

Debbie Ghiringhelli Catering Invoice # 05202026

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<p>Name College of Marin c/o Alyssa Graff & Mary Kessler ajgraff@marin.edu Phone: (415) 279-9425 MK mkesler@marinedu Deliver To : Kentfield Campus - Performing Arts Plaza Tables & Chairs with Linens By Will e Set Up By COM -- Work Room Available Event: Employee Appreciation Lunch</p>	<p>Day & Date Wednesday, May 20, 2026 Schedule 1) Arrive To Set Up 10:30 am 2) Guests Arrive 12:00 -- Start Buffet & Beverage Stations 2) Serve 12:00 noon to 1:30 pm Clean Up & Out By 2:30 pm</p>
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<p style="text-align: center;">225</p> <p>SALAD & SANDWICH BUFFET LUNCH: 2-Sided Line Spring Mix Salad with Sliced Pears, Dried Cranberries-- Tossed with Champagne Vinaigrette with Crumbled Gorgonzola on Side Caesar Salad with Garlic Croutons on Side Fresh Fruit Salad with Berries Dolmas SANDWICH ASSORTMENT: Split & Set Up On Platters Turkey & Cheese on Croissant with Cranberry-Mayo Honey- Baked Ham & Cheese on Croissant with Mayo & Deli Mustard Chicken Salad on Sourdough Bread Curry Chicken Salad on Multigrain Bread Tuna Salad on Dave's Whole Grain Bread Vegetarian Aram Wrap with Hummus (Tomato-Avocado-Cucumber & Spinach) Chicken Salad Wrap Curry Chicken Salad Wrap HOT PASTA: Upgrade (Trade for Potato Salad and Chips Plus 153.20) Cheese Tortellini Alfredo Spinach & Cheese Triangle Ravioli Marinara Platter of Lettuce-Tomato-Red Onion & Pickles at End of Buffet with extra Mayo & Mustard Packets, Salt & Pepper Individuals, Parmesan Cheese 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: 24 ft. Buffet & 12 ft. Station with Coffee, Decaf, & Cold Beverages In Cans on Ice Rectangular Tables with 8 Chairs -- Tables & Chairs To Be In Place When Caterer Arrives LUNCH BUFFET DINNERWARE: Paper Entree Plate, Paper Dinner Napkins, Paper Coffee Cups, Plastic Glasses Regular Knives & Forks In Baskets on Buffet Linens Provided By College of Marin -- Tables Will Be In Place & Covered When Caterer Arrives</p>	<p>Staff: 4 Staff To Deliver Meals, Set Up & Service Stations Proposal: 225 Guests</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">225 Lunch Buffet @ 25.00 pp</td> <td style="text-align: right;">5625.00</td> </tr> <tr> <td>4 Staff, 5 hours each @ 35.00/hr.</td> <td style="text-align: right;">700.00</td> </tr> <tr> <td>Sub-Total</td> <td style="text-align: right; border-top: 1px solid black;">6325.00</td> </tr> <tr> <td>Plus 8.25% sales tax</td> <td style="text-align: right;">521.80</td> </tr> <tr> <td>TOTAL</td> <td style="text-align: right; border-top: 1px solid black;">6846.80</td> </tr> <tr> <td>Plus extra charge for Pasta Upgrade</td> <td style="text-align: right;">153.20</td> </tr> <tr> <td>All For Total Budget</td> <td style="text-align: right; border-top: 1px solid black;">7000.00</td> </tr> </table>	225 Lunch Buffet @ 25.00 pp	5625.00	4 Staff, 5 hours each @ 35.00/hr.	700.00	Sub-Total	6325.00	Plus 8.25% sales tax	521.80	TOTAL	6846.80	Plus extra charge for Pasta Upgrade	153.20	All For Total Budget	7000.00
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