

**CATERING SERVICE AGREEMENT
MARGUERITE HOCHANADEL, DOING BUSINESS AS
MADDILICIOUS CAFÉ & CATERING**

This Catering Service Agreement ("Agreement") is made and entered into this _____ day of _____ 2018, by and between the CITY OF RIVERSIDE, a California charter city and municipal corporation ("City") and MARGUERITE HOCHANADEL, a sole proprietor, doing business as MADDILICIOUS CAFÉ & CATERING ("Company").

R E C I T A L S

A. The City is the owner of the City Hall facility located at 3900 Main Street, Riverside, California 92522, in which is located the Grier Pavilion and Mayor's Ceremonial Room.

B. Company is a catering service and has the expertise to manage, operate and provide catering services to all people utilizing the Grier Pavilion and Mayor's Ceremonial Room of the City.

C. The City desires to engage the Company to be one of the caterers for the Grier Pavilion and the Mayor's Ceremonial Room for professional meetings, conferences, non-profit and cultural events.

D. The Company is willing to provide such catering services on the terms and conditions set forth herein.

E. The Company agrees to provide the services more particularly described in Exhibit "A" "Scope of Services," attached hereto and incorporated herein by reference.

NOW, THEREFORE, City and Company agree as follows:

1. Retention. The City hereby retains the Company as one of the caterers authorized to provide food and beverages at the Grier Pavilion and Mayor's Ceremonial Room located on the 7th Floor of City Hall at 3900 Main Street, Riverside, California 92522, subject to the Scope of Services attached hereto as Exhibit "A" and incorporated herein by reference ("Services").

The Company acknowledges that it is one of several caterers that may be selected to provide food and beverage service at the Grier Pavilion and/or Mayor's Ceremonial Room. The Company also acknowledges and agrees that the execution of this Agreement does not guarantee its services will be used or selected.

2. Term and Termination. The term of this Agreement shall commence on the date first written above and shall terminate one (1) year thereafter. This Agreement may be renewed for three (3) additional one (1) year terms. Either party can terminate

this Agreement with thirty (30) days' written notice to the other party. This Assignment may be earlier terminated pursuant to Section 27 herein.

3. Locks and Keys. Two sets of access keys will be issued to Company. A re-keying fee will be assessed for lost keys. Said fee shall not exceed Two Hundred and Fifty Dollars (\$250) per occurrence.

4. Compensation. Any and all compensation for catering services shall be paid by the entities and/or individuals using the Grier Pavilion, Mayor's Ceremonial Room and any other City Hall meeting rooms. The City, unless the City hires the Company, shall not be responsible for nor guarantee any payments. The Company shall be responsible for all collections. As consideration for the use of the Grier/MCR as an authorized caterer, Company shall pay City a flat facility use fee per event based on the number of guests, in the amount of One Hundred Fifty Dollars (\$150) for events of up to 100 guests, and Two Hundred Fifty Dollars (\$250) for events with 100 or more guests.

5. Food and Service Requirements. The Company shall use its best efforts to provide food and beverages of good quality in compliance with all applicable laws and regulations. A sample menu with a recommended range of pricing is attached hereto as Exhibit "B" and incorporated herein by reference.

6. Janitorial Services. City will provide janitorial services, subject to the obligations of Company set forth in the Services.

7. Equipment Provided by City. The City shall provide all tables and chairs for the Grier Pavilion and Mayor's Ceremonial Room, subject to exceptions as set forth in the inventory list attached hereto as Exhibit "C" and incorporated herein by reference. The Company shall provide all catering small wares, service carts, and other items required for complete catering service, including all utensils, plate ware and table linens.

8. Capacity Requirements. Company will adhere to the capacity recommendations for the Grier Pavilion and the Mayor's Ceremonial Room as set forth in Exhibit "D," attached hereto and incorporated herein by reference.

9. Utilities. The City shall pay the cost of all utilities provided to the Grier Pavilion at any time during the term of this Agreement.

10. Supervision/Representative. Company shall be responsible for supervision and monitoring of scheduled events at the Grier Pavilion or Mayor's Ceremonial Room for which Company is providing a service. Company shall also designate an individual as the contact person for all scheduled events as referenced in the preceding sentence.

11. Hazardous Materials and Waste. Company agrees that it will not place, use or store, or allow any placement, use or storage of any hazardous waste, hazardous material, or flammable materials at the Grier Pavilion and Mayor's Ceremonial Room, and that it will not commit any waste upon or damage to the Grier Pavilion and Mayor's Ceremonial Room, nor suffer any to be done. Company also specifically agrees that it will not allow others to take such actions on the Grier Pavilion and Mayor's Ceremonial Room. Should Company place, use or store any hazardous material at the Grier Pavilion

and Mayor's Ceremonial Room, Company agrees to indemnify, defend, release, and hold City, its officers, officials, directors, agents, servants, and employees, harmless from any costs and expenses associated therewith, including, but not limited to attorneys' fees, expert fees and court costs.

