



PIZZADILI WINERY

“Wine from Delaware grown grapes”

1683 PEACH BASKET ROAD
PO BOX 19
FELTON, DE 19943

PETE & ANGELA PIZZADILI
PHONE: 302-284-WINE
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CATERING CONTRACT

TYPE OF EVENT:

CONTACT'S NAME:

TELEPHONE:

FAX NUMBER:

MAILING ADDRESS:

EMAIL ADDRESS:

NAME OF EVENT/BRIDE/GUEST OF HONOR:

LOCATION:

DAY/DATE:

TIME: **Wedding:** _____
 Hors d'oeuvres: _____
 Dinner: _____

APPROXIMATE NUMBER OF GUESTS:

MENU

APPETIZERS

- | | | |
|--------------------------|---|-------|
| ☐ | Variety of Cheeses w/Crackers | _____ |
| ☐ | Vegetable Tray w/Dip..... | _____ |
| ☐ | Fruit Tray..... | _____ |
| ☐ | Bruschetta..... | _____ |
| ☐ | Meat Balls in Tomato Sauce..... | _____ |
| ☐ | Fried Chicken Wings..... | _____ |
| ☐ | Chicken Strips in Sesame Sauce..... | _____ |
| ☐ | Beef Tips in Teriyaki Sauce..... | _____ |
| ☐ | Mini Chicken Cordon Bleu..... | _____ |
| ☐ | Mini Quiche..... | _____ |
| ☐ | Steamed or Fried Shrimp..... | _____ |
| ☐ | Crab Balls..... | _____ |
| ☐ | Crab Dip..... | _____ |
| ☐ | Seafood Salad..... | _____ |
| ☐ | Smoked Salmon..... | _____ |
| ☐ | Scallops Wrapped in Bacon..... | _____ |
| ☐ | Assorted Finger Sandwiches
(Pinwheels or Cut in Quarters)..... | _____ |
| ☐ | Asparagus Wrapped in Filo Dough..... | _____ |
| ☐ | Hummus..... | _____ |
| ☐ | Spinach Dip..... | _____ |
| ☐ | Artichoke Dip..... | _____ |
| ☐ | Other | _____ |

MAIN ENTRÉE

Beef Entrees

- ☐ Prime Rib..... _____
- ☐ Top Round..... _____
- ☐ Roast Beef Au Jus..... _____
- ☐ Filet Mignon..... _____

Chicken Entrees

- ☐ Baked Chicken..... _____
- ☐ Stuffed Chicken Breasts..... _____
(Stuffed w/Bread Dressing)
- ☐ Chicken Florentine..... _____
- ☐ Chicken Tenders _____
- ☐ Chicken Cordon Bleu..... _____
- ☐ Chicken Breast w/Mushroom Sauce..... _____
- ☐ Chicken Breast w/Alfredo Sauce..... _____
- ☐ Chicken Breast w/Tomato Sauce..... _____
- ☐ Chicken Parmigiana..... _____
- ☐ Chicken Marsala..... _____
- ☐ Fried Chicken..... _____

Seafood Entrees

- ☐ Shrimp in Alfredo Sauce..... _____
- ☐ Flounder (Baked or Fried)..... _____
- ☐ Baked Salmon w/Orange Sauce
(Baked on a Cedar Plank)..... _____
- ☐ Crab Imperial..... _____
- ☐ Fried Shrimp..... _____

Other Entrees

- ☐ Baked Ham w/ Teriyaki Glaze _____
(Garnished w/ Pineapple)
- ☐ Pork Tenderloin..... _____
- ☐ Barbeque Ribs..... _____
- ☐ Pulled Pork..... _____

Pasta Entrees

- ☐ Meat Lasagna..... _____
- ☐ Vegetarian Lasagna..... _____
- ☐ Manicotti..... _____
- ☐ Stuffed Shells..... _____
- ☐ Baked Ziti..... _____
- ☐ Linguini with Shrimp & Broccoli
(In a Garlic Sauce)..... _____
- ☐ Linguini Alfredo..... _____
- ☐ Choice of Pasta in Choice of Sauce:
 - Pasta: Spaghetti, Linguini, Penne,
 - or Tortellini..... _____
 - Sauce: Meat, Tomato, Alfredo,
 - or Garlic..... _____

Vegetables

- ☐ Macaroni & Cheese..... _____
- ☐ Corn..... _____
- ☐ Green Beans w/Onions..... _____
- ☐ Succotash..... _____
- ☐ Veg. Medley of Yellow & Green Beans & Carrots.. _____
- ☐ Peas and Onion w/Dumplings or Plain..... _____
- ☐ Lima Beans..... _____
- ☐ Fresh Green Beans (w/Almonds if choose)..... _____
- ☐ Sautéed Mushrooms..... _____
- ☐ Squash Combo..... _____
- ☐ Sweet Potatoes..... _____

- ☐ Sweet Potato Casserole
(with or without Marshmallow Topping)..... _____
- ☐ Red Roasted Potatoes w/Rosemary..... _____
- ☐ Mashed Potatoes
(with choice of Beef or Chicken Gravy)..... _____
- ☐ Scalloped Potatoes..... _____
- ☐ Potatoes Au Gratin..... _____
- ☐ Parsley Potatoes..... _____
- ☐ Pasta Salad..... _____
- ☐ Tossed Salad..... _____
- ☐ Cole Slaw..... _____
- ☐ Rolls & Butter..... _____
- ☐ Garlic Bread..... _____
- ☐ Toasted Buttered Rolls..... _____

