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)

216 Bellevue Avenue, Hammonton, NJ 0803609.704.9797

(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	Food Service Setting
Anniversary Party	Brunch
Birthday Party	Buffet
Bridal or Baby Shower	Buffet with carving station(s)
Business/Civic Meeting	Cocktail Party Setting with Hors D'Oeuvres
Cocktail Party	Cocktail Party then Buffet Style
Company Party	Cocktail Hour then Butler Service Dinner
Corporate Event	Off-site Catering Event
Engagement Party	Sit-down Dinner
Fundraiser	
Holiday Party	cohol Selection (4 Hour Even Click here to go to next page
Rehearsal Dinner	Full open bar (well) House Wine (Add \$4/pp to base price for Martini's)
Religious Event or Occasion	Full open bar (call) House Wines (Add \$5/pp to base price for Martini's)
Surprise Party \$	32.00 X Full open bar (top shelf) House Winε (Add \$6/pp to base price for Martini's)
Wedding	Cash bar \$75 fee for Bartender
Wine Tasting Dinner	Mimosa's & Sangria. \$10/person for Mimosa OR SANGRIA.
Other	Wine and beer (house selections)
	Wine and beer (premium selections)
	Wine Tasting with Custom Selections

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

<u>SOUPS</u>	
Italian Wedding	Lobster Bisque
Jambalaya	Chicken (or Beef) Tortilla
Country Sausage & Lentil	Mushroom Bisque
Cream of Tomato	Butternut Squash
Ham & Bean	Pasta Fagioli WINE BAR
New England Clam Chowder	Pasatelli
Chicken, Vegetable & Orzo	
	Click here to go to the main course/entrees page
<u>SALADS</u>	
House Salad (red leaf, green leaf, romaine, tomato, cucumber, si	chredded carrot, red onion, roasted red peppers)
	gorgonzola, dried cherries, cucumbers, toasted pine nuts and sliced port wine
poached pear, served with raspberry vinaigrette)	
vinaiorette)	n, red onion, hard boiled egg and sundried tomatoes, served with a balsamic
Caesar Salad (romaine, croutons, grated parmigiano reggiano, a	and caesar dressing)
PLATTERS and SIDE SALADS**	
**Perfect complements to Buffet Line or Displayed on	
Assorted Italian and Other Imported Meats	Pasta Salad
Assorted Domestic and Imported Cheeses	Potato Salad
Shrimp Cocktail	Tortellini Salad
Lobster Cocktail	Hearts of Palm Dip w/Toasted Pita Points
Jumbo Lump Crab Cocktail	Tomato & Cucumber Salad
Antipasto	Bruschetta
Grilled Vegetable w/ Hummus, Baba, & Pita	Prosciutto wrapped melon
Uvegetable Crudités ☐	Fresh Fruit
Roasted Granny Smith Apples, stuffed w/ gorgonzola, raisin	s & candy walnuts
	Click here to go to the main course/entrees page
HORS D'OEUVRES (for cocktail hour or least the selections when not selecting Main-Co	happy hour setting) ***
HORS D'OEUVRES (for cocktail hour or h ***Minimum of 6 Selections when not selecting Main-Co Mini Jumbo Lump Crab Cakes w/ White Wine Red	happy hour setting) *** ourse Entrees
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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