12. Indemnity. Except as to the sole negligent acts, omissions or willful misconduct, on the part of City or any of its employees, officers, managers, agents, and Councilmembers, Company shall defend, indemnify and hold the City, and its employees, officers, managers, agents and Councilmembers, harmless from any and all loss, damage, claim for damage, liability, expense or cost, including attorneys' fees, which arises out of, or is related to, or is in any manner connected with, the performance of work, activities, operations or duties of Company, or anyone employed by or working under Company, and from all claims by anyone employed by or working under Company for services rendered to Company in the performance of any catering service at the Grier Pavilion or this Agreement. This indemnification provision shall apply to any negligent acts or omissions, willful misconduct or negligent conduct, whether active or passive, on the part of Company or of anyone employed by or working under Company.

The parties expressly agree that any payment, attorneys' fees, costs or expense that the City incurs or makes to or on behalf of an injured employee under the City's self-administered workers' compensation is included as a loss, expense or cost for the purposes of this Section, and that this Section shall survive the expiration or early termination of the Agreement.

13. Insurance.

13.1 General Provisions. Prior to the City's execution of this Agreement, Company shall provide satisfactory evidence of, and shall thereafter maintain during the term of this Agreement, such insurance policies and coverages in the types, limits, forms and ratings required herein.

13.1.1 Limitations. These minimum amounts of coverage shall not constitute any limitation or cap on Company's indemnification obligations under Section 12 hereof.

13.1.2 Ratings. Any insurance policy or coverage provided by Company or subcontractors as required by this Agreement shall be deemed inadequate and a material breach of this Agreement, unless such policy or coverage is issued by insurance companies authorized to transact insurance business in the State of California with a policy holder's rating of A or higher and a Financial Class of VII or higher.

13.1.3 Cancellation. The policies shall not be canceled unless thirty (30) days' prior written notification of intended cancellation has been given to City by certified or registered mail, postage prepaid.

13.1.4 Adequacy. The City, its officers, employees and agents make no representation that the types or limits of insurance specified to be carried by Company pursuant to this Agreement are adequate to protect

Company. If Company believes that any required insurance coverage is inadequate, Company will obtain such additional insurance coverage as Company deems adequate, at Company's sole expense.

13.2 Workers' Compensation Insurance. By executing this Agreement, Company certifies that Company is aware of and will comply with Section 3700 of the Labor Code of the State of California requiring every employer to be insured against liability for workers' compensation, or to undertake self-insurance before commencing any of the work. Company shall carry the insurance or provide for self-insurance required by California law to protect said Company from claims under the Workers' Compensation Act. Prior to City's execution of this Agreement, Company shall file with City either (1) a certificate of insurance showing that such insurance is in effect, or that Company is self-insured for such coverage, or (2) a certified statement that Company has no employees, and acknowledging that if Company does employ any person, the necessary certificate of insurance will immediately be filed with City. Any certificate filed with City shall provide that City will be given ten (10) days' prior written notice before modification or cancellation thereof.

13.3 Commercial General Liability and Automobile Insurance. Prior to City's execution of this Agreement, Company shall obtain, and shall thereafter maintain during the term of this Agreement, commercial general liability insurance and automobile liability insurance as required to insure Company against damages for personal injury, including accidental death, as well as from claims for property damage, which may arise from or which may concern operations by anyone directly or indirectly employed by, connected with, or acting for or on behalf of Company. The City, and its officers, employees and agents, shall be named as additional insureds under the Company's insurance policies.

13.3.1 Company's commercial general liability insurance policy shall cover both bodily injury (including death) and property damage (including, but not limited to, premises operations liability, products-completed operations liability, independent Company's liability, personal injury liability, and contractual liability) in an amount not less than \$1,000,000 per occurrence and a general aggregate limit in the amount of not less than \$2,000,000.

13.3.2 Company's automobile liability policy shall cover both bodily injury and property damage in an amount not less than \$1,000,000 per occurrence and an aggregate limit of not less than \$1,000,000. All of Company's automobile and/or commercial general liability insurance policies shall cover all vehicles used in connection with Company's performance of this Agreement, which vehicles shall include, but are not limited to, Company owned vehicles, Company leased vehicles, Company's employee vehicles, non-Company owned vehicles and hired vehicles.

13.3.3 Prior to City's execution of this Agreement, copies of insurance policies or original certificates and additional insured endorsements evidencing the coverage required by this Agreement, for both commercial general and automobile liability insurance, shall be filed with City and shall include the City and its officers, employees and agents, as additional insureds. Said policies shall

be in the usual form of commercial general and automobile liability insurance policies, but shall include the following provisions:

“It is agreed that the City of Riverside, and its officers, employees and agents, are added as additional insureds under this policy, solely for work done by and on behalf of the named insured for the City of Riverside.”

13.3.4 The insurance policy or policies shall also comply with the following provisions:

a. If the policy is written on a claims made basis, the certificate should so specify and the policy must continue in force for one year after completion of the services. The retroactive date of coverage must also be listed.

b. The policy shall specify that the insurance provided by Company will be considered primary and not contributory to any other insurance available to the City as it pertains to claims arising out of the negligence or willful misconduct of Company.

