

Debbie Ghiringhelli Catering Invoice # 03132026

(415) 847-0006 DebbieGCatering.@gmail.com Mailing Address: P.O. Box 1103, Fairfax. CA. 94978

Name College of Marin c/o Alyssa Graff
 ajgraff@marin.edu Phone: _____
Deliver To : Kentfield Campus - Center For Student
 Success Building--Need Instructions for Unloading
 Set Up Buffet & Beverage Stations (Tables & Linens By
 COM)
Event: Classified Professional Learning Day

Day & Date Friday, March 13, 2026
Schedule 1) Arrive To Set Up Continental Breakfast
 7:30 am - Serve 8:30 am (Continue Beverage Station
 Through Lunch)
 2) Arrive To Set Up Lunch Buffet 10:45 am –Serve
 11:50 am to 12:35 pm (Continue Beverage Station To
 End of Event @ 3:30 pm)

130

PART 1: CONTINENTAL BREAKFAST:

Assorted Full Size Bagels - Split & Set Up In Baskets
 with Cream Cheese on Side
 Assorted Danish
 Assorted Individual Yogurts with Blueberries & Granola on
 the Side
 10 gals. Coffee - 5 gals Decaf - 5 gals. Hot Water with
 Assorted Tea Bags with lemon & sweeteners/sugar & Half &
 Half Creamer
 Orange Juice At Station
 Ice Water Station

*****Keep Coffee & Ice Water Station Open All Day**

PART 2: BUFFET LUNCH:

Spring Mix Salad with Sliced Pears, Dried Cranberries--
 Tossed with Champagne Vinaigrette with Crumbled
 Gorgonzola on Side
 Caesar Salad with Garlic Croutons on Side
 Dolmas

HOT ENTREE:

Roasted Rosemary Chicken Breast -semi-boneless with
 Mediterranean Sauce
 Vegetariann Triangle Ravioli Marinara
 Roasted Assorted Vegetables
 Polenta Marinara (Gluten Free & Vegan)

**DESSERT: Assorted Mini Dessert Bars & Fresh Baked
 Cookies (Include Gluten Free Chocolate Chip Cookies)**

Assorted Cold Drinks: Variety of Individual Cans of
 Assorted La Croix Sparkling Waters & Soft Drinks
 Ice Water Station with Plastic Glasses

**SET-UP: 18 ft. Buffet & 12 ft. Station with Coffee, Decaf,
 Hot Tea & Cold Beverages In Cans on Ice**

**60" Round Tables with 8-9 Chairs -- Tables & Chairs
 To Be In Place When Caterer Arrives at 7:30 am**

BREAKFAST BIODEGRADABLE DINNERWARE:

Caterer To Provide Paper Plates, Plastic Utensils, Paper
 Napkins, Paper Coffee Cups, Plastic Juice Glasses

LUNCH BUFFET DINNERWARE: Paper Entree Plate,
 Paper Dinner Napkins, Paper Coffee Cups, Plastic Glasses

Linens Provided By College of Marin

Staff:

3 Staff To Deliver Meals, Set Up & Service Stations
 = 8 hours @ 35.00/hr. each = 840.00

Proposal: 130 Guests

130 Continental Breakfast @ 15.00 pp	1 950.00
130 Lunch Buffet @ 25.00 pp	3 250.00
3 Staff, 8 hours each @ 35.00/hr.	<u>840.00</u>
Sub-Total	6 040.00
Plus 9.25% sales tax	<u>558.70</u>
TOTAL	6 598.70