<u>VEGETABLES</u>	<u>STARCHES</u>
Roasted Mix Vegetables	Whipped Potatoes (regular, roasted garlic, truffle, lobster or
Zucchini Milanese	Scalloped Potatoes Au Gratin
Sautéed Broccoli Rabe	Herbed Roasted Potatoes Masked Marks Sweet Betatoes
Escarole & White Cannellini Beans Sautéed Asparagus	Mashed Maple Sweet Potatoes Risotto (milanese, Nonna's or gorgonzola and mushroom)
Maple Sweet Corn	Orzo w/ Sundried Tomato, Tarragon & Feta Cheese
Green Beans Almondine	Cous Cous w/ Roasted Vegetables
Creamed or Sautéed Spinach	Red Rice and Pigeon Peas
<u>CARVING STATIONS</u> \$50 additional charge for manned station	
Prime Rib served w/ Au Jus and Horseradish Sauce	ANNATA
Filet Mignon served w/ Veal Demi Glace	WINE BAR
Flank Steak stuffed w/ Shiitake Mushrooms, Crabmeat &	
Flank Steak stuffed w/ Caramelized Onions, Roasted Red	
Pork Loin stuffed w/ Broccoli Rabe, Roasted Red Peppers	
Pork Loin stuffed w/ Pancetta, Artichokes & Buffalo Moz	
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	
Fajita (Chicken, fixens)	Pasta (choose 2 below, add in selected cost from below)
Risotto (customize w/ veggies)	Baked Potato (call for details)
Omelette (Veggies,Ham,Bacon,2	
Cheeses)	
<u>ENTREES</u>	
Chicken OR	Veal
Marsala (sauteed with fresh mushrooms and marsala win	ne)
Francese (light butter and white wine sauce)	
Saltimbocca (sauteed in a delicate white wine sauce with 1	melted mozzarella cheese and prosciutto)
Mom Mom's (chicken thighs slow roasted with herbsten	nder, fall off the bone meat that is full of flavor)
Parmigiano (mozzarella and parmesan topped with a tom	nato sauce, breaded and topped with housemade meat sauce)
	shrooms & roasted red peppers in a Romano Alfredo sauce or EVOO/
Garlic) Piccata (sauteed with lemon and capers in a white wine by	uttor sauco)
Milanese (breadcrumb-Parmesan mixture, pan-fried in a	
	and capers then topped with a light cream and tarragon sauce)
	ind capers then topped with a fight cream and tarragon sauce)
Additional Entrée Selections:	
Grilled Flank Steak topped w/ carmelized onions, mushro	ooms & 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	Ziti
Linguine Fettucine	☐ Tortellini ☐ Cavatelli ☐ ANNATA
Farafalle	Rigottoni
Ravioli	Manicoti
Gnocchi	
<u>SAUCE</u>	
Pomodoro (tomato sauce and fresh basil)	
Vodka Blush (creamy tomato and cheese sauce with a hin Alfredo (white cream sauce)	t of vodka)
Alfredo (white cream sauce) Puttanesca (light spicy tomato sauce with black olives, an Scampi (garlic, white wine, herbs and lemon butter)	
Alfredo (white cream sauce) Puttanesca (light spicy tomato sauce with black olives, an Scampi (garlic, white wine, herbs and lemon butter) Bolognese (rich tomato meat sauce)	chovies and capers)
Alfredo (white cream sauce) Puttanesca (light spicy tomato sauce with black olives, an Scampi (garlic, white wine, herbs and lemon butter)	chovies and capers)
Alfredo (white cream sauce) Puttanesca (light spicy tomato sauce with black olives, an Scampi (garlic, white wine, herbs and lemon butter) Bolognese (rich tomato meat sauce) Primavera (fresh vegetables in a savory light cream sauce	chovies and capers)
Alfredo (white cream sauce) Puttanesca (light spicy tomato sauce with black olives, an 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	chovies and capers)
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Alfredo (white cream sauce) Puttanesca (light spicy tomato sauce with black olives, an 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	chovies and capers) e) Shrimp Scallops



will include the items as outlined above.

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		

Customer Name	# of days until final headcount
pe of Party / Guest of Honor	Initial headcount 1 Final headcount
dress of Delivery (if off-site)	
Dilling Addusss (if different)	e-Mail
Billing Address (if different)	Phone (a)
FINAL FOOD SELECTIONS:	Phone (b)
	Choose One From Each Category. \$19.50/pp Plus Tax & Gratuity for Buffet
	Buffet:er: Hearts of Palm Dip w/Toasted Pita Points OR Pepperoni & Cheese w/Crackers OR Spinach & Artichoke Dip OR Veggie Crudite
	H: 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 Sautted Spinach or Broccoli
	Pasta: Cavatappi with Vodka Blush or Pomodoro OR Nonna's Risotto (Add \$1/pp for sauce substitute; ie., Bolognose, Primavera, Brandy Par
	Chicken: Chicken (Mom Mom's, Francese, Marsala, Annata, Parmigiano, or Piccata) \$19.50 (plus tax/gratuity)
	AddEggplant Rollatini (traditional or spinach) \$23/pp (plus tax and gratuity)
Desserts:	
Details: The party is for approxim	ately TBD people (initial count) and food will be served via a buffet style setting and