Desserts

- ☐ Pies - Fruit & Crème..... _____
- ☐ Cakes - Assorted..... _____
- ☐ European Pastries..... _____
- ☐ Rice Pudding..... _____
- ☐ Cookie Trays..... _____
- ☐ Fruit Trays..... _____

Beverages

- ☐ Iced Tea..... _____
- ☐ Coffee..... _____
- ☐ Sodas..... _____
- ☐ Hot Tea..... _____
- ☐ Crystal Light Lemonade..... _____
- ☐ Crystal Light Punch..... _____
- ☐ Water..... _____

Total Cost for Food Per Person..... _____

Pizzadili's Catering

Linens: Color Scheme (Please indicate colors below.)

Tablecloth Color: _____ Charge: _____

Overlay Color: _____ Charge: _____

Napkin Color: _____ Charge: _____

CHAMPAGNE FLUTES OR GLASSES (\$.35 each) _____ x \$.35 \$ _____

WINE GLASSES (\$.35 each) _____ x \$.35 \$ _____

CHINA & SILVERWARE

9" Round Plate, 6" Round Plate, & Salad Bowl with Silverware, Goblet, Cloth Napkin, & Tablecloth (\$6.00 per place setting) _____ x \$6.00 \$ _____

PLASTIC & SILVERWARE

9" Square Plastic Plate, 6" Square Plate, & Salad Bowl with Silverware, Goblet, Cloth Napkin, & Tablecloth (\$4.50 per place setting) _____ x \$4.50 \$ _____

CHINET PRODUCTS TABLEWARE _____ x \$2.00 \$ _____

Additional Charge to cut Wedding Cake.....Charge: \$100.00 \$ _____
(Includes Plate, Napkin, & Fork)

_____ **CHAIRS** \$.95 each \$ _____

_____ **TABLES (8 people per table)** \$6.00 each \$ _____

_____ **CHAIRS (At Gazebo for Ceremony)** \$.95 each _____ x \$.95 \$ _____

_____ **Rental of Dance Floor - \$400.00** \$ _____

_____ **Pizzadili Clean-up Fee - \$200.00** \$ _____

(This is optional, therefore if Pizzadili's does NOT do this then you must clean up centerpieces, cake table, decorations, gift table, and any other items that Pizzadili did NOT provide.)

Total Cost for Food (page 5).....\$ _____

Total Cost for Pizzadili's Catering (page 6).....\$ _____

18% EMPLOYEE SERVICES FEE:\$ _____

GRAND TOTAL for Pizzadili's Catering (page 5 & 6).....\$ _____

Pizzadili Winery

_____ **BARTENDER** Yes _____ No _____ 4 hours for \$100.00 \$ _____
(\$50.00 for each additional hour per bartender.)
(2 BARTENDERS NEEDED FOR 80 PEOPLE & MORE.)

Champagne: Yes _____ No _____ **Charge:** \$ _____
of Bottles _____ x \$20.00 per bottle \$ _____

_____ **PAVILION RENTAL** 4-hours for \$600.00 \$ _____
(\$100.00 for each additional hour)

_____ **Rental of Sides for Pavilion - \$750.00** \$ _____

_____ **Rental of Dance Floor** \$400.00 \$ _____

_____ **Rental of Stage** \$300.00 \$ _____

_____ **DINING ROOM** 4-hours for \$250.00 \$ _____
(\$100.00 for each additional hour)

_____ **THE CAVE** 4-hours for \$350.00 \$ _____
(\$100.00 for each additional hour)

_____ **GAZEBO or DOCK RENTAL** \$275.00 \$ _____

_____ **ARCH - \$100.00** \$ _____

_____ **Clean Up** \$200.00 \$ _____

GRAND TOTAL for Pizzadili Winery
(page 7 excluding Bartenders).....\$ _____

GRAND TOTAL for Bartenders.....\$ _____

PIZZADILI WINERY CONTRACT AGREEMENT

I _____ hereby request the above service be
provided by PIZZADILI WINERY on _____ (date)
as agreed upon by both parties.

A deposit of \$1,000.00 is due at the time the contract is signed and the balance
paid in full the day before your event. The deposit is non-refundable.

Confirmation Date _____

(Name)

Pizzadili Winery

SPECIAL NOTES:

1. All food will be provided by Pizzadili's unless approved in advance in writing.
2. All alcoholic beverages will be provided by Pizzadili's without exception.
Violators who bring alcohol, will be asked to leave the premises.
3. We reserve the right by law to refuse service of alcoholic beverages to any
person who is intoxicated or appears to be intoxicated.
4. Please provide Pizzadili's with an agenda of the day's activities.
5. Pizzadili's is NOT responsible for cleaning up items such as centerpieces, cake
table, decorations, gift table, and any other items that Pizzadili's did NOT
supply. This must be cleaned up the day/night of the event.
6. All items must be removed from the pavilion, dining room, and the cave on
the day/night of the event.
7. Pizzadili's must be paid in full by the day/night of the event.