## Catering Tasting Worksheet

The Astin Mansion & D'Vine Cuisine are unique in our approach to tastings. Instead of hosting a private tasting, we host group tastings. This is definitely much more fun and also allows you to taste a much larger selection of items.

Tasting Date:	Total Guests:	_Job #
To prepare for the tasting, please review the	Catering Menu and choose the fo	llowing:
Hors d'Oeuvres Selection:		
l	2	
Entrée Selections:		
l	_ 2	
<u>Vegetable Selections:</u>		
l	_ 2	
Starch Selections:		
l	2	

## This worksheet is due by the first day of the month, in which you would like to attend the tasting.

- Your first Tasting is complimentary for up to 6 total guests. Yes, you may invite additional guests to the tasting. However, additional guest are \$40.00 each, that fee will be added to your Astin Mansion Invoice. The total number of guests that will be attending the tasting is also due when you turn in this worksheet
- While we will do our best to include everyone's selections, it may not always be possible.
- Please refrain from choosing items such as; Fruit, Cheese & Veggies or Rice Pilaf, these
  items are fairly common and there is not much variation to the way they are prepared.
  Take this opportunity to try something fun, new or exciting!
- Live Hors D'oeuvre Stations are not conducted at tasting; now the Chef may choose to feature a Live Hors d'Oeuvre Station or potential new menu items, so come hungry.



## Allergies & Notes

Allergies		
Notes		
result in a 10% overage of eac	sts multiple entrée, starch, and or vegetable c ch item. It is perfectly fine not to offer multipl	
	om two - four Hors d'Oeuvres offered, but you may offe ors d'Oeuvre pieces are 1.5 times the number of guests	
Salad:		
Entrée(s):	&	
Starch(s):		
Vegetable(s):		
Bread:		
Dessert(s)	&	