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

ERAGE SELECTIONS:

Wine:		BBeer:	Alcohol:	
red	TBD	TBD		TBD
red				
red				
wht				
wht				
ssert				

<u>rms:</u>	Price per person	\$19.50	
A 25% up-front deposit is required upon signing.			
Additional 25% deposit is required upon final headcount.	Total initial headcount	1	
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.	Subtotal	\$19.50	
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.	Gratutity	\$4.29	
Please review this form in its entirity and confirm accuracy prior to signing.**			
	Sales tax	\$1.34	
Print Name of Signor:	Total balance due	\$25.13	Total Price per Person for Buffet Standard
Signature:			
	Initial balance due (25%)	\$250.00	PLEASE PAY to Reserve Date
Today's Date:			
Remaining	balance w/ tax and gratuity	(\$224.87)	
By signing above, you accept the terms and details of this agreement	•		

	Credit card information	<u>n:</u>		
Type (Aml	Ex; MC; Visa; Disc):			
Name	of Authorized User:			
	Account #:			
	Exp Date:			
	3-digit code:			



	Tr	rinity Vint	ners Inves		Holdings	s, LLC				Today's Date		8/22/17	1	_	-			
	На	6 Bellevu ammontor	n, NJ 080	37		0.0								1	-			
ANNATA WINE BAR		el: 609.704 <u>fo@annat</u>					inebar.c	<u>om</u>		Date of Event					-			
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,										Time of Event	(start)_		(end)	5:00 PM	<u> </u>			
										# of days until	the event			_	-			
Customer Name	:								_	# of days until	final headc	ount		_	-			
of Party / Guest of Honor									_		headcount_		40)	-			
ress of Delivery (if off-site)									_	Final I	headcount_				-			
									e-Mai	l				_	-			
illing Address (if different)									_)					-			
															-			
FINAL FOOD SELEC	CTIONS:	<u> </u>							Phone (b))				_	-			
								Calada	House, Cae	esar or Anna	ata Vine	vard S	Salad		-			
Upon Arrival on Bar:	Meats &	Cheese	s w/Crac	ekers &	– z Olive	Salad			Tomato &				Julua	_	-			
F					_				Grilled Veg				zki & Pi	ita	_			
	(Or He	earts of	Palm	w/Pi	ta)			Starch	Tortellini or C	avatappi (Vodl	ka Blush, I	Pomodo	ro, Bolog	nese, Bran	dy Panc	etta Cı	ream)	
					_				Buffalo Shrim						otle			
					_			Protein:	Balsamic Mar	inated Chicker	1 Skewers	w Pesto	Drizzle	_\$26.00	-			
					_									_	Ξ			-
					_									_	-			
Details:	The party	y is for ap	proxima	tely 40	people ((initial c	count) a	nd food	will be served via	a a buffet style s	etting				-			
	and will i										-				-			
											-				-			
											-				-			
															-			
RAGE SELECTIONS:	-	[/] ine:			Beer:					Alcohol:					-			
	red		TBD	_	TBD			_				ГBD			-			
	red			_				_							-			
	wht			_				_							-			
	wht			_				_							-			
	sparkling			_											-			
	dessert			_											-			
														-	-			
Terms:	.,.								1	Price per person		\$26.00		_	-			
	it is requir	ed upon f	inal head						Total i	nitial headcount		1		_	-			
◇ Remaining 50% balan ◇ No deposit refunds will	_					s of the	date of	the even	ıt.	Subtotal		\$26.00		_	-			
							lied to t	he custo	mer's remaining	balance. Gratutity		\$5.72			-			
****Please review this for							ning.**	**		Sales tax		\$1.79		_	-			
Duint Name - CC'														T. (1 P.)	- D- P			
Print Name of Signor:								-	10	otal balance due		\$33.51		_Total Price	rer Perso)II		
Signature:								_	Initial hal	ance due (25%)	•	\$250.00)	Please Pay	to Reserv	e Date		
Today's Date:												-			_			
	By signin	g above,	you accep	ot the te	erms an	d details	s of this		ning balance w/ tent.	tax and gratuity		\$216.49))	_	-			
															-			
									Credit card info MC; Visa; Disc)	:					_			
							ľ	Name of .	Authorized User Account #	•								
									Exp Date	: 								
															_			
	+					+	-	+	1	+					+			