14. Independent Contractor. It is expressly understood and agreed that the parties intend by this Agreement to establish Company as a vendor and independent contractor. It is not the intention of either party to undertake a joint venture or to make the Company in any sense an agent, employee, affiliate, associate, or partner of the City. It is further agreed that the Company has no authority to and will not at any time hereafter transact any business in the name of the City or act as the City’s agent or representative for any purpose whatsoever, and the Company shall not hold itself out as having any such authority.

15. Notices. All notices under this Agreement must be in writing and shall be deemed to have been duly given if delivered personally or mailed, postage prepaid, by certified mail, return receipt requested, addressed to the party to be notified. Such notice shall be deemed to have been given as of the date so delivered if delivered in person or upon deposit thereof in the United States mail. For the purposes of notice, the addresses of the parties are as follows:

To City

General Services Department
City of Riverside
Attn: Carl Carey
3900 Main Street
Riverside, CA 92522

To Company

Marguerite Hochanadel, doing business as
Maddilicious Café & Catering
Attn: Jessica Goolsby
12157 Ruby Lane
Riverside, CA 92503

Each party shall have the right to change the address to which notice to such party is to be given by giving written notice thereof to all other parties to this Agreement.

16. Severability. Each provision, term, condition, covenant, and/or restriction, in whole and in part, in this Agreement shall be considered severable. In the event any provision, term, condition, covenant, and/or restriction, in whole and/or in part, in this Agreement is declared invalid, unconstitutional, or void for any reason, such provision or part thereof shall be severed from this Agreement and shall not affect any other provision, term, condition, covenant, and/or restriction, of this Agreement and the remainder of the Agreement shall continue in full force and effect.

17. Non-Discrimination. During Company's performance of this Agreement, Company shall not discriminate on the grounds of race, religious creed, color, national origin, ancestry, age, physical disability, mental disability, medical condition, including the medical condition of Acquired Immune Deficiency Syndrome (AIDS) or any condition related thereto, marital status, sex, genetic information, gender, gender identity, gender expression or sexual orientation, military and veteran status, in the selection and retention of employees and subcontractors and the procurement of materials and equipment, except as provided in Section 12940 of the California Government Code. Further, Company agrees to conform as to the requirements of the Americans with Disabilities Act in the performance of this Agreement.

18. Governing Law and Jurisdiction. Company agrees that in the exercise of its rights and performance of its obligations under this Agreement, Company shall comply with all applicable federal, state, county and local laws, and regulations in connection with its use of the Premises. The existence, validity, construction, operation and effect of this Agreement and all of its terms and provisions shall be determined in accordance with the laws of the State of California. Any action at law or in equity brought by either of the parties hereto for the purpose of enforcing a right or rights provided from by this Agreement shall be tried in the Superior Court of California, County of Riverside, and the parties hereby waive all provisions of law providing for a change of venue in such proceedings to any other county.

19. Amendments. This Agreement is subject to amendment only by the written approval of all of the parties hereto. Any amendment or modification of this Agreement shall be dated, and where any conflict arises between the provisions of said amendment or modification and provisions incorporated in earlier documents, the most recent provisions shall be controlling.

20. Binding Effect. This Agreement shall inure to the benefit of and shall be binding upon the parties hereto and their respective heirs, successors, legal representatives and assigns.

21. Entire Agreement: Merger. This Agreement supersedes any and all other agreements, either oral or written, between the parties hereto with respect to the subject matter hereof. It contains all of the covenants, conditions and agreements between the parties with respect to the subject matter. Each party to this Agreement acknowledges that no representations, inducements, promises or agreements, orally or otherwise, have been made by any party or anyone acting on behalf of any party which are not embodied

herein, and that no other agreement, statement or promise not contained herein shall be valid or binding. Any oral representations or modifications concerning this Agreement shall be of no force or effect, except a subsequent modification in writing signed by the parties to be charged.

22. Assignment. This Agreement is personal to the Company and may not be assigned by the Company. Any such assignment shall automatically cause this Agreement to be terminated.

23. Authority. The individuals executing this Agreement and the instruments reference herein, each represent and warrant that they have the legal power, right and actual authority to bind the respective parties to the terms and conditions hereof and thereof.

24. Non-Possessory Interest. No permanent or possessory interest shall accrue to Company in the Grier Pavilion by reason of this Agreement or by exercise of the permission given and Company agrees to claim no such interest.

25. Waiver. A waiver of the breach of any covenant, condition or promise of this Agreement, shall not be deemed a waiver of any succeeding breach of the same or any other covenant, condition or promise of this Agreement. No waiver shall be deemed to have been given unless given in writing and in compliance with the "Notices" paragraph hereinabove recited.

26. Business Tax. Company understands that the Services performed under this Agreement constitutes doing business in the City of Riverside, and Company agrees that Company will register for and pay a business tax pursuant to Chapter 5.04 of the Riverside Municipal Code and keep such tax certificate current during the term of this Lease.

