushrooms and capers then topped with a light cream and tarragon sauce)

Additional Entrée Selections:

- Grilled Flank Steak topped w/ carmelized onions, mushrooms & red peppers
- Flank Steak w/ mushroom ragout
- Flank Steak Au Poivre - peppercorn crusted, served with cognac cream sauce
- Italian Pulled Pork
- Eggplant Rollatini - traditional or spinach
- Jumbo Lump Crab Cakes
- Seafood Imperial - scallops, shrimp and jumbo lump crab
- Tilapia in a lemon butter sauce

PASTA SELECTIONS

TYPE

- Penne
- Linguine
- Fettucine
- Farafalle
- Ravioli
- Gnocchi
- Ziti
- Tortellini
- Cavatelli
- Rigotoni
- Manicotti



SAUCE

- Pomodoro (tomato sauce and fresh basil)
- Vodka Blush (creamy tomato and cheese sauce with a hint of vodka)
- Alfredo (white cream sauce)
- Puttanesca (light spicy tomato sauce with black olives, anchovies and capers)
- Scampi (garlic, white wine, herbs and lemon butter)
- Bolognese (rich tomato meat sauce)
- Primavera (fresh vegetables in a savory light cream sauce)
- Fra Diablo (spicy marinara sauce)
- Brandy Pancetta Cream

PROTEINS AS TOPPINGS FOR PASTA SELECTIONS

- Grilled Chicken
- Pork Medallions
- Flank Steak
- Filet
- Italian Sausage
- Hard-boiled egg
- Shrimp
- Scallops
- Clams
- Mussels
- Jumbo Lump Crab
- Lobster

You are now through with your selections. Go to "File", "Save As", "Desktop", "Save".
E-mail the file back to us or print the file and fax it to 609.935.0999 or send it to us at 216 Bellevue Avenue, Hammonton, N



Annata Wine Bar
 Trinity Vintners Investment Holdings, LLC
 216 Bellevue Avenue
 Hammonton, NJ 08037
 Tel: 609.704.9797 Fax: 609.935.0999
info@annatawinebar.com www.annatawinebar.com

Today's Date 8/22/17

Date of Event _____

Time of Event (start) _____ (end) _____

of days until the event _____

of days until final headcount _____

Initial headcount 1

Final headcount _____

e-Mail _____

Phone (a) _____

Phone (b) _____

Customer Name _____

Type of Party / Guest of Honor _____

Address of Delivery (if off-site) _____

Billing Address (if different) _____

FINAL FOOD SELECTIONS:

Choose One From Each Category. \$19.50/pp Plus Tax & Gratuity for Buffet

Buffet: Hearts of Palm Dip w/Toasted Pita Points OR Pepperoni & Cheese w/Crackers OR Spinach & Artichoke Dip OR Veggie Crudite

B: House or Caesar (Add \$1/pp for Annata Vineyard or Arugula Salad)

Veggie: Green Beans Almondine, Roasted Mix Veggies, Zucchini Marinara or Sauteed Asparagus (Add \$1/pp for Sauteed Spinach or Broccoli)

Pasta: Cavatappi with Vodka Blush or Pomodoro OR Nonna's Risotto (Add \$1/pp for sauce substitute; ie., Bolognese, Primavera, Brandy Pa

Chicken: Chicken (Mom Mom's, Francese, Marsala, Annata, Parmigiano, or Piccata) \$19.50 (plus tax/gratuity)

Add...Eggplant Rollatini (traditional or spinach) \$23/pp (plus tax and gratuity)

Desserts: _____

Details: **The party is for approximately TBD people (initial count) and food will be served via a buffet style setting and**

will include the items as outlined above.

Sunday Parties before 3pm require a 50 person minimum/otherwise \$250 staffing fee

BEVERAGE SELECTIONS:

Wine:	BBeer:	Alcohol:
<i>red</i> _____ TBD	_____ TBD	_____ TBD
<i>red</i> _____	_____	_____
<i>red</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>dessert</i> _____	_____	_____

Terms:

- <> A 25% up-front deposit is required upon signing.
- <> Additional 25% deposit is required upon final headcount.
- <> Remaining 50% balance due upon conclusion of the event
- <> No deposit refunds will be granted on cancellations within 21 days of the date of the event.
- <> Any variances between initial headcount and final headcount will be applied to the customer's remaining balance.
- <> A 10% additional surcharge will be assessed on rescheduled events.

****Please review this form in its entirety and confirm accuracy prior to signing.****

Price per person \$19.50

Total initial headcount 1

Subtotal \$19.50

Gratuity \$4.29

Sales tax \$1.34

Total balance due \$25.13 Total Price per Person for Buffet Standard

Print Name of Signor: _____

Signature: _____

Today's Date: _____

Initial balance due (25%) \$250.00 PLEASE PAY to Reserve Date

Remaining balance w/ tax and gratuity (\$224.87)

By signing above, you accept the terms and details of this agreement.