	Trin 216 Han	ata Wine B nity Vintner Bellevue A nmonton, N 609.704.9	rs Inves Avenue NJ 0803	37						Today's Date Date of Event				_					
ANNATA WINE BAR		<u>@annataw</u>					<u>inebar.c</u>	<u>om</u>		·									
										Time of Event	(start)	_ (en	d)					
										# of days until	the event								
Customer Name									_	# of days until	final head	dcount							
of Party / Guest of Honor									_	Initial h	eadcoun	t	_						
ress of Delivery (if off-site)										Final h	eadcoun	t	_						
ress of Delivery (if oil-site)																			
illing Address (if different)									e-Mail -	l				_					
									Phone (a)					_					
	~~~								Phone (b)	)				_					
FINAL FOOD SELEC	CTIONS:																		
Upon Arrival on Bar:	Baguettes	/Ricotta S	Salada/	/EVOC	O/Cracl	ked Pe	pper		Butternut	Squash Sc	up			_					
	Meats/C				_	es			Caesar, Ho					_					
	w/Grape	es/Apric	cots/F	ig Ja	m -				Roasted Gra				gorgonz	zola, raisin —	is & ca	andy wa	Inuts		
								Pasta:	Pasta Pomo Tortellini B				r Vodka	– a Rluch					
					_				Balsamic N										
					_				Creole Musta					— \$36.00					
					_									<u> </u>					
					_				Add \$50 for 'Ma	nned' Pasta Sta	tion Or C	Carving S	tation\$7	 75 for both					
Details:	The party i	is for appr	oximat	tely 40 ¡	people (	initial c	count) a	nd food	will be served via	a buffet style se	etting								
	and will inc	clude the i	tems as	s outlin	ed abov	/e.													
										_									
RAGE SELECTIONS:					Daam					Alaahala									
	Win	TBD		_	Beer: TBD			_		Alcohol: TBD			_						
	red			_				_		_			_						
	wht			_				_					_						
	wht																		
	sparkling			_															
	dessert			_															
				-															
														_					
Terms:  <> A 25% up-front deposi	it is required	l upon sigi	ning.						F	Price per person		\$36.00	0						
	-	-							Total in	nitial headcount		1		_					
◇ Remaining 50% balan ◇ No deposit refunds wil	l be granted	on cancel	lations	within	21 days					Subtotal		\$36.00	)						
							lied to t	he custo	mer's remaining	balance. Gratutity		\$7.92							
****Please review this for	m in its enti	irity and c	onfirm	accura	icy prio	r to sigi	ning.**	<b>* *</b>		Sales tax		\$2.48							
D										•				_					
<b>Print Name of Signor:</b>								_	Т	otal balance due		\$46.40	)	_					
Signature:								_	T '4' 11 1	1 (250/)		\$250.0	0	• 1					
Today's Date:								_	initiai bai	ance due (25%)		\$250.0	U	paid					
	By signing	ahove voi	u accen	ot the te	erme an	d detail	s of this		ning balance w/ t	ax and gratuity		(\$203.6	51)	_					
	by signing	above, you	и ассер	t the te	inis an	u uctan	is of this	agreem	cnt.										
									Credit card info										
									MC; Visa; Disc): Authorized User:										
									Account #: Exp Date:										
															$\dashv$				
																		1	



Annata Wine Bar Trinity Vintners Investment Holdings, LLC 216 Bellevue Avenue Hammonton, NJ 08037 Tel: 609.704.9797 Fax: 609.935.0999

Q X	Trinity Vintners Investment Holdings, LLC 216 Bellevue Avenue	Today's Date	8/22/17	
	Hammonton, NJ 08037	D		
ANNATA WINE BAR	Tel: 609.704.9797 Fax: 609.935.0999 info@annatawinebar.com www.annatawinebar.com	Date of Event		
		Time of Event (	start) (end)	
		# of days until the even		
Customer Name		# of days until final hea	adcount	
oe of Party / Guest of Honor				