27. Termination. The City may terminate this Agreement immediately if:

- (a) The Company fails to provide the Services when requested; or
- (b) The Company refuses or fails to supply enough properly skilled workers; or
- (c) The Company discontinues its operation as a catering service; or
- (d) The Company disregards laws, ordinances, or rules, regulations, or orders of a public authority having jurisdiction; or
- (e) The Company is guilty of breach of a provision of this Agreement; or
- (f) The Company becomes insolvent, is adjudicated bankrupt, or makes a general assignment for the benefit of creditors.

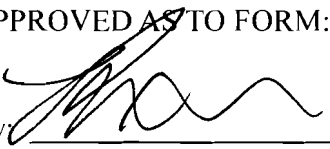
IN WITNESS WHEREOF City and Company have caused this Agreement to be duly executed the day and year first above written.

CITY OF RIVERSIDE, a California
Charter city and municipal corporation

By: _____
City Manager

Attest: _____
City Clerk

APPROVED AS TO FORM:

By:  _____
Ruthann M. Elder
Deputy City Attorney

MADDILICIOUS CAFÉ &
CATERING, a sole proprietorship

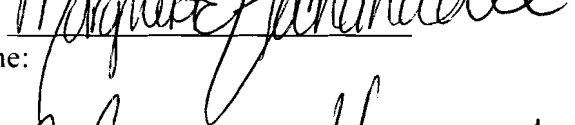
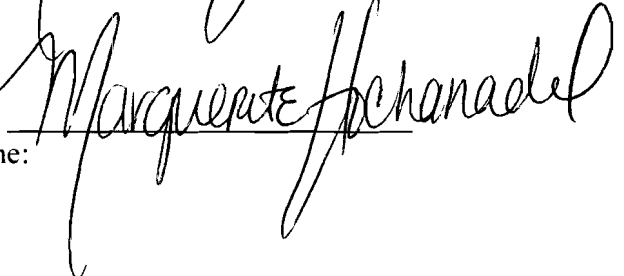
By:  _____
Name: _____
Its: _____
By:  _____
Name: _____
Its: _____

EXHIBIT "A"
SCOPE OF SERVICES

Services:

- Provide full service catering to a wide range of event types, sizes, duration and customer requirements;
- Service includes event set up and take-down (place tables, rounds & cocktail tables, chairs and linens according to provided plan). Take-down and cleaning must occur on the event day to ensure the area is clean for the next working day. Tables and chairs will be provided by City and a podium is included.
- Set up fees apply to events with and without catering services according to the following Set up fee schedule:

Level I Set Up (50 attendees or less)	\$150
Level II Set Up (100 attendees or less)	\$200
Level III Set Up (100+ attendees)	\$275
Bar Set Up Only (per bar – not including bartender)	\$150
Site Supervisor Fee	\$45 per hour per hour for time caterer not on site (covers City staff supervision)

- **Note: If an event requires Set up service only (no catering), Company will provide said service according to the Set Up Fees set forth above. This will be billed by the City to organizer. The Company will invoice the City.**
- Menu
 - Offer a variety of menu options in the following recommended price range (exceptions are allowed if agreed upon between Company and its client). (See Exhibit "B.")
 - \$7.00 per person to \$15.00 per person
 - Offer beer and wine service and sales at the Grier Pavilion (not in the Mayor's Ceremonial Room) as requested by organizer if needed
- Provide off site meal preparation; however, contractor will have access to the Warming/set-up room connected to Mayor's Ceremonial Room.
- Provide event break down (put tables and chairs away, provide trash removal, general cleaning to include wiping down of counters, sweeping and picking up bottles, cups, etc. Break down must take place on event day.

- Provide one or two main points of contact for planning and working with organizers and city representatives.
- No open flame on Pavilion, except sterno.
- No propane in elevator.

EXHIBIT "B"
SAMPLE MENU
[Attached behind this page.]



Maddilicious Cafe & Catering 141 East Alessandro Blvd. Suite 10-A Riverside CA 92508
www.maddiliciouscatering.com 714-357-8955

Menu & Pricing

Maddilicious has listed their breakfast, brunch and lunch menus on this page. The appetizer reception menu and dinner buffet & plated menus are included in the uploads.

Breakfast & Brunch Catering --

Maddilicious will provide full service catering with china, glassware & silverware and catering equipment. Breakfast and Brunch catering will be served buffet style with matching décor to your events. Maddilicious includes 3 hours of service. Pricing based on 75ppl or more, pricing subject to change with a lower guest count.

Classic Delicious Breakfast \$12.75pp + 18% service charge + 8.75% tax

Regular & Decaf Coffee with Assorted Flavored Syrups & Orange Juice

Fresh Fruit & Assorted Pastries

Strawberry Yogurt Trifle with Granola & Berries

Choice of Scrambled Eggs, Scrambled Eggs with Cheese or Egg Frittata

Choice of Southern Butternut French Toast Bake or Pancakes

Choice of Sausage or Bacon

Breakfast Potatoes O'Brian or Hash Brown Casserole

Continental Breakfast \$9.75pp + 18% service charge + 8.75% tax

Regular & Decaf Coffee with Assorted Flavored Syrups & Orange Juice

Fresh Fruit & Assorted Pastries

Nutella, Jams and Spreads

A Twist on Breakfast \$11.75pp + 18% service charge + 8.75% tax

Regular & Decaf Coffee with Assorted Flavored Syrups & Orange Juice

Assorted Breakfast Paninis (vegetarian & meat)