Credit card information:

Type (AmEx; MC; Visa; Disc): _____
Name of Authorized User: _____
Account #: _____
Exp Date: _____
3-digit code: _____



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Today's Date 8/22/17

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Time of Event (start) _____ (end) _____

of days until the event _____

of days until final headcount _____

Initial headcount 1

Final headcount _____

e-Mail _____

Phone (a) _____

Phone (b) _____

Customer Name _____

Type of Party / Guest of Honor _____

Address of Delivery (if off-site) _____

Billing Address (if different) _____

FINAL FOOD SELECTIONS:

Stationary Appetizer: Antipasti (L Hots/Mushrooms/Artichokes/Olives/Roasted R
Domestic Meats & Cheese w/Crackers

Salad: House, Caesar, Annata Vineyard, or Arugula Salad

Veggie: Green Beans Almondine, Roasted Mix Veggies, or Sautéed Asparagus

Pasta: Penne/Rigattoni/Cavatappi (Vodka Blush or Pomodoro)

Entrée: Creole Mustard & Pistachio Encrusted Salmon

Carving Station: Roasted Pork Loin w/Pancetta/Artichokes/Buffalo Mozzarella \$34.00 (plus tax and gratuity)
 or Roasted Pork Loin w/Broccoli Rabe/Sharp Provolone/Roasted Red Peppers

Desserts: _____

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will include the items as outlined above.

Sunday Parties before 3pm require a 50 person minimum/otherwise \$250 staffing fee

BEVERAGE SELECTIONS:

Wine:	Beer:	Alcohol:
<i>red</i> _____ <u>TBD</u>	_____ <u>TBD</u>	_____ <u>TBD</u>
<i>red</i> _____	_____	_____
<i>red</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>dessert</i> _____	_____	_____

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Price per person _____ \$34.00

Total initial headcount _____ 1

Subtotal _____ \$34.00

Gratuity _____ \$7.48

Sales tax _____ \$2.34

Total balance due \$43.82 Total Price per Person for Above Menu

Print Name of Signor: _____

Signature: _____

Today's Date: _____

Initial balance due (25%) _____ \$250.00

Remaining balance w/ tax and gratuity _____ (\$206.18)

By signing above, you accept the terms and details of this agreement.

Credit card information:

Type (AmEx; MC; Visa; Disc): _____
Name of Authorized User: _____
Account #: _____
Exp Date: _____
3-digit code: _____



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Today's Date 8/22/17

Date of Event

Time of Event (start) _____ (end) _____

of days until the event _____

of days until final headcount _____

Initial headcount 1

Final headcount _____

e-Mail _____

Phone (a) _____

Phone (b) _____

Customer Name _____

Type of Party / Guest of Honor _____

Address of Delivery (if off-site) _____

Billing Address (if different) _____

FINAL FOOD SELECTIONS:

Stationary Appetizer: Veggie Crudite, Pepperoni & Cheese w/Crackers, Hearts of Palm Dip w/Tstd Pita, OR Rustic Spinach & Artichoke Dip w/Crostini)

Butlered Appetizer: Seafood Appetizer

Salad: House Salad, Caesar or Vineyard

Butlered Appetizer: Protein Appetizer

Pasta: Pasta Vodka Blush (or other:)

Butlered Appetizer: Vegetarian Appetizer

Pasta: Tortellini Brandy Pancetta Cream (or other:)

Entrée: Flank Steak stuffed w/Carmelized Onions, Rstd Red Peppers, Gorgonzola \$32.00
Add \$50 for 'Manned' Pasta Station Or Carving Station....\$75 for both

Details: The party is for approximately 40 people (initial count) and food will be served via a buffet style setting and will include the items as outlined above.

Sunday Parties before 3pm require a 50 person minimum/otherwise \$250 staffing fee

BEVERAGE SELECTIONS:

Wine:	Beer:	Alcohol:
<i>red</i> _____ TBD _____	_____ TBD _____	_____ TBD _____
<i>red</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>sparkling</i> _____	_____	_____
<i>dessert</i> _____	_____	_____

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Price per person	<u>\$32.00</u>
Total initial headcount	<u>1</u>
Subtotal	<u>\$32.00</u>
Gratuity	<u>\$7.04</u>
Sales tax	<u>\$2.20</u>
Total balance due	<u>\$41.24</u>

Print Name of Signor: _____

Signature: _____

Today's Date: _____

Initial balance due (25%) \$250.00 made deposit by check

Remaining balance w/ tax and gratuity (\$208.76)

By signing above, you accept the terms and details of this agreement.