dress of Delivery (if off-site)			count	
		e-Mail		
Billing Address (if different)		Phone (a)		
		Phone (b)		
INAL FOOD SELECTION	NS:		_	
Stationary Appetizer: A	ntipasti (L Hots/Mushrooms/Artichokes/Olives/Roasted R	Salad: House, Caesar, Annata Vineyard, or A	rugula Salad	
	omestic Meats & Cheese w/Crackers	Veggie: Green Beans Almondine, Roasted Mix		
		Pasta: Penne/Rigattoni/Cavatappi (Vodka Blu	ush or Pomodoro)	
		Entrée: Creole Mustard & Pistachio Encrusted	l Salmon	
	Carving	Station: Roasted Pork Loin w/Pancetta/Articho		(plus tax and gratuity)
		or Roasted Pork Loin w/Broccoli Rabe/Shar	p Provolone/Roasted Red Peppers	a g
SERAGE SELECTIONS:	unday Parties before 3pm require a 50	person minimum/otherwise \$2	250 staffing fee	
	Wine: Beer: TBD TBD	Alcohol:	TBD	
	red		188	
	red			
	wht			
	wht			
	dessert			
erms:		Price per person	\$34.00	
> A 25% up-front deposit is req			1	
<ul><li>Additional 25% deposit is req</li><li>Remaining 50% balance due</li></ul>	upon conclusion of the event	Total initial headcount	1	
	anted on cancellations within 21 days of the date of the event.  headcount and final headcount will be applied to the customer's	Subtotals remaining balance.	\$34.00	
	will be assessed on rescheduled events. s entirity and confirm accuracy prior to signing.****	Gratutity	\$7.48	
		Sales tax	\$2.34	
Print Name of Signor:		Total balance due	\$43.82 Total Pr	rice per Person for Above Men
Signature:			<b>** ** * * * * * * * *</b>	
Today's Date:		Initial balance due (25%)	\$250.00	
D _v	y signing above, you accept the terms and details of this agreeme	Remaining balance w/ tax and gratuitynt.	(\$206.18)	
Dy	,			
	Typ.	Credit card information:  De (AmEx; MC; Visa; Disc):  Name of Authorized User:  Account #:		

	<u>Credit card informa</u>	<u>ıtion:</u>
Ty	pe (AmEx; MC; Visa; Disc): _	
	Name of Authorized User: _	
	Account #: _	
	Exp Date:	
	3-digit code:	



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

	Today's Date_	8/22/17	7			
	Date of Event					
	Time of Event	(start)	(end)_			
#	of days until the	event				
#	of days until fina	al headcount				
		headcount 1 headcount				
e-Mail_						
hone (a)_						
hone (b)_						
Palm Di	ip w/Tstd Pi	ta, OR Rustic	Spinach &	Artichoke	Dip w/Cro	stini)
Salad,	Caesar or	Vineyard				
Vodka 1	Blush (or o	ther:)				
ini Bra	indy Pance	tta Cream (o	r other:)			
		ns, Rstd Red Peppers Carving Station		\$32.00		
buffet style	esetting					
1/other	wise \$250 st	taffing fee				
<b>A</b>	dcohol:	TBD	-			
_			-			
			_			

			# of days	until the event		
Customer Name			# of days	until final headcount		
ype of Party / Guest of Honor				Initial headcount	1	
Address of Delivery (if off-site)				Final headcount		
Billing Address (if different)						
FINAL FOOD SELECTIONS:						
Stationary Appetizer: Veggio	e Crudite, Pepperoni &	Cheese w/Crack	ers, Hearts of Palm Dip w/	Tstd Pita, OR Ru	istic Spinach &	Artichoke Dip w/Crostini
Butlered Appetizer: Seafoo	od Appetizer		Salad: House Salad, Cae	sar or Vineyard	d	
	n Appetizer		Pasta: Pasta Vodka Blusl	<b>-</b>		
Butlered Appetizer: Vegeta	arian Appetizer		Pasta: Tortellini Brandy		m (or other:)	
			Entrée: Flank Steak stuffed w/Carmel			\$32.00
			Add \$50 for 'Manned' Pasta Stat			
Details: The part	y is for approximately 40 people	(initial count) and food	will be served via a buffet style setting	<u>:                                      </u>		