Strawberry Yogurt Trifle with Granola & Berries

Choice of Sausage or Bacon

Breakfast Potatoes O'Brian or Hash Brown Casserole

Yummy Brunch Menu \$17.95pp + 18% service charge + 8.75% tax

Brunch Buffet Presentation Includes

Assorted Homemade Breads & Muffins

Danish & Croissants with Jams

Fresh Fruit Yogurt Trifle

Salad Selections (Select Two)

Mango & Strawberry Spinach, Shrimp & Crab Salad with Dill Sauce

Goat Cheese & Cranberry, Pear & Pomegranate, Italian Antipasti

Orange Jicama, Oriental Chicken, Big Island Tomato with Maui Onion

Entrée Selections (Select Two)

Salmon Potato Cakes with Roasted Tomato Mayo

Springtime Quiche with Chicken, Asparagus & Bacon

Eggs Florentine with Crispy Potato Cakes

Poached Salmon with Tarragon Sauce & Potatoes

French Toast with Bananas and Walnuts with Butter Rum Syrup

Classic Eggs Benedict

Italian Macaroni and Cheese

Tomato Florentine Quiche

Smokey Brunch Pizza with Salmon and Cream Cheese

Quiche with Bacon, Potatoes and Onion

Quiche with Broccoli and Leeks

Salmon and Asparagus Eggs Benedict

Chicken Apple Sausage Frittata

Sausage Brunch Casserole

Assorted Breakfast Panini's

Side Selections (Select Two)

Hash Brown Casserole

Oven Roasted Tomatoes

Brie with Strawberries in Puff Pastry

Blueberry Cobbler

Green Beans with Almonds

Cheesy Scallop Potatoes

Apple Wood Bacon

Country Ham

Red Potatoes with Peppers & Onion

Italian Rosemary Roasted Vegetables

Lunch Catering –

Maddilicious will provide full service catering with china, glassware & silverware and catering equipment. Lunch catering will be served buffet style with matching décor to your events. Maddilicious includes 3 hours of service. Pricing based on 75 ppl or more, pricing subject to change with a lower guest count.

Gourmet Petite Sandwich & Salad Buffet \$12.95pp + 18% service charge + 8.75% tax

3 Petite Sandwich Selections & Two Salad Selections, Pasta Salad or Coleslaw, Includes Ice Tea and Water and Cookie and Brownie Platter.

Petite Sandwich Selections -

- Roast beef, cheddar cheese and horseradish mayo
- Chicken salad with green apples, candied walnuts, celery and raspberry mayo
- Baked ham, Swiss cheese, shredded lettuce and mango mustard mayo
- Tuna Nicoise albacore tuna, olives, capers, hard boiled eggs, celery, Italian vinaigrette mayo
- Prosciutto and brie with green apples and apricot preserve mustard
- Grilled marinated eggplant, roasted peppers, sliced tomatoes and goat cheese

Salad Selections

- Grilled Chicken and Goat Cheese
- Mixed greens, dried cranberries, candied walnuts, green apples, raspberry vinaigrette.
- Mediterranean Salad
- Mixed greens, hard boiled eggs, tomatoes artichokes, green & black olives, fresh mozzarella, herbed vinaigrette
- Classic Caesar Salad
- Romaine, fresh parmesan, homemade croutons, Caesar dressing
- Kale and Brussel
- Kale and romaine with grilled balsamic Brussel sprouts, pistachios, cranberries, apples, creamy feta dressing

Build Your Own Salad Buffet & 13.95pp + 18% service charge + 8.75% tax

3 Salad Selections & Two Protein Selections, Assorted Crafted Rolls with Butter, Includes Ice Tea and Water and Cookie and Brownie Platter.

Salad Selections

- Goat Cheese
- Mixed greens, dried cranberries, candied walnuts, green apples, raspberry vinaigrette.
- Mediterranean Salad
- Mixed greens, hard boiled eggs, tomatoes artichokes, green & black olives, fresh mozzarella, herbed vinaigrette
- Classic Caesar Salad
- Romaine, fresh parmesan, homemade croutons, Caesar dressing
- Kale and Brussel
- Kale and romaine with grilled balsamic Brussel sprouts, pistachios, cranberries, apples, creamy feta dressing

Protein Selections

- Grilled Chicken Breast
- Marinated Tofu & Eggplant
- Grilled Salmon (Add \$2.50pp)
- Grilled Tri-Tip (Add \$2.50pp)

Feed Your Crowd – Drop Off Catering

Drop off Style Catering, Includes Disposables and Items Placed on Black Disposable Trays.