Credit card information:	
Type (AmEx; MC; Visa; Disc):	_____
Name of Authorized User:	_____
Account #:	_____
Exp Date:	_____
3-digit code:	_____



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Time of Event (start) _____ (end) _____

of days until the event _____

of days until final headcount _____

Initial headcount 1

Final headcount _____

e-Mail _____

Phone (a) _____

Phone (b) _____

Customer Name _____

Type of Party / Guest of Honor _____

Address of Delivery (if off-site) _____

Billing Address (if different) _____

FINAL FOOD SELECTIONS:

Stationary Appetizer: _____

Stationary Appetizer: _____

Stationary Appetizer: _____

Butlered : _____

Butlered : _____

Butlered : _____

Desserts: _____

\$24 (plus tax/grat) Breakfast/Brunch Menu:

Juice Bar (Apple/Grapefruit/Pineapple/Orange/Tomato)

Fruit: Fresh Fruit Platter w/Citrus Whipped Cream

Starch: Herb Roasted Potatoes

Side: Breakfast Sausage & Bacon

Entrée: Assorted Fritatas: MomMom's (Prosciutto/Sausage/Mint) & Veggie

Entrée: French Toast Casserole \$24.00 plus tax and gratuity

Details: The party is for approximately 55 people (initial count) and food will be served via a buffet style setting and will include the items as outlined above.

Sunday Parties before 3pm require a 50 person minimum/otherwise \$250 staffing fee

BEVERAGE SELECTIONS:

Wine:	Beer:	Alcohol:
red <u>TBD</u>	<u>TBD</u>	<u>TBD</u>
red _____	_____	_____
red _____	_____	_____
wht _____	_____	_____
wht _____	_____	_____
dessert _____	_____	_____

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Price per person \$24.00

Total initial headcount 1

Subtotal \$24.00

Gratuity \$5.28

Sales tax \$1.65

Total balance due \$30.93 Total Price per Person for Above Menu

Print Name of Signor: _____

Signature: _____

Today's Date: _____

Initial balance due (25%) \$250.00

Remaining balance w/ tax and gratuity (\$219.07)

By signing above, you accept the terms and details of this agreement.

Credit card information:	
Type (AmEx; MC; Visa; Disc):	_____
Name of Authorized User:	_____
Account #:	_____
Exp Date:	_____
3-digit code:	_____



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Final headcount _____

e-Mail _____

Phone (a) _____

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Type of Party / Guest of Honor _____

Address of Delivery (if off-site) _____

Billing Address (if different) _____

FINAL FOOD SELECTIONS:

Stationary Appetizer: _____

Stationary Appetizer: _____

Stationary Appetizer: _____

Butlered : _____

Butlered : _____

Butlered : _____

Desserts: _____

Savory \$24 (plus tax/grat) Brunch Menu:

Juice Bar (Apple/Grapefruit/Pineapple/Orange/ Tomato)

Fruit: Fresh Fruit Platter w/Citrus Whipped Cream

Salad: Annata Vineyard Salad, Caesar, or House

Starch: Orzo w/Terragon, Feta, & Sundried Tomato OR Pasta w/Sauce

Entrée: Assorted Fritatas: MomMom's (Prosciutto/Sausage/Mint) & Veggie

Entrée: Napa Valley Chicken Salad Croissant \$24.00

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BEVERAGE SELECTIONS:

Wine:	Beer:	Alcohol:
red <u>TBD</u>	<u>TBD</u>	<u>TBD</u>
red _____	_____	_____
red _____	_____	_____
wht _____	_____	_____
wht _____	_____	_____
dessert _____	_____	_____

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Price per person \$24.00

Total initial headcount 1

Subtotal \$24.00

Gratuity \$4.80

Sales tax \$1.65

Total balance due \$30.45

Print Name of Signor: _____

Signature: _____

Today's Date: _____

Initial balance due (25%) \$250.00

Remaining balance w/ tax and gratuity (\$219.55)

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Initial headcount 1

Final headcount _____

e-Mail _____

Phone (a) _____

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Customer Name _____

Type of Party / Guest of Honor _____

Address of Delivery (if off-site) _____

Billing Address (if different) _____

FINAL FOOD SELECTIONS:

\$31 (plus tax/grat) Brunch with Carving Stations

Stationary Appetizer: _____

Stationary Appetizer: _____

Stationary Appetizer: _____

Butlered: _____

Butlered: _____

Butlered: _____

Desserts: _____

Veggie: Roasted Vegetable Platter w/Hummus, Babaganush & Pita

Fruit: Fresh Fruit Platter w/Citrus Whipped Cream

Salad: Annata Vineyard Salad, House or Caesar

Starch: Orzo w/Terragon, Feta, & Sundried Tomato or Pasta Choice

Starch: Assorted Fritatas: MomMom's (Prosciutto/Sausage/Mint) & Veggie

Entrée: Southern Style Glazed Ham or Chicken

Entrée: Creole Mustard/Blueberry Mastardo/Pistachio Encrusted Salmon \$31.00 plus tax and gratuity

Add \$50 for Entrée 1 or 2 served via carving station; \$75 for both

Details: The party is for approximately 55 people (initial count) and food will be served via a buffet style setting and will include the items as outlined above.

Sunday Parties before 3pm require a 50 person minimum/otherwise \$250 staffing fee

BEVERAGE SELECTIONS:

Wine:	Beer:	Alcohol:
<i>red</i> _____	_____	_____
<i>red</i> _____	_____	_____
<i>red</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>dessert</i> _____	_____	_____

Terms:

- <> A 25% up-front deposit is required upon signing.
 - <> Additional 25% deposit is required upon final headcount.
 - <> Remaining 50% balance due upon conclusion of the event
 - <> No deposit refunds will be granted on cancellations within 21 days of the date of the event.
 - <> Any variances between initial headcount and final headcount will be applied to the customer's remaining balance.
 - <> A 10% additional surcharge will be assessed on rescheduled events.
- ****Please review this form in its entirety and confirm accuracy prior to signing.****

Price per person \$31.00

Total initial headcount 1

Subtotal \$31.00

Gratuity \$6.82

Sales tax \$2.13

Total balance due \$39.95 Total Price per Person for Above Menu

Print Name of Signor: _____

Signature: _____

Today's Date: _____

Initial balance due (25%) \$250.00

Remaining balance w/ tax and gratuity (\$210.05)

By signing above, you accept the terms and details of this agreement.

Credit card information:	
Type (AmEx; MC; Visa; Disc):	_____
Name of Authorized User:	_____
Account #:	_____
Exp Date:	_____
3-digit code:	_____



Annata Wine Bar
 Trinity Vintners Investment Holdings, LLC
 216 Bellevue Avenue
 Hammonton, NJ 08037
 Tel: 609.704.9797 Fax: 609.935.0999
info@annatawinebar.com www.annatawinebar.com

Today's Date 8/22/17

Date of Event

Time of Event (start) _____ (end) _____

of days until the event _____

of days until final headcount _____

Initial headcount 1

Final headcount _____

e-Mail _____

Phone (a) _____

Phone (b) _____

Customer Name _____

Type of Party / Guest of Honor _____

Address of Delivery (if off-site) _____

Billing Address (if different) _____

FINAL FOOD SELECTIONS:

Stationary App: Meats/Cheeses/Mushrooms/L Hots/Crackers

Pasta 1: Baked Mac n'Chz w/ Goldfish crust

Kids: Chicken Fingers

Salad & Dressing: Spinach Salad

Protein: Pulled Pork w/BBQ Sauce & ROLLS & dill pickles

Vegetable 1: Escarole & Cannelini Beans

Protein: Mom Mom's Chicken \$29.00

Vegetable 2: Cole Slaw

Vegetable 3: Sweet Potatoe Brulee

Details: _____

BEVERAGE SELECTIONS:

Wine:	Beer:	Alcohol:
<i>red</i> _____	_____	_____
<i>red</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>wht</i> _____	_____	_____
<i>sparkling</i> _____	_____	_____
<i>dessert</i> _____	_____	_____

Terms:

- ◇ A 25% up-front deposit is required upon signing.
 - ◇ Additional 25% deposit is required upon final headcount.
 - ◇ Remaining 50% balance due upon conclusion of the event
 - ◇ No deposit refunds will be granted on cancellations within 21 days of the date of the event.
 - ◇ Any variances between initial headcount and final headcount will be applied to the customer's remaining balance.
 - ◇ A 10% additional surcharge will be assessed on rescheduled events.
- ****Please review this form in its entirety and confirm accuracy prior to signing.****

Price per person \$29.00

Total initial headcount 1

Subtotal \$29.00

Gratuity \$6.38

Sales tax \$1.99

Total balance due \$37.37

Print Name of Signor: _____

Signature: _____

Today's Date: _____

Initial balance due (25%) \$7.25

Remaining balance w/ tax and gratuity \$30.12

By signing above, you accept the terms and details of this agreement.

Credit card information:

Type (AmEx; MC; Visa; Disc):	_____
Name of Authorized User:	_____
Account #:	_____
Exp Date:	_____
3-digit code:	_____