and will	include the items as outlined abo	ve.				
Sunda	ay Parties before 3pm	require a 50 per	son minimum/otherwise	\$250 staffing fe	e	
/ERAGE SELECTIONS:						
red	Wine:	Beer: TBD	Alcohol:	TE	BD	
- red						
wht						
wht						
sparkling						
dessert						
uesseri_						
Terms:			Price per	r norson	\$32.00	
⇔ A 25% up-front deposit is required					1	
<ul><li>◇ Additional 25% deposit is required</li><li>◇ Remaining 50% balance due upon c</li></ul>	conclusion of the event		Total initial he		<u> </u>	
◇ No deposit refunds will be granted of Any variances between initial headc				Subtotal S	\$32.00	
<b>◇ A 10% additional surcharge will be</b> ****Please review this form in its entire		o signing ****	G	ratutity	\$7.04	
rease review this form in its entire	and committee accuracy prior of	o signing.	S	Sales tax	\$2.20	
Print Name of Signor:			Total bala	nce due	541.24	
Signature:						
Today's Date:			Initial balance du	e (25%)\$.	250.00	made deposit by check
Iday S Date.			Remaining balance w/ tax and	gratuity (\$	3208.76)	

	Credit card informat	ion:
Ty	pe (AmEx; MC; Visa; Disc):	
	Name of Authorized User:	
	Account #:	



FINAL FOOD SELECTIONS:

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

Customer Name

Sype of Party / Guest of Honor_____

Address of Delivery (if off-site)

Billing Address (if different)

Stationary Appetizer:

Stationary Appetizer:

Stationary Appetizer:

items as outlined above.

	<b>Today's Date</b> 8/22/17			
	Date of Event			
	Time of Event (start)	(end)_		_
	# of days until the event			
	# of days until final headcount			
	Initial headcount1			
	Final headcount			
	e-Mail			
	Phone (a)			
	Phone (b)			
	\$24 (plus tax/grat) Breakfast/Brunc	ch M	enu:	
	Juice Bar (Apple/Grapefruit/Pineapple/Orange/Tomato)			
uit:	Fresh Fruit Platter w/Citrus Whipped Cream			
ch:	Herb Roasted Potatoes			
ide:	Breakfast Sausage & Bacon			
rée:	Assorted Fritatas: MomMom's (Prosciutto/Sausage/Mint) &	Veggie		
	French Toast Casserole		24.00	plus tax and gr

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

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

#### **/ERAGE SELECTIONS:**

Wine:		Beer:	Alcohol:
red	TBD	TBD	TBD
red			
red			
wht			
wht			
ssert			

**Terms:** \$24.00 Price per person **◇ Additional 25% deposit is required upon final headcount. Total initial headcount** Remaining 50% balance due upon conclusion of the event \$24.00 No deposit refunds will be granted on cancellations within 21 days of the date of the event. Subtotal Any variances between initial headcount and final headcount will be applied to the customer's remaining balance. \$5.28 **◇ A 10% additional surcharge will be assessed on rescheduled events.** Gratutity ****Please review this form in its entirity and confirm accuracy prior to signing.**** \$1.65 Sales tax **Total balance due** \$30.93 Total Price per Person for Above Menu Print Name of Signor: Signature: \$250.00 Initial balance due (25%) Today's Date: (\$219.07) Remaining balance w/ tax and gratuity By signing above, you accept the terms and details of this agreement.

	Credit card informa	tion:
Ty	pe (AmEx; MC; Visa; Disc): _	
	Name of Authorized User: _	
	_	



Signature: _____

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