Delivery Fee of \$75 Dollars

The Boston Garden ~ \$14 per person

Your choice of Sandwiches (select 3 from cafe menu) One salad (select one from cafe menu)

Pasta Salad or Coleslaw and Cookies. This can be served crowd style on platters or as individual box lunches. Box Lunches can have personalized names if given 24 hours in advance

The MTA Express ~ \$12 per person

Your choice of Sandwiches (select 3 from cafe menu) Potato Chip Bags, One salad (select one from cafe menu). This can be served crowd style on platters or as individual box lunches. Box Lunches can have personalized names if given 24 hours in advance

The Boston Tea Party

Petite Sandwich (3 selections from below) served on fresh baked designer rolls. Includes One salad (select one from cafe menu) & Pasta Salad or Coleslaw. Add a platter of Baked Chocolate Chip Cookies or Cheese Cake Brownies or a Combo of Both for \$2.00 per person.

Small Tray \$115.00 (30 petites) - Feeds 15ppl

Medium Tray \$145.00 (45 petites) - Feeds 22ppl

Large Tray \$175.00 (65 petites) - Feeds 32ppl

Petite Sandwich Selections

Roast beef, cheddar cheese and horseradish mayo

Chicken salad with green apples, candied walnuts, celery and raspberry mayo

Baked ham, Swiss cheese, shredded lettuce and mango mustard mayo

Tuna Nicoise albacore tuna, olives, capers, hard boiled eggs, celery with Italian vinaigrette mayo

Prosciutto and brie with green apples and apricot preserve mustard

Grilled marinated eggplant, roasted peppers, sliced tomatoes and goat cheese

MADDILICIOUS CATERING

Dessert Packages

SWEETS TABLE PACKAGE \$5.50PP *(with purchase of catering package)*

3 Selections of Petite Desserts
Cake Pops (variety of flavors to select from)
Mini Cupcakes (variety of flavors to select from)
Mini Fruit Tarts
Mini Tiramisu
Pastel Macaroons
S'mores Petit Fours
Nutella Cheesecake Shooters
Reese's Peanut Butter Cookie Cups
Strawberry Shortcake Mini Cheesecake Shots
Cherry Heart Hand Pies
Coconut Cream Pie Cookie Cups
Mini Cannoli Cups
Boston Cream Pie Bites
Black Forest Cherry Pie Shots

ICE CREAM ON TOP PACKAGE \$3.50PP *(with purchase of catering package)*

1 Selection of Warm Homemade Cobbler or Warm Cherry Cheesecake Brownies
Served with Vanilla Ice Cream and Carmel or Chocolate Topping

Warm Homemade Cobbler Selections with Crumb Topping
Peach
Apple
Seasonal Berry

SLICED CAKES \$3.50PP *(with purchase of catering package)*

Sliced Cakes plated and served with dessert fork select up to 3 selections
Carrot, Chocolate, Colossal Cheesecake, Red Velvet or Apple Pie,

GOURMET COOKIE & BROWNIE PLATTER \$1.50PP *(with purchase of catering package)*

Maddilicious Catering – Traditional Menu Packages
www.maddiliciouscatering.com / 714-357-8955 / maddiliciouscatering@gmail.com
Catering Request Form

Event Date: _____ Location: _____ Event Name: _____ Event Times: _____

Traditional Package Options – Circle Your Package

Gourmet Buffet Option 1 \$19.95pp + 18% Service Charge + 8.75% Tax

Dessert Buffet Can be Added for \$3.50pp to \$5.50pp

Assorted Homemade Bread Display with Butter / Ice Tea & Water

Two Salad Selections / One Chicken Entrée

One Vegetarian Entrée or Pasta Entree

Two Side Selections / 3 Hours of Service Time

Gourmet Buffet Option 2 \$24.95 + 18% Service Charge + 8.75% Tax

Dessert Buffet Can be Added for \$3.50pp to \$5.50pp

Assorted Homemade Bread Display with Butter / Ice Tea, Water & Coffee

Two Salad Selections / One Chicken Entrée

One Beef or Fish Selection / Two Side Selections (1 side can be a vegetarian entrée)

4 Hours of Service Time /

Gourmet Buffet Option 3 \$29.95 + 18% Service Charge + 8.75% Tax

Dessert Buffet Can be Added for \$3.50pp to \$5.50pp

Fruit & Cheese Display with Elegant Crackers & Crostini and Homemade Dips
with Three Additional Appetizer Selections

Assorted Homemade Bread Display with Butter / Ice Tea, Water & Coffee

Two Salad Selections / One Chicken Entrée

One Beef or Fish Selection / Two Side Selections (1 side can be a vegetarian entrée)

6 Hours of Service Time

Presentation Sit Down Meal Option 1 \$30.95pp + 18% Service Charge + 8.75% Tax

Assorted Homemade Bread Basket with Butter / Ice Tea, Water & Coffee

One Salad Selection / One Entrée Selection / Two Side Selections

4 Hours of Service Time / Includes Served Dessert

Presentation Sit Down Meal Option 2 \$35.95pp + 18% Service Charge + 8.75% Tax

Fruit & Cheese Display with Elegant Crackers & Crostini and Homemade Dips

with Three Additional Appetizer Selections / Assorted Homemade Bread Basket with Butter

One Salad Selection / One Entrée Selection / Two Side Selections / Ice Tea, Water & Coffee

