



Confidential Client Intake Form

We look forward to hearing all about your upcoming event and wish to gather pertinent information prior to meeting with you to discuss your event. With the information below, we will be able to assess your needs and be prepared with any further questions we may have.

Please take a few minutes to complete this form, then email to catering@statehouserestaurant.com and we will be in touch with you within one business day of reviewing your information.

Thank you for choosing Statehouse Catering.

Before you begin, "Save-As" this form to your own computer. Upon emailing, attach your file.

Contact Information:

Name:

Email address:

Daytime phone number(s):

Organization:

Event Information:

Date of Event:

Location of event:

Start & End time of your event:

Food out/delivered by what time:

Please describe the event:

Are there any goals that you wish to achieve?

Approximately how many guests will attend your event (Final count needs to be confirmed 5 business days prior to the event)?

If your event takes place in the Eureka Room, you are responsible for arranging the room to accommodate your needs and return it to its original configuration. Statehouse can also do this on your behalf.

- I will take care of the room set-up and breakdown myself
- I would like for Statehouse to quote me room the set-up and breakdown

Menu:

- Select what you would like to have for food and/or beverages
- We try and accommodate any special requests. Contact us if you would like to discuss other food or beverage options
- All Food & Beverages are subject to 8.25% Sales Tax and 20% Gratuity
- Disposable platters, plates, silverware and napkins, setup and breakdown are included. Additional decoration available upon request
- **Food Allergies:** Our products may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Before placing your order please make us aware of any food allergies & special requirements
- **Final guest count & menu order must be confirmed 5 business days prior to event**
- **Health Code Regulations prohibits you from taking any left-overs home with you**

Credit Card Authorization Form

Please complete the credit card information below:

Credit Card Type (circle one): Master Card Visa AMEX

Name on Credit Card:

Billing Address for Card:

Credit Card Number:

Expiration Date: _____ V-code _____

Signature: _____

Statehouse Catering Menu



Please fill out the Quantity in the "order" column

Drinks (per each)

	Price	Order
Assorted Can Sodas - Coke, Diet Coke, and Sprite	\$ 2.00	
Specialty Sodas	\$ 3.00	
Niagara Bottled Water	\$ 2.00	
Mountain Valley Sparkling Water and Still Water	\$ 2.75	
Iced Tea	\$ 2.00	
Coffee Service per person	\$ 1.70	
Hot Tea Service per person	\$ 2.70	
Coffee "joe to go" - serves 10-12 people	\$ 18.00	
Orange Juice	\$ 2.00	
Assorted Fresh Juices - Berry, Lemonade, Green	\$ 3.75	

Wine, Beer, Cocktails (per each)

	Price	Order
Domestic Beer - Bud, Bud Light, Miller	\$ 5.00	
Premium Beer - Stella, Corona, Sierra Nevada	\$ 7.00	
Wine - Cabernet & Chardonnay	\$ 8.50	
Alcoholic Cocktails	upon request	
Non-alcoholic Cocktails (Mocktails)	starting at 4.50	

Note there is no cash bar allowed inside the State Capitol!

Hors d'oeuvres

Order Guidelines

It can be challenging to know how many items to order for your event. consider this a **guideline only**, based on our past experience, for a 2 Hour event:

How many Different items should I order? Minimum 1 of each for every guest

How many Total items should I order? 5 to 7 items per person (without alcohol served),

7 to 9 items per person (with Alcohol served)

Example - 100 guests with alcohol:: 7-900 total items, 7 to 9 different kinds

Stationary Platters (per person – min. order 30 per item)

	Price	Order
Trio of Hummus and Pita Chips	\$ 5.00	
Assorted Artisanal Cheeses and Garnishes	\$ 10.00	
Assorted Charcuterie and Accompaniments	\$ 10.00	
Assorted Seasonal Fruit	\$ 5.00	
Seasonal Vegetable Crudit�	\$ 4.00	
Smoked Salmon – Crostini, horseradish cr�me fraiche, chives	\$ 12.00	
Mediterranean Roasted Vegetables	\$ 6.00	
Antipasto Platter – assorted cheeses and charcuterie, roasted vegetables	\$ 11.00	
Assorted Pinwheel Rolls – herbed cream cheese with variety meats and vegetables	\$ 9.00	

Cold Hors d’oeuvres – (per each, minimum order of 50 pieces)

	Price	Order
Caprese Skewers – cherry tomato, mozzarella, basil, and balsamic	\$ 1.25	
Smoked Salmon and Cucumber – dill cr�me fraiche	\$ 2.00	
Pickled Golden Beet - goat cheese, raspberry vinaigrette, crostini	\$ 1.50	
Beef Tartare Crostini	\$ 3.00	
Capitol BLT’s – bacon, lettuce, and tomato with roasted garlic aioli	\$ 1.75	
Smoked Beef and Horseradish – smoked beef with horseradish cr�me baguette	\$ 2.75	
Salmon Rillettes – smoked salmon rillettes, capers, chives	\$ 2.00	
Shrimp Cocktail – Cocktail sauce, lemon	\$ 2.50	
Chickpea Brushetta - peppers, olives, Feta, Pita chips	\$ 2.50	

Hot Hors d’oeuvres - (per each, minimum order of 50 pieces)

	Price	Order
Mini Pesto Beef Wellingtons	\$ 3.00	
Loaded Mini Baked Potatoes – bacon, cheddar, sour cream, and chives	\$ 2.50	
Chicken Teriyaki Skewers	\$ 2.00	
Stuffed Mushrooms – herbed goats cheese, breadcrumbs	\$ 1.50	
Parmesan Arancini	\$ 1.50	
Cilantro Lime Shrimp Skewers	\$ 2.50	
Bacon Wrapped Shrimp	\$ 2.75	
Petite Vegetable Quiches	\$ 1.50	
Petite Ham and Cheese Quiches	\$ 1.50	
Prosciutto wrapped asparagus	\$ 2.00	

Carving Station (per each - minimum order of 50 per item)

	Price	Order
Prime Rib	\$ 10.00	
Turkey	\$ 5.00	

Served with assortment of sauces and fresh baked bread

Desserts (per each - minimum order of 30 per item)

	Price	Order
Assorted Cupcakes	\$ 2.50	
Assorted Cookies	\$ 2.50	
Chocolate Brownies	\$ 2.50	
Seasonal Fruit Trifle	\$ 3.50	
Dark Chocolate Mousse – seasonal compote	\$ 3.00	
Chocolate Covered Strawberries	\$ 3.50	
Assorted Macaroons	\$ 2.50	
Mini Fruit Tarts	\$ 2.00	
Mini Cobblers – seasonal fruit fillings	\$ 2.00	
Mini Chocolate Tarts	\$ 2.00	