Today's Date:

<b>Today's Date</b> 8/22/17	
Date of Event	
Time of Event (start)	(end)
# of days until the event	
# of days until final headcount	
Initial headcount1 Final headcount	
Aail	
e (a)	
e (b)	
\$24 (plus tax/grat) Brunc	<u>h Me</u> nu:
ople/Grapefruit/Pineapple/Orange/Tomato)	
latter w/Citrus Whipped Cream	
vard Salad, Caesar, or House	

			# of days until the event	
Customer Name_		_	# of days until final hea	lcount
			Initial headc	ount1
			Final headc	ount
unices of zenvery (if on site)_		·	o-Mail	
Billing Address (if different)			e-Mail	
			Phone (a)	
FINAL FOOD SELECTION	NS:		Phone (b)	
			Savory \$24 (plus tax/g	
		<del></del>	uice Bar (Apple/Grapefruit/Pineapple/	
Stationary Appetizer: _			Fresh Fruit Platter w/Citrus Whipped C	
			Annata Vineyard Salad, Caesar, or Hou	
		<del></del>	Orzo w/Terragon, Feta, & Sundried Tor	
		<del></del>	Assorted Fritatas: MomMom's (Prosciu	
Butlered : _		Entrée: <u>\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\fin}}}}}{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\fin}}}{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\fin}{\fint}}}}}}}{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\fir}}}}}{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac}}}}}}}{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\fir}}}}{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\frac{\f{\frac{\frac{\fi</u>	Napa Valley Chicken Salad Croissant	\$24.0
ERAGE SELECTIONS:	Wine:	Beer:	Alcohol:	
	red TBD	TBD		TBD
	red			
	red			
	wht			
	wht			
	dessert			
<b>Terms:</b>	equired upon signing.		Price per person	\$24.00
<b>⇔ Additional 25% deposit is re</b>	equired upon final headcount.		Total initial headcount	1
Remaining 50% balance du No deposit refunds will be g	e upon conclusion of the event ranted on cancellations within 21 d	ays of the date of the event.	Subtotal	\$24.00
	al headcount and final headcount we will be assessed on rescheduled ev	vill be applied to the customer's remaining		
			Gratufity	\$4.80
	its entirity and confirm accuracy p	rior to signing.***	Gratutity	\$4.80
Print Name of Signor:	its entirity and confirm accuracy p	rior to signing.****	Sales tax	\$4.80 \$1.65 \$30.45

(AmEx; MC; Visa; Disc)	):		
(AmEx; MC; Visa; Disc) Name of Authorized User	r:		
	<b>#:</b>	·	
Exp Date	<b></b>		
3-digit code	2.		

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

Initial balance due (25%) \$250.00



Today's Date	8/22/17
Date of Event	
Time of Event (start)_	(en
# of days until the event	
# of days until final headcount	<u> </u>
Initial headcount_	
Final headcount _	
-Mail	
ne (a)	
ne (b)	
s tax/grat) Brunch wit	th Carving St
Platter w/Citrus Whipped Cream	ganush & Tita
eyard Salad, House or Caesar	
agon, Feta, & Sundried Tomato o	or Pasta Choice
tatas: MomMom's (Prosciutto/Sa	usage/Mint) & Veg
yle Glazed Ham or Chicken	