6 Hours of Service Time / Includes Served Dessert or Serving & Cutting Wedding Cake

Traditional Selections – Circle Your Selections

Appetizer Selections

Select 3 For Buffet Option 3 & Sit Down Option 2

You may also select from the Italian menu

Crab Salad on Toast Points, Mushrooms Stuffed with Gourmet

Cheeses and Spinach, Mini Borsettas with Alfredo or Marinara,

Spanish Meatballs with Almonds, Garlic Mushrooms

Eggplant, Peppers, & Goat Cheese on Crostini, Bacon Wrapped Dates

Tomato Basil Bruschetta, Salmon Mousse with Assorted Crackers,

Artichoke & Parmesan Phyllo Cups, Parmesan Meatballs

Meatloaf Muffins Topped with Whipped Mashed Potatoes,

Baked Brie with Apricots & Pistachios, Ham and Cheese Pinwheels

Prosciutto with Melon, Crab Stuffed Mushrooms,

Salad Selections

Strawberry Spinach with Candied Nuts & Goat Cheese, Traditional Caesar,

Goat Cheese & Cranberry, Pear & Pomegranate, Mediterranean, Champagne Grape,

Big Island Tomato & Maui Onion, Pear with Fig & Blue Cheese, Mango & Strawberry Spinach

Chicken Entrée Selections

Chicken Picatta with Angel Hair, Lemon & Garlic Chicken,

Tuscan Chicken Breast with Spinach, Feta Cheese & Prosciutto,

Chicken Oscar with Asparagus & Mustard Cream Sauce,

Chicken Wrapped in Puff Pastry with Wild Mushroom Sauce,

Chicken Asti with Grapes & Tarragon White Wine Cream Sauce,

Chicken Roma with Tomatoes, Artichokes and Basil Cream

Beef & Fish Entrée Selections

Tri-Tip with Java Bourbon Sauce, Roast Beef with Mushroom Wine Sauce,

Beef Brisket with BBQ Sauce, Salmon with Mango Peach Salsa,

Salmon En Croute with Spinach & White Wine Cream Sauce,

White Fish with Cream Sauce Candied Walnuts Artichokes & Mushrooms

Parmesan Crusted Baked Salmon

Side Selections

Green Beans with Almonds & Cranberries, Zucchini & Eggplant, Wild Nutty Rice,

BBQ Vegetables, Garlic Mashed Potatoes, Italian Rosemary Roasted Vegetables,

Smashed Sweets, Herb Roasted Potatoes, Scallop Potatoes, Bacon with Mushroom & Peas

Maddilicious Catering -- Italian Feast Packages
www.maddiliciouscatering.com / 714-357-8955 / maddiliciouscatering@gmail.com
Catering Request Form

Event Date: _____ Location: _____ Event Name: _____ Event Times: _____

Italian Feast Options -- Circle Your Package

TI AMO "I LOVE YOU" - \$18.95pp + 18% Service Charge + 8.75% Tax
Dessert Buffet Can be Added for \$3.50pp to \$5.50pp
Assorted Homemade Bread Display with Butter/ Ice Tea, Water
Two Salad Selections / One Chicken Entrée
One Pasta Entree / Italian Rosemary Roasted Vegetables
3 Hours of Service Time

DOLCE VITA "SWEET LIFE" \$21.95 + 18% Service Charge + 8.75% Tax
Dessert Buffet Can be Added for \$3.50pp to \$5.50pp
Assorted Homemade Bread Display with Butter / Ice Tea, Water & Coffee
Two Salad Selections / One Chicken Entrée/
Two Pasta Entrees / / Italian Rosemary Roasted Vegetables
4 Hours of Service Time

MANGIA MANGIA "EAT EAT" \$26.95 + 18% Service Charge + 8.75% Tax
Dessert Buffet Can be Added for \$3.50pp to \$5.50pp
Antipasti Table -- Rolled Italian Meats & Cheeses, Marinated Vegetables, Crostini,
Tapenade & Triple Layer Torte, with Three Additional Appetizer Selections
Assorted Homemade Bread Display with Butter / Ice Tea, Water & Coffee
Two Salad Selections / One Chicken Entrée /
Two Pasta Entrees / / Italian Rosemary Roasted Vegetables
6 Hours of Service Time

Beef, Pork & Fish Selections (substitute add \$3.00pp)

Beef Braciola with Parmesan, Pine Nuts & Prosciutto
Italian Red Wine Roast Beef
Tri-Tip with Java Bourbon Sauce
Steak Milanese with Risotto, Mushrooms & Peas
Pancetta Wrapped Pork Tenderloin with Broccoli Rabe
Salmon Picatta with Capers
Tuscan Baked White Fish with Tomatoes, Basil, Capers & Pesto
Baked White Fish with Artichokes, Mushrooms & Mustard Cream
Baked Salmon with Tomato Bruschetta & Balsamic

Italian Feast Selections -- Circle Your Selections

Antipasti Table Selections

Select 3
Mini Parmesan Italian Meat Balls
Fried Ravioli with Marinara,
Caprese Garlic Flat Bread
Ricotta Stuffed Figs (seasonal)
Asparagus with Prosciutto
Crostini with Eggplant & Goat Cheese
Mini Peppers with Sausage & Ricotta
Melon with Prosciutto

Salad Selections

Italian Antipasto, Caprese Panzanella, Italian Garden, Cucumber & Tomato,,
Chopped Italian Peperoni, Champagne Grape & Candied Walnuts, Melon & Prosciutto
Tomato & Peach Burrata, Tomato & Baby Bocconcini with Pesto

Pasta Selections

Penne with Grilled Portobellos & Creamy Tomato (can add chicken or sausage)
Lasagna Rolls with Ricotta, Spinach & Marinara
Fusilli with Roasted Vegetables & Garlic Butter
Baked Ziti with Ricotta & Meat Sauce
Angel Hair with Pomodoro
Bowtie with Spinach, Mushrooms, Broccoli & Alfredo (can add chicken or sausage)

Chicken Entrées

Chicken Picatta with Capers, Lemon & Garlic Chicken,
Tuscan Chicken Breast with Spinach, Feta Cheese & Prosciutto,
Chicken Parmesan with Marinara,
Chicken Roma with Tomatoes, Artichokes and Basil Cream
Chicken Asti with Grapes & Tarragon White Wine Cream Sauce

MADDILICIOUS CATERING ~ APPETIZER RECEPTION MENUS

19.95PP + 18% SERVICE CHARGE + 8.75% TAX

Includes 3 hours of service time & Beverage Station
Small disposable plates, cocktail napkins, forks & cups

OPTION 1

- Antipasti Table – Rolled Italian Meats & Cheeses, Marinated Vegetables, Tapenade & Fruit with Elegant Crackers & Crostini and Homemade Dips
- Homemade yummy bruschetta's – Eggplant with Peppers & Feta and Prosciutto with Fig & Goat/ Tomato Basil
- 4 Additional Appetizers to be passed & displayed from selections below

OPTION 2

- Tray Passed Appetizers -6 Appetizers to be passed from selections below can also be set as a station or combination of tray passed and station

OPTION 3

- Mashed Potato Cocktail Cups & Tray Passed Appetizers with cute plastic cocktail cups
- Mashed Potato Cocktail Cups Station with two of the following selections –
- Toppings to include – bacon, chives, sour cream & cheese
- Sheppard's Pie
- Chicken Picatta
- Sausage & Gravy
- Pulled Pork
- 3 Additional Appetizers to be passed or stationed from selections below

APPETIZER SELECTIONS

Mini Parmesan Italian Meat Balls
Fried Ravioli with Marinara
Caprese Garlic Flat Bread
Bacon Wrapped Dates
Italian Stuffed Mushrooms
Asparagus with Prosciutto
Mini Peppers Sausage & Ricotta
Mellon with Prosciutto
Crab Salad on Toast Points
Mushrooms Stuffed with Gourmet Cheeses and Spinach
Mini Borsettias with Alfredo or Marinara
Spanish Meatballs with Almonds
Salmon Mousse with Assorted Crackers
Baked Brie with Apricots & Pistachios
Artichoke & Parmesan Phyllo Cups
Meatloaf Muffins Topped with Whipped Mashed Potatoes
Ham and Cheese Pinwheels
Crab Stuffed Mushrooms
Sheppard's Pie Cocktail Cups
Tomato Basil Crostini
Fig & Goat Cheese with Apricot Crostini
Serrano Ham Phyllo with Apricot Preserves
Chicken & Vegetable Potstickers with Sweet Sauce
Serrano Ham Phyllo with Apricot Preserves
Chili Lime Baked Shrimp Cups
Baked Artichoke Hearts
Strawberry & Pear Pesto Flat Bread
Italian Calzones with Meats, Cheeses & Marinara
Assorted Deviled Eggs
Herb Chicken Salad in Puff Pastry Cups
Ceviche with Lime & Cilantro
Crab & Shrimp Cakes with Mustard Aioli

EXHIBIT "C" INVENTORY

Tables and Chairs Inventory:

The following tables are provided by the City as part of the room set up (no additional cost).

- (18) 8' Rounds
- (10) Tall cocktail tables
- (4) 8' Banquet tables
- (2) 6' Banquet tables
- (2) Half rounds
- (4) Serpentine tables
- (2) Bar tops arched
- (2) Bar tops straight
- (198) Chairs

Should the customer desire a set up that requires use of different sized tables (in a configuration not to exceed the maximum capacity outlined above), Company and customer will make independent arrangements with a third party provider.

Removal of 8' wood tables from the Mayor's Ceremonial Room is not allowed for an event at any time due to potential damage

EXHIBIT "D"
CAPACITY

Capacity Requirements. Company will adhere to the following capacity recommendations for the Grier Pavilion and the Mayor's Ceremonial Rooms.

Grier Pavilion	
Event Type	Capacity
Tables & Chairs	180 (18 rounds with 190 chairs)
Chairs (theater style/ceremonial)	200
Standing only	225 (up to 10 cocktail tables)

Mayor's Ceremonial Room		
Event Type	Capacity	
	City Recommended	Fire Code Allowance
Tables & Chairs	50	67
Chairs (theater style)	65-70	143
Standing only	125-150	200