Customer Name ype of Party / Guest of Honor_____ Address of Delivery (if off-site) Billing Address (if different) Phor Phon FINAL FOOD SELECTIONS: \$31 (plu Stationary Appetizer: Veggie: Roasted Veg Fruit: Fresh Fruit Stationary Appetizer: Salad: Annata Vine Stationary Appetizer: Starch: Orzo w/Terr Starch: Assorted Fri Entrée: Southern Sty Entrée: Creole Mustard/Blueberry Mastardo/Pistachio Encrusted Salmon \$31.00 Butlered: plus tax and gratuity Add \$50 for Entrée 1 or 2 served via carving station; \$75 for both **Desserts:** 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 **VERAGE SELECTIONS:** \$31.00 **Terms:** Price per person **◇ Additional 25% deposit is required upon final headcount. Total initial headcount** Remaining 50% balance due upon conclusion of the event \$31.00 No deposit refunds will be granted on cancellations within 21 days of the date of the event. Subtotal **Any variances between initial headcount and final headcount will be applied to the customer's remaining balance.** \$6.82 **◇ A 10% additional surcharge will be assessed on rescheduled events.** Gratutity ****Please review this form in its entirity and confirm accuracy prior to signing.**** \$2.13 Sales tax Print Name of Signor: \$39.95 Total balance due Total Price per Person for Above Menu Signature: _____ \$250.00 Initial balance due (25%) **Today's Date:** (\$210.05) Remaining balance w/ tax and gratuity

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

	Credit card informa	tion:
Ty	pe (AmEx; MC; Visa; Disc): _	
	Name of Authorized User: _	
	Account #:	
	Exp Date:	
	–	



**FINAL FOOD SELECTIONS:** 

**YERAGE SELECTIONS:** 

Salad & Dressing: Spinach Salad

Vegetable 2: Cole Slaw

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

Customer Name

ype of Party / Guest of Honor_____

Address of Delivery (if off-site)

Billing Address (if different)

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

Vegetable 1: Escarole & Cannelini Beans

Wine:

Vegetable 3: Sweet Potatoe Brulee

	Today's Date	8/22/17		
	Date of Event			
	Time of Event	(start)	(end)	
	# of days until the o	event		
	# of days until final	l headcount		
	Initial h Final h	eadcount1		
e-Mail				
Phone (a)				
Phone (b)				
	z w/ Goldfish crus	st		
Kids: Chicken Fingers				
Chicken Fingers  tein: Pulled Pork w/B	BQ Sauce & ROL			\$29.00
Chicken Fingers  tein: Pulled Pork w/B	BQ Sauce & ROL			\$29.00
Chicken Fingers  Otein: Pulled Pork w/B	BQ Sauce & ROL			\$29.00
Chicken Fingers  tein: Pulled Pork w/B	BQ Sauce & ROL			\$29.00
Chicken Fingers  tein: Pulled Pork w/B	BQ Sauce & ROL			\$29.00
Kids: Chicken Fingers  otein: Pulled Pork w/Bl	BQ Sauce & ROL			\$29.00
Kids: Chicken Fingers  otein: Pulled Pork w/Bl	BQ Sauce & ROL			\$29.00
Kids: Chicken Fingers  otein: Pulled Pork w/Bl  otein: Mom Mom's Chi	BQ Sauce & ROL			\$29.00
Kids: Chicken Fingers  otein: Pulled Pork w/Bl	BQ Sauce & ROL			\$29.00
Kids: Chicken Fingers  otein: Pulled Pork w/Bl	BQ Sauce & ROL			\$29.00
Kids: Chicken Fingers  otein: Pulled Pork w/Bl	BQ Sauce & ROL			\$29.00
Kids: Chicken Fingers  otein: Pulled Pork w/Bl	BQ Sauce & ROL			\$29.00

\$29.00 **Terms:** Price per person Total initial headcount 1 **⇔** Additional 25% deposit is required upon final headcount. Remaining 50% balance due upon conclusion of the event \$29.00 Subtotal **⋄** 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.** Gratutity ____ \$6.38 **◇ A 10% additional surcharge will be assessed on rescheduled events.** ****Please review this form in its entirity and confirm accuracy prior to signing.**** Sales tax \$1.99 Print Name of Signor: Total balance due \$37.37 Signature: \$7.25 Initial balance due (25%) Today's Date: ____ Remaining balance w/ tax and gratuity_____ \$30.12 By signing above, you accept the terms and details of this agreement.